

BANQUET ROOMS & CAPACITIES



GODFATHER ROOM (6-10 people)

*Warm and intimate room, which is an alcove to the main dining room.
No F&B minimum.*



ASSISI ROOM (15-30 people)

*Overlooks the abbey of Assisi on the mural.
Situated close to the bar area, convenient for pre-dinner gathering or cocktail receptions.*



UMBRIA ROOM (35-50 people)

Classic San Francisco tradition and elegance with a view of beautiful Umbria on the mural.



TUSCANY ROOM (50-90 people)

A combination of the Assisi Room and Umbria Room. Great space for wine dinners, rehearsal dinners, team-building events and receptions.

BUYOUT OPTIONS AVAILABLE

For More Information Call Lalo at 415-986-1886, or email us at: banquets@fior.com

Fior d'Italia – 2237 Mason Street, San Francisco CA 94133– 415 986 1886 – www.fior.com

BANQUET MENU PACKAGES

MENU I \$55

Caesar Salad or Mixed Green Salad
Entrée (Select four from Group A)
Dessert (Select one from Group A)
Coffee or Tea

\$57 To select four Entrées from Group A or B

\$60 To select four Entrées from Group A, B or C

MENU II \$68

Caesar Salad or Mixed Green Salad
Tri Colore Pasta (Sampling of three pastas)
Entrée (Select four from Group A or B)
Dessert (Select one from Group A)
Coffee or Tea

\$72 To select four entrées from Group A, B or C

MENU III \$74

Prosciutto & Fruit
Tri Colore Pasta (Sampling of three pastas)
Entrée (Select four from Group A, B or C)
Dessert (Select one from A or B)
Coffee or Tea

MENU IV \$82

Tre Spuntini (Sampling of three appetizers)
Tri Colore Pasta (Sampling of three pastas)
Entrée (Select four from Group A, B or C)
Dessert (Select one from A or B)
Coffee or Tea

Personalized Menus also available

STARTERS

Baskets of Calamari \$6 (Per person)
Assorted Crostini \$8 (Per person)

LUNCH MENU \$45

Caesar Salad
Entrée (Select four from Group A) Excluding Fish
Coffee or Tea

Sales tax and 20% service charge will be added.
4% SF Health Mandate.

GROUP A

PASTA

Lasagne – Layered Pasta with Cheese, Prosciutto and Meat
Rigatoncini con Pesto – Rigatoncini Pasta Tossed with Basil, Pinenuts, Garlic and Olive Oil
Tortellini con Panna – Pasta Stuffed with Cheese in a Cream Sauce. (These pastas can be done with your choice of Pesto, Alfredo, Tomato or Meat sauce)
Additional pastas are available – Just Ask Us!

CHICKEN

Petto di Pollo alla Valdostana – Breast of Chicken Sautéed with Prosciutto and Fontina Cheese
Petto di Pollo Cacciatora – Breast of Chicken Sautéed with Mushrooms, Olives and Tomatoes
Petto di Pollo Ligure – Breast of Chicken with Sun-Dried Tomatoes in a Creamy Pesto Sauce

FISH

Pesce del Giorno – Fish of The Day (All fresh seafood is subject to availability)

DESSERT

Tiramisu, Chocolate Mousse or Spumoni

GROUP B

VEAL

Piccata con Capperi – Slices of Veal Sautéed with Lemon, White Wine and Capers
Scaloppine al Marsala – Slices of Veal Sautéed with Dry Marsala Wine and Mushrooms
Scaloppine Fior – Slices of Veal sautéed with Prosciutto and Mushrooms in Wine Sauce

MEAT

Lombata di Manzo in Padella Pepata – New York Steak Sauteed with Pepper, Cream and Grappa

FISH

Pesce del Giorno – Fish of The Day (All fresh seafood is subject to availability)

DESSERT

Seasonal Berries with Grand Marnier or Cream

GROUP C

MEAT

Sella di Agnello Arrosto – Roasted Rack of Spring Lamb with Rosemary Sauce

FISH

Gamberi Fior – Prawns Sautéed with Tomatoes, Shallots, White Wine and Garlic

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