

Mazzaro

Italian Dining

27644 Ynez Road, Suite M-11
Temecula, CA 92591

Book an Event:

Phone: 619.741.7471

Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

- ◆ Open Every Day
- ◆ Lunch
 - ◆ Mon – Sat 11:00am-3:00pm
- ◆ Dinner
 - ◆ Mon – Sun 5:00pm-10:00pm
- ◆ Private Dining for Parties up to 36 guests
- ◆ Main Dining Room Buyouts Available
- ◆ Self-Parking
- ◆ Dress Code: Business Casual



A little about Chef, Luigi Mazzaro

Your chef Luigi Mazzaro came from Naples in 1998. He was born and raised in a culinary ambiance, as his mother was a chef for a royal family in Naples. Luigi followed in her footsteps dilligently.

Working hard for many years to achieve his goal, he had the privilege of assisting and learning from Raffaele di Sarno, one of the best chefs in the region of Campania. Raffaele shared all the basics and many of his secrets of the kitchen.

Luigi established his position in the US as chef in one of the best restaurants in Orange County. Since then he has satisfied and educated the taste and palate of many guests with his authentic Italian cuisine.

Today Luigi Mazzaro is proud to have his own restaurant in this charming city of Temecula and welcomes you to his table for a taste of Napoli.

Group Accommodations



Chef Room

This private room can seat a maximum of 36 guests. This room features paintings and other artwork

Call for Minimums

Patio

This covered, heated patio can seat a maximum of 50 guests and features a firepit and fountain

Call for Minimums



Main Dining Room

The Main Dining Room can seat a maximum of 65 guests and features various paintings and other artwork.

Call for Minimums

Mazzaro

Italian Dining

27644 Ynez Road, Suite M-11
Temecula, CA 92591

Book an Event:
Phone: 619.741.7471
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

Group Menus

MENU SELECTION ONE

APPETIZER

Antipasto Fantasia

*Italian Cured Prosciutto & Melon, Italian Cheese,
Buffalo Mozzarella, Kalamata Olives,
Marinated Artichoke Hearts, & Bruschetta*

SALAD

Choice of

Insalata Della Casa

*Mixed Baby Greens, Red Onions, Tomatoes,
& Shaved Parmigiano Reggiano
with Balsamic Vinaigrette Dressing*

Insalata di Cesare

Traditional Caesar Salad

ENTRÉE

Choice of

Scaloppe alla Romana

*Sautéed Veal Scaloppini Topped with Prosciutto and Provolone
Cheese Finish in a Brandy Peppercorn Sauce*

Bistecca al Barolo

Ribeye, Charbroiled and Served in a Barolo Wine Reduction

Salmone ai Crciofi

*Fresh Salmon Grilled,
Served in an Artichoke Saffron Cream Sauce*

Pollo Capricciosa

*Chicken Breast with Mushroom, Bell Peppers,
Olives Finish in a Wine Demiglace Sauce*

DESSERT

Tiramisu

\$55.00 PER PERSON

PLUS BEVERAGES, 20% SERVICE CHARGE, AND TAX

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

MENU SELECTION TWO

APPETIZER

Antipasto Fantasia

*Italian Cured Prosciutto & Melon, Italian Cheese,
Buffalo Mozzarella, Kalamata Olives,
Marinated Artichoke Hearts, & Bruschetta*

SALAD

Insalata Della Casa

*Mixed Baby Greens, Red Onions, Tomatoes,
& Shaved Parmigiano Reggiano
with Balsamic Vinaigrette Dressing*

ENTRÉE

Choice of

Filetto Piemontese

*Filet Mignon, Charbroiled and Served in a Port Wine Reduction
with Sautéed Mushrooms and Truffle Oil*

Sogliola San Remese

*Sole Filet with Pine Nuts and Sun Dried Tomatoes
Served with Pinot Grigio Wine Sauce*

Trittico di Ravioli

*A Combination of Luigi's Famous Ravioli
Mushrooms and Cream Cheese,
Asparagus and Parmigiano, Ricotta and Spinach
Served in a Lorenzo Sauce*

Pollo Cacciatora

*Chicken Breast with Onion and Garlic
Served in a White Wine Tomato Sauce with Olives*

