

# Firenze

TRATTORIA

162 S. Rancho Santa Fe Road  
Encinitas, CA 92024

**Book an Event:**  
**Phone: 619.741.7916**  
**Fax: 619.741.6577**

**NewEvent@EMEEvents.com**  
**www.EMEEvents.com**

- ◆ Open Everyday
  - ◆ Mon – Sat 11:30am-10:00pm
  - ◆ Sunday 4:30pm-10:00pm
- ◆ Private Dining for Parties up to 45 guests
- ◆ Ample Self-Parking
- ◆ Dress Code: Business Casual



Walk into Firenze Trattoria and it's evident why this is a restaurant prized by locals. Like a modern Tuscan villa, its elegant, warm atmosphere is complimented by some of the most delectable Italian fare in the region.

What is it about Firenze that keeps guests salivating for more? Surely it's the expansive menu of delectable Italian specialties by master chef and Milan native, Italo Peveri. With so many standouts, it's difficult to choose favorites. Crispy Calamari Fritti is a must-have appetizer -- lightly fried squid accompanied by a garlic studded marinara sauce. The house pasta favorite, Rigatoni alla Vodka e Funghi, is a delectable infusion of wild mushrooms, peas and shallots tossed with pasta in a fresh tomato sauce with vodka and a touch of cream. And Vitello Picatta, is extraordinary -- a tender veal scaloppini bathed in white wine, butter and capers. Firenze also offers an impressive wine list and homemade tiramisu that shouldn't be missed. All is served by a gracious, attentive wait staff.

Firenze's character is an ideal compliment to its comforting cuisine. Inside, amber hues, reminiscent of a Italian sunset, cast a warm glow over cozy banquettes and tables. On the patio, guests feel as though they've been transformed to an Italian villa as they dine al fresco by candlelight, with a flowing fountain as their centerpiece.

## Group Accommodations



### The Privato

An integral element of our new private dining room is its flexibility. We have incorporated two large folding doors into its design, which divide the room into a 1/3 or 2/3 split. The small dining room can seat up to 16, the larger area up to 25, and 45 can fit comfortably in the entire room with the doors open. Your privacy is assured, and each room is fully audio visual compatible. Clean, modern design and subtle yet striking artwork set the tone for your presentation. Of course, authentic Italian cuisine and the outstanding service are the hallmarks of Firenze Trattoria.

#### Privato SMALL:

Banquet: 13 Guests spaciously  
16 Guests maximum

#### Privato LARGE:

Banquet: 22 Guests spaciously  
25 Guests maximum

#### ENTIRE Privato:

Banquet: 42 Guests spaciously  
45 Guests maximum

*Sunday – Thursday:*  
*\$750 Food & Beverage Minimum,*  
*plus 20% Service Charge & Tax*  
*Call for Fri-Sat Minimums*

*Sunday – Thursday:*  
*\$1,500 Food & Beverage Minimum,*  
*plus 20% Service Charge & Tax*  
*Call for Fri-Sat Minimums*

*Sunday – Thursday:*  
*\$2,250 Food & Beverage Minimum,*  
*plus 20% Service Charge & Tax*  
*Call for Fri-Sat Minimums* © 2007 Roussel Inc.



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## Group Menus

### MENU SELECTION ONE

#### APPETIZER

##### Bruschetta

*Fresh Tomato, Garlic, Basil, Italian Parsley,  
and Extra Virgin Olive Oil Over Toasted Ciabbata Bread*

#### SALAD

*Please Select One (1)*

##### Insalata Firenze

*Romaine, Red Onion, Mushrooms, Tomatoes, Tossed in Light Vinaigrette*

##### Insalata Caesar

*Romaine Lettuce with Our Own Caesar Dressing,  
Croutons, and Parmesan Cheese*

#### ENTRÉE

*Please Select Three (3)*

*Fresh Vegetables and Pasta Included with All Entrees  
Except Our Pasta Dishes*

##### Lasagna Firenze

*Layered With Ricotta Cheese, Veal, Beef, Chicken,  
Fresh Tomato, Mushrooms, Parmesan and an Aurora Sauce*

