

TRATTORIA ROMANA

Bar & Grill



Private Events



3 Wake Robin Rd · Lincoln, RI 02865
(401) 333-6700
www.trattoria-romana.com
Catering Available at: catering@trattoria-express.com

CHEF LUCIANO CANOVA WAS BORN IN 1949, ON A SMALL FARM JUST OUTSIDE OF ROME, ITALY. LUCIANO GREW UP WITH HIS PARENTS & GRANDPARENTS. FOOD HAS ALWAYS BEEN THE STAPLE THAT KEPT HIS FAMILY TOGETHER. HIS PASSION FOR FOOD WAS INSTILLED IN HIM AS A SMALL CHILD IN HIS HOME.

LUCIANO ATTENDED THE CULINARY INSTITUTE OF ITALY. AFTER GRADUATING HE WORKED ALL AROUND THE WORLD INCLUDING SWITZERLAND, GERMANY & ON A CRUISE LINE.

LUCIANO'S PASSION HAS ALWAYS BEEN FOR FOOD & PEOPLE. HIS DREAM WAS TO OPEN AN ITALIAN TRATTORIA IN THE UNITED STATES. FINALLY, HIS DREAM HAS COME TRUE WITH TRATTORIA ROMANA. LUCIANO CHOSE LINCOLN, RHODE ISLAND AS THE HOME FOR HIS LONG AWAITED DREAM.

THE CONCEPT & OVERALL EXPERIENCE AT TRATTORIA ROMANA IS TO OFFER A PLEASANT & COMFORTABLE DINING EXPERIENCE WITH MODERATE PRICING. COMBINE WITH THIS THE GRACIOUS SERVICE FROM HIS ATTENTIVE STAFF & YOU'LL REALIZE YOU'VE FOUND A TRULY WONDERFUL DINING EXPERIENCE. WHEN YOU EAT HERE, YOU WILL ENJOY HOMEMADE ITALIAN FOOD COOKED WITH THE FINEST & FRESHEST INGREDIENTS. THE BEAUTIFUL DECOR & LIFE-LIKE MURALS WILL MAKE YOU FEEL AS IF YOU ARE IN A ROMAN CAFÉ.

AT TRATTORIA ROMANA YOU WILL OCCASIONALLY SEE LUCIANO IN THE DINING ROOM, GREETING CUSTOMERS & KEEPING A WATCHFUL EYE ON THINGS. MUCH TO HIS DELIGHT, HE HAS BEEN CALLED UPON TO HELP IN THE KITCHEN ON OCCASION! FOR LUCIANO, IT'S ALL ABOUT THE FOOD & THE PEOPLE.

Buon Appetito



Trattoria Romana Bar & Grill

PRIVATE EVENTS

3 Wake Robin Road
Lincoln, RI 02865
401-333-6700 ~ Fax 401-333-6702

Web site: www.Trattoria-Romana.com
Catering available at: www.trattoriaexpress.com

Thank you for considering Trattoria Romana in helping you to make that day a very special one. Trattoria Romana and staff bring a tradition of excellence in food, service, atmosphere and attention to detail.

We invite you to plan your upcoming social affair with us. Our restaurant and function rooms are beautifully decorated and our professional staff is looking forward to serving you.

Our private dining room, The Coliseum Room, can accommodate a maximum of 40 people; when combined with our Fontana di Trevy Room, we can accommodate parties of up to 80 people. Lastly, our beautifully decorated Roman Garden Room can accommodate a maximum of 60 people.

Trattoria Romana is ideally located in the Wake Robin Center, at 3 Wake Robin Road. We are directly across from the Lincoln Mall on Route 116, in Lincoln, Rhode Island. Only 10 minutes North of Providence. Trattoria Romana is easily accessible from Route 295 and Route 146.

Should we be honored with the opportunity to accommodate your party, we promise to carry out our tradition of excellence through every detail of this special occasion. Please feel free to call for an appointment to see our facility. We will be delighted to answer any questions that you may have. Please do not hesitate to contact us at 401-333-6700 or by email at Sheena@trattoria-romana.com.

Thank you,

Sheena Gomes
Event Planner



Important Banquet Information

Reservations, Deposits and Payment:

Reservations are tentative and not considered final and therefore may be cancelled by Trattoria Romana at any time until a signed contract and deposit are received. A non-refundable deposit of \$200.00 is required at the time of booking.

This deposit is deducted from your final bill. Full payment is due at the completion of your event.

We accept all major credit cards and corporate checks.

Guarantee Due Date:

A final guarantee count shall be furnished 7 days prior to the event and cannot be reduced after this time.

This count represents the minimum number of dinners for which you will be billed.

Banquet Space:

Trattoria Romana reserves the right to assign another room should your final attendance fall below the minimum number of guests required for the room booked. Rooms are rented with a 3-hour limit.

A maximum of one additional hour may be purchased for \$200.00 for either the Coliseum or Fontana di Trevi rooms and \$350 for the Roman Garden. The additional hour must be booked ahead of time with the banquet manager.

Food & Beverage Minimum:

Trattoria Romana's Coliseum & Fontana di Trevi private dining rooms require a food and beverage minimum of \$1500.00 at dinner time during the week. This minimum is increased to \$2200.00

from 4 - 7 pm or 8 pm on Friday and Saturday. On Friday and Saturdays any booking time in between, the food and beverage minimum is raised to \$2800.00.

The Roman Garden room requires a \$2000.00 minimum at dinner time.

This minimum is increased to \$2800.00 on both Friday and Saturday from 4-7 pm or 8 pm .

Any booking time in between, the food and beverage minimum is raised to \$3600.00.

Some restrictions may apply to holidays or otherwise, "special" dates. The food and beverage minimum is to be met before tax and gratuity.

If the minimum is not met, the remainder will be added to the bill as a room fee. See minimum guarantee form.

Menu Selection:

Menu selection shall be arranged with Trattoria Romana 7 days in advance of the function. If using one of our banquet menus, three entree selections may be offered. Vegetarian or special diet meals are always available.

Food and Beverage:

Due to insurance and health code regulations, all food and beverage must be provided by Trattoria Romana and is not allowed to be removed from the premises. Food left over on a buffet may not be wrapped.

In accordance with Rhode Island State Law, alcoholic beverages may not be brought in or removed from the premises. Trattoria Romana reserves the right to refuse alcohol service to anyone at anytime.

We also reserve the right to discontinue bar service at any event if minors are found with alcohol in their possession.

Proper identification is required.

Entertainment:

Trattoria Romana must be notified of and approve any entertainment to perform in our banquet space prior to the date of the scheduled event.

Decorations:

You may provide your own decorations or floral arrangements. All decorations must comply with local fire laws.

Please do not affix decorations or signs to the walls, doors, fixtures or ceilings. Table Confetti is not allowed.

Gratuity and Tax:

Prices do not include 5% taxable administrative fee, 8% RI Meal Tax & Gratuity.

Trattoria Romana's Premium Package Menu

No Pre-selection is required.
Your guests will order directly from this menu on the day of your event.

Appetizer Course:

Jumbo Shrimp Cocktail or Seafood Stuffed Mushrooms

Salad Course:

Garden Salad or Caesar Salad

Entrees:

Sirloin Alla Romana

Sirloin steak grilled to perfection topped with sautéed mushrooms and served with mashed potatoes.

Salmon Oscar

Fresh Salmon filet served over mashed potatoes topped with Lobster meat, asparagus and béarnaise sauce.

Shrimp Scampi

Jumbo Shrimp sautéed in garlic butter and a splash of white wine served over angel hair pasta.

Chicken Marsala

Medallions of chicken sautéed with fresh mushrooms and Marsala wine, served over angel hair pasta.

Veal Parmigiana

All natural provimi veal lightly pounded and breaded, topped with fresh mozzarella cheese, baked with our San Marzano tomato sauce. Finished with parmigiano-reggiano cheese.
Served with capellini pasta.

Rigatoni Zingara

Rigatoni pasta sautéed in marinara sauce and a dash of cream with sliced Italian sausage, black olives, and fresh mushrooms, finished with parmigiano-reggiano.

Dessert:

Strawberry Cheesecake or Tiramisu

\$68.95 per person

Evening Banquet Menu

Available Anytime for private events over 20ppl.

Choice of up to three entree Selections. Vegetarian or dietary restricted meals are always available.

Final count for each Meal Selection is required 7 days before the event.

Chicken Francese	\$ 40.95
Boneless chicken breast sautéed with lemon, butter & capers.	
Chicken Florentine	\$ 40.95
Topped with Prosciutto & mozzarella, served on a bed of spinach, Lightly sautéed with a Marsala wine demi-glaze	
Chicken Marsala	\$ 40.95
Sautéed with fresh mushrooms and Marsala wine	
Sirloin alla Romana	\$ 64.95
Served with shiitake mushrooms sautéed in fresh lemon, garlic, oregano, and extra virgin olive oil	
Salmon Florentine	\$ 48.95
North Atlantic salmon served over sautéed spinach with a white wine sauce.	
Swordfish Florentine	\$ 64.95
North Atlantic center-cut swordfish steak served over sautéed spinach with a white wine sauce.	
Baked Boston Scrod	\$ 42.95
Fresh scrod served in lemon butter and breadcrumbs.	
Sole Florentine	\$ 42.95
Fresh filet of sole sautéed in lemon, butter, and white wine. Paired with sautéed spinach and artichokes. Served alongside mashed potatoes.	
Veal Parmigiana	\$ 46.95
All natural provimi veal lightly pounded and breaded, topped with fresh mozzarella cheese, baked with our San Marzano tomato sauce. Finished with parmigiano-reggiano cheese. Served with capellini pasta.	

All Entrees Are Served With Italian Bread, and seasonal vegetable of the day.

Choice of Pasta Fagioli or Garden Salad
Dessert (Must be the same for everyone):

Chocolate Mousse Parfait, Strawberry Cheesecake or Tiramisu.

At the discretion of management prices are subject to change. Prices do not reflect gratuity or RI state tax.

Weekend & Evening Buffet Menu

(Minimum 30 people)

Select Four

Chicken

Francese- Lemon, butter & capers.

Marsala- Wine sauce with fresh mushrooms.

Florentine- Topped with Prosciutto & mozzarella served over spinach.

Parmigiana- Lightly breaded baked in marinara sauce topped with mozzarella.

Beef

Beef Tips- In Marsala wine sauce with fresh mushrooms.

Seafood

Baked Stuffed Sole - Stuffed with seafood stuffing served in Newburg sauce.

Pasta

Rigatoni Zingara- Tube shaped pasta with Italian sausage, mushrooms & black olives in a creamy marinara sauce.

Rigatoni Bolognese- Tube shaped pasta in Luciano's homemade meat sauce.

Tortellini Alfredo- Cheese filled pasta in creamy cheese sauce.

Also, select one from each of the following:

Starch

Oven Roasted, Garlic Mashed, or Rice Pilaf

Vegetable

Green Beans Almandine, Honey Glazed Carrots, Or Seasonal Medley

All entrees are served with: Italian Bread, Individual Garden Salads.

Dessert Choice:

Choice of one (must be the same for everyone):

Chocolate Mousse Parfait, Strawberry Cheesecake or Tiramisu.

\$54.95 per person

Brunch Buffet

A Perfect Menu for Showers and Luncheons
(30 person minimum)

Individual Garden Salad
House Sourdough Bread
Scrambled Eggs
Sausage
Home Fries
Baked Virginia Ham with Pineapple Sauce

Chicken Francese
Baked Stuffed Sole
Penne Marinara
Chocolate Mousse Parfait
Coffee & Tea

\$42.95 per person

Additions

FRESH SEASONAL FRUIT PLATTER

1/2 platter: \$90.00

Full platter: \$180.00



At the discretion of management prices are subject to change. Prices do not reflect gratuity or RI state tax.

Trattoria Romana's Premium Buffet Menu

(Minimum 30 people)

Chicken

Chicken Boccocini - Chicken breasts rolled and stuffed with prosciutto, mozzarella and sage. Served in a mushroom marsala sauce.

Beef

Sliced Prime Rib with Au Jus

Seafood

Lobster and Shrimp Cardinale- Jumbo Shrimp and Fresh Lobster sauteed with shallots, garlic, and fresh san marzano marinara sauce with a dash of cognac & cream. Served over fusilloni pasta..

