

DUE || AMICI

# general information

Thank you for considering Due Amici for your next event. In Privato, you can enjoy old world Italian cuisine with simple, contemporary style in downtown Columbus. Relax and take advantage of the experience of our dedicated staff.

Chef Derek Michael has hand selected a variety of dishes to choose from. Substitutions can be made, however doing so may affect final pricing. For parties of 20 or fewer you may order right off the menu. We look forward to creating a memorable event for you and your guests.

## guest count

A final confirmation of the number of guests that will be attending the event is needed by 11am, 5 business days prior to the event. Your final bill will reflect that number.

## gratuity & tax charges

A 20% service charge and applicable sales tax will be added to all food and beverage charges. Tax & gratuity are not included in the minimum payment terms.

## food & beverage minimum

The food & beverage minimum varies depending on the time of day and day of the week. A 30% deposit of the food & beverage minimum is required in order to reserve the space.

## cancellations

If a cancellation occurs, the guest will receive a deposit refund depending on the amount of time prior to the scheduled event. 30 days prior to the event the guest will receive a full refund of their deposit. 2 weeks prior to the event the guest will receive 50% of their deposit. 5 business days prior to the event the guest will NOT receive a refund of their deposit.

Any changes and/or additions to the food and beverage must be made 5 business days prior to the event.

## customized menu cards

Due Amici is pleased to offer custom menu cards, place setting cards or food description cards for your special event.

## audio visual needs

Due Amici is pleased to assist with any AV needs for your event. Available free of charge are the following: projector, ipod hook-up, microphone. It is suggested to all guests that they test their equipment at Due Amici 5 business days prior to their event.

# appetizers

## platters

serves 25 - 50 people

assorted crudites 60

assorted domestic & imported cheeses 90

fresh seasonal fruit 75

antipasto 90

spinach & artichoke dip 50

ahi tuna 120

## chilled

price per piece

jumbo shrimp cocktail 4

tomato & mozzarella crostini 2

prosciutto wrapped asparagus with lemon aioli 2

## hot

price per piece

miniature italian meatballs 2

miniature ricotta cakes 2

duck wings 3

cheese ravioli 2

## pizza

**wild mushroom pizza**, truffle oil, arugula, prosciutto di parma, thyme-scented goat cheese 16

**margherita pizza**, herb oil, roma tomato, basil, fresh mozzarella 13

**cheese pizza**, tomato sauce, mozzarella, provolone 10

**soppressata pizza**, italian cured meat, spicy tomato sauce, fresh mozzarella, roasted red peppers, fresh basil 14

**chicken pesto pizza**, pesto, grilled chicken, peppers, onions, mozzarella 15

**pepperoni pizza**, tomato sauce, mozzarella 12

# brunch chianti

\$20 per person

soup or salad  
choose 2

**soup of the day**, made daily by Chef Derek Michael

**tomato basil soup**, classic tomato soup with fried basil

**apple & spiced pecan salad**, butter lettuce, gorgonzola & apple cider vinaigrette

**amici salad**, mixed baby greens, bacon, champagne tomatoes, cucumber, shaved carrot, asiago fresco, creamy italian

**insalata mista**, mixed baby greens, red onion, goat cheese, toasted almonds, strawberries, balsamic vinaigrette

**fennel-arugula salad**, marinated fennel, blood oranges, pine nuts, ricotta salata, orange balsamic vinaigrette

**caesar salad**, hearts of romaine, croutons, grated romano, caesar dressing

entrée  
choose 3

**frangelica french toast**, with 100% ohio maple syrup & a fruit cup

**eggs benedict**, poached eggs, canadian bacon on an english muffin, hollandaise sauce

**asparagus & mushroom frittata**, baked omelet topped with fresh parmesan & mozzarella

**linguini pomodoro**, tomatoes, basil, spinach, garlic, evoo with linguini

**portabella ravioli**, basil pesto broth, champagne tomatoes & shaved reggiano parmesan

**italian sausage ravioli**, roasted red & banana peppers, tomato, spinach, fresh mozzarella, lemon-parmesan broth

**rife's market breakfast sausage**, fried egg, lettuce, tomato, black diamond white cheddar, basil aioli on an english muffin

**due brunch platter**, scrambled eggs, bacon & due hash browns

dessert  
\$5 per person

**tiramisu**, raspberry coulis, chocolate ganache, fresh berries

**lemon ricotta pound cake**, balsamic strawberries & grand marnier foam

**s'more napoleon**, graham cracker blonde, chocolate, brulèed house-made marshmallow

**apple crisp**, spiced apples, streusel crumb topping, vanilla ice cream

**zeppollis**, italian doughnut, powdered cinnamon & sugar, chocolate ganache

**flourless chocolate cake**, raspberry coulis, chocolate ganache, fresh berries, whipped cream

iced tea & soda are included for all guests

# brunch dolcetto

\$25 per person

soup or salad  
choose 2

**soup of the day**, made daily by Chef Derek Michael

**tomato basil soup**, classic tomato soup with fried basil

**apple & spiced pecan salad**, butter lettuce, gorgonzola & apple cider vinaigrette

**amici salad**, mixed baby greens, bacon, champagne tomatoes, cucumber, shaved carrot, asiago fresco, creamy italian

**insalata mista**, mixed baby greens, red onion, goat cheese, toasted almonds, strawberries, balsamic vinaigrette

**fennel-arugula salad**, marinated fennel, blood oranges, pine nuts, ricotta salata, orange balsamic vinaigrette

**caesar salad**, hearts of romaine, croutons, grated romano, caesar dressing

entrée  
choose 3

**frangelica french toast**, with 100% ohio maple syrup & a fruit cup

**eggs benedict**, poached eggs, canadian bacon on an english muffin, hollandaise sauce

**steak & eggs**, flatiron diablo, 2 eggs any way, & due hash browns

**due brunch burger**, 1/2 lb black angus burger, bacon, fried egg, lettuce, tomato, white cheddar, basil aioli on an english muffin

**smoked salmon**, mascarpone cheese, fresh capers on an english muffin served with insalata mista salad

**portabella ravioli**, basil pesto broth, champagne tomatoes & shaved reggiano parmesan

**shrimp penne**, sun-dried tomato, asparagus, lemon-butter sauce

**mascarpone meatball**, roasted tomato-basil sauce with rigatoni

dessert  
\$5 per person

**tiramisu**, raspberry coulis, chocolate ganache, fresh berries

**lemon ricotta pound cake**, balsamic strawberries & grand marnier foam

**s'more napoleon**, graham cracker blonde, chocolate, brulèed house-made marshmallow

**apple crisp**, spiced apples, streusel crumb topping, vanilla ice cream

**zeppollis**, italian doughnut, powdered cinnamon & sugar, chocolate ganache

**flourless chocolate cake**, raspberry coulis, chocolate ganache, fresh berries, whipped cream

iced tea & soda are included for all guests

# lunch chianti

\$20 per person

soup or salad  
choose 2

**soup of the day**, made daily by Chef Derek Michael

**tomato basil soup**, classic tomato soup with fried basil

**apple & spiced pecan salad**, butter lettuce, gorgonzola & apple cider vinaigrette

**amici salad**, mixed baby greens, bacon, champagne tomatoes, cucumber, shaved carrot, asiago fresco, creamy italian

**insalata mista**, mixed baby greens, red onion, goat cheese, toasted almonds, strawberries, balsamic vinaigrette

**fennel-arugula salad**, marinated fennel, blood oranges, pine nuts, ricotta salata, orange balsamic vinaigrette

**caesar salad**, hearts of romaine, croutons, grated romano, caesar dressing

entrée  
choose 3

**italian muffaletta**, salami, capicola, prosciutto, mozzarella, red & banana peppers, tomato, creamy italian

**rich man's burger**, smoked bacon, aged white cheddar, mixed baby greens, fresh tomato

**turkey club wrap**, turkey pancetta, lettuce, tomato in a whole wheat wrap with basil aioli

**chicken & mozzarella sandwich**, sauteed onions, lettuce, sundried tomato aioli

**eggplant parmesan sandwich**, breaded eggplant, provolone, lettuce, tomato, goat cheese spread

**chicken parmesan sandwich**, breaded chicken, provolone, lettuce, tomato, marinara

dessert  
\$5 per person

**tiramisu**, raspberry coulis, chocolate ganache, fresh berries

**lemon ricotta pound cake**, balsamic strawberries & grand marnier foam

**s'more napoleon**, graham cracker blonde, chocolate, brulèed house-made marshmallow

**apple crisp**, spiced apples, streusel crumb topping, vanilla ice cream

**zeppollis**, italian doughnut, powdered cinnamon & sugar, chocolate ganache

**flourless chocolate cake**, raspberry coulis, chocolate ganache, fresh berries, whipped cream

iced tea & soda are included for all guests

# lunch dolce

\$25 per person

soup or salad  
choose 2

**soup of the day**, made daily by Chef Derek Michael

**tomato basil soup**, classic tomato soup with fried basil

**apple & spiced pecan salad**, butter lettuce, gorgonzola & apple cider vinaigrette

**amici salad**, mixed baby greens, bacon, champagne tomatoes, cucumber, shaved carrot, asiago fresco, creamy italian

**insalata mista**, mixed baby greens, red onion, goat cheese, toasted almonds, strawberries, balsamic vinaigrette

**fennel-arugula salad**, marinated fennel, blood oranges, pine nuts, ricotta salata, orange balsamic vinaigrette

**caesar salad**, hearts of romaine, croutons, grated romano, caesar dressing

entrée  
choose 3

**mascarpone meatball**, roasted tomato-basil sauce with rigatoni

**linguini pomodoro**, tomatoes, basil, spinach, garlic, evoo with linguini

**portabella ravioli**, basil pesto broth, champagne tomatoes & shaved reggiano parmesan

**italian sausage ravioli**, roasted red & banana peppers, tomato, spinach, fresh mozzarella, lemon-parmesan broth

**grilled salmon**, fresh spinach, roasted redskins, grilled onion with tomato-basil vinaigrette

**chicken parmesan**, provolone, tomato-alfredo sauce with linguini

dessert  
\$5 per person

**tiramisu**, raspberry coulis, chocolate ganache, fresh berries

**lemon ricotta pound cake**, balsamic strawberries & grand marnier foam

**s'more napoleon**, graham cracker blonde, chocolate, brulèed house-made marshmallow

**apple crisp**, spiced apples, streusel crumb topping, vanilla ice cream

**zeppollis**, italian doughnut, powdered cinnamon & sugar, chocolate ganache

**flourless chocolate cake**, raspberry coulis, chocolate ganache, fresh berries, whipped cream

iced tea & soda are included for all guests











# lunch & dinner buffet

## salad

**caesar salad**, hearts of romaine, croutons, grated romano, caesar dressing  
25 people 100 50 people 200 100 people 400

**amici salad**, mixed baby greens, bacon, champagne tomatoes, cucumber, shaved carrot, asiago fresco, creamy italian  
25 people 125 50 people 250 100 people 500

**insalata mista**, mixed baby greens, red onion, goat cheese, toasted almonds, strawberries, balsamic vinaigrette  
25 people 125 50 people 250 100 people 500

**fennel-arugula salad**, marinated fennel, blood oranges, pine nuts, ricotta salata, orange balsamic vinaigrette  
25 people 125 50 people 250 100 people 500

## pasta

**cheese ravioli**  
25 people 50 50 people 100 100 people 200

**rigatoni**, with tomato basil sauce  
25 people 125 50 people 250 100 people 500

**linguini pomodoro**, tomatoes, basil spinach, garlic, evoo with linguini  
25 people 125 50 people 250 100 people 500

**italian sausage ravioli**, roasted red & banana peppers, tomato, spinach, fresh mozzarella, lemon-parmesan broth  
25 people 125 50 people 250 100 people 500

**portabella ravioli**, basil pesto broth, champagne tomatoes & shaved reggiano parmesan  
25 people 125 50 people 250 100 people 500

**linguini**, with tomato alfredo sauce  
25 people 125 50 people 250 100 people 500

**penne**, with roasted red pepper cream sauce  
25 people 125 50 people 250 100 people 500

**penne carbonara**, smoked bacon, petite peas, roasted garlic cream  
25 people 175 50 people 350 100 people 700

**penne bolognese**, classic meat sauce, parmigiano reggiano  
25 people 200 50 people 400 100 people 800

**penne**, sun-dried tomato, asparagus, lemon-butter sauce  
25 people 200 50 people 400 100 people 800

## additions

**grilled chicken, italian sausage, seasonal vegetables, grilled asparagus, sauteed baby green beans, daily risotto, roasted potatoes**  
25 people 125 50 people 250 100 people 500



# late night guidelines

## contract

The event contact is required to fill out and sign a Due Amici event contract if they wish to reserve the private room. The event contact must provide a credit card for security measures. The credit card will only be charged if the bar sales do not reach the \$1500 minimum or if any damages are incurred during the event.

## bar minimum

Due Amici requires that the event's bar sales reach a \$1500 minimum. If sales do not reach \$1500, the credit card that was provided will be charged the difference. A bar report will be printed to determine bar sales.

## cover charges

If the event contact wishes to charge a cover charge it must be approved by Due Amici prior to the event. The event contact must supply a door person and security to collect the cover charge at the 65 E. Gay St. entrance. This will separate the party guests from the Due Amici patrons. Cover charges are only allowed at the 65 E. Gay St. entrance after 11pm.

## cash bar

Credit cards will be required for all open bar tabs. A 20% gratuity will automatically be added for all walkouts.

## last call

Last call will be announced at 1:30am. Guests must exit the restaurant and private room at 1:45am.

## miscellaneous charges

The event contact will pay \$50 cash payment to the closing Due Amici manager. A fee may apply for set-up, break down, and clean up of the restaurant. A room charge may apply depending on the type of event.