



# PRIVATE DINING PROGRAM

Thank you for bringing your business to us.  
We look forward to creating a beautiful event for you.

## Event Sales

events@ferrarisrestaurant.com  
(817) 251-2525 office  
(469) 999-8811 mobile

FRANCESCO SECCHI  
Executive Chef

## HOURS OF OPERATION

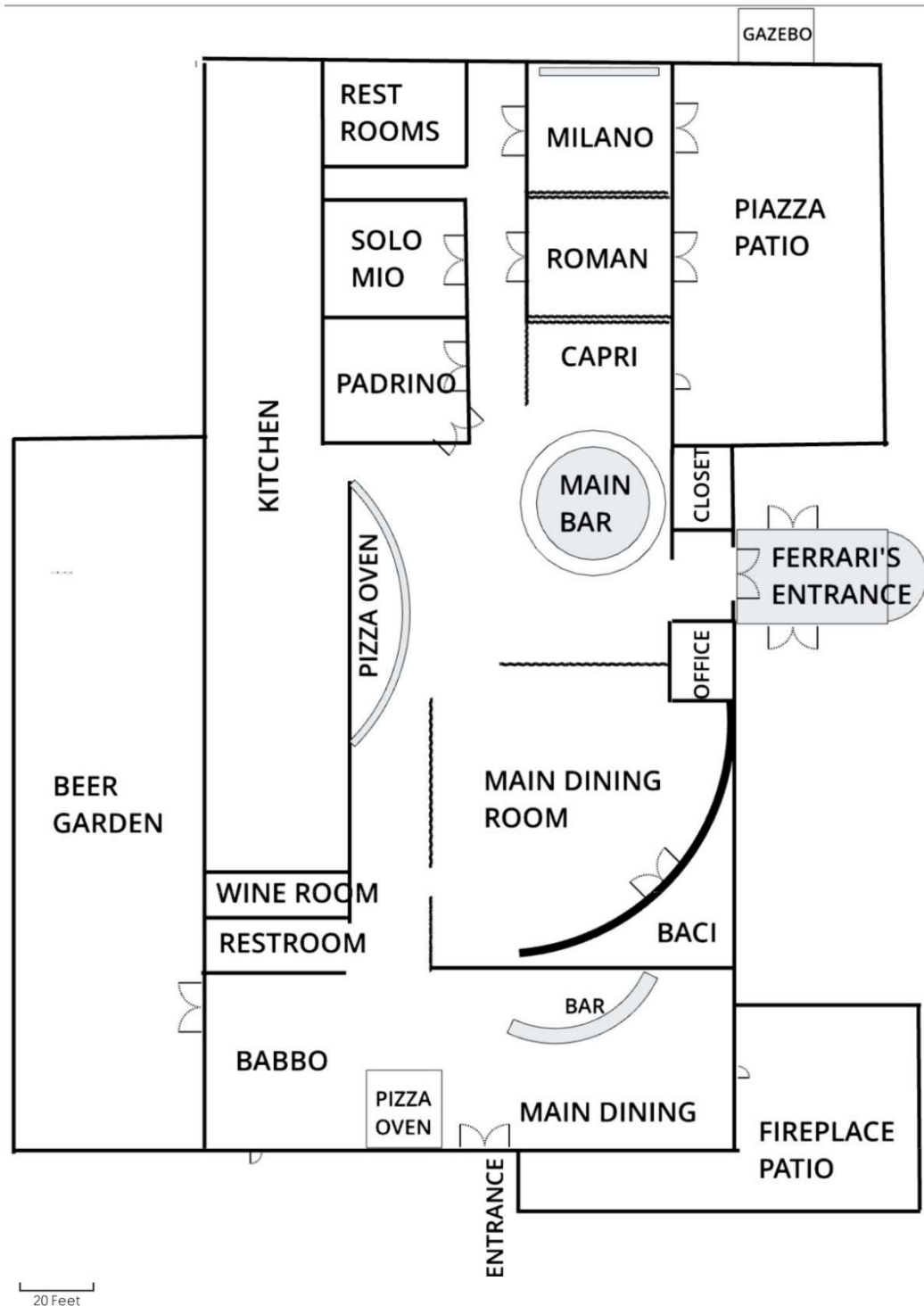
MON - THURS 5PM - 9:30PM  
FRI & SAT 5PM - 10PM  
SUNDAY CLOSED



