

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

Cod Florentine

Sautéed with lemon butter sauce and capers,
served over sautéed spinach and pasta

Chicken Valeria

Breast of chicken sautéed with garlic,
sun-dried tomatoes, artichoke hearts
and mushroom sauce

DESSERT

Tiramisu or Cannoli

\$35 per person

All menus include iced tea or soda. Menus **do not include**
tax, gratuity, or additional event fee (22%).

SALES MINIMUMS — Each function room is assigned a "Sales
Minimum" based on the day of the week and the meal period.
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: \$110 Sm: \$50

Rigatoni Carmella

Lge: \$130 Sm: \$60

Spaghetti Meatballs

Lge: \$120 Sm: \$55

Eggplant Parmigiana

Lge: \$120 Sm: \$60

Tortellini Carbornara

Lge: \$130 Sm: \$60

Penne Bolognese

Lge: \$110 Sm: \$50

Spaghetti Pesto

Lge: \$120 Sm: \$55

Chicken Parmigiana

Lge: \$130 Sm: \$60

Veal Parmigiana

Lge: \$140 Sm: \$65

Chicken Marsala

Lge: \$140 Sm: \$65

Veal Tuscano

Lge: \$140 Sm: \$65

Manicotti

Lge: \$110 Sm: \$50

Salad and Bread

\$2.25 per person

Mini Cannoli

\$3.25 each

Large (10-15) Small (6-10)

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

Our place or yours, Paravicini's
Italian Bistro can help with all of
your food and beverage needs.

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

ENTRÉE

Chicken Parmigiana

Chicken cutlet with marinara sauce and melted mozzarella cheese

DESSERT

Cannoli

\$30 per person

CHEF FRANCO'S CUSTOM DINNER

Sit down with Chef Franco Pisani and customize your own special event menu.

Starting at \$50 per person

ITALIAN PASTA FEAST

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 \$1.00 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

\$27 per person

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CREATE YOUR OWN MENU

\$30 per person

1 Appetizer

1 Salad

1 Pasta

1 Entrée

1 Dessert

\$35 per person

2 Appetizers

1 Salad

2 Pastas

1 Entrée

1 Dessert

Each additional:

Appetizer

\$5 per person

Pasta

\$6 per person

Entrée

\$8 per person

Dessert

Market

Vegetable

\$5 per person

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