

MARTINI

m o d e r n i t a l i a n

**PRIVATE EVENTS AND
SPECIAL OCCASIONS**

Short North Arts District | 445 N. High St. | 614.224.8259 | CameronMitchell.com

MARTINI

modern italian



A CONTEMPORARY SPACE FOR EVERY OCCASION

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- Business Meetings
 - Sales Presentations
 - Holiday Parties
 - Anniversary Parties
 - Baby Showers
 - Bar and Bat Mitzvahs
 - Birthday Celebrations
 - Bridal Showers
 - Graduation Dinners
 - Luncheon Events
 - Rehearsal Dinners
 - Retirement Parties
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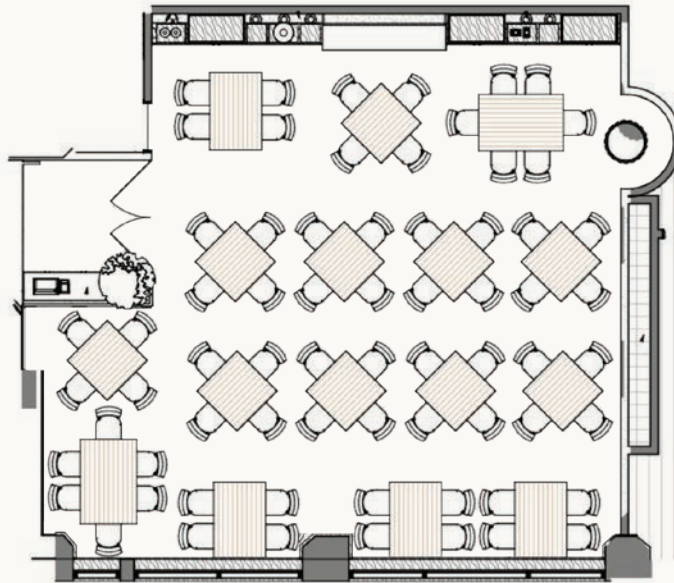
Imagine a private dining room decorated with dark woods, white leather and unique lighting, paired with the energy of the Short North Arts District in downtown Columbus. Our completely private dining room is located on the upper level of Martini Modern Italian and may be closed off from the main dining area with double glass doors. This modern and cosmopolitan space can accommodate up to 60 guests and is available during morning and afternoon hours, while the restaurant is closed, and nightly during dinner service.

MARTINI

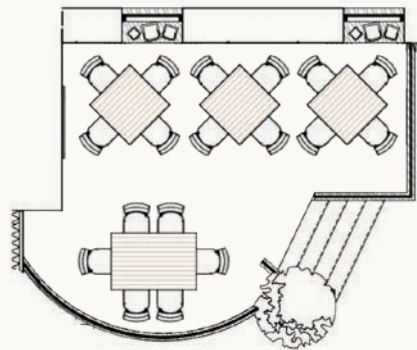
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SPACES

OLIVE ROOM



MEZZANINE



CAPACITIES

	Seated	Standing	A/V
Olive Room	50	60	Flatscreen TV
Mezzanine Semi-Private Space	20	N/A	N/A

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BEVERAGES

Pricing based on consumption

WELCOME COCKTAILS

Dark Cherry Manhattan

Woodford Reserve, Vanilla, Amaretto, Cherries

— 20 —

Venetian Sunset

Giuliana Prosecco, Amaro, Peach

— 16 —

Vine Street Martini

Tito's, House Brine, Stuffed Castelvetro

— 17 —

SPARKLING TOAST

Prosecco, La Gioiosa Italy — 6oz 13 | *btl* 52

Rosé, Gloria Ferrer Carneros, California — 6oz 16 | *btl* 64

Champagne, Brut Rosé, Nicolas Feuillatte Champagne, France — 96

Franciacorta, Brut, Ricci Curbastro Lombardy, Italy — 80

Champagne, Brut, Veuve Clicquot, "Yellow Label" Champagne, France — 120

Blanc De Blancs, JCB By Jean-Charles Boisset, "Caviar" Burgundy, France — 78

WINE

Our team will help select custom wine pairings from our diverse wine menu to complement events of any size.

Please contact the Private Dining Coordinator for more information.