DESSERT

Fantasia di Choccolato

\$60.00 PER PERSON

PLUS BEVERAGES, 20% SERVICE CHARGE, AND TAX

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

Mazzaro

Italian Dining

27644 Ynez Road, Suite M-11
Temecula, CA 92591

Book an Event:
Phone: 619.741.7471
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

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. Mazzaro Fine Italian Dining is happy to go over the details of your event. Once the event information (date, time, and number of guests) has been determined, Mazzaro Fine Italian Dining 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 will be charged to a credit card. Deposits are based on the number of guests and estimate total cost of the event. Your deposit, in the specified amount, is due upon the signing of the contract. 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

Mazzaro Fine Italian Dining Ristorante 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, Mazzaro Fine Italian Dining requires a minimum of forty-eight (48) hours. Deposits can be used towards a future event with 30 days of original event date.

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.

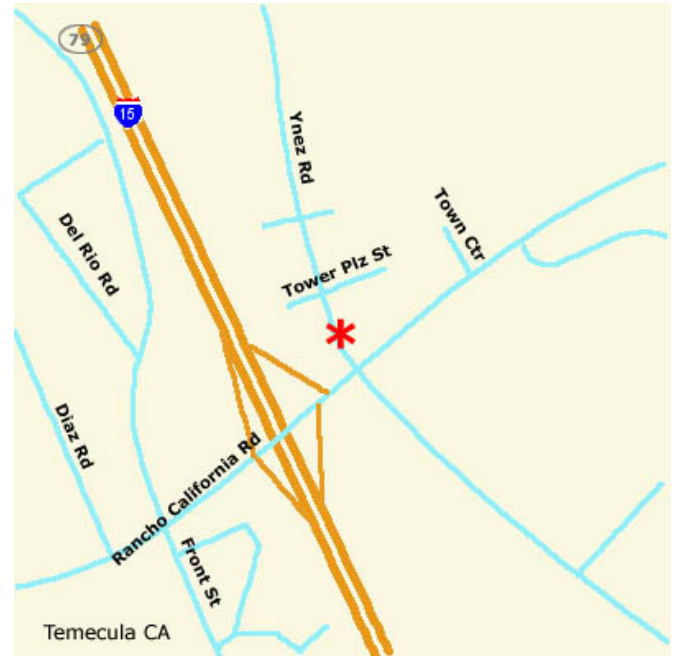
See the Rewards page on the EME website for more details.

** 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

There is ample self-parking available.

Map & Directions



From the North heading Southbound I-15:

- ◆ Head South on I-15 towards San Diego.
- ◆ Take the Rancho California Road Exit.
- ◆ Head West on Rancho California Road.
- ◆ Turn Left on Ynez Road.
- ◆ Mazzaro is located in the Temecula Town Center.

From the South heading Northbound I-5:

- ◆ Head North on I-15.
- ◆ Take the Rancho California Road Exit.
- ◆ Head West on Rancho California Road.
- ◆ Turn Left on Ynez Road.
- ◆ Mazzaro is located in the Temecula Town Center.

From the East heading Westbound CA-79:

- ◆ Take CA-94 westbound until you come to I-15.
- ◆ Head North on I-15.
- ◆ Take the Rancho California Road Exit.
- ◆ Head West on Rancho California Road.
- ◆ Turn Left on Ynez Road.
- ◆ Mazzaro is located in the Temecula Town Center.

Mazzaro

Italian Dining

27644 Ynez Road, Suite M-11
Temecula, CA 92591

Book an Event:
Phone: 619.741.7471
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

Regular Dinner Menu*

ANTIPASTI CALDI

Gamberi alla Mazzaro \$12.00

*Sautéed shrimp, with garlic, white wine,
Fresh herbs, finish in a lemon butter sauce.*

Calamari Dorati \$10.00

*Tender squid fried to a golden brown and served
with a side of marinara sauce.*

Funghi al Peperoncino \$8.00

*Sautéed mushrooms, with garlic, olive oil, Italian
parsley, chili pepper, white wine, touch of Gorgonzola cheese.*

Vongole in Guazzetto \$11.00

*Sautéed fresh clams with garlic, olive oil, fresh
herbs, with marinara sauce.*

Impepata di Cozze \$10.00

*Steamed fresh mussels with white wine, garlic,
black pepper and fresh Italian parsley.*

Bruschetta al Pomodoro \$7.00

Grilled Italian bread, topped with fresh-diced tomato, oregano, and basil.

