



## Prix Fixe Menus

### Menu A - \$89/person

#### Choice of Soup or Salad:

**Soup of the Day**

**Baby Gem Caesar**

oregano croutons, aged parmesan with anchovy and roasted garlic dressing

#### Choice of Entrees:

*(host to choose 2 prior to event)*

**Filet Mignon 6 oz.**

prosciutto wrapped asparagus and garlic scented potato puree

**Tortellini Quattro Formagi**

Hand stuffed four cheese and baby spinach pasta with pesto Genovese

**Black Cod**

Wood grilled eggplant puree, Castelvetrano olives and puttanesca sauce

**Rotollo**

rolled pasta with Bolognese, house ricotta, mozzarella and hearth tomato sauce

#### Dessert:

**Chocolate Torta**

sweetened crème fraîche and powdered sugar

## Chef Designed Personal Menu by Our Executive Chef, Blaine Staniford

Paired with Wines Chosen by Our Sommelier Team  
Price varies

VEGETARIAN/VEGAN OPTION AVAILABLE ON ALL MENUS AT NO ADDITIONAL COST  
ALL MENUS SUBJECT TO CHANGE WITH AVAILABILITY OF PRODUCT AND SEASONAL CHANGES.

**Total Bill Receives a 25% Service Charge  
(20% Staff and 5% Room Rental)**

**Room minimum is 20 Guests, maximum 40 Guests and \$2,500  
Cocktail Party Reception minimum \$2,000**

## **Menu B - \$109/person**

### **Choice of Starter**

**(host to choose 1 prior to event):**

#### **Hearth Meatballs**

brisket, veal and pork meatballs with hearth tomato sauce and basil

#### **Arancini**

crispy fontina cheese stuffed carnaroli rice with salsa verde and tomato sauce

### **Bread Service:**

#### **Rosemary Focaccia**

olive oil, saba and cultured parmesan butter

### **Choice of Soup or Salad**

**(host to choose 1 salad to offer prior to event):**

#### **Soup of the Day**

#### **Baby Gem Caesar**

oregano croutons, aged parmesan with anchovy and roasted garlic dressing

#### **Wild Arugula**

roasted pecan vinaigrette with pecorino cheese and crispy chicken skin

### **Choice of Entrees**

**(host to choose 2 prior to event):**

#### **Filet Mignon 6 oz.**

prosciutto wrapped asparagus and garlic scented potato puree

#### **Tortellini Quattro Formagi**

Hand stuffed four cheese and baby spinach pasta with pesto Genovese

#### **Black Cod**

Wood grilled eggplant puree, Castelvetrano olives and puttanesca sauce

#### **Rotollo**

rolled pasta with Bolognese, house ricotta, mozzarella and hearth tomato sauce

#### **Veal Loin Marsala**

hen of the wood mushrooms, grilled baby artichokes and Sperone marsala

### **Choice of Desserts:**

#### **Chocolate Torta**

sweetened crème fraiche and powdered sugar

#### **Texas Olive Oil Cake**

acacia honey scented mascarpone, candied citrus and crispy farro crumble

## **Menu C - \$119 /person**

### **Choice of Starter:**

**(host to choose 2 prior to event):**

#### **Salumi**

house cured calabrian coppa, truffle salami, fennel seed lonza and mortadella

#### **Hearth Meatballs**

brisket, veal and pork meatballs with hearth tomato sauce and basil

#### **Arancini**

crispy fontina cheese stuffed carnaroli rice with salsa verde and tomato sauce

#### **Citrus Poached Shrimp**

pistachio and horseradish gremolata

### **Bread Service:**

#### **Rosemary Focaccia**

olive oil, saba and cultured parmesan butter

### **Choice of Soup or Salad:**

**(host to choose 1 salad to offer prior to event)**

#### **Soup of the Day**

#### **Baby Gem Caesar**

oregano croutons, aged parmesan with anchovy and roasted garlic dressing

#### **Wild Arugula**

roasted pecan vinaigrette with pecorino cheese and crispy chicken skin

### **Choice of Entrees:**

**(host to choose 3 prior to event)**

#### **Filet Mignon 6 oz.**

prosciutto wrapped asparagus and garlic scented potato puree

#### **Ligurian Style Rabbit**

Hearth tomato sauce, currants, rabbit sausage, rosemary and pine nuts