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DINNER MENU A

— \$80 Per Person —

SOUP & INSALATA *Choose One*

Caesar

Gem Lettuce, Garlic-Parmesan Dressing,
Focaccia Crumble

Heirloom Beet Salad

Marcona Almonds, Goat Cheese, EVOO

Martini

Field Greens, Prosciutto, Tomatoes,
Pine Nuts, Gorgonzola, Balsamic Dressing

Zuppa Pomodoro

Pesto, Goat Cheese, Focaccia

MAINS *Choose Three*

Chicken Parmesan

Provolone, Fresh Tomato, Rigatoni

Veal Martini

Thinly Sliced Scallopini, Prosciutto,
Spaghetti Squash

Pennette alla Vodka

San Marzano Tomato Sauce, Prosciutto
Di Parma, Vodka Cream, Mushrooms

Salmon

Gnocchi, Braised Escarole, Lemon Butter

Chicken Carbonara

Cresti Pasta, Bacon, Asparagus,
Parmesan, Cream

Tenderloin

8 oz. Filet Mignon, Rigatoni, Cambozola
Butter, Chianti Wine Reduction

DESSERT *For the Table to Share*

Lemon Cassata

Limoncello, Whipped
Mascarpone Cream,
Berries

Chocolate Torte

Praline Mousse,
Chocolate Ganache,
Candied Hazelnuts

Tiramisu

Espresso Dipped
Lady Fingers,
Mascarpone Cream

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DINNER MENU B

— \$90 Per Person —

ANTIPASTI *For the Table to Share*

Bruschetta

Whipped Goat Cheese, Peperonata,
Pine Nuts

Burrata

Brûléed Orange, Pistachio, Focaccia Crostini

Arancini

Gorgonzola, Marinara, Parmigiano Reggiano

SOUP & INSALATA *Choose One*

Caesar

Gem Lettuce, Garlic-Parmesan Dressing,
Focaccia Crumble

Heirloom Beet Salad

Marcona Almonds, Goat Cheese, EVOO

Martini

Field Greens, Prosciutto, Tomatoes,
Pine Nuts, Gorgonzola, Balsamic Dressing

Zuppa Pomodoro

Pesto, Goat Cheese, Focaccia

MAINS *Choose Three*

Chicken Parmesan

Provolone, Fresh Tomato, Rigatoni

Veal Martini

Thinly Sliced Scallopini, Prosciutto,
Spaghetti Squash

Salmon

Gnocchi, Braised Escarole,
Lemon Butter

Pennette alla Vodka

San Marzano Tomato Sauce, Prosciutto Di
Parma, Vodka Cream, Mushrooms

Chicken Carbonara

Cresti Pasta, Bacon, Asparagus,
Parmesan, Cream

Sea Scallops

Celery Root, Romanesco, Truffle Vinaigrette

Tenderloin

8 oz. Filet Mignon, Rigatoni, Cambozola Butter, Chianti Wine Reduction

DESSERT *For the Table to Share*

Lemon Cassata

Limoncello, Whipped
Mascarpone Cream,
Berries

Chocolate Torte

Praline Mousse,
Chocolate Ganache,
Candied Hazelnuts

Tiramisu

Espresso Dipped
Lady Fingers,
Mascarpone Cream

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DINNER MENU C

— \$100 Per Person —

ANTIPASTI *For the Table to Share*

Bruschetta — Whipped Goat Cheese, Peperonata, Pine Nuts

Arancini — Gorgonzola, Marinara, Parmigiano Reggiano

Burrata — Brûléed Orange, Pistachio, Focaccia Crostini

Beef Carpaccio — Gorgonzola, Parmesan, Sesame Cracker

SOUP & INSALATA *Choose One*

Caesar — Gem Lettuce, Garlic-Parmesan Dressing, Focaccia Crumble

Heirloom Beet Salad — Marcona Almonds, Goat Cheese, EVOO

Martini — Field Greens, Prosciutto, Tomatoes, Pine Nuts, Gorgonzola, Balsamic Dressing

Zuppa Pomodoro — Pesto, Goat Cheese, Focaccia

MAINS *Choose Three*

Chicken Parmesan — Provolone, Fresh Tomato, Rigatoni

Veal Martini — Thinly Sliced Scallopini, Prosciutto, Spaghetti Squash

Salmon — Gnocchi, Braised Escarole, Lemon Butter

Pennette alla Vodka — San Marzano Tomato Sauce, Prosciutto Di Parma, Vodka Cream, Mushrooms

Chicken Carbonara — Cresti Pasta, Bacon, Asparagus, Parmesan, Cream

Sea Scallops — Celery Root, Romanesco, Truffle Vinaigrette

Tenderloin

8 oz. Filet Mignon, Rigatoni, Cambozola Butter, Chianti Wine Reduction

SIDES *Choose Two for the Table to Share*

Crispy Potatoes — Lemon Jus, Parmigiano Reggiano

Cacio E Pepe — Tri-Peppercorn, Pecorino Romano

Wild Mushrooms — Porcini, Cipollini

Spicy Broccoli Rabe — Escarole, Calabrian Chili

Spaghetti Squash — Tomato, EVOO

DESSERT *For the Table to Share*

Lemon Cassata — Limoncello, Whipped Mascarpone Cream, Berries

Chocolate Torte — Praline Mousse, Chocolate Ganache, Candied Hazelnuts

Tiramisu — Espresso Dipped Lady Fingers, Mascarpone Cream



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