

# *Neroli*

R I S T O R A N T E

PRIVATE DINING & EVENTS



## ABOUT US

Nestled in the charming Islington neighborhood of Westwood, Massachusetts, Neroli is located at 282 Washington Street. This inviting 252-seat Italian restaurant offers a warm, sophisticated atmosphere and a rich selection of authentic Italian cuisine and beverages. Featuring a 24-seat bar and a private function room with its own bar, Neroli is the perfect venue for your next celebration or gathering.

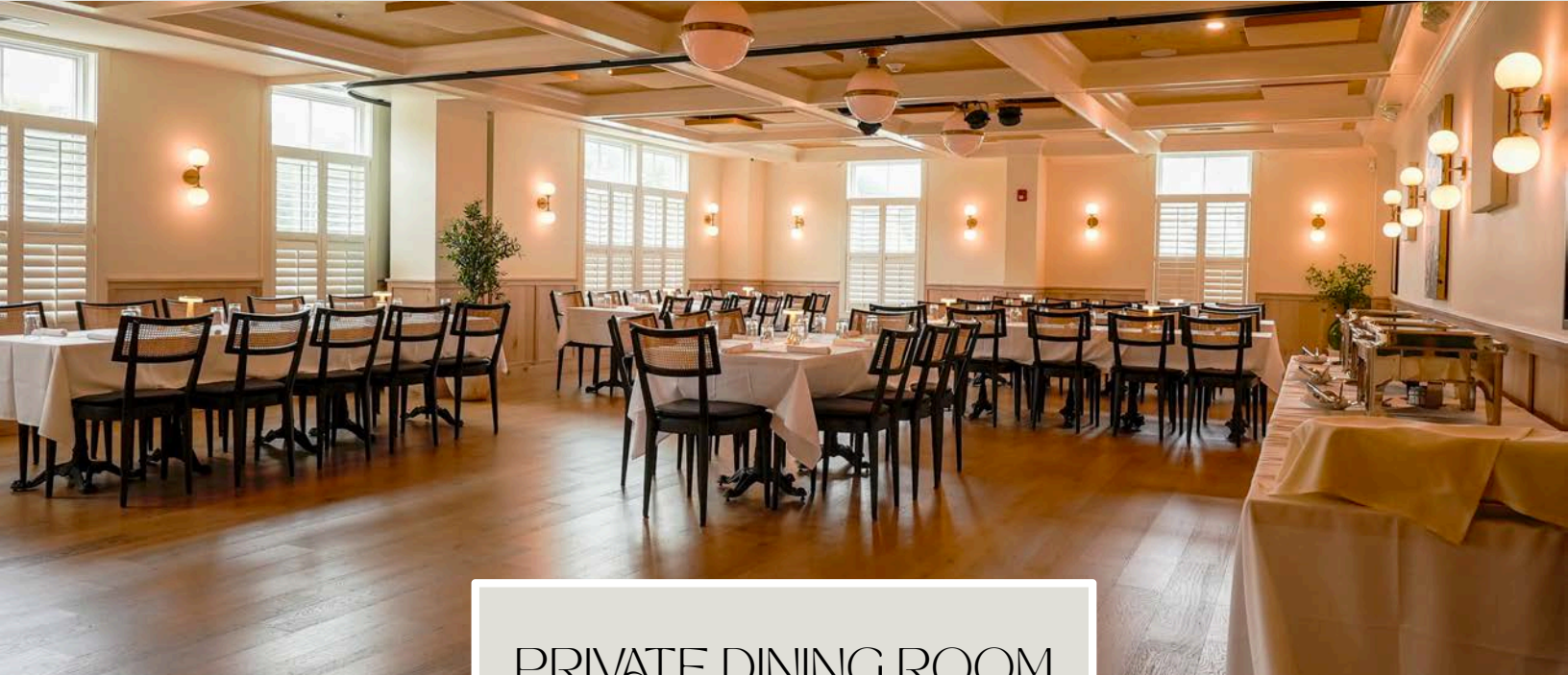
Our menu showcases a thoughtfully curated selection of Italian classics, from fresh house-made pastas to imported ingredients and regional favorites—all brought to life by Partner and Executive Chef Mario Lepori. Each dish is crafted with care to deliver a truly memorable dining experience.

