



# VOLTURNO PRIVATO

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## **ABOUT US**

VOLTURNO'S INSPIRATION COMES FROM THE DISTINCT REGIONS OF ITALY ADHERING TO THE CLASSIC TECHNIQUES OF PIZZA NAPOLETANA, CLASSIC HOUSE-MADE PASTAS, AND EXQUISITE SECONDI'S. OUR PRIVATE DINING ROOM IS DESIGNED TO BE THE PERFECT SPACE FOR ALL OCCASIONS. WHETHER IT IS A NIGHT OUT WITH FRIENDS AND FAMILY OR A BOISTEROUS CELEBRATION WITH DOZENS OF GUESTS, VOLTURNO OFFERS A VARIETY OF VENUE OPTIONS TO MEET YOUR NEEDS.

## **MENUS**

OUR FAMILY STYLE ALLOWS INTERACTION THROUGH SHARING AND ENSURES THAT YOUR EVENT RECEIVES THE BEST POSSIBLE SERVICE. WE OFFER A SELECTION OF TAILORED MENU OPTIONS FOR SEATED DINNERS, PRIVATE EVENTS, COCKTAIL RECEPTIONS, BRIDAL SHOWERS, REHEARSAL DINNERS, GRADUATIONS, WEDDINGS AND ALL OTHER CELEBRATIONS. OUR CULINARY TEAM WORKS WITH EACH GROUP INDIVIDUALLY TO FIT THE MOOD AND STYLE OF THE EVENT.

## **BEVERAGE OPTIONS**

VOLTURNO OFFERS AN EXPANSIVE ITALIAN-CENTRIC WINE LIST, ECLECTIC LOCALLY FOCUSED CRAFT BEER LIST, AND AN INVENTIVE SIGNATURE COCKTAIL PROGRAM. OUR SEASONED GROUP OF COCKTAIL CRAFTSMAN WILL BE HAPPY TO DEVELOP BEVERAGE PACKAGES TO COMPLEMENT YOUR EVENT. FOR GROUPS OF 20 OR MORE GUESTS, WE DO SUGGEