



## **Welcome to Vaso Azzurro Ristorante!**

Restaurant Patriarch Allan Sadri, his brother, Michael Sadri and their family have flourished in the hospitality and restaurant business for over 140 years. Their legacy extends from San Francisco to Las Vegas to Santa Cruz and Silicon Valley.

“Hospitality is more than a requirement, it is a way of life for the Sadri family,” says Allan Sadri. “At Vaso Azzurro we serve our guests with love and appreciation, always endeavoring to offer the finest food, service and ambiance—in a wonderfully joyous, celebratory atmosphere.”

Vaso Azzurro also offers a wide range of banquet options, including full-custom banquets that accommodate your budget and dining requirements.

Please review our Lunch, Dinner, Wine and Dessert Menus, as well our Sample Banquet Packages, and then contact us: 650-940-1717 or [vasoazzurro@gmail.com](mailto:vasoazzurro@gmail.com).

“It is our hope and honor to serve you!”

- Allan Sadri



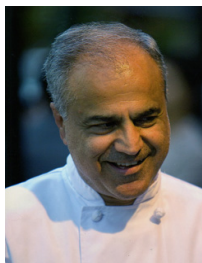
## **Vaso Azzurro Banquet Menus**

Vaso Azzurro offers a wonderful array of delicious Northern Italian Cuisine taken from our extensive restaurant menu, including exceptional vegetarian and gluten-free dishes, suitable for all of your banquet needs.

The enclosed Banquet Menus (A, B & C) are suggested packages for your consideration, however we would be happy to meet with you to customize your Banquet Menu to meet both your culinary and budgetary requirements.

Please contact us at 650-940-1717 and let us help you create an unforgettable dining experience for your guests.

*❧ Buon Appetito! ❧*



108 Castro St. ■ Mountain View CA 94041 ■ 650-940-1717



## Banquet Menu A



### Antipasti

(Choose 2 Items)

#### **BRUSCHETTA NAPOLETANA**

*Toasted Slices of Homemade French Baguette Topped with  
Fresh Chopped Tomatoes, Red Onions, Garlic, Basil & Olive Oil*

### Insalate

(Choose 1 Item)

#### **INSALATA DELLA CASA**

*Spring Greens, Kalamata Olives, Red  
Onions, Grated Parmesan Cheese and House  
Dressing*

#### **INSALATA CAESAR CARDINI DEL LAGO MAGGIORE**

*Tossed Romaine Lettuce with Parmesan  
Cheese, Garlic Herb Croutons and Caesar  
Dressing*

### Entrees

(Choose 3 Items)

#### **SPAGHETTI CON POLPETTE DI MANZO**

*Grilled to Desired Temperature with Red  
Wine Demi-Glace; Served with Truffle-Oil  
Fries and Vegetables*

#### **RAVIOLI DI FUNGHI SELVATICI**

*Wild Mushroom Ravioli in a White Wine  
Cream Sauce with Roasted Bell Peppers,  
Shallots and Basil*

#### **SALMONE ALLA STROMBOLI**

*Fresh Grilled Filet of Salmon in White Wine  
Sauce with Shallots, Garlic, Capers and  
Fresh Herbs; Served with Risotto*

#### **LINGUINI ALLE ERBE CON VERDURE**

*Fresh Tomatoes, Artichoke Hearts, Capers,  
Olives, Roasted Garlic and Red Chili Flakes*

#### **POLLO NIKOO**

*Chicken Breast Sautéed in White Wine, Lemon Juice & Cream with  
Fresh Tomatoes and Basil; Served with Garlic Mashed Potatoes and Vegetables*

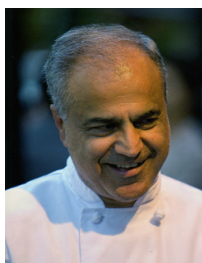
### Dolci

(Choose 1 Item)

**Tiramisu - or - Cheesecake**

*Substitutions are Possible Based on Viability and Management Approval*

**\$39.00 per Person plus 18% Gratuity and 9.0% Sales Tax**



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## Banquet Menu B



### Antipasti

(Choose 2 Items)



#### **BRUSCHETTA NAPOLETANA**

*Toasted Slices of Homemade French Baguette Topped with Fresh Chopped Tomatoes, Red Onions, Garlic, Basil & Olive Oil*

#### **BOCCONCINI DI MOZZARELLA ALLA CAPRESE**

*Fresh Mozzarella, Tomato Slices, Basil, Oregano, Olive Oil and Balsamic Vinegar*

#### **AUBERGINES ALLA MODENESE**

*Hot Stew of Marinated Eggplant with Olive Oil, Diced Red Onions, Tomatoes, Garlic and Roasted Sweet Red Bell Peppers; Topped with a Sprinkle of Parmesan*

#### **CALAMARI FRITTI**

*Lightly Breaded Calamari Served with Tartar Sauce and Marinara Sauce*

### Insalate

(Choose 2 Items)

#### **INSALATA DELLA CASA**

*Spring Greens, Kalamata Olives, Red Onions, Grated Parmesan Cheese and House Dressing*

#### **INSALATA CAESAR CARDINI DEL LAGO MAGGIORE**

*Tossed Romaine Lettuce with Parmesan Cheese, Garlic Herb Croutons and Caesar Dressing*

#### **INSALATA MINOO**

*Fresh Romaine Lettuce, Cucumbers, Tomatoes, Diced Red Onions, Basil and Lemon Herb Dressing*

#### **INSALATA SPINACI**

*Fresh Spinach Tossed in Italian Dressing with Slices of Orange, Red Onions and Kalamata Olives*

### Entrees

(Choose 4 Items)

