

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.

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

- Allan Sadri



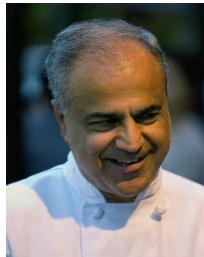
Vaso Azzurro Banquet Menus

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! ❖



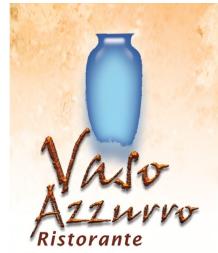
108 Castro St. ■ Mountain View CA 94041 ■ 650-940-1717

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

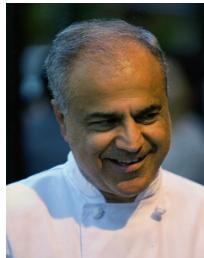
Dolci

(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



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

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

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

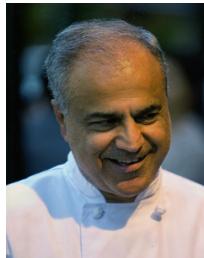
Dolci

(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



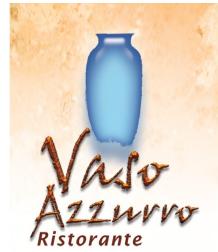
108 Castro St. ■ Mountain View CA 94041 ■ 650-940-1717

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

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