DINO RESTAURANT PRIVATE EVENTS

Brunch/Lunch Option $28 pp

Main Course: Choice of two
Assorted frittatas (spinach/goat cheese, mushroom/fontina, pancetta/pecorino)
Dino french toast (raspberry jam, nutella dredge, real maple syrup, powdered sugar)
Eggs Pomodoro (baked eggs, pomodoro sauce, parmesan)
Eggs Ragu (baked eggs, meatballs, sausage, tomato gravy, parmesan)
Eggs Bolognese (baked eggs, bolognese sauce, parmesan)
Assorted sandwiches (tuna/arugula, mozzarella/tomato, mushroom/ricotta, egg/fontina)
Parmesan sandwich (chicken or eggplant, mozzarella, ciabatta)
Dino kale caesar salad (kale, parmesan, lemon caesar dressing)
Sicilian tuna salad (mixed greens, tomatoes, chickpeas, onion, olives, tuna)
Penne (pomodoro sauce, mozzarella, parmesan, basil)
Spinach gnocchi (pomodoro sauce, garlic cream sauce, parmesan)
Rigatoni ragu (meatballs, sausage, tomato gravy, ricotta, parmesan)
Rigatoni siciliana (eggplant, capers, pomodoro sauce, mozzarella, parmesan)
Spaghetti limone (fresh lemon, parmesan)
Spaghetti w meatballs (veal meatballs, pomodoro sauce, parmesan)

Sides: Choice of Two
Crispy bacon
Grilled sausage
Sautéed kale (garlic, olive oil)
Roasted potatoes (onion, red pepper, herbs)
Fresh fruit (seasonal)
Parmesan polenta
Mixed green salad
DINO RESTAURANT PRIVATE EVENTS

Dinner Option 1 $40pp

**Appetizer: Choice of two**
- Assorted crostini (tomato/basil, eggplant caponata, mushroom/ricotta, liver pate/red onion)
- Dino kale caesar salad (kale, parmesan, lemon caesar dressing)
- Calamari – sautéed or fried
- Grilled vegetable platter (zucchini, yellow squash, eggplant, red peppers)

**Pasta: Choice of two**
- Rigatoni ragu (meatballs, sausage, tomato gravy, ricotta, parmesan)
- Rigatoni siciliana (eggplant, capers, pomodoro sauce, mozzarella, parmesan)
- Spaghetti limone (fresh lemon, parmesan)
- Spaghetti w meatballs (veal meatballs, pomodoro sauce, parmesan)
- Orecchetti (sausage, bitter greens, breadcrumbs, parmesan)
- Fedelini (kale, tomatoes, garlic, olive oil, goat cheese, basil)
- Penne (pomodoro sauce, mozzarella, parmesan, basil)
- Spinach gnocchi (pomodoro sauce, garlic cream sauce, parmesan)
- Black linguine (squid ink pasta, calamari, spicy pomodoro sauce) +$4pp
- Riccia Bolognese (fresh riccia pasta, bolognese sauce, parmesan)

**Dessert:**
- Assorted Dessert Platter (tiramisu, olive oil cake, flourless chocolate cake)
DINO RESTAURANT PRIVATE EVENTS

Dinner Option 2 $50pp

Appetizer: Choice of two
Assorted crostini (tomato/basil, eggplant caponata, mushroom/ricotta, liver pate/red onion)
Dino kale caesar salad (kale, parmesan, lemon caesar dressing)
Calamari – sautéed or fried
Grilled vegetable platter (zucchini, yellow squash, eggplant, red peppers)

Pasta: Choice of one
Rigatoni ragu (meatballs, sausage, tomato gravy, ricotta, parmesan)
Rigatoni siciliana (eggplant, capers, pomodoro sauce, mozzarella, parmesan)
Spaghetti limone (fresh lemon, parmesan)
Spaghetti w meatballs (veal meatballs, pomodoro sauce, parmesan)
Orecchini (sausage, bitter greens, breadcrumbs, parmesan)
Fedelini (kale, tomatoes, garlic, olive oil, goat cheese, basil)
Penne (pomodoro sauce, mozzarella, parmesan, basil)
Spinach gnocchi (pomodoro sauce, garlic cream sauce, parmesan)
Black linguine (squid ink pasta, calamari, spicy pomodoro sauce) +$4pp
Riccia Bolognese (fresh riccia pasta, bolognese sauce, parmesan)

Entrée: Choice of one
Rosemary chicken (half chicken, rosemary, pan gravy)
Organic Salmon (salmon filet, capers, sage/butter sauce)
Eggplant parmesan (breaded eggplant, pomodoro sauce, mozzarella)

Side: Choice of one
Sautéed kale (garlic, olive oil)
Sautéed spinach (garlic, olive oil)
Roasted cauliflower w romesco (almond, red pepper)
Roasted brussels sprouts (shallot, sherry vinegar, honey)
Parmesan polenta
Garlic mashed potatoes

Dessert:
Assorted Dessert Platter (tiramisu, olive oil cake, flourless chocolate cake)
DINO RESTAURANT PRIVATE EVENTS

Family Style Platters

All platters may be added to our brunch/dinner packages

Approximately 10 portions per platter

Seasonal fruit (seasonal selection) $40
Assorted crostini (tomato/basil, eggplant caponata, mushroom/ricotta, liver pate/red onion) $40
Mozzarella/Tomato/Basil $55
Meatballs
   Veal/ricotta/sage $55
   Lamb/goat cheese $65
Arancini (mozzarella, pomodoro sauce) $45
Grilled vegetable platter (zucchini, yellow squash, eggplant, red peppers) $50
Vegetable antipasti (grilled vegetable platter, artichokes, olives, zucchini rollatini) $60
Salumi platter (prosciutto, bresola, hot salami, sweet salami) $80
Cheese platter (fontina, gorgonzola, pecorino, parmesan) $80
Combo cheese/salumi $100
DINO RESTAURANT PRIVATE EVENTS

Beverage Options

All brunch & dinner packages include soda, juice, coffee/tea, and are for 3 hours

Option 1 $30pp
Open bottled beer/wine (house red, white, prosecco)

Option 2 $40pp
Open bar, basic (beer, wine (house red, white, prosecco) basic mixed drinks, no classic or Dino signature cocktails)

Option 3 $50pp
Open bar, top shelf (beer, wine (house red, white, prosecco) top shelf mixed drinks, classic cocktails, no Dino signature cocktails)

Brunch Option $30pp
Open beer/wine/brunch drinks (beer, wine (house red, white, prosecco) bloody mary, mimosa, no mixed drinks, no classic cocktails, no Dino signature cocktails)