##### Cappellini al Pomodoro

*Angel Hair Pasta with Fresh Tomato Sauce, Garlic, Olive Oil, and Basil*

##### Linguini alla Vongole

*Baby Clams, Garlic, Shallots, Olive Oil, White Wine, and Basil*

##### Melanzane Parmigiana

*Slices of Fresh Eggplant Lightly Breaded and  
Baked with Mozzarella & Parmesan Cheese, Topped with Tomato Sauce*

##### Spaghetti Bolognese

*Traditional Spaghetti Tossed with a Savory Beef and Sausage Bolognese Sauce*

##### Rigatoni del Sole

*Grilled Smoked Chicken, Peas, and Mushrooms in a Light Cream Sauce*

#### DESSERT

*Please Select One (1)*

##### Crème Brûlée

*Homemade Classic Egg Custard Topped with Caramelized Sugar*

##### Tiramisu

*Traditional Homemade Italian Dessert. Espresso Soaked Ladyfinger  
Cookies, Liqueurs, Sweet Marscarpone Cheese, and Cream*

**\$50.00 PER PERSON**

**PLUS BEVERAGES, 20% SERVICE CHARGE & TAX**

*MENU ITEMS AND PRICES SUBJECT TO CHANGE.*

### MENU SELECTION TWO

#### APPETIZER

##### Calamari Fritti

*Lightly Fried and Served with a Piquant Marinara Sauce*

##### Antipasto Misto

*Grilled Eggplant, Stuffed Zucchini, Stuffed Mushroom, Fresh Mushroom,  
Fresh Tomato, Olives, Roasted Bell Pepper,  
Fresh Mozzarella, Coppa Salami, and Prosciutto*

#### SALAD

*Please Select One (1)*

##### Insalata Caesar

*Romaine Lettuce with Our Own Caesar Dressing,  
Croutons, and Parmesan Cheese*

##### Insalata Firenze

*Romaine, Red Onion, Mushrooms, Tomatoes, Tossed in Light Vinaigrette*

#### ENTRÉE

*Please Select Three (3)*

*Fresh Vegetables and Pasta Included with All Entrees  
Except Our Pasta Dishes*

##### Pollo Picatta

*Chicken Breast Sautéed with White Wine, Lemon, Butter, and Capers*

##### Lasagna Firenze

*Layered With Ricotta Cheese, Veal, Beef, Chicken,  
Fresh Tomato, Mushrooms, Parmesan and an Aurora Sauce*

##### Canneloni Fiorentina

*Fresh Pasta Rolled and Filled with Veal, Chicken, Spinach, and Ricotta.  
Topped and Baked with Mozzarella and Parmesan Cheeses*

##### Risotto tri Fungi

*Slow Cooked Risotto Sautéed with Porcini, Shitake & Wild Mushrooms,  
Parmesan Cheese and Herbs. Topped with Diced Roma Tomatoes and Arugula*

##### Rigatoni alla Vodka e Fungi

*Tossed With Mushrooms, Peas, and Shallots  
in a Fresh Tomato Sauce with Vodka and a Touch Of Cream*

##### Rigatoni del Sole

*Grilled Smoked Chicken, Peas, and Mushrooms in a Light Cream Sauce*

##### Cappellini al Pomodoro

*Angel Hair Pasta with Fresh Tomato Sauce, Garlic, Olive Oil, and Basil*

#### DESSERT

*Please Select One (1)*

##### Crème Brûlée

*Homemade Classic Egg Custard Topped with Caramelized Sugar*

##### Tiramisu

*Traditional Homemade Italian Dessert. Espresso Soaked Ladyfinger  
Cookies, Liqueurs, Sweet Marscarpone Cheese, and Cream*

**\$55.00 PER PERSON**

**PLUS BEVERAGES, 20% SERVICE CHARGE & TAX**

*MENU ITEMS AND PRICES SUBJECT TO CHANGE.*

## Group Menus

### MENU SELECTION THREE

#### APPETIZER

##### Antipasto Misto

*Grilled Eggplant, Stuffed Zucchini, Stuffed Mushroom, Fresh Mushroom, Fresh Tomato, Olives, Roasted Bell Pepper, Fresh Mozzarella, Coppa Salami, and Prosciutto*

