



GROUP DINING





3324 Cobb Parkway SE | Atlanta, GA 30339 | 770.272.9825 | tavernafiorentina.com

Private Dining Information

Deposit

Thank you for considering Taverna Fiorentina for your upcoming event.
In order to hold and reserve the space,
we require a deposit of \$500.

Guarantee

Final guarantee of the number of guests is due 3 business days prior to your event.
If fewer guests attend, you will be charged your selected menu price for the
final number of guaranteed guests.

Food and Beverage Minimum

Taverna Fiorentina does not charge for room rental.
For private parties booked Sunday through Thursday evenings,
there is a \$750 minimum food and beverage purchase requirement
For private parties booked Friday and Saturday evenings,
there is a \$1,500 minimum food and beverage purchase requirement
During the holiday season – November and December –
for private parties booked Thursday through Saturday evenings,
there is a \$1,500 minimum food and beverage purchase requirement.
The minimum is non-inclusive of service charge, tax and gratuity.

Service Charge and Tax

There is an 18% service charge applied to each event.
Sales Tax will be charged on food and beverage according to the requirements of Cobb County.

Menu

Menu selections should be made no later than 10 days prior to your event.
Taverna Fiorentina customizes all private dining menus.
We are delighted to work with you in creating a menu
that features the tastes of Tuscany.
Taverna Fiorentina is more than happy to
accommodate any dietary needs upon request.

Cancellation Policy

If the reservation is cancelled 30 days prior to the event, the full deposit will be refunded.
If cancellation is made less than 10 days prior to the event, the deposit will not be refunded.

Taverna Fiorentina is delighted to work with you to create a signature event
that will exceed your expectations and delight your guests.



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BAR OPTIONS

Priced per hour per guest
Bar Set Up Fee | \$75

Hosted Premium Bar:

Hosted bar features premium selections of liquor, red and white wines, domestic beer, juices, sodas and all other mixers and garnishes.

A sample of premium liquors available includes the following:

Absolut Vodka, Kettle Citron, Bacardi, Tanqueray, Beefeater, Dewars, Jack Daniels, Seagrams 7 and Cuervo.

Wine selections* include:

Cantele Chardonnay, Maretina Pinot Grigio, Bollini Merlot and Sawbuck Cabernet Sauvignon.

1st hour | \$14.00 per guest

2nd hour | \$8.00 per guest

Each additional hour | \$3.50 per guest

5 hour maximum

Hosted Top Shelf Bar:

Hosted bar features top shelf selections of liquor, red and white wines, domestic and imported Italian beer, juices, sodas and all other mixers and garnishes.

A sample of top shelf liquors available includes the following:

Grey Goose Vodka, Bombay Sapphire Gin, Chivas Regal, Burnett's Gold Rum, Maker's Mark and Patrón.

Wine selections* include:

Brancott Sauvignon Blanc, Peter Zemmer Pinot Nero, Cetamura Chianti Classico,

Beringer Cabernet Sauvignon and Joei Prosecco.

1st hour | \$17.00 per guest

2nd hour | \$9.00 per guest

Each additional hour | \$4.00 per guest

5 hour maximum

CORDIAL SERVICE AVAILABLE UPON REQUEST

Children's Beverages:

Unlimited Soda, Milk, Juice for your entire event

\$5.00 per child

Prices are per guest for the specified amount of time and does not include 18% Service Charge or Taxes.

BAR PRICING ALSO AVAILABLE BASED ON CONSUMPTION

* Wine Selections based on availability. Comparable selections will be offered if wines listed are not available.

The Tuscan Room | Group Dining Menus

"Mix and Mingle" Cocktail Party Menu

includes:

House Made Focaccia served with Olive Oil and Balsamic Vinegar,
Iced Tea and Soft Drinks.

For "Mix and Mingle" Events, several food stations are set up throughout the room with scattered seating.

