

Neroli
RISTORANTE

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 baby sprinkles, 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. Please inquire for pricing.



HORS D'OEUVRES
PRICED BY THE DOZEN

MEATBALLS OR ARANCINI

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 POMO DORO 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*

Neroli
RISTORANTE

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

Neroli
RISTORANTE

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)

Neroli
RISTORANTE

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)

Neroli
RISTORANTE

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)

Neroli
RESTAURANTE



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

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)

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

YES, YOU ARE WELCOME TO BRING OUTSIDE CAKES! WE CHARGE A FLAT \$25 CAKE CUTTING AND PLATING FEE.

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.

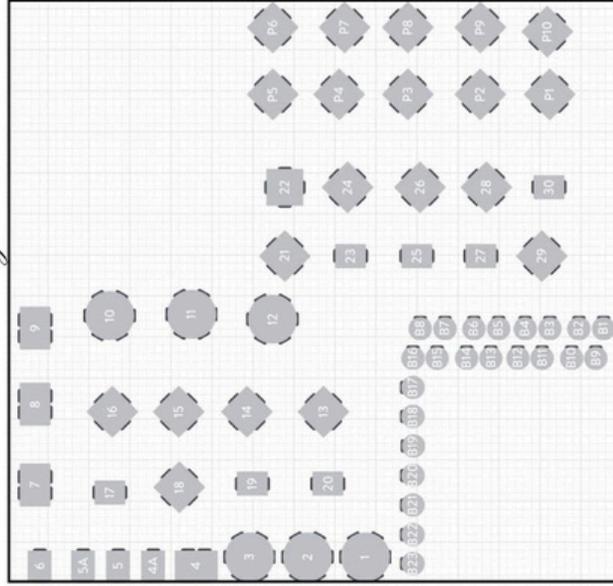
CAN WE GET FOOD FROM THE MERCATO AND BRING IT INTO THE PRIVATE DINING ROOM?

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.

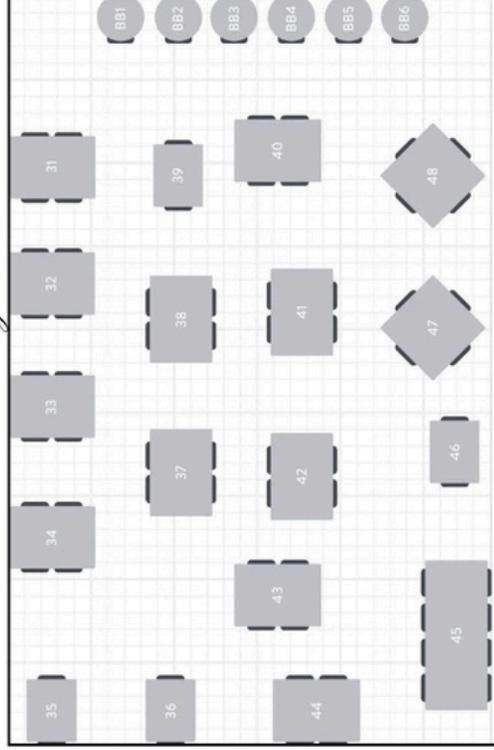
Veroli

RISTORANTE

Main Dining Room



Private Dining Room



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