Senti • Restaurant & Wine Bar







EVENTS

Events can be booked to accommodate up to seventy people. For these larger parties the dining room will be curtained off for privacy and exclusivity. If a space for a smaller, private event is needed, a partition wall allows customers to hold their events in a more intimate setting.

Menus are preselected by choosing from four different price options and selecting specific items from the "Events Menu." Arrangements for special accommodations can be made ahead of time.

ROOM ACCOMMODATIONS:

Half dining room can accommodate up to 24 people seated and up to 35 people standing.

Full dining room can accommodate up to 70 people seated and up to 85 people standing.

Entire restaurant bookings are available. Please call for information.

MINIMUM FOOD AND BEVERAGE CHARGES

Lunch Tuesday to Sunday

Food and beverage minimum charge for full or half dining room is \$500.

Dinner Tuesday to Thursday and Sunday

Food and beverage minimum charge for the whole dining room is \$1000.

Food and beverage minimum charge for half dining room is \$700.

Dinner Friday and Saturday:

Food and beverage minimum charge for the whole room is \$3000.

Food and beverage minimum charge for the "May-Hurray" half of dining room is \$1,300.

Food and beverage minimum charge for the "Blown in the Wind" half of dining room is \$1,700.

Food and beverage minimums do not include tax, gratuity, and administrative fee.

EVENTS MENUS

PRIX FIX LUNCH MENU OPTIONS

INIZIO & INSALATA Choose one appetizer

Prosciutto Formaggi Prosciutto and cheeses

Rucola Arugula with orange and carrots

Barbabietola Beet with white beans and endive

Insalata Caprese Mozzarella with Local Tomatoes and Basil

> **Mista** Mixed greens

Soup of the Day

SECONDI

Choose one entrée

Pollo Chicken marinated with pesto and zucchini

Fettuccine With spinach in a cream sauce topped with mushrooms

Salmone

With farro and vegetables

Spaghetti With Seasonal Vegetables and Pecorino Cheese

> Shrimp Salad Served with mixed greens

> > \$28.00 per person

Additional charge for Dessert

Tax, 20% gratuity and 3% administration fee are not included

DINNER MENU OPTIONS

INSALATE

Insalate Mista Mix Salad

Rucola Arugula with Orange and Carrots (\$1.00 Additional Charge)

ENTREE

Spaghetti With Seasonal Vegetables and Pecorino Cheese

> Lasagna alla Veneta Lasagna Veneto Style

Branzino alla Senti Branzino, with Gnocchi, and Basil Pesto Sauce

Grilled Filet Mignon

Seasonal vegetable (\$5.00 Additional Charge per Steak)

Filetto di Maiale Pork Tenderloin, Seasonal vegetable, grilled Polenta, Limoncello sauce

Pollo alle Zucchine Chicken Marinated with Pesto served with Zucchini

Salmone*

Salmon in a Light Herb Breading

DOLCI

Seasonal

PRICING TIERS

TIER 1

Insalata Mista Spaghetti With Seasonal Vegetables and Pecorino Cheese Preselect one Dessert \$32.00 per person

TIER 2

Insalata Mista Spaghetti With Seasonal Vegetables and Pecorino Cheese or One preselected entree Preselect one Dessert \$37.00 per person

TIER 3

Insalata Mista Guests choice from two Preselected entree Preselect one Dessert \$42.00 per person

TIER 4

Insalata Mista

Spaghetti With Seasonal Vegetables and Pecorino Cheese Guests choice from Three Preselected entrees*

Preselect one Dessert

\$54.00 per person

*Available to parties of 35 or fewer

*Please see Events Menu to select Items. Special accommodations can be made.

(Tax 7% - Gratuity 20% - Administration fee 3% are not included)





