



# DI SOPRA PRIVATE EVENT MENU OFFERINGS

**Counts are required for each selection  
seven business days to the reservation.  
Client is to provide place cards indicating the selections.**

**CUSTOMIZE YOUR DINNER**  
*please select from each course*

**UN ANTIPASTO**  
choose one for all guests to receive

**UN PRIMO**  
please select up to two options  
counts are required for each selection  
*(this is an additional course)*

**UN SECONDO**  
choose up to two proteins and one vegetarian entrée  
client to provide final counts

**UN DOLCE**  
choose one for all guests to receive



Juan Urbieta, Executive Chef  
Elliot Mumpy, Sous Chef  
Ben Smalley, Sous Chef

## ANTIPASTI

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### **Insalata Mista**

Field greens, tomatoes, fennel, radishes, red onion, cucumbers, red wine vinaigrette 14

### **Insalata di Pomodoro e Cipolla**

Vine-ripened tomatoes, red onions, gorgonzola “dolce latte,” aged balsamic vinegar 16

## PRIMI

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### **Spaghetti con Sugo di Pomodoro e Basilico**

Spaghetti with house-made tomato-basil sauce 24

### **Penne con Gamberetti e Zucchine**

Penne pasta with sautéed shrimp, zucchini, tomato, white wine, basil 32

### **Risotto Agli Spinaci e Gorgonzola**

Creamy carnaroli rice whipped with spinach and Gorgonzola cheese 30

### **Risotto alla Pastorella**

Creamy carnaroli rice whipped with sweet butter and Parmigiano-Reggiano 28

### **Garganelli alla Panna, Prosciutto e Piselli**

Pasta quills tossed with cream, prosciutto, peas, Grana Padano cheese 32

## SECONDI

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### **Filetto di Manzo con Salsa al Vino Rosso**

Wood-fired filet with puréed potatoes, rapini, red wine sauce 50

### **Petto di Pollo Arrosto**

Crispy skin-on chicken breast with spinach and mushrooms 36

### **Trancio di Salmone con Salsa Olivada**

Pan-seared salmon with puréed potatoes, spinach, olivada sauce 38

### **Risotto alle Verdure**

Creamy carnaroli rice whipped with seasonal vegetables and parmigiano 32

## DOLCI

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### **Gelato**

House-made gelato 12

### **Torta di Cioccolato**

Crème fraîche and Amarena cherries 14

### **Classico tiramisu’ del Ristorante Bartolotta dal 1993**

Our signature version of this classic dessert of layered mascarpone mousse, Savoiardi cookies, espresso, cocoa

### **Budino di Mou Salato**

Chilled sea salt caramel pudding with dark chocolate ganache 14