

COCKTAIL PARTY

PRIVATE ROOM included with 35 or more guests
INCLUDES top shelf liquor, beer, and wine

\$75 PER PERSON

passed appetizers

CHOOSE 5 (five) of the following

Boneless Wings
Buffalo / Honey BBQ
Cauliflower Wings
Buffalo / Honey BBQ
Mini Crab Cakes
Tuna Tartare Cucumber Cups
Chicken Quesadillas
Coconut Shrimp
Wagyu Beef Franks in Blankets
Stuffed Mushrooms
Baked Clams
Bruschetta Toast Points
Caprese Skewers
Meatball Sliders
Pizzas
Margherita / Drunken Burrata / NY Style

+\$10 PER PERSON

buffet

Entree

CHOOSE one
Chicken Scarpariello
Chicken Piccata
Nonna's Meatballs

Pasta

CHOOSE one
Penne Vodka
Penne Remo
Basil Pesto & Vodka Sauce
Penne Pesto
Stuffed Rigatoni
Penne Primavera

Salad

CHOOSE one
House
Caesar

add-ons *add on a little extra for the perfect event*

COOKIE PLATTER +\$45
CANNOLI PLATTER +\$50
DONUT PLATTER +30

DESSERT COMBO PLATTER +\$85

CALAMARI PLATTER +\$50
SHRIMP COCKTAIL +\$60
TACO BAR +\$5 per person

SUPER PREMIUM +\$15 per person
CORDIALS +\$8 per person

CHILDREN 10 YEARS OLD AND UNDER ARE HALF PRICE
YOUNG ADULTS 20 YEARS AND YOUNGER -\$5

PRATO
850

BEREAVEMENT

NOT AVAILABLE during peak hours
INCLUDES soft drinks, coffee and tea

■ appetizers

\$39.95 PER PERSON

Salads
CHOOSE one
Caesar Salad
House Salad

\$45.95 PER PERSON

Salads
CHOOSE one
Caesar Salad
House Salad

■ entrees **INCLUDES** the following choices

Entrees
INCLUDES the following choices
Salmon Oreganata
Chicken Francese
Penne Vodka
Zucchini Linguini
with eggplant meatballs

Entrees
CHOOSE between the options given
Chicken "My Way"
Francese or Parmigiana
Penne Vodka or Stuffed Rigatoni
Sliced Filet Mignon
Zucchini Linguini
with eggplant meatballs

■ dessert

Dessert
INCLUDES the following choices
Cheesecake
Vanilla Ice Cream
Chocolate Ice Cream

Dessert
INCLUDES the following choices
Cheesecake
Vanilla Ice Cream
Chocolate Ice Cream
Flourless Chocolate Cake

■ add-ons *add on a little extra for the perfect event*

COOKIE PLATTER +\$45
CANNOLI PLATTER +\$50
DONUT PLATTER +30
DESSERT COMBO PLATTER +\$85

CALAMARI PLATTER +\$50
SHRIMP COCKTAIL +\$60
TACO BAR +\$5 per person

SANGRIA +\$4 per person
CORDIALS +\$8 per person

PREMIUM BEER & WINE +\$8 per person
TOP SHELF LIQUOR +\$20 per person
SUPER PREMIUM +\$30 per person

CHILDREN 10 YEARS OLD AND UNDER ARE HALF PRICE

PRATO
850

FAMILY STYLE

NOT AVAILABLE during peak hours

INCLUDES house beer, house wine, and all non-alcoholic drinks

appetizers

\$65 PER PERSON

CHOOSE three total

Salads

CHOOSE one or two

Caesar Salad
House Salad
Mozzarella Caprese

Appetizers

CHOOSE one or two

Pizzas
Margherita / Drunken Burrata / NY Style
Boneless Wings
Buffalo / Honey BBQ
Cauliflower Wings
Buffalo / Honey BBQ
Mozzarella Caprese
Nonna's Meatballs
Eggplant Meatballs
Eggplant Rollatini
Fried Calamari