Founded by Westwood native Mike DiSarro, Neroli was created as a welcoming space for the local community and beyond—a place where friends, families, and neighbors can come together to enjoy delicious food in a lively, city-style setting close to home.

SUNDAY 11:00AM-9PM  
MONDAY CLOSED  
TUESDAY-THURSDAY 4:00PM-9:30PM  
FRIDAY 4:00PM - 10:00PM  
SATURDAY 11:00AM-10:00PM

282 WASHINGTON STREET, WESTWOOD, MA, 02090





## PRIVATE DINING ROOM

Neroli's Private Dining Room is an elegant and spacious setting with natural lighting. This space is ideal for larger celebrations. With its own private bar and versatile layout, this room comfortably hosts up to 110 guests for a lively cocktail reception or 75 guests for an intimate seated dinner. Whether it's a corporate gathering or a milestone celebration, the Private Dining Room offers both exclusivity and sophistication.



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## SEMI-PRIVATE DINING

Neroli offers a semi-private dining space that comfortably seats up to 35 guests. This stylish area provides a warm, refined setting while still capturing the vibrant energy of the restaurant. It's ideal for business dinners, bridal showers, birthdays, or special celebrations—offering the perfect balance of privacy and ambiance.



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## LOUNGE

The Lounge at Neroli offers a warm and inviting ambiance, perfect for more intimate events. With a capacity of 40 for cocktail-style gatherings and 30 for seated dinners, this stylish space is great for birthday parties, bridal showers, or networking mixers. The Lounge combines comfort and charm in a relaxed yet refined setting.



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## PATIO

Neroli also features a charming outdoor event space—the Patio. Perfect for gatherings, the Patio comfortably seats up to 40 guests and offers a relaxed yet elegant setting ideal for showers, birthday parties, corporate events, or casual get-togethers. Surrounded by seasonal greenery and ambient lighting, this space adds a warm, inviting atmosphere that enhances any celebration. Let your guests mingle, dine, and celebrate under the open sky in one of the most welcoming spots on the property.



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## MAIN DINING ROOM

Neroli's Main Dining Room is a beautifully designed space that blends the restaurant's signature aesthetic with flexibility for private events. The room features comfortable, spacious booths that add to its inviting atmosphere, making it ideal for relaxed yet refined gatherings. Accommodating up to 110 guests for a cocktail reception or 95 for a seated dinner, it's a perfect setting for work gatherings, baby showers, bridal showers, weddings, anniversaries, or client dinners that deserve a memorable touch.

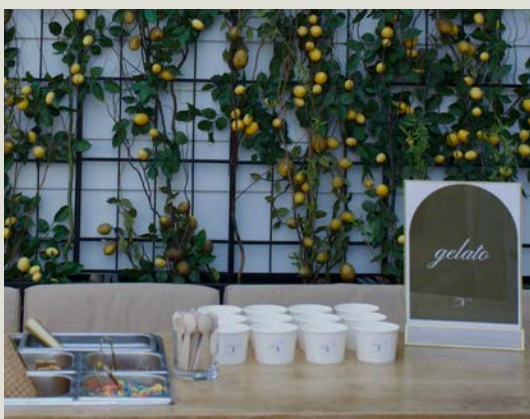


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## ADD-ONS

Enhance your event with delightful customizations from the Neroli Cart, offering unique add-ons to elevate your experience. Choose from gelato with a variety of artisanal flavors and toppings, beautifully curated charcuterie cups tailored to your theme, and hand-piped cannolis with your choice of fillings and toppings. Each offering is carefully designed to add a memorable, interactive touch to your celebration. Whether you're planning an intimate gathering or a grand affair, these customizable treats bring both flavor and flair to the occasion.