Pasta

Tortellini Primavera - Ring-shaped pasta stuffed with ricotta cheese & asparagus sauteed with button mushrooms & tender baby peas in a san marzano marinara sauce with a dash of cream & parmigiano-reggiano cheese.

Starch

Roasted Potatoes

Vegetable

Green Beans Almandine or Seasonal Medley

All entrees are served with: Italian Bread, Individual Garden Salads.

Dessert Choice:

Choice of one (must be the same for everyone):

Strawberry Cheesecake or Tiramisu.

\$120 per person

If you wish to have a Carving station with your buffet there is an additional fee of \$300.

At the discretion of management prices are subject to change. Prices do not reflect gratuity or RI state tax.

Accompaniments

Extras: Pasta Course Served Family Style \$5.95pp

Choice of: Penne, Fettuccini or Gnocchi.

In choice of: Marinara sauce, Garlic & Oil, Bolognese Sauce or Alfredo sauce.

Champagne:

Limoncello Toast	House Limoncello \$5.75pp	
Champagne Toast	House Champagne \$3.75pp	
Mimosa Bowl	sm (20-30 Servings). \$195	lg (40-50 Servings). \$325.00
Non-Alcoholic Punch Bowl	sm (20-30 Servings). \$65	lg (40-50 Servings).\$100.00
Sangria Party Bowl	sm (20-30 Servings). \$195	lg (40-50 Servings)..... \$325.00

For The Kids: (Under 12 years old)

Chicken fingers & French Fries or Spaghetti & meatballs. \$12.95

Kid's Buffet. \$18.95

Served with salad & dessert

Other Additions:

Cakes:

All of our package menus include a dessert choice. You may substitute a specialty cake for your dessert which will be customized to your event. You may upgrade your dessert selection to a double layer cake with one filling, and butter cream frosting decorated with either balloons, roses, or religious cross at no additional charge. Some restrictions apply depending on size of cake, decorations and baker's discretion. As always, you may customize your specialty cake for an additional cost. You may also bring in your own cake from outside the restaurant; however a \$2.00 per person fee will be added to the bill. We will present, cut, and plate the cake for you.

Projection Screen \$30.00

Hot Hors D'oeuvres

Beef Wellington	Half (25 Pieces) \$115.00	Full (50 Pieces) \$225.00
Baked Stuffed Mushroom Caps	Half (25 Pieces) \$120.00	Full (50 Pieces) \$240.00
Broiled Scallops Wrapped in Bacon	Half (25 Pieces) \$110.00	Full (50 Pieces) \$220.00
Italian Meatballs	Half (25 Pieces) \$110.00	Full (50 Pieces) \$220.00
Clams Casino	Half (25 Pieces) \$120.00	Full (50 Pieces) \$240.00
Spanakopita: (Spinach & feta in phyllo pastry)	Half (25 Pieces) \$90.00	Full (50 Pieces) \$180.00
Chicken Teriyaki Skewers	Half (25 Pieces) \$100.00	Full (50 Pieces) \$200.00
Assorted Quiche	Half (25 Pieces) \$100.00	Full (50 Pieces) \$200.00
Cashew Chicken Spring Rolls	Half (25 Pieces) \$90.00	Full (50 Pieces) \$180.00
Calamari	Half \$120.00	Full \$240.00

Cold Hors D'oeuvres

Prosciutto & Melon	Half (25 Pieces) \$100.00	Full (50 Pieces) \$200.00
Chilled Jumbo Shrimp Bowl	Half (25 Pieces) \$125.00	Full (50 Pieces) \$250.00
Assorted Cheese Tray with Crackers & Grapes	Half \$100.00	Full \$200.00
Assorted Vegetable Tray with Homemade Dip	Half \$90.00	Full \$180.00
Italian Antipasto	Half \$120.00	Full \$240.00
Fresh Fruit Platter	Half \$90.00	Full \$180.00

