

PRIVATE EVENTS

Whether it's a casual cocktail party, rehearsal dinner or birthday celebration, Amalfi's will help you coordinate a successful event for you and your guests. Private events are available to book in either the Chianti Room or North Dining Room + Bar.

The Chianti Room is located upstairs and can accommodate up to 45 people. The North Dining Room + Bar can easily accommodate up to 90 people seated and 135 guests cocktail style. This option gives you the exclusivity of the entire restaurant during non-operating hours.

> RENTAL & CLEANING FEE: \$250 FOOD & BEVERAGE MINIMUM: \$600 (w/th) - \$800 (fri-sun)

ALL-INCLUSIVE MENU

antipasti, salad, entree, assortment of legendary pizzas, garlic bread and non-alcoholic beverage. served buffet style. \$35 per person

ANTIPASTI

assorted italian meats, mozzarella, peppers, olives and veggies.

SALAD (choice of one)

CAESAR GREENS parmesan, croutons, house caesar dressing.

GREEK GREENS

mixed olives, feta, pepperoncini, cucumber, red onion, tomatoes, house balsamic-herb vinaigrette.

HOUSE GREENS cucumber, red onion, olives, pepperoncini, parmesan, assorted house dressing

ENTREE (choice of one)

LASAGNA CLASSICO layers of pasta, italian sausage, herb ricotta, mozzarella, meat sauce.

VEGGIE LASAGNA layers of pasta, mushroom, spinach, basil, artichoke, onion, peppers, herb ricotta, mozzarella, cabernet marinara.

CARBONARA hickory smoked bacon, fresh tomatoes, alfredo, penne.

CHICKEN ALFREDO

sautéed chicken, peppers, onion, fresh tomatoes, alfredo, penne.

PENNE w. your choice of meat sauce, cabernet marinara, alfredo or creamy pesto.

OPTIONAL ADDITIONS...

DESSERT: chocolate decadent cake, tiramisu, lemon-berry mascarpone cake 7/pp COFFEE: Portland Roasting 29/urn SECOND ENTREE: 7/pp

PIZZAS, SALADS & STARTERS MENU

priced ala carte. served buffet style.

Salads & Starters

large platters and salad bowls feed up to 30 guests.

HOUSE GREENS

cucumber, red onion, olives, pepperoncini, parmesan, assorted house dressing 85

CAESAR GREENS

parmesan, croutons, house caesar dressing 85

GREEK GREENS

mixed olives, feta, pepperoncini, cucumber, red onion, tomatoes, house balsamic-herb vinaigrette 85

ANTIPASTI PLATTER

assorted italian meats, cheese, peppers, olives, and vegetables 125

MEATBALLS & MOZZ baked in mozzarella and meat sauce.

(20 half pan) 75 | 165 (45 full pan)

GARLIC CHEESE BREAD PLATTER cabernet marinara 55

Legendary Pizzas

large pizzas feed 3-4 adults

LEGENDARY COMBO

pepperoni, genoa salami, italian sausage, mushroom 32

WEBBER'S MILANO alfredo, chicken, italian sausage, pepperoncini, mushroom 32

NOVINGER american bacon, fresh tomato 28

SPICY NOMA italian sausage, pepperoni, mama lil peppers, spinach 32

MEDITERRANEAN

pesto, artichoke hearts, kalamata olives, feta, tomato 32

GARDEN mushroom, olives, green peppers, onion fresh tomatoes 32

DRE DAY american bacon, canadian bacon, pepperoncini, fresh tomatoes 32

Beverages & Dessert

BEVERAGE SERVICE

iced tea, lemonade, soda 13/pitcher

COFFEE Portland Roasting 29/urn

DESSERT: chocolate decadent cake, tiramisu, lemon-berry mascarpone cake 7/pp

Draft Beer & Wine

pitch / bottle

IPA 27/ptr

LAGER 27/ptr COORS LIGHT 23/ptr

SPARKLING ROSÈ PROSECCO 52 BUBBLES, Amalfi's House 52 PINOT GRIGIO, Amalfi's House 52

CHARDONNAY, Amalfi's House 52 CABERNET, Amalfi's House 56 PINOT NOIR, Amalfi's House 56 SEASONAL 27/ptr

ITALIAN RED BLEND, Amalfi's House 56 CHIANTI, Amalfi's House 39