



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
Direct: 415-722-4380
Fax: 415-387-7863
capellini@privatediningsf.com



The Wine Cellar ~ Seated up to 65 Reception up to 80



Mezzanine ~ Seated up to 25

RISTORANTE CAPELLINI
DINNER BANQUET MENU 1
\$40.00 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

PIETANZA

(Choice of)

Salmone Alla Griglia

Grilled filet of Wild Alaskan Salmon and roasted vegetables

Lasagne

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

Pollo Arrosto

Herb-roasted free-range chicken with roasted vegetables

Melanzana Al Forno

(Vegetarian)

Eggplant baked with mozzarella cheese and pomodoro sauce

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
DINNER BANQUET MENU 2
\$47.00 PER PERSON

ANTIPASTO

Antipasto Platter

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

and

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

PIETANZA

(Choice of)

Salmone Alla Griglia

Grilled filet of Wild Alaskan Salmon and roasted vegetables

Lasagne

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

Pollo Arrosto

Herb-roasted free-range chicken with roasted vegetables

Melanzana Al Forno

(Vegetarian)

Eggplant baked with mozzarella cheese and pomodoro sauce

Agnello al Forno

Oven-roasted rack of lamb, roasted vegetables and red currant Jelly

An additional \$10.00 per order

DOLCE

(Choice of)

Classic Tiramisu

Lady fingers in brandy and espresso coffee with mascarpone cream

Panna Cotta

Italian cooked cream served with a raspberry coulis and summer berries

RISTORANTE CAPELLINI
DINNER BANQUET MENU 3
\$57.00 PER PERSON

ANTIPASTO

Antipasto Platter

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

and

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

PIATTO Di MEZZO

Risotto con Fungi

Italian Arborio rice with porcini and other seasonal mushrooms and asparagus spears

PIETANZA

(Choice of)

Salmone Alla Griglia

Grilled filet of Wild Alaskan Salmon and roasted vegetables

Pollo Arrosto

Herb-roasted free-range chicken with roasted vegetables

Bistecca Alla Griglia

Grilled (12oz) Certified Black Angus New York Strip Steak with roasted vegetables

An additional charge market price (AQ)

Melanzana Ai Forno

(Vegetarian)

Eggplant baked with mozzarella cheese and pomodoro sauce

Agnello al Forno

Oven-roasted rack of lamb, roasted vegetables and red currant Jelly

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