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# Ferrari's Italian Villa Floor Plan





## PRIVATE DINING ROOMS

### SPECS

#### FERRARI'S

	SEATED	COCKTAIL	AV	MUSIC
Baci	9			house sound
Padrino	18	40	1 TV	house sound
Solo Mio	22	25	1 TV	house sound
Milano	28	40		house sound
Roman	28	40		house sound
Capri ( <i>semi-private</i> )	28	40		house sound
Milano/Roman or Roman/Capri	60	80		house sound
Milano/Roman & Capri	100	120		house sound
Piazza Patio	60	100		house sound
Main Dining Room	100			house sound
Full Restaurant Buyout	250	350/500		house sound

\*\*USE OF EASEL, MICROPHONE & SPEAKER, AND IN-ROOM TVS ARE COMPLIMENTARY.

\*\*SCREEN & PROJECTOR AND MOBILE TV ARE AVAILABLE FOR A \$100 RENTAL FEE.

\*\*ALL OF THE ABOVE AV IS SUBJECT TO AVAILABILITY.



# FOOD MENUS

THE FOLLOWING ARE SUGGESTED FOOD MENUS FOR PRIVATE DINING.  
WE ARE MORE THAN HAPPY TO CREATE A CUSTOMIZED MENU TO FIT YOUR NEEDS.



# MENU #1

"CREATE YOUR OWN"  
ITALIAN MENU FOR YOUR GUESTS

**\$85 PER PERSON**

## APPETIZER

### HOUSE SALAD

mixed greens – caramelized pecans – gorgonzola – Ferrari's homemade balsamic dressing

### FOCACCIA BREAD

Garlic – oregano – olive oil – romano – spicy marinara dipping sauce

## MAIN

**\*\*host to pick 2\*\***

served as a plated tasting (both items served on one plate)  
served with vegetable of the day

### POLLO VALDOSTANA

chicken breast –  
ham – mozzarella –  
mushrooms – cream sauce

### POLLO PARMIGIANA

breaded chicken breast –  
parmigiano – mozzarella, tomato  
sauce

### POLLO MARSALA

chicken breast – mushrooms –  
marsala wine sauce

### VEAL LIMONE

veal scallopini – lemon – capers –  
white wine sauce

### VEAL PIZZAIOLA

veal scallopini – olives – oregano  
– capers – tomatoes

### VEAL MARSALA

veal scallopini – mushrooms –  
marsala wine sauce

### SALMON

#### BELLADONNA

filet of salmon –  
topped with shrimp –  
white wine cream sauce

### SALMON PIZZAIOLA

filet of salmon – olives – oregano –  
capers – tomatoes

### SALMON CAPERI

filet of salmon – lemon – capers –  
white wine sauce

## PASTA

served family style with main entree

### PENNE BASILICO

penne – fresh basil – house made tomato sauce

### FARFALLE ALFREDO

bowtie pasta – house made cream sauce – parmesan cheese  
or

### GNOCCHI DELLA MAMMA (ADD \$4 PP)

Italian potato dumplings – gorgonzola – mozzarella – romano – parmigiana – cream sauce

## DESSERT

**\*\*host to pick 1\*\***

served individually

### DEBBIE'S CHEESECAKE

### CRÈME BRULÉ CHOCOLATE STEFANO

### FERRARI'S TIRAMISU

### ITALIAN SURPRISE

sponge cake – espresso – Italian liqueur – pistachio, vanilla & chocolate gelato  
encased in Italian meringue – baked in the oven – drizzled with Belgian chocolate sauce

*\*All menu items and pricing are seasonal and subject to change\**

*\*We are more than happy to accommodate guests with dietary restrictions or food allergies\**

# MENU #2

## TUSCAN SURF & TURF

**\$95 PER PERSON**

### APPETIZERS

served family style

### ANTIPASTO PLATTER

assortment of 6 items from the antipasto bar such as:  
roasted peppers – portobello mushrooms – roasted fruit – stuffed mushrooms  
cannellini bean salad – Italian olives – broccolini – tomatoes & mozzarella