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## HORS D'OEUVRES PRICED BY THE DOZEN

### **MEATBALLS**

WITH POMODORO SAUCE

\$60

### **FRIED RAVIOLI**

WITH SPICY ARRABBIATA SAUCE

\$42

### **MEATBALL OR CHICKEN PARM SLIDERS**

ON A BRIOCHE ROLL

\$72

### **NEROLI BRUSCHETTA**

WITH BASIL AND TOMATO

\$72

### **CAPRESE SKEWERS**

TOMATO, BASIL, AND MOZZARELLA

\$36

### **PROSCIUTTO WRAPPED SCALLOPS**

\$72

### **SMOKED SALMON CROSTINI**

SMOKED SALMON, GOAT CHEESE, CAPERS

\$72

### **MINI CRAB CAKES**

WITH SPICY REMOULADE

\$60

### **\*VEGETARIAN STUFFED MUSHROOMS\***

WITH BALSAMIC SHALLOTS, SPINACH, PARMIGIANA AND CRUMBLE'S

\$42

### **\*EGGPLANT ROLLATINI\***

PARMESAN, FRESH HERBS AND POMODORO SAUCE

\$60

### **SHRIMP COCKTAIL**

WITH COCKTAIL SAUCE AND LEMON

**\$5 A PIECE WITH A 2 DOZEN MINIMUM**

### **\*OYSTER/CLAMS ON THE HALF SHELL\***

WITH COCKTAIL SAUCE, MIGNONETTE, AND LEMON

**\$4 A PIECE WITH A 2 DOZEN MINIMUM**

MENU ITEMS NEEDED WITH ADVANCE NOTICE\*

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# FAMILY STYLE BOARDS

SMALL

FEEDS 10-20 PEOPLE

MEDIUM

FEEDS 30-40 PEOPLE

LARGE

FEEDS 50-80 PEOPLE

## SMOKED SALMON PLATTER

WITH CAPERS, RED ONIONS, RADISHES. FRESH DILL, BOILED EGGS.  
SESAME DRESSED CUCUMBER AND EVERYTHING SEASONING  
CHEESE DIPPING SAUCE

\$170 | \$220 | \$560

## MEATS & CHEESE CHARCUTERIE BOARD

\$170 | \$280 | \$560

## FRUIT PLATTER BOARD

\$130 | \$185 | \$325

## CAPRESE PLATTER

WITH SLICED MOZZARELLA, TOMATO, BASIL AND  
DRIZZLED WITH OLIVE OIL AND BALSAMIC

\$130 | \$185 | \$325

## BALSAMIC GLAZED GRILLED VEGETABLES

WITH BASIL PARMESAN DIPPING SAUCE, ROMESCO SAUCE  
(CRUDITÉS PLATTER AVAILABLE WITH SAME SAUCES OPTIONS)

\$130 | \$185 | \$325

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# PRIX FIXE MENUS

\$48 PER PERSON

BREAD INCLUDED FOR PM EVENTS ONLY (STARTING AT 4 PM)

