

ALBA

Alba is the perfect venue to host your event. These menus are available for parties ranging in size from 10 to 85 people, and up to 125 people while the patio is open. We are very flexible, and if these options are not to your liking or do not fit your budget, we are happy to customize any event to fit your needs.

Option 1: Cocktail Party in the Bar or Patio **\$19/person***

- Chef's assortment of plated hors d'oeuvres
- Alba Pizze
- Miniature Pastries
- Custom cocktails or wine tasting (alcohol billed upon consumption in addition to the per person price)

Option 2: **\$45/person***

- Three course Italian meal, antipasti, secondi, and dolce with choice of three options for each course
- Customized menu with title of your choice

Option 3: **\$50/person***

- Chef's assortment of plated hors d'oeuvres
- Three course Italian meal, antipasti, secondi, and dolce with choice of three options for each course
- Customized menu with title of your choice

Option 4: **\$65/person***

- Chef's assortment of plated hors d'oeuvres and pizze
- Four course Italian meal, antipasti, primi, secondi, and dolce with choice of three options for each course
- Customized menu with title of your choice

Package Upgrades

Consider these great additions to your event. Additional charges do apply. Ask for details.

- Passed hors d'oeuvres \$10
- Pizze with hors d'oeuvres \$8
- Chef's amuse \$5
- Prosecco toast \$8
- Miniature Pastries \$5
- Custom Menu
- Custom Wine Pairings
- Dancing on Patio
- Festive Floral Arrangements
- A/V Equipment
- Cocktails and Plated Hors d'oeuvres in the bar area or on the Patio
- Buyout of the Patio, Bar, Dining Room, or Whole Restaurant

Some Menu Items Subject to Seasonal Availability
Custom Menu Items Are Available Apon Request

ALBA

* Prices do not include tax, 20% gratuity, or alcohol.

Sample Function Menu

Some Menu Items Subject to Seasonal Availability
Custom Menu Items Are Available Apon Request

ALBA

Antipasti

- Mixed Greens Salad** Organic local greens, crispy shallots, red wine vinaigrette
Verza Salad Shredded Savoy cabbage, toasted hazelnuts, anchovy lemon vinaigrette
Bagna Cauda Roasted vegetables, anchovy-garlic sauce
Mozzarella in Carozza Panino of mozzarella and fig jam, spinach salad, crispy prosciutto
Roasted Acorn Squash Oil poached garlic, pomegranate, ricotta salata
Polenta and Pear Crispy polenta, moscato poached Anjou pear, Gorgonzola dolce fonduta
Panzanella Tomato Salad Local heirloom tomatoes, cucumbers, olives, croutons, red wine vinaigrette, torn basil

Primi

Primi can be served as an antipasto, middle course, or as a large portion for a main course

- Lasagne Verdi alla Bolognese** Nettle pasta, Kobe beef and local Berkshire pork sausage ragù
Gnocchi alla Spigola Hand rolled potato gnocchi, sea bass, spinach, white wine-shallot butter
Ravioli alla Melanzana Ravioli stuffed with roasted eggplant, house made smoked mozzarella
Garganelli con i Funghi Hand rolled pasta, local organic mushrooms, fresh thyme
Triangoli alle Erbette Ravioli stuffed with prosciutto, chard, ricotta, Parmigiano
Tajarin Hand-cut fresh pasta, baby zucchini, tomato, basil, Parmigiano
Risotto Pomodoro Aged carnaroli rice, heirloom tomatoes, basil
Agnolotti del Plin Beef and cabbage stuffed ravioli, sage veal sauce

Secondi

- Chef's Vegetable Tasting** Brussels sprouts, lentils, squash, sunchoke potato gratin, sautéed spinach
Colorado Bass Fillet Semolina-dusted Colorado striped bass, rutabaga puree, lemon butter spuma
Branzino in Cartoccio Bass steamed in parchment, roasted squash, braised fennel
\$5 Supplement
Sea Scallops Modenese Seared sea scallops, sunchoke-potato gratin, pancetta-balsamic pan sauce
Pesce Spada Seared swordfish, eggplant caponata, breaded baby zucchini, herbed ginger emulsion
Herb Roasted Small Chicken Pancetta caramelized Brussels sprouts, lemon, Tuscan olive oil

ALBA

Pan Seared Colorado Lamb Top Sirloin Cannellini bean ragù, mustard fruit
Cotoletta Breaded local Korobuta pork chop, sautéed haricot vert and tomatoes,
aged balsamico

Brasato Braised Colorado beef, borlotti bean ragù, petite spring onion and herb
salad

Seared Harris Ranch Hanger Steak Arugula, lemon, Tuscan olive oil, aged
balsamico

Harris Ranch Tenderloin Parmigiano potato puree, asparagus, Chianti sauce **\$10
supplement**

Dolci

Pear Crème Brûlée Hazelnut chocolate stuffed pear crème brûlée

Torta Cioccolata Flourless chocolate torte, hazelnut pralines, vanilla ice cream

Saffron Panna Cotta Blood orange syrup and segments

Chocolate Salami Espresso crème Anglaise

Apple Crostata Flaky apple tart, crème Anglaise