### MAIN

served as a plated tasting (both items served on one plate)  
with vegetables of the day

### FILET MIGNON

4 oz filet – grilled medium rare - peppercorn sauce  
and

### SEA BASS AL FORNO

sea bass – roasted in our wood burning oven

### PASTA

served family style with main entree

### PENNE BASILICO

penne – fresh basil – house made tomato sauce

### FARFALLE ALFREDO

bowtie pasta – house made cream sauce – parmesan cheese  
or

### GNOCCHI DELLA MAMMA (ADD \$4 PP)

Italian potato dumplings – gorgonzola – mozzarella – romano – parmigiana – cream sauce

### DESSERT

### ITALIAN SURPRISE

sponge cake – espresso – Italian liqueur – pistachio, vanilla & chocolate gelato  
encased in Italian meringue – baked in the oven – drizzled with Belgian chocolate sauce

*\*All menu items and pricing are seasonal and subject to change\*\**

*\*We are more than happy to accommodate guests with dietary restrictions or food allergies\**



## MENU #3

### CHEF'S "CHOICE-OF"

**\$100 PER PERSON**

### APPETIZER

served family style

### ANTIPASTO PLATTER

assortment of 6 items from the antipasto bar such as:  
roasted peppers – portobello mushrooms – roasted fruit – stuffed mushrooms  
cannellini bean salad – Italian olives – broccolini – tomatoes & mozzarella

### MAIN

guest choice of one entrée per person  
served with vegetable of the day

### POLLO VALDOSTANA

chicken breast – ham – mozzarella – mushrooms – cream sauce  
or

### FILET MIGNON

8 oz filet – grilled medium rare – peppercorn sauce  
or

### CHILEAN SEA BASS

oven roasted sea bass – topped with crab meat

### PASTA

served family style with main entree

### PENNE BASILICO

penne – fresh basil – house made tomato sauce

### FARFALLE ALFREDO

bowtie pasta – house made cream sauce – parmesan cheese  
or

### GNOCCHI DELLA MAMMA (ADD \$4 PP)

Italian potato dumplings – gorgonzola – mozzarella – romano – parmigiana – cream sauce

### DESSERT

guest choice of one dessert per person

### CHOCOLATE STEFANO

rich Belgian chocolate mousse  
hazelnut butter – whipped cream  
chocolate shavings – toasted hazelnuts

### FERRARI'S TIRAMISU

sponge cake – espresso – amaretto liquor  
mascarpone cream  
Belgian chocolate shavings

*\*All menu items and pricing are seasonal and subject to change\**

*\*We are more than happy to accommodate guests with dietary restrictions or food allergies\**





**MENU #4**  
**CHEF'S "CHOICE-OF"**  
**\$110 PER PERSON**

**APPETIZER**

served family style

**ANTIPASTO PLATTER**

assortment of 6 items from the antipasto bar such as:  
roasted peppers – portobello mushrooms – roasted fruit – stuffed mushrooms  
cannellini bean salad – Italian olives – broccolini – tomatoes & mozzarella

**MAIN**

guest choice of one entrée per person  
served with vegetable of the day

**COWBOY RIBEYE, BONE-IN**

16oz Certified Angus Beef – grilled medium rare  
or

**AUSTRALIAN RACK OF LAMB**

grilled double lamb chops – rosemary – garlic – extra virgin olive oil – finished in the wood burning oven  
or

**CHILEAN SEA BASS**

oven roasted sea bass – topped with crab meat  
or

**POLLO VALDOSTANA**

chicken breast – ham – mozzarella – mushrooms – cream sauce

**PASTA**

served family style with main entree

**PENNE BASILICO**

penne – fresh basil – house made tomato sauce

**FARFALLE ALFREDO**

bowtie pasta – house made cream sauce – parmesan cheese  
or

**GNOCCHI DELLA MAMMA (ADD \$4 PP)**

Italian potato dumplings – gorgonzola – mozzarella – romano – parmigiana – cream sauce

**DESSERT**

**ITALIAN SURPRISE**

sponge cake – espresso – Italian liqueur – pistachio, vanilla & chocolate gelato encased in Italian  
meringue – baked in the oven – drizzled with Belgian chocolate sauce

