



Specialty Cocktails 12

Bellini Cinque *prosecco, peach puree*

Basil Martini *gin martini with fresh basil*

Passione Reale *passion fruit vodka, prosecco*

Sanguinoso Campari *campari with blood orange juice*

Aperol Spritz *vodka, peach nectar, aperol*

Bianchi

Sauvignon, Villa Dugo 2007, Friuli

Tocai Friuliano, Zamo 2004, Friuli

Vermentino, Argiolas "Costamolino" 2008, Sardinia

Verdicchio, Consono 2005, Castelli di Jesi, Marche

Falanghina, Feudi San Gregorio 2007, Campania

Q/B

10/30

13/39

12/36

9/27

12/36

Rossi

Chianti Riserva, L'Oca Ciuca 2004, Tuscany

Barbera, Prunotto "Fiulot" 2007, Asti, Piemonte

Super Tuscan, Montellori, "Salamartano" 2003, Tuscany

Nero d'Avola, P. Tagliata 2006, Sicily

Montepulciano, Capestrano 2007, Abruzzo

Q/B

11/33

14/42

16/48

10/30

9/27

Pane Rustico con Ricotta *rustic bread, sheep's milk ricotta, Umbrian olive oil*

Five Small Plates

Zuppa Vignarola *soup with fresh green garden vegetables & legumes* 6

Insalata di Cesare *caesar freshly prepared from scratch at the tavola* 10

Carpaccio di Tonno *thinly sliced yellow fin tuna, arugula, avocado* 15

Pizza con Gorgonzola e Pere *pears, gorgonzola, white truffle oil* 12

Frittura Mista *fried calamari, shrimp, zucchini, apples, arrabiata sauce* 14

Five Big Plates

Galletto al Forno *whole roasted cornish hen, potatoes, haricots verts* 17

Halibut al Guazzetto *roasted filet, potatoes, cherry tomatoes, olives* 24

Costata di Manzo alla Griglia *aged ribeye, mashed potatoes, broccoli rabe* 25

Cannelloni di Melanzane *organic eggplant stuffed with sheep's milk ricotta* 16

Brodetto di Pesce *fish soup with shrimp, clams, scallops, mussels, calamari & monkfish* 20

Five Pastas

Penne alla Checca *pasta with tomato & basil, buffalo, black taggiasche olives* 15

Malfatti di Ricotta *spinach & ricotta dumplings with tomato & basil sauce* 16

Ravioli di Brasato *braised short rib stuffed pasta* 14

Lasagna Bolognese *classic meat lasagna* 18

Bucatini Cacio e Pepe *bucatini with cacio di roma cheese & black pepper* 16

Proprietario - Russell Bellanca, Rome | Executive Chef - Mirco Grassini, Milan



Five Endings

- Torta di Ricotta e Mascarpone al Limone *ricotta & mascarpone cheesecake* 8
Crostatina di Mele *granny smith apple tart, homemade apricot jam* 7
Budino di Panettone *panettone chocolate bread pudding, strawberry sauce* 8
Doppia Torta al Cioccolato *chocolate cake, chocolate chip mousse* 9
Formaggi Italiani *artisanal cheeses, figs, grapes, balsamic gelatin, crostini* 11

Five Beverages

- American Coffee 3
Espresso 3
Cappuccino 4
Latte 4
Organic Tea Selections 3

Five Digestives

- Moscadello, "Florus" Late Harvest, Banfi 2006 9
Limoncello, Pellini 10
Sambuca, Romana 8
Amaretto, Gozio 8
Amaro, Averna 7

Five Brandy Selections

- Grappa, "Torre di Luna" Bertagnoli 7
"Immature" Chardonnay Brandy, Villa Zari 10
10 Year Old Brandy, Villa Zari 14
Armagnac VSOP, Sempe 10
Cognac VSOP, Remy Martin 15



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Stuzzichini Bar Menu

Piatto di Salumi *prosciutto di parma, culatello, lardo, mortadella with pistachios, cornichons* 13

Formaggi Italiani *taleggio, gorgonzola, fresh pecorino, pecorino foglia di noce, figs, grapes & balsamic gelatin* 10

Pizza con Gorgonzola e Pere *pears, gorgonzola, white truffle oil* 12

Pizza Margherita *tomato, mozzarella, basil, extra virgin olive oil* 11

Carpaccio di Tonno *thinly sliced yellow fin tuna, wild arugula, avocado* 15

Carpaccio di Manzo *thinly sliced beef tenderloin, wild arugula, pecorino romano shavings* 14

Frittura Mista *fried calamari, shrimp, zucchini, apples, arrabiata sauce* 14

Piadina Vegetariana *special dough filled with mozzarella, roasted peppers, heirloom tomatoes* 8

Piadina al Prosciutto *special dough filled with prosciutto de parma, mozzarella, basil pesto* 10

Arancini di Riso *arborio rice, buffalo mozzarella, arrabiata sauce* 9

Proprietario - Russell Bellanca, Rome | Executive Chef - Mirco Grassini, Milan



Bambino *Kid's Menu*

Margherita Pizza *tomato, mozzarella, basil, extra virgin olive oil* 7

Pasta Fusilli with Tomato Sauce 6

Chicken Fingers with Fries 8

Tubetti with Alfredo Sauce 6

Lasagna *classic meat lasagna* 7



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Cinque is our modern interpretation of an authentic Italian trattoria where we strive to provide warm and professional service in a relaxed environment where our guests can feel right at home.

Trattoria Cinque is an ideal location for social functions, closing dinners, client receptions, and countless other events. Whether you're hosting a corporate function or celebrating one of life's momentous occasions, our goal is to ensure that everything is seamless so you can enjoy your event as much as your guests.

