



Ristorante Capellini was built in an early 1920's Spanish-Californian building that is a registered California landmark. The interior was designed by the acclaimed restaurant designer, Pat Kuelto. At Ristorante Capellini our guests can choose to dine in any one of our four distinctive dining rooms: the main dining room, the mezzanine, the counter or the wine cellar.

Executive Chef Paul Bourrillion opened Ristorante Capellini in 1990 and continues to oversee the high quality of food preparation. Chef Paul has been dedicated to preparing only the freshest meals with the finest ingredients. Each and every special event at Capellini receives the attention of our chef and skilled service staff to ensure our guests a unique and enjoyable experience.

Outstanding service, market-fresh seasonal menus and attention to detail are qualities that have earned our restaurant the respect and admiration of diners throughout the Bay Area. If you choose to host you event in one of our distinctive dining rooms, you are guaranteed quality cuisine, unsurpassed service and an unforgettable dining experience.

Enclosed is detailed information on our private event spaces, as well as our current menu packages. Please contact me to discuss your event needs. Thank you for your interest and I look forward to working with you to create a memorable event at Ristorante Capellini San Mateo!

Best Regards,

Michael Beachnau  
Special Events  
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**The Wine Cellar ~ Seated up to 65 Reception up to 80**



**Mezzanine ~ Seated up to 25**

***RISTORANTE CAPELLINI***  
***LUNCH BANQUET MENU 1***  
***\$27 PER PERSON***

***INSALATE***

(Choice of)

***Insalata Della Casa***

Baby butter lettuce, herbed vinaigrette

or

***Insalata Di Caesar***

Traditional caesar salad, garlic croutons, shaved grana padana

***PIETANZE***

(Choice of)

***Salmone Alla Griglia***

Grilled filet of Wild Alaskan Salmon on mixed greens with an Italian vinaigrette and salsa of tomato, olives, capers and onions

***Fusilli Al Pesto***

***(Vegetarian)***

Cork screw pasta with basil, roasted walnut & pine nut pesto, garlic, cream & cheese

***Lasagna***

Layers of pasta, sausage, plum tomatoes, béchamel cream and parmesan cheese

***Pollo Piccata***

Grilled chicken breast with a lemon butter sauce and capers  
served with sautéed vegetables

***DOLCE***

(Choice of)

***Classic Tiramisu***

Lady fingers in brandy and espresso coffee with mascarpone cream

or

***Panna Cotta***

Italian cooked cream served with a raspberry coulis and summer berries

***RISTORANTE CAPELLINI***  
***LUNCH BANQUET MENU 2***  
***\$30 PER PERSON***

***ANTIPASTO***

**Bruschetta Ai Pomodoro**

Grilled peasant bread brushed with garlic and extra virgin olive oil, with Roma tomatoes and basil

***INSALATE***

(Choice of)

**Insalata Della Casa**

Baby butter lettuce, herbed vinaigrette

**or**

**Insalata Di Caesar**

Traditional caesar salad, garlic croutons, shaved grana padana

***PIETANZE***

(Choice of)

**Salmone Alla Griglia**

Grilled filet of Wild Alaskan Salmon on mixed greens with an Italian vinaigrette and salsa of tomato, olives, capers and onions

**Melanzana Al Forno**

**(Vegetarian)**

Eggplant baked with mozzarella cheese and pomodoro sauce

**Lasagna**

Layers of pasta, sausage, plum tomatoes, béchamel cream and parmesan cheese

**Penne Con Scamorza e Amatriciana**

Penne pasta with pancetta, tomatoes, garlic, mushroom and smoked mozzarella

**Pollo Piccata**

Grilled chicken breast with a lemon butter sauce and capers  
served with sautéed vegetables

***DOLCE***

(Choice of)

**Classic Tiramisu**

Lady fingers in brandy and espresso coffee with mascarpone cream

**or**

**Panna Cotta**

Italian cooked cream served with a raspberry coulis and summer berries

**RISTORANTE CAPELLINI**  
**LUNCH BANQUET MENU 3**  
**\$36 PER PERSON**

**ANTIPASTO**

**Antipasto Platter**

An assortment of Italian salumi, cheeses, olives, peppers and roasted vegetables

**INSALATE**

(Choice of)

**Insalata Della Casa**

Baby butter lettuce, herbed vinaigrette

or

**Insalata Di Caesar**

Traditional caesar salad, garlic croutons, shaved grana padana

**PIETANZE**

(Choice of)

**Salmone Alla Griglia**

Grilled filet of Wild Alaskan Salmon on mixed greens with an Italian vinaigrette and salsa of tomato, olives, capers and onions

**Melanzana Al Forno**

(Vegetarian)

Eggplant baked with mozzarella cheese and pomodoro sauce

**Lasagna**

Layers of pasta, sausage, plum tomatoes, béchamel cream and parmesan cheese

**Bistecca Alla Griglia**

New York strip steak on a bed of grilled onions and bell peppers with Yukon gold steak fries

**Pollo Piccata**

Grilled chicken breast with a lemon butter sauce and capers served with sautéed vegetables

**DOLCE**

(Choice of)

**Classic Tiramisu**

Lady fingers in brandy and espresso coffee with mascarpone cream

or

**Panna Cotta**

Italian cooked cream served with a raspberry coulis and summer berries