



Private Events

♥
Rehearsal Dinners
Wedding & Baby Showers,
Luncheons, Corporate Events



For more information
please call 215.454.6460 or
email events@anni-restaurants.com

Private Event Sample Menu



Congratulations Mary & Tom!

1st Course

MERCATO ANTIPASTI

spicy coppa, prosciutto di parma, bresaola,
beemster gouda, pecorino romano, robiola, pickled vegetables,
marinated olives, grilled sourdough, basil pesto

2nd Course Choice of..

MARKET SALAD

tuscan kale, sour-dough, cured egg yolk, pickled red onion, parmesan aioli

PUMPKIN RIGATONI

pancetta, butternut squash, tuscan kale, pumpkin shoots, horseradish crema

FONTINA STUFFED MEATBALLS

grated parmesan, fresh basil & thyme, marinara, grilled baguette

3rd Course Choice of..

HAPPY VALLEY 8oz RIBEYE

roasted parsnip & cauliflower puree, kale & golden raisin agrodolce,
gorgonzola espuma

PAN SEARED FRENCH BRANZINO

potato & rosemary veloute, toasted farro, porcini mushroom jus, fennel

BRAISED HAPPY VALLEY LAMB SHANK

parmesan polenta, tomato, grilled rapini, crispy garlic, minted yogurt

WILD MUSHROOM RISOTTO

lemon, marsala, pecorino, romano

4th Course Choice of..

DARK CHOCOLATE ESPRESSO PANNA COTTA

whipped mascarpone, cocoa nibs, cinnamon

CLASSIC TIRAMISU

chocolate covered espresso beans, kahlua soaked ladyfingers

MASCARPONE CHEESECAKE

amaretti cookie crust, cherry gelato

*Menu Items Change Seasonally



Private Event Sample Menu



Happy Birthday Amy!

1st Course

MERCATO ANTIPASTI

prosciutto di parma, finocchiona, spicy sopressata, shaved cauliflower, brussels sprouts, golden raisin, marinated olives, roasted wild mushrooms, tomato, buffalo mozzarella, basil, grilled sour-dough, daily spread

2nd Course Choice of...

WILD MUSHROOM RISOTTO

tuscan kale, roasted chanterelle mushrooms, confit shallots, red wine reduction, shaved locatelli, rosemary

SHORT RIB RAGU

ricotta gnocchi, broccoli rabe, shaved locatelli, truffle oil

SPICY CRAB BUCATINI

squid ink pasta, crab tomato broth, cream, calabrian chili

3rd Course Choice of...

PAN ROASTED CHICKEN MARSALA

airline chicken breast, garlic mashed potatoes, swiss chard, roasted wild mushrooms, marsala sauce

PAN SEARED DIVER SCALLOPS

wild mushrooms & english pea risotto, parmesan crisp, truffle oil

GRILLED SKIRT STEAK

celery root puree, pomegranate jus, caramelized brussels sprouts, pomegranate seed & parsley gremolata

STRIPED BASS

pancetta lardons, cannelloni beans & tomato ragu, lump crab, baby spinach

4th Course Choice of...

OLIVE OIL CAKE

bruléed lemon meringue, olive oil cake

CLASSIC TIRAMISU

chocolate covered espresso beans, kahlua soaked ladyfingers

MASCARPONE CHEESECAKE

amaretti cookie crust, cherry gelato

*Menu Items are Subject to Change