

Event Spaces

Zeffirelli Ristorante Italiano

728 Pine Street, Herndon, VA 20170

phone: 703-318-7000 • fax: 703-318-0823

email: zefl@aol.com



Ristorante Italiano

(703) 318-7000

Accommodations will be made to reserve the event space most suited to the number of guests for your event. However, **please select your desired event space and menu and fill out the Event Booking Form that follows. Save the completed PDF form and email it to zefl@aol.com to reserve your event space.**



Tuscan Room

(Main Dining Room)

Seats up to 60 people



Brunello Room

(Upstairs Balcony)

Seats up to 35 people



Barolo Room

(Semi-Private by the window)

Seats up to 12 people



Chianti Room

(Smaller area in back of Main Dining Room)

Seats up to 12 people

General Information

Reservations Suggested

Method of Payment: We accept Cash, American Express, Visa, Discover and Zeffirelli Gift Certificate. Personal checks are not accepted.

Hours of Operation

Lunch: 11:30am to 2:30pm Monday-Friday
Dinner: 5:00pm to 10:00pm Monday-Sunday

Dress Code: We welcome dressed to impress guests. In turn, we dress to impress as well

Lunch Menu Options

Please select your menu selections for Lunch.
Menu Options for Dinner on the following pages.



Zeffirelli
Ristorante Italiano
(703) 318-7000

Lunch Menu # 1

\$30.00 per person

SALAD

Garden Salad served with House
Vinaigrette

MAIN COURSE

Choice of:

Grilled Filet of Norwegian Salmon
Grilled Filet of Salmon served with
a Pink Peppercorn Sauce

PolloRomana

Chicken Breast topped with
Prosciutto and melted Mozzarella
Cheese, Mushrooms
in a White Wine Sauce

Parmigiana di Melanzane (Vegetarian)

Layer of Eggplant,
Mozzarella Cheese and Fresh
Roma Tomato Sauce

DESSERT

Lemon Sorbet

Lunch Menu # 2

\$35.00 per person

SALAD

Caesar Salad
Romaine Lettuce with Home-
made Caesar Dressing, Garlic,
Croutons and
Parmigiano Cheese

MAIN COURSE

Choice of:

Grilled Filet of Norwegian Salmon

Grilled Filet of Salmon served
over Spinach with a Light Dijon
Mustard Sauce

Pappardelle E Ragu

Large Wide Ribbon Pasta tossed
with Home-made Veal Ragu Sauce

Parmigiana di Melanzane (Vegetarian)

Layer of Eggplant, Mozzarella
Cheese and Fresh
Roma Tomato Sauce

Filetto di Maiale

Pork Medallion served in a
Madeira Wine Sauce

DESSERT

Homemade Tiramisu
or Sicilian Cannoli

Lunch Menu # 3

\$40.00 per person

APPETIZER

Choice of:

Calamari Fritti

Tender Calamari, dusted in Flour
served with Homemade Spicy
Marinara Sauce

Arugula Salad

served with Radicchio, Cherry
Tomatoes & Balsamic Vinaigrette

MAIN COURSE

Choice of:

Ravioli alla Genovese

Homemade Ravioli filled with
Spinach, Sausage, served with
tomato Sauce

Vitello Porcini

Veal Scallopine with Porcini
Mushrooms, Thyme & Brandy
Cream Sauce

Polo Toscana

Breast of Chicken marinated
Fresh Rosemary, Sage, Olive Oil,
Lemon Balsamic Vinegar

Parmigiana di Melanzane (Vegetarian)

Layer of Eggplant, Mozzarella
Cheese and Fresh
Roma Tomato Sauce

DESSERT

Choice of:

Homemade Tiramisu Or Cannoli
American Coffee or Tea

Dinner Menu Options

Please choose your menu selections for Dinner.
More dinner options are listed on the following page.



Zeffirelli
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Dinner Menu # 1

\$55 per person

SALAD

Arugula Salad

Arugula & Radicchio Salad, Cherry Tomatoes,
Olive Oil & Balsamic Vinegar

MAIN COURSE

Choice of:

Filetto di Salmone Veneziana*

Grilled Fillet of Norwegian
Salmon over Spinach with light
Dijon Mustard Sauce

Linguini Frutti di Mare

Linguini Pasta with Shrimp, Clams, Calamari tossed
with Garlic, Olive Oil Sauce

Veal Parmigiana

Veal Breaded & Baked, topped with Mozzarella
Cheese, served with side Linguini

Parmigiana di Melanzane

(Vegetarian)

Layer of Eggplant, Mozzarella Cheese and
Fresh Roma Tomato Sauce with side Linguini

DESSERT

Homemade Tiramisu or Cannoli
American Coffee or Tea

Dinner Menu # 2

\$65.00 per person

APPETIZER

Choice of:

Mozzarella Caprese

Fresh Mozzarella Cheese,
Tomatoes, Basil, Extra Virgin Olive Oil

Ravioli Di Carne

Homemade Ravioli Filled with Spinach and Veal,
served with Fresh Tomato Sauce

MAIN COURSE

Choice of:

Petto di Pollo Piccata

Breast of Chicken sauteed with Capers in a Lemon
White Wine Sauce

Costoletta di Maiale

Pork Chop stuffed with Prosciutto, Mozzarella
Cheese in a Madeira Wine Sauce

Fileto Di Salmone Grigliato

Grilled Filet of Norwegian Salmon, Served in a
Lemon Pink Peppercorn Sauce

Parmigiana di Melanzane

(Vegetarian)

Layer of Eggplant, Mozzarella Cheese and
Fresh Roma Tomato Sauce

DESSERT

Chocolate Mousse Cake or Cannoli
American Coffee or Tea

Dinner Menu Options

Please choose your menu selections for Dinner.
More dinner options are listed on the previous page.



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Dinner Menu # 3

\$75 per person

APPETIZER

Choice of:

Fried Calamari

Tender Calamari Dusted in Flour & quick fried
crispy served with Marinara sauce

Gamberi al/a Zeffirelli

Sauteed Jumbo Shrimp with Garlic & white wine
sauce

SALAD

Caesar Salad

Romaine Lettuce, Garlic Croutons &
Homemade Caesar Dressing

MAIN COURSE

Choice of:

Vitello Al Funghi Porcini

Veal Scaloppini with Porcini Mushrooms, Thyme,
Brandy and Cream Sauce

Branzino Capri

Sauteed Fi/et of Mediterranean Sea Bass topped
with Crab Meat and served with Lobster/Champ-
pagne Sauce

Fileto Di Manzo

Grilled Fi/et of Beef with Mixed Mushrooms and
Baro/a Wine Sauc

DESSERT

Homemade Tiramisu, Cannoli
Or Homemade Ricotta Cheesecake
American Coffee or Tea

Dinner Menu # 4

\$85.00 per person

FIRST COURSE | PASTA COMBINATION

Choice of:

Ravioli Alla Paesana

Homemade Ravioli filled with Sausage, Spinach,
Parmigiana, & Tomato Sauce

Gnocchi Quattro Formaggi

Potato Dumpling served with
Four Cheese Sauce

SALAD

MAIN COURSE

Choice of:

Branzino Capri

Sauteed Fi/et of Mediterranean Sea Bass topped
with Crab Meat and served with
Lobster/Champagne Sauce

Roasted Rack of Lamb

Served with Wild Mushrooms & Rosemary Sauce

Famous Veal Chop (Add \$10)

Marinated with our own Herbs and Spices,
Pan Seared and then Grilled to Perfection

DESSERT

Tiramisu, Cannoli or Wild Berries Sorbet
American Coffee or Tea

Event Booking Form



Thank you for choosing Zeffirelli Ristorante Italiano for your upcoming event and a Celebration to remember. Yours. Please fill out the following information and fax or email back this form. After this deposit has been received a confirmation email will follow, Please contact us if you have if you have not received your confirmation email within 3 (three) business days.

Please fill out the information below, save the PDF and email it to zefl@aol.com.

Event Information

Event Name: _____

Event Date: _____

Type of Function: _____

Number of People: _____

Start Time: _____ End Time: _____

Contact Name: _____

Office Phone: _____

Name of Organization: _____

Telephone: _____

Cell: _____

Fax: _____

Email: _____

Credit Card Information

Card Holder Name: _____

Card Number: _____

Form of Payment: Visa Discover Amex Cash

Expiration Date: ____/____/____

The above card will be charged for the amount of: \$500.00 for deposit to secure the Date of the reservation for the event. I full understand that all deposits are none -refundable.

Virginia, Town of Herndon sales taxes and 20% gratuity will be added to the final bill. Deposit will be deducted from final bill.

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Terms And Conditions

Please enter your Menu Selection and sign below.

Menu Selection # _____

Must be submitted no later than 12 noon at least one week in advance of the scheduled event.

- 1) An exact count and signed contract must be submitted no later than 12 noon two (2) business days before the event. This number is a guarantee and is not subject to reduction. The final bill will be charged based on this guarantee.
- 2) Final payment must be made by the end of your function. Billing and invoicing is not available.
- 3) Any food brought to the premise must be authorized with the event Manager's prior written permission. In consideration of health and safety of our guests. Zeffirelli Ristorante asks that no leftover food from a buffet or displayed hors d'oeuvres leave our premises with the event host or attendees.
- 4) We request that all guests should arrive on time.
- 5) Cancellations made less than one week in advance of the event are subject to 50% of the total estimated bill or minimum charge of \$30.00 per estimated guest, whichever is greater. Cancellations less than three business days are subject to 100% of the estimated contract. In the event of a cancellation, deposits may be used towards the booking of a future event within the same calendar year.
- 6) Any Audio and Visual equipment must be approved by the Manager.

By typing your name below, you agree to the terms and conditions

Cardholder Name (*Please print*):

Deposit:

Date: ____/____/____