##### Calamari Fritti

*Lightly Fried and Served with a Piquant Marinara Sauce*

#### SALAD

*Please Select One (1)*

##### Insalata Firenze

*Romaine, Red Onion, Mushrooms, Tomatoes, Tossed in Light Vinaigrette*

##### Insalata Caesar

*Romaine Lettuce with Our Own Caesar Dressing, Croutons, and Parmesan Cheese*

#### ENTRÉE

*Please Select Three (3)*

*Fresh Vegetables and Pasta Included with All Entrees  
Except Our Pasta Dishes*

##### Canneloni Fiorentina

*Fresh Pasta Rolled and Filled with Veal, Chicken, Spinach, and Ricotta. Topped and Baked with Mozzarella and Parmesan Cheeses*

##### Linguini alla Vongole

*Baby Clams, Garlic, Shallots, Olive Oil, White Wine, and Basil*

##### Salmon alla Griglia

*Fresh Salmon Filet Grilled and Served with Pasta and Fresh Vegetables*

##### Vitello Parmigiana

*Veal Lightly Breaded and Sautéed then  
Topped with Mozzarella and Light Marinara and Baked*

##### Pollo Picatta

*Chicken Breast Sautéed with White Wine, Lemon, Butter, and Capers*

##### Vitello Marsala

*Veal Scaloppini Sautéed in a Marsala Wine and Mushroom Sauce*

##### Filet Mignon al Casino

*Grilled with a Brandy, Red Wine, and Dijon Mustard Sauce*

##### Rigatoni alla Vodka e Funghi

*Tossed With Mushrooms, Peas, and Shallots  
in a Fresh Tomato Sauce with Vodka and a Touch Of Cream*

#### DESSERT

*Please Select One (1)*

##### Tiramisu

*Traditional Homemade Italian Dessert. Espresso Soaked Ladyfinger Cookies,  
Liqueurs, Sweet Mascarpone Cheese, and Cream*

##### Crème Brûlée

*Homemade Classic Egg Custard Topped with Caramelized Sugar*

**\$65.00 PER PERSON**

**PLUS BEVERAGES, 20% SERVICE CHARGE & TAX**

*MENU ITEMS AND PRICES SUBJECT TO CHANGE.*

## Event Information

### Booking Information

Space may be confirmed on a definite basis as early as twelve months in advance. All dates are subject to space release approval from our Special Event Coordinator and considered definite upon receipt of deposit. Firenze Trattoria is happy to go over the details of your event. Once the event information (date, time, and number of guests) has been determined, Firenze Trattoria will fax/email their contract to the guest to be signed. When the guest agrees, the room will be put on hold and a \$500 deposit will be charged to a credit card. 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

Firenze Trattoria 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.

## Event Information

### Cancellation Policy

In the event of a cancellation, Firenze Trattoria requires a minimum of 30 days notice prior to event date in order to receive a full refund of the deposit. December events require 90 days notice prior to event date in order to receive a full refund of the deposit.

### EME Rewards

**EME Appreciation Program** not offered.

In addition, 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

Firenze Trattoria has plenty of self-parking available in the West Village Center.

## Map & Directions



### From the North heading southbound I-5:

- ◆ Take I-5 South to Encinitas Blvd.
- ◆ Exit Encinitas Blvd and turn left (east).
- ◆ Travel along Encinitas Blvd for about 3.5 miles. You will pass through an intersection that has Manchester Avenue to the right and Rancho Santa Fe Road to the left. Go through this intersection.
- ◆ The West Village Center is on your right. Enter the first driveway on the right and Firenze Trattoria will be on your left.

### From the South heading northbound I-5:

- ◆ Take I-5 north to Manchester Avenue.
- ◆ Exit at Manchester Avenue and head East (left).
- ◆ Travel along Manchester Avenue and keep to the right at the second stoplight (the right turn will keep you on Manchester Avenue).
- ◆ Continue to follow Manchester Avenue until you come to Rancho Santa Fe Road.
- ◆ Make a right on Rancho Santa Fe Road, then make an immediate right into West Village Center. Firenze Trattoria will be on your left.