Hors D'oeuvres Platters

Hot Antipasto	\$20.95pp
Calamari, Shrimp Scampi, Stuffed Mushrooms, Eggplant Rollatini, Clams Casino	
Cold Antipasto.	\$16.95pp
Assorted Italian Meats & Cheeses served with fresh vegetables over a bed of lettuce	
Seafood Antipasto.	\$38.95pp
Jumbo shrimp cocktail, Clams on the half shell, fresh lobster cocktail	

At the discretion of management prices are subject to change.
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Wine List

White Wines

Sparkling Wines & Champagne

105	Toressella Prosecco ~ Italy	42.
110	Santa Margarita Prosecco ~ Italy	56.
122	Ca del Bosco Franciacorta Cuvee Prestige ~ Italy	120.
124	Cuvee Prestive	310
125	Taittinger ~ NV, France	95.
130	Moet & Chandon Dom Perignon ~ France	350.

Chardonnay

131	J. Lohr Riverstone ~ California	46.
132	Tenuta di Nozzole "Le Bruniche" ~ Italy	46.
135	Kendall Jackson "Vintners Reserve" ~ California	46.
140	Sonoma Cutrer ~ Sonoma	54.
145	La Crema "Russian River Valley" ~ Sonoma	70.
150	Jordan ~ Napa	70.
155	Far Niente ~ Napa	140.

Rosé

175	Houchart ~ France	44.
180	Santa Margherita Rose Prosecco ~ Italy	56.
190	Ca' Maiol Charetto ~ Italy	35

Sauvignon Blanc

210	13 Celsius ~ New Zealand	42.
220	Ferrari - Carano Fume Blanc ~ Sonoma	50.
225	Cakebread Cellars ~ Napa	72.
235	Kim Crawford ~ New Zealand	50.

Pinot Grigio

250	Chloe ~ Italy	38.
255	King Estate Pinot Gris ~ Oregon	61.
260	Banfi San Angelo ~ Italy	49.
265	Santa Margherita ~ Italy	62.

Riesling

270	J. Lohr ~ California	36.
272	Bartenura Moscato ~ Italy	46.

Italian Whites

273	Buglioni "Il Disperato" Bianco ~ Veneto	58.
275	Antinori Santa Cristina Campogrande Orvito Classico ~ Italy	49.
285	Sassoregale Vermentino ~ Italy	55.
290	Banfi Principessa Gavi ~ Piedmonte	55.
295	Morellino di Scansano San Rabano Brut Vermentino ~ Toscana	67.

Wine List (Cont.)

Red Wines

Italian Reds

510	Frescobaldi Remole ~ Tuscany	31.
515	Carpineto Dogajolo – Super Tuscan	37.
520	Santi Solane Valpolicella Ripasso	58.
525	Michele Chiarlo Barbera D Asti le Orme ~ Piedmonte	38.
530	Castello Banfi Chianti Classico DOCG ~ Tuscany	54.
535	Masi Campofiorin Valpolicella Ripasso ~ Veneto	73.
540	Frescobaldi Nipozzano Chianti Riserva Ruffina DOCG ~ Tuscany	64.
545	Ruffino Riserva Ducale	70.
555	Banfi Belnero Sangiovese Super Tuscan ~ Tuscany	72.
560	Cesari Amarone ~ Veneto	115.
565	Alessandro Riveto Nebbiolo ~ Italy	49.
570	Sassoregale Sangiovese ~ Italy	46.
575	Terra d'Aligi Tatone Montepulciano d'Abruzzo, Italy	54.

Merlot

700	Rodney Strong ~ Sonoma	50.
705	Robert Mondavi ~ Napa	73.
710	Stags Leap ~ Napa	91.
715	Duckhorn ~ Sonoma	102.

Pinot Noir

805	DeLoach Reserve ~ California	40.
810	Angeline ~ Sonoma	43.
815	Meiomi ~ California	50.
820	La Crema ~ Sonoma	76.
825	Belle Glos ~ California	92.

Cabernet Sauvignon

600	J. Lohr Seven Oaks ~ California	46.
605	Dough ~ California	54.
610	Kendall Jackson 'Vitner's Reserve'	52.
615	St Francis ~ Sonoma	64.
625	J. Lohr Hill Top ~ California	68.
630	Freemark Abbey ~ Napa	89.
635	Robert Mondavi ~ California	115.
640	Prisoner Wine Co. ~ California	100.
645	Stags Leap ~ Napa	130.

