



Servino

private dining | events | weddings

9 Main Street
Tiburon, California 94920
www.servino.com
(415) 435-2676

history | bellavista room | sample menus | parking

Servino Ristorante was established in 1978, on Ark Row in downtown Tiburon. We have built our reputation as a family owned and operated restaurant by consistently offering the highest quality in food, wine and personal service.

In 1999, we relocated to our present location on the beautiful Tiburon waterfront. The restaurant hosts breath-taking views of the San Francisco skyline, Angel Island and the Belvedere Marina.

Our menu reflects Owner Angelo Servino's love for his homeland's southern Italian cooking and using the freshest local ingredients. We specialize in fresh house made pastas, free range meat and poultry and sustainable seafood. Our wood-burning oven adds a special flavor to our thin crust pizzas. Servino prides itself with an extensive and carefully chosen selection of Italian and California wines.

Servino offers a full service private dining room on the second floor. The Bellavista Room is a beautiful and charming private dining room with its own bar and waterfront deck overlooking the bay with stunning views of the San Francisco skyline and angel island. It exudes a warm and relaxed Mediterranean atmosphere.

No event is too small, too formal, too simple or too complicated for our staff to coordinate. Whether you are looking for the perfect place for a birthday, anniversary, rehearsal dinner, cocktail party, breakfast meeting, business lunch or any special gathering, we will help make each event a marvelous and memorable occasion.



history | **bellavista room** | sample menus | parking

Our Bellavista Room, which includes use of the private Bellavista Deck, provides stunning unobstructed view of the San Francisco skyline and Angel Island. This space has a private bar, lounge and kitchen making it an ideal private space to kick off a memorable event.

The space accomodates 25 to 130 guests for a seated event, or up to 200, for a standing reception. The Bellavista Deck can accommodate 70 standing guests, and is perfect for a wedding ceremony.

The Bellavista Room is available for Breakfast meetings and gatherings.

Additionally, an entire buyout of the restaurant including the Dining Room and Bellavista Room can accommodate a seated capacity of up to 270 and a standing capacity of 350.

Room rental charge and a minimum charge for Food and Beverage will be established, dependent on season, day, and time of your event.



passed appetizer reception menu

\$20 per person

Approximately 2 pieces of each item per person

Arancini Siciliana

Risotto balls stuffed with mozzarella, fried and dusted with Parmesan

Bruschetta

Garlic crostini topped with fresh roma tomatoes and julienne basil

Polpettine

Traditional beef meatballs with tomato sauce

Spiedini di Verdure

Roasted organic vegetable skewers with a balsamic drizzle

Polenta con Gorgonzola

Baked polenta topped with gorgonzola

Spiedini di Pollo

Organic Chicken Skewers with a balsamic drizzle

Portabellini Ripieni

Baby portabella mushrooms stuffed with mixed seasonal vegetable puree and ricotta

Bocconcini di Mozzarella con Pomodoro & Basilico

Mozzarella balls, tomato and basil skewers | + \$2

Torta di Granchi Housemade crisp mini crab cakes with basil aioli | + \$2

Prosciutto e Buffalo

Buffalo Mozzarella wrapped with Italian prosciutto | + \$2

Burrata

Fresh soft Mozzarella cheese served on Toasted Crostini with EVOO | + \$2

Cetriolo con Burrata

Fresh soft Mozzarella cheese served on cucumber slice with EVOO | + \$2

Prosciutto e Melone

Cantaloupe wrapped with Italian prosciutto drizzled with truffle oil | + \$2

Asparagi

Asparagus wrapped with Italian prosciutto drizzled with truffle oil | + \$2

Salmone e Patate

Smoked salmon served on Yukon Gold potato with crème fraiche and capers | + \$2

Gamberoni

Fresh prawn skewers with garlic, olive oil and parsley | + \$2

Tonno Crudo

Tuna Tartar, topped with Micro Arugula, served on Crostini | + \$2

Anatra

Sliced Seared Duck Breast on Toasted Crostini with swiss chard | + \$2

Tagliata di Manzo

Sliced Flank Steak on a skewer with a Balsamic drizzle | + \$2

SLIDERS

Meatball Slider with marinara sauce - \$3.00 each

Eggplant Slider with marinara sauce - \$2.50 each

PIZZETTE

Thin sliced pizzas from our wood-burning oven

(Approximately 16 thin slices per pizza)

