



Private Events at Fiorino Ristorante

Fiorino Ristorante offers two distinctive private event spaces, each designed to provide an elegant and memorable setting for corporate gatherings, rehearsal dinners, milestone celebrations, and special occasions.

Wine Room

Our Wine Room accommodates up to 55 guests and is a fully private space located just off the main dining room, enclosed by glass French doors. Surrounded by custom wine cabinets and shelves, the room offers a warm and sophisticated atmosphere. Full audiovisual capabilities are available, including a screen and projector—ideal for presentations, speeches, or slideshows.

Wine Cellar

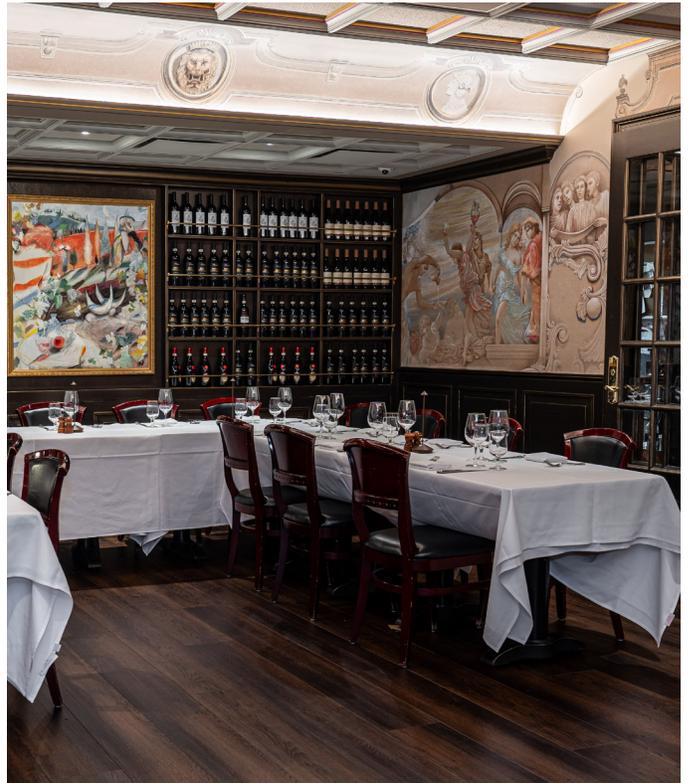
Located on the lower level, the Wine Cellar seats up to 30 guests and offers a unique dining experience within Fiorino's working cellar. The space features cedar-lined walls and is surrounded by our wine collection, creating an intimate and authentic ambiance. Audiovisual capabilities are available via a TV with connecting cables for presentations or media.

Whether you're planning a corporate function or a special celebration, Fiorino's private spaces combine exceptional cuisine, attentive service, and a refined setting to create a truly memorable event.

Food & Beverage Minimums

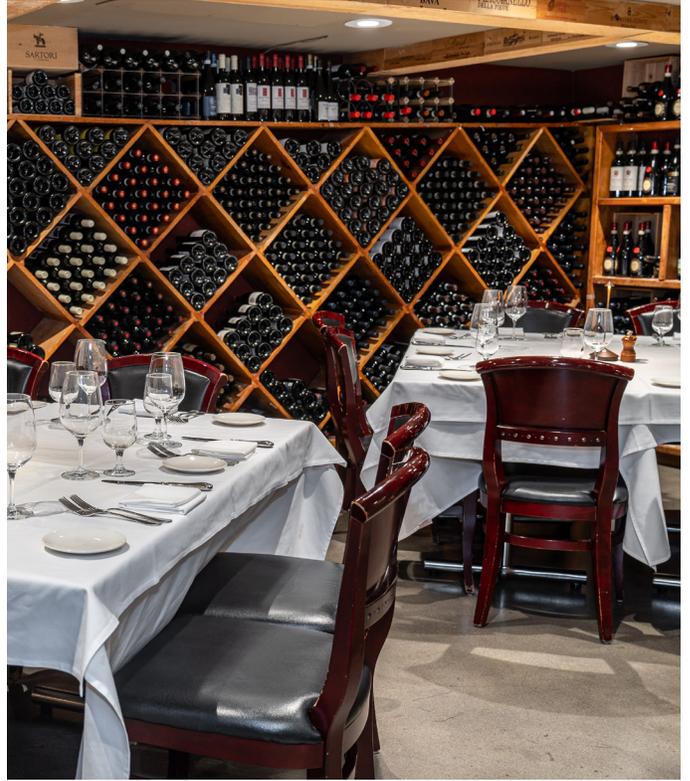
Please note that each private space requires a food and beverage minimum. These minimums are based on the room reservation and are not dependent on the number of guests.





Wine Room





Wine Cellar



Menu 1

Start With
Assorted Crostini

Course One
Organic Baby Greens Salad

Course Two
Penne fresh tomatoes, basil

Course Three Choice
Eggplant Parmigiana

Chicken Fiorentina
sautéed chicken breast, lemon, white wine

Cotoletta Martini
pork cutlet with cherry peppers and parmigiano

Grilled Salmon
cannellini beans, tomato vinaigrette

Dessert
Tiramisu
freshly brewed coffee, tea, cappuccino, espresso

\$66. per person
not including tax, gratuity and beverages



Menu 2

Start With
Assorted Crostini

Course One
Mozzarella Caprese

fried Zucchini for the table

Course Two
Rigatoni Bolognese

Course Three
Marinated Grilled Seasonal Vegetables

Spicy Chicken

*sautéed chicken breast, hot chillies,
fresh herbs, white wine*

Veal Milanese

tre colore salad, shaved parmigiano

Grilled Pork Chop

marsala-mustard glaze

Snapper Livornese

olives, capers, onions, cherry tomatoes

Dessert

Tiramisu

freshly brewed coffee, tea, cappuccino, espresso

\$78. per person
not including tax, gratuity and beverages



Menu 3

Start With
Assorted Crostini, Affettati Misti, Caprese

Course One
Baby Arugula Salad
goat cheese, toasted pine nuts

fried zucchini, almond crusted calamari for the table

Course Two
Fusilli Papalina
prosciutto, sweet peas, parmigiano crema

Course Three
Mushroom Risotto

Chicken Bocconcini
*sautéed boneless chicken thighs,
mushrooms, sausage, broccoli rabe*

Veal Petroniana
*veal cutlet with spinach,
melted mozzarella, truffle sauce*

Grilled Filet Mignon
red wine sugo

Pan Roasted Branzino
lemon, white wine, fresh herbs

Dessert
Tiramisu
freshly brewed coffee, tea, cappuccino, espresso

\$94. per person
not including tax, gratuity and beverages