#### **Tortellini Quatro Formagi**

Hand stuffed four cheese and baby spinach pasta with pesto Genovese

#### **Black Cod**

Wood grilled eggplant puree, Castelvetro olives and puttanesca sauce

#### **Rotollo**

rolled pasta with Bolognese, house ricotta, mozzarella and hearth tomato sauce

#### **Heritage Berkshire Pork Milanese**

breaded pork loin with garlic aioli, chicory salad and ricotta salata

#### **Veal Loin Marsala**

hen of the wood mushrooms, grilled baby artichokes and Sperone marsala

### **Choice of Desserts:**

#### **Chocolate Torta**

sweetened crème fraiche and powdered sugar

#### **Texas Olive Oil Cake**

acacia honey scented mascarpone, candied citrus and crispy farro crumble

## **Add On's:**

### **Plated Appetizer Options**

Selection of House Salumi and Italian Imported Cheese \$18/person

Antipasti – pickled vegetables, citrus cured olives, and spiced corn nuts \$11/each

### **Passed Appetizer Options**

Marinated Mozzarella – genovese pesto \$3/piece

Preserved Meyer Lemon Arancini – garlic aioli \$5/piece

Tomato Bruschetta – house ricotta and aged balsamic \$3/piece

Prosciutto Wrapped Figs – gorgonzola dolce \$5/piece

Citrus Poached Shrimp – pistachio and horseradish gremolata \$7/piece

Crostini – wild mushrooms, cured egg yolk and saba \$4/piece

Wood Grilled Eggplant Caponata – grilled icon bread and ricotta salata \$3/piece

Tenderloin Tartare – giardiniera and roasted garlic aioli \$7/piece

Prosciutto and Melon – extra virgin olive oil and basil \$5/piece (seasonal-N/A winter)

Artichoke Heart Spiedini – oregano breadcrumbs and aged parmesan \$6/piece

Mini Hearth Meatballs – brisket, veal and pork meatballs with hearth tomato sauce and basil \$4/piece

## 61 Banquet Wine List

Below are wines that we feel work well with our menu for large groups.  
Over 700 other options from all over the world may be reviewed for on our website at  
[www.61osteria.com](http://www.61osteria.com)

### Champagne and Other Sparkling

Berlucchi Franciacorta 'Cuvée 61' Lombardy, IT	NV	64
Pierre Legras Orior Brut Champagne, FR	NV	119
Billecart-Salmon Rosé, Champagne, FR	NV	189

### Italian Whites

La Scolca Gavi 'White Label' Piedmonte, IT	2022	51
Bortoluzzi Sauvignon Blanc Friuli Venezia Giulia, IT	2022	55
Viberti Chardonnay 'Filibasse' Piedmonte, IT	2021	79
Sant Elena Fiano Campania, IT	2022	65
I Pentri L'Amore dei Api Fiano Campania, IT	2021	99

### Other Whites

Cloudy Bay Sauvignon Blanc Marlborough, NZ	2022	79
Ram's Gate Sauvignon Blanc Carneros, CA	2021	99
Cakebread Chardonnay Napa Valley, CA	2022	99
Château Fuissé Pouilly-Fuissé 'Tête de Cuvée' Burgundy, FR	2021	125
Pascal Jolivet Sancerre Loire Valley, FR	2023	99

### Italian Reds

Brigaldara 'Casa Vecie' Valpolicella Classico Veneto, IT	2022	75
Marchesi Incisa della Rochetta Pinot Noir 'Leopoldo' Piedmont, IT	2020	80
Fabrizio Pratesi 'Carmione' Carmignano Tuscany, IT	2021	99
Produttori del Barbaresco Piedmont, IT	2020	109
Masi 'Costasera' Amarone della Valpolicella Veneto, IT	2018	149
Biserno 'Il Pino di Biserno' Red Blend Tuscany, IT	2022	135
Argiano 'Solengo' Cabernet Blend Tuscany, IT (Super Tuscan)	2021	249
Col di Lamo Brunello di Montalcino Tuscany, IT	2019	169

### Other Reds

Blackbird Vineyards Red Blend 'Arise'	2021	99
Cakebread Cellars Cabernet Sauvignon Napa Valley, CA	2020	179
Daou Cabernet Reserve Paso Robles, CA	2021	149
Cade Cabernet Sauvignon Howell Mountain, Napa, CA	2019	200

### Large Format Bottles

Ferghettina Franciacorta Brut (1.5L)	NV	299
Carpineto Vino Nobile di Montepulciano (1.5L)	2015	199
Fontodi Chianti Classico Tuscany, IT (1.5L)	2015	215
Fontodi Sangiovese 'Flaccianello delle Pieve' (1.5L)(Super Tuscan)	2016	1199

All wines are subject to availability  
Other wine options available at [www.61osteria.com](http://www.61osteria.com)