We have several private dining rooms which can accommodate an intimate group of 10 to a seated dinner for 50, or a cocktail reception for 100 guests. We can also accommodate up to 250 guests in house.

Our outstanding authentic menu, inspired by Executive Chef Mirco Grassini and our owner Russell Bellanca, will take you through all of the regions of Italy using locally sourced and imported Italian ingredients. Our food and beverage program changes seasonally and is focused on offering the best.

Our event staff is here to guide you and customize your event to meet your individual needs. Please don't hesitate to inquire if there is something you would like, and don't see in our sample menus.

We look forward to planning your next special event!!

Thank you for your interest in private dining and special events at Trattoria Cinque!

Food and Beverage Pricing Overview To simplify this process for you our pricing quoted is Inclusive of 8.875% sales tax and service charge unless otherwise specified.

Beverage Options

Open Bar \$20 per guest per hour

Premium Open Bar \$25 per guest per hour

Limited Open Bar of wine, beer & soda \$16 per guest per hour

Dinner Package \$45 per guest includes 1 hour full open bar during reception, followed by wine, beer & soda throughout dinner for up to 2 hours

Full Bar with Drinks charged on consumption plus 8.875% tax and 20% service charge

Passed Stuzzichini Selection of FIVE \$20 per guest per hour

Cocktail Reception Packages**

Includes FIVE passed hors d'oeuvres, ONE stationary platter of salumi e formaggi, open bar 2 hours: \$75 per guest additional hours: \$28 per guest

Cinque Three Course Menu*

Includes: chef's daily antipasti for the table, salad, choice of three entrées, dessert, brewed coffee & tea \$55 per guest

Cinque Four Course Dinner Menu*

Includes: chef's daily antipasti for the table, choice of two appetizers, pasta, choice of three entrée, choice of dessert, brewed coffee & tea \$75 per guest

* Beverage is not included ** Option to upgrade to a Premium Open Bar additional \$5 per guest per hour Trattoria Cinque Dinner Menus

We are happy to customize menus to better suit your needs; additional choices may be added



Cocktail Reception Please Select Five

Hot Stuzzichini

Connoncini di Melanzane *bite sized eggplant stuffed with sheep's milk ricotta*

Arancini di Riso *aborio rice, peas with fresh mozzarella or beef bolognese, arrabiata sauce*

Bruschetta *skirt steak, sundried tomatoes, pecorino Romano*

Capesante con Lardo *scallops wrapped in bacon with lemon crème fraiche dipping sauce*

Torta salata di ricotta e spinaci *Quiche with sheeps milk ricotta and spinach*

Frittura Mista *fried calamari, shrimp, zucchini, apples, arrabiata sauce*

Pizza del Giorno

Cold Stuzzichini

Tonno *yellow fin tuna skewers with bortaga*

Bruschetta *marinated arctic char with arugula and pink peppercorn on toasted crouton*

Gamberi *shrimp cocktail with dipping sauce*

Spiedini *mozzarella, cherry tomato & basil or Prosciutto and melon*

Carpaccio di Tonno *thinly sliced yellow fin tuna, arugula and avocado*

Belgium Endive *whipped gorgonzola and mascarpone cheeses with walnuts*

Zucchini Flowers *stuffed with bufala mozzarella & anchovy*

Private Events Contact - Jenna Taub

Proprietario - Russell Bellanca, Rome | Executive Chef - Mirco Grassini, Milan

Dinner Menu Highlights *all set menus are served with our chef's daily pizzicarolo selection of imported italian meats and cheeses served for the table*

Insalata

Insalata di Cesare *romaine hearts, homemade dressing, croutons*

Insalata Caprese *beefsteak tomatoes, bufala mozzarella, and fresh basil*

Insalata Panzenella *chopped tomatoes, cucumbers, bufala mozzarella tossed with basil and croutons*

Small Plates

Asparagi Alla Griglia *grilled asparagus wrapped in pancetta with poached quail egg, truffle oil*

Fungi Ripieni *seasonal mushrooms with pan seared scallops, sweet grape reduction*

Crostini Toscani *Tuscan bread lightly toasted with liver pate, topped with fresh figs*

Pasta *can be selected as a fourth course or as an entrée choice Chef's seasonal selections of Pastas available*

Entrée Selections *Please select three entrees for your guests to choose from, one from each category*

All Entrees are served with chef's choice of seasonal vegetables

Pesce

Ippoglosso *halibut* | Branzino *Mediterranean sea bass* | Filetto di Salmone *wild atlantic salmon*

Tonno *yellow fin tuna* | Brodetto di Pesce *fish soup with shrimp, clams, scallops, mussels, calamari & monkfish*

Carne

Galletto Al Forno *whole roasted cornish hen* | Costata Di Manzo Alla Griglia *20 oz. aged ribeye*

Braciola di Maiale *pork chop* | Pollo Organico *organic chicken*

The following items are an additional charge of \$10 per guest

Costolette di Agnello *lamb chops* | Costella di Vitello *veal chop* | Porchetta alla Romana *suckling pig*

Vegetali

Zuppa di Vegetali *steamed vegetables with tofu in a light tomato broth*

Polpette di Ceci e Lenticchie *chic pea and lentil "meatball" served over braised red cabbage*

Riso Selvatico al Curry *wild curry rice with tofu, raisins and toasted almonds*

Insalata di Cous Cous *cous cous salad with wild mushrooms and sautéed vegetables*

Pizza del Giorno

Dessert *Chef's seasonal selections of Desserts available*