



Angelini.TM
OSTERIA ALIMENTARI

PRIVATE DINING

7313 & 7317 Beverly Boulevard
Los Angeles CA 90036
323-297-0070 x32

angelinirestaurantgroup.com

PRIVATE DINING AT ANGELINI OSTERIA

Angelini Osteria will create a memorable experience with our signature dishes and warm Italian hospitality.

OUR PRIVATE DINING SPACES

GALLERY ROOM Indoors - 8 to 50 guests
COURTYARD PATIO Outdoors - 8 to 34 guests

DINING OPTIONS & PRICES

4-Course Pre-fixe Menu with Choices \$140 per person
3-Course Pre-fixe Menu with Choices \$120 per person
3-Course Family Style Menu \$130 per person
30-Minute Tray Pass Reception before Event at \$20 per person

Plus beverage, sales tax and 22% service charge



GALLERY ROOM

Our private dining room takes a cue from the previous art gallery space that called this space home for over 35 years. The gallery room is a perfect space for celebration dinners, corporate lunches, or intimate wedding receptions.

Our team will customize your occasion, while you enjoy the exquisite flavors of Angelini Osteria.

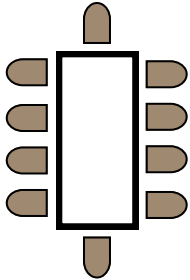
Celebrate!



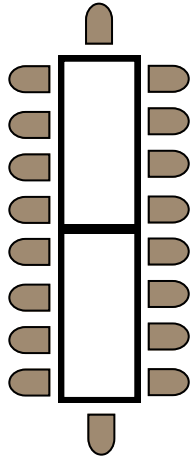
- The room capacity is 50 guests
- White linen and votive candles provided upon request
- Decor, cakes, flowers, entertainment can be arranged
- Play your own Spotify playlist
- Party favors may be arranged

