

BAR ITALIA

WINTER PARK

PRIVATE EVENTS

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ROOMS & CAPACITIES



The Familia Room

MAX 25

Our Familia Room is a perfect setting for a rehearsal dinner, anniversary party, shower, or any corporate meeting event.



Terrazza

MAX 25

Our Terrazza is a perfect gathering space for lunch and dinner meetings, networking socials, anniversaries, birthdays, or any celebration.



The Piccola Room

MAX 14

Our Piccola Room is the perfect intimate setting for business meetings, birthday dinners or any special occasion.

**These rooms are available separately or combined to create the most unique private event.*

Patio space is also available upon request with additional pricing information.

PRIMI PIATTI

SERVED FAMILY STYLE

Fritto Misto* 47

calamari, shrimp, lemon, confetti peppers, marinara, lemon aioli

Zucchini Fritti 32

fried zucchini straws, lemon aioli, marinara

House-made Meatballs* 45

house-made marinara, topped with whipped ricotta

Shrimp "Aqua Pazza" Scampi* 48

charred tomato in a spicy "crazy water" reggiano, calabrian peppers, grilled country bread

Chef Rob's Stuffed Peppers 48

house-made fennel sausage, spicy marinara, reggiano

Grilled Country Bread (by the loaf) 18 **add whipped ricotta +8**

featuring fresh bread from "Olde Hearth Bread Company" with great extra virgin olive oil, cracked pepper

Wood-Fired Pizza (priced per pizza - 10 pieces) 16

- Margarita (*roma tomato, fresh mozzarella, olive oil, torn basil, flaky salt*)
- Chicken Pesto (*grilled chicken, artichoke hearts, house pesto, heirloom tomatoes, fresh mozzarella*)
- Pepperoni (*pepperoni, mozzarella, house tomato sauce, honey & chili oil drizzle*)
- Spicy Tricolore (*spicy vodka sauce, marinara swirled, pesto drizzle*)



FOUR COURSE FAMILIA MENU (SERVED FAMILY STYLE)

Two entrée selections \$63 per person | Three entrée selections \$72 per person

APERITIVO CHOOSE TWO:

- | | |
|----------------------------|----------------------------|
| Fritto Misto | House-made Meatballs |
| Zucchini Fritti | Shrimp "Aqua Pazza" Scampi |
| Chef Rob's Stuffed Peppers | |

INSALATA CHOOSE ONE:

- Classic Caesar
- Simple Green Salad
- Arugula with Chopped Artichoke Hearts

SECONDI CHOOSE TWO OR THREE:

- | | |
|--------------------------------|--|
| Crispy Chicken Limone | Chef Andy's Rigatoni Bolognese* |
| Snapper Piccata | Atlantic Sustainable Salmon* |
| Garganelli Diavolo with Shrimp | Sliced NY Strip Steak* (+\$8 upcharge) |
| Classic Chicken Parmesan | |

CONTORNI CHOOSE TWO:

- | | |
|---------------------------|------------------------------|
| Spicy Broccolini | Rigatoni with Marinara |
| Sautéed Baby Kale Salad | Roasted Asparagus |
| Spicy Vodka with Rigatoni | Parmesan Fingerling Potatoes |

PICCOLA DOLCI CHOOSE ONE:

- Key Lime Pie
- Caramelized Cheesecake

Any selections over three entrees will add \$6 per person.

~Beverages not included~



FIVE COURSE FAMILIA MENU (SERVED FAMILY STYLE)

Two entrée selections \$73 per person | Three entrée selections \$81 per person

APERITIVO CHOOSE TWO:

- | | |
|----------------------------|----------------------------|
| Fritto Misto | House-made Meatballs |
| Zucchini Fritti | Shrimp "Aqua Pazza" Scampi |
| Chef Rob's Stuffed Peppers | |

INSALATA CHOOSE ONE:

- Classic Caesar
- Simple Green Salad
- Arugula with Chopped Artichoke Hearts

PRIMI PASTA CHOOSE ONE:

- | | |
|---------------------------|--------------------------------------|
| Spicy Vodka with Rigatoni | Rigatoni with Marinara |
| Pesto Garganelli | Zoodles with Mushroom Bolognese (gf) |

SECONDI CHOOSE TWO OR THREE:

- | | |
|-------------------------------------|--|
| Crispy Chicken Limone | Classic Chicken Parmesan |
| Snapper Piccata | Atlantic Sustainable Salmon* |
| Grilled Branzino "Via Carota" Style | Sliced NY Strip Steak* (+\$8 upcharge) |

CONTORNI CHOOSE TWO:

- | | |
|-------------------------|------------------------------|
| Spicy Broccolini | Roasted Asparagus |
| Sautéed Baby Kale Salad | Parmesan Fingerling Potatoes |

PICCOLA DOLCI CHOOSE ONE:

- Key Lime Pie
- Caramelized Cheesecake

Any selections over three entrees will add \$6 per person.

~Beverages not included~

* Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, seafood or eggs may increase your risk for food-borne illness. Please notify us of any food allergies; not every ingredient is listed, and your well-being is important to us. 10/4/23



MISCELLANEOUS INFORMATION

AUDIO/VISUAL

Let Bar Italia take care of your audio/visual needs.

45" TV \$25

EVENT ROOMS

Event rooms are chosen by you in accordance to where you would like to host your event. Revisions in attendance and/or set up requirements may require Bar Italia to relocate your event to a space that is more suitable for your event. Please see Director of Banquet Sales with any questions or concerns.

BEVERAGE SERVICE

At Bar Italia, we practice the responsible service of alcohol and strictly adhere to all laws and regulations pertaining to the sales and service of alcoholic beverages, including sales to minors and intoxicated persons.

BEVERAGES

Soda, Iced Tea & coffee are \$4 and includes free refills.

We can customize the bar to fit your event needs. You can have an open bar priced by consumption or we can customize your bar menu following the guidelines;

Beer

Choose three beers to feature. Most common choices are one import, one domestic and one light.

Wine

You will have two options:

1. Full wine menu charged on consumption by the glass
2. Choosing 2 white wines and 2 red wines to be "featured". These wines will be the only wines served during the event and we will charge by the bottle opposed to by the glass.

Liquor

Priced based on consumption.

