

CENTO ANNI



ALLA
FAMIGLIA

Anno mcmxcvii
100 Years to the family!!!!

Weddings, Rehearsals, and Group Dining

The Italian gem of a restaurant located on the hilltop of Pittsburgh "

Alla Famiglia was started in the year 1997. Another fine Italian restaurant created from the mind of David Ayn. At that time, it was a fine compliment to the highly acclaimed Davio of Beechview. In 2005, Ayn approached a young and ambitious chef, Jonathan Masie to purchase the 8-table restaurant from him. Mr. Masie was a perfect fit to receive the baton and move the restaurant into a new future. Alla Famiglia has evolved into a restaurant which is a representation of the years of formal culinary training of Mr. Masie and also from his grandparents, mother and aunts of Roman and Emilia descent. The result was an eatery of superior quality with disciplined technique, vivid imagination, and passion for perfection. Through the next 14 years, the restaurant evolves, expands and stretches its footprint to accommodate its increasing popularity and growing demand of its clientele. Every year has posed and brought new challenges, and Alla Famiglia has met each one with every expansion. In 2014, Mr. Masie decides to purchase the property adjacent to the restaurant and bring his vision to a full circle. "Il Teatro" is born in the winter of 2017. The early 20th century movie theater is now reinvented into its original depression art deco era décor for Alla Famiglia guests to enjoy. We are committed to consistently delivering the highest quality Italian food with stellar and friendly service for more decades to come. On behalf of our loyal and dedicated staff, we would like to thank you for choosing Alla Famiglia and hope you enjoy your dining experience!

The Lite Italian Feast \$38 per guest

We recommend celebrating in the Alla Famiglia style; long meals with friends, and lots of fantastic food. We set our tables with “Holy Oil” for dipping our artisanal homemade breads. With the Italian Feast, you will select a family style menu to be served to your group.

This consists of - 1 Stuzzicarelli, 1 Insalata, 1 Maccheroni, 1 Pollo (Chicken) and 1 Dolci

1 Stuzzicarelli:

Stuffed meatball in Alla Famiglia famous marinara
Escarole and beans with house ground salsiccia
Stuffed hot banana peppers with provolone and plum tomato sauce
Bruschetta with fried bread, tomatoes, basil, and mozzarella
Eggplant Milanese
Mussels alla Diavola
Trifolata of mushrooms with raisins and currants in a marsala cream \$3pp supplement
Calamari and shrimp \$5pp supplement
Beef Carpaccio with black truffles \$90 platter
Tuna Carpaccio with black truffles 1 ½ lb \$95 platter

1 Insalata:

Famiglia, romaine, radicchio, field greens, raisins, olives, red peppers, gorgonzola, red wine vinaigrette
Caesar with house torn croutons and imported red cow parmigiano reggiano \$6pp supplement
Caprese, traditional tomatoes and mozzarella, locatelli, aged balsamic \$6pp supplement

1 Maccheroni:

Alla Famiglia Marinara
Alla Famiglia Vodka
Cacio Pepe \$6pp supplement
Umbrian Bolognese \$7pp supplement

Cont.

1 Secondi Corso Pollo - Chicken

Milanese with pine nuts, locatelli, arugula and lemon

Pepperoni with roasted bell peppers

Pizzaiola with house salsiccia, peppers hot and sweet, and plum tomatoes

Piccatta with mushrooms, capers and lemon

Marsala with mushrooms, raisins, and marsala broth

Parmigiana with 3 cheeses

Tartufo with mushrooms, black truffles, and roasted shallots \$6pp supplement

Romano with egg batter, pine nuts and lemon

Margherita with diced tomatoes, fresh mozzarella and arugula \$4pp supplement

*Substitute roasted beef tenderloin \$9pp supplement

1 Secondi Corso Pesce \$8 Supplement

Fresh Fish Anglaise with lump crab and sage beurre noisette \$6 Supplement

Fresh Fish Romano with egg batter, pine nuts, lump crab, and lemon

Fresh Fish Delmare w/shrimp, roasted tomatoes and imported carciofi \$5pp supplement

Fresh Fish Marechiaro with shrimp and peppers in a seafood fumet

Fresh Fish with Lump crab, pine nuts, and lemon \$6 Supplement

Seafood Diavola, lobster, shrimp, clams, mussels, crab, spicy fumet \$10pp supplement

*5 oz South African Lobster Tail \$36 per tail

*16oz South African Lobster Tails \$140 per tail

1 Dolei

Citrus Cream Cannoli

Famous Raspberry Tiramisu \$5pp supplement

Mini Dessert Platter with cannoli, chocolate cake, tiramisu & \$8pp supplement

- End -

The Grand Italian Feast \$75 per guest

We recommend celebrating in the Alla Famiglia style; long meals with friends, and lots of fantastic food. We set our tables with “Holy Oil” for dipping our artisanal homemade breads. With the Italian Feast, you will select a family style menu to be served to your group.

