

For availability, please contact management prior to filling out this form
Call us at (615) 621-2120, Text at (615) 961-7349 or email: hello@salentonashville.com

SALENTO ITALIA · SEMI-PRIVATE DINING · CONFIRMATION FORM ·

Semi-Private space is available in **The Mezzanine**

THE MEZZANINE (upstairs dining room; no elevator) for 10-24 guests; *limited availability on Fridays & Saturdays*

We offer two dining options in the Mezzanine: **Prix Fixe Dining** or **A La Carte Dining**

OPTION 1: PRIX FIXE DINING (fill out page 1 & 4)

· THREE COURSE MENU : Dinner: 57 per guest + tax & gratuity

· FOUR COURSE MENU : Dinner: 67 per guest + tax & gratuity

OPTION 2: A LA CARTE DINING (only fill out page 1; *available for up to 17 guests; 18+ guests must use Prix Fixe Dining*)

Off the menu for all food & beverages; billed to the host of the group

Event Name : _____ Company : _____

Contact Name, **First Name** : _____ **Last Name** : _____

On-Site Contact Name responsible for payment : _____

Telephone, **Cell** : _____ - _____ - _____ **Work** : _____ - _____ - _____

Email : _____

Date of Event: **Month** : _____ **Day** : _____ **Year** : _____

Reservation Time: _____ We can grant you up to 2.5 hours for your event

Guaranteed Guest Count : _____ [Adults: _____ · Children: _____]

***** Initial Each Line Below / Also, Please Inform Your Guests of our Policies *****

_____ *One Check Required — no separate checks | Gratuity 20%*

_____ *Be On Time — Your group will be seated once most of your group has arrived*

_____ *After 20 minutes of your reservation time your reservation is considered complete — therefore we may disassemble your tables*

_____ *Your reservation may decrease in size, but it cannot increase in size.*

_____ *We will cancel your reservation if you are 20+ minutes late & we have not heard from you*

_____ *Guaranteed Guest Count must be confirmed 24 hours prior to your function*

· *If you fail to meet your guaranteed number of guests, we reserve the right to disassemble your tables to maximize our seating*

_____ *We do not guarantee a specific room or space in the restaurant / Wine Corkage Fee - \$20 per 750ml · Dessert Fee - \$2 per person*

_____ *\$25 per person **Cancellation Fee** will be applied if cancelled within 24 hours of your reservation time (charged to the Credit Card on file)*

_____ *\$35 per person **No-Show Fee** will be applied if your group does not show up after confirming (charged to the Credit Card on file)*

Credit Card Info: Card Holder Name : _____ Card type : _____

Card Number : _____ Exp. Date : _____ CVV Code : _____

Name (please print): _____ Date: _____

Signature: _____

THREE COURSE MENU

Dinner: 57 per guest, plus tax & gratuity

SHARE FOR THE TABLE

RUSTIC GRILLED FOCACCIA with extra virgin olive oil, olive-basil tapenade

ANTIPASTI

select two to share for the table | add a third + 5

CAESAR SALAD romaine, ciabatta croutons, parmesan, caramelized lemon, classic caesar dressing

MEATBALLS beef & pork meatballs, marinara, pecorino polenta

PARMESAN RISOTTO creamy arborio rice, parmesan, italian herbs

MISTA SALAD arugula, kalamata olives, dill, parmesan, pickled red onions, roasted tomatoes, balsamic vinaigrette

CALAMARI semolina fried, pepperoncini, marinara

SALENTO GARLIC SHRIMP garlic seared shrimp, white wine-lemon butter, grape tomatoes, pecorino polenta

BRUSCHETTA fresh mozzarella, tomato, pine nut pesto, aged balsamic, arugula, pine nut pesto

ARANCINI goat cheese stuffed fried risotto, herb honey, arrabbiata sauce

BROCCOLINI char grilled, sea salt, olive oil

BEEF CARPACCIO thinly sliced filet, balsamic-arugula-caper salad, parmesan

PIATTI PRINCIPALE

select three, served individually

CHICKEN PARMESAN on creamy polenta

SPAGHETTI & ROASTED CAULIFLOWER ^(V)toasted walnuts, capers, parsley, lemon zest, chili

CHICKEN MARSALA roasted mushroom, sweet garlic, speck, grilled asparagus, parmesan polenta, marsala wine

STROZZAPRETI WITH PESTO CREAM roasted tomatoes, pecorino, shaved parmesan

LAMB CHOPS parmesan risotto, broccolini, rosemary demi-glace

PAPPARDELLE BOLOGNESE traditional beef & pork ragu, basil ricotta, parmesan, rosemary

GNOCCHI & SHORT RIB arugula, goat cheese, pine nuts, barolo-demi

CAST IRON LASAGNA bolognese. mozzarella, ricotta, basil

SPAGHETTI & MEATBALLS family recipe marinara, fresh basil

RIGATONI & SAUSAGE spicy tomato cream, fennel sausage, spinach, stracciatella

PISTACHIO CRUSTED SALMON herbed labneh, honey-lemon orzo, asparagus, charred lemon

MUSHROOM ORECCHIETTE spinach, seasonal mushrooms, caramelized onion, truffled pecorino cream

DOLCE

dessert platter to share for the table

AN ASSORTMENT OF CHEF'S CHOICE OF DESSERTS

FOUR COURSE MENU

Dinner: 67 per guest, plus tax & gratuity

SHARE FOR THE TABLE

GRILLED FOCACCIA with extra virgin olive oil, olive-basil tapenade

ANTIPASTI select two to share for the table | add a third + 5

CAESAR SALAD romaine, ciabatta croutons, parmesan, caramelized lemon, classic caesar dressing

MEATBALLS beef & pork meatballs, marinara, pecorino polenta

PARMESAN RISOTTO creamy arborio rice, parmesan, italian herbs

MISTA SALAD arugula, kalamata olives, dill, parmesan, pickled red onions, roasted tomatoes, balsamic vinaigrette

CALAMARI semolina fried, pepperoncini, marinara

SALENTO GARLIC SHRIMP garlic seared shrimp, white wine-lemon butter, grape tomatoes, pecorino polenta

BRUSCHETTA fresh mozzarella, tomato, pine nut pesto, aged balsamic, arugula, pine nut pesto

ARANCINI goat cheese stuffed fried risotto, herb honey, arrabbiata sauce

BROCCOLINI char grilled, sea salt, olive oil

BEEF CARPACCIO thinly sliced filet, balsamic-arugula-caper salad, parmesan

PASTA COURSE select two to share for the table

LOBSTER RAVIOLI roasted corn, spinach, paprika cream

SPAGHETTI & ROASTED CAULIFLOWER ^(V) toasted walnuts, capers, parsley, lemon zest, chili

STROZZAPRETI WITH PESTO CREAM roasted tomatoes, pecorino, shaved parmesan

PAPPARDELLE BOLOGNESE traditional beef & pork ragu, basil ricotta, parmesan, rosemary

SPAGHETTI & MEATBALLS marinara, fresh basil

MUSHROOM ORECCHIETTE ^(V) spinach, seasonal mushrooms, caramelized onion, truffled pecorino cream

PIATTI PRINCIPALE select three, served individually

CHICKEN MARSALA roasted mushroom, sweet garlic, speck, grilled asparagus, parmesan polenta, marsala wine

LAMB CHOPS parmesan risotto, broccolini, rosemary demi-glace

CAST IRON LASAGNA bolognese. mozzarella, ricotta, basil

GNOCCHI & SHORT RIB arugula, goat cheese, pine nuts, barolo-demi

RIGATONI & SAUSAGE spicy tomato cream, fennel sausage, spinach, stracciatella

CHEESE TORTELLINI & SHRIMP white wine, leek, grape tomatoes, parmesan cream sauce, basil

CHICKEN PARMESAN on creamy polenta

PISTACHIO CRUSTED SALMON herbed labneh, honey-lemon orzo, asparagus, charred lemon

DOLCE dessert platter to share for the table

AN ASSORTMENT OF CHEF'S CHOICE OF DESSERTS

NUMBER OF COURSES: **THREE** or **FOUR** (please circle)

BEVERAGE PACKAGE: _____

CONSUMPTION PACKAGE: All Cocktails, Wine & Beer will be available for consumption & billed accordingly

CASH BAR PACKAGE: Each Individual is responsible for payment of any alcoholic beverages

YOUR FOOD MENU SELECTIONS:

SHARE FOR THE TABLE

GRILLED FOCACCIA with extra virgin olive oil, olive-basil tapenade

ANTIPASTI select two to share for the table | add a third + 5

- _____
- _____
- _____

PASTA COURSE select two to share for the table

*(fill out this section if you have chosen the **Four Course Menu**)*

- _____
- _____

PIATTI PRINCIPALE select three, served individually

- _____
- _____
- _____

DOLCE share for the table

AN ASSORTMENT OF CHEF'S CHOICE OF DESSERTS