### From the Escondido heading westbound on Del Dios Highway:

- ◆ Take Del Dios Highway through Rancho Santa Fe.
- ◆ Del Dios Highway will turn into Paseo Delicias.
- ◆ Make a Right onto La Granada.
- ◆ Follow La Granada and veer to the right onto Los Morros.
- ◆ Make a Left onto La Bajada.
- ◆ Make a Left onto Rancho Santa Fe Road. Firenze Trattoria will be the first building in the West Village Center to your left.

## Regular Dinner Menu\*

### ANTIPASTI

#### Bruschetta \$7.95

*Grilled Ciabatta Bread Brushed with Pesto and Topped with Diced Roma Tomatoes, Basil, Garlic and Extra Virgin Olive Oil*

#### Polenta Fungi e Gorgonzola \$8.95

*Soft Polenta Sautéed with Wild Mushrooms and Gorgonzola*

#### Melanzane Napolitano \$9.95

*Mélange of Eggplant, Sun Dried Tomato, Sweet Onion and Caper, Topped with Goat Cheese*

#### Mozzarella Caprese \$12.95

*Fresh Mozzarella Di Bufala, Tomato, Basil, and Extra Virgin Olive Oil*

#### Calamari Fritti \$16.95

*Lightly Fried and Served with Piquant Marinara Sauce*

#### Carpaccio di Manzo \$16.95

*Thin Sliced Filet of Beef, Arugula, Capers & Parmesan Cheese*

#### Antipasti Misto \$17.95

*Grilled Eggplant, Stuffed Zucchini, Stuffed Mushroom, Fresh Tomato, Kalamata Olives, Roasted Bell Pepper, Fresh Mozzarella Di Bufala, Coppa Salami and Prosciutto*

#### Calamari Venezia \$17.95

*Fresh, Hand-Cut Calamari Sautéed with Capers, Red Onions, Extra Virgin Olive Oil, White Wine and Diced Tomatoes*

#### Grigliata di Mare \$20.95

*Shrimp, Scallops, Clams, and Fresh Fish of the Day Brushed with Olive Oil and Herbs Grilled to Perfection*

### ZUPPE

#### Firenze Zuppa di Verdura \$6.95

*Fresh Homestyle Puréed Vegetable Soup*

#### Pasta e Fagioli \$6.95

*Traditional Italian Soup with White Cannellini Beans, Carrots, Onion and Pasta*

#### Zuppa di Giorno \$6.95

*Ask Your Server for Today's Selection.*

#### Shrimp Bisque \$8.95

*A Classic - Onion, Garlic, Shrimp, Cream, Cayenne Pepper, Brandy, a Touch of Tomato Sauce*

### INSALATE

#### Insalata Firenze \$7.95

*Romaine, Bermuda Onion, Mushrooms, Tomato With Vinaigrette*

#### Insalata Caesar \$8.95

*Fresh Romaine Tossed with Our Homemade Caesar Dressing, Homemade Garlic and Parmesan Croutons, and Shaved Reggiano Parmesan*

#### Chopped Caesar \$10.95

*Chopped Romaine, Roma Tomatoes & Bermuda Onion in Our Homemade Caesar Dressing Topped with Grated Parmesan*

### INSALATE (CONT.)

#### Insalata Arugula e Melé \$10.95

*Arugula, Fresh Tomato, Mushrooms, Anchovies, Apple Slices and Shaved Parmesan with Our Balsamic Vinaigrette*

#### Spinachi al Cesare \$11.95

*Baby Spinach with Onion, Tomato and Our Own Caesar Dressing*

#### Insalata Bella Vista \$13.95

*Hearts of Palm, Avocado, Fresh Diced Tomatoes, Mixed Baby Greens Tosses with Balsamic Vinaigrette*

#### Insalata dell' Orto \$13.95

*Spring Mix and Arugula with Pine Nuts, Fresh Tomatoes, Gorgonzola Cheese, Sliced Apples, Mushrooms, and Our Homemade Garlic and Parmesan Cheese Croutons Tossed in a Cranberry Vinaigrette*