GALLERY ROOM SEATING OPTIONS

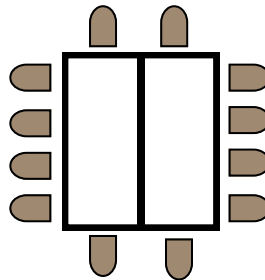
Small to Medium Parties



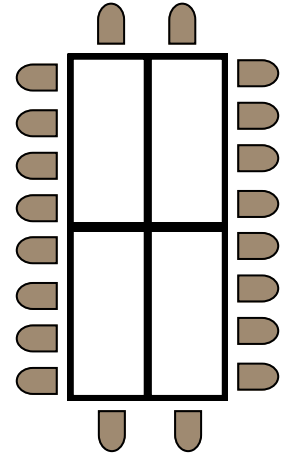
Option 1
4 to 8 guests



Option 2
10 to 18 guests

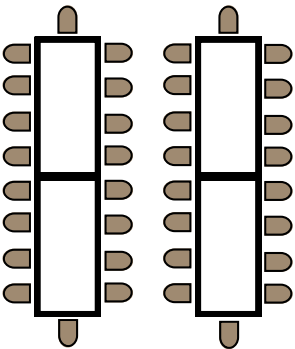


Option 3
8 to 12 guests

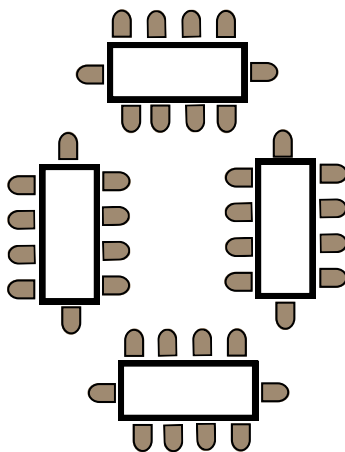


Option 4
14 to 20 guests

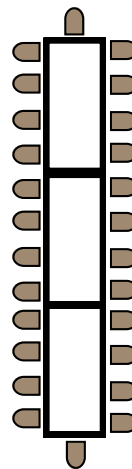
Large Parties



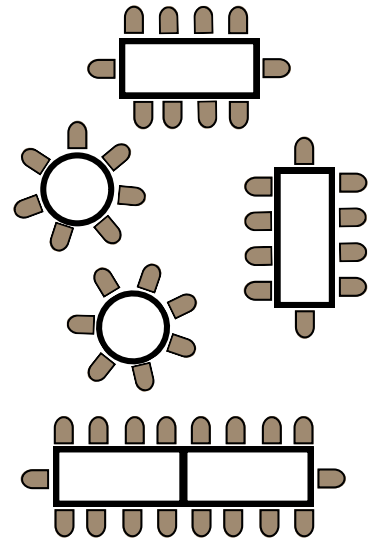
Option 5
24 to 36 guests



Option 6
32 to 40 guests



Option 7
18 to 26 guests



Option 8
41 to 50 guests

COURTYARD

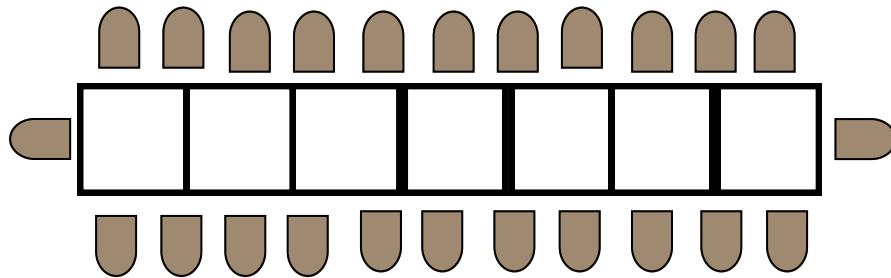
Our charming Courtyard is an outdoor space that combines the lively vibes of Los Angeles and the authenticity of an Italian street.

It's a perfect space for any event, from a bridal shower to a graduation lunch or an intimate birthday dinner.

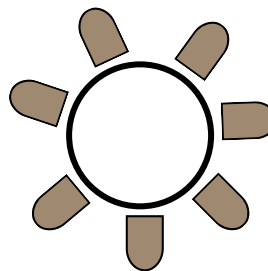
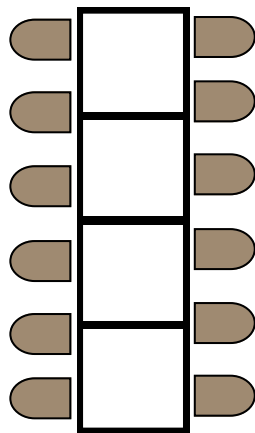
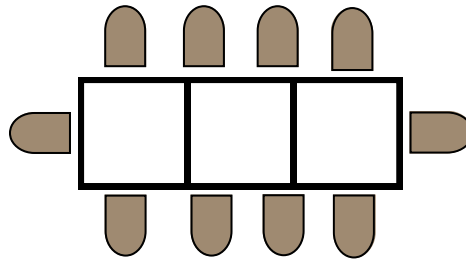
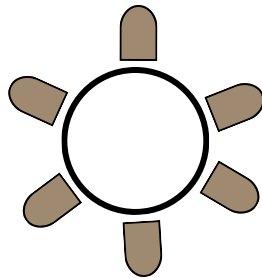


- The room capacity is 34 guests
- White linen and votive candles provided upon request
- Decor, cakes, flowers, entertainment can be arranged
- Play your own Spotify playlist
- Party favors may be arranged

COURTYARD SEATING OPTIONS



Option 1
10 to 24 guests



Option 2
22 to 34 guests



MENUS



4 COURSE PRE-FIXE MENU CHOICES

\$140 per person

FIRST COURSE

Choose 1 for the Antipasti Course

- **Zuppa** Broccoli & Asparagus Puree (Vegan)
- **Osteria Chopped Salad** Cannellini Beans, Cucumber, Avocado, Pistachios, Parmigiano Reggiano
- **Insalata Rucola & Parmigiano** Arugula, Cherry Tomatoes, Shaved Parmigiano Reggiano
- **Red Beets & Burrata** Mixed Baby Greens, Walnuts, Orange Dressing
- **Insalata Tricolore Endive** Radicchio, Shaved Parmigiano Reggiano
- **Insalata Caprese** Market Tomatoes, Fresh Burrata, Aged Balsamic, Basil Oil
- **Caesar Salad Romaine** Bread Croutons, Walnuts, Parmigiano Reggiano
- **Maine Lobster Salad** Envy Apple, Pomegranate Seeds, Orange Dressing, Greens
- **Ahi Tuna Tartar** Grilled Crostino, Pistachios, Shallots, Extra Virgin Olive Oil, Arugula
- **Prosciutto & Burrata** Aged 24-Months Prosciutto di Parma, Fresh Burrata
- **Beef Tenderloin Carpaccio** Thinly Sliced Beef Tenderloin, Arugula, Shaved Parmigiano Reggiano

