



THE CHIANTI ROOM

PRIVATE DINING MENUS

The Chianti Room is available for private events. Located upstairs, the space offers a modern Italian setting with warm colors, arched windows and intimate lighting. It's perfect for birthday's, holiday parties, corporate dining functions, rehearsal dinners or any occasion where private dining is desired.

CAPACITY

The Chianti Room seats a minimum of 15 guests up to 45 and can accommodate most small to medium-sized events. For larger events of 50 to 100+ guests, we rent our North Dining Room & Bar facilities. Additionally, the entire restaurant is available with your own private servers and bartenders for seating up to 150 guests and 200+ guest for a stand-up reception.

MENUS

Select from several menu options including Dinner Buffet Service, Pizza's & Salad or Hot & Cold Appetizers. Our private dining menu offers something for any event you're planning. You can also work with our event coordinator to develop a menu unique to your event.

BEVERAGES

Our wine and beer list is sure to compliment your menu selection. Hosted, limited or non-hosted liquor, beer & wine service are available. *Corkage fee of \$15 per 750ml bottle brought into the Chianti Room.

CAKES

We allow outside cakes and request you bring your own disposable plates, cutlery and utensils for serving.

GRATUITY

A customary 18% gratuity is added to all food and beverages.



If you are interested in booking any of our exclusive private dining rooms please contact our event staff at 503-284-6747 or events@amalfisrestaurant.com

GRAZIE!

BEAUMONT

\$19.95 / per person

Includes salad, garlic herb focaccia bread, pizza, one entrée & beverage.

SALAD Choice of one.

MIXED GREENS Mixed greens with assorted vegetables, Italian peppers & olives. Served with house made dressings.

CAESAR GREENS Romaine lettuce w. parmesan & sourdough croutons. Tossed in house made Caesar dressing.

GREEK GREENS Mixed greens w. Kalamata olives, feta, tomatoes, cucumbers & red onions. Tossed in house made balsamic-herb vinaigrette.

ORCHARD PEAR SALAD (add \$1 per person) Mixed greens w. Chambord Anjou pears, balsamic-glazed red onions, dried cranberries, candied walnuts & gorgonzola. Tossed in house made balsamic-herb vinaigrette.

PIZZA An assortment of Portland's best!

ONE ENTRÉE

LASAGNA CLASSICO Layers of pasta, meat sauce, Italian sausage, herb ricotta & mozzarella cheese. This entrée can also be prepared vegetarian.

CHICKEN PARMIGIANO Italian-herb chicken breast baked in cabernet marinara and topped with a mozzarella & parmesan cheese blend. This entrée can also be prepared with alfredo sauce.

CARBONARA Hickory smoked bacon, fontanini sausage & tomatoes in alfredo sauce.

CHICKEN ALFREDO Grilled chicken, onions, bell peppers, mushrooms & tomatoes in alfredo sauce.

MANJIA!! PENNE PASTA Choice of house made cabernet marinara, meat sauce, alfredo or creamy pesto sauce.

MEDITERRANEAN PASTA Sundried tomatoes, artichoke hearts & mushrooms in our creamy pesto sauce. This entrée can also be prepared with chicken.



NORTHEAST FREMONT

\$24.95 / per person

Includes an appetizer, salad, garlic herb focaccia bread, pizza, two entrées & beverage.

APPETIZER Choice of one.

ANTIPASTI PLATTER Assorted Italian meats, cheeses, olives, peppers & fresh veggies.

MEDITERRANEAN HUMMUS PLATTER Mixed olives, feta cheese, cherry tomatoes, cucumbers, pepperoncini, artichoke hearts & balsamic-glazed red onions. Served with crostini & roasted red pepper hummus.

CAPRESE SKEWER PLATTER Fresh Italian mozzarella, tomatoes & basil skewers. Served with balsamic-herb vinaigrette.

SALAD Choice of one.

MIXED GREENS Mixed greens with assorted vegetables, Italian peppers & olives. Served with house made dressings.

CAESAR GREENS Romaine lettuce w. parmesan & sourdough croutons. Tossed in house made Caesar dressing.

GREEK GREENS Mixed greens w. Kalamata olives, feta, tomatoes, cucumbers & red onions. Tossed in house made balsamic-herb vinaigrette.

ORCHARD PEAR SALAD (add \$1 per person) Mixed greens w. Chambord Anjou pears, balsamic-glazed red onions, dried cranberries, candied walnuts & gorgonzola. Tossed in house made balsamic-herb vinaigrette.

PIZZA An assortment of Portland's best!

TWO ENTRÉES

LASAGNA CLASSICO Layers of pasta, meat sauce, Italian sausage, herb ricotta & mozzarella cheese. This entrée can also be prepared vegetarian.

CHICKEN PARMIGIANO Italian-herb chicken breast baked in cabernet marinara and topped with a mozzarella & parmesan cheese blend. This entrée can also be prepared with alfredo sauce.

CARBONARA Hickory smoked bacon, fontanini sausage & tomatoes in alfredo sauce.

CHICKEN ALFREDO Grilled chicken, onions, bell peppers, mushrooms & tomatoes in alfredo sauce.

MANJIA!! PENNE PASTA Choice of house made cabernet marinara, meat sauce, alfredo or creamy pesto sauce.

MEDITERRANEAN PASTA Sundried tomatoes, artichoke hearts & mushrooms in our creamy pesto sauce. This entrée can also be prepared with chicken.



THE 4703

\$29.95 / per person

Includes an appetizer, salad, garlic herb focaccia bread, seasonal fruit, pizza, two entrées, dessert & beverage.

APPETIZER

Choice of one.

ANTIPASTI PLATTER Assorted Italian meats, cheeses, olives, peppers & fresh veggies.

MEDITERRANEAN HUMMUS PLATTER Mixed olives, feta cheese, cherry tomatoes, cucumbers, pepperoncini, artichoke hearts & balsamic-glazed red onions. Served with crostini & roasted red pepper hummus.

CAPRESE SKEWER PLATTER Fresh Italian mozzarella, tomatoes & basil skewers. Served with balsamic-herb vinaigrette.

SALAD

Choice of one.

MIXED GREENS Mixed greens with assorted vegetables, Italian peppers & olives. Served with house made dressings.

CAESAR GREENS Romaine lettuce w. parmesan & sourdough croutons. Tossed in house made Caesar dressing.

GREEK GREENS Mixed greens w. Kalamata olives, feta, tomatoes, cucumbers & red onions. Tossed in house made balsamic-herb vinaigrette.

ORCHARD PEAR SALAD (add \$1 per person) Mixed greens w. Chambord Anjou pears, balsamic-glazed red onions, dried cranberries, candied walnuts & gorgonzola. Tossed in house made balsamic-herb vinaigrette.

FRESH FRUIT & BERRIES DISPLAY

Seasonal fresh fruit.

PIZZA

An assortment of Portland's best!

TWO ENTRÉES

LASAGNA CLASSICO Layers of pasta, meat sauce, Italian sausage, herb ricotta & mozzarella cheese. This entrée can also be prepared vegetarian.

CHICKEN PARMIGIANO Italian-herb chicken breast baked in cabernet marinara and topped with a mozzarella & parmesan cheese blend. This entrée can also be prepared with alfredo sauce.

CARBONARA Hickory smoked bacon, fontanini sausage & tomatoes in alfredo sauce.

CHICKEN ALFREDO Grilled chicken, onions, bell peppers, mushrooms & tomatoes in alfredo sauce.

MANJIA!! PENNE PASTA Choice of house made cabernet marinara, meat sauce, alfredo or creamy pesto sauce.

MEDITERRANEAN PASTA Sundried tomatoes, artichoke hearts & mushrooms in our creamy pesto sauce. This entrée can also be prepared with chicken.

DESSERTS

An assortment of:

CHOCOLATE DECADENT LAYERED TORTE CAKE

LEMON BERRY MASCARPONE



PIZZA'S!, SALADS & APPETIZERS

PIZZA'S!

LARGE CHEESE PIZZA \$16.25 - \$2 per additional topping

Amalfi's **LEGENDARY COMBO** \$23.75

Traditional tomato sauce, pepperoni, genoa salami, Italian sausage & mushrooms.

WEBBER'S MILANO \$23.75

Alfredo, chicken, Italian sausage, pepperoncini & mushrooms.

NOVINGER \$19.75

Traditional tomato sauce, American bacon & fresh tomatoes.

MEDITERRANEAN \$23.75

Pesto, artichoke hearts, kalamata olives, feta cheese & fresh tomatoes.

SPICY NOMA \$21.75

Traditional tomato sauce, Mama Lil Peppers & Italian sausage.

MARGHERITA \$23.75

Traditional tomato sauce, fresh basil, tomatoes, kalamata olives, shredded & fresh mozzarella.

SALADS Small feeds approx 15-25 people. Large feeds approx 30-40 people.

MIXED GREENS Small \$45 / Large \$65

Mixed greens with assorted vegetables, Italian peppers & olives. Served with house made dressings.

CAESAR GREENS Small \$45 / Large \$65

Romaine lettuce w. parmesan & sourdough croutons. Tossed in house made Caesar dressing.

GREEK GREENS Small \$45 / Large \$65

Mixed greens w. Kalamata olives, feta, tomatoes, cucumbers & red onions. Tossed in house made balsamic-herb vinaigrette.

ORCHARD PEAR SALAD Small \$55 / Large \$75

Mixed greens w. Chambord Anjou pears, balsamic-glazed red onions, dried cranberries, candied walnuts & gorgonzola. Tossed in house made balsamic-herb vinaigrette.

APPETIZERS

ANTIPASTI PLATTER \$99

Assorted Italian meats, cheeses, olives, peppers & fresh veggies.

MEDITERRANEAN HUMMUS PLATTER \$89

Mixed olives, feta cheese, cherry tomatoes, cucumbers, pepperoncini, artichoke hearts & balsamic-glazed red onions. Served with crostini & roasted red pepper hummus.

CAPRESE SKEWER PLATTER \$89

Fresh Italian mozzarella, tomatoes & basil skewers. Served with balsamic-herb vinaigrette.

- FLIP FOR ADDITIONAL APPETIZERS, BEVERAGES & DESSERTS -



APPETIZERS CONTINUED

FRESH FRUIT & BERRIES DISPLAY \$79

Seasonal fresh fruit.

GARLIC HERB CHEESE BREAD -OR- FOCACCIA BREAD \$49

Served with cabernet marinara.

CLASSIC MINISTRONE SOUP \$49

Feeds approx 15 people

MEATBALLS-N-MOZZARELLA (25)mb's \$49 / (50)mb's \$89

Baked in our house meat sauce & mozzarella.

PRAWN SCAMPI SAUTE \$125

Garlic, butter, herbs & vermouth.

BEVERAGE SERVICE

LEMONADE, ICED TEA, SODA, COFFEE \$2.95 per person

ALA CARTE PITCHERS OF SODA \$9.95

ALA CARTE URN OF COFFEE \$29.95

DESSERT SERVICE

 An assortment of the following. \$5.95 per person.

CHOCOLATE DECADENT LAYERED TORTE CAKE

LEMON BERRY MASCARPONE CAKE

