



SARDELLA'S
ITALIAN
RESTAURANT



Voted Best
Rehearsal
Dinner
Location &
Best Italian
Restaurant



SPECIAL EVENT MENU



Newport Life
MAGAZINE



BEST
of Newport County

Rhode Island Monthly's
best
OF RHODE ISLAND



SARDELLA'S
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STATION DISPLAY *(Minimum 20 persons)*

Antipasto Station

a large display of marinated and grilled vegetables, Italian cured meats, artisan cheeses, kalamata olives, marinated mushrooms

9.25 per person

Imported Cheese & Fruit Board

seasonal fruits, berries, and grapes with an assortment of imported cheeses and crackers

9.25 per person

Warm Baked Brie en Croute

imported Brie cheese in crisp puff pastry with almonds, apricot jam and fresh baked breads

9.25 per person

Assorted Vegetable Board

traditional raw vegetable platter with homemade ranch and blue cheese

9.25 per person

Caprese Board

layers of Roma tomatoes, basil & fresh mozzarella with white balsamic vinaigrette

9.25 per person

Imbriglio's Neapolitan Pizza Tower

three tier wrought iron tower of classic margarita, pepperoni, mushroom pizza

9.25 per person

Classic Shrimp Cocktail Display

steamed jumbo shrimp served with cocktail sauce

3.75 per shrimp



Make your event special with a

Prosecco Toast!

9.00 per person



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COLD HORS D'OEUVRES

Melon & Prosciutto  24. doz

fresh melon wrapped in Prosciutto

Peppercorn Crusted Tenderloin  31. doz

served on bruschetta with a chilled horseradish cream sauce

Chilled Shrimp  33. doz

served on sliced cucumber with dill mayonnaise

Lump Crab Stuffed Endive  31. doz

fresh endive leaves stuffed with lump crab salad

Marinated Fresh Mozzarella  20. doz

wrapped with prosciutto and basil

Antipasto Mozzarella Kabob  21. doz

fresh mozzarella, sundried tomato, artichoke and Kalamata olives

HOT HORS D'OEUVRES

Stuffed Mushroom 21. doz

filled with ritz cracker roasted red pepper stuffing

Eggplant Fries 20. doz

served in an individual cup with our own black ketchup dipping sauce

Mini Italian Meatballs  20. doz

served with a side of marinara

Clams Oreganato  35. doz

Aegean Sea Rubbed Scallops 35. doz

wrapped in Pancetta

Bruschetta Napolitano 22. doz

grilled artesian bread brushed with olive oil, garlic, fresh tomatoes and mozzarella

Marinated Chicken Saltimbocca Skewers  25. doz

chicken, sage

Mini Crab Cakes 33. doz

served with a chilled garlic aioli

Beef Tenderloin  32. doz

wrapped in pea pods with teriyaki sauce

Clams Casino Style Littlenecks 35. doz

with Pancetta ritz crumb filling



Suggestions...

6 pieces per guest prior to dinner

12 pieces per guest for cocktail party

(minimum 3 dozen per selection)




SARDELLA'S
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PRIVATE EVENT PACKAGE

\$74.95
per person
plus service and
state tax

Event package includes private room, Sardella's garden salad, your three entrée choices served Tuscan style, pasta marinara, baked Italian bread. We also include 3 hrs. validated parking and no room fees.

The private rooms require a minimum number of adult guests.

 Gluten Free items

SOUP *(add a traditional course to your event)*

Italian Wedding Soup *(add 5.00 pp)*

APPETIZER

Add an additional appetizer course to your event

Zuppa Di Vangole Littleneck Clams

steamed with olive oil, clam broth, white wine, onions and garlic *(add 12. pp)*

Calamari Fritto

fried calamari tossed with cherry peppers, lemon and olive oil *(add 10. pp)*

Crustini Fagioli

grilled shrimp, tuscan white beans, garlic, plum tomato and herbs on grilled Italian bread *(add 12. pp)*

Fried Double Tiered Mozzarella

crisp, fresh fried mozzarella with Sardella's marinara sauce *(add 10. pp)*

SALAD

Sardella's Garden Salad

romaine lettuce tossed with bermuda red onions and kalamata olives with light balsamic vinaigrette *(included in package)*

Caesar Salad

romaine lettuce, romano cheese, croutons, tossed in a creamy classic caesar dressing *(add 5. pp)*

Caprese Salad

layers of roma tomatoes, basil and fresh mozzarella with white balsamic vinaigrette *(add 5. pp)*

Amalfi Salad

spinach, strawberries, goat cheese, red onion, toasted pinenuts, light strawberry balsamic dressing *(add 5. pp)*