\$75 PER PERSON

CHOOSE four total

Salads

CHOOSE one or two

Caesar Salad
House Salad
Mozzarella Caprese
Tuna Tartare Cucumber Cups
Cobbo Avo

Appetizers

CHOOSE two or three

Pizzas
Margherita / Drunken Burrata / NY Style
Boneless Wings
Buffalo / Honey BBQ
Cauliflower Wings
Buffalo / Honey BBQ
Mozzarella Caprese
Nonna's Meatballs
Eggplant Meatballs
Eggplant Rollatini
Fried Calamari
Charcuterie Board
Drunken Clams
Baked Clams

entrees

CHOOSE three total

Entrees

CHOOSE two

Chicken Scarpariello
Chicken "My Way"
served over penne | Marsala / Francese / Parmigiana
Keto Guido Chicken
Tuscan Sea Bass or Salmon Oreganata
Eggplant Rollatini

Pasta

CHOOSE one

Penne Alla Vodka
Penne San Remo
Basil Pesto & Vodka Sauce
Stuffed Rigatoni
Marinara / Vodka Sauce
Nonna's Sunday Sauce

Entrees

CHOOSE two

Chicken Scarpariello
Chicken "My Way"
served over penne | Marsala / Francese / Parmigiana
Keto Guido Chicken
Tuscan Sea Bass or Salmon Oreganata
Eggplant Rollatini
Braised Short Rib
Marinated Filet Mignon

Pasta

CHOOSE one

Penne Alla Vodka
Penne San Remo
Basil Pesto & Vodka Sauce
Stuffed Rigatoni
Marinara / Vodka Sauce
Nonna's Sunday Sauce
Shrimp Pasta

dessert

INCLUDES assorted mixed platters

add-ons

add on a little extra for the perfect event

COOKIE PLATTER +\$45
CANNOLI PLATTER +\$50
DONUT PLATTER +30
DESSERT COMBO PLATTER +\$85

CALAMARI PLATTER +\$50
SHRIMP COCKTAIL +\$60
TACO BAR +\$5 per person

SANGRIA +\$4 per person
CORDIALS +\$8 per person

PREMIUM BEER & WINE +\$8 per person
TOP SHELF LIQUOR +\$20 per person
SUPER PREMIUM +\$30 per person

CHILDREN 10 YEARS OLD AND UNDER ARE HALF PRICE
YOUNG ADULTS 20 YEARS AND YOUNGER -\$5

PRATO
850

BRUNCH PACKAGE

AVAILABLE ONLY during brunch hours | 11am - 2pm

INCLUDES mimosa, champagne punch, screwdriver, bloody mary, and grazie light

\$60 PER PERSON

starters

INCLUDES the following

brick oven pizzas
margherita and drunken burrata
artisanal brunch toasts
avocado and seasonal jam

salads

INCLUDES the following

house salad
mozzarella caprese salad

brunch

Breakfast Platters

SERVED family style

INCLUDES the following

waffles
scrambled eggs
home fries
bacon
sausage
fruit

+\$3 PER PERSON

Entree

CHOOSE one

penne vodka
stuffed rigatoni marinara
chicken scarpariello
chicken: marsala, francese, parmesan,
milanese or keto

dessert INCLUDES assorted mixed platters

add-ons *add on a little extra for the perfect event*

COOKIE PLATTER +\$45
CANNOLI PLATTER +\$50
DONUT PLATTER +30
DESSERT COMBO PLATTER +\$85

CALAMARI PLATTER +\$50
SHRIMP COCKTAIL +\$60
TACO BAR +\$5 per person

SANGRIA +\$4 per person
CORDIALS +\$8 per person

PREMIUM BEER & WINE +\$8 per person
TOP SHELF LIQUOR +\$20 per person
SUPER PREMIUM +\$30 per person

CHILDREN 10 YEARS OLD AND UNDER ARE HALF PRICE
YOUNG ADULTS 20 YEARS AND YOUNGER -\$5

PRATO
850

BABY / BRIDAL PACKAGE

INCLUDES all non-alcoholic beverages
3 hour event | *tax and gratuity not included*
Available Saturday & Sunday only 11:00am - 3:00pm

