


# Barquet Menu




DINNER MENU SELECTIONS | 2025 EDITION



*Please Contact Us*  
**FOR ALL BANQUET INQUIRES:**

 **(909) 625-4669**

 **(909) 625-2455**

 **TUTTIMANGIA.COM**

 **INFO@TUTTIMANGIA.COM**

 **102 HARVARD AVE. CLAREMONT CA. 91711**

*(20% taxable service charge applies to all Dinner Banquets)*



## WHERE FINE DINING WITH TRADITIONAL FLAVORS MEETS BOLD, CONTEMPORARY TWISTS

Allow our staff to prepare a lunch or dinner masterpiece in a true Italian fashion for your special event. Our restaurant can accommodate up to 125 guests for closed-to-the-public private luncheon or dinner.

For smaller events, we have our upper dining room that can serve up to 50 or can be combined with our lower dining room to serve up to 75. Our alley or bar can seat up to 20 to 25 or can accept up to 50 guests for a cocktail party. For your smaller or more informal gatherings, our restaurant can accommodate most needs depending on the date and time.

*\*We do not accept any Banquets of 15 guests or more during peak hours on Friday, Saturday, and Holidays.*

# The Tuscany

## ANTIPASTI

### CALAMARI FRITTI

*Crispy Calamari Rings & Tentacles,  
Spicy Calabrian Pepper Aioli*

### BRUSCHETTA

*Toasted Garlic Rubbed Filone Bread, Roma Tomatoes,  
Fresh Basil, Balsamic Reduction*

## INSALATE

CHOICE OF ONE

### INSALATA TUTTI MANGIA

*Field Greens, Roma Tomatoes, Cucumbers,  
Asiago Cheese, Balsamic-Herb Vinaigrette*

### BABY GEM CAESAR

*Fresh Romaine, Treviso, Anchovy Dressing,  
Ciabatta Croutons, Grana Padano*

## SECONDO

CHOOSE UP TO THREE

### PENNE RIGATE

*Demi Sec Cherry Tomato Sauce, Burrata,  
Fresh Basil, Artisan "Quill" Shaped Pasta*

### ORECCHIETTE

*Sauteed Chicken Breast, Spinach, Romano Cream,  
Cremini Mushrooms, Housemade "Little Ear" Pasta,  
Carpaccio of Prosciutto*

### PAPPARDELLE

*Tuscan Prime Beef Ragù, Shaved Reggiano,  
Wide Ribbon Egg Pasta*

### LINGUINE

*Jumbo Shrimp, Caramelized Red Onions,  
Tomatoes, Garlic Cream, Long Thin Artisan Pasta*

## DOLCE

CHOICE OF ONE

### GELATO

*Choice of Tahitian Vanilla, Salted Caramel,  
Belgian Dark Chocolate; Mini Almond Biscotti*

### SORBETTO

*Choice of Blood Orange or Raspberry;  
Mini Almond Biscotti*

**\$79 P/P++** (Plus 22% Service Charge & Tax)

Served Tuesday, Wednesday, Thursday, & Sunday Only | Not Available on Friday & Saturday or Holidays

# The Piemonte

## ANTIPASTI

SHAREABLE PLATTERS

### CALAMARI FRITTI

*Crispy Calamari Rings & Tentacles,  
Spicy Calabrian Pepper Aioli*

### BRUSCHETTA

*Toasted Garlic-Rubbed Filone Bread,  
Roma Tomatoes, Fresh Basil, Balsamic Reduction*

### TUTTI CAPRESE

*Fresh Mozzarella, Sliced Heirloom Tomatoes,  
Basil-Pine Nut Pesto Drizzle, Balsamic Reduction*

## INSALATE

CHOICE OF ONE

### INSALATA TUTTI MANGIA

*Field Greens, Roma Tomatoes, Cucumbers,  
Asiago Cheese, Balsamic-Herb Vinaigrette*

### BABY GEM CAESAR

*Fresh Romaine, Treviso, Anchovy Dressing,  
Ciabatta Croutons, Grana Padano*

## SECONDO

CHOOSE UP TO THREE

### HOUSEMADE RAVIOLI

*Whipped Ricotta Cheese & Spinach Stuffed Purses,  
San Marzano Style Tomato Sauce, Burrata*

### SALMONE GENOVESE (ADD \$5)

*Grilled Scottish Salmon Fillet, Pesto Cream,  
Mascarpone Whipped Potatoes, Grilled Asparagus*

