

Sante

7811 Herschel Avenue
La Jolla, CA 92037

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEEvents.com
www.EMEEvents.com

- ◆ Lunch
 - ◆ Mon-Fri 11:30am-2:30pm
 - ◆ Saturday 12:00pm-3:00pm
- ◆ Dinner
 - ◆ Nightly from 5:00pm
- ◆ Private Dining Options for Parties from 10 to 70 guests
- ◆ Restaurant Buyout Available
- ◆ Nearby Self-Parking
- ◆ Dress Code: Business Casual
- ◆ Patio/Outdoor Dining



- ◆ San Diego Top Restaurants – *Zagat Survey*
- ◆ Wine Spectator Award of Excellence
- ◆ Best Italian Restaurant – *San Diego Magazine*
- ◆ America's Top Tables – *Gourmet Magazine*

Few restaurateurs can claim to have been invited to town. One who can is Tony Buonsante, who packed his bags and departed New York and his popular La Fenice in order to satisfy the pleadings of a sophisticated crowd of La Jollans. The result - Sante was a hit as instant as any on Broadway, and it remains a favorite with both well traveled locals and with the summer set.

Tony built a large restaurant that seems unusually intimate in scale. Diners have a choice of two sidewalk terraces, a stunning courtyard, a handsome formal dining room and a cozy bar where locals come for the fireplace, piano music and the wall of celebrity photographs. The service consistently ranks among the most professional in San Diego, and the cuisine offers a comprehensive survey of regional specialties from the length of the Italian boot.

Group Accommodations



Main Dining Room

Large, Intimate, Private room includes Fireplace. Fits 65 on Round Tables

Without AV:

Rounds: 40 Guests spaciousy
65 Guests maximum
Banquet: 30 Guests spaciousy
50 Guests maximum

With AV:

Rounds: 30 Guests spaciousy
40 Guests maximum
Banquet: 30 Guests spaciousy
40 Guests maximum

Please Call for Minimum Information.



Fountain Room

Garden setting, Intimate, Romantic, Old-World Charm, and a beautiful Fountain.

Without AV:

Rounds: 16 Guests spaciousy
34 Guests maximum
Conference: 16 Guests spaciousy
22 Guests maximum
Banquet: 20 Guests spaciousy
30 Guests maximum

16 Guest Minimum,
Plus Tax and 18% Gratuity



Wine Room

Intimate, Business Atmosphere, Beautiful Oval Table.

Without AV:

Conference: 10 Guests spaciousy
18 Guests maximum

With AV:

Oval: 10 Guests spaciousy
14 Guests maximum

10 Guest Minimum,
Plus Tax and 18% Gratuity

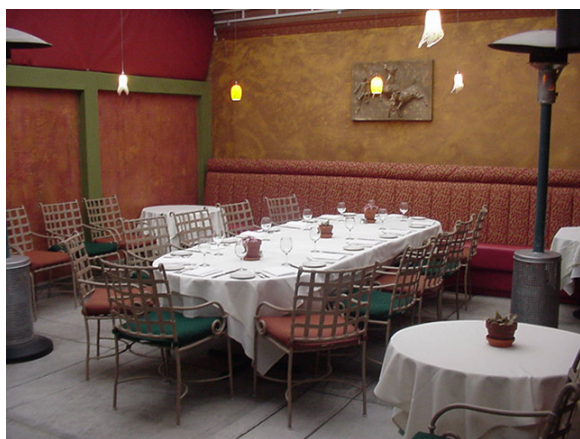


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Group Accommodations



Back Patio

Tuscan Garden Setting, Private, & Warm.

Without AV:

Rounds	24 Guests spaciously 30 Guests maximum
Conference:	14 Guests spaciously 18 Guests maximum
Banquet:	14 Guests spaciously 20 Guests maximum

*10 Guest Minimum,
Plus Tax and 18% Gratuity*



Back Patio and Wine Room Combined

Tuscan Garden Setting, Private, & Warm.

Without AV:

Rounds	36 Guests spaciously 42 Guests maximum
Banquet:	30 Guests spaciously 40 Guests maximum

*36 Guest Minimum,
Plus Tax and 18% Gratuity*

Group Menus

MENU SELECTION ONE

PRIMI PIATTI

Choice of

Insalata Misti

*Mixed Field Greens, Roasted Almonds,
Corn, Goat Cheese, and Vinaigrette*

Calamari Fritti

Fried Squid with Spicy Tomato Sauce

SECONDI PIATTI

Choice of

Tortelli Antonio

*Tortelli stuffed with Ricotta Cheese and Spinach,
with a Light Mascarpone Cheese Sauce and Sage*

Salmone alle Erbe

*Grilled Salmon with Capers and Parsley Sauce,
Baby Vegetables and Potatoes*

Petto di Pollo con Funghi e Pomodoro

*Sautéed Chicken Breast with Pancetta, Wild Mushrooms,
Fresh Tomato and Marsala Wine*

DOLCI

Choice of

Tiramisu

Mascarpone Cheese, Ladyfingers and Espresso Coffee

Cannoli Siciliani

*Ricotta Cheese tossed in Sugar, Almond Extract
and Chocolate Chips in a Crisp Pastry Shell*

COFFEE AND TEA

**\$40.00 PER PERSON,
PLUS BEVERAGES, TAX AND 18% GRATUITY**

MENU ITEMS & PRICES SUBJECT TO CHANGE.



