

Busalacchi's on Fifth

3683 5th Avenue
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEEvents.com
www.EMEEvents.com

- ◆ Brunch
 - ◆ Sun – Sat 10:00am-2:00pm
- ◆ Lunch
 - ◆ Mon – Fri 11:30am-2:00pm
- ◆ Dinner
 - ◆ Mon – Fri 5:00pm-9:30pm
 - ◆ Sat – Sun 5:00pm-10:30pm
- ◆ Private Dining for Parties up to 60 guests
- ◆ Semi-Private Dining for Parties up to 13 guests
- ◆ Self-Parking or Valet Available
- ◆ Dress Code: Business Casual



We opened this restaurant in 1986 for Joe Busalacchi to showcase his culinary talents and to have a place for our customers to come to have a fine meal and always feel “at home.” We carefully select our staff so that they become part of our family and then in turn, you do too. After spending much time in our restaurants, our son Joey decided that he, too, wanted to become a part of them. We feel so confident in his skills that we have now turned the management of Busalacchi's over to him. Please enjoy your time with us, and if there's anything at all we can do for you, please don't hesitate to ask. We want you to have a memorable dining experience at Busalacchi's.

Group Accommodations



Upstairs Room

This spacious private room is located upstairs. This room has completely enclosed.

Without AV:

Banquet Tables: 50 Guests spacious
60 Guests maximum
Separate Tables: 40 Guests spacious
45 Guests maximum
T-Shape: 22 Guests spacious
26 Guests maximum

WITH AV:

Banquet Tables: 40 Guests spacious
42 Guests maximum
T-Shape: 22 Guests spacious
26 Guests maximum

*\$1,000 Food & Beverage Minimum,
Plus 20% Service Charge & Tax*



Back Room

This small semi-private room is located to the side of the Main Dining Room.

Without AV:

U-Shape: 12 Guests spacious
13 Guests maximum
T-Shape: 12 Guests spacious
13 Guests maximum
Large Rectangle: 12 Guests spacious
13 Guests maximum

8 Guest Minimum



Patio

This Front Patio is partially covered and heated.

Without AV:

Banquet: 40 Guests spacious
50 Guests maximum
Separate Small Tables: 36 Guests spacious
40 Guests maximum

WITH AV:

Banquet: 40 Guests spacious
50 Guests maximum

*\$1,000 Food & Beverage Minimum,
Plus 20% Service Charge & Tax*

Group Menus

BASIC CUSTOM MENU

FIRST COURSE

Caesar Salad
Our House Specialty

ENTRÉE

Choice of

Veal Picatta
*Veal Medallions, Mushrooms and Capers
in a Lemon-Butter White Wine Sauce*

Chicken Marsala
Chicken Breast and Mushrooms in a Sweet Marsala Wine Sauce

Eggplant Parmesan

GARLIC BREAD

DESSERT

Tiramisu

ICED TEA, COFFEE, WATER

\$38.00 PER PERSON
PLUS BEVERAGES, 20% SERVICE CHARGE & TAX

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

STANDARD CUSTOM MENU

APPETIZERS

Bruschetta
Fresh Tomatoes, Garlic, Basil and Olive Oil over Toasted Bread

Fried Calamari
Fried in Our Special Light Breading

FIRST COURSE

Caesar Salad
Our House Specialty

ENTRÉE

Choice of

Veal Picatta
*Veal Medallions, Mushrooms and Capers
in a Lemon-Butter White Wine Sauce*

