

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 Vasic to purchase the 8-table restaurant from him. Mr. Vasic 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. Vasic 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. Vasic decides to purchase the property adjacent to the restaurant and bring his vision to a full circle. “Al Teatro” is born in the winter of 2017. The early 20<sup>th</sup> 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*

*Lunch \$48 per guest / Dinner \$58 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  
**Menu can be customized**

## *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 pan fried bread, tomatoes, basil, and mozzarella  
Eggplant Milanese  
Mussels alla Diavola \$4pp supplement  
Trifolata of mushrooms with raisins and currants in a marsala cream \$4pp supplement  
Calamari and shrimp \$8pp supplement

## *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 \$7pp supplement  
Caprese, traditional tomatoes and mozzarella, locatelli, aged balsamic \$6pp supplement

## *1 Maccheroni:*

Alla Famiglia Marinara  
Alla Famiglia Vodka  
Cacio Pepe \$7pp 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

## *1 Dolci*

Citrus Cream Cannoli

Famous Raspberry Tiramisu \$5pp supplement

Mini Dessert Platter with cannoli, chocolate cake, tiramisu \$12pp supplement

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*-End-*

# *The Grand Italian Feast*

*\$85 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 – 2 Stuzzicarelli, 1 Insalata, 1 Maccheroni, 1 Vitello (Veal), 1 Pesce (fish) and 1 Dolci

**Menu can be customized**

## *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 \$4 pp supplement

Calamari and shrimp \$8pp supplement

## *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 \$7pp supplement

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

## *Maccheroni:*

Alla Famiglia Marinara

Alla Famiglia Vodka

Cacio Pepe \$7pp 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

\*Substitute roasted beef tenderloin \$12pp supplement as 3rd Entree \$18

## *Secondi Corso Pesce*

Fresh Fish Anglaise with pignoli and sage beurre noisette

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

Crab Cakes with red pepper mustard cream sauce \$6pp

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

Fresh Fish Marechiaro with shrimp and peppers in a seafood fumet \$5pp supplement

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

\*add crab \$8pp

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

## *Dolci*

Citrus Cream Cannoli

Famous Raspberry Tiramisu \$5pp supplement

Mini Dessert Platter with cannoli, chocolate cake, tiramisu \$12pp supplement

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*-End-*

## *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:  
1 Salad  
1 Pasta  
1 Meat **OR** 1 Seafood  
**Optional** Appetizer  
**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 \$7 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 \$7pp Supplement
- Umbrian Bolognese \$7pp supplement

## *Secondi Corso, Manzo, choose 1*

- 7oz Filet mignon roasted over hot coals with Maitre d'hotel butter \$65
- 7oz Filet mignon roasted over hot coals Oscar Style w/ Colossal Lump Crabmeat, Asparagus and Bernaise \$82
- Roasted beef tenderloin with wild mushroom red wine Demi - Glace \$65
- 14oz 28 day dry aged NY strip - Choice of sauce bearnaise, gorgonzola, diane, fiorentina, pizzaiola \$78
- 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 \$59
- Pork cutlet or chicken breast Pizzaiola, Milanese, Romano, Parmigiana, Piccata, or marsala \$49
- Roasted Australian Lamb Chops with Raspberry Demi – Glace \$75

## *Pesce, choose 1*

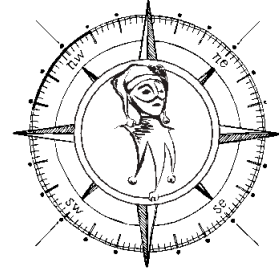
- Stuffed Halibut, lump blue crab, lemon caper sauce over sautéed spinach \$82
- Black Bass Anglaise with lump crab and a sage beurre noisette \$72
- Fluke Romano dipped in romano egg batter, toasted pignoli, lemon butter \$72
- Ahi Tuna from Hawaii seared very rare with pine nuts and lemon \$75
- Twin Lobster tail broiled with drawn butter \$85
- Chilean Sea bass with lump crab and a French moutarde \$78
- Crab Cakes with French moutarde and red pepper rouille \$65
- Grilled Swordfish Ghiotta with lump crab \$72



*Butler Passed  
Hors d' Oeuvres*

*Available for groups of 12 or more*

- Alla Famiglia famous Mini meatballs \$4/ea
- Mini Crabcakes \$8/ea
- Prosciutto wrapped shrimp \$7.5/ea
- Shrimp Cocktail \$5/ea
- Oysters in the Half Shell \$4/ea
- Oysters Rockefeller \$5/ea
- Mini bruschetta with aged balsamic \$3/ea
- Crab stuffed mushroom caps \$5/ea
- Coconut chicken with Local honey sauce \$3/ea
- Stuffed peppadews with goat cheese \$3/ea
- Arancinis with plum tomato sauce \$3/ea
- Caramelized Onion Tarte w/ Gorgonzola \$4 /ea
- Tuna Tartare Spoons \$6/ ea
- Grilled Lamb Lollipops w/ Chimichurri \$9/ea
- Bacon Wrapped Scallops w/ Sesame Maple Glaze \$9



40.42° n / 79.99° w, 1,243'

*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 crab cake with red pepper rouille \$18
- Hudson Valley Fois Gras (Arlecchino only) \$9
- Shaved Italian White Alba Truffle MP
- Shaved French Black Perigord Truffle MP

*Zuppa*

- Italian Wedding Soup \$8
- Lobster Bisque \$12
- Pasta Fagiolo \$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 Options**

## 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.

**\*\*priced for 3 hours, per person; available for groups of 20 or more**

### **Bronze \$48**

Stoli Vodka  
Espolon Tequila  
Dewars Scotch  
Jack Daniels Whiskey  
Bulleit Bourbon  
Beefeater Gin  
Bacardi Rum  
3 Domestic / Imported Beers  
2 Reds (1 Italian / 1 American)  
2 White Wines ( Pinot Grigio, Chardonnay,  
Sauv Blanc)

### **Silver \$55**

Tito's Vodka  
Casamigos Tequila  
Johnny Walker Scotch  
Crown Royale Whiskey  
Woodford Reserve Bourbon  
Tanqueray Gin  
Captain Morgan Rum  
3 Domestic / Imported  
2 Reds (1 Italian / 1 American)  
2 White Wines ( PG, Chard, Sauv Blanc)

### **Gold \$65**

Tito's & Grey Goose Vodka  
Tequila Ocho  
Glenlivet 12 Scotch  
Jack Daniels & Crown Royale Whiskey  
Angel's Envy Bourbon  
Bluecoat Gin  
Bumbu Rum  
2 Specialty Cocktails ( Off list or Curation  
Option)  
3 Domestic / Imported  
2 Reds (1 Italian / 1 American)  
2 White Wines ( PG, Chard, Sauv Blanc)

### **B.Y.O.B ( Build Your Own Bar)**

\*Custom curation of cocktails  
\*Personalized liquor selection  
\*Cocktail pairing, coordination with  
culinary  
~~Price determined on selections

### **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**