

ZANTI
CUCINA ITALIANA

RIVER OAKS

EVENT MENU

*1958 West Gray Street, Suite 101
Houston, Texas 77019*

*Contact the Event Sales Manager
Main Line: (281) 378-4890
Events Line: (832) 948-0216
sgarza@zanticucina.com*

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Lunch menu is available Monday-Friday from 11AM to 3PM.

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Brunch menu is available Saturday - Sunday from 11AM to 3PM.

**VEGETARIAN AND VEGAN MENUS
AVAILABLE UPON REQUEST.**



HOST YOUR EVENT AT ZANTI CUCINA



Our four private spaces blend elegance with versatility, tailored to suit any occasion. Whether you're planning an intimate executive dinner at our Chef's Table, a large gathering at our Family Table, or a presentation in our Wine Cellar or Main dining room. Our year-round patio, which can be enclosed or opened depending on the weather, is ideal for a brunch celebration or an lively evening cocktail reception.

TAVOLA DEL CHEF

Our fully private Chef's Table offers an intimate setting, elegantly adorned with a modern glass chandelier. The room is enclosed in glass walls, providing a stunning view of our beautiful bar and lounge. For complete privacy, the space can be enclosed with drapes.

- **Capacity:** Accommodates up to 12 guests.
- **Amenities:** AV capable with a flat-screen TV.

FAMILY TABLE

Our semi-private Family Table is a unique space, nestled in the heart of our dining room. It features a playful chandelier installation and a sleek marble divider, adding both style and intimacy to your event. Guests will gather around an impressive custom natural wood table, making it the perfect setting for memorable gatherings.

- **Capacity:** Accommodates up to 18 guests.
- **Amenities:** AV capable.

A semi-private dining room with a large wine wall, elegant shades, and crystal chandeliers. People are seated at tables, and a bar is visible in the background.

CELLAR WINE ROOM

The semi-private Cellar Wine Room is a true gem, featuring an impressive wine wall showcasing over 1,000 bottles, creating a captivating focal point. Tucked away in a serene corner of our dining room, this space is beautifully divided by elegant shades, offering both privacy and an intimate ambiance. Stunning crystal circular chandeliers further enhance the room, adding an elegant and sophisticated touch.

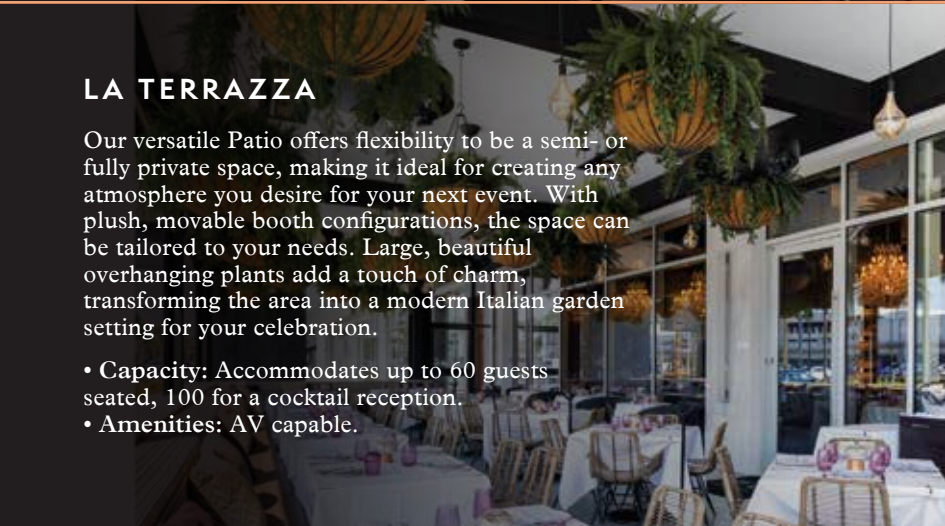
- **Capacity:** Accommodates up to 45 guests seated, 60 for a cocktail reception.
- **Amenities:** AV capable.

A large, bright dining room with white tablecloths, dark chairs, and large windows. The room features a wine cellar and crystal chandeliers.

