

401 Columbus Ave
San Francisco, CA
415.392.1472



Dinner Party

Menu I

Antipasti

Marinated Olives

Bruschetta

*fresh tomatoes, basil, garlic & extra virgin olive oil
on grilled french bread
(served family style at the table)*

Insalata

Insalata mista

mixed field greens, tomatoes & carrots in a balsamic vinaigrette

Secondi

(choice of)

Cappellini Pomodoro

angel hair pasta, fresh tomatoes, garlic & basil

Penne Vodka

sauteed pancetta in a vodka tomato cream sauce

Linguini al Pesto Giovanni

basil, cream & garlic topped with toasted pine nuts

Lasagna Veal or Vegetariano

*Pinocchio's hom made pasta layered with a veal sauce or house made spinach pasta layered
with sauteed seasonal vegetables & ricotta cheese*

Dolci

Spumoni or Lemon Sorbetto

***\$33 per person plus tax & 20% gratuity
For parties of 20 or less***

Dinner Party

Menu # 2

Antipasti

Marinated Olives

Sicilian garlic spicy olives

Bruschetta

*fresh tomatoes, basil, garlic & extra virgin olive oil
on grilled French bread
(served family style at the table)*

Insalata Mista

*mixed field greens, tomatoes & carrot ribbons tossed in a balsamic
vinaigrette
or*

Minestrone

traditional Italian mixed seasonal vegetable soup

Primi

Eggplant Parmigiana

*layers of eggplant & mozzarella in our savory tomatoe sauce
& served with fresh seasonal vegetables (choice of)*

Chicken Parmigiana

*breaded & smothered in mozzarella & savory tomato sauce
& served with fresh seasonal vegetables*

Linguine Calamari

sautéed calamari in a garlic tomatoe sauce

Veal Lasagna

*Pinocchio's house made lasagna pasta with layers
of creamy veal & tomato sauce*

Dolci

Spumoni or Lemon Sorbetto

\$38.00 plus 20% gratuity

Dinner Party

Menu 3

Antipasti

(served family style at the table)

Marinated Olives

Sicilian garlic spicy olives

Bruschetta

fresh tomatoes, basil, garlic & extra virgin olive oil

on grilled French bread

Insalata Mista

mixed field greens, tomatoes & carrot ribbons tossed

in a balsamic vinaigrette

Primi

Minestrone

Pinocchio's housemade traditional Italian mixed seasonal vegetable soup

OR

Penne Pomodoro

Pinocchio's homemade sauce with fresh tomatoes, garlic & fresh basil

Secondi

(choice of)

Eggplant Parmigiana

layers of eggplant & mozzarella in our savory tomatoe sauce

& served with fresh seasonal vegetables

Chicken Parmigiana

breaded & smothered in mozzarella & savory tomato sauce

& served with fresh seasonal vegetables

Linguine Calamari

sautéed calamari in a garlic tomatoe sauce

Veal Lasagna

Our house made lasagna pasta with layers of creamy veal & tomato sauce

Dolci

Spumoni or Lemon Sorbetto

Coffee or Tea

\$45 per person plus tax & 20% gratuity 20 people or less

DinnerParty

Menu 4 A

Antipasti

Marinated Olives

Sicilian garlic spicy olives

Bruschetta

fresh tomatoes, basil, garlic & extra virgin olive oil

on grilled French bread

(served family style at the table)

Insalata

Inslata Mista

mixed feild greens, tomatoes & carrots with basalmic vinaigrette

Primi

Penne Pomodoro

Penne pasta with our house made tomato, garlic sauce

Secondi

(choice of)

Scampi Saute

prawns, white wine, olive oil, garlic & parsley served with sauteed vegetables

Chicken Scaloppine al Marsala

chicken breast sautéed with crimini mushrooms in marsala wine reduction

served with sautéed vegetables

Ossobucco

Traditional braised veal shank

Dolci

Spumoni or Lemon Sorbetto

Coffee or tea

\$53 per person plus tax and 20% gratutiy

20 people or less

Dinner Party

Menu 4 B

Antipasti

Marinated Sicilian garlic spicy olives

Sapore Italiano

*salami, prosciutto, mortadella, gorgonzola, parmigiano, sweet peppers,
bruschetta, caprese samples, sundried tomatoes etc.*

Insalata

Inslata Mista

mixed feild greens, tomatoes & carrots with basalmic vinaigrette

Primi

Penne Pomodoro

Penne pasta with our house made tomato, garlic sauce

Secondi

(choice of)

Scampi Saute

prawns, white wine, olive oil, garlic & parsley served with sauteed vegetables

Chicken Scaloppine al Marsala

*chicken breast sautéed with crimini mushrooms in marsala wine reduction
served with sautéed vegetables*

Ossobucco

Traditional braised veal shank

Dolci

Spumoni or Lemon Sorbetto

Coffee or tea

***\$60 per person plus tax and 20% gratutiy
20 people or less***

Lunch Party

Menu A

11:30am - 4:00pm

Antipasti

Olive Marinate

Pinocchio's Sicilian recipe of mixed marinated garlic spiced olive

Insalata

Insalata Mista

*mixed spring greens, tomatoes & shaved carrots
tossed with a balsamic vinaigrette*

Pasta

(choice of)

Spaghetti Bolognese

spaghetti pasta in our house made veal & beef ragu sauce

Cappelini Pomodoro

Angel hair pasta in garlic-tomato sauce

Linguini Alfredo

Parmigiano Cream sauce

Penne Arrabiatta

Spicy tomato sauce

Dolci

*Spumoni **or** Lemon Sorbetto*

\$26 per person plus tax & 20% gratuity

For parties of 20 or less

Lunch Party

Menu B

11:30am - 4:00pm

Antipasti

Olive Marinare

Pinocchio's Sicilian recipe of mixed marinated garlic spiced olive

Insalata

Insalata Mista

*mixed spring greens, tomatoes & shaved carrots
tossed with a balsamic vinaigrette*

Pasta

(choice of)

Spaghetti Bolognese

spaghetti pasta in our house made veal & beef ragu sauce

Lasagna di Carne

*house made lasagna layered with
our house made veal & beef béchamel ragu sauce & mozzarella cheese*

Calamari Linguini

sautéed calamari in a savory garlic tomato sauce

Cappelini Primavera Sophia

*Angelhair pasta with fresh sautéed seasonal vegetables
in garlic tomato sauce*

Penne Pollo Alfredo

penne pasta with sautéed chicken & vegetables in an Alfredo cream sauce

Dolci

*Spumoni **or** Lemon Sorbetto*

\$26 per person plus tax & 20% gratuity

For parties of 20 or less