

## *Two Separate Private Areas*

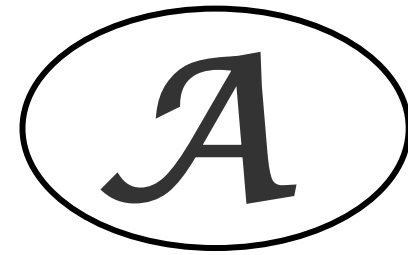


### *Wine Lounge*

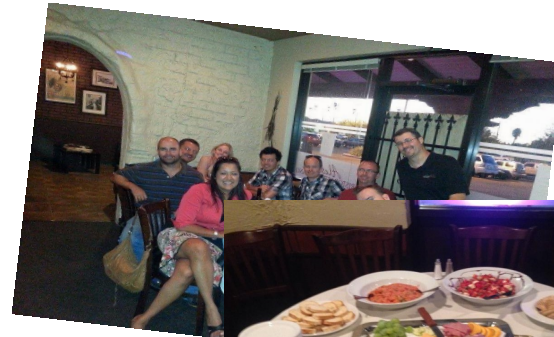
- Private Parties up to 70 people
- Plated Service
- \$2000 Food and Beverage Minimum

### *Patio*

- Private Outside Dining
- Seats 40 people
- \$1500 Food and Beverage Minimum



## *Alessia's Ristorante Italiano*



## *Catering Menu*

*5251 E Brown Road #108*

*Mesa, AZ 85205*

*480-396-2888*

*www.alessias.com*

*alessiasaz@yahoo.com*

Alessia's Plated Menu

(Minimum of 25 Guests)

Includes:

Fresh Bread

Insalata Contadina or

Insalata Gorgonzola (add \$2 per person)

Two Pasta Selections and One Pollo Entrée Selection

Non-Alcoholic Drinks Included( except espresso based drinks)

Pasta

TIER 1

SELECT TWO PASTAS &  
1 POLLO FROM TIER 1

\$26.95 plus tax

TIER 2

SELECT TWO PASTAS & 1 POLLO  
FROM EITHER TIER 1 OR TIER 2

\$28.95 plus tax

PASTA CHOICES ARE SUGGESTED BY THE CHEF WE  
COULD ALSO SUBSTITUTE

LINGUINE, FETTUCINE, PENNE OR FUSILI

PENNE POMODORO BASILICO

TOMATO, BASIL & PARMESAN.

PENNE ERBE

ROSEMARY, BASIL, SAGE, ONION, GAR-  
LIC & TOMATO SAUCE WITH PARME-  
SAN.

FETTUCINI PRIMAVERA

ONIONS, GARLIC, ZUCCHINI, RED BELL  
PEPPERS, CARROTS, EGGPLANT &  
HERBS IN A RED SAUCE OR PINK  
SAUCE.

PENNE PESTO

OLIVE OIL, FRESH BASIL, GARLIC &  
PARMESAN.

PENNE BOLOGNESE

GROUND BEEF, CARROTS, CELERY, ON-  
IONS IN A TOMATO SAUCE WITH PAR-  
MESAN.

CHEESE RAVIOLI

CHEESE FILLED RAVIOLI WITH BASIL  
AND GARLIC IN A RED SAUCE.

FETTUCINI ALFREDO

A WONDERFUL, CREAMY PARMESAN  
CHEESE SAUCE MADE FROM  
SCRATCH.

PENNE PUTTANESCA

ONIONS, GARLIC, BLACK & KALAMA-  
TA OLIVES, CAPERS, ANCHOVY IN A  
RED SAUCE.

PENNE CARBONARA

BACON, HOMEMADE GROUND SAU-  
SAGE, EGG IN A WHITE SAUCE.

SPINACH RAVIOLI

RAVIOLI FILLED WITH SPINACH AND  
GARLIC SERVED IN A CREAMY SAGE  
AND BECHEMEL SAUCE.

FETTUCINI AMATRICIANA

BACON, ONION, GARLIC & WHITE  
WINE IN A RED SAUCE WITH PARME-  
SAN.

PENNE STRANGOLA

HOMEMADE ITALIAN SAUSAGE  
SAUTEED WITH ONIONS, BUTTON  
MUSHROOMS WITH PARMESAN.

Pollo (Chicken)

SELECT ONE

POLLO ERBE

CHICKEN BREAST SAUTEED W/ GARILC, BASILL, ROSEMARY, SAGE AND ONIONIN A  
RED SAUCE.

POLLO MARSALA

CHICKEN BREAST SAUTEED WITH ONIONS AND MUSHROOMS IN A MARSALA WINE  
SAUCE.

POLLO PORCINI

CHICKEN BREAST SAUTEED WITH ONIONS, GARLIC, PORCINI AND BUTTON MUSH-  
ROOMS IN A LIGHT TOMATO SAUCE.

POLLO PICCATATA

CHICKEN BREAST SAUTEED WITH CAPERS, MUSHROOMS, WHITE WINE, LEMON  
AND A TOUCH OF BECHEMEL.

APPETIZER PLATTERS

(SERVES 25)

ANTIPASTI MISTO

ASSORTED MEATS AND CHEESES \$120

CAPRESE STICKS

SKEWERED GRAPE TOMATOES, FRESH MOZZARELLA AND BASIL \$85

BRUSCHETTA POMODORO

SHAVED TOMATO, GARLIC AND BASIL SERVED WITH CIABATTA TOAST \$75

APPETIZER BUFFET

\$21.95 per person+ Tax

ASSORTED MEATS AND CHEESES, CAPRESE STICKS

ASSORTED FLATBREADS

DESSERT SERVICE

\$7.95 per person +tax

ASSORTED MINI ITALIAN DESSERTS INCLUDING PROFITTERO CREAM PUFFS, TIRAMISU AND  
MINI CANNOLIS

ADD CHICKEN OR HOMEMADE SAUSAGE TO ANY ONE PASTA FOR \$4 PER  
PERSON

ADD SHRIMP TO ANY ONE PASTA FOR \$7 PER PERSON