Mix and Mingle Level 1

Lunch \$20 per person | Dinner \$25 per person

Select 4 of the following items:

Assortment of Marinated Italian Olives
Baked Rigatoni
Braised Meatballs Marinara
Chef's Selection of Italian Meats and Cheese
Chicken Spiedini (chicken, mushrooms, red onions on mini skewers)
Crispy Calamari with Marinara Sauce
Fresh Mozzarella with Tomatoes and Basil
Grisini wrapped with Prosciutto
Parmigiano Reggiano drizzled with Honey
Chicken Spiedini (chicken, mushrooms, red onions on mini skewers)
Tomato Basil Bruschetta
Vegetable Crudité (variety of seasonal vegetables with house made dipping sauce)

Mix and Mingle Level 2

Lunch \$25 per person | Dinner \$35 per person

Select 4 items from above and 3 of the following items:

Arancini (fried rice croquettes with fillings)
Lasagna Bolognese
Mussels Marinara
Penne with Broccoli and Sausage
Penne Pollo
Sautéed Sausage and Peppers
Shrimp Spiedini (grilled shrimp, red peppers, zucchini on mini skewers)
Taverna Antipasti Platter (meats, cheese, artichokes, olives, marinated mushrooms)
Wild Boar Ragu served over Polenta

Additional Service Available

Bottled Waters ☞ \$5 per liter
Cappuccino/Espresso ☞ \$3.50
American Coffee ☞ \$2.00
Cocktail and Wine Service is priced separately

You will be charged for the number of guests provided in your minimum guarantee
OR your total guest count that evening, whichever is greater.

There is an 18% service charge applied to each event.

Sales Tax will be charged on food and beverage according to the requirements of Cobb County.

The Tuscan Room | Group Dining Menus

\$22 Lunch Menu | 3-courses

Select one item from each course

INSALATE or ZUPPA | SALAD or SOUP

Zuppa del Giorno

Chef Paolo's Soup of the Day



Insalata Mista

Seasonal greens with lemon extra virgin olive oil dressing



Insalata Cesare

Caesar salad with poached egg, anchovies, croutons

SECONDI | ENTRÉE

Lasagne alla Bolognese

House made lasagna with meat Bolognese sauce



Ravioli Gnudi

Spinach and ricotta dumplings with fresh cherry tomatoes and Parmigiano



Penne con Tonno

Penne, cured tuna, black olives, capers, cherry tomatoes



Palliard di Pollo al Marsala

Chicken breast, fresh mushrooms in sweet Marsala wine reduction



Palliard di Pollo Piccata

Chicken breast in light lemon-caper sauce

DOLCE | DESSERT

Chocolate Mousse



Italian Bread Pudding



Tiramisu

Lunch includes:

House Made Focaccia served with Olive Oil and Balsamic Vinegar,
Iced Tea and Soft Drinks.

Bottled Waters ☞ \$5 per liter

Cappuccino/Espresso ☞ \$3.50

American Coffee ☞ \$2.00

Cocktail and Wine Service is priced separately

The Tuscan Room | Group Dining Menus

\$45 Menu | 4-courses

Select one item from each course

ANTIPASTI | APPETIZER

Carpaccio di Manzo con Caprino

Thinly sliced beef topped with Mescaline and Dijon Crème

or

Bruschetta

Chopped fresh tomatoes, garden grown basil, extra virgin olive oil atop our house made grilled foccacia bread

or

Antipasto Formaggi

Chef's selection of Italian cheeses

INSALATE | SALAD

Insalata Mista

Seasonal greens with lemon extra virgin olive oil dressing

or

Insalata Cesare

Caesar salad with poached egg, anchovies, croutons

SECONDI | ENTRÉE

Tilapia alla Piccata

served with spinach and artichokes

or

Ravioli Gnudi (vegetarian)

or

Lasagne alla Bolognese

House made lasagna with meat Bolognese sauce

or

Chicken Parmigiana

served with a side of spaghetti

DOLCE | DESSERT

Chocolate Mousse

or

Italian Bread Pudding

or

Tiramisu

All dinners include:

House Made Focaccia served with Olive Oil and Balsamic Vinegar
Iced Tea and Soft Drinks.

