

# CHIANTI PRIVATE EVENTS

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## **GREENWOOD VILLAGE**

5121 S YOSEMITE ST. GREENWOOD VILLAGE CO 80111  
303-796-0611

## **EVENT MANAGER**

**MATT FIELDS**

**720-201-3625 (TEXT FRIENDLY)**

**[VENICEPRIVATEEVENTS@GMAIL.COM](mailto:VENICEPRIVATEEVENTS@GMAIL.COM)**



## ABOUT US

Founded in 2002, Venice Ristorante has brought a five-star Venetian dining experience right to DTC in Colorado. Each of our three Ristorantes; Venice Downtown, Venice DTC & Chianti expresses the highest culinary expertise from the owner Alessandro Carollo & Executive Chef, Christian Delle Fave. Chianti invites you to join us for your next private event (business or pleasure).



## PRIVATE ROOMS

(FOR ALL F&B MINIMUMS PLEASE REACH OUT TO MATT DIRECTLY)



Chianti is a small restaurant that seats a maximum of 50 people. For all private events, we do require a full buyout of the restaurant. Perfect for groups between 20 & 50 people for business dinners and personal celebrations.

**CAPACITY: 50**



# APPETIZERS

(PRICING BY THE DOZEN)

MUST ORDER A MINIMUM AMOUNT PER APPETIZER BASED ON THE NUMBER OF GUESTS IN YOUR PARTY. EXAMPLE - IF YOU HAVE 20 PEOPLE, YOU WILL NEED TO ORDER 2 DOZEN OR MORE PER APPETIZER YOU ARE LOOKING TO ORDER

- Bruschetta al Pomodoro \$36
- Calamari e Zucchini Fritte \$36
- Mozzarella Caprese Skewers \$36
- Italian Meat & Cheese Skewers \$36
- Italian Style Meatballs \$40
- Veal Meatballs \$60
- Lune all Parmigiana \$36
- Italian Style Crab Cakes \$80
- Seared Scallops w/ Citrus Confit \$80
- Grilled Shrimp on Avocado Salsa \$72
- Grilled Lamb Lollipops \$120
- Sausage Stuffed Mushrooms \$48
- Prosciutto Wrapped Melon Skewers \$36
- Shrimp Cocktail \$72
- Cappellacci di Zucca \$36





## SMALL BITE PACKAGES (ONLY AVAILABLE FOR GROUPS HAVING A SIT-DOWN DINNER. NOT AVAILABLE FOR COCKTAIL EVENTS)

\$14 per person

- Italian Style Meatballs
- Bruschetta al Pomodoro

\$22 per person

- Sausage Stuffed Mushrooms
- Mozzarella Caprese Skewers
- Italian Meat & Cheese Skewers

\$28 per person

- Veal Meatballs
- Grilled Shrimp on Avocado Salsa
- Prosciutto Wrapped Melon Skewers
- Sausage Stuffed Mushrooms

# \$64 MENU

## ANTIPASTO

**Mozzarella Caprese**

## INSALATA

**Insalata Cesare**

## ENTREES

**Galletto Caprese**

Chicken Breast • Fresh Tomatoes • Marinara Sauce •  
Parmesan • Fresh Mozzarella • Sauteed Vegetables

**Lune alla Parmigiana**

Homemade Full Moon Shaped Ravioli • Fresh Mozzarella •  
Ricotta • Burrata • Parmesan Cheese • Gorgonzola Cream Sauce

**Scaloppine Marsala**

Veal Scaloppine • Fresh Button Mushrooms •  
Marsala Wine Sauce • Roasted Potatoes

**Tagliatelle Bolognese**

Egg Ribbon Pasta • Parmesan Cheese • Butter • Meat Ragu

**Melanzane alla Parmigiana**

Layered Eggplant • Parmesan Cheese • Basil •  
Provolone Cheese • Marinara Sauce Vegetables

## DESSERT

**Cannoli**

**Tiramisu**

**Profiteroles al Cioccolato Scuro**





# \$74 MENU

## ANTIPASTO

**Veal Meatballs**

## INSALATA

**Insalata di Spinaci**

## ENTREES

**Filetto al Gorgonzola**

Filet • Gorgonzola • Chianti Red Wine Sauce • Roasted Potatoes

**Salmone Balsamico**

Grilled Scottish Salmon • Polenta •  
Julienne Vegetables • Balsamic Reduction Sauce

**Ravioli di Salsiccia**

Homemade Round Ravioli • Spicy Italian Sausage • Ricotta •  
Porcini Mushrooms • Parmesan • Mushrooms, Tomatoes &  
Sausage Wine Sauce