SECOND COURSE

Choose 1 for the Pasta Course

- **Penne alla Vodka** Pink Vodka Sauce, Parmigiano Reggiano
- **Tagliolini al Limone** Homemade Pasta, Lemon, Cream, Parmigiano Reggiano, Basil
- **Pumpkin Tortelli** Butternut Squash Filled Squares, Asparagus, Sage, Parmigiano Reggiano Sauce
- **Sausage & Peas** Short Tube Pasta, Sausage, Peas, White Wine, Tomato, Cream, Chilli Flakes, Parmigiano Reggiano
- **Bombolotti alla Norma** Eggplant, Tomato, Basil, Dried Ricotta
- **Trofie alla Riviera** Short Spiral Pasta, Shrimp, Cherry Tomatoes, Spinach
- **Lasagna Verde 'Omaggio Nonna Elvira'** Spinach Pasta, Besciamole Sauce, Bolognese Ragù
- **Linguine Santa Barbara** Sea Urchin Garlic, Chives (Extra \$15 pp)
- **Veal Shank Agnolotti** Homemade Pasta Filled with Veal, Parmigiano Reggiano Sauce

THIRD COURSE

Choose 3 Main Courses for Guests to Select on Event Date

- **Risotto Peas & Asparagus** Acquerello Rice, English Peas, Asparagus, Parmigiano Reggiano
- **Grilled Mediterranean Branzino Filet** Chopped Tomatoes, Sauteed Mixed Vegetables
- **Grilled Salmon** Broccoli Spicy Tomato Sauce
- **Grilled Swordfish** Rapini, Sun Dried Tomatoes
- **Grilled Organic Chicken** Crushed Red Pepper, Roasted Potatoes, Spinach
- **Grilled Pork Chop Rapini** Mashed Potatoes (Groups above 25 only)
- **Grilled Hanger Steak** Arugula Shaved Parmigiano Reggiano
- **Veal Chop alla Milanese** Arugula, Chopped Tomatoes (Extra \$35 pp)
- **Filet Mignon** Mashed Potatoes, Spinach, Red Wine Sauce (Extra \$25 pp) (Groups above 25 only)

FOURTH COURSE

Choose 1 for the Dolce Course

- **Tiramisu** Lady Fingers, Mascarpone, Espresso, Cocoa Powder
- **Apple Tart alla Milanese** Raisin, Vaniglia Custard Sauce, Gelato Vaniglia
- **Panna Cotta** Cooked Cream, Vaniglia Beans, Raspberry Sauce
- **Seasonal Crostata** Rustic Fruit Tart
- **Carrot Cake & Nutella** Vaniglia Custard Sauce, Vaniglia Gelato
- **Chocolate Caprese** Soft Chocolate Cake, Almond Flour, Vaniglia Gelato (Gluten-free)
- **Mixed Berries**
- **Chocolate Budino** Italian Chocolate Pudding (Groups above 25 only)

3 COURSE PRE-FIXE MENU CHOICES

\$120 per person

FIRST COURSE

Choose 1 for the Antipasti Course

- **Zuppa** Broccoli & Asparagus Puree (Vegan)
- **Osteria Chopped Salad** Cannellini Beans, Cucumber, Avocado, Pistachios, Parmigiano Reggiano
- **Insalata Rucola & Parmigiano** Arugula, Cherry Tomatoes, Shaved Parmigiano Reggiano
- **Red Beets & Burrata** Mixed Baby Greens, Walnuts, Orange Dressing
- **Insalata Tricolore** Endive, Radicchio, Shaved Parmigiano Reggiano
- **Insalata Caprese** Market Tomatoes, Fresh Burrata, Aged Balsamic, Basil Oil
- **Caesar Salad** Romaine, Bread Croutons, Walnuts, Parmigiano Reggiano
- **Maine Lobster Salad** Envy Apple, Pomegranate Seeds, Orange Dressing, Mixed Greens
- **Ahi Tuna Tartar** Grilled Crostino, Pistachios, Shallots, Extra Virgin Olive Oil, Arugula
- **Prosciutto & Burrata** Aged 24-Months Prosciutto di Parma, Fresh Burrata
- **Beef Tenderloin** Carpaccio Thinly Sliced Beef Tenderloin, Arugula, Shaved Parmigiano Reggiano