Chicken Marsala
Chicken Breast and Mushrooms in a Sweet Marsala Wine Sauce

Eggplant Parmesan

GARLIC BREAD

DESSERT

Choice of

Tiramisu

Cannoli

ICED TEA, COFFEE, WATER

\$45.00 PER PERSON
PLUS BEVERAGES, 20% SERVICE CHARGE & TAX

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Group Menus

PREMIER CUSTOM MENU

APPETIZER

Seafood Antipasto

ENTRÉE

Choice of

Veal Picatta

*Veal Medallions, Mushrooms and Capers
in a Lemon-Butter White Wine Sauce*

Chicken Marsala

Chicken Breast and Mushrooms in a Sweet Marsala Wine Sauce

Eggplant Parmesan

Halibut

Shrimp Scampi

*Shrimp, Mushrooms, Garlic and Capers
in a Lemon White Wine Sauce*

GARLIC BREAD

DESSERT

Choice of

Lava Cake

Tiramisu

Cannoli

ICED TEA, COFFEE, WATER

\$65.00 PER PERSON

PLUS BEVERAGES, 20% SERVICE CHARGE & TAX

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

\$75 ALL-INCLUSIVE DINNER

*Includes Food, Beverage, Two (2) Glasses of Wine,
Tax and Gratuity*

FIRST COURSE

Caesar Salad

Our House Specialty

ENTRÉE

Choice of

Veal Picatta

*Veal Medallions, Mushrooms and Capers
in a Lemon-Butter White Wine Sauce*

Chicken Marsala

Chicken Breast and Mushrooms in a Sweet Marsala Wine Sauce

Halibut

Eggplant Parmesan

GARLIC BREAD

DESSERT

Tiramisu

ICED TEA, COFFEE, WATER

WINES

House Red and White Wine

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Group Menus

\$99 ALL-INCLUSIVE DINNER

*Includes Food, Beverage, Two (2) Glasses of Wine,
Tax and Gratuity*

APPETIZER

Seafood Antipasto

ENTRÉE

Choice of

Veal Picatta

*Veal Medallions, Mushrooms and Capers
in a Lemon-Butter White Wine Sauce*

Chicken Marsala

Chicken Breast and Mushrooms in a Sweet Marsala Wine Sauce

Halibut

Eggplant Parmesan

GARLIC BREAD

DESSERT

Tiramisu

ICED TEA, COFFEE, WATER

WINES

House Red and White Wine

MENU ITEMS AND PRICES SUBJECT TO CHANGE.



Event Information

Booking Information

Busalacchi's is happy to go over the details of your event. Once the event information (date, time, and number of guests) has been determined, Busalacchi's will fax/email their contract to the guest to be signed. When the guest agrees, the room will be put on hold and a non-refundable deposit of \$500 will be charged to a credit card. Your deposit will be applied to the final bill the evening of the event. The final balance will be presented to the host at the conclusion of the event, payment in the form of credit card or cash only is accepted.

Food and Beverage Estimate

Busalacchi's offers a variety of menus to fit your budget. A service charge of 20% will be added to all food and beverage items and tax will be calculated on 7.75% of subtotal. An extensive wine list will help to complete your event. No outside food or wine or any other beverages are permitted on premises.

Cancellations

In the event of a cancellation, Busalacchi's requires a minimum of 72 hours notice prior to event date without any penalty. Cancellations less than 72 hours of the event date result in loss of deposit.

EME Rewards

EME Appreciation Program not offered.

Earn **EME Points** equal to 1% Cash-Back* for all events EME books for you with our Approved Venues and Services.

See the Rewards page on the EME website for more details.

* EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.

Parking

Street Parking available or Valet Parking starts at \$6.00 per car. Please call for updated valet pricing.

Map & Directions



From the North heading southbound I-15:

- ◆ Take I-15 South toward San Diego.
- ◆ Take Right fork onto CA-163 South exit toward Downtown.
- ◆ Take University Avenue Exit onto 6th Avenue.
- ◆ Turn Right on Anderson Place
- ◆ Turn Right on 5th Avenue, Busalacchi's will be on your Right-hand side at 3683 5th Avenue.

From the North heading southbound I-5:

- ◆ Take I-5 South toward San Diego.
- ◆ Take exit # 20 onto I-8 East toward El Centro.
- ◆ Take CA-163 South exit toward Downtown.
- ◆ Take University Avenue Exit onto 6th Avenue.
- ◆ Turn Right on Anderson Place
- ◆ Turn Right on 5th Avenue, Busalacchi's will be on your Right-hand side at 3683 5th Avenue.

From the South heading northbound I-5:

- ◆ Take I-5 North.
- ◆ Take CA-163 North exit toward San Diego.
- ◆ Take Quince Street exit onto Quince Drive toward Balboa Park.
- ◆ Continue on Quince Street.
- ◆ Turn Right on 5th Avenue, Busalacchi's will be on your Right-hand side at 3683 5th Avenue.

From the East heading westbound I-8:

- ◆ Take I-8 West toward San Diego.
- ◆ Take CA-163 South exit toward Downtown.
- ◆ Take University Avenue Exit onto 6th Avenue.
- ◆ Turn Right on Anderson Place
- ◆ Turn Right on 5th Avenue, Busalacchi's will be on your Right-hand side at 3683 5th Avenue.

From the East heading westbound CA-94:

- ◆ Take CA-94 West.
- ◆ Take exit #1A onto I-5 North toward Los Angeles.
- ◆ Take the CA-163 North exit toward Escondido.
- ◆ Take Quince Street exit onto Quince Drive toward Balboa Park.
- ◆ Continue on Quince Street.
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Regular Dinner Menu*

ANTIPASTI FREDDI

Caprese Stack \$9.00

*Tomatoes Stacked with Basil and Buffalo Mozzarella,
Drizzled with Extra-Virgin Olive Oil and Balsamic*

Carpaccio di Bue \$11.00

*Thinly Sliced Filet Mignon, Shaved Parmesan, Extra-Virgin Olive
Oil, Arugula And Capers*

Stella di Mare \$13.00

Salad of Shrimp, Octopus, Calamari and Scallops

Bruschetta \$8.00

Fresh Tomatoes, Garlic, Basil and Olive Oil over Toasted Bread

ANTIPASTI FREDDI

Mussels alla Busalacchi \$13.50

Baked With Our Special Breading Drizzled with Olive Oil

Crespelle al Pesto \$9.00

*Thin Pesto and Romano Cheese-Filled Crêpes
Topped with a Cream Sauce
Add Crab \$4.50*

