Trattoria MARANELLA

PRIVATE DINING & BANQUET MENUS

Menu della casa

$39 ++ PER PERSON

First Course — CHOICE OF: FAMILY STYLE

MARANELLA CAESAR SALAD
Our signature Caesar salad

MEATBALLS
San Marzano tomato sauce, Parmigiano

Second Course — CHOICE OF ENTRÉE

RIGATONI SALSICCIA
House-maderigatoni,fennel sausage, garlic, mushrooms, cream

FETTUCCINE ALFREDO
Creamy Parmigiano

GNOCCHI DI ZUCCA
Housemade pumpkin gnocchi, gorgonzola cream, roasted walnuts, sage, Parmigiano Reggiano

Optional Add-Ons

STARTERS

FRIED CALAMARI	+$8
GARLIC BREADSTICKS	+$5
MARANELLA BRUSCHETTA	+$5

ENTREES

SALMON	+$12
POLLO PARMIGIANA	+$15
PORTOBELLO MUSHROOM RAVIOLI	+$10

DESSERT

CHEF'S SELECTION	+$8

Cheese Wheel Experience

OPTIONAL · MP PER PERSON
Add the Cheese Wheel of the Day as an additional pasta course to any banquet package.

++ INDICATES ADDITIONAL TAXES AND APPLICABLE SERVICE CHARGES. MENUS, PORTIONS, AND DESSERT SELECTIONS SUBJECT TO RESTAURANT CONFIRMATION.

Trattoria MARANELLA

PRIVATE DINING & BANQUET MENUS



Classico

$49++ PER PERSON

First Course FAMILY STYLE

MARANELLA BRUSCHETTA
Prosciutto, stracciatella, balsamic glaze

MEATBALLS
San Marzano tomato sauce, Parmigiano

Second Course CHOICE OF ENTRÉE

RIGATONI SALSICCIA
House-maderigatoni,fennel sausage, garlic, mushrooms, cream

PAPPARDELLE BOLOGNESE
Pappardelle,porkandbeefragù,Parmigiano Reggiano

POLLO PARMIGIANA
Breadedchickenbreast,mozzarella, pasta in San Marzano tomato sauce

EGGPLANT PARMIGIANA
Breadedeggplant,mozzarella,marinara sauce, pasta

Third Course DESSERT

CHEF'S SELECTION

Optional Add-Ons

STARTERS

FRIED CALAMARI	+$8
GARLIC BREADSTICKS	+$5

ENTREES

SALMON	+$12
PORTOBELLO MUSHROOM RAVIOLI	+$10

DESSERT

CHEF'S SELECTION	+$8

Cheese Wheel Experience

OPTIONAL · MP PER PERSON
Add the Cheese Wheel of the Day as an additional pasta course to any banquet package.

++ INDICATES ADDITIONAL TAXES AND APPLICABLE SERVICE CHARGES. MENUS, PORTIONS, AND DESSERT SELECTIONS SUBJECT TO RESTAURANT CONFIRMATION.

Trattoria MARANELLA

PRIVATE DINING & BANQUET MENUS



Tradizione

$59 ++ PER PERSON

First Course FAMILY STYLE

COCCOLI TOSCANI
Fried dough, stracciatella, prosciutto, honey glaze

FRIED CALAMARI
Spicy marinara sauce, lemon aioli

MEATBALLS
San Marzano tomato sauce, Parmigiano

Second Course CHOICE OF SALAD

MARANELLA CAESAR SALAD
Our signature Caesar salad

PEAR SALAD
Butter lettuce, arugula, pear, gorgonzola, walnuts, dried cranberries, balsamic vinaigrette

Third Course CHOICE OF ENTRÉE

TORTELLINI CACIO E PEPE
Cheese tortellini, creamy Parmigiano

PORTOBELLO MUSHROOM RAVIOLI
Stuffed mushroom ravioli, Marsala, truffle sauce

POLLO MARSALA
Mushroom Marsala sauce, puréed potatoes

SALMON
Potatopurée, spinach, limoncello sauce

EGGPLANT PARMIGIANA
Breaded eggplant, mozzarella, marinara sauce, pasta

Fourth Course DESSERT

CHEF'S SELECTION OF DESSERT

Cheese Wheel Experience

OPTIONAL · MP PER PERSON
Add the Cheese Wheel of the Day as an additional pasta course to any banquet package.

++ INDICATES ADDITIONAL TAXES AND APPLICABLE SERVICE CHARGES. MENUS, PORTIONS, AND DESSERT SELECTIONS SUBJECT TO RESTAURANT CONFIRMATION.

Trattoria MARANELLA

PRIVATE DINING & BANQUET MENUS

Maranella

$69 ++ PER PERSON

First Course FAMILY STYLE

TAGLIERI DI SALUMI E FORMAGGI
Italian cured meats, cheeses, honey, seasonal jams

COCCOLI TOSCANI
Fried dough, stracciatella, prosciutto, honey glaze

FRIED CALAMARI
Spicy marinara sauce, lemon aioli

Second Course CHOICE OF SALAD

HEIRLOOM TOMATO BURRATA
Arugula, tomato, burrata cheese

BEETS SALAD
Chioggia beets, arugula, crispy pancetta, blueberries, citrus vinaigrette, goat cheese, kabneh, pistachio crumb

MARANELLA CAESAR SALAD
Our signature Caesar salad

Third Course CHOICE OF ENTRÉE

PICI CARBONARA
Thick bucatini, Parmigiano Reggiano, guanciale

FUSILLI PESTO E GAMBERI
Roasted shrimp, cherry tomatoes, zucchini, pesto sauce

BRASATO
Slowly braised short rib, mascarpone potato purée, beef au jus

TAGLIATA DI VITELLO
Grilled NY steak, arugula, cherry tomatoes, Parmigiano

PORTOBELLO MUSHROOM RAVIOLI
Stuffed mushroom ravioli, Marsala, truffle sauce

Fourth Course DESSERT

CHEF'S SELECTION OF DESSERT

Cheese Wheel Experience

OPTIONAL · MP PER PERSON
Add the Cheese Wheel of the Day as an additional pasta course to any banquet package.

++ INDICATES ADDITIONAL TAXES AND APPLICABLE SERVICE CHARGES. MENUS, PORTIONS, AND DESSERT SELECTIONS SUBJECT TO RESTAURANT CONFIRMATION.

Trattoria
MARANELLA

PRIVATE DINING & BANQUET MENUS

La Grande Festa

$89 ++ PER PERSON

First Course FAMILY STYLE

TAGLIERI DI SALUMI E FORMAGGI
Italian cured meats, cheeses, honey, seasonal jams

OCTOPUS CARPACCIO
Spanish octopus, wild arugu la, basil vinaigrette, lemon zest

COCCOLI TOSCANI
Fried dough, stracciatella, prosciutto, honey glaze

GRILLED LAMB LOLLIPOPS
Herb crusted, garlic pesto

Second Course CHOICE OF SALAD

HEIRLOOM TOMATO BURRATA
Arugula, tomato, burrata cheese

PEAR SALAD
Butter lettuce, arugula, pear, gorgonzola, walnuts, dried cranberries, balsamic vinaigrette

MARANELLA CAESAR SALAD
Our signature Caesar salad

Third Course PASTA · FAMILY STYLE

TORTELLINI CACIO E PEPE
Cheese tortellini, creamy Parmigiano

PAPPARDELLE BOLOGNESE
Pappardelle, pork and beef ragù, Parmigiano Reggiano

Fourth Course CHOICE OF ENTRÉE

FILETTO EMILIANO
8 oz filet mignon, creamy gorgonzola sauce, spinach, puréed potatoes

OSSOBUCO
Slow-braised pork shanks, saffron risotto

SEA BASS AL GUAZZETTO
Local sea bass, garlic, clams, light roasted tomato sauce, crostini

BRASATO
Slowly braised short rib, mascarpone potato purée, beef au jus

EGGPLANT PARMIGIANA
Breaded eggplant, mozzarella, marinara sauce, pasta

Fifth Course DESSERT

CHEF'S SELECTION OF DESSERT

Cheese Wheel Experience

OPTIONAL ·MP PER PERSON
Add the Cheese Wheel of the Day as an additional pasta course to any banquet package.

++ INDICATES ADDITIONAL TAXES AND APPLICABLE SERVICE CHARGES. MENUS, PORTIONS, AND DESSERT SELECTIONS SUBJECT TO RESTAURANT CONFIRMATION.