Margherita – mozzarella, San Marzano tomato sauce, basil, parmesan and extra virgin olive oil | \$14

Classica – sliced hobb's pepperoni, San Marzano tomato sauce, mozzarella cheese | \$15

Funghi – crimini and baby shitake mushrooms, mozzarella cheese, thyme and white truffle oil | \$16

Salsiccia – mild italian sausage, kale, goat cheese, chili flakes, San Marzano tomato sauce, mozzarella cheese | \$17

SERVINO PLATTERS

Presentation platters are an excellent way to enhance your event by adding more variety to your menu. Especially great for Passed Appetizer Style Events & Buffets.

Small Platter Serves 20-30 Guests

Large Platter Serves 40-50 Guests

Vegetali Crudités \$75 | \$125

Finger friendly fresh seasonal vegetables with house made dipping sauce

Vegetali alla Griglia \$90 | \$140

grilled seasonal vegetables

Frutta di Stagione \$100 | \$150

Assorted seasonal fruits served with mixed nuts

Formagi Misto \$160 | \$250

Assorted sliced Italian soft and hard cheeses served with sliced baguettes

Antipasti Platter \$120 | \$195

An assortment of imported and local cold cuts & olives

Smoked Salmon Platter \$110 | \$175

Smoked salmon with red onion, capers and lemons

Vassoio di Ostreche \$135 | \$240

Large Pacific Oysters served chilled over crushed iced, with housemade cocktail sauce

Gamberoni Freddi \$100 | \$150

Large chilled prawns, served with our housemade spicy cocktail dressing

Misto di Mare \$200 | \$330

Pacific seafood platter (including oysters, clams & shrimp) served over crushed ice, dipping sauce



plated | buffet | family-style service

Menus UNO, DUE, and TRE are available for DAYTIME and EVENING EVENTS and for either plated, buffet or family-style service. All options include a side dish and potato for each guest.

