

PARAVICINI'S ITALIAN DINNER

Family Style Dinner

APPETIZER

Calamari Arrabiatti

Fried then sautéed with hot peppers, black olives, capers and sun-dried tomatoes

Artichoke & Pesto Bruschetta

Toasted Italian bread rubbed with garlic and olive oil, topped with artichokes, pesto sauce and melted mozzarella cheese

SALAD

Caesar Salad

Crisp romaine with house made dressing, garlic croutons and Romano cheese

PASTA

Penne ala Vodka

Penne pasta with vodka tomato cream sauce

ENTRÉE

Chicken Saltimbocca

With sage, prosciutto & cheese with a lemon butter sauce

Roast Pork Loin

Finished with a mushroom marsala sauce

DESSERT

Tiramisu

\$45 per person

SALES MINIMUMS — Our food and beverage minimums start at \$1,000 based on the day of the week the sales minimum will be used for food and beverage tax and Menus do not include tax, gratuity, or additional event fee (22%). The sales minimum represents the minimum dollar amount that must be spent in order to secure the function room.

PANS OF FOOD TO GO

Penne ala Vodka

Lge: \$115 Sm: \$55

Rigatoni Carmella

Lge: \$135 Sm: \$65

Spaghetti Meatballs

Lge: \$125 Sm: \$60

Eggplant Parmigiana

Lge: \$125 Sm: \$65

Tortellini Carbornara

Lge: \$135 Sm: \$65

Penne Bolognese

Lge: \$115 Sm: \$55

Spaghetti Pesto

Lge: \$125 Sm: \$60

Chicken Parmigiana

Lge: \$135 Sm: \$65

Veal Parmigiana

Lge: \$145 Sm: \$70

Chicken Marsala

Lge: \$145 Sm: \$70

Veal Tuscano

Lge: \$145 Sm: \$70

Manicotti

Lge: \$115 Sm: \$65

Salad and Bread

\$2.25 per person

Mini Cannoli

\$3.25 each

Large (8-12) Small (6-8)

Carry out only

For all your special events needs, please call or email
719-471-8200 | banquets.paravicinis@gmail.com



PARAVICINI'S ITALIAN BISTRO

Banquet Menu

2802 W. Colorado Ave.
Colorado Springs, CO
719-471-8200
www.paravicinis.com



Private Parties
Weddings
Rehearsal Dinners

Thank you for considering Paravicini's/Sopra for your private event. We have semi-private and private rooms that can accommodate 20 to 70 people.

OFF-SITE CATERING AVAILABLE

Share the love! Gift certificates available.

CLASSIC ITALIAN

Family Style Dinner

APPETIZER

Bruschetta

Toasted Italian bread topped with mozzarella, tomatoes, red onion, garlic and fresh basil

SALAD

Italian Salad

Our house balsamic vinaigrette, tossed with romaine and baby spinach

PASTA

Baked Manicotti

Pasta tubes stuffed with four cheeses

Penne Bolognese

Penne pasta with a hearty beef ragu

Add meatball \$3.00 per person

ENTRÉE

Chicken Parmigiana

Chicken cutlet with marinara sauce and melted mozzarella cheese

DESSERT

Cannoli

\$40 per person

CHEF FRANCO'S CUSTOM DINNER

Create your own menu sit down with the chef and create a custom VIP menu.

Starting at \$60 per person

ITALIAN PASTA FEAST

SALAD

Italian Salad

Our house balsamic vinaigrette, tossed with romaine and baby spinach

GARLIC BREAD

Toasted Italian bread topped with mozzarella

CHOOSE TWO PASTAS

Penne alla Vodka

Penne pasta tossed in vodka pink sauce with onions and prosciutto

Spaghetti & Meatball or Sausage

An Italian-American classic

Lasagna (add \$2.00 per person)

Pasta layered with beef, spinach, marinara, mozzarella and ricotta cheese

Baked Manicotti

Pasta tubes stuffed with four cheeses

Penne Carbonara

Pasta tossed with Alfredo sauce, peas and prosciutto

Rigatoni Carmella

Chicken, Pancetta, broccoli and portabella mushrooms in a cream sauce

Penne Bolognese

Penne pasta with a hearty beef ragu

Sausage Cannelloni

Spicy Italian sausage mixed with four cheeses, topped with marinara and baked until golden

DESSERT

Cannoli

\$35 per person

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THAT'S AMORE

APPETIZER

Eggplant Rollatini

Flash fried eggplant stuffed with ricotta cheese topped with mozzarella & marinara

Arancini

Fried risotto balls stuffed with mozzarella and peas, served on pesto cream sauce

SALAD

Antipasto Salad

Italian salad with sopressata, salami, provolone, mozzarella, olives & tomatoes chick peas & peppers

PASTA

Italian Sausage & Peppers

Local spicy Italian Sausage links topped with, onion, bell pepper & wine sauce

Chicken Francese

Egg batter dipped, lemon, butter wine sauce

Rigatoni with Meatballs

House tomato sauce & house made meatballs

Pasta Alla Carbonara

Peas & prosciutto, cream parmigiano reggiano cheese sauce

DESSERT

Budino alla Nuttella

A sweet Italian chocolate & hazelnut creamy custard

\$55 per person

Share the love! Gift certificates available.