MAIN DINING ROOM

The main dining room is the jewel of the restaurant featuring the open kitchen and pizza oven. This space can host a large group either seated or elegant cocktail reception. The room's back drop is a stunning floor to ceiling wine cellar and crystal chandeliers further, adding an elegant and sophisticated touch.

- **Capacity:** Accommodates up to 125 guests seated, 150 for a cocktail reception.
- **Amenities:** AV capable.

A modern Italian garden setting with lush greenery, hanging plants, and tables set for dining. The space is bright and airy.

LA TERRAZZA

Our versatile Patio offers flexibility to be a semi- or fully private space, making it ideal for creating any atmosphere you desire for your next event. With plush, movable booth configurations, the space can be tailored to your needs. Large, beautiful overhanging plants add a touch of charm, transforming the area into a modern Italian garden setting for your celebration.

- **Capacity:** Accommodates up to 60 guests seated, 100 for a cocktail reception.
- **Amenities:** AV capable.

TERMS AND CONDITIONS

MENUS

Enclosed are our comprehensive menu selections tailored for large parties. At Zanti, we are also delighted to collaborate with you to create a customized menu that perfectly suits your event. To ensure everything is prepared to your specifications, we kindly ask that you confirm your menu selections 14 days prior to your event. Please inform us of any special dietary needs, such as allergies, or other specific requests at the time of your menu selection.

BAR & WINE SELECTIONS

Please note that outside alcohol is not permitted. Zanti adheres to all local and national laws regarding the distribution and consumption of alcoholic beverages, ensuring a safe and compliant experience for all guests.

FOOD & BEVERAGE MINIMUMS

Varies, based on the day and time of your event.
Full buyout options are also available upon request.

PRICING & EVENT TIMES

All prices are listed per person unless otherwise noted.

- An 8.25% sales tax will be applied to all parties unless a tax-exempt certificate is provided.
- A 3% coordination fee and a 20% gratuity will be added to your bill.
- A \$3 per person fee applies for cutting and serving outside desserts, including cakes.
- For events exceeding the standard 3-hour booking, a fee of \$500 per additional ½ hour will apply, unless previously arranged with the Events Sales Manager.



Payment

- No deposit is required, though exceptions may apply; a credit card is needed to secure the reservation.
- Full payment is due on the day of the event.
- Zanti Cucina Italiana accepts both cash and credit cards.
- While we do not offer split checks, split payments can be arranged with prior manager's approval.

Reservations & Guarantees

- Your event space, date, and time will be secured once the signed event agreement and credit card authorization have been received. Reservations cannot be held without both.
- A guaranteed guest count is required 7 days prior to your event. This number will be the minimum for billing purposes and cannot be adjusted after the deadline.

Cancellations

- If canceled 15 to 30 days prior to your event, 25% of your food and beverage minimum will be charged.
- If canceled 8 to 14 days prior, 50% of the food and beverage minimum will be charged.
- Cancellations within 7 days of your event will incur a charge of 100% of the food and beverage minimum.

Decorations

Zanti Cucina Italiana is delighted to assist with your decorating and floral arrangements for any special event, including rehearsal dinners, anniversaries, birthdays, and retirement parties. All décor must be approved in advance. We also welcome external decorators but ask that you coordinate their work with our team to ensure a seamless setup. For safety and to preserve our space, no open flames, confetti, or tape on the walls are permitted. Please discuss setup times with our team to ensure everything is ready for your event.

Entertainment

All entertainment must be pre-approved by Zanti Cucina Italiana. We reserve the right to decline any entertainment that is not suitable for the ambiance of our restaurant. Please also ensure that volume levels and setup requirements are discussed with our team in advance to maintain the comfort and enjoyment of all guests.

Responsibilities

Zanti Cucina Italiana is not responsible for any lost, stolen, or damaged items left unattended during your event. We recommend that all personal belongings and valuables be carefully monitored. Additionally, any damage to the property caused by guests or external vendors will be the responsibility of the event host.

If you have any questions or would like to discuss your next event with us please call the **Events Sales Manager** at 832- 948-0216 or sgarza@zanticucina.com.