\$55 PER PERSON

■ appetizers

CHOOSE two | *served family style*

Pizzas
Margherita / Drunken Burrata / NY Style
Boneless Wings
Buffalo / Honey BBQ
Cauliflower Wings
Buffalo / Honey BBQ
Mozzarella Caprese
Nonna's Meatballs
Eggplant Meatballs
Fried Calamari
House Salad
Caesar Salad

■ entrees

CHOOSE three | *served family style or individually*

Penne Alla Vodka
Penne San Remo
Basil Pesto & Vodka Sauce
Stuffed Rigatoni
Marinara / Vodka Sauce
Nonna's Sunday Sauce
Chicken Scarpariello
Chicken "My Way"
served over penne | Marsala / Francese / Parmigiana
Keto Guido Chicken
Braised Short Ribs *+\$3pp*
Sliced Filet Mignon *+\$7pp*
Tuscan Sea Bass *or* Salmon Oreganata

■ **drink upgrade** **INCLUDES** Champagne Punch & Sangria *+\$12pp*

■ **dessert** **INCLUDES** assorted mixed platters

■ **add-ons** *add on a little extra for the perfect event*

COOKIE PLATTER +\$45
CANNOLI PLATTER +\$50
DONUT PLATTER +30
DESSERT COMBO PLATTER +\$85

CALAMARI PLATTER +\$50
SHRIMP COCKTAIL +\$60
TACO BAR +\$5 per person

SANGRIA +\$4 per person
CORDIALS +\$8 per person

PREMIUM BEER & WINE +\$8 per person
TOP SHELF LIQUOR +\$20 per person
SUPER PREMIUM +\$30 per person

CHILDREN 10 YEARS OLD AND UNDER ARE HALF PRICE

PRATO
850

A LA CARTE

NOT AVAILABLE during peak hours

INCLUDES all non-alcoholic drinks

\$65 PER PERSON

■ first course

Salads

CHOOSE one

caesar
house
cobb
poached pear

■ second course

Family Style Appetizers

CHOOSE three

Pizzas
Margherita / Drunken Burrata / NY Style
Brick Oven Wings
Fried Calamari
Italian Quesadilla
Charcuterie Board
Cold Antipasto
Goat Cheese Bites
Nonna's Meatballs

■ third course

Entrees

CHOOSE four | served individually

tuscan chicken scarpariello pan seared chicken, mushrooms, hot and sweet sausage, garlic, broccoli, peppers, potatoes, lemon and fresh rosemary
filet mignon pasta filet mignon tips, rigatoni, brown demi glace, pearl onions, preserved tomatoes and spinach
parmesan crusted salmon panko parmesan crust, zucchini linguini, and cherry tomatoes topped with a lemon butter white wine sauce
pork chop balsamico cherry peppers, sautéed onions, and mashed potatoes
pan seared filet mignon spinach and bacon potato hash with a gorgonzola bechamel
braised short ribs vegetable orzo, feta cheese, and a red wine demi glace
grilled mahi mahi roasted potatoes, spinach, and a yellow pepper citrus cream sauce
stuffed chicken breast stuffed with mushrooms, spinach, mozzarella and red peppers over a creamy quinoa in a cabernet demi glace
zucchini linguini with eggplant meatballs

■ **dessert** INCLUDES assorted mixed platters

■ **add-ons** *add on a little extra for the perfect event*

COOKIE PLATTER +\$45
CANNOLI PLATTER +\$50
DONUT PLATTER +30
DESSERT COMBO PLATTER +\$85

CALAMARI PLATTER +\$50
SHRIMP COCKTAIL +\$60
TACO BAR +\$5 per person

SANGRIA +\$4 per person
CORDIALS +\$8 per person
HOUSE BEER & WINE +\$10 per person
PREMIUM BEER & WINE +\$18 per person
TOP SHELF LIQUOR +\$25 per person
SUPER PREMIUM +\$35 per person

