

Private Dining



About the Room

We here at Mancy's Italian Grill take great pride in providing an atmosphere for your event. Our private dining area is a warm, comfortable area perfect for smaller events from 20 to 30 people.

- For all dinner parties we have a minimum expense of \$800
- For weekday lunch parties our minimum expense of \$450
- \$150 room charge for the Private Dining Room, Waived when minimum is reached
- A \$150.00 deposit is required to reserve the banquet rooms

The deposit is refundable given a two week cancellation notice, any cancellation with the two week period the deposit is non-refundable and we will charge your credit card

- Any Party is subject to a minimum of expense of the room on the day of their event
- A \$200 deposit is required for parties in the month of December
- Cancellation after November 1st deposit is non-refundable

* A 7.25% sales tax will be added to the entire bill and a minimum 20% gratuity is required in Private Dining to add to their final bill the evening of the function

** Everything is on one bill, No Separate Checks Allowed

*** A special occasion dessert may be brought in; there will be a mandatory fee is \$25 per event

* Absolutely No confetti or loose party trimmings

* All prices are current and subject to change

Menu Selections

All Menus come with Fresh Baked Olive Oil Bread, Choice of House or Caesar Salad



Pranzo Menu \$16 per person (Lunch Only)

Entrée Selections- choose three

Baked Lasagna (includes one side), Chicken Marsala, Chicken Parmesan, Baked Salmon (\$3 pp extra)

Side Items- choose one

Roasted Marble Potatoes, House Pasta (Red or White Sauce), Green Beans, Asparagus (\$3pp extra)

Dessert in miniature

Seasonal selections presented as passable dishes

Dinner Selections

Chianti Menu \$19 per person

Entrée Selections- choose three

Baked Lasagna (includes one side), Wood Roasted ½ Chicken Picatta (\$4 pp extra), Chicken Marsala, Chicken Parmesan, Capers Dusted Salmon (\$8 pp extra)

Side Items- choose two

Roasted Marble Potatoes, House Pasta (Red or White Sauce), Green Beans, Asparagus (\$3pp extra)

Dessert in miniature

Seasonal selections presented as passable dishes

Barolo Menu \$34 per person

Small Plates - Presented as passable dishes - choose two

Veal Meatballs, Eggplant Fritti, Salsiccia Griglia, Calamari (\$5pp extra), Gamberi Cocktail (\$7 pp Extra)

Entrée Selections- choose two

Vesuvio Pasta, 6oz Tenderloin, Horseradish Crusted Halibut (\$5 pp extra), 14oz Iowa Premium Strip Steak (\$10 pp extra)

Side Items- choose two

Roasted Marble Potatoes, House Pasta (Red or White Sauce), Green Beans, Asparagus (\$3pp extra)

Dessert in miniature

Seasonal selections presented as passable dishes