## STARTER: (CHOOSE ONE)

ADD ADDITIONAL CHOICE FOR \$5

**CAESAR SALAD**  
**ARUGULA SALAD**  
**GARDEN SALAD**  
**MEATBALLS**  
**ARANCINI**

## MAIN COURSE (CHOOSE TWO)

ADD ADDITIONAL CHOICE FOR \$10

**EGGPLANT | CHICKEN | VEAL PARMIGIANA**

WITH PASTA

**CHICKEN MARSALA**

WITH GARLIC MASHED AND SPINACH

**CHICKEN PICCATA**

WITH GARLIC MASHED AND BROCCOLI

**CHICKEN BROCCOLI & ZITI**

**RIGATONI CACIO E PEPE**

**GNOCCHI BOLOGNESE**

**ORECCHIETTE, BROCCOLINI AND SAUSAGE**

**NORTH ATLANTIC SALMON**

OVER VEGETABLES OR RISOTTO

**PROSCIUTTO WRAPPED SCALLOPS**

OVER RISOTTO

**PASTA PRIMAVERA (VEGAN)**

**CHICKEN MILANESE**

**VEAL MILANESE**

**PASTA WITH RED SAUCE | ALFREDO | GARLIC AND OLIVE OIL**

## DESSERT (CHOOSE ONE)

ADD ADDITIONAL CHOICE FOR \$5

**MINI CANNOLIS**  
**TIRAMISU**  
**GELATO**

(ASK EVENT COORDINATOR FOR AVAILABLE FLAVORS)  
FLOURLESS CHOCOLATE CAKE (ADDITIONAL \$5 PER PERSON)

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# PRIX FIXE MENUS

\$58 PER PERSON

BREAD INCLUDED FOR PM EVENTS ONLY (STARTING AT 4 PM)

## STARTER: (CHOOSE TWO)

ADD ADDITIONAL CHOICE FOR \$5

**CAESAR SALAD**  
**ARUGULA SALAD | CRAB CAKES**  
**ANTIPASTO SALAD | ARANCINI**  
**GARDEN SALAD | MEATBALLS**

## MAIN COURSE (CHOOSE THREE)

ADD ADDITIONAL CHOICE FOR \$10

**EGGPLANT | CHICKEN | VEAL PARMIGIANA**  
WITH PASTA

**CHICKEN MARSALA**  
WITH GARLIC MASHED AND SPINACH

**CHICKEN PICCATA**  
WITH GARLIC MASHED AND BROCCOLI

**CHICKEN BROCCOLI & ZITI**

**RIGATONI CACIO E PEPE**

**GNOCCHI BOLOGNESE**

**ORECCHIETTE, BROCCOLINI AND SAUSAGE**

**NORTH ATLANTIC SALMON**  
OVER VEGETABLES OR RISOTTO

**PROSCIUTTO WRAPPED SCALLOPS**  
OVER RISOTTO

**PASTA PRIMAVERA (VEGAN)**

**CHICKEN MILANESE**

**VEAL MILANESE**

**PASTA WITH RED SAUCE | ALFREDO | GARLIC AND OLIVE OIL**

\*FILET OPTION AVAILABLE FOR AN ADDITIONAL \$10 PER PERSON

## DESSERT (CHOOSE ONE)

ADD ADDITIONAL CHOICE FOR \$5

**MINI CANNOLIS**  
**TIRAMISU**  
**GELATO**

(ASK EVENT COORDINATOR FOR AVAILABLE FLAVORS)  
FLOURLESS CHOCOLATE CAKE (ADDITIONAL \$5 PER PERSON)

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# PRIX FIXE MENUS

\$68 PER PERSON

BREAD INCLUDED FOR PM EVENTS ONLY (STARTING AT 4 PM)