BITE SIZE DELIGHTS RIVER OAKS

Minimum of 12 pieces for each item is required

COLD BITES

MINI CAPRESE SALAD

baby tomatoes, mozzarella cheese, fresh basil and green olive oil infusion
\$5 each unit | Dozen: \$60

MEDITERRANEAN HUMMUS

chickpea spread, Kalamata and Cerignola olives, mint, extra virgin olive oil,
served with homemade flatbread
\$5 each unit | Dozen: \$60

BLACK TRUFFLE BEEF TARTARE

hand-cut beef tenderloin, truffle oil, sun-dried tomatoes,
celery, Parmigiano Reggiano, capers, parsley, arugula
and Dijon lemon dressing
\$8 each unit | Dozen: \$96

TUNA TARTARE

fresh yellowfin tuna, preserved lemon, fried capers,
baby heirloom tomatoes, chives and lemon dressing
\$8 each unit | \$96

SHRIMP CEVICHE

lime juice, extra virgin olive oil, serrano pepper, red onion,
cucumber and homemade plantain chips
\$7 each unit | Dozen: \$84

ZANTI BRUSCHETTA

sourdough bread, pesto sauce, baby arugula, prosciutto, stracciatella cheese,
Parmigiano Reggiano cheese and 25-year-old balsamic vinegar
\$5 each unit | Dozen: \$60

Consumption of undercooked meat, poultry, eggs or seafood may cause illnesses. Please alert your server if you have special dietary restrictions. A surcharge may apply to additional options per course. Menus are not inclusive of banquet fee, gratuity, and Sales tax. Please alert the Events and Sales Manager for your special dietary restrictions.



HOT BITES

ARANCINI 🌿

crispy risotto ball, filled with Parmigiano Reggiano cheese, provolone cheese, and mushrooms, served with arrabbiata sauce
\$6 each unit | Dozen: \$72

MEATBALLS

served with arrabbiata sauce
\$6 each unit | Dozen \$72

LAMB CHOP 🍷

\$12 each unit | Dozen: \$144

TRUFFLE CHEESE RAVIOLI 🌿

fontina, Taleggio and Parmigiano Reggiano, homemade cheese ravioli in a truffle Parmesan creamy sauce
\$4 each unit | Dozen: \$48.00 (add black truffle for \$3 extra/ Dozen: \$36)

SAFFRON SCALLOP 🍷

seared baby scallop with saffron & asparagus risotto, and crispy prosciutto
\$9 each unit | Dozen: \$108

***Parmesan Porcini Risotto \$10 each unit,
minimum of 25 guests: \$250*

SWEET

CROSTATA AL LIMONE

\$6 each unit | Dozen: \$72

GELATO MINI CONES

(vanilla or pistachio)

\$6 each unit | Dozen: \$72

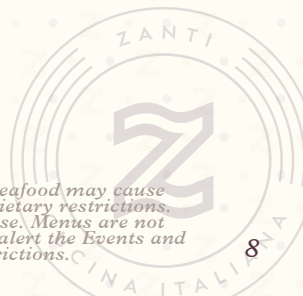
PANNA COTTA

\$6 each unit | Dozen: \$72

TIRAMISÙ

\$6 each unit | Dozen: \$72

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DINNER MENU #1

PRICE: \$78

Guests select one option per course at the time of the event

APPETIZERS

Bread service with truffle butter

ARANCINI

crispy risotto ball, filled with Parmigiano Reggiano cheese, provolone cheese, and mushrooms, served with arrabbiata sauce

CACIO E PEPE SALAD

baby gem lettuce, 25-year old Italian balsamic vinegar, Parmigiano Reggiano topped with a cacio cheese & pepper dressing

MINISTRONE SOUP

homemade Italian vegetable soup with maltagliati fresh pasta

ENTRÉE

CHICKEN PARMIGIANA

crispy chicken breast, spicy arrabbiata sauce, topped with melted fontina cheese, and served with cream Parmesan tagliatelle