SECOND COURSE

Choose 3 Main Courses for Guests to Select on Event Date

- **Avocado Toast** Radish, Mint, Thyme, Multi-Grain Toast (Lunch only)
- **Smoked Salmon Toast** Avocado Mash, Mayo, Lettuce (Lunch only)
- **Scrambled Eggs** Sliced Acado, Bruschetta (Lunch only)
- **Frittata alla Carbonara** Guanciale, Pecorino Romano, Black Pepper (Lunch only)
- **Baked Eggs 'Uova Purgatorio'** Cherry Tomatoes, Spicy 'Nduja Sausage (Lunch only)
- **Penne alla Vodka** Pink Vodka Sauce, Parmigiano Reggiano
- **Tagliolini al Limone** Homemade Tagliolini, Lemon, Cream, Parmigiano Reggiano, Basil
- **Pumpkin Tortelli** Butternut Squash Filled Squares, Asparagus, Sage, Parmigiano Reggiano Sauce
- **Bombolotti alla Norma** Eggplant, Tomato, Basil, Dried Ricotta
- **Trofie alla Riviera** Short Spiral Pasta, Shrimp, Cherry Tomatoes, Spinach
- **Lasagna Verde 'Omaggio Nonna Elvira'** Spinach Pasta, Besciamele Sauce, Beef & Veal Ragù
- **Linguine Santa Barbara** Sea Urchin Garlic, Chives (Extra \$15 pp)
- **Veal Shank Agnolotti** Homemade Pasta Filled with Veal, Parmigiano Reggiano Sauce
- **Risotto Mixed Mushrooms** (Groups above 25)
- **Grilled Mediterranean Branzino Filet** Chopped Tomatoes, Sauteed Mixed Vegetables
- **Grilled Swordfish** Rapini, Sun Dried Tomatoes
- **Grilled Organic Chicken** Crushed Red Pepper, Roasted Potatoes, Spinach
- **Grilled Pork Chop** Rapini, Mashed Potatoes (Groups above 25 only)
- **Grilled Hanger Steak** Arugula, Shaved Parmigiano Reggiano
- **Veal Chop alla Milanese** Arugula, Chopped Tomatoes (Extra \$35 pp)
- **Filet Mignon** Mashed Potatoes, Spinach, Red Wine Sauce (Extra \$25 pp) (Groups above 25 only)

THIRD COURSE

Choose 1 for the Dolce Course

- **Tiramisu** Lady Fingers, Mascarpone, Espresso, Cocoa Powder
- **Apple Tart alla Milanese** Raisin, Vaniglia Custard Sauce, Gelato Vaniglia
- **Panna Cotta** Cooked Cream, Vaniglia Beans, Raspberry Sauce
- **Seasonal Crostata** Rustic Fruit Tart
- **Carrot Cake & Nutella** Vaniglia Custard Sauce, Vaniglia Gelato
- **Chocolate Caprese** Soft Chocolate Cake, Almond Flour, Vaniglia Gelato (Gluten-free)
- **Mixed Berries**
- **Chocolate Budino** Italian Chocolate Pudding (Groups above 25 only)

3 COURSE FAMILY STYLE MENU

\$130 per person

FIRST COURSE

Choose 3 Antipasti to share Family Style

- **Mixed Artisan Pizzas** Wood Burning Oven
- **Osteria Chopped Salad** Cannellini Beans, Cucumber, Avocado, Pistachios, Parmigiano Reggiano
- **Insalata Rucola** & Parmigiano Arugula, Cherry Tomatoes, Shaved Parmigiano Reggiano
- **Farro Salad** Italian Grain, Cucumber, Cherry Tomatoes, Red Onion
- **Red Beets & Burrata** Mixed Baby Greens, Walnuts, Orange Dressing
- **Insalata Tricolore** Endive, Radicchio, Shaved Parmigiano Reggiano
- **Insalata Caprese** Market Tomatoes, Fresh Burrata, Aged Balsamic, Basil Oil
- **Caesar Salad** Romaine, Bread Croutons, Walnuts, Parmigiano Reggiano
- **Arancini** Fried Sicilian Rice Balls, Peas, Mozzarella, Tomato Sauce
- **Deep Fried Zucchini Flowers** Stuffed Ricotta, Vegetables, Spicy Tomato Sauce
- **Calamari Fritti** Spicy Tomato Sauce
- **Gino's Meatballs** Mozzarella, Parmigiano Reggiano, Tomato Sauce
- **Salumi Board** Prosciutto di Parma, Mortadella, Speck, Salami, Bresaola, Burrata, Mixed Baby Greens