## STARTER (CHOOSE THREE)

ADD ADDITIONAL CHOICE FOR \$5

**CAESAR SALAD**

**ARUGULA SALAD | CRAB CAKES**

**ANTIPASTO SALAD | ARANCINI**

**GARDEN SALAD | MEATBALLS**

## MAIN COURSE (CHOOSE FOUR)

ADD ADDITIONAL CHOICE FOR \$10

**EGGPLANT | CHICKEN | VEAL PARMIGIANA**

WITH PASTA

**CHICKEN MARSALA**

WITH GARLIC MASHED AND SPINACH

**CHICKEN PICCATA**

WITH GARLIC MASHED AND BROCCOLI

**CHICKEN BROCCOLI & ZITI**

**RIGATONI CACIO E PEPE**

**GNOCCHI BOLOGNESE**

**ORECCHIETTE, BROCCOLINI AND SAUSAGE**

**NORTH ATLANTIC SALMON**

OVER VEGETABLES OR RISOTTO

**PROSCIUTTO WRAPPED SCALLOPS**

OVER RISOTTO

**PASTA PRIMAVERA (VEGAN)**

**CHICKEN MILANESE**

**VEAL MILANESE**

**PASTA WITH RED SAUCE | ALFREDO | GARLIC AND OLIVE OIL**

\*FILET OPTION AVAILABLE FOR AN ADDITIONAL \$10 PER PERSON

## DESSERT (CHOOSE TWO)

ADD ADDITIONAL CHOICE FOR \$5

**MINI CANNOLIS**

**TIRAMISU**

**GELATO**

(ASK EVENT COORDINATOR FOR AVAILABLE FLAVORS)  
FLOURLESS CHOCOLATE CAKE (ADDITIONAL \$5 PER PERSON)

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## BUFFET PRICING

### BEREAVEMENT BUFFET:

\$38 PER PERSON WITH A CHOICE OF 2 MAIN COURSE CHOICES, ONE VEGETABLE AND SALAD WITH GARLIC MASHED POTATOES. ADD 3RD CHOICE FOR AN ADDITIONAL \$8 PER PERSON.

### AM BUFFET:

\$40 PER PERSON WITH A CHOICE OF 2 MAIN CHOICES, ONE VEGETABLE AND SALAD WITH GARLIC MASHED POTATOES. ADD 3RD CHOICE FOR AN ADDITIONAL \$8 PER PERSON.

### PM BUFFET:

\$60 PER PERSON WITH A CHOICE OF 3 MAIN CHOICES, ONE VEGETABLE AND SALAD WITH GARLIC MASHED POTATOES. ADD 4TH CHOICE FOR AN ADDITIONAL \$10 PER PERSON

BREAD NOT INCLUDED IN AM BUFFETS  
DESSERT NOT INCLUDED IN BUFFETS



## BUFFET SALAD

**ANTIPASTO SALAD**  
**CAESAR SALAD**  
**ARUGULA SALAD**  
**GARDEN SALAD**

## BUFFET TRAYS OPTIONS

**EGGPLANT PARMIGIANA**  
(NO PASTA INCLUDED)  
**CHICKEN PARMIGIANA**  
(NO PASTA INCLUDED)  
**VEAL PARMIGIANA**  
(NO PASTA INCLUDED)  
**FRESH PASTA WITH SAUCE**  
**CHICKEN BROCCOLI AND ZITI**  
**RIGATONI CACIO E PEPE**  
**CHICKEN MARSALA OR PICCATA**  
(NO PASTA INCLUDED)  
**CHICKEN MILANESE**  
**VEAL MILANESE**  
**PORCINI CRUSTED COD/HADDOCK**  
**GNOCCHI BOLOGNESE**  
**MEATBALLS**  
**ORECCHIETTE RAPINI BROCCOLI SAUSAGE**  
**CHICKEN UNDER A BRICK** (NO SIDES INCLUDED)  
**NORTH ATLANTIC SALMON**  
**PASTA PRIMAVERA**

## BUFFET SIDES

**CRISPY BRUSSELS SPROUTS**  
**BROCCOLINI AGLIO**  
**ROASTED POTATOES**  
**GRILLED ASPARAGUS**  
**WILD MUSHROOM RISOTTO**  
**MIXED SEASONAL VEGETABLES**  
**GARLIC MASHED POTATO**  
**SPINACH**  
**BROCCOLI**  
**POLENTA**