#### Chopped Caesar e Pollo \$17.95

*Chicken, Chopped Romaine, Roma Tomatoes & Bermuda Onion in Our Homemade Caesar Dressing Topped with Grated Parmesan*

#### Caesar e Pollo \$17.95

*Entrée Size Caesar Salad Topped with Marinated Grilled Chicken*

#### Caesar e Salmone \$19.95

*Entrée Size Caesar Salad with Grilled Fresh Salmon*

#### Insalata Gamberi \$19.95

*Grilled Marinated Shrimp, Grilled Eggplant, Zucchini, Tomato, Goat Cheese, Bell Pepper, Pine Nuts and Mixed Baby Greens*

### PESCE

#### Linguini alle Vongole \$18.95

*Baby Clams, Garlic, Shallots, Olive Oil, White Wine and Basil with Your Choice of Red or White Sauces*

#### Calamari Marinara \$22.95

*Sautéed with Garlic, Basil, White Wine, and Fresh Tomato Sauce over Linguini*

#### Matrimonio di Mare \$23.95

*Shrimp, Scallops and Mushrooms Sautéed in a Brandy Cream Sauce with Garlic and Onion Served over Risotto, Topped with Fresh Grated Parmesan Cheese and Baked*

#### Salmone di Firenze \$23.95

*Smoked Salmon Sautéed with Shallots, Brandy, Sun Dried Tomatoes and Asparagus in a Light Cream Sauce over Fettuccine*

#### Scampi alla Fresca \$24.95

*Jumbo Shrimp Sautéed with Garlic, Shallots, Basil and Fresh Tomato Sauce over Linguini; Also Available Prepared in White Wine Sauce*

#### Salmone alla Griglia \$25.95

*Fresh Salmon Filet Grilled and Served with Pasta and Fresh Vegetables*

#### Brodetto di Mare \$27.95

*Mussels, Baby Clams, Scallops and Calamari Sautéed with Garlic, Shallots, Olive Oil, and Fresh Basil Served over Spaghetti*

#### Cioppino \$37.95

*Shrimp, Mussels, Clams, Scallops, Calamari and Pesce Del Giorno Sautéed with Garlic, Onions, Basil, White Wine and Fresh Tomato Sauce over Linguini or Risotto*

#### Pesce del Giorno A.Q.

*Chef Italo Selects the Freshest Fish Available. Ask Your Server about Today's Selection.*

## Regular Dinner Menu\*

### PASTE E RISOTTI

#### Capellini al Pomodoro \$14.95

*Angel Hair Pasta with Fresh Tomato Sauce, Garlic and Fresh Basil*

#### Ravioli di Formaggio \$14.95

*Herbed Ricotta Filled Pasta Pillows with Tomato Basil Garlic Sauce*

#### Cappellini alla Caprese \$16.95

*Angel Hair Pasta Sautéed with Fresh Roma Tomatoes, Garlic, Extra Virgin Olive Oil, Fresh Mozzarella Di Bufala, and Basil*

#### Pennette di Focco \$17.95

*Penne Pasta with Broccoli, Sun Dried Tomatoes, Pinenuts, Garlic, Olive Oil and Chili Flakes  
Add Grilled Smoked Chicken \$21.95*

#### Rigatoni alla Vodka e Funghi \$17.95

*Our Most Popular Pasta, Rigatoni Tossed with Mushrooms, Peas, and Shallots in a Fresh Tomato Sauce with Vodka and a Touch of Cream*

#### Gnocchi alla Firenze \$17.95

*Potato Dumplings Sautéed with Pine Nuts and Garlic in a Basil Pesto and Gorgonzola Cream Sauce*

#### Risotto tri Funghi \$17.95

*Slow Cooked Risotto Sautéed with Porcini, Shiitake and Wild Mushrooms, Parmesan Cheese and Herbs.  
Garnished with Diced Roma Tomatoes and Arugula*

#### Ravioli di Portobello \$17.95

*Pasta Pillows Stuffed with Diced Portobello Mushrooms and Ricotta Cheese. Sautéed with Diced Tomatoes and a Gorgonzola Cream Sauce*