FLANK STEAK

6 oz grilled steak served with french fries

TAGLIATELLE BOLOGNESE

12 hours homemade Bolognese sauce topped with Parmesan cheese

GNOCCHI AL FUNGHI SILVESTRI

roasted mixed mushrooms, cream, garlic and parsley

DESSERT

PANNA COTTA

served with fresh berries sauce and fresh mint

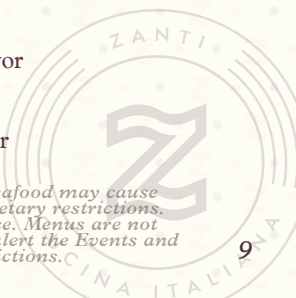
GELATO

(Vanilla or pistachio) Choose one flavor

SORBET

(Orange or lemon) Choose one flavor

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DINNER MENU #2

PRICE: \$92

Guests select one option per course at the time of the event

APPETIZERS

Bread service with truffle butter

EGGPLANT PARMIGIANA 🌿

eggplant, melted mozzarella cheese, Parmigiano Reggiano, basil and pomodoro

SPINACH SALAD

grilled pear, crispy pancetta, fried cream cheese bites, dried cranberries, citrus-balsamic vinaigrette

SHRIMP CEVICHE 🍷

lime juice, extra virgin olive oil, serrano pepper, red onion, cucumber and homemade plantain chips

ENTRÉE

TAGLIATELLE BOLOGNESE

12 hour homemade Bolognese sauce

CHICKEN PARMIGIANA

crispy chicken breast, spicy arrabbiata sauce, topped with melted fontina cheese, and served with cream Parmesan tagliatelle

RIB EYE TAGLIATA

sliced grilled rib eye, arugula, baby cherry heirloom tomatoes, crispy potatoes, Parmesan cheese and mustard demi-glace

SALMON ALLA SARDA

salmon, zucchini, bell peppers, parsley, prosciutto, garlic and pasta fregola

PAPPARDELLE AL RAGÙ DI OSSOBUCCO

shredded braised veal ossobuco, saffron, pomodoro and Parmigiano Reggiano

** Salmon is prepared – Medium unless otherwise requested.*

*** Rib eye is prepared Medium Rare unless otherwise requested.*

DESSERT

HAZELNUT CAKE

caramel-salt gelato, Nutella and toffee

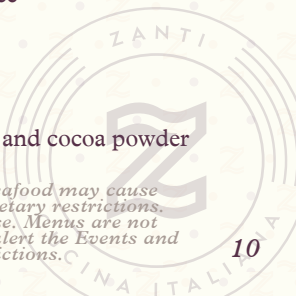
CROSTATA AL LIMONE

lemon tart with merenghe

TIRAMISÙ

mascarpone cheese, espresso coffee, savoiardi biscuit and cocoa powder

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DINNER MENU #3

PRICE: \$125

Guests select one option per course at the time of the event

APPETIZERS

BLACK TRUFFLE BEEF TARTARE

hand-cut beef tenderloin, truffle oil, sun-dried tomatoes, celery, Parmigiano Reggiano, capers, parsley, arugula and Dijon lemon dressing

TUNA TOSTADA

fresh yellowfin tuna marinated with ponzu sauce, avocado, and crispy capers served on a homemade spinach tostada

ZANTI ARTICHOKE 🍷

artichoke hearts, pancetta, sundried tomatoes, basil, white wine and stracciatella cheese

ENTRÉE

TAGLIOLINI LOBSTER

white wine, lobster meat in a rich lobster sauce

TAGLIOLINI FRUTTI DI MARE

squid ink black tagliolini, shrimp, calamari, scallops, mussels, clams, garlic, peperoncino, white wine, basil and pomodoro sauce

BUTTERNUT SQUASH RAVIOLI

stuffed with roasted butternut squash, sage, and mascarpone, finished with crispy guanciale, Parmesan, and baby kale

PORCINI FILET 🍷

8 oz filet mignon, porcini mushroom sauce, grilled asparagus

BRANZINO & CRAB 🍷

baked branzino fillet filled with crab, baby heirloom tomatoes, sautéed spinach, capers, and red bell peppers in a lemon butter sauce

BRAISED LAMB OSSOBUCO

served with Parmigiano Reggiano risotto

*** Filet is prepared Medium Rare unless otherwise requested.*

DESSERT

TIRAMISÚ

mascarpone cheese, espresso coffee, savoiardi biscuit and cocoa powder

SEMIFREDDO AL GIANDUJA

frozen chocolate and hazelnut mousse, famous in the Piedmont area of Italy, served with homemade nougat ice-cream

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DINNER MENU ENHANCEMENTS

(offered with selection of Events Menu)