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# BRUNCH BUFFET

\$52 PER PERSON

NOT INCLUDING TAX OR GRATUITY

## MAIN COURSES (CHOICE OF 4)

**CACIO E PEPE EGGS**

**(FONTINA AND BLACK PEPPER SCRAMBLED)**

**PROSCIUTTO EGGS BENEDICT**

**CHEF'S SEASONAL FRENCH TOAST**

**CHICKEN OR EGGPLANT PARMIGIANA**

**CHICKEN MILANESE**

**MEATBALLS**

**NORTH ATLANTIC SALMON**

**HERB CRUSTED COD/HADDOCK**

**GNOCCHI BOLOGNESE**

**CHICKEN PICATTA / CHICKEN MARSALA**

**CHICKEN BROCCOLI ZITI**

## SIDES (CHOICE OF 3)

**SMOKED BACON**

**SWEET ITALIAN SAUSAGE**

**NEROLI HOME FRIES**

WITH TRICOLOR PEPPERS AND ONIONS

**ARUGULA SALAD**

WITH FENNEL AND PICKLED ONIONS

**FRUIT PLATTER CAESAR SALAD**

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# BRUNCH PRIX FIXE

\$49 PER PERSON

NOT INCLUDING TAX OR GRATUITY

## FIRST COURSE TO SHARE (CHOOSE TWO)

**CHEF'S SEASONAL PASTRIES**  
**AVOCADO FOCACCIA**  
**CHOICE OF ARUGULA OR CAESAR SALAD**

## SECOND COURSE (CHOOSE THREE)

ADDITIONAL ENTREE ADD ON \$8 UP CHARGE

**SCRAMBLED EGGS WITH BACON AND HOMEFRIES**  
**CHEF'S SEASONAL FRENCH TOAST**  
**ITALIAN EGGS BENEDICT WITH HOMEFRIES**  
**EGGPLANT/ CHICKEN / VEAL PARMIGIANA WITH PASTA**  
**CHICKEN PICCATA WITH GARLIC MASHED AND BROCCOLI**  
**CHICKEN MARSALA WITH GARLIC MASHED AND SPINACH**  
**CHICKEN BROCCOLI AND ZITI**  
**GNOCCHI BOLOGNESE**

## DESSERT (CHOOSE TWO)

ADD ADDITIONAL CHOICE FOR \$5

**MINI CANNOLIS**  
**TIRAMISU**  
**GELATO**

(ASK EVENT COORDINATOR FOR AVAILABLE FLAVORS)  
FLOURLESS CHOCOLATE CAKE (ADDITIONAL \$5 PER PERSON)

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## BAR INFORMATION

WE OFFER 3 DIFFERENT BAR OPTIONS. IF YOUR EVENT ROOM OFFERS A PRIVATE BARTENDER, THERE WILL BE AN ADDITIONAL SERVICE FEE OF \$100.

### CASH BAR

THIS OPTION COVERS THE TOTAL COST OF ALCOHOL, WHICH WILL BE CHARGED TO THE HOST'S CARD. THE HOST ALSO HAS THE OPTION TO SET A SPENDING LIMIT FOR EXAMPLE, \$2,500. ONCE THAT LIMIT IS REACHED, THE BAR WILL SWITCH TO A CASH BAR, AND GUESTS WILL BE RESPONSIBLE FOR THEIR OWN DRINKS.

### OPEN / CONSUMPTION BAR

UNDER THIS OPTION, ALL ALCOHOL CONSUMPTION WILL BE CHARGED TO THE HOST'S ACCOUNT. THE HOST MAY CHOOSE TO ESTABLISH A SPENDING LIMIT-SUCH AS \$2,500—AFTER WHICH THE BAR SERVICE WILL TRANSITION TO A CASH BAR, WITH GUESTS RESPONSIBLE FOR THEIR INDIVIDUAL PURCHASES.

### DRINK TICKETS

THE HOST MAY CHOOSE TO DISTRIBUTE DRINK TICKETS TO GUESTS, ALLOWING THEM TO ENJOY A SELECT NUMBER OF BEVERAGES. THESE TICKETS WILL BE CHARGED TO THE HOST'S TAB AT THE BAR. DRINK TICKETS ARE NOT PRICED AT A FIXED RATE; INSTEAD, THE HOST WILL BE BILLED BASED ON THE SPECIFIC BEVERAGES ORDERED BY GUESTS.

## FAQ/GENERAL INFORMATION

### CAN WE COME EARLY TO DECORATE?

ABSOLUTELY! JUST COORDINATE WITH OUR EVENT PLANNER TO SCHEDULE AN EARLY ARRIVAL. (WE DO NOT ALLOW ANYTHING TO BE TAPED TO THE WALLS, GLITTER/CONFETTI OF ANY KIND, OPEN FLAMES ARE ALLOWED IF CONTAINED. PLEASE LET US KNOW IF YOU NEED A TABLE DESIGNATED FOR GIFTS, PARTY FAVORS, ETC. SO WE CAN HAVE THAT ACCOMMODATED.) ALL DECOR MUST BE PACKED UP AND TAKEN WITH YOU AT THE END OF THE EVENT.

### CAN I BRING A CAKE

UNDER THIS OPTION, ALL ALCOHOL CONSUMPTION WILL BE CHARGED TO THE HOST'S ACCOUNT. THE HOST MAY CHOOSE TO ESTABLISH A SPENDING LIMIT-SUCH AS \$2,500—AFTER WHICH THE BAR SERVICE WILL TRANSITION TO A CASH BAR, WITH GUESTS RESPONSIBLE FOR THEIR INDIVIDUAL PURCHASES.

### WHAT HAPPENS IF I NEED TO CANCEL?

IF YOU MUST CANCEL YOUR EVENT AT NEROLI, THE FOLLOWING APPLIES:

- IF YOUR EVENT IS MORE THEN 30 DAYS AWAY, YOU WILL NOT BE CHARGED ANY CANCELLATION FEES, AND WILL BE GIVEN BACK YOUR DEPOSIT IN THE FORM OF A GIFT CARD.
- IF YOUR EVENT IS BETWEEN 5-30 DAYS AWAY, YOU WILL FORFEIT THE DEPOSIT. • IF YOUR EVENT IS 2 WEEKS AWAY, YOU WILL FORFEIT THE DEPOSIT AND PAY 50% OF THE FOOD AND BEVERAGE MINIMUM.
- IF YOUR EVENT ISL WEEK AWAY, YOU WILL FORFEIT THE DEPOSIT AND PAY 75% OF THE FOOD AND BEVERAGE MINIMUM.  
• WITHIN 4 DAYS OF THE EVENT, YOU WILL BE CHARGED FULLY FOR THE EVENT

## FAQ/GENERAL INFORMATION

### HOW DOES FINAL PAYMENT WORK?

WE WILL PRESENT ONE CHECK AT THE CONCLUSION OF THE EVENT. THE TOTAL COST WILL INCLUDE ALL REMAINING CHARGES, INCLUDING FOOD, BEVERAGE MINIMUM, 20% GRATUITY, 7% SALES TAX AND 3% COORDINATOR FEE ON TOP OF THE MINIMUM. THE INITIAL \$500 DEPOSIT IS APPLIED.

### WHAT HAPPENS IF I AM RUNNING LATE?

PLEASE LET US KNOW IF YOU ARE RUNNING LATE AND WE CAN NOTIFY THE STAFF AND THE KITCHEN. REGARDLESS IF YOU ARE RUNNING LATE, YOU WILL BE HELD TO YOUR EVENT END TIME OTHERWISE DISCUSSED WITH THE EVENT COORDINATOR. YOU WILL HAVE 30 MINUTES TO EXIT THE SPACE AFTER YOUR EVENT.

### DO YOU HAVE AV CAPABILITIES?

YES, WE HAVE A SPEAKER, MICROPHONE, AND TELEVISIONS AVAILABLE TO RENT FOR A SMALL FEE.

### DO YOU OFFER TABLECLOTHS /LINENS?

YES, WE HAVE WHITE TABLE CLOTHES AVAILABLE. PLEASE ASK THE EVENT COORDINATOR FOR AVAILABLE COLOR SWATCHES FOR HAND NAPKINS.

### IS THERE A CHILDREN'S MENU?

YES, WE CAN MAKE SOMETHING KIDS WILL ENJOY OR YOU CAN CHOOSE SOMETHING OFF OUR REGULAR KIDS MENU.



## FAQ/GENERAL INFORMATION

### WHAT IF SOMEBODY IN MY PARTY HAS A DIETARY RESTRICTION?

ABSOLUTELY! PLEASE NOTIFY THE EVENT COORDINATOR OF ANY ALLERGIES AND WE WILL ACCOMMODATE TE THEIR ALLERGY WITH THE CHEF.

### CAN WE DO A LUNCHEON OR ANY EVENT DURING THE WEEK DURING THE DAY TIME?

YES, PLEASE DISCUSS WITH THE EVENT COORDINATOR.

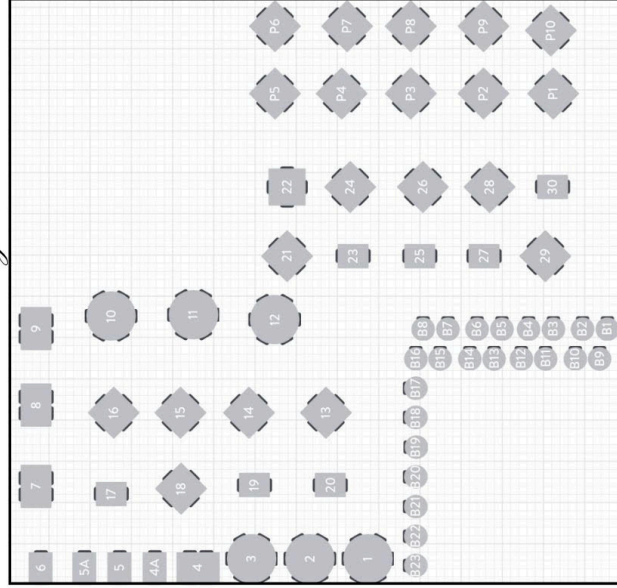
### CAN WE GET FOOD FROM THE MERCATO AND BRING IT INTO THE PRIVATE DINING ROOM?

YES, YOU ARE MORE THAN WELCOME TO GET SANDWICH PLATTERS NEXT DOOR AND APPLY THE COST TO THE FOOD AND BEVERAGE MINIMUM FOR DAY TIME EVENTS.

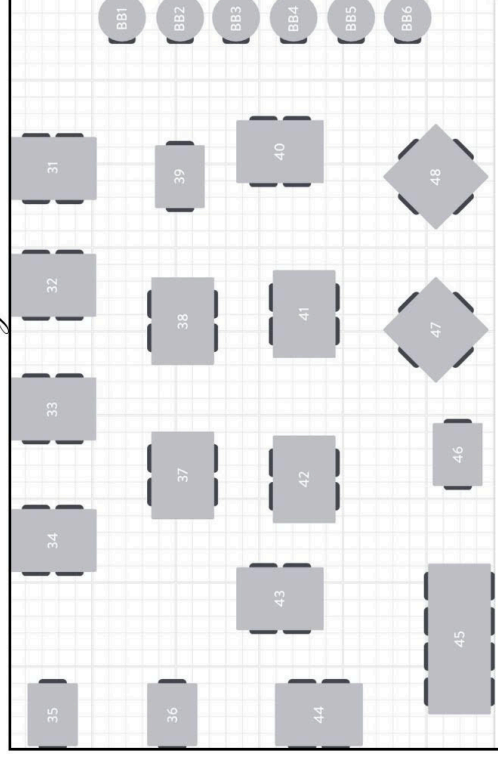
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*Main Dining Room*



*Private Dining Room*



Event Space	Capacity
Main Floor Buyout	100
Full Restaurant Buyout	250
Private Dining Room	110
Lounge Buyout	40