

VIA VENETO

DINNER PACKAGE

\$56.95 per person Mon-Thurs

\$64.95 per person Fri-Sun

Appetizer - (Choose 3)

Patatine Fritte - Homemade potato chips with gorgonzola truffle sauce
Calamari Fritti - Fried calamari, sicilian sea salt and lemon wedges
Cozze O Vongole Al Aglio & Pomodoro
Polpettine Fritte - Fried veal meatballs, jersey long hot pepper and ricotta
Assaggio Di Pizze - Choice of 2 Pizza Styles
Polenta Alla Rosato - Soft Polenta, Sausage, Cherry Tomato, Gorgonzola
Fritto Misto - Fried mix of Calamari, Zucchini, Artichoke
Crostino Quattro Formaggi - 4 Cheese Flatbread (Toppings Available)
Burrata Zucchini - Fresh Burrata, Grilled Zucchini, Roasted peppers, Balsamic Reduction

Salads - (Choose 2)

Mista Salad - Mixed Greens, Tomato, Onion, Balsamic Vinaigrette
Caesar Salad - Romaine, Shaved Parmigiano, House made Croutons, Caesar Dressing
Rucola con Fragole - Arugula, Strawberries, Goat Cheese, Strawberry Balsamic Vinaigrette
Spinach Caprino - Spinach, Walnuts, Goat Cheese, Lemon Citronette Dressing
Insalate Pere - Arugula, Pear, Walnut, Gorgonzola, Crispy Pancetta, Lemon Citronette Dressing
Caprese - Fresh Mozzarella, Tomato, Basil, Extra Virgin Olive Oil

Pasta - (Choose 2)

Penne alla Vodka - Penne with prosciutto in a vodka cream sauce
Rigatocini Bolognese - Homemade rigatoni in meat sauce
Amatriciana - Guanciale, onion, chili flake, pomodoro
Cacio E Pepe - Homemade spaghetti alla chitarra fresh ground pepper and pecorino romano

Entree - (Choose 5)

Veal Saltimbocca - Layer with prosciutto, spinach & mozzarella in sherry demi-glaze
Chicken Parmigiana - Mozzarella in a pomodoro sauce
Pailliard Di Manzo - Thin sliced steak with mixed greens and roasted potatoes
Melanzane Don Michele - Classic Eggplant Parmigiana
Fiochetti Pere & Asiago - Pasta stuffed with pear and cheese in walnut cream sauce
Chicken Mama Carmen - Pan Seared Chicken in lemon sauce
Vitella Mediteranea - Veal Cutlet, Artichoke, Cherry Tomato, Olives, Portobello, Roasted Peppers
Shrimp Alla Francese - In a lemon white wine sauce
Veal Parmigiana - Mozzarella in a pomodoro sauce
New York Strip Steak
Fish of the Day

DRINK PACKAGES

Fontana Del Tritone

Includes unlimited Soda Coffee Tea \$5 per person

Fontana Dei Quattro Fiumi

Includes unlimited Soda, Coffee,
Tea, Cappucino, Espresso
Pellegrino and Panna \$8 per person

ALA CARTE

Cold Antipasto Available

\$26 per platter • Serves 6

SIDES

Cauliflower Roasted Potato

Jersey Long Hot Pepper Mashed Potato

Spinach \$2 per person

DESSERT

Italian Cookie Platters

\$26 per platter

Outside Dessert Fee \$3.95 per person

All Menus can be customized to suit
the needs of your party.

\$100 Deposit required to Finalize booking.

Final Menu and Headcount required at least
one week before event.

Children under 10 half price.

10% allowance on final headcount.

Pricing does not include sales tax.

20% Gratuity will be added to the bill.

All Parties are a 4 Hour Maximum. Fee Applied for Additional Time.

Friday/Saturday Evenings a 20% Menu Upcharge Applied.

3.9% Convenience Fee Applied to all Credit Cards.

Cash and Checks Are Accepted.

CONTACT US NOW TO BOOK

YOUR EVENT

732-780-2337

or

Email us at

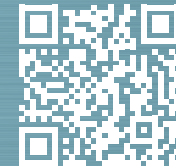
SoloTrattoria7@gmail.com

Not all ingredients are listed. Alert your
server to any special dietary needs.



SOLO TRATTORIA

EVENT PACKAGE MENU



SoloTrattoria.com

SoloTrattoria7@gmail.com

VIA FRATTINA

WEEKDAY LUNCHEON PACKAGE

32.95 per person
(must be sat by 2:00)

Appetizer - (Choose 2)

Patatine Fritte - Homemade potato chips with gorgonzola truffle sauce
Calamari Fritti - Fried calamari, sicilian sea salt and lemon wedges
Cozze O Vongole Al Aglio & Pomodoro
Polpettine Fritte - Fried veal meatballs, jersey long hot pepper and ricotta
Assaggio Di Pizze - Choice of 2 Pizza Styles
Polenta Alla Rosato - Soft Polenta, Sausage, Cherry Tomato, Gorgonzola
Fritto Misto - Fried mix of Calamari, Zucchini, Artichoke

Salads - (Choose 1)

Mista Salad - Mixed Greens, Tomato, Onion, Balsamic Vinaigrette
Caesar Salad - Romaine, Shaved Parmigiano, House made Croutons, Caesar Dressing

Entree - (Choose 4)

Penne Solito - Chicken, Spinach, Portobello, G + O
Fioccheti Pere & Asiago - Pasta stuffed with pear and cheese in walnut cream sauce
Paillard Di Manzo - Thin sliced steak with mixed greens and roasted potatoes
Rigatocini Alla Bolognese - Bologna authentic meat sauce award winning
Scaloppine Mamma Carmen - Pan Seared Chicken in lemon sauce
Chicken Parmigiana - Mozzarella in a pomodoro sauce
Melanzane Don Michele - Classic Eggplant Parmigiana
Gnocchi Telefono - Homemade Potato Gnocchi, pomodoro sauce, fresh burrata
Tagliatelle Rustica - Homemade Tagliatelle, Sausage, mushrooms, peas, spiced cream sauce
Penne alla Vodka - Penne with prosciutto in a vodka cream sauce



