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**Antipastos**

**Serves 10 guests**

**\*Fagottini \$105**

*Grilled eggplant, ricotta & mozzarella cheese on tomato sauce*

**\*Roasted Cauliflower: \$110**

*Herbs, spices, parmigiano, toasted hazelnuts*

**Polpette \$85**

*Grass fed beef meatballs, tomatoes, basil, parmigiano*

**Gamberoni \$105**

*Marinated grilled prawns, aioli, frisee*

**Insalata alla Cesare \$85**

*Romaine lettuce, garlic, lemon, anchovies, parma cheese, croutons*

**\*Insalata D'Angela \$85**

*Organic greens, fuji apples, pecans, gorgonzola in a honey vinaigrette dressing*

**\*Insalata Pasta Vegetarian \$155**

*Orzo pasta, celery, onions, carrots, cauliflower, bellpeppers*

**Insalata Pasta Salsiccia \$155**

*pasta, house made fennel sausage, bell peppers, sundried tomatoes*

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**\*Marks vegetarian dishes**

**Entrées**

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**Serves 10 guests**

**Lasagna \$125**

*House made pasta in layers, meat sauce, béchamel and cheeses*

**Papardelle Al Ragù \$195**

*House made pasta, grass fed beef meatballs, hearty meat sauce*

**Penne Matriciana \$155**

*Italian pancetta, caramelized onions, pinot grigio wine, marinara sauce*

**Fettuccine al Salmone \$195**

*House made pasta, smoked salmon, caramelized onions, cream sauce*

**\*Manicotti \$145**

*House made pasta, swiss chard, ricotta, mozzarella, tomato sauce*

**\*Ravioli \$175**

*House made pasta, spinach, cheeses, gorgonzola mushroom cream*

**\*Melanzane Parmigiana \$185**

*Eggplant layered and baked with cheeses, fresh herbs on tomato sauce*

**\*Fettuccine Mushrooms \$185**

*House made pasta, mushrooms, truffle butter cream*

**Casarecce Siciliana \$185**

*House made fennel sausage, Mushrooms, English peas, Marinara sauce*

**Pollo Marsala \$210**

*Mary's chicken breast, mushrooms. herbs, marsala wine sauce*

**Pollo Parmigiano \$210**

*Mary's chicken breast breaded, baked in a marinara, mozzarella cheese*

**Desserts:**  
Lemon Chiffon Cake  
Chocolate Baileys Cake  
Raspberry Cheese Cake  
Biscotti

*Benvenuti*  
R I S T O R A N T E

*CATERING MENU*

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**Make your next event special and memorable.**  
**Have Benvenuti Ristorante catering it. We will arrange a flavorful menu**  
**that will make your event an absolute success.** We are proud to offer  
local, sustainable, organic ingredients from local produce staying  
consistent with what you've come to expect  
from Benvenuti Ristorante.

**Kindly allow 48 hours notice for your catering requests.**