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Group Menus

MENU SELECTION TWO

INSALATA

Choice of

Mozzarella di Bufala Caprese

Fresh Imported Bufala Mozzarella with Fresh Tomato and Basil

Insalata di Rucola

Arugula Salad with Shaved Parmesan Cheese and Fresh Pear Vinaigrette

PASTA E GNOCCHI

Choice of

Gnocchi con Spinaci e Scamorza

Eggless Ricotta Dumplings with Smoked Mozzarella and Spinach

Tortelli Antonio

Tortelli Stuffed with Ricotta Cheese and Spinach, with a Tomato and Mascarpone Cheese Sauce

CARNE E PESCE

Choice of

Pesce del Giorno

Catch of the Day Chef's Creation

Costolette d'Agnello in Salsa di Legumi

Roasted Baby Rack of Lamb with a Sauce of Minced Marinated Vegetables and Garlic

Filetto di Maiale

Sautéed Tenderloin of Pork with Blueberry Sauce and Polenta

DOLCI

Choice of

Crème Brûlée

Egg Custard with Caramelized Sugar Glaze

Torta di Cioccolato e Amaretto

Rich Chocolate Mousse Cake with Amaretto Liqueur

COFFEE AND TEA

\$60.00 PER PERSON,
PLUS BEVERAGES, TAX AND 18% GRATUITY

MENU ITEMS & PRICES SUBJECT TO CHANGE.

MENU SELECTION THREE

ANTIPASTO

Choice of

Calamari Fritti

Fried Squid with Spicy Tomato Sauce

Mozzarella di Bufala Caprese

Imported Bufala Mozzarella with Fresh Tomato and Basil

INSALATA

Choice of

Insalata di Rucola

Arugula Salad with Shaved Parmesan Cheese and Fresh Pear Vinaigrette

Insalata di Cesare

Hearts of Romaine, Croutons, & Traditional Caesar Dressing

PASTA E GNOCCHI

Choice of

Tortelli Antonio

Tortelli Stuffed with Ricotta Cheese and Spinach, with a Tomato and Mascarpone Cheese Sauce

Gnocchi con Spinaci e Scamorza

Eggless Ricotta Dumplings with Smoked Mozzarella and Spinach

CARNE E PESCE

Choice of

Filetto di Manzo al Tartufo

Pan Seared Filet Mignon with Black Truffle Sauce

Costolette d'Agnello in Salsa di Legumi

Roasted Baby Rack of Lamb with a Sauce of Minced Marinated Vegetables and Garlic

Salmone alle Erbe

Grilled Salmon with Capers and Parsley Sauce, Baby Vegetables and Potatoes

DOLCI

Choice of

Torta di Cioccolato

Warm Chocolate Bundt Cake with Coffee Gelato

Torta di Formaggi

New York style Cheesecake, made with Cream Cheese, Sour Cream and Vanilla

COFFEE AND TEA

\$75.00 PER PERSON,
PLUS BEVERAGES, TAX AND 18% GRATUITY

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Event Information

Booking Information

Sante Ristorante is happy to go over the details of your event. Once the event information (date, time, and number of guests) has been determined, Sante Ristorante will fax/email their contract to the guest to be signed. When the guest agrees, the room will be put on hold and a \$200 non-refundable deposit will be charged to a credit card. This deposit will then be deducted from the final bill at the end of the event. Sante Ristorante requires a 24 hour final count of guests.

Cancellations

In the event of a cancellation after confirming with Credit Card, the client will forfeit the \$200 Deposit.

EME Rewards

EME Appreciation Program to be announced. Please contact EME for details.

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

On-street self-parking is available on Herschel Avenue. There is also parking in the Union Bank lot across the street for \$3.00 per car.

Map & Directions



From the North heading Southbound I-5:

- ◆ Take I-5 Freeway South toward La Jolla until the La Jolla Village Drive exit.
- ◆ Exit on La Jolla Village Drive and head West until Torrey Pines Road.
- ◆ Turn left on Torrey Pines Road and continue to Herschel Avenue.
- ◆ Turn right on Herschel Avenue. Sante Ristorante is located on the right at 7811 Herschel Avenue.

From the South heading Northbound I-5:

- ◆ Take I-5 North toward La Jolla until the La Jolla Parkway West Exit.
- ◆ Exit on La Jolla Parkway West; La Jolla Parkway becomes Torrey Pines Road.
- ◆ Continue on Torrey Pines Road until continue to Herschel Avenue.
- ◆ Turn right on Herschel Avenue. Sante Ristorante is located on the right at 7811 Herschel Avenue.