SECOND COURSE

Choose 3 Main Courses to share Family Style

- **Tagliolini al Limone** Homemade Tagliolini, Lemon, Cream, Parmigiano Reggiano, Basil
- **Pumpkin Tortelli** Butternut Squash Filled Squares, Asparagus, Sage, Parmigiano Reggiano Sauce
- **Bombolotti alla Norma** Eggplant, Tomato, Basil, Dried Ricotta
- **Sausage & Peas** Short Tube Pasta, Sausage, Peas, White Wine Tomato Sauce, Cream, Chili Flakes, Parmigiano Reggiano
- **Trofie alla Riviera** Short Spiral Pasta, Shrimp, Cherry Tomatoes, Spinach
- **Lasagna Verde** 'Omaggio Nonna Elvira' Spinach Pasta, Besciamole Sauce, Beef & Veal Ragù
- **Risotto Mixed Mushrooms** (Groups above 25)
- **Grilled Mediterranean Branzino** Filet Chopped Tomatoes, Sautéed Mixed Vegetables
- **Grilled Swordfish** Rapini, Sun Dried Tomatoes
- **Grilled Organic Chicken** Crushed Red Pepper, Roasted Potatoes, Spinach
- **Grilled Pork Chop Rapini**, Mashed Potatoes (Groups above 25 only)
- **Grilled Hanger Steak** Arugula, Shaved Parmigiano Reggiano

THIRD COURSE

Choose 3 Dolci to share Family Style

- **Tiramisu** Lady Fingers, Mascarpone, Espresso, Cocoa Powder
- **Apple Tart** alla Milanese Raisin, Vaniglia Custard Sauce, Gelato Vaniglia
- **Panna Cotta** Cooked Cream, Vaniglia Beans, Raspberry Sauce
- **Seasonal Crostata** Rustic Fruit Tart
- **Carrot Cake & Nutella** Vaniglia Custard Sauce, Vaniglia Gelato
- **Chocolate Caprese** Soft Chocolate Cake, Almond Flour, Vaniglia Gelato (Gluten-free)
- **Mixed Berries**

TRAY PASS

(Optional)

\$20 per person

Choose a total of 3 items for a 30 minute Tray Pass Reception before seated event

MEAT

- **Prosciutto di Parma & Melon**
- **Prosciutto di Parma & Breadsticks**
- **Hanger Steak Slice** Aromatic Herbs on Bamboo Spike
- **Chicken Milanese Bites** Tomato Sauce, Lemon Caper Aioli
- **Gino's Meatballs** Mozzarella, Tomato Sauce, Parmigiano Reggiano
- **Fegatini** Chicken Liver Crostino (Groups above 25 only)

SEAFOOD

- **Grilled Shrimp Skewers** Aromatic Herbs
- **Smoked Salmon** Goat Cheese, Chives, Cucumber Cup (Groups above 25 only)
- **Smoked Salmon** Crème Fraiche, Crostino (Groups above 25 only)
- **Lobster Salad** Pomegranate, Apples, Endive
- **Ahi Tuna Tartar** Pistachios, Arugula, Crostino

VEGETARIAN

- **Braised Baby Artichokes in Casserole** Extra Virgin Olive Oil, Onions (Seasonal)
- **Mixed Artisan Pizzas Wood Burning Oven**
- **Caprese Lollipops** Cherry Tomatoes, Mozzarella, Basil Oil, Sea Salt, Cracked Black Pepper
- **Arancini** Traditional Fried Rice Balls, Roasted Tomato Sauce
- **Grilled Seasonal Vegetable Skewers** (Groups above 25 only)
- **Fig & Gorgonzola** Gorgonzola Dolce Latte, Fresh Fig (Seasonal), Saba Sauce, Brioche Toast
- **Heirloom Tomato Bruschetta**
- **Summer Melon & Ricotta Salata** Mint (Seasonal)
- **Market Zucchini Frittata Square**