ANTIPASTI FREDDI

Antipasto Casareccio (for two) \$14.00

*Marinated capocollo, salami, prosciutto, olives,
Sundry tomato, roasted peppers, Romano and Parmigiano cheese.*

Prosciutto e Melone \$8.00

Cantaloupe melon wrapped with Prosciutto di Parma over lettuce

Carpaccio con Arugola e Parmigiano \$12.00

*Thin sliced of filet mignon, with arugola, Parmigiano Reggiano,
capers, Drizzled with Extra virgin olive oil and lemon.*

Mozzarella alla Caprese \$ 9.00

Buffalo mozzarella, tomato, oregano, basil extra virgin olive oil.

Antipasto Porto Fino \$12.00

*A collage of steamed shrimp, calamari, scallops, mussels, clams,
served over mix greens with extra virgin olive oil and lemon.*

Salmone Marinato \$11.00

*Marinated Norwegian wild smoked salmon,
with olive oil, fresh herbs, and garlic
served with toast bread, sour cream and caviar.*

*MENU ITEMS & PRICES SUBJECT TO CHANGE

LE INSALATE

Insalata di Pomodoro \$6.00

*Fresh slices of tomato, olives, onion, and oregano
With aromatic olive oil and basil.*

Insalata Fresca \$6.00

*Mix greens, tomato, onion, Parmigiano Reggiano,
with light balsamic vinaigrette dressing*

Insalata Braccio di Ferro \$7.00

*A classic spinach salad with mushrooms, onion,
bacon, mustard brandy vinaigrette dressing.*

Caesar con Pollo \$11.00

*Grilled chicken breast, fresh crisp romaine lettuce
With a traditional home made Caesar dressing.*

Insalata di Cesare \$7.00

Traditional Caesar salad.

Insalata Greca \$7.00

*Mix greens, onion, tomato, olives, cappers,
And feta cheese with light balsamic
Vinaigrette dressing.*

Arugola e Parmigiano \$6.00

*Fresh Arugola, cherry tomato, shaved Parmigiano
Reggiano, with lemon olive oil vinaigrette.*

ZUPPA \$4.50

(Fresh homemade soup of the day)

*MENU ITEMS & PRICES SUBJECT TO CHANGE

Regular Dinner Menu*

LA PASTA

Ravioli Toscani \$ 12

*Homemade ravioli filled with ricotta cheese and spinach,
Served with a tomato basil & garlic sauce.*

Trittico di Ravioli \$ 13

*A combination of Luigi's famous ravioli, Mushrooms & cream
cheese, Asparagus & Parmigiano,
Ricotta & spinach, served in a Lorenzo sauce.*

Tortellini ai tre Colori \$ 13

*Tri color tortellini pasta stuffed with cheese,
Served in a mushroom, ham, and white wine, cream sauce.*

Penne alla Matriciana \$ 12

*Penne pasta, with Italian sausage, onion, garlic,
White wine finish with tomato sauce.*

Penne alla Contadina \$ 13

*Penne pasta, roasted chicken, sundries tomatoes,
Bell peppers, garlic, oregano, mushrooms,
Olive oil & Parmigiano Reggiano.*

Rigatoni alla Bolognese \$ 11

Rigatoni pasta served with our famous meat sauce.

Rigatoni Vegetariani \$ 12

*Zucchini, mushrooms, peppers, eggplant, garlic,
White wine, diced tomato served over rigatoni pasta.*

Spaghetti con Polpette \$ 14

*Homemade meatballs, with marinara sauce
Over Spaghetti pasta.*

* MENU ITEMS & PRICES SUBJECT TO CHANGE

LA PASTA

Spaghetti Mare Chiaro \$ 19

*Lobster tail, shrimp, scallops, mussels, clams,
Garlic, white wine tomato sauce.*

Linguine alle Vongole \$ 15

*Linguine with manila clams, garlic,
White wine, Italian parsley.*

Linguine al Pesto e Pollo \$ 13

*Fresh home made pesto, roasted chicken,
pine nuts over linguine pasta.*

Spaghetti al Pomodoro e Basilico \$ 9

Spaghetti with garlic, basil, fresh tomato sauce

Capellini D' Angelo alla Caprese \$ 11

*Angel hair pasta with fresh tomatoes, basil
Garlic & Fresh buffalo mozzarella.*

Capellini alla Napoletana \$ 9

Angel hair pasta with garlic, olive oil, and Pepperoncino.

