

aperitivo

BISTRO

PRIVATE PARTY MENUS

Available for use in our Tuscan Wine Room
for parties of up to 40 people.



426 STATE STREET
SCHENECTADY, NY 12305

(518) 579-3371

APERITIVOBISTRO.COM

menu items and pricing subject to change

PRIVATE DINING :: DINNER MENU



APPETIZERS

7 Hour Cherry Pepper Pork | 6
fresh fried chips, pepper jack cheese

Breaded Artichokes | 5
*four cheese stuffed, roasted
red pepper garlic cream sauce*

Gnocchi & Sausage | 6
fennel, pomodoro, smoked mozzarella

Mini Lump Crab Cakes | 5
wasabi aioli

Tempura Surf & Turf | 6
hot & spicy aioli

Tuna Tartare | 8
*wasabi aioli, sriracha, fried panko
crumbs, wonton chips*

Calamari | 6
arugula, sweet chili glaze

Spicy Thai Beef Spring Roll | 5
fresh garden vegetables, ponzu sauce

SALADS :: choose one

Arugula & Spring Mix Insalata
*red onion, tomato, pecorino cheese,
white balsamic vinaigrette*

Spinach & Grilled Radicchio
*gorgonzola, caramelized walnuts,
shaved carrots, pancetta ring*

Caesar | *classic preparation*

ENTRÉES :: choose three

12 ounce New York Strip
grilled asparagus, garlic mashed potatoes

Chicken Française
*egg battered, lemon, caper, white wine sauce,
sautéed spinach, garlic mashed potatoes*

Prosciutto Wrapped Salmon
*white bean and sage purée, arugula,
roasted tomatoes and onions, truffle oil*

Oven Roasted Chicken
*oregano rubbed chicken breast, long stem artichokes,
roasted garlic mashed potatoes, sun-dried tomato pesto cream*

Vegetarian Pasta
garlic olive oil, assorted vegetables

Lobster Ravioli
peas, fontinella cream sauce

ADDITIONAL SIDES :: served family style :: \$4 per person

Roasted Wild Mushroom Blend
Vegetable Medley Trio
zucchini, squash, sun dried tomatoes

Grilled Asparagus
Parmigiano Reggiano

Spinach ~ *creamed or sautéed*
Broccoli Rabe

Herb Roasted Potatoes

Garlic Mashed Potatoes

Three-Cheese Risotto
parmesan, ricotta, gorgonzola

Crispy Mascarpone Polenta

Vanilla Bean Mashed
Sweet Potato

SALAD UPGRADES

Goat Cheese and Almond Croquettes | 6
*mixed greens, drunken onion,
fresh berries, prosecco vinaigrette*

Beefsteak Tomatoes & Fresh Mozzarella | 4
balsamic reduction, extra virgin olive oil, fresh basil

ENTRÉE UPGRADES

8 ounce Filet | 8
grilled asparagus, garlic mashed potatoes

16 ounce New York Strip | 6
grilled asparagus, garlic mashed potatoes

Filet & Stuffed Shrimp Duet | 12
grilled asparagus, garlic mashed potatoes

Veal Maria | 5
*breaded veal cutlet, cherry tomato,
arugula, red onion, lemon, olive oil*

Sea Bass | 7
sweet pea risotto, leek cream sauce

DESSERT :: choose one

Flourless Chocolate Cake
Tiramisu
Banana Cheesecake
Coconut Cream Pie
Seasonal Fruit Crisp
Brownie Sundae

\$35 per person

tax and gratuity not included minimum 15 people

ask about wine pairings with your dinner
for an additional charge

PRIVATE DINING :: LUNCH MENU

1ST COURSE :: choose one

Zuppe del Giorno

Caesar Salad

classic preparation

Arugula & Spring Mix Insalata

*red onion, tomato, pecorino cheese,
white balsamic vinaigrette*

Breaded Artichokes

*four cheese stuffed, roasted red pepper
garlic cream sauce*

Warm Fresh Mozzarella

*balsamic reduction, oven grilled
mascarpone polenta, pomodoro sauce*

2ND COURSE :: choose three

Margherita Pizza

roma tomatoes, fresh mozzarella, basil

Chicken Maria

breaded cutlet, cherry tomato, arugula, red onion, lemon, olive oil

Chicken Marsala

Mini Rigatoni Bolognese

fresh basil, parmigiano reggiano

Prosciutto Wrapped Salmon

*white bean and sage purée, arugula,
roasted tomatoes and onions, truffe oil*

DESSERT :: choose one

Tiramisu

Flourless Chocolate Cake

Seasonal Fruit Crisp

Brownie Sundae

1ST COURSE UPGRADES

Lobster Ravioli | 7

peas, fontinella cream sauce

Tempura Surf & Turf | 8

lobster, filet, cream cheese roll, hot & spicy aioli

Shrimp Cocktail Martini | 10

spicy cocktail sauce

Shrimp & Scallop Skewers | 10

sweet chili glaze, wasabi aioli, cucumber salad

Mini Crab Cakes | 8

wasabi dipping sauce

2ND COURSE UPGRADES

8 ounce Filet | 10

french fried potatoes, roasted wild mushrooms

Black Pepper Fettucine | 9

lobster, peas, leeks, parmesan cheese, cream

Seared Scallops | 8

lemon butter sauce, sauteed spinach

\$19 per person

tax and gratuity not included

minimum 15 people



PRIVATE DINING :: WINE DINNER MENU

APPETIZER

Coriander Seared Tuna
scallop and shitake dumpling, shitake miso broth, sesame daikon
Vermentino "Guado Al Tasso", Antinori (Bolgheri)