Red Zinfandel

835	Frogs Leap ~ Napa	85.
840	The Federalist ~ California	58.

Malbec

860	Zuccardi ~ Argentina	42.
870	Francis Coppola ~ California	46.

Interesting Reds

865	Francis Coppola "Diamond Series" Claret ~ California	46.
875	Duckhorn Decoy ~ Napa	56.
880	Conundrum Red ~ California	54.
885	Stag's Leap Winery Petite Syrah ~ Napa	110.
890	Prisoner Red Blend ~ California	85.
895	Three Ridge Valley Red Blend ~ California	78.
900	Do Epic Sh** Red Blend ~ California	54.
845	Saldo by Prisoner Wine Co Red Blend. ~ California	64.

Preferred Vendors

Special Services , which may be helpful to you in planning your special event;
If interested we will inquire information for you.

GUITAR & VOCALS

PHOTOGRAPHERS

BALLOONS/DECORATIONS

FLOWERS

CAKES

Local Hotels:

Marriott Courtyard - Lincoln401-333-3400

Quality Inn- Smithfield401-232-2400



Credit Authorization Form

By signing the document below, you authorize Trattoria Romana to charge the following credit card for expenditures related to your event. When the credit card is provided for event deposit purposes and no other form of payment is provided at the time of the event, the remaining balance and any additional incurred on the day of the event will always be applied to this card. The balance of your account is due in full at the conclusion of your event. Once a charge for full or partial payment towards an event is processed via credit card, we are unable to refund the credit card at a later date and accept alternate payment. Trattoria Romana accepts cash, credit cards, and corporate checks as payment for all service, subject to Trattoria Romana's policies and procedures. Your completion of this authorization form helps us to protect you, our valued customers, from credit card fraud.

All information entered on this form will be kept strictly confidential.

DIRECTIONS:

1. Fill out entire form legibly with a dark pen. Card holder must sign on the line indicated.
We reserve the right to verify the provided information with your Credit Card Issuing Bank.
2. Include a photocopy of the front and back of the signed credit card.
3. Fax (401) 333-6702 or scan and email to sheena@trattoria-romana.com the completed form and the photocopies of the credit card.

NAME: _____

COMPANY NAME: _____

CARDHOLDER NAME: _____

SIGNATURE: _____

ADDRESS: _____

Credit Card Type: ___ AMEX ___ VISA ___ MASTERCARD ___ DISCOVER

Credit Card Number: _____ - _____ - _____

Expiration Date: _____ / _____

Billing Zip Code: _____

Card Identification Number (last 3 digits located on the back of the credit card): _____

American Express Customers: 4 Digit security code is located on the front of the card

Amount To Be Charged: \$ _____

(Enter N/A if not yet determined)



_____ Initial here if this card is to be applied to a deposit for your upcoming event.

_____ Initial here if amount charged will be determined after services.

_____ Initial here if this card is to be kept on file to be used towards all future purchases made this company/person.

By signing this form, I understand that my credit card will be charged for services performed on _____

(Enter Date of Event).

I agree to comply with my cardholder agreement.

Signature: _____

FAX OR SEND THE AUTHORIZATION TO:

Trattoria Romana
Event Planner
3 Wake Robin Road
Lincoln, RI 02865
Fax #: (401) 333-6702

Food & Beverage Minimum Agreement

Name of Host: _____

Address: _____

City: _____ State: _____ Zip _____

Phone: _____ email: _____

Date of Function: _____

Type of Function: _____

Room Requested: _____

Food & Beverage Minimum guarantee: _____

Deposit Amount: _____

A non-refundable deposit is to be paid in full at time of booking. This deposit will come off the final bill at the end of the event. This deposit is used to hold your function space, and will not be refunded if the event is cancelled.

The information above has been fully explained to me, and I agree to meet the requirements of my function. I am aware that if, upon the day of the event, my bill does not reach the minimum amount agreed upon, that the difference will be added to the final bill as a "room fee". This minimum is to be met with food and beverage alone before tax, gratuity, and other fees.

Signature: _____

Print Name: _____

Today's Date: _____

