



PRIVATE SPACE DINING

CRAFTING UNFORGETTABLE GATHERINGS

all private spaces include Appetizer, House Salad, Bread Service, Tea/Soda, Entrée & Dessert.
Taxes are not included in the pricing. A 20% Gratuity will be added on to all events.

The Patio

Stepping out onto the Bella Notte fully enclosed and temperature controlled patio, you are engulfed in the seasonality of the décor. French doors that line the outside walls swing open allowing a cool breeze to sail through the area on those late summer and spring days. A stone fireplace offers a cozy and warm setting during the colder months. Reminiscent of an old Italian patio, the beams are wrapped in greenery and lights. This space is perfect for hosting private functions and wine tasting dinners. A private entrance is available, along with access to the outside patio.

WHOLE PATIO *up to 60 guests*

Thursday - Sunday \$4000 or Monday - Wednesday \$2500

OR

HALF PATIO *up to 33 guests*

Thursday - Sunday \$2200 or Monday - Wednesday \$1300

The Herb Room

Italian-style doors open from the Wine Room into Bella Notte's Herb Room. The Herb Room décor features bouquet di garni (bundles of dried herbs) and optional closure of doors, and a dedicated server for that added attention needed to make your special occasion a success.

HERB ROOM *up to 20 guests*

Thursday - Sunday \$1300 or Monday - Wednesday \$800

THANK YOU for considering Bella Notte for your function.
Please be assured that our staff will make every effort to provide the personalized service needed to make your event a success.

PRIVATE SPACE MENU

a personalized menu will be made for your guests to select their entrée and dessert.

appetizers **select two** which are served family style on tables upon guests arrival

FRESH CAPRESE

fresh mozzarella diced roma tomatoes, fresh basil, olive oil & balsamic reduction

FRITTO MISTO

fried calamari, fior di latte & zucchini "fries" w/ dill shallot, chipotle & marinara sauces

ANTIPASTO

curated blends of cheeses, artisan meats, house pickled veggies, jams and olives

TAVOLO DIPS

red pepper coulis, kalamata olive tapenade & roasted garlic hummus served w/ fresh veggies & assortment of crackers

entrees **select four** for your personalized menu

RIGATONI CREMA

sausage, mushrooms & toasted garlic cream sauce w/ crushed red chillies, parmesan & chives

FETTUCCHINE ALFREDO (CHICKEN or SHRIMP)

prepared in the Roman tradition w/ parmesan & nutmeg

PENNE GORGONZOLA

grilled chicken, bacon, sun-dried tomatoes, crushed red chillies & gorgonzola cream sauce

CHICKEN PARMESAN

hand breaded chicken breast w/ mozzarella & provolone cheese & basil over spaghetti & fresh marinara

GRILLED ATLANTIC SALMON

fresh Atlantic salmon, cut in-house & grilled served w/ sauteed broccoli

SPAGHETTI & MEATBALLS

served w/ fresh marinara

PENNE LA BELLA w/ CHICKEN

fresh asparagus, roma tomatoes, lemon juice, parsley & vodka cream sauce

PENNE PESTO (CHICKEN or SHRIMP)

creamy basil pesto w/ roma tomatoes, toasted pine nuts & parmesan cheese

CHICKEN MARSALA

wood fire grilled chicken breasts over fettuccine w/ mushroom marsala cream sauce

BELLA ORIGINAL PORK CHOP

12 oz shoulder chop from Stone Cross Farm, brined 24 hours & peppered served w/ sauteed broccoli

elevate your experience additional \$10 per person who selects these entrees

GRILLED SEA SCALLOPS

over linguine, white wine, parmesan-cream sauce, tomatoes, roasted shallots & chili flakes

FILET MIGNON

in-house butchered center cut 8 oz beef tenderloin, grilled w/ choice of two sides

desserts **select two** for your personalized menu

PANNA COTTA light & creamy vanilla custard w/ fresh strawberries, cocoa & caramel syrup drizzle

TIRAMISU espresso & brandy soaked ladyfingers w/ sweetened mascarpone mousse, dusted w/ cocoa

TRIPLE CHOCOLATE CAKE 3 layers of chocolate cake w/ creamy chocolate buttercream & chocolate chips

GF CHOCOLATE TORTE w/ imported Amarena Cherries & balsamic syrup

STRAWBERRY CAKE 2 layer strawberry cake w/ fresh strawberry buttercream