



**Vaso Azzurro**  
108 Castro St. Mountain View CA 94041  
650-940-1717



Vaso  
Azzurro  
RISTORANTE

## Banquet Menu A

### Antipasti

#### **Bruschetta Napoletana**

Toasted Slices of Homemade French Baguette  
Topped with Fresh Chopped Tomatoes, Red  
Onions, Garlic, Basic & Olive Oil

#### **Calamari Fritti**

Lightly Breaded Calamari Served with  
Tartar Sauce and Marinara Sauce

### Insalate

(choose 1 item)

#### **Insalata della Casa**

Spring Greens, Kalamata Olives, Red Onions,  
Grated Parmesan Cheese & House Dressing

#### **Insalata Caesar Cardini del Lago Maggiore**

Tossed Romaine Lettuce with Parmesan Cheese,  
Garlic Herb Croutons & Caesar Dressing

#### **Insalata Minoo**

Fresh Romaine Lettuce, Cucumbers, Tomatoes, Diced  
Red Onions, Basil and Lemon Herb Dressing

### Entrees

(choose 3 items)

#### **Spaghetti Bolognese**

Spaghetti with Homemade Bolognese Sauce

#### **Ravioli di Funghi Selvatici**

Wild Mushroom Ravioli in a White Wine Cream  
Sauce with Roasted Bell Peppers, Shallots & Basil

#### **Salmone alla Stromboli**

Fresh Grilled Filet of Salmon in White Wine Sauce  
with Shallots, Garlic, Capers & Fresh Herbs;  
Served with Risotto

#### **Gnocchi al Pesto**

Potato Dumplings in a Rich Pesto Cream Sauce  
Topped with Kalamata Olives

#### **Chicken Piccata**

Tender Chicken Breast Sautéed in a White Wine,  
Lemon Butter Sauce with Capers & Garlic; Served  
with Yukon Gold Potatoes and Sautéed Vegetables

### Dessert

(choose 1 item)

#### **Tiramisu**

Espresso-soaked Lady Fingers, Sweet Mascarpone  
Cheese & Chocolate Sauce

#### **Cheesecake**

Creamy New York Style Cheesecake Served with  
Fresh Mixed Berries

**Comparably Priced Substitutions Allowed; Higher-Priced Items May Increase Price/Person  
\$42.00 per person plus Gratuity and Applicable Sales Tax**



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## Banquet Menu B

### Antipasti

(choose 2 items)

#### **Bruschetta Napoletana**

Toasted Slices of Homemade French Baguette  
 Topped with Fresh Chopped Tomatoes, Red  
 Onions, Garlic, Basic & Olive Oil

#### **Calamari Fritti**

Lightly Breaded Calamari Served with  
 Tartar Sauce and Marinara Sauce

#### **Aubergines alla Modenese**

Hot Stew of Marinated Eggplant with Olive Oil, Diced  
 Red Onions, Tomatoes, Garlic & Roasted Sweet Red  
 Bell Peppers; Topped with a Sprinkle of Parmesan

#### **Bocconcini di Mozzarella alla Caprese**

Fresh Mozzarella, Tomato Slices, Basil, Oregano, Olive  
 Oil & Balsamic Vinegar

### Insalate

(choose 1 item)

#### **Insalata della Casa**

Spring Greens, Kalamata Olives, Red Onions,  
 Grated Parmesan Cheese & House Dressing

#### **Insalata Caesar Cardini del Lago Maggiore**

Tossed Romaine Lettuce with Parmesan Cheese,  
 Garlic Herb Croutons & Caesar Dressing

#### **Insalata Minoo**

Fresh Romaine Lettuce, Cucumbers, Tomatoes, Diced  
 Red Onions, Basil and Lemon Herb Dressing

### Entrees

(choose 4 items)

#### **New York Steak**

New York Steak Grilled to Desired Temperature with  
 Red Wine Demi-Glace; Served with Garlic Mashed  
 Potatoes and Sautéed Vegetables

#### **Salmone alla Stromboli**

Fresh Grilled Filet of Salmon in White Wine Sauce  
 with Shallots, Garlic, Capers & Fresh Herbs;  
 Served with Risotto

#### **Chicken Marsala**

Tender Chicken Breast Sautéed in a Marsala Wine  
 with Mushrooms, Garlic & Shallots; Served with  
 Saffron Risotto and Fresh Sautéed Vegetables

#### **Ravioli di Funghi Selvatici**

Wild Mushroom Ravioli in a White Wine Cream  
 Sauce with Roasted Bell Peppers, Shallots & Basil

#### **Gnocchi al Pesto**

Potato Dumplings in a Rich Pesto Cream Sauce  
 Topped with Kalamata Olives

#### **Penne Calabrese**

Penne Pasta with Italian Sausage, Shiitake  
 Mushrooms & Red Chard in a Marinara Sauce with a  
 Pinch of Calabrian Chili

#### **Linguini Azzurro**

Linguini with Clams, Prawns, Sea Scallops & Mixed  
 Fish, with Garlic, Scallions, Fresh Tomatoes & Herbs  
 with a Touch of Marinara Sauce

### Dessert

(choose 2 items)

#### **Tiramisu**

Espresso-soaked Lady Fingers, Sweet  
 Mascarpone Cheese & Chocolate  
 Sauce

#### **Flan**

Classic Egg Custard Topped with  
 Caramel Sauce

#### **Cheesecake**

Creamy New York Style Cheesecake  
 Served with Fresh Mixed Berries

**Comparably Priced Substitutions Allowed; Higher-Priced Items May Increase Price/Person**  
**\$47.00 per person plus Gratuity and Applicable Sales Tax**



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## Banquet Menu C

### Antipasti

(choose 2 items)

#### **Bruschetta Napoletana**

Toasted Slices of Homemade French Baguette  
 Topped with Fresh Chopped Tomatoes, Red  
 Onions, Garlic, Basic & Olive Oil

#### **Calamari Fritti**

Lightly Breaded Calamari Served with  
 Tartar Sauce and Marinara Sauce

#### **Aubergines alla Modenese**

Hot Stew of Marinated Eggplant with Olive Oil, Diced  
 Red Onions, Tomatoes, Garlic & Roasted Sweet Red  
 Bell Peppers; Topped with a Sprinkle of Parmesan

#### **Bocconcini di Mozzarella alla Caprese**

Fresh Mozzarella, Tomato Slices, Basil, Oregano, Olive  
 Oil & Balsamic Vinegar

### Insalate

(choose 1 item)

#### **Insalata della Casa**

Spring Greens, Kalamata Olives, Red Onions,  
 Grated Parmesan Cheese & House Dressing

#### **Insalata Caesar Cardini del Lago Maggiore**

Tossed Romaine Lettuce with Parmesan Cheese,  
 Garlic Herb Croutons & Caesar Dressing

#### **Insalata Minoo**

Fresh Romaine Lettuce, Cucumbers, Tomatoes, Diced  
 Red Onions, Basil and Lemon Herb Dressing

### Entrees

(choose 5 items)

#### **Filet Mignon**

Grilled to Desired Temperature with Red Wine Demi-  
 Glace; Served with Truffle Oil Fries and Vegetables

#### **Salmone alla Stromboli**

Fresh Grilled Filet of Salmon in White Wine Sauce  
 with Shallots, Garlic, Capers & Fresh Herbs;  
 Served with Risotto

#### **Chicken Marsala**

Tender Chicken Breast Sautéed in a Marsala Wine  
 with Mushrooms, Garlic & Shallots; Served with  
 Saffron Risotto and Fresh Sautéed Vegetables

#### **Ravioli di Funghi Selvatici**

Wild Mushroom Ravioli in a White Wine Cream  
 Sauce with Roasted Bell Peppers, Shallots & Basil

#### **Carré D'Agnello**

Lamb Chops Grilled to Desired Temperature; Served  
 over Risotto with Shiitake Mushrooms & Green Peas  
 in a Brandy Cream Demi-Glace

#### **Lobster Ravioli**

Ravioli Stuffed with Lobster Meat, Served with Fresh  
 Tomatoes, Basic, and a Vodka Cream Sauce

#### **Gnocchi al Pesto**

Potato Dumplings in a Rich Pesto Cream Sauce  
 Topped with Kalamata Olives

#### **Linguini Azzurro**

Linguini with Clams, Prawns, Sea Scallops & Mixed  
 Fish, with Garlic, Scallions, Fresh Tomatoes & Herbs  
 with a Touch of Marinara Sauce

### Dessert

(choose 2 items)

#### **Tiramisu**

Espresso-soaked Lady Fingers, Sweet  
 Mascarpone Cheese & Chocolate  
 Sauce

#### **Flan**

Classic Egg Custard Topped with  
 Caramel Sauce

#### **Cheesecake**

Creamy New York Style Cheesecake  
 Served with Fresh Mixed Berries

**Comparably Priced Substitutions Allowed; Higher-Priced Items May Increase Price/Person  
 \$53.00 per person plus Gratuity and Applicable Sales Tax**