

# 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](mailto:banquets.paravicinis@gmail.com)



## PARAVICINI'S ITALIAN BISTRO

### Banquet Menu

2802 W. Colorado Ave.  
Colorado Springs, CO  
719-471-8200  
[www.paravicinis.com](http://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

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## 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.