#### **SPAGHETTI CON POLPETTE DI MANZO**

*Grilled to Desired Temperature with Red Wine Demi-Glace; Served with Truffle-Oil Fries and Vegetables*

#### **RAVIOLI DI FUNGHI SELVATICI**

*Wild Mushroom Ravioli in a White Wine Cream Sauce with Roasted Bell Peppers, Shallots and Basil*

#### **SALMONE ALLA STROMBOLI**

*Fresh Grilled Filet of Salmon in White Wine Sauce with Shallots, Garlic, Capers and Fresh Herbs; Served with Risotto*

#### **LINGUINI ALLE ERBE CON VERDURE**

*Fresh Tomatoes, Artichoke Hearts, Capers, Olives, Roasted Garlic and Red Chili Flakes*

#### **POLLO NIKOO**

*Chicken Breast Sautéed in White Wine, Lemon Juice & Cream with Fresh Tomatoes and Basil; Served with Garlic Mashed Potatoes and Vegetables*

#### **SCALOPPINE DI VITELLO**

*Tender Veal Cutlets or Chicken Breast Sautéed in Red Wine Demi-Glace with Olive Oil and Wild Mushrooms; Served with Garlic Mashed Potatoes and Vegetables*

### **LINGUINI AZZURRO**

*Linguini with Clams, Prawns, Sea Scallops & Mixed Fish, with Garlic and Scallions, Fresh Tomatoes & Herbs with a Touch of Marinara Sauce*

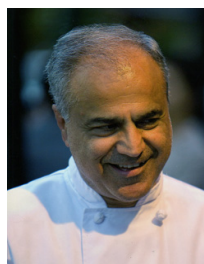
### Dolci

(Choose 2 Items)

**Tiramisu -- Cheesecake -- Gelato -- Chocolate Decadence Cake**

*Substitutions are Possible Based on Viability and Management Approval*

**\$43.00 per Person plus 18% Gratuity and 9.0% Sales Tax**



108 Castro St. ■ Mountain View CA 94041 ■ 650-940-1717

## Banquet Menu C



### Antipasti

(Choose 2 Items)



#### **BRUSCHETTA NAPOLETANA**

*Toasted Slices of Homemade French Baguette Topped with Fresh Chopped Tomatoes, Red Onions, Garlic, Basil & Olive Oil*

#### **BOCCONCINI DI MOZZARELLA ALLA CAPRESE**

*Fresh Mozzarella, Tomato Slices, Basil, Oregano, Olive Oil and Balsamic Vinegar*

#### **AUBERGINES ALLA MODENESE**

*Hot Stew of Marinated Eggplant with Olive Oil, Diced Red Onions, Tomatoes, Garlic and Roasted Sweet Red Bell Peppers; Topped with a Sprinkle of Parmesan*

#### **CALAMARI FRITTI**

*Lightly Breaded Calamari Served with Tartar Sauce and Marinara Sauce*

### Insalate

(Choose 2 Items)

#### **INSALATA DELLA CASA**

*Spring Greens, Kalamata Olives, Red Onions, Grated Parmesan Cheese and House Dressing*

#### **INSALATA CAESAR CARDINI DEL LAGO MAGGIORE**

*Tossed Romaine Lettuce with Parmesan Cheese, Garlic Herb Croutons and Caesar Dressing*

#### **INSALATA MINOO**

*Fresh Romaine Lettuce, Cucumbers, Tomatoes, Diced Red Onions, Basil and Lemon Herb Dressing*

#### **INSALATA SPINACI**

*Fresh Spinach Tossed in Italian Dressing with Slices of Orange, Red Onions and Kalamata Olives*

### Entrees

(Choose 5 Items)

#### **FILET MIGNON**

*Grilled to Desired Temperature with Red Wine Demi-Glace; Served with Truffle-Oil Fries and Vegetables*

#### **RAVIOLI DI FUNGHI SELVATICI**

*Wild Mushroom Ravioli in a White Wine Cream Sauce with Roasted Bell Peppers, Shallots and Basil*

#### **SALMONE ALLA STROMBOLI**

*Fresh Grilled Filet of Salmon in White Wine Sauce with Shallots, Garlic, Capers and Fresh Herbs; Served with Risotto*

#### **CARRÉ D'AGNELLO**

*Grilled Lamb Chops Grilled to Desired Temperature; Served over Risotto with Shiitake Mushrooms and Green Peas in a Brandy Cream Demi-Glace*

#### **SCALOPPINE DI POLLO**

*Tender Veal Cutlets or Chicken Breast Sautéed in Red Wine Demi-Glace with Olive Oil and Wild Mushrooms; Served with Garlic Mashed Potatoes and Vegetables*

#### **GAMBERONI ALLA LIGURE**

*Five Prawns Sautéed in White Wine Cream Sauce with Butter, Garlic, Fresh Tomatoes, Basil & Green Onions; Served with Crispy Polenta filled with Dungeness Crabmeat*

#### **VEAL PICCATA CON ERBE AROMATICHE**

*Tender Veal Cutlets Sautéed in White Wine Sauce with Fresh Lemon Juice, Capers, Shallots, Fresh Herbs and Garlic; Served with Garlic Mashed Potatoes and Vegetables*

#### **LINGUINI AZZURRO**

*Linguini with Clams, Prawns, Sea Scallops & Mixed Fish, with Garlic and Scallions, Fresh Tomatoes & Herbs with a Touch of Marinara Sauce*

### Dolci

(Choose 2 Items)

**Apple Strudel -- Tiramisu -- Cheesecake -- Gelato -- Chocolate Decadence Cake**

*Substitutions are Possible Based on Viability and Management Approval*

**\$49 per Person plus 18% Gratuity and 9.0% Sales Tax**