Calamari Fritti \$9.00

Fried in our Special Light Breading

Busalacchi's Imbotitti \$9.00

*Pesto, Pasta, and Three Cheeses Rolled in Eggplant
and Topped with Fresh Tomatoes*

Calamari Ripieni \$10.50

Stuffed with Crab, Shrimp, Breadcrumbs, Tomatoes and Currants

Truffle Infused Frittata \$11.00

Eggs, Mushrooms and Artichokes Drizzled with Truffle Oil

Busalacchi's Antipasto di Mare for Two \$28.00

Calamari, Italian Meats, Cheeses, Vegetables and Seafood Platter

* MENU ITEMS & PRICES SUBJECT TO CHANGE

INSALATA

Caesar \$9.00

Our House Specialty

Spinaci \$9.00

*Avocado, Goat Cheese, Apples and Walnuts,
Drizzled with a Orange Vinaigrette*

Mista \$9.00

Mixed Greens with Choice of Dressing

Chopped Salad \$9.00

*Lettuce, Olives, Garbanzo, Avocado,
Tomatoes, Gorgonzola and Fried Onions*

PASTAS

Spaghetti Ragu \$15.00

with Choice of Sauce

Add Two Meatballs \$3.50

Tortellini con Prosciutto \$18.00

Mushrooms and Prosciutto in a Cream Sauce

Rigatoni Palermo \$17.00

*Spicy Sausage, Capers, Garlic, Olives,
Tomatoes & Red Hot Chili Peppers*

Lasagna \$16.00

Chef's Choice, Changes Daily

Gnocchi alla Busalacchi \$16.00

*Potato Pasta with Pesto and Sun-Dried Tomatoes
Add Chicken \$2.50 / Add Shrimp \$4.50*

Linguini alle Vongole \$18.00

Clams, Garlic, Olive Oil, and a Touch of White Wine

Rigatoni con Pollo \$17.00

Chicken, Tomatoes, Mushrooms and Garlic

Penne Puttanesca \$16.00

*Anchovies, Tomatoes, Garlic, Capers,
Olives and Red Hot Chili Peppers*

* MENU ITEMS & PRICES SUBJECT TO CHANGE

Regular Dinner Menu*

PASTAS

Pappardelle con Osso Buco \$24.00
*Veal Shank Pieces, Stewed Vegetables
and Sun-Dried Tomatoes Over Tomato Basil Pappardelle*

Bucatini Broccoli \$16.00
Pecorino Cheese And Garlic

Capellini al Pomodoro \$15.00
Topped with Fresh Tomatoes Garlic and Basil

Ravioli di Aragosta \$22.00
Lobster Raviolis in a Pink Cream Sauce

Lunetti \$18.00
*Half-Moon Mushroom Pasta, Sage,
Lemon Zest, Artichokes and Cheese*

Busalacchi's Imbotitti \$18.00
*Pesto, Pasta, and Three Cheeses Rolled in Eggplant
Topped with Fresh Tomatoes*

Fettuccini Alfredo \$16.00
In a Cheesy Cream Sauce
Add Chicken \$2.50 / Add Shrimp \$4.50

CARNE

Spiedini di Vitello \$23.00
*Breaded Veal Rolled with Salami,
Scallions, Cheese and Breadcrumbs*

Vitello Piccata \$22.00
*Veal Medallions, Mushrooms and Capers
in a Lemon-Butter White Wine Sauce*

Saltimbocca alla Romana \$23.00
*Veal Medallions Topped with Prosciutto and Mozzarella
over Spinach in a Lemon White Wine Sauce*

8-oz Choice Filetto \$31.00
Grilled, Topped with a Sweet Porcini Mushroom Sauce

14-oz Choice New York Steak \$36.00
Grilled to Perfection and Finished in Our Rosemary Butter

*MENU ITEMS & PRICES SUBJECT TO CHANGE

POLLO

Pollo dello \$20.00
*Chef Chicken Breast Topped with Prosciutto
and Mozzarella in a Cream Sauce*

Pollo Marsala \$18.00
Chicken Breast and Mushrooms in a Sweet Marsala Wine Sauce

Pollo Parmigiano \$18.00
Breaded Chicken Baked with Marinara Sauce and Mozzarella

Pollo Piccata \$18.00
*Chicken, Mushrooms and Capers
in a Lemon-Butter White Wine Sauce*

Grigliata Mista \$36.00
Chef's Trio of Meat and Fish Changes Daily

PESCE

Scampi alla Busalacchi \$25.00
*Shrimp, Mushrooms, Garlic and Capers
in a Lemon White Wine Sauce*

Salmone Grigliato \$24.00
Salmon Steak Grilled Topped with a Chilled Bell Pepper Relish

Calamari Parmigiano \$20.00
*Breaded Calamari Steak
Baked with Marinara Sauce and Mozzarella*

Scallops alla Romana \$25.00
Wrapped with Pancetta in a Cream Sauce

VEGETARIANO

Torta di Melanzane \$16.00
*Eggplant Layered with Vegetables,
Marinara Sauce and Mozzarella Cheese*

*MENU ITEMS & PRICES SUBJECT TO CHANGE