VIA DEL CORSO

41.95 per person Sun-Thurs

Appetizer - (Choose 2)

Patatine Fritte - Homemade potato chips with gorgonzola truffle sauce
Calamari Fritti - Fried calamari, sicilian sea salt and lemon wedges
Cozze O Vongole Al Aglio & Pomodoro
Polpettine Fritte - Fried veal meatballs, jersey long hot pepper and ricotta
Saltimbocca Alla Giorgio - Prosciutto & mozzarella baked in giorgio bread
Assaggio di Pizze - Choice of 2 Pizza Styles
Fritto Misto - Fried mix of Calamari, Zucchini, Artichoke
Polenta Alla Rosato - Soft Polenta, Sausage, Cherry Tomato, Gorgonzola
Crostino Quattro Formaggi - 4 Cheese Flatbread (Toppings Available)
Burrata Zucchini - Fresh Burrata, Grilled Zucchini, Roasted peppers, Balsamic Reduction

Salads - (Choose 2)

Mista Salad - Mixed Greens, Tomato, Onion, Balsamic Vinaigrette
Caesar Salad - Romaine, Shaved Parmigiano, House made Croutons, Caesar Dressing
Rucola con Fragole - Arugula, Strawberries, Goat Cheese, Strawberry Balsamic Vinaigrette

Entree - (Choose 4)

Penne Solito - Chicken, Spinach, Portobello, G + O
Fioccheti Pere & Asiago - Beggars purses filled with pear in a walnut sauce
Paillard Di Manzo - Thin sliced steak with mixed greens and roasted potatoes
Rigatocini alla Bolognese - Bologna authentic meat sauce award winning
Scaloppine Mamma Carmen - Pan Seared Chicken in lemon sauc
Chicken Parmigiana - Mozzarella in a pomodoro sauce
Melanzane Don Michele - Classic Eggplant Parmigiana
Gnocchi Telefono - Homemade Potato Gnocchi, pomodoro sauce, fresh burrata
Tagliatelle Rustica - Homemade Tagliatelle, Sausage, mushrooms, peas, spiced cream sauce
Penne alla Vodka - Penne with prosciutto in a vodka cream sauce
Vitella Mediterranea - Veal Cutlet, Artichoke, Cherry Tomato, Olives, Portobello, Roasted Peppers
Linguini alle Vongole - Homemade Linguini with Clams in White or Red Sauce
Bucatini Amatriciana - Guanmciale, Onion, Chili Flake, Pomodoro
Lasagna - Homemade bechamel' lasagna emiliana
Veal Parmigianna +6 - Veal Cutlet, Mozzarella, Pomodoro
NY Strip Steak +8

VIA CONDOTTI

\$48.95 per person Mon-Thurs

\$58.95 per person Fri-Sun

Appetizer - (Choose 3)

Patatine Fritte - Homemade potato chips with gorgonzola truffle sauce
Calamari Fritti - Fried calamari, sicilian sea salt and lemon wedges
Cozze O Vongole Al Aglio & Pomodoro
Polpettine Fritte - Fried veal meatballs, jersey long hot pepper and ricotta
Saltimbocca Alla Giorgio - Prosciutto & mozzarella baked in giorgio bread
Assaggio di Pizze - Choice of 2 Pizza Styles
Fritto Misto - Fried mix of Calamari, Zucchini, Artichoke
Polenta Alla Rosato - Soft Polenta, Sausage, Cherry Tomato, Gorgonzola
Crostino Quattro Formaggi - 4 Cheese Flatbread (Toppings Available)
Burrata Zucchini - Fresh Burrata, Grilled Zucchini, Roasted peppers, Balsamic Reduction

Salads - (Choose 2)

Mista Salad - Mixed Greens, Tomato, Onion, Balsamic Vinaigrette
Caesar Salad - Romaine, Shaved Parmigiano, House made Croutons, Caesar Dressing
Rucola con Fragole - Arugula, Strawberries, Goat Cheese, Strawberry Balsamic Vinaigrette
Spinach Caprino - Spinach, Walnuts, Goat Cheese, Lemon Citronette Dressing

Entree - (Choose 5)

Penne Solito - Chicken, Spinach, Portobello, G + O
Fioccheti Pere & Asiago - Beggars purses filled with pear in a walnut sauce
Paillard di Manzo - Thin sliced steak with mixed greens and roasted potatoes
Rigatocini alla Bolognese - Bologna authentic meat sauce award winning
Scaloppine Mamma Carmen - Pan Seared Chicken in lemon sauc
Chicken Parmigiana - Mozzarella in a pomodoro sauce
Melanzane Don Michele - Classic Eggplant Parmigiana
Gnocchi Telefono - Homemade Potato Gnocchi, pomodoro sauce, fresh burrata
Tagliatelle Rustica - Homemade Tagliatelle, Sausage, mushrooms, peas, spiced cream sauce
Penne alla Vodka - Penne with prosciutto in a vodka cream sauce
Vitella Mediterranea - Veal Cutlet, Artichoke, Cherry Tomato, Olives, Portobello, Roasted Peppers
Linguini alle Vongole - Homemade Linguini with Clams in White or Red Sauce
Bucatini Amatriciana - Guanmciale, Onion, Chili Flake, Pomodoro
Veal Parmigianna +6 - Mozzarella in a pomodoro sauce
NY Strip Steak +8
Fish Selection of the Day