



SOCIALE



PRIVATE DINING



- **Patio Dining (20 People)**

Monday - Wednesday, \$1500

Thursday - Saturday, \$2000 Food & Beverage Minimum

- **Private Dining Room (25 People)**

Monday - Wednesday \$1500 food & beverage minimum

Thursday - Saturday \$2000 Food & Beverage Minimum

*December*

Monday - Wednesday \$2000 Food & Beverage Minimum

Thursday - Saturday \$2500 Food & Beverage Minimum

- **Restaurant Buy-Out (55 people)**

Monday \$5000 food & beverage minimum

Tuesday - Thursday \$7000 food & beverage minimum

Friday & Saturday \$9500 food & beverage minimum

## Menu Options

Four courses start at \$70 per person. Additional pricing for passed appetizers or off-menu proteins.

Private party inquiries contact David Nichol at: [GM@Caffesociale.com](mailto:GM@Caffesociale.com)

# SAMPLE MENU

\*\*\*\*\*

## BEET SALAD

LITTLE GEM LETTUCES, HAZELNUTS, SAGE VINAIGRETTE,  
GOAT CHEESE

## CRAB TIMBALE

ENGLISH PEA PUREE, MICRO GREENS, FRESH HEARTS OF PALM

## BURRATA AND CITRUS

CARA CARA AND BLOOD ORANGES, MINT, PINE NUTS

\*\*\*\*\*

## WILD MUSHROOM RISOTTO

CHANTERELLE AND OYSTER MUSHROOMS,  
GRANA-PADANO, HERBS

## PICI BOLOGNESE

VEAL, PORK AND VENISON BOLOGNESE,  
PARMIGIANO-REGGIANO

CHOICE OF

## GRILLED QUAIL

CHICKEN MOUSSE STUFFED QUAIL, GIGANDE BEANS,  
CASTELFRANCO RADICCHIO, BAGNA CAUDA

## PAN ROASTED PETRALE SOLE

STUFFED WITH ROCK SHRIMP, POTATOES, PEA TENDRILS, SWEET  
CORN BEURRE BLANC

## WAGYU BAVETTE STEAK

KOBE STYLE BEEF, FRIED ARTICHOKE AND POTATOES,  
SALSA VERDE, SALSA ROSA

\*\*\*\*\*

## CHOCOLATE OBLIVION CAKE

OLIVE OIL, SEA SALT, AMARETTI COOKIE CRUMBLES

## COFFEE AND DOUGHNUTS

HOUSE MADE DOUGHNUTS, ESPRESSO SHAKE

## PERSIMMON BREAD PUDDING

CINNAMON GELATO