Tagliatelle Mare e Monti \$ 16

*Sautéed shrimp, scallops, mushrooms,
Shallots, garlic, sherry wine cream sauce.*

Tagliatelle alla Caterina \$ 14

*Fettuccine pasta, Italian sausage, mushrooms,
shallots, garlic, finish in a white wine cream sauce.*

Lasagna Emiliana \$ 13

*Baked lasagna with ricotta, mozzarella cheese
Parmigiano Reggiano finished with Bolognese sauce*

* MENU ITEMS & PRICES SUBJECT TO CHANGE

Mazzaro

Italian Dining

27644 Ynez Road, Suite M-11
Temecula, CA 92591

Book an Event:
Phone: 619.741.7471
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

Regular Dinner Menu*

I RISOTTI

Risotto Ai Funghi Porcini \$ 14

Arborio rice with Porcini mushrooms, pancetta, Shallots, extra virgin olive oil & Parmigiano Reggiano.

Risotto alla Pescatora \$ 16

Arborio rice with shrimp, scallops, calamari, Mussels, clams, finish in a white wine saffron broth.

IL POLLO

Pollo alla Parmigiana \$ 18

Breaded scaloppini of chicken breast sautéed And served with mozzarella cheese, Parmigiano Reggiano.

Pollo al Rosmarino \$ 18

Sautéed chicken breast, with garlic, rosemary Finished in a creamy lemon sauce

Pollo alla Piccata \$ 16

Chicken breast, with capers, lemon, garlic, white wine sauce.

Pollo al Marsala \$ 17

Chicken breast, with mushrooms, shallots, Finish in a Marsala wine sauce.

IL VITELLO

Scaloppine di Vitello alla Piccata \$ 21

Sautéed veal scaloppini with capers, Garlic, lemon white wine sauce.

Scaloppine di Vitello alla Romana \$ 21

Sautéed veal scaloppini with shallots, Topped with Prosciutto and mozzarella

Vitello alla Pizzaiola \$ 21

Veal scaloppini sautéed with garlic oregano, White wine finish in a marinara sauce.

Vitello alla Marsala \$ 21

Sautéed veal scaloppini with mushrooms, Shallots, finish in Marsala wine sauce. Cheese served in a brandy sauce.

CHEF SPECIAL SELECTION

Scampi alla Livornese \$ 24

Jumbo shrimp, sautéed with extra Virgin olive oil, garlic & spicy marinara. Sauce over linguine.

Sogliola al Limone e Capperi \$ 22

Sautéed filet of sole with garlic butter, Finish in a lemon capers sauce.

Filetto alla Giovanni \$ 29

Chard broil filet mignon topped with Gorgonzola cheese, finish in red wine reduction.

Misto di Carne alla brace \$ 29

Beef, lamb chop, chicken breast, Italian sausage, chard broil served in a Red wine reduction.

Agnello alla Menta e Rosmarino \$ 28

Marinated and grilled New Zealand rack of lamb With Italian herbs, garlic served in rosemary sauce.

Cioppino alla Napoletana \$ 28

Lobster tail, jumbo shrimp Scallops, clams, mussels, fresh fish of the Day finish in a spicy tomatoes broth.

LOW CARB MENU

Petti di Pollo alla Griglia \$ 16

Chicken breast with bell peppers, red onion Tomato served with spicy marinara sauce

Manzo ai Ferri \$ 22

Tips of Beef with bell peppers, mushrooms, Red onion, and tomatoes, served with Arrabiata Sauce.

Pollo al vino Bianco \$ 16

Marinated and grilled chicken breast with White wine and Italian herbs served with Tomato chutney.

Salmone alla Brace \$ 22

Chard broiled Alaskan salmon served with a bruschetta sauce.

Pasta Integrale con Gamberi e Vegetali \$ 15

Low carb pasta with shrimp, mix veggies Garlic, white wine, and fresh tomatoes sauce.

Maltagliati alla Ortolana \$ 14

Low carb pasta with grilled chicken, Breast, garlic, and fresh mix veggies Finish in a white wine sauce.

*MENU ITEMS & PRICES SUBJECT TO CHANGE

*MENU ITEMS & PRICES SUBJECT TO CHANGE