*\*All menu items and pricing are seasonal and subject to change\**

*\*We are more than happy to accommodate guests with dietary restrictions or food allergies\**

# PASSED/STATION APPETIZERS

## VEGETARIAN

FOCACCIA BREAD STICKS	\$2.5 E
4-CHEESE GNOCCHI on a spoon	\$3 E
BRUSCHETTA on a crostini	\$3.5 E
GORGONZOLA STUFFED MUSHROOMS	\$4E
MOZZARELLA CAPRESE	\$4.5 E
MARGHERITA PIZZA	\$4.5 E
RICE BALLS	\$6 E

## SEAFOOD

FRIED CALAMARI (SERVES 3)	\$18 E
FRITTO MISTO (Fried Calamari, shrimp, banana peppers, basil aioli & tomato sauce)	\$22E
CRAB STUFFED MUSHROOMS	\$7 E
BACON WRAPPED SHRIMP	\$9 E
BACON WRAPPED SCALLOPS	\$MP

## POULTRY

CHICKEN SLIDERS	\$8 E
MARSALA CHICKEN SKEWERS	\$9 E

## BEEF, SAUSAGE, LAMB

BEEF& PORK MEATBALLS	\$5 E
MEATBALL SLIDERS	\$9 E
BEEF CARPACCIO on a crostini	\$14E
LAMB LOLLIPOPS	\$14E

## PLATTERS

ANTIPASTO PLATTER	\$12PP
ASSORTMENT OF 6 ITEMS FROM THE ANTIPASTO BAR SUCH AS: roasted peppers – portobello mushrooms – roasted fruit – cheese stuffed mushrooms – cannellini salad – Italian olives – broccolini – tomatoes & mozzarella	

## ITALIAN CHEESE & CHARCUTERIE \$16PP

prosciutto di parma – mortadella – soppressata – parmigiana –  
bocconcini – olives – grapes

BOTH PLATTERS	\$24 PP
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## DESSERTS

PROFITEROLES pastry puffs dipped in chocolate (3 per order)	\$4 E
MINI CHOCOLATE CUPS filled with mascarpone	\$5 E
MINI CHOCOLATE STEFANO	\$8 E
MINI TIRAMISU CUPS	\$8 E
ITALIAN SURPRISE	\$8 E

**\*\*all prices & menu items are subject to change\*\***



# BEVERAGE MENUS



## PRIVATE DINING BEVERAGE OPTIONS

### PLEASE CHOOSE ONE OF THE FOLLOWING:

#### FULL OPEN BAR

Your guests can order any liquor, cocktail or beer that they prefer. Wine must be pre-selected and ordered 1 week in advance. Open bars are charged on consumption.

#### FULL OPEN BAR W/ INDIVIDUAL DRINK PRICE LIMIT

Same as full open bar, but with a limit on the price of each drink. Usually, \$16 per drink is a good number. Wine must be pre-selected and ordered 1 week in advance.

#### FULL OPEN BAR W/TOTAL MAXIMUM SPEND

Same as full open bar, but with a limit on the total amount that you would like to spend on alcohol. Wine must be pre-selected and ordered 1 week in advance. You let us know what your maximum spend is and your server will communicate with you when your bill approaches that amount.

#### TICKETED BAR

Ferrari's will provide you with drink tickets to pass out to your guests at the beginning of your event. You let us know what you would like the tickets to be used for – full open bar or just beer & wine. Wine must be pre-selected and ordered 1 week in advance. The server will collect a ticket from the guest when ordered. You will be charged on consumption, but not for more than the number of drink tickets that were collected. Once tickets have depleted, guests may pay for alcohol on their own.

#### WINE & BEER ONLY

Your guests may only order beer and wine. Wine must be pre-selected and ordered 1 week in advance. Guests may pay for liquor on their own.

#### NON-ALCOHOLIC BEVERAGE PACKAGE

Ferrari's will provide unending refills of Iced Tea, Regular Coffee and Soft Drinks for \$6 per person for 3 hours. Pellegrino and Specialty Coffees are not included.