### MAFALDINE

*Italian Sausage, Mushrooms, Roasted Garlic,  
Pecorino Romano, Sage, Truffle Oil Ribbon Pasta*

### BISTECCA FINA (ADD \$5)

*Grilled Flat Iron Steak, Sautéed Oyster Mushrooms,  
Roasted Yukon Gold Potatoes, Grilled Broccolini*

### POLLO ALLA MARSALA

*Chicken Medallions, Mushroom-Marsala Wine Sauce,  
Roasted Potatoes, Oven-Dried Tomatoes*

## DOLCE

CHOICE OF ONE

### GELATO

*Choice of Tahitian Vanilla, Salted Caramel,  
Belgian Dark Chocolate; Mini Almond Biscotti*

### SORBETTO

*Choice of Blood Orange or Raspberry;  
Mini Almond Biscotti*

### TIRAMISÙ

*Marsala Wine, Espresso, Mascarpone Mousse*

**\$89 P/P++**

(Plus 22% Service Charge & Tax)

# The Veneto

## ANTIPASTI

SHAREABLE PLATTERS

### SALUMI MISTO

Assorted Meats & Cheeses, Olives, Pickles,  
Seasonal Mostarda, Grilled Ciabatta

### BRUSCHETTA

Toasted Garlic Rubbed Filone Bread, Roma Tomatoes,  
Fresh Basil, Balsamic Reduction

## INSALATE

CHOICE OF ONE

### INSALATA TUTTI MANGIA

Field Greens, Roma Tomatoes, Cucumbers,  
Asiago Cheese, Balsamic-Herb Vinaigrette

### BABY GEM CAESAR

Fresh Romaine, Treviso, Anchovy Dressing,  
Ciabatta Croutons, Grana Padano

### INSALATA DI STAGIONE

Fresh Seasonal Salad

## SECONDO

CHOOSE UP TO THREE

### EGGPLANT ROLLATINI

Eggplant, Goat Cheese, Fresh Basil & Herbs,  
San Marzano Style Tomato Sauce, Pesto Oil

### PESCE ACQUA PAZZA

Pan Seared Barramundi Sea Bass, White Wine,  
Garlic, Teardrop Tomatoes, Root Vegetables

### ORECCHIETTE

Prosciutto, Chicken Breast, Spinach, Romano Cream,  
Cremeni Mushrooms, Housemade "Little Ear" Pasta

### FILETTO DI MANZO (ADD \$10)

6 oz. Filet Mignon, Grilled Asparagus, Mascarpone  
Whipped Potatoes, Brandy Gorgonzola Sauce

### SCALLOPINI DI LIMONE

Chicken Medallions, Lemon Butter Caper & White  
Wine Sauce, Roasted Potatoes, Sautéed Spinach

## DOLCE

CHOICE OF ONE

### GELATO

Choice of Tahitian Vanilla, Salted Caramel,  
Belgian Dark Chocolate; Mini Almond Biscotti

### SORBETTO

Choice of Blood Orange or Raspberry;  
Mini Almond Biscotti

### TIRAMISÙ

Marsala Wine, Espresso, Mascarpone Mousse

### PANNA COTTA

Silky Cooked Cream, Seasonal Selection

**\$99 P/P++**

(Plus 22% Service Charge & Tax)

# The Amalfi

## ANTIPASTI

SHAREABLE PLATTERS

### CALAMARI FRITTI

*Crispy Calamari Rings & Tentacles,  
Spicy Calabrian Pepper Aioli*

### SALUMI MISTO

*Assorted Meats & Cheeses, Olives, Pickles,  
Seasonal Mostarda, Grilled Ciabatta*

### MARGHERITA PIZZA

*Pomodoro Sauce, Fresh Mozzarella,  
Cherry Tomatoes, Burrata, Fresh Basil*

## INSALATE

CHOICE OF ONE

### INSALATA TUTTI MANGIA

*Field Greens, Roma Tomatoes, Cucumbers,  
Asiago Cheese, Balsamic-Herb Vinaigrette*