*Create a unique experience like they do in Italy, by adding a home-made pasta course prior to your Main Entrées being served.
Half orders – with one pasta and one sauce of your choice.*

PASTA COURSE | \$12 PER PERSON

SAUCES: PESTO, ARRABIATTA, ALFREDO, POMODORO AND BOLOGNESE

PASTA: RIGATONI OR TAGLIOLINI

ENTRÉES

BLACK TRUFFLE RISOTTO | \$15 PER PERSON
served table side

PARMESAN CHEESE TAGLIONI | \$15 PER PERSON
fontina, Taleggio and Parmigiano Reggiano,
homemade cheese ravioli in a truffle Parmesan creamy sauce

TOMAHAWK
for 2 or 3 people, served table side upon request

BRANZINO
for 2 or 3 people, served table side upon request

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LUNCH MENU

PRICE: \$50

Guests select one option per course at the time of the event

APPETIZERS

MINISTRONE SOUP

homemade Italian vegetable soup with maltagliati fresh pasta

SPINACH SALAD

grilled pear, crispy pancetta, fried cream cheese bites,
dried cranberries, citrus-balsamic vinaigrette

ARANCINI

crispy risotto ball, filled with Parmigiano Reggiano cheese,
provolone cheese, and mushrooms, served with arrabbiata sauce

ENTRÉE

ZANTI SALAD

baby kale, baby arugula, coriander, avocado, Parmigiano Reggiano, red
onion, fennel, Maldon sea salt and lemon vinaigrette,
served with your choice of **grilled chicken or salmon**

TRUFFLE CHEESE RAVIOLI

fontina, Taleggio and Parmigiano Reggiano, homemade
cheese ravioli in a truffle Parmesan creamy sauce

CHICKEN PARMIGIANA

crispy chicken breast, spicy arrabbiata sauce, topped with melted
fontina cheese, and served with cream Parmesan tagliatelle

FLANK STEAK

6 oz grilled steak served with french fries

DESSERT

HOMEMADE GELATOS OR SORBETTO

vanilla or pistachio / orange or lemon

Consumption of undercooked meat, poultry, eggs or seafood may cause illnesses.
Please alert your server if you have special dietary restrictions.
Price includes non-alcoholic beverages (soda and fresh brewed ice tea) A surcharge may apply
to additional options per course. Menus are not inclusive of banquet fee, gratuity, and Sales
tax. Please alert the Events and Sales Manager for your special dietary restrictions.

BRUNCH MENU

PRICE: \$55

Guests select one option per course at the time of the event

APPETIZERS

SHRIMP CEVICHE 🍤

lime juice, extra virgin olive oil, serrano pepper, red onion, cucumber and homemade plantain chips

CACIO & PEPE SALAD 🌿🍷

baby gem lettuce, 25-year-old Italian balsamic vinegar, Parmigiano Reggiano topped with a Cacio cheese & pepper dressing

MEDITERRANEAN HUMMUS 🌿 VEGAN

chickpea spread, Kalamata and Cerignola olives, mint, extra virgin olive oil, served with homemade flatbread

ENTRÉE

ZANTI SALAD

baby kale, baby arugula, coriander, avocado, Parmigiano Reggiano, red onion, fennel, Maldon sea salt and lemon vinaigrette, served with your choice of grilled **chicken or salmon**

BRAISED BEEF BENEDICT

toasted English muffin, topped with braised beef, poached eggs and chipotle hollandaise sauce, crispy potatoes and mixed salad

GOAT CHEESE OMELETTE

asparagus, spinach, bell pepper, onion, mushroom, tomato, goat cheese, spinach salad and homemade potato chips

FLANK STEAK

6 oz grilled steak served with French Fries

CHICKEN PARMIGIANA

crispy chicken breast, spicy arrabbiata sauce, topped with melted fontina cheese, and served with cream Parmesan tagliatelle

DESSERT

HOMEMADE GELATOS OR SORBETTO

vanilla or pistachio / orange or lemon

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Price includes non-alcoholic beverages (soda and fresh brewed ice tea) A surcharge may apply to additional options per course. Menus are not inclusive of banquet fee, gratuity, and Sales tax. Please alert the Events and Sales Manager for your special dietary restrictions.

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