#### Butternut Squash Ravioli \$17.95

*With a Sage and Butter Sauce over a Bed of Sautéed Spinach*

#### Carbonara \$17.95

*Egg Fettuccine Tossed with Prosciutto, Shallots, Peas, Fresh Cream, Parmesan*

#### Spaghetti Bolognese \$18.95

*Traditional Spaghetti with a Savory Beef and Sausage Bolognese Sauce*

#### Pasta Rustica \$18.95

*Linguini Tossed with Prosciutto, Spinach, Garlic, Gorgonzola, Pine Nuts and Basil*

#### Spaghetti Polpette \$19.95

*Handmade Meatballs Baked and Served with Our Homemade Marinara over Spaghetti*

#### Cannelloni Fiorentina \$19.95

*Fresh Pasta Rolled and Filled With Veal, Chicken, Spinach and Ricotta, Baked, and Topped with Creamy Béchamel Sauce and Bolognese*

#### Rigatoni al Forno \$20.95

*With Fresh Tomato Sauce and Homemade Italian Sausage, Topped with Mozzarella and Parmesan, then Baked*

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

### PASTE E RISOTTI (CONT.)

#### Rigatoni del Sole \$21.95

*With Grilled Smoked Chicken, Peas, and Mushrooms in a Light Cream Sauce*

#### Lasagna Firenze \$22.95

*Layered with Ricotta Cheese, Veal, Beef, Chicken, Fresh Tomato, Mushroom, Parmesan and Placed Upon Our Marinara Sauce & Topped With Creamy Béchamel Sauce*

#### Maine Lobster Ravioli \$24.95

*Large Ravioli Filled with Fresh Maine Lobster, Ricotta and Herbs Topped with a Brandy Tomato Cream Sauce*

#### Risotto Fantastico \$27.95

*Sliced Filet Mignon and Shrimp Sautéed in Aged Balsamic Sauce with Shallots and Pancetta, Then Served Over Risotto*

### GRIGLIA E SPECIALITA

*Served with Fresh Seasonal Vegetables and Pasta*

#### Melanzane Parmigiana \$18.95

*Slices of Fresh Eggplant Lightly Breaded and Baked with Mozzarella and Parmesan Cheese, Topped with Tomato Sauce*

#### Salsiccie con Peperonata \$19.95

*Grilled Homemade Italian Sausage with Bell Peppers, Red Onions, and Fresh Tomato Sauce*

#### Melanzane Rollatini \$19.95

*Thin Sliced Eggplant Rolled and Filled with Ricotta, Pine Nuts, Fresh Italian Herbs, and Bread Crumbs Topped with Fresh Tomato Sauce and Mozzarella*

#### Pollo alla Parmigiana \$22.95

*Chicken Breast Lightly Breaded and Sautéed in Olive Oil, Then Finished in a Fresh Tomato Sauce, and Topped with Mozzarella*

#### Pollo Scarpariello \$22.95

*Chicken and Italian Sausage Sautéed with Mushrooms, Garlic, Olive Oil, White Wine, and Fresh Lemon Juice*

#### Pollo Piccata \$22.95

*Chicken Breast Sautéed with White Wine, Lemon Butter, and Capers*

#### Pollo Cacciatore \$22.95

*Chicken Sautéed with Bell Peppers, Marinara, Red Onion, and Garlic*

#### Pollo e Gamberi Rosemarino \$24.95

*Chicken and Shrimp Sautéed with White Wine, Shallots, Extra Virgin Olive Oil, and Fresh Rosemary*

#### Vitello Piccata \$27.95

*Veal Scaloppini with White Wine, Lemon Butter, and Capers*

#### Vitello Marsala \$27.95

*Veal Scaloppini with Fresh Mushrooms in a Marsala Sauce*

#### Vitello alla Parmigiana \$27.95

*Veal Lightly Breaded and Sautéed Then Topped with Mozzarella and Light Marinara, and Baked*

#### Filet Mignon al Casino \$30.95

*With Brandy Red Wine Mustard Sauce. Served with Garlic Mashed Potatoes*

\*MENU ITEMS & PRICES SUBJECT TO CHANGE