CHILDREN 10 YEARS OLD AND UNDER ARE HALF PRICE

PRATO
850

OFF PREMISE CATERING

PLEASE ALLOW 48 hours advance notice for half and full tray orders

starters

FRIED CALAMARI	half \$75	full \$140
BONELESS WINGS	half \$55	full \$95
CAULIFLOWER WINGS	half \$55	full \$95
BONE IN WINGS	half \$80	full \$150
CHARCUTERIE	half \$60	full \$110
MINI CRAB CAKES	half \$75	full \$140
PEI MUSSELS	market price	

salads

CAESAR SALAD	half \$30	full \$50
HOUSE SALAD	half \$30	full \$50
GRILLED PEACH SALAD	half \$40	full \$65
COBBO AVO SALAD	half \$40	full \$70
FRESH MOZZARELLA CAPRESE	half \$65	full \$120
<i>add chicken to any salad</i>	half \$10	full \$20

macaroni

BAKED ZITI	half \$60	full \$110
PENNE PESTO	half \$60	full \$110
PENNE VODKA	half \$60	full \$110
PENNE ALFREDO	half \$60	full \$110
PENNE SAN REMO	half \$60	full \$110
<i>basil pesto and vodka sauce</i>		
PENNE MARINARA	half \$55	full \$95
PENNE PRIMAVERA	half \$65	full \$120
RIGATONI BOLOGNESE	half \$65	full \$120
STUFFED RIGATONI	half \$65	full \$120
GEMELLI SICILIANA	half \$65	full \$120
<i>crumbled sausage, spinach, mushrooms, sun-dried tomato cream sauce and whipped ricotta</i>		
PASTA MEATBALLS	half \$70	full \$130
FILET MIGNON RIGATONI	half \$85	full \$160
<i>filet mignon tips, braised pearl onions, spinach, sun-dried tomatoes and brown demi-glace</i>		
ZUCCHINI LINGUINI	half \$65	full \$120
VEGAN BOLOGNESE	half \$65	full \$120
<i>smashed beyond burger, san marzano tomatoes, garlic, basil and melted vegan mozzarella</i>		
MACARONI AND CHEESE	half \$60	full \$110
SHORT RIB MAC AND CHEESE	half \$70	full \$125

mains

BRAISED SHORT RIB	half \$85	full \$160
CHICKEN FRANCESE	half \$70	full \$130
CHICKEN MARSALA	half \$70	full \$130
CHICKEN MILANESE	half \$70	full \$130
CHICKEN PARMIGIANA	half \$70	full \$130
CHICKEN SCARPARELLO	half \$70	full \$130
CHICKEN SORRENTINO	half \$70	full \$130
<i>fried eggplant, prosciutto, spinach, and mozzarella in a marsala sauce</i>		
CHICKEN VALDOSTANO	half \$80	full \$150
<i>asparagus, roasted peppers, prosciutto and mozzarella in a marsala sauce</i>		
KETO GUIDO CHICKEN	half \$75	full \$130
<i>grilled chicken breast, sauteed spinach, tri-colored peppers, broccolini, mushrooms, mozzarella and avocado</i>		
EGGPLANT PARMESAN	half \$65	full \$120
EGGPLANT ROLLATINI	half \$65	full \$120
<i>spinach and ricotta</i>		
PARMESAN ENCRUSTED WILD SALMON	half \$90	full \$170
SHRIMP PARMIGIANA	half \$90	full \$170
SHRIMP FRANCESE	half \$90	full \$170
SHRIMP OREGANATA	half \$90	full \$170
SHRIMP SCAMPI	half \$90	full \$170
NONNA'S MEATBALLS	half \$65	full \$120
EGGPLANT MEATBALLS	half \$65	full \$120
FILET MIGNON	market price	
<i>roasted potatoes</i>		

sides

BROCCOLINI	half \$45	full \$80
MASHED POTATOES	half \$45	full \$80
ROASTED POTATOES	half \$45	full \$80
MIXED VEGETABLES	half \$45	full \$80

PRATO
850 
wood•fired•gastropub