



Special Event Menu

“Whether you entertain your family and friends at your own home or dine with us at Sugo, we always want to be at the center of your table.”

(No Room Rental Charge, No Food and Beverage Minimums!)

Tapas to Pass

We can also customize a Tapas only menu for a casual social reception

Spanakopita

Traditional Greek spinach pie. Layered with phyllo dough, spinach, onions and ricotta 2.95 per person

Piquant Peppers

Lightly breaded and baked in the oven, stuffed with fresh mozzarella. Served with a romesco dipping sauce 1.50 per piece

Roasted Tomato Stuffed Meatballs

Sausage meatballs stuffed with Da Vina roasted tomatoes, Served with Romesco sauce 1.50 per piece

Mediterranean Pizza Rollitini

Stuffed pizza with organic spinach, caramelized onions and artisan cheeses 2.95 per person

Bacon Wrapped Dates

The perfect finger food. Dates stuffed with walnut and wrapped with apple wood smoked bacon 1.75 per piece

Crispy Longstem Artichokes

Longstem artichokes that are lightly breaded and served crispy with a walnut pesto aioli 1.95 per piece

Insalata

Caprese Salad

Fresh buffalo mozzarella, basil and beefsteak tomatoes served atop mixed field greens and dressed with balsamic vinegar and estate bottled extra-virgin olive oil 3.95 per person

Antipasto Quattro Formaggi

Vine ripe tomatoes with fresh mozzarella, four artisan cheeses. Served with mixed field greens, assorted seasonal condiments, and a stuffed cherry pepper 5.95

Full Service Buffet Menu

(Suggested for parties of 30 or more)

Roman Chicken Cacciatore

This dish is our signature dish for large parties. It includes chicken roasted on the bone for 5 hours, porcini mushroom raviolis dressed with our famous tomato basil sauce; mild Italian sausage, caramelized onions, and fire roasted bell peppers. We can also substitute eggplant Montasio for sausage 15.95 per person.

Customizable Full Service Buffet

(Choose a minimum of 1 item per category)

Main Entree

Arcito's Chicken Parmesan \$11.95
Pork Tenderloin Braciola \$12.95
Slow Braised Pork \$10.95
Mrs. C's Salmon Salad \$9.95
Loose Lasagna \$8.95

Side Items

Grilled Hunters Sausage \$2.95
Eggplant Montasio \$2.95
Asparagus Stuzzucini \$2.95
Euro-mushrooms \$2.95
Sausage Meatballs \$3.50

Pasta Dishes

Veal and Porcini Purses \$7.95
Beggars Four Cheese Purses \$6.95
Pasta with Tomato Basil Sauce \$3.95
Porcini Mushroom Raviolis \$5.95
Artisan Seasonal Raviolis \$5.95

Family Style Menu Options

We would be happy to prepare a custom menu for your guests.

Other menu options from our standard dinner menu are also available for functions.

Lamb Saltimbocca

Lamb tenderloin dressed with prosciutto, basil, and asiago cheese. Served with stuffed and rolled pork tenderloin Bracirole, and pasta purses dressed with a tomato and lamb a jus. Served with dates stuffed with walnuts and piquant peppers stuffed with fresh mozzarella 24.95

Arcito's Chicken Parmesan

Served with artisan pasta finished in a fresh tomato basil sauce 13.95

Pasta Duetto

Two pasta's, two sausage meatballs, one incredible estate bottled extra virgin olive oil, dressed in aged pecorino Romano cheese and caramelized onions 13.95

Beggars Purses di Parma

Stuffed pouches of pasta in a crème sherry tomato cream sauce dressed with prosciutto di Parma 14.95

Aunt Lena's Chicken

Breast of chicken dressed with Prosciutto di Parma, walnut pesto, artichokes, fresh basil, organic spinach and fresh mozzarella. Served atop fresh garganelli pasta in a pink crème sherry sauce 17.95

Salmon Norma

Salmon filet served atop fresh organic spinach and garganelli pasta in a pink crème sherry sauce 19.95

Federico's Pork Bracirole

Pork tenderloin stuffed with walnut pesto, sausage, pecorino Romano cheese and caramelized onions. Dressed with caramelized dates and Mozzarella cheese. Sliced and placed atop a bed of wild mushrooms, roasted tomatoes, and crispy long stem artichokes 18.95

Stephanie's Pear Purses and Pesto (Vegetarian)

Purses of pasta stuffed with Robiola cheese and pear, tossed in a pesto cream sauce with braised Belgian endives and sweet grape tomatoes 15.95

Loose Lasagna

With a side of Italian Sausage 11.95

Dorothea's Garden Papparadelle (Vegan)

Basil and black pepper papparadelle pasta tossed with roasted tomatoes, caramelized radishes, parsnips and mushrooms. Topped with crispy long-stem artichokes, and grilled bell peppers 13.95

Organic Pesce del Giorno

An 8 oz center cut portion of organic "white fish", pan sautéed in a sherry broth. Served atop roasted radishes, spinach, parsnips, wild mushrooms, and crispy long stem artichokes. Our fish is never frozen and solution free. At Sugo, we take the quality of our seafood seriously MKT

Wine – We have an extensive wine list spanning multiple regions and price points.

*In addition to our regular wine list we have a reserve list for those looking to add that special touch to their function.

Liquor - Well Drinks 6.50 Call Drinks 7.50 Premium Drinks 8.00 and up

Beer - Domestic Beer 3.75 Imported Beer 4.75 Non-Alcoholic Beer 3.75

Salute!

Tintero Moscato D'Asti \$39 Serves 18

Desserts & Coffee Service

Full Dessert Buffet

A very popular option is our dessert table consisting of Tiramisu and Cannoli. \$5.95 per person.

Add-ons to Buffet:

Biscotti and Homemade Italian Cookies

An assortment of homemade biscotti and Italian cookies. An additional \$2.95 per person

Full service Cappuccino and Espresso charged per order

Coffee service is charged per order at \$2.50