This consists of – 3 Stuzzicarelli, 1 Insalata, 1 Maccheroni, 1 Vitello (Veal), 1 Pesce (fish) and 1 Dolci

Stuzzicarelli:

Stuffed meatball in Alla Famiglia famous marinara

Escarole and beans with house ground salsiccia

Stuffed hot banana peppers with provolone and plum tomato sauce

Bruschetta with fried bread, tomatoes, basil, and mozzarella

Eggplant Milanese

Mussels alla Diavola

Trifolata of mushrooms with raisins and currants in a marsala cream \$3.00 pp supplement

Calamari and shrimp \$5pp supplement

Beef Carpaccio with black truffles \$90 platter

Tuna Carpaccio with black truffles 1 ½ lb \$95 platter

Insalata:

Famiglia, romaine, radicchio, field greens, raisins, olives, red peppers, gorgonzola, red wine vin

Caesar with house torn croutons and imported red cow parmigiano reggiano \$6pp supplement

Caprese, traditional tomatoes and mozzarella, locatelli, aged balsamic \$6pp supplement

Maccheroni:

Alla Famiglia Marinara

Alla Famiglia Vodka

Cacio Pepe \$6pp supplement

Umbrian Bolognese \$7pp supplement

Secondi Corso Vitello - Veal

Milanese with pine nuts, locatelli, arugula and lemon

Pepperoni with roasted bell peppers

Pizzaiola with house salsiccia, peppers hot and sweet, and plum tomatoes

Piccatta with mushrooms, capers and lemon

Marsala with mushrooms, raisins, and marsala broth

Parmigiana with 3 cheeses

Tartufo with mushrooms, black truffles, and roasted shallots \$6pp supplement

Romano with egg batter, pine nuts and lemon

Margherita with diced tomatoes, fresh mozzarella and arugula \$4pp supplement

*Substitute roasted beef tenderloin \$9pp supplement

Secondi Corso Pesce

Fresh Fish Anglaise with lump crab and sage beurre noisette

Fresh Fish Romano with egg batter, pine nuts, lump crab, and lemon

Fresh Fish Delmare w/shrimp, roasted tomatoes and imported carciofi \$5pp supplement

Fresh Fish Marechiaro with shrimp and peppers in a seafood fumet

Fresh Fish with Lump crab, pine nuts, and lemon \$6 Supplement

Seafood Diavola, lobster, shrimp, clams, mussels, crab, spicy fumet \$10pp supplement

*5 oz South African Lobster Tail \$36 per tail

*16oz South African Lobster Tails \$140 per tail

Dolci

Citrus Cream Cannoli

Famous Raspberry Tiramisu \$5pp supplement

Mini Dessert Platter with cannoli, chocolate cake, tiramisu & \$8pp supplement

Plated Dining Options

Available for groups of 35 or more. Would you like to elevate your event beyond family style dining? Offer Your Guests a choice of entrees from the following list.

Please select one salad and one pasta to be served to the group. Plated dining options do require a seating chart and name cards with the guest's choice noted.

Dinner consists of:

Optional Appetizer

1 Salad

1 Pasta

1 Meat

1 Seafood

Optional enhancements

Insalata, choose 1 for the group

- Alla Famiglia dinner salad, romaine radicchio, raisins currants, olives, red peppers gorgonzola & red wine vinaigrette
- Caesar, romaine, house torn croutons, Kalamata olives, red cow parmigiano Reggiano. \$6 pp Supplement
- Roasted Beet salad with local goat cheeses, arugula, and aged balsamic \$6 pp supplement
- Caprese - tomatoes, mozzarella, arugula, castelvetro, calabrese, and aged balsamic \$6pp supplement

Primi Corso, house maccheroni, choose 1 for the group

- Alla Famiglia Brand marinara
- Alla Famiglia Brand vodka with basil chiffonade
- Cacio e Pepe \$6pp Supplement
- Umbrian Bolognese \$6pp supplement
- Con Vongole, Clam sauce \$6 pp supplement

Secondi Corso, Manzo, choose 1

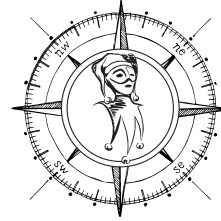
- 7oz Filet mignon roasted over hot coals with Maitre d'hotel butter \$62 • 7oz Filet mignon roasted over hot coals Oscar Style w/ Collossal Lump Crabmeat, Asparagus and Bernaise \$75
- Roasted beef tenderloin with wild mushroom red wine Demi - Glace \$52
- 12oz 28 day dry aged NY strip \$70 - Add sauce bernaise, gorgonzola, diane, fiorentina, pizzaiola for \$3pp Supplement
- Single cut famous Alla Famiglia Veal Chop Milanese with lump crab \$75

