



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 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

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

*Substitute Veal for a \$6pp supplement / Add as 3rd Entree \$13pp supplement

*Substitute Roasted beef tenderloin \$12pp supplement / Add as 3rd Entree \$18pp supplement

1 Dolci

Citrus Cream Cannoli

Famous Raspberry Tiramisu \$5pp supplement

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

-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 Pollo (Chicken), 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

**3rd Appetizer Selection can be added for \$6 supplement per person

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 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

*Substitute Veal for a \$6pp supplement / Add as 3rd Entree \$13pp supplement

*Substitute Roasted beef tenderloin \$12pp supplement / Add as 3rd Entree \$18pp supplement

Secondi Corso Pesce

Fresh Fish Anglaise with pignoli and sage beurre noisette

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

Chilean Sea Bass with lemon caper butter and vegetables \$8

Crab Cakes with red pepper moutard cream sauce \$8pp

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

*Substitute Veal for a \$6pp supplement / Add as 3rd Entree \$13pp supplement

*Substitute Roasted beef tenderloin \$12pp supplement / Add as 3rd Entree \$18pp supplement

Dolci

Citrus Cream Cannoli

Famous Raspberry Tiramisu \$5pp supplement

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

-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

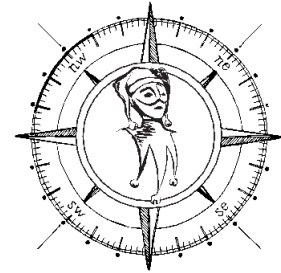
- Stuffed Halibut, lump blue crab, lemon caper sauce over sautéed spinach \$82
- Black Bass Anglaise with lump crab and a sage beurre noisette \$72
- Fluke Romano dipped in romano egg batter, toasted pignoli, lemon butter \$72
- Ahi Tuna from Hawaii seared very rare with pine nuts and lemon \$75
- Twin 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'

*Some items will require a minimum quantity & 2 weeks notice

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

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 102



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.

****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
Heineken
Heineken 00 N/A

Craft Beer

Local and Craft Options available upon request.

PROSECCO TOAST \$8 PP