From I-805 North or South:

- ◆ Take I-805 North or South towards Highway-52.
- ◆ Exit on junction Highway-52 WEST towards downtown La Jolla.
- ◆ Continue on Highway 52 WEST until it ends to become La Jolla Parkway West; La Jolla Parkway becomes Torrey Pines Road.
- ◆ Continue on Torrey Pines Road until Herschel Avenue.
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Regular Dinner Menu*

ANTIPASTI

Brodetto di Vongole e Cozze \$10.00

*Steamed Clams and Mussels with Lemon,
Juliened Zucchini and a Hint of Tomato*

Funghi Selvatici Trifolati \$13.00

Sautéed Wild Mushrooms with Garlic, Parsley and White Wine

Peperoni Marinati \$11.00

Roasted Peppers with Garlic, Anchovies and Capers

Antipasto della Casa \$12.00

Marinated Vegetables with a Medley of Italian Salamis

Prosciutto e Burrata \$16.00

Imported Parma Ham with Soft Mozzarella

Asparagi alla Milanese \$10.00

Baked Fresh Asparagus with Butter and Parmesan Cheese

Salmone Affumicato con Rucola e Finocchio \$12.00

Smoked Salmon with Arugula and Marinated Fennel

Calamari Fritti \$10.00

Fried Squid with Spicy Tomato Sauce

Mozzarella di Bufala alla Caprese \$15.00

Fresh Imported Bufala Mozzarella with Fresh Tomato and Basil

Carpaccio di Filetto di Bue \$13.00

*Thinly Sliced Filet of Beef with Arugula,
Parmesan Cheese and Extra Virgin Olive Oil*

*MENU ITEMS & PRICES SUBJECT TO CHANGE

ZUPPA

Minestrone \$7.00

Italian Vegetable Soup

INSALATE

Insalata di Spinaci \$8.00

Spinach Salad with Gorgonzola Cheese and Walnuts

Insalata di Rucola \$8.00

*Arugula Salad with Shaved Parmesan Cheese
and Fresh Pear Vinaigrette*

Insalata di Cesare \$7.00

Hearts of Romaine, Croutons and Traditional Caesar Dressing

Insalata Mista \$7.00

*Mixed Field Greens, Roasted Almonds,
Corn, Goat Cheese and Vinaigrette*

Insalata di Pomodori \$7.00

*Fresh Tomato Salad with Basil, Oregano,
Red Onions, Hearts of Celery and Vinaigrette*

*MENU ITEMS & PRICES SUBJECT TO CHANGE



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Regular Dinner Menu*

LE PASTE

Agnolotti d'Astice \$24.00

*Ravioli filled with Fresh Maine Lobster,
with Sherry Fresh Tomato Shrimp Sauce*

Ravioli di Quaglia \$16.00

Quail-Filled Ravioli with Butter and Parmesan Cheese

Penne al Pomodoro e Basilico \$13.00

Tube Pasta with Fresh Tomato and Basil

Tortelli Antonio \$16.00

*Tortelli stuffed with Ricotta Cheese and Spinach,
with Tomato and Mascarpone Cheese Sauce*

Spaghetti con Gamberi e Asparagi \$20.00

Spaghetti with Shrimp and Asparagus, with White Wine Sauce

Linguine alle Vongole \$16.00

*Linguine with Fresh Clams in a White Wine Sauce
with a Hint of Fresh Tomato*

Fettuccine alla Casalinga \$14.00

*Fettuccine with Goat Cheese,
Sundried Tomatoes and Basil in Light Cream Sauce*

Pappardelle al Cinghiale \$15.00

Pappardelle with Wild Boar Ragu Sauce

Gnocchi con Spinaci e Scamorza \$14.00

Eggless Ricotta Dumplings with Smoked Mozzarella and Spinach

Risotto di Frutti di Mare \$21.00

*Arborio Rice with Clams, Mussels,
Shrimp and Squid with Fresh Tomato*

* MENU ITEMS & PRICES SUBJECT TO CHANGE

PESCI E CARNI

*All Entrees are Served with Fresh Vegetables of the Day.
Please Ask Your Server.*

Pesce del Giorno \$ Market Price

Catch of the Day Chef's Creation

Salmone alla Erbe \$26.00

*Grilled Salmon with Capers and Parsley Sauce,
Baby Vegetables and Potatoes*

Sogliola alla Mugnaia \$ Market Price

*Whole Sautéed Dover Sole
with Brown Butter Lemon Parsley Sauce*

Piccata al Limone \$29.00

*Veal Scaloppine with Lemon Sauce,
Baby Vegetables and Potatoes*

Petto di Pollo con Funghi e Pomodoro \$19.00

*Sautéed Chicken Breast with Pancetta,
Wild Mushrooms, Fresh Tomato and Marsala Wine*

Filetto di Maiale \$26.00

Sautéed Tenderloin of Pork with Blueberry Sauce and Polenta

Filetto di Manzo al Tartufo \$34.00

Pan Seared Filet Mignon with Black Truffle Sauce

Osso Buco con Risotto alla Parmigiana \$33.00

Braised Veal Shank with Risotto

Costolette d'Agnello in Salsa di Legumi \$32.00

*Roasted Baby Rack of Lamb
with a Sauce of Minced Marinated Vegetables and Garlic*

* MENU ITEMS & PRICES SUBJECT TO CHANGE