



SPECIAL EVENTS
DINNER | LUNCHEONS
CATERING | COOKING CLASSES



EVENTS AT SUGO

Sugo deftly blends the cuisines of Italy and Greece to create an old world dining experience steeped with charm and sincere hospitality. Enjoy generous portions of our classic, yet innovative dishes. Take a seat at our table and let us take you back to a time when the conversation of good friends combined with great food and wine were the only things needed for an entertaining evening out.

Sugo offers a variety of packages that make us a perfect location for private, corporate, fundraising and media dinners and luncheons as well as social celebrations such as birthday parties, weddings, Bar and Bat mitzvahs and confirmations. Catered events at your location are also available.

INTIMATE DINNERS AND COCKTAILS

Sugo offers various private and semi-private spaces to accommodate personal, business, and social events. Our event spaces can accommodate parties from 8 to 100 guests.

UNIQUE AND CUSTOM EVENTS

Looking for a truly creative option? Sugo has an expert wine staff and professional chefs at your disposal, and we look forward to creating a private wine or spirit tasting, or a unique chef's tasting menu for your event. Private cooking classes with Sugo patriarch, Mr. C are also available. You'll put your apron on and dig your hands into one of Sugo's iconic dishes as you learn how to make Meatball al Sugo or Federico's Braciolo from the master himself. Mr. C will entertain you with stories from the family's past and instruct you how and why each step is important to the dish.

FURTHER OPTIONS

Sugo has the audio and video equipment you need available for a nominal charge, including a digital projector, a ten foot screen, and an in-house audio system. Sugo is pleased to include customized menus for your event. Just let us know your special salutation to be printed on your menus.

Custom cakes, pastries, and desserts from our sister restaurant Double Zero are available.

CONTACT INFORMATION

Event Coordinator

Mikki Warburton
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General Manager

Nancy Castellucci
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STANDING RECEPTION

PASSING PLATES

Priced per piece

MEATBALL AL SUGO

Sausage meatball stuffed with roasted tomatoes, caramelized onions, and dates, dressed with tomato basil sauce \$1.5

CAPRESE CROSTINI

Marinated tomatoes, walnut pesto, Parmigiano Reggiano and fresh basil served on a French baquette \$1.5

SPANAKOPITA

Traditional Greek spinach pie, layered with phyllo dough, spinach, onions, and ricotta cheese. Finished with Moscatel wine reduction \$1.5

MAIALINO FLATBREAD

Slow Roasted pork, walnut pesto, rosemary, olive oil, arugula, ricotta salata, roasted tomato, white balsamic reduction \$1.5

GREEK FLATBREAD

Mozzarella, provolone, Mt. Vikos feta cheese, spinach, and dried figs \$1.5

CRAB TOAST

Fresh blue crab, cilantro aioli, avocado crema, red onion, cucumber \$2.25

ARANCINI

Crispy wild mushroom risotto balls, truffle, pecorino \$2

BACON WRAPPED DATES

Stuffed with walnuts, romesco sauce \$1.5

FAMILY STYLE

Menu 1


\$25/guest
Choice of 1 Salad
Choice of 2 Mains


Menu 2


\$35/guest
Choice of 1 Salad
Choice of 3 Mains
Chef's Platter of Desserts

Menu 3

\$45/guest
Choice of 2 Salads
Choice of 4 Mains
Chef's Platter of Desserts

 A-la-Carte add-ons are available. Our event coordinator and chef will be happy to create a custom menu to meet your needs.

 A 20% service charge will be added on parties of 8 or more. We will accommodate any dietary restrictions due to a food allergy or intolerance

 Wine and beverage selections will be customized for your special event.

BASIL ROOM

10 ~ 18 guests

BRODETTO ROOM

20 ~ 35 guests

PUTANESCA ROOM

50 ~ 75 guests

MAIN DINING ROOM

45 - 60 guests

Pyrrn Room

8 ~ 12 guests

PATIO

12 ~ 35 guests

The Brodetto and Putanesca Rooms can be combined to accommodate larger parties.

SALADS

INSALATA MISTA

Seasonal mixed greens, grape tomatoes, caramelized radishes and onions, house-made croutons, fresh mozzarella, house vinaigrette

CAESAR

Romaine lettuce, Parmigiano Reggiano, classic dressing, herb croutons, cracked black pepper

SPINACI

Baby spinach, gorgonzola dolce, candied walnuts, figs, roasted marinated peppers, crispy applewood smoked bacon, balsamic vinaigrette

RUSTIC

Artisan lettuce, citrus oregano vinaigrette, Greek olives, orange, red onion, cucumber, aged feta

MAINS

FEDERICO'S BRACIOLE

Pork tenderloin, Italian sausage, dates, and caramelized onions, grilled zucchini, fennel, peppers, roasted mushrooms, tomato sugo, balsamic reduction

CANNELLONI house-made pasta, lamb bolognese, caramelized red onions, provolone, herb ricotta, Parmigiano-Reggiano

WILD CAUGHT SALMON

Spanish olives, marinated artichokes, confit tomatoes, wilted spinach and finished with lemon beurre blanc (\$5 supplement per person)