Menu Uno \$49

Two Passed Appetizers | One Salad | Two Entrees

Menu Due \$59

Three Passed Appetizers | One Salad | Three Entrees

Menu Tre \$69

Five Passed Appetizers | One Salad | Three Entrees



MENU UNO \$49

Two Passed Appetizers | One Salad | Two Entrees

ANTIPASTI | Choice of Two

Arancini

Risotto balls stuffed with mozzarella quickly fried and dusted w/Parmesan

Bruschetta

Toasted garlic bread topped with tomatoes, basil and garlic

Portabellini Ripieni

Bite-sized portobello mushrooms stuffed with vegetable puree & ricotta cheese

Polpettine

Traditional beef meatballs with tomato sauce

Spiedini di Pollo

Organic Chicken Skewers with a balsamic drizzle

INSALATE | Choice of One

Mista di Campo

Star Route mixed greens, dried cranberries with lemon-shallot vinaigrette

ENTREE | Choice of Two

Rigatoni Sardi

Rigatoni with Baby Shitake, Squash, Thyme and Parmigiana

Fusilli con Salsiccia

Corkscrew pasta, Sausage, Kale, Chili Flakes, Onion, Pecorino Romano

Meat or Vegetarian Lasagna

Only available for up to 60 guests on a Buffet or Plated Dinner only

Petto di Pollo Contadino

Organic chicken breast and wild mushroom sauce

Melanzane Parmigiana

Baked eggplant, parmesan, marinara

MENU DUE \$59

Three Passed Appetizers | One Salad | Three Entrees

ANTIPASTI | Choice of Three

Arancini

Risotto balls stuffed with mozzarella quickly fried and dusted w/Parmesan

Bruschetta

Toasted garlic bread topped with tomatoes, basil and garlic

Portabellini Ripieni

Bite-sized portobello mushrooms stuffed with vegetable puree and ricotta cheese

Polpettine

Traditional beef meatballs with tomato sauce

Spiedini di Pollo

Organic Chicken Skewers with a balsamic drizzle

Torta di Granchio

Housemade crispy mini crab cakes with basil aioli | + \$1

Burrata

Fresh soft Mozzarella cheese served on Toasted Crostini with EVOO | + \$1

Spiedini di Gamberoni

Fresh prawn skewers with garlic, olive oil & parsley | + \$1

Tonno Crudo

Tuna Tartar, Micro Arugula, served on Crostini | + \$1

Tagliata di Manzo

Sliced Flank Steak on a skewer with Balsamic Reduction | +\$1

INSALATE | Choice of One

Mista di Campo

Star Route mixed greens, dried cranberries with lemon-shallot vinaigrette

Rustica

Organic baby Star Route greens with goat cheese, candied walnuts, champagne vinaigrette

Spinaci

Baby spinach, walnuts, goat cheese and Dijon mustard vinaigrette

Cesare

Little gems with Caesar dressing and Parmiggiano Reggiano

ENTREE | Choice of Three

Rigatoni Sardi

Rigatoni with Baby Shitake, Squash, Thyme and Parmigiana

Fusilli con Salsiccia

Corkscrew pasta, Sausage, Kale, Chili Flakes, Onion, Pecorino Romano

Meat or Vegetarian Lasagna

Only available for up to 60 guests on a Buffet or Plated Dinner only

Salmone Mediterraneo *

Grilled fillet of Wild Salmon with Fresh Tomatoes, capers, olives and fresh basil

Maiale

Roasted Pork Loin served 'a jus'

Tagliata

Sliced Flank Steak, Italian herbs and beef sauce

Anatra

Sonoma Duck Breast with aged balsamic vinegar | + \$7

Fileto di Manzo

Filet of Beef with Chianti sauce | + \$7

NOTE: Wild Salmon available June through October, Corvina Sea Bass will be substituted when Salmon is not in season.



MENU TRE \$69

Five Passed Appetizers | One Salad | Three Entrees

ANTIPASTI | Choice of Three

Arancini

Risotto balls stuffed with mozzarella quickly fried and dusted with Parmesan

Crostini di Stagione

Toasted garlic bread topped with seasonal vegetables

Portabellini Ripieni

Bite-sized portobello mushrooms stuffed with vegetable puree and ricotta cheese

Polpettine

Traditional beef meatballs with tomato sauce

Spiedini di Pollo

Organic Chicken Skewers with a balsamic drizzle

Torta di Granchio

Housemade crispy mini crab cakes with basil aioli | + \$1

Burrata

Fresh soft Mozzarella cheese served on Toasted Crostini with EVOO | + \$1

Spiedini di Gamberoni

Fresh prawn skewers with garlic, olive oil & parsley | + \$1

Tonno Crudo

Tuna Tartar, Micro Arugula, served on Crostini | + \$1

Anatra

Seared Duck Breast served on Toasted Crostini with Swiss chard | + \$1

Salmone Afumicato

Smoked Salmon on Yukon Gold Potato with crème fraiche & capers | + \$1

Tagliata di Manzo

Sliced Flank Steak on a skewer with Kale & Balsamic Reduction | + \$1

INSALATE | Choice of One

Rustica

Fresh baby greens, goat cheese, candied walnuts, champagne vinaigrette

Spinaci

Baby spinach, walnuts, goat cheese and Dijon mustard vinaigrette

Cesare

Little gems with Caesar dressing and Parmigiano Reggiano

Rucola e Barbietole

Arugula, baby beets, pistachio, pickled red onions, gorgonzola & apple cider vinaigrette