- Veal Cutlets, the finest Wisconsin or Canadian milk fed veal served your choice of: Pizzaiola, Milanese, Romano, Parmigiana, Picatta, or marsala \$48
- Pork cutlet or chicken breast Pizzaiola, Milanese, Romano, Parmigiana, Picatta, or marsala \$43
- Roasted Australian Lamb Chops with Raspberry Demi – Glace \$62

Pesce, choose 1

- Stuffed Halibut with lump blue crab and a lemon caper sauce over sautéed spinach \$62
- Black Bass Anglaise with lump crab and a sage beurre noisette \$58
- Fluke Romano dipped in romano egg batter, toasted pignoli, lemon butter \$48
- Ahi Tuna from Hawaii seared very rare with pine nuts and lemon \$62
- Twin Lobster tail broiled with drawn butter \$80
- Chilean Sea bass with lump crab and a French moutarde \$62
- Crab Cakes with French moutarde and red pepper rouille \$58
- Grilled Swordfish Ghiotta with lump crab \$52





40-42° N / 79.99° W, 1,243'

Butler Passed Hors d' Oeuvres

Available for groups of 35 or more

Alla Famiglia famous Mini meatballs \$3/ea
Mini Crabcakes \$5/ea
prosciutto wrapped shrimp \$6/ea
Shrimp Cocktail \$5/ea
Oysters in the Half Shell \$4/ea
Oysters Rockefeller \$4/ea
Mini bruschetta with aged balsamic \$3/ea
Sausage stuffed mushroom caps \$3/ea
Crab stuffed mushroom caps \$4/ea
Bacon wrapped scallops \$6/ea
Coconut chicken with Local honey sauce \$3/ea
Stuffed peppadews with goat cheese \$3/ea
Arancinis with plum tomato sauce \$3/ea
Conch Fritters w/ Mango Remoulade \$4 / ea
Caramelized Onion Tarte w/ Gorgonzola \$4 /ea
Tuna Tartare Spoons \$4/ ea
Prosciutto Wrapped Asparagus \$3 / ea
Grilled Lamb Lollipops w/ Chimichurri \$6/ea
Mornay Cheese Gougeres \$4/ ea
Bacon Wrapped Scallops w/ Sesame Maple Glaze \$6/

Stuzzicarelli & Enhancements

We offer some additional options for hors d'oeuvres or enhancements to take your dinner to the next level. All of our Stuzzicarelli options are available for groups doing a happy hour, as an appetizer course for plated dinners, or as light fare for a reception. The listed enhancements would be paired with a selected entrée option. Sorbet and Zuppa are additional courses.

Enhancements

Add 5oz South African lobster tail \$36
Add 16oz South African lobster tail \$140
Add crab cake with red pepper rouille \$19
Hudson Valley Fois Gras \$9
Shaved Italian White Alba Truffle mp
Shaved French Black Perigord Truffle mp

Zuppa e Sorbetto

Granita or Sorbet course \$5
Italian Wedding Soup \$8
Lobster Bisque \$12
Pasta Fagiole \$8



The Emperor's Room

Seats up to 12

Our owner's favorite room, the Emperor's Room is located in the original Alla Famiglia building. This room is full of treasured iconography and is a cozy space for a small gathering.

Trenta

Seats up to 24 with 2 Long Tables

Seats up to 14 with a "U" Shape

Our original bar located on the second floor of the building. Ideal for company meetings or parties, the room is quite versatile.



Grand Ballroom

Seats up to 108



The crown jewel of our expansion, the Ballroom is the perfect location to host your next event. Having already held numerous receptions, rehearsals, showers, company parties, and meetings, this room is ready made and flexible to meet any and all needs.



BEVERAGE PACKAGES

Any good party needs great beverages. Here at Alla Famiglia, we feature an award winning wine list as well as a rotating beer selection and handcrafted cocktails. We have a number of options to fit any group's needs and, as with the dining options, we are flexible with choices.

Open bar packages (priced for 3 hours, per person; available for groups of 20 or more)

Option 1 \$42

House Red and White Wine
Domestic Bottled Beer (3 Selections)
House Spirits & Mixed Drinks

Option 2 \$46

House Red and White Wine
Domestic, Imported, and Craft Bottled Beer (3 Selections)
Premium Spirits & Mixed Drinks

House Spirits

Tito's Vodka
Jack Daniels
Tanqueray Gin
Espolon Tequila
Captain Morgan Rum
Dewars Scotch

House Spirits

Tito's Vodka
Jack Daniels
Tanqueray Gin
Espolon Tequila
Captain Morgan Rum
Dewars Scotch

Beverages a la Carte

Our beverage team will work with you personally to develop options specifically catered to your desires.

Domestic Beer \$6

Miller Lite
Yuengling Lager
Troegs Perpetual IPA
Michelob Ultra
Blue Moon

Imported Beer \$7

Peroni
Corona
Amstel Light
Heineken
St Pauli Girl N/A

Craft Beer

Local and Craft Options available upon request.

PROSECCO TOAST \$8 PP