****GF Substitution Options****

Cucumber Cup, Endive Leaf, Polenta Square

BIRTHDAY CAKES

(Optional)

Italian Style Celebration Cakes



- Tiramisu Cake\$125
- Torta della Nonna Cake.....\$95
- Cassata Siciliana Cake\$95
- Gelato Cake\$95
- Bread Pudding Cake\$95
- Chocolate Mousse Cake\$95
- Carrot & Nutella Cake\$75
- Seasonal Crostata Cake.....\$75
- Gluten Free Chocolate Caprese Cake\$75
- Apple Tart alla Milanese Cake.....\$75
- Vegan Fruit Cake\$75

WINE RECOMMENDATIONS

A full wine list is available upon request.

Champagne & Sparkling Wine

- Nino Franco Rustico **Prosecco** Valdobbiadene DOCG Veneto NV\$62
- Moet & Chandon Brut Reserve **Champagne** NV\$100
- Ruinart Rosè **Champagne** NV \$185
- PerrierJouet Champagne Becce Epoque, **Champagne** 2013\$350

White Wine

- Fantinel Santa Helena **Pinot Grigio** Alto Adige DOC 2020\$68
- Bruno Giacosa **Roero Arneis** DOCG Piemonte 2021\$64
- Venica & Venica Ronco delle Mele **Sauvignon Blanc** Collio DOC 2021\$110
- Borgogno Derthona **Timorasso** Colli Tortonesi DOC 2019\$139
- Jermann DREAMS **Chardonnay** Collio IGT 2019-20\$150
- Emidio Pepe **Trebbiano** Colli Aprutini IGT 2018\$260

Rosè Wine

- Frescobaldi Alie, **Vermentino** Rosè Syrah 2021 \$60

Red Wine

- Quarcibella, **Chianti Classico** DOCG Toscana 2018..... \$68
- La Crotta de Tanteun e Marietta **Pinot Nero** V. d'Aosta 2021. \$64
- Merry Edwards **Pinot Noir** Russian River Valley 2017\$150
- Frescobaldi Castelgiocondo **Brunello di Montalcino** Toscana 2017\$150
- Gaja Dragomis **Barolo** 2018.....\$225
- Antinori Tignanello **Sangiovese Blend** IGT 2019\$290
- Tenute San Guido Sassicaia **Bolgheri Superiore** DOC 2017/19 19\$600

PERSONALIZATION & ADD ONS

Please select the following options if applicable

Please indicate what title you would like for the guest menus:

Please select if you'd like us to order flowers on your behalf and indicate your preferred type or colors. Prices per arrangement start at \$75:

Please indicate what you would like written on your cake (if applicable):

Please select if you'd like extra decor or tableware rentals for a customized tablescape.

Please select if you would like to host valet parking for your guests at \$10 per car.

Please select if you would like to rent our Screen and Projector at \$75

Please indicate which table set up you would like (Refer to Page 4 or 6)

TERMS

BOOKING

The event will be confirmed and the date reserved once the contract and credit card authorization form are signed. No minimum required other than the stipulated food price per person. Quotes will be valid for 90 days and might be subject to change.

DEPOSIT & CANCELLATION

We reserve the right to charge for a deposit of 50% of food before the booked date. Event cancellation is up to one month prior to event date or restaurant retains deposit.

GUARANTEED GUEST COUNT & FINAL MENU SELECTION

Final guest count is due 7 days prior to event date(s). Final bill/invoice will reflect the guaranteed guest count provided. If final headcount increases, the restaurant will make every effort to accommodate the request and additional charges may apply.

Final Menu Selection is due 7 days prior to event date.

TIME LIMIT

Dinner time

Reservations that stay past 11:00 pm will be charged for an extra fee of \$500. All members of the party must leave the premises by 1:30 am.

Lunch time

All members of the party must leave the premises by 4:30 pm. Subject to discussion

FINAL PAYMENT

Final Payment is due 3 days post event date. Final invoice will reflect food & beverages total balance, rentals and/or other requested services if applicable, service charge, and tax.

PHOTO AND VIDEO RELEASE

By signing this you agree that the company will use pictures of your event for marketing purposes

Additional fees and charges MAY apply beyond the normal agreed upon expenses outlined within this proposal.

