

BEVACCO



PRIVATE EVENTS

BEVACCO
IS AVAILABLE
TO HOST YOUR PRIVATE
EVENTS

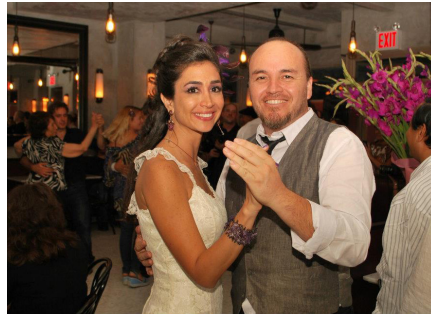
It would be our pleasure to host your staff holiday party or celebration of any sort.

Executive chef Steven Flynn will help to create your modern Italian menu featuring housemade pastas, organic and local ingredients. Experience our specialty cocktails, craft beers and curated Italian wine list.

Bevacco's curved bar and elegant interior can accommodate events from a 20-65 person formal sit-down to an 80 person cocktail party.

Schedule an appointment with Carol, our private events manager, regarding your event.

carolroman@bevacco.com



Sample Menu

BEVACCO

OUR TABLE IS YOURS



TO START

VEAL AND PORK MEATBALLS, TOMATO SUGO, CREAMY POLENTA, PARMESAN
FRIED CALAMARI, PARSLEY AIOLI, CHARRED LEMON
ITALIAN BURRATA, FIGS, WALNUTS, ARUGULA PESTO
MARKET GREENS, SCALLION, TOMATOES, LEMON PEEL, CITRUS VINAIGRETTE
TUSCAN KALE, PINE NUTS, PARMESAN, ANCHOVY VINAIGRETTE

ENTRÉE

LASAGNA, BEEF, VEAL AND PORK RAGÙ, BÉCHAMEL, PARMESAN
FRESH FUSILLI, SHORT RIB RAGÙ, BUTTERNUT SQUASH, RICOTTA
LINGUINI, CLAMS, GARLIC, FRESNO CHILI, LEEKS, OREGANO, BREAD CRUMBS
HALF CHICKEN, FARRO, MASCARPONE, BUTTERNUT SQUASH, CAULIFLOWER
ROASTED DUCK BREAST, FINGERLING POTATOES, KALE, BLUEBERRIES, PISTACHIOS
EGGPLANT PARMESAN

DESSERT

TIRAMISU
PEAR ALMOND TART • MASCARPONE GELATO, RED WINE REDUCTION
CHOCOLATE MOLTEN CAKE • VANILLA GELATO
BUTTERMILK PANNA COTTA • CARAMEL, SEA SALT, PRESERVED PINEAPPLE
RICOTTA CHEESECAKE • PISTACHIO, WHIPPED CREAM, BERRY COMPOTE