### INSALATA DI STAGIONE

*Fresh Seasonal Salad*

### BABY GEM CAESAR

*Fresh Romaine, Treviso, Anchovy Dressing,  
Ciabatta Croutons, Grana Padano*

## PRIMI

INDIVIDUAL

### SEASONAL PASTA

*Chef's Choice*

## SECONDO

CHOOSE UP TO THREE

### PORCINI MUSHROOM RISOTTO

*Assorted Field Mushrooms, Porcini Dust,  
Green Onions, Burrata, Grana Padano*

### CHICKEN ARROSTO

*Semi-Boneless Organic Mary's Chicken, Roasted Potatoes,  
Arugula, Oven-Dried Tomatoes, Vernaccia Truffle Sauce*

### SCOTTISH SALMON

*Pan Roasted Fillet, Blood Orange Rosemary Sauce,  
Pine Nut Tri-Color Quinoa, Rainbow Swiss Chard*

### AUSTRALIAN LAMB CHOPS

*Grilled Double Bone Lamb Chop, Minted Red  
Wine Reduction, Goat Cheese Potato Purée*

### FILETTO DI MANZO

*6 oz. Filet Mignon, Grilled Asparagus, Mascarpone  
Whipped Potatoes, Brandy Gorgonzola Sauce*

## DOLCE

CHOICE OF ONE

### GELATO

*Choice of Tahitian Vanilla, Salted Caramel,  
Belgian Dark Chocolate; Mini Almond Biscotti*

### TIRAMISÙ

*Marsala Wine, Espresso, Mascarpone Mousse*

### SORBETTO

*Choice of Blood Orange or Raspberry;  
Mini Almond Biscotti*

### PANNA COTTA

*Silky Cooked Cream, Seasonal Selection*

**\$115 P/P++**

(Plus 22% Service Charge & Tax)

# The Gemelli

## ANTIPASTI

### CALAMARI FRITTI

*Crispy Calamari Rings & Tentacles,  
Spicy Calabrian Pepper Aioli*

### BRUSCHETTA

*Toasted Garlic-Rubbed Filone Bread, Roma Tomatoes,  
Fresh Basil, Balsamic Reduction*

## INSALATE

CHOICE OF ONE

### INSALATA TUTTI MANGIA

*Field Greens, Roma Tomatoes, Cucumbers,  
Asiago Cheese, Balsamic-Herb Vinaigrette*

### BABY GEM CAESAR

*Fresh Romaine, Treviso, Anchovy Dressing,  
Ciabatta Croutons, Grana Padano*

## SECONDO

CHOOSE UP TO THREE

### FILET & LOBSTER TAIL

*6 oz. Grilled Angus Filet Mignon,  
7 oz. Lobster Tail, Drawn Butter,*

### FILET & JUMBO SCALLOPS

*6 oz. Grilled Angus Filet Mignon, Two Large  
Day Boat Sea Scallops, Lemon Garlic Cream Sauce*

### FILET & SHRIMP SCAMPI

*6 oz. Grilled Angus Filet Mignon,  
Three Jumbo Shrimp, White Wine Butter Sauce*

### MUSHROOM WELLINGTON

*Porchini & Oyster Mushrooms, Kale, Butternut Squash, Puff  
Pastry, Roasted Tomato-Fennel Sauce, Whipped Potato Purée*

## CONTORNI

CHOICE OF TWO | ADD \$7 P/P

### WHIPPED POTATO PUREE

### GRILLED ASPARAGUS

### SAUTÉED SPINACH

### CHARRED BRUSSEL SPROUTS

### GRILLED BROCCOLINI

### CREAMED CORN

## DOLCE

CHOICE OF ONE

### GELATO

*Choice of Tahitian Vanilla, Salted Caramel,  
Belgian Dark Chocolate; Mini Almond Biscotti*

### SORBETTO

*Choice of Blood Orange or Raspberry;  
Mini Almond Biscotti*

### TORTA DI FORMAGGIO

*Lemon Ricotta Cheesecake, Graham Cracker Crust,  
Fresh Basil-Raspberry Sauce*

**\$125 P/P++**

*(Plus 22% Service Charge & Tax)*

# The Bellagio

## ANTIPASTI

SHAREABLE PLATTERS

### MINI CRAB CAKES

Maryland Lump Crab Cakes, Calabrian Aioli

### BACON WRAPPED DATES

Gorgonzola Stuffed, Balsamic Reduction

### BRUSCHETTA

Bufala Mozzarella, Tomato Concasse, Olives,  
Cipollini Onions, Basil Oil, Balsamic Reduction