**Medaglioni di Pollo**

Chicken Breas Medallions • Parma Proscuitto • Asparagus •  
• Fontina • Chardonnay Wine Sauce • Seasonal Vegetables

**Cappellacci di Zucca**

Hat Shaped Ravioli • Butternut Squash • Raisins • Parmesan  
Cheese • Marinara Brown Butter Sage • Walnuts

## DESSERT

**Crepes alla Nutella**

**Tiramisu**

**Crème Brulee**



# \$84 MENU

## ANTIPASTO

**Calamari e Zucchini Fritte**

## INSALATA

**Insalata Lemoncello**

## ENTREES

**Filetto alla Griglia**

Filet Mignon • Porcini Mushroom Sauce • Roasted Potatoes

**Agnolotti ai Funghi**

Homemade Round Ravioli • Portobello & Cremini Mushrooms •  
Parmesan • Ricotta • Garlic • Mushroom & Gorgonzola Cream Sauce

**Pappardelle al Cinghiale**

Homemade Egg Ribbon Pasta • Braised Wild Boar • Root Vegetables •  
Plum Tomatoes • Wine Sauce • White Truffle Oil

**Vitello alla Milanese**

Lightly Breaded Veal Scaloppini • Arugula Salad • Cherry  
Tomatoes • Red Onions • Parmesan • Lemon Vinaigrette

**Branzino alla Pizzaiola**

Seabass • Sauteed Capers • Olives • Tomatoes • Julienne Vegetables

## DESSERT

**Cheesecake**

**Crème Brulee**

**Tiramisu**





# \$94 MENU

## ANTIPASTO

**Charcuterie & Fromage**

## INSALATA

**Insalata Lemoncello**

**Panzanella**

## LA PASTA

**Lune alla Parmigiana**

**Rigatoni con Salsiccia**

## ENTREES

**Agnello alla Griglia**

New Zealand Lamb Chips • Herbs • Olive Oil • Roasted Potatoes

**Filetto alla Griglia**

Filet Mignon • Mushrooms Sauce • Roasted Potatoes

**Polletto Piccata**

Chicken Breast • Capers • Roasted Garlic • Lemon

Chardonnay Wine Sauce • Seasonal Vegetables

**Branzino alla Pizzaiola**

Seabass • Sauteed Capers • Olives • Tomatoes • Julienne Vegetables

**Risotto con Spinaci e Salsiccia**

Italian Rice • Spicy Sausage • Tomatoes • Mushrooms • Spinach • Parmesan • Truffle

## DESSERT

**Zabaglione alle Fragole e Sorbetto**

**Tiramisu**

**Crème Brulee**

## DRINK PACKAGES

### **Bronze Drink Package \$20pp per hour**

Draft & Bottled Beer  
House Wines

### **Silver Drink Package: \$25pp per hour**

Draft & Bottled Beer  
House Wines  
Well Mixed Drinks

### **Gold Drink Package: \$29pp per hour**

Draft & Bottled Beer  
Premium Wines  
Premium Liquor

## OPEN BAR

Your guests will have the option of ordering anything from the bar which will be charged based on consumption.



## Q&A

### **WHAT IS THE TAX & GRATUITY?**

Our tax is 7.25%

### **CAN I CUSTOMIZE MY MENU?**

You are welcome to mix and match items from each menu and create a custom menu. Once you are finished creating your menu, send the Menu to Matt and he will give you a per person price.

### **WHEN IS MY FINAL GUEST COUNT DUE?**

Your final guest count is due 7 days prior the event date. Your final guest count is the number we will charge for unless the number exceeds your final count guest.

### **WHAT HAPPENS IF I DO NOT REACH THE F&B MINIMUM?**

The remaining balance will be charged as an unmet minimum onto the final check.



## Q&A

### **HOW DO YOU HANDLE ALLERGIES?**

Our servers will go around and ask for dietary restrictions before taking orders. If the pre-set menu that is selected does not have anything to fit the dietary needs of a guest, our server will work directly with the chef on a special meal for them.

### **DO WE OFFER SEPARATE CHECKS ON EVENTS?**

All private events require one check. You may use up to 4 cards to split the payment on one check.

### **CAN I BRING IN MY OWN CAKE?**

You are welcome to bring a cake. The cake does have to be store bought or from a bakery.

### **CAN I BRING IN DECORATIONS?**

You are welcome to bring any decorations besides confetti & glitter.

### **DO I HAVE TO HAVE A PRE-SET MENU?**

Groups 20 or below are welcome to order off the regular dining menu. Groups above 20, we require a pre-set menu or buffet.