# PRIVATE DINING WINE LIST

## HOUSE

House Red	45
House White	45

## RED

King Estate, Pinot Noir	Willamette Valley, Oregon	75
Ruffino Ducale Classico Riserva Chianti	Tuscany, Italy	70
Luigi Righetti, Amarone*	Valpolicella, Italy	100
Castello Banfi Magna Cum Laude, Toscana	Tuscany, Italy	110

## WHITE/ROSATO

Santa Margherita, Pinot Grigio	Alto Adige, Italy	70
Jordan Chardonnay*	Russian River, California	80
Whispering Angel, Rose	Cotes de Provence, France	60

## SPARKLING

Adami, Garbel Brut Prosecco*	Veneto, Italy	50
Piper-Heidsieck, Brut*	Reims, France	120
Veuve Clicquot Yellow Label, Brut	Reims, France	150

\*Indicates a wine has been rated 90 points or higher

*All menu items and pricing are subject to change  
This is a list of recommended wines that work well for large groups.  
We are happy to provide our expanded wine list upon request.*



# BOOKING POLICIES

## SPACE CONFIRMATION

Function space is considered confirmed once the contract is signed by both The Client & Ferraris, the credit card authorization form is received, and deposit is received (if applicable). Space is reserved on a first come, first served basis.

## SERVICE CHARGE & SALES TAX

A 22% service fee and 8.25% sales tax will be added to the final bill.

## BEVERAGES

All beverages are charged based on consumption. Wine bottles are charged by the entire unit and not by the glass. Once a bottle is opened, you will be charged for it.

## ROOM TOURS

Room tours and meetings are by appointment only. Contact the Director of Events for availability.

## DÉCOR

Guests may provide decorations upon approval by Director of Events. Glitter and confetti are prohibited. Ferrari's does not allow anything to be attached to the walls, light fixtures or ceilings. All damages will be assessed on a case-by-case basis and charged to the credit card on file.

## SPLIT CHECKS

Only one check will be printed for each contracted event. The host may pay with multiple credit cards if requested.

## FINAL GUARANTEE

A final guest count is due to the Director of Events 72 hours prior to the event. Your final food charges will, at minimum, be based upon this number.

## PAYMENTS & DEPOSITS:

Estimated charges of \$4,000 or more require a 50% deposit. Payment in full is required at the conclusion of your event. Any unpaid balance due will be charged to the authorized credit card. Host will be charged based on actual consumption & final guarantee count. The numbers provided in the contract are for estimation and informational purposes only.

## CANCELLATION POLICY:

If client cancels an event that has been confirmed (signed contract by both parties, credit card authorization form on file, and deposit if applicable), the following fees will be charged to the credit card on file:

After confirmation	\$500
10 days or less to Event Date	50% of estimated total, \$500 minimum
72 hours or less to Event Date	100% of estimated total

Deposits are non-refundable. If an event is compromised by the danger of ice/snow conditions, client may cancel event, but is responsible for all costs of food orders placed specifically for event. All cancellations must be made to the Director of Events.













## OWNERS



*Francesco and Jane Secchi opened the first Ferrari's Italian Villa, on October 26, 1983, in the West End and introduced the Dallas/Ft. Worth Metroplex to authentic Italian cuisine comprised of recipes that have been in the Secchi family for over 100 years. Much has changed since the inaugural date, but the family's commitment to serving traditional Italian food has remained the same.*

*Another prevailing theme that has also stood the test of time is the attitude with which the Secchi's greeted their first customer on that first fateful day. Nearly three decades later, Jane and Francesco are still at the front door every single day, greeting their customers on a first name basis and getting to know each and every new guest . . . "Buona sera, good evening and how are you?"*

*The food prepared is representative of everything the Secchi's hold sacred: family, tradition and pride. The service continues to underscore quality and excellence. The Secchi's have watched the dining population of Dallas/Fort Worth explode over the years, but still prevail with classic Italian dishes such as: Gnocchi, Lasagna, and Cioppino while at the same time featuring Prime Steaks, Chops and the Freshest Seafood with an Italian flare. The Secchi family has carved out a true Italian culinary alcove in a busy cosmopolitan arena and look forward to greeting each and every guest on a first name basis for many years to come.*