## INSALATE

CHOICE OF ONE

### BABY GEM CAESAR

Fresh Romaine, Treviso, Anchovy Dressing,  
Ciabatta Croutons, Grana Padano

### INSALATA DI STAGIONE

Fresh Seasonal Salad

## PRIMI

CHOICE OF ONE

### SEASONAL PASTA

Chef's Choice

### SEASONAL RISOTTO

Chef's Choice

## SECONDO

CHOOSE UP TO THREE

### MUSHROOM WELLINGTON

Porchini & Oyster Mushrooms, Kale,  
Butternut Squash, Puff Pastry, Roasted Tomato  
& Fennel Sauce, Whipped Potato Purée

### BEEF SHORT RIBS

Braised Four Hours, Sautéed Mushrooms,  
Demi-Glace, Saffron Polenta, Gremolata

### BRANZINO

Mediterranean Sea Bass Fillet, Salsa Verde,  
Sautéed Arugula, Fingerling Potatoes

### FILETTO DI MANZO

6 oz. Petite Filet Mignon, Grilled Asparagus, Mascarpone  
Whipped Potatoes, Shallot Red Wine Reduction

## DOLCE

CHOICE OF ONE

### GELATO

Choice of Tahitian Vanilla, Salted Caramel,  
Belgian Dark Chocolate; Mini Almond Biscotti

### SORBETTO

Choice of Blood Orange or Raspberry;  
Mini Almond Biscotti

### TIRAMISÙ

Marsala Wine, Espresso, Mascarpone Mousse

### PANNA COTTA

Silky Cooked Cream, Seasonal Selection

**\$135 P/P++**

(Plus 22% Service Charge & Tax)

# The Bacchanal

## ANTIPASTI

SHAREABLE PLATTERS

### LOBSTER CANNOLI

Maine Lobster, Burrata Herbed Cream,  
Yuzu Citrus Sauce, Chives

### GRILLED OCTOPUS

Marbled Potatoes, Castelvetrano Olives, Fennel,  
Fresno Chiles, Preserved Lemon-Herb Vinaigrette

### PROSCIUTTO & BURRATA

Creamy Artisan Burrata, San Danielle Prosciutto,  
Arugula, Heirloom Cherry Tomatoes, Basil Oil, Crostini

### BARBABIETOLE

Roasted Heirloom Beets, Baby Spinach, Arugula,  
Fennel, Goat Cheese, Pistachios, Crispy Prosciutto,  
Honey-Balsamic Vinaigrette

## INSALATE

CHOICE OF ONE

### BABY GEM CAESAR

Fresh Romaine, Treviso, Anchovy Dressing,  
Ciabatta Croutons, Grana Padano

### INSALATA DI STAGIONE

Fresh Seasonal Salad

## PRIMI

CHOICE OF ONE

### SEASONAL PASTA

Chef's Choice

### SEASONAL RISOTTO

Chef's Choice

## SECONDO

CHOOSE UP TO THREE

### MUSHROOM WELLINGTON

Mushrooms, Kale, Butternut Squash, Puff Pastry,  
Roasted Tomato-Fennel Sauce, Whipped Potato Purée

### HALIBUT

Locally Caught & Pan Seared, Caper Butter Sauce,  
Micro Greens, Vegetable Farro

### U.S.D.A. PRIME STRIPLOIN

"Manhattan" Cut 7 oz. U.S.D.A. Prime New York,  
Creamed Corn, Roasted Garlic Peppercorn Sauce

### RIBEYE CAP (ADD \$10)

5 oz. Sliced Ribcap, Fresh Arugula, Grana Padano,  
Crispy Russet Potatoes, Shallot Red Wine Reduction

### FILETTO DI MANZO

6 oz. Petite Filet Mignon, Cipollini Onions,  
Grilled Asparagus, Brandy Gorgonzola Sauce

ADD LOBSTER TAIL | MKT PRICE

## DOLCE

CHOICE OF ONE

### GELATO

Choice of Tahitian Vanilla, Salted Caramel,  
Belgian Dark Chocolate; Mini Almond Biscotti

### TIRAMISÙ

Marsala Wine, Espresso, Mascarpone Mousse

### PANNA COTTA

Silky Cooked Cream, Seasonal Selection

### SORBETTO

Choice of Blood Orange or Raspberry;  
Mini Almond Biscotti

### TORTA SENZA FARINA

Dark Chocolate and Espresso Mousse,  
Flourless Chocolate Cake, Chocolate Ganache,  
Mascarpone Cream, Hazelnut Brittle

\$150 P/P++

(Plus 22% Service Charge & Tax)