SCALLOPS PICCATA

Maine diver scallops over fresh basil pasta, thin sliced tomato, red pepper pesto, grilled asparagus, lemon butter sauce (\$5 supplement per person)

ARCITO'S CHICKEN PARMESAN

Dressed in Italian bread crumbs, artisan pasta, provolone, mozzarella, Mr. C's tomato basil sauce

HANGER STEAK

Big Green Egg smoked hanger steak, gigande beans, wild mushrooms, aged feta, roasted red peppers, fresh arugula (\$5 supplement per person)

AUNT LENA'S CHICKEN

Dressed in Italian bread crumbs with Prosciutto di Parma, caramelized onions, mozzarella, baby spinach, garganelli, pink crème sherry sauce

FOUR CHEESE RAVIOLI

Tomato basil sauce

EGGPLANT PARMESAN

Crispy eggplant, tomato sugo, fresh mozzarella, ricotta, goat cheese, fresh basil, Parmigiano Reggiano, grilled zucchini, charred fennel, and marinated peppers

PORK TENDERLOIN

Grilled pork tenderloin, braised pork shoulder, caramelized onions, spinach, golden raisins, bacon, Pedro Ximenez wine reduction

DESSERT

CHEF'S PLATTER \$7 per person

PERSONALIZED MENU

TIER 1 PRICING

Choice of 1 Main - Menu Price

Choice of 2 Mains - \$21

Choice of 3 Mains - \$25

Small Plates and Salads - A La Carte

FEDERICO'S BRACIOLE

Pork tenderloin stuffed with Italian sausage, dates, and caramelized onions served atop grilled zucchini, fennel, peppers, roasted mushrooms, tomato sugo, balsamic reduction

CANNELLONI house-made pasta, lamb bolognese, caramelized red onions, provolone, herb ricotta, Parmigiano-Reggiano

AUNT LENA'S CHICKEN

Dressed in Italian bread crumbs with Prosciutto di Parma ham, caramelized onions, mozzarella cheese, baby spinach, and garganelli pasta in a pink crème sherry sauce

FOUR CHEESE RAVIOLI

Tomato basil sauce

ARCITO'S CHICKEN PARMESAN

Dressed in Italian bread crumbs, artisan pasta, provolone, mozzarella, finished in Mr. C's tomato basil sauce

EGGPLANT PARMESAN

Crispy eggplant, tomato sugo, fresh mozzarella, ricotta, goat cheese, fresh basil, Parmigiano Reggiano, served with grilled zucchini, charred fennel, and marinated peppers

Additional vegeterian and gluten free options available

TIER 2 PRICING

Choice of 1 Main - Menu Price

Choice of 2 Mains - \$35

Choice of 3 Mains - \$40

Small Plates and Salads - A La Carte

HANGER STEAK

Big Green Egg smoked hanger steak, gigande beans, wild mushrooms, aged feta, roasted red peppers, fresh arugula

WILD CAUGHT SALMON

Spanish olives, marinated artichokes, confit tomatoes, wilted spinach and finished with lemon beurre blanc

SCALLOPS PICCATA

Maine diver scallops over fresh basil pasta, thin sliced tomato, red pepper pesto, grilled asparagus, lemon butter sauce

MARKET FISH

Fresh market fish, seasonal vegetables, chef's sauce MKT

VEAL PORTERHOUSE

14 oz, creamy leeks, roasted fingerling potatoes, caramelized onions, cherrywood bacon, aged feta, veal demi glace

SHRIMP SCAMPI

Roasted mushrooms, fresh tomatoes, fresh basil, lemon butter sauce, red pepper pappardelle

INDIVIDUAL SALADS

RUSTIC

Artisan lettuce, citrus oregano vinaigrette, Greek olives, orange, red onion, cucumber, aged feta 7

CAESAR

Romaine lettuce, Parmigiano Reggiano, classic dressing, herb croutons, cracked black pepper, anchovy bacon 7

SPINACI

Baby spinach, gorgonzola dolce, candied walnuts, figs, roasted marinated peppers, crispy applewood smoked bacon, balsamic vinaigrette 7

DESSERTS

TIRAMISU

Espresso ladyfingers, mascarpone & zabaglione cream cocoa powder 7

CHOCOLATE CAKE

Dark chocolate, amaretto, white chocolate, mascarpone, espresso, milk chocolate, Nutella, praline 9

ANCIENT GREEK CHEESECAKE

Pistachio-date caramel, honey whipped cream, cinnamon phyllo dough (available gluten free) 7

CANNOLI

Italian crème with shaved chocolate 6

GELATOS

House-made seasonal flavors, biscotti (gluten free) Sm 6 Lg 9

WINES

TIER 1

\$30 per bottle

Riello Delle Balze Chianti
Sangiovese, 2011

Zenato IGT
Pinot Grigio, 2013

TIER 2

\$45 per bottle

Ciacci Piccolomini Toscana Rosso IGT
2011

Livon Pinot Grigio, 2014

TIER 3

\$55 per bottle

Lucente IGT
Merlot, Sangiovese, Cabernet Sauvignon
2013

Mastroberardino
Greco, 2014

COCKTAILS

Choose from our extensive list of signature and classic cocktails. Our mixologists are available if you're interested in a specially created cocktail for your event.