Insalate di pomodoro | Seasonally available May - September

Heirloom tomato salad, celery, red onion, basil, olives, goat cheese | + \$2

ENTREE | Choice of Three

Tortellini della Casa

House made tortelloni filled with ricotta and parmesan, San Marzano

Tomato Sauce

Ravioli Di Funghi

House made ravioli stuffed with mushroom and ricotta in a Brown Butter

Rosemary Sauce

Branzino

Pan seared sea bass with fennel, lemon and dill

Vitello

Veal Tenderloin topped with prosciutto and fontina in marsala wine reduction

Anatra

Sonoma Duck Breast with aged balsamic reduction

Filetto di Manzo

Filet of Beef with Chianti sauce



additional courses

CHEESE COURSE

Selection of Two Local Cheeses | + \$8

Selection of Three Local Cheeses | + \$12

Served with Crostini & Fruit

DESSERT COURSE

Includes locally roasted coffee from Caffè Aciri, and assorted specialty teas.

Biscotti Individual \$3 | Family Style \$4

Housemade Italian Cookies

Tiramisu | \$9

Espresso soaked lady fingers layered with mascarpone

Panna Cotta | \$9

Vanilla Bean Custard

Bingne | \$9

Puff Pastry filled with Italian Pastry Cream

Mini Tartlets | \$9

with pastry cream and seasonal fruit

Torta di Cioccolata | \$9

Chocolate flourless cake with Hazelnuts & Chocolate sauce

Trio of Desserts | \$12

Served individually, select three from above

Dessert Station | \$11

Select three from above

Desserts and Cakes baked in a professional bakery may be brought in to accompany your meal. A \$2 per person handling/cutting fee will apply to this option.



breakfast

BREAKFAST | \$10

Selection of freshly made muffins, croissants and scones from our bakery at Caffè Acri with Fruit Jelly Spreads. Served with locally roasted coffee and assorted specialty Teas.

FULL CONTINENTAL | \$20

The above breakfast offering, accompanied with Organic Yogurt, Organic Granola, Seasonal Fruit Salad.

BRUNCH | \$40

SWEET

Freshly made Muffins, Croissants & Scones from our bakery at Caffè Acri
Organic Yogurt
Organic Granola
Seasonal Fruit Salad

SAVORY

Choice of Frittata or Scrambled eggs mixed with seasonal vegetables
Calabrese Sausage or Smoked Bacon
Country Potatoes
Organic Garden Salad
Grilled Seasonal Vegetables
Smoked Salmon, Cream Cheese, Della Fattoria Integrale Bread | +\$4
Assorted Artisanal Cheese & Compote | +\$4

PASTA | ADD + \$6

Selection of One:

Tortellini al Pesto

Cheese tortellini in a pesto sauce

Gnocchetti e Salsiccia

Ear shaped pasta, green gulch kale, mild sausage and andante musette pecorino

CHEESE COURSE IS AVAILABLE



additional menu and pricing information

SERVICE FEE & TAXES:

A service charge of 22%, and current sales tax rates will apply to all Food and Beverage orders. The service charge is applicable on cake cutting fees and corkage fees.

SERVICE NOTES:

PLATED SERVICE: At the time of submitting your final Guest Count 7 days prior to the event, Servino will also require an advanced entrée selection count. Clients are required to indicate each guest's entrée selection on a place card or table setting and provide the place cards.

BUFFET SERVICE: Only an advanced guest count along with your menus selections is required prior to the event.

FAMILY-STYLE SERVICE: Only an advanced guest count along with your menus selections is required prior to the event.

OUTSIDE FOOD:

Other than dessert from a professional bakery, no other food items can be brought in for an event.

DIETARY REQUESTS:

When making menu selections, please indicate any special dietary requests and allergies.

Servino offers a full Gluten-free menu.



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HOURLY PARKING:

Hourly paid parking is available at three (3) nearby parking locations: the Main Street, Point Tiburon, and Bank of America Lots.

PRE-PAID PARKING:

If you would like to pre-pay for your guests parking, the Bank of America Parking Lot offers an all-day rate of \$5/car. They can be reached at 415-435-1316.

VALET PARKING SERVICE:

Special Valet Parking Options can be arranged for your entire event as well. Please call CPA Valet for pricing, 415-382-0588.

for more information or to book, please contact:

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