



Private Dining Menu

Dinner includes homemade bread and butter, coffee (regular/decaffeinated), soft drinks, and iced tea
Salad, Entrée and Dessert \$29.95/Person, Add \$6 with an Appetizer (not including tax and Service)

APPETIZERS (Choose a maximum of two)

Oysters Rockefeller Fresh oysters baked with spinach and prosciutto ham in light cream sauce

Mozzarella in Carozza Homemade bread and mozzarella cheese baked in a lemon butter

Calamari Fritti Baby squid lightly floured and fried; Served with spicy marinara

Bruschetta w/ Goat Cheese Garlic crostini with goat cheese and tomato

Insalata Caprese Fresh mozzarella, tomato, drizzled with extra virgin olive oil

SALADS (Choose one)

Caesar Salad Romaine lettuce, garlic croutons, Ceaser dressing

Garden Salad Mixed house greens tossed with carrots, radicchio, tomato and house dressing

ENTREES (Choose a maximum of three)

Filet Mignon 8 oz. filet with Chianti reduction; Served with mashed potatoes

Vitello alla Parmigiana Thin veal baked with mozzarella cheese in a marinara sauce; Served with linguini

Salmon Livornese Salmon sautéed with capers, artichoke hearts, tomato, lemon and white wine; Served with linguini

Tilapia with Crabmeat Tilapia sautéed with crabmeat in a white wine and lemon sauce; served with linguini

Pollo alla Parmigiana Chicken scaloppini baked with mozzarella cheese and marinara sauce; Served with linguini

Pollo Milano Chicken breast breaded with Italian breadcrumbs in a lemon, butter and white wine sauce; served with linguini

Pollo Venezia Chicken breast sautéed with spring onions and fresh tomato in a light tomato and cream sauce; served with pasta

Melanzane alla Pomodoro Sliced eggplant rolled with mozzarella cheese baked in a marinara sauce; Served with linguini

Four Cheese Ravioli Homemade ravioli with fontina, ricotta, mozzarella and Parmesan cheese; Served in tomato and cream sauce

Gnocchi d' Mamma Mama's version of homemade potato pasta filled with veal ragu in a cream cheese sauce

Agnolotti (or Ravioli) Homemade white pillows filled with baked spinach, ricotta cheese; Served with Renato's Alfredo sauce

Lasagna alla Romana Homemade pasta layered with mozzarella, ricotta cheese, and meat sauce

Spaghetti w/ Meatballs Spaghetti with marinara and meatballs **Penne Vodka Sauce** Penne pasta tossed with red peppers in a vodka sauce; with or without chicken

422 William Street <> Fredericksburg, VA 22401 <> Phone: (540) 371-8228

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DESSERTS (Choose Two)

Tort Tiramisu Soft Sponge cake filled with layers of zabaglione and coffee cream, dusted with cocoa powder and garnished with "Savoirdi" biscuits (lady fingers)

Cannoli Siciliana Sweet pastry shell filled with sweetened ricotta cheese

Cheesecake With raspberry sauce

Crème Caramel Chilled caramel custard

Bar Packages

Ristorante Renato features a full bar with premium beers, liqueurs and an extensive wine list. Unless otherwise noted, the wines referenced in our Bar Packages are house wines.

Ristorante Renato offers the following Alcoholic Beverage services:

- A. **Beer and Wine** we will serve pre-selected bottled beers and wine for two hours, \$15/guest, \$6 each additional hour.
- B. **Rail Bar Service** we will serve our rail brand brands for two hours, \$18/guest. Add \$6 for each additional hour.
- C. **Premium Bar Service** we will keep your glasses full for two hours with our premium alcoholic selections i.e. Grey Goose Vodka, Makers Mark, Johnny Walker Red, Patron Tequila, Sapphire Gin etc., \$22/guest. Add \$6 for each additional hour.
- D. **Cash Bar** each guest pays for their own alcoholic beverage
- E. **Pre-set Spending Limit** this is when the host of the party decides to spend a certain amount. We keep track of the tab. Once the limit is reached we'll let the host know and they can decide to add to the spending limit or go to a cash bar.
- F. **Customize your own Alcoholic Beverage package** i.e., provide two alcoholic beverages per guest.

Dining Rooms

Ristorante Renato has four dining rooms:

1. **Corner room** – this dining room is on the right hand-side as you walk in. This room has two windows and a door looking out to William Street and Prince Edward Street. This room seats 24 guests.
2. **Main Dining Room** – This is our main dining room with booths and round tables in the center. This room seats up to 70 guests. This room is also available for private events. We ask that there be a minimum spending amount if reserving this room. The minimum spending amount depends on the time of the year.
3. **Bambini Banquet Room** – This room is located on the back left hand side of the restaurant. It seats a maximum of 34 guests.
4. **Banquet Room** – This room features private washrooms, bar, dance floor, windows looking out to Hurkamp Park, and private entrance. We seat a maximum of 100 guests.

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