VEGETABLE *(4.00 per person)*

Grilled Asparagus drizzled with lemon olive oil

Broccolini sautéed with garlic olive oil

Mashed Garlic Red Bliss Potatoes

Roasted Brussels Sprouts with pignoli nuts

ENTRÉE *Choose Three - Served Tuscan Style (additional entrées 10.00 pp)*

Chicken Piccata breast of chicken, fresh lemon, capers, pinot grigio wine sauce

Chicken Parmigiana breaded breast of chicken baked with mozzarella and tomato sauce

Chicken Marsala chicken breast sautéed with mushrooms, roasted garlic and marsala wine

Chicken Sorrento sautéed chicken breast with plum tomato, melted fresh mozzarella and basil

Ravioli Panna Prosciutto cheese ravioli with prosciutto and pecorino cheese cream sauce

Lasagna al Forno layered pasta, ground beef, pork, ricotta and tomatoes

Atlantic Cod baked with lemon, white wine and capers

Baked Stuffed Tilapia Filet shrimp and ritz cracker stuffing with lemon shallot butter

Ravioli Caprice lobster stuffed ravioli, plum tomato basil cream sauce

Grilled Swordfish Steak with a white wine, lemon and caper sauce

Sesame Crusted Salmon served with a soy ginger sauce

Classic Shrimp Scampi (3 shrimp per person) sautéed in white wine, lemon and garlic with a hint sauteed with garlic olive oil of sherry

Braised Short Ribs served with a sweet marsala wine sauce

Walnut Crusted Pork Tenderloin roasted with maple glaze and wild cherry sauce

Veal Parmigiana breaded veal cutlet baked with marinara and mozzarella cheese with pignoli nuts

Vegetarian Eggplant Parmigiana layered eggplant, mozzarella and tomato sauce

Vegetarian Vegetable Napoleon tall stack of grilled eggplant, zucchini and summer squash, goat cheese and fresh herbs, oven roasted with mozzarella cheese

Substitute gluten free pasta 5.00 per person.

 Many of our entrées can be gluten free, please ask event manager for assistance.





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DOLCI *(pick two desserts that will be served family style per table for 9.00 per person)*

Dessert package includes freshly brewed regular, decaffeinated coffee, tea and soft drinks

New York Cheese Cake

creamy and authentic vanilla cheesecake on a graham cracker crust served with whipped cream and chocolate

Crème Brulée

prepared in the traditional style of fresh vanilla flavored custard, served cold with a thin layer of caramelized sugar

Tiramisu

Ladyfingers soaked in an espresso-coffee liquor mixture and smothered with rich, sweet mascarpone cheese

Cannoli Siciliana *Family's recipe!*

Caramelized orange with sweet ricotta, pistachios

Chocolate Decadence Cake

A triple-layered rich chocolate cake



Make your event special with a

Prosecco Toast!

9.00 per person



SARDELLA'S ITALIAN RESTAURANT

PRIVATE DINING ROOMS

A minimum number of adults may apply for all private rooms



TUSCAN

Accommodates up to sixty (60) people and offers an elegant, cozy setting complete with fireplace and outdoor porch. Also includes private bar and bathroom.



AMALFI

An intimate, private garden setting with a stone wall and archway that accommodates up to forty (40) guests.



PORTOFINO

Accommodates up to fifty (50) people in a warm, comfortable and private setting. Small outside porch accessible.



POMPEII

Welcomes up to forty (40) guests with a hand painted mural and sunroom atmosphere

Sardella's offers additional semi-private rooms for smaller events.

The Newport Cottage (available on Airbnb)

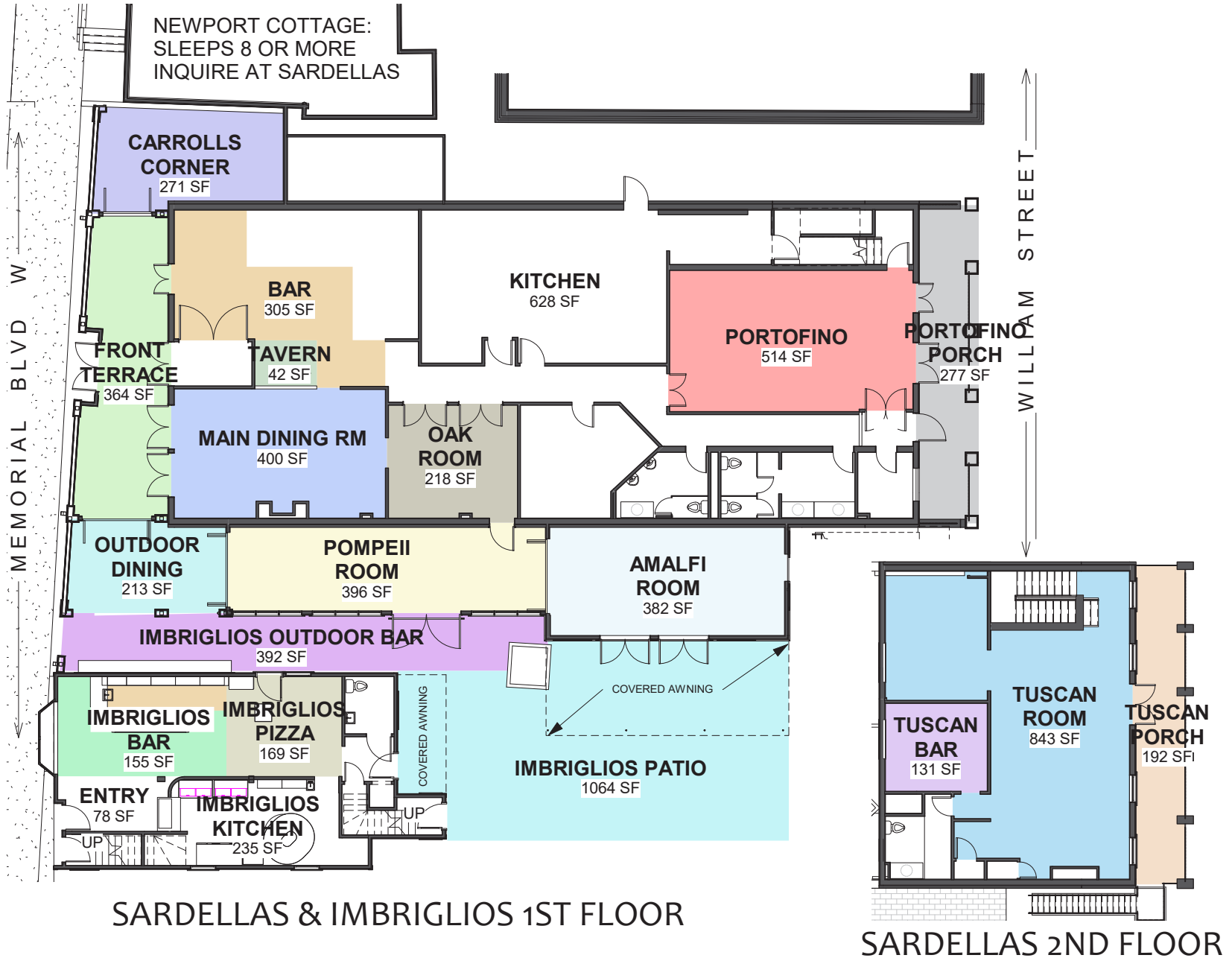
Located next to Sardella's on 28 Memorial Blvd West. The Cottage can sleep 8 guests, with an open floor plan that features 3 bedrooms, 2 bathrooms, 2 living rooms (one with a sofa bed), kitchen and dining room.





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SARDELLA'S PRIVATE DINING ROOMS





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GENERAL INFORMATION & SERVICE AGREEMENT

Dining rooms may be reserved for special events for groups of 20-200.

- A \$1000.00 non-refundable deposit payable by money order or personal check is required for each private room rented to reserve date and private event room. This deposit will be deducted from the total charge for the event. The balance of all charges is due after the event. Visa, Master Card, American Express, Discover Cash, Bank, or Personal Check.
- A guaranteed guest count is required at least five days before the event. If a guaranteed guest count is not given, the estimated guest count noted initially will become the guaranteed guest count. A minimum of food and beverage may apply for all private rooms.
- Sardella's Restaurant reserves the right to revise the room assignment, and menu selection should the guaranteed guests count differ from the estimated guest count.
- Menu selection and event details: must be submitted ten (10) days before the event. A Contract outlining these details and requiring a confirmation signature will be generated.
- A **pre-selected menu** is required for groups of twenty or more. Our signature Tuscan Style is a three-tiered entrée presentation.
- A service charge of 22% will be added to all food and beverage items. Rhode Island sales tax of 8% applies to all food, beverage, and miscellaneous charges. Note: A fee of three percent (3%) will be added to the credit card charge. Cash, personal check, and bank check have no fees.
- Use of confetti, glitter, sparklers, fireworks, bubbles, or any decoration requiring attachment to a fixed surface or extraordinary cleanup is prohibited at all times and is subject to clean-up fees.
- Rhode Island liquor laws do not permit the service of beverages after 12:30 am. Sardella's Restaurant reserves the right to limit and control the number of alcoholic beverages guests consume.

I have read and agree to the terms listed above:

Signature: _____ Date: _____

Deposit \$ _____ Date of the Event: _____

Number of People: _____ Private Room: _____