Bottled Waters or \$5 per liter

Cappuccino/Espresso or \$3.50

American Coffee or \$2.00

Cocktail and Wine Service is priced separately

The Tuscan Room | Group Dining Menus

\$55 Menu | 5-courses

Select one item from each course

ANTIPASTI | APPETIZER

Carpaccio di Manzo con Caprino

Thinly sliced beef topped with Mescaline and Dijon Crème

or

Bruschetta

Chopped fresh tomatoes, garden grown basil, extra virgin olive oil atop our house made grilled foccacia bread

or

Antipasto Platter

Chef's selection of Italian cheeses and cured meats

INSALATE | SALAD

Insalata Mista

Seasonal greens with lemon extra virgin olive oil dressing

or

Insalata Cesare

Caesar salad with poached egg, anchovies, croutons

PRIMI PIATTI | FIRST COURSE

Ravioli Gnudi (vegetarian)

or

Lasagne alla Bolognese

or

Penne Arrabiata

SECONDI PIATTI | ENTRÉE

Tilapia alla Piccata

served with spinach and artichokes

or

Scaloppine alla Marsala o Piccata

Veal scaloppini and mushrooms in a Marsala sauce or Capers and Lemon-Butter both over sautéed spinach

or

Chicken Parmigiana

served with a side of spaghetti

DOLCE | DESSERT

Chocolate Mousse

or

Italian Bread Pudding

or

Tiramisu

All dinners include:

House Made Focaccia served with Olive Oil and Balsamic Vinegar,
Iced Tea and Soft Drinks.

Bottled Waters or \$5 per liter

Cappuccino/Espresso or \$3.50

American Coffee or \$2.00

Cocktail and Wine Service is priced separately

The Tuscan Room | Group Dining Menus

\$65 Menu | 5-courses

Select one item from each course

ANTIPASTI | APPETIZER

Carpaccio di Manzo con Caprino

Thinly sliced beef topped with Mescaline and Dijon Crème

☞

Calamari

Flash Fried Calamari with marinara sauce and lemons

☞

Antipasto Platter

Chef's selection of Italian cheeses and cured meats

INSALATE or ZUPPA | SALAD or SOUP

Insalata Mista

Seasonal greens with lemon extra virgin olive oil dressing

☞

Insalata Cesare

Caesar salad with poached egg, anchovies, croutons

☞

Zuppa del Giorno

Chef Paolo's Soup of the Day

PRIMI PIATTI | FIRST COURSE

Ravioli Gnudi (vegetarian)

☞

Lasagne alla Bolognese

☞

Penne Arrabiata

SECONDI PIATTI | ENTRÉE

Tilapia alla Piccata

served with spinach and artichokes

☞

Scaloppine alla Marsala or Piccata

Veal scaloppini and mushrooms in a Marsala sauce or
Capers and Lemon-Butter both over sautéed spinach

☞

Pork Loin Ripieni

☞

Filet Mignon with Green Peppercorn Sauce and Roasted Tomato

served with rosemary roasted potatoes

DOLCE | DESSERT

Chocolate Mousse

☞

Italian Bread Pudding

☞

Tiramisu

All dinners include:

House made Focaccia served with Olive Oil and Balsamic Vinegar,
Iced Tea and Soft Drinks.

Bottled Waters ☞ \$5 per liter

Cappucino/Esspresso ☞ \$3.50

American Coffee ☞ \$2.00

Cocktail and Wine Service is priced separately



Authentic Tastes of Tuscany

Taverna Fiorentina presents time-honored, authentic Florentine dishes that stand alongside contemporary classics from Italy's most famous region – legendary both for its rich tradition and daring diversity.



Antipasto Board for Two

Chef's Selection of Italian cheese and cured meats



Cozze Fagioli

Steamed P.E.I. mussels with Italian white beans, tomato sauce and sage



Lemon Risotto with Scallops



Pappardelle al Cinghiale

Pappardelle in a Wild Boar ragu



Il Pesce del Mercato *Fish of the Day*



Squid Ink Pasta with Tomatoes and Crab