



EVENT PRICING

SOLOITALIANORESTAURANT.COM | 100 COMMERCIAL ST. PORTLAND, ME | 207-780-0227
EVENTS@SOLOITALIANORESTAURANT.COM

Grazie for inquiring about hosting a special event at Solo Italiano!
We have experience working with events of all styles, from business gatherings to holiday parties and large celebrations. Please read through the pricing, menu options and additional information below. You may either follow-up with any questions or fill out the original form with any helpful notes on the original event page.

FOOD & BEVERAGE MINIMUMS

Room	Guest Count	Pricing
Main Dining Room:	20-50	\$10,000
Full Buyout:	up to 100 seated	\$18,000*
Luncheon:	12 to full Buyout	\$8,000-15,000
Mezzanine:	12-16	\$3,500

*\$20,000 between Memorial Day and Labor Day. Always subject to availability.

MENU OPTIONS

We serve family style and offer three coursed out menus for our private events. The menu is based on seasonality of products and can be tailored to your needs.

Genova

\$105 per person

Includes the following:

Two Antipasti Dishes*

One Salad Dish

Two Primi Dishes (pasta)

Two Secondi Dishes (entree)

One Dessert

Portofino

\$95 per person

Includes the following:

Two Antipasti Dishes*

One Salad Dish

Two Primi Dishes (pasta)

One Secondi Dishes (entree)

One Dessert

Albenga

\$85 per person

Includes the following:

Two Antipasti Dishes*

One Salad Dish

Two Primi Dishes (pasta)

One Dessert

Sample Genova Menu on Page 3

if Crudo is chosen for the Antipasti course there will be charge of \$5/person



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ADDITIONAL INFO

Featured Add-on Experience

• For \$125pp, we offer a pasta class with Paolo to precede your dinner. There is a 12 guest minimum. Guests spend an hour with Paolo making pasta before dinner, which will include the pasta you made! The pasta course will also include a wine pairing. Subject to availability.

Beverage/Beer & Wine

We offer a full bar, craft beer on draft and we can help you pre-select wines from our wine list.

Allergies

Most allergies can be accommodated, but not all so please make us aware in the booking process of any allergies – ideally during final menu/count review 14 days prior to event.

Payments Accepted

Amex, Visa, MasterCard, Discover, Check, Cash

Additional Charges

Maine Tax 8%

Service Charge 20%

Booking Process:

- Proposal Sent to Review
- Proposal Accepted via Signature + Deposit Amount
 - Deposit of \$1,000 to hold date (non-refundable)
- Final Food Menu Selection: 14 days prior to event
- Final Guest Count Due: 14 days prior to event
- Remaining balance: end of the event



January 1, 2024
Sample Genova Menu

ANTIPASTO

Tagliere del Contadino

Italian Farm Board of cured meats, cheese and fried focaccia

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Polpo alla Mediterranea

Slow-braised octopus, Italian sausage, root vegetables, kale, extra virgin olive oil

INSALATA

Misticanza di Campo

Organic farm greens, shaved pecorino, rosemary olive oil dressing

PRIMI

Gnocchi al Vero Pesto Genovese

Potato gnocchi with a traditional basil pesto

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Maccheroncelli alla Bolognese

Maccheroncelli pasta with a traditional Bolognese and Parmigiano-Reggiano

SECONDI

Ippoglosso alla Ligure

Pan-seared Atlantic halibut with farm potatoes, cherry tomatoes, pine nuts, taggiasca olives, pinot grigio, garlic and parsley

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Chianina di Manzo con Patate

Herb-rubbed Two Cove Farm ribeye, Barbera pan sauce and crispy farm potatoes

DOLCE

Tiramisu