SALAD

Goat Cheese and Almond Croquettes
mixed greens, drunken onion, fresh berries, prosecco vinaigrette
Prosecco, Clara Carpena (Veneto)

ENTRÉE

Prosciutto Wrapped Salmon
white bean and sage purée, arugula,
roasted tomatoes and onions, truffle oil
Greco Di Tufo, Dei Feudi Di San Gregorio (Campania)

or

Hazelnut Scallops
butternut squash risotto, sage, crispy prosciutto, squash chips
Falanghina, Torre Gaia (Campania)

ENTRÉE

8 ounce Filet with Roasted Garlic Demi Glace
rosemary pomme frites, shaved asparagus
Barolo, Corino (Piedmont)

or

Veal Short Ribs
red wine braising jus, pecorino romano risotto, asparagus, parmesan cheese crisp
Barbera d'Alba, Seghesio (Piedmont)

DESSERT

Chocolate Espresso Pie
vanilla ice cream, chocolate touille
Moscato d'Asti - Eli Perrone "Sourgal"

\$75 per person :: tax and gratuity not included

Minimum 15 people





PRIVATE DINING :: HORS D'OEUVRES

COLD

prosciutto di parma, pesto, fresh mozzarella, toasted baguette canapé	1.50++
pineapple & chicken lettuce wrap	1.75++
goat cheese, candied walnuts and grapes, fresh thyme canapé	1.25++
spicy tuna tartar, Belgium endive, ginger scallion sauce	1.75++
mini antipasto, sopressata, fresh mozzarella, peppadews, balsamic, crostini	1.50++
shrimp cocktail, homemade cocktail sauce, lemon	3.50++
crab summer rolls, nuoc cham	2.50++
spicy tuna roll	1.75++
vegetarian roll	1.25++
crab & avocado roll	1.75++

HOT

bite size crab cakes, wasabi aioli	1.50++
stuffed artichoke hearts, roasted red pepper cream	1.25++
fennel dusted lamb chops	6.00++
meatballs, pomodoro, basil oil	1.50++
lobster risotto cakes with caper aioli	2.25++
tempura surf and turf	1.75++
phyllo wrapped asparagus with asiago	1.50++
wild mushroom puffs	1.25++
pancetta wrapped scallops	3.50++
pancetta wrapped shrimp	3.75++
lobster ravioli	3.00++
chicken skewers with sweet chili glaze	1.75++

Above Hors d'Oeuvres are Priced Per Piece.

All hot and cold items may be plated and passed in small individually garnished plates along with cocktail forks for your guests convenience ~ 25% surcharge

++ :: all menus are subject to 20% gratuity and applicable sales tax.



PRIVATE DINING :: HORS D'OEUVRES

COLD STATIONARY DISPLAYS

spring mix salad	2.00++
caesar salad	2.25++
spinach and radicchio salad	2.50++
domestic cheese platter	3.50++
crudité platter	3.00++
fresh fruit platter	3.25++

HOT STATIONARY DISPLAYS

ricotta gnocchi with sausage	3.50++
chicken marsala	4.00++
chicken piccata, capers, caper berries, sun-dried tomato lemon sauce	4.00++
7-hour cherry pepper pork	5.00++
fried calamari, arugula, sweet chili glaze	6.00++
hot antipasti, shrimp, mussels, clams, calamari, artichokes, roasted red peppers	10.00++
rigatoni pomodoro	3.00++
Margherita <i>roma tomato, fresh mozzarella, basil</i>	per pizza 11.00++
Quattro Formaggio <i>ricotta, gorgonzola, fresh mozzarella, parmigiano, roma tomato</i>	per pizza 12.00++
Wild Mushroom <i>provoleta, ricotta, shiitake, portobello, cremini, button</i>	per pizza 14.00++
Buffalo Chicken <i>red onion, gorgonzola, cilantro</i>	per pizza 12.00++
Spinach & Goat Cheese <i>sun-dried tomato, roasted red peppers, herb garlic butter, balsamic glaze</i>	per pizza 14.00++
Rabe & Sausage <i>plum tomato, ricotta, mozzarella, red pepper flakes</i>	per pizza 14.00++
Bacon & Caramelized Onion <i>fontinella, mozzarella, thyme, roasted garlic</i>	per pizza 15.00++

Hors d'Oeuvres Displays (except Pizzas) are Priced Per Person.

All hot and cold items may be plated and passed in small individually garnished plates along with cocktail forks for your guests convenience ~ 25% surcharge

++ :: all menus are subject to 20% gratuity and applicable sales tax.

PRIVATE DINING :: FAMILY STYLE DINNER

SALAD (choose one)

Arugula and Spring Mix Insalata
Caesar

PASTA COURSE (choose one)

Mini Rigatoni Bolognese
Penne Pasta with Prosciutto, Sage, Peas and Cream
Gnocchi Pomodoro

ENTRÉE (choose two)

Chicken Piccata
Veal Maria
Sliced Hangar Steak with Rosemary Demi Glace
Tilapia Française
Eggplant Parmesan

STARCH (choose one)

Rosemary & Garlic Roasted Potatoes
Garlic Mashed Potatoes
Three-Cheese Risotto
Vanilla Bean Mashed Sweet Potato

VEGETABLES (choose one)

Grilled Asparagus Pecorino Romano
Vegetable Medley (zucchini, squash, sun-dried tomatoes)
Broccoli Rabe
Creamed or Sauteed Spinach

DESSERT (choose one)

Tiramisu
Banana Cheesecake
Brownie Sundae
Flourless Chocolate Cake
Coconut Cream Pie
Seasonal Fruit Crisp

\$40 per person :: tax and gratuity not included

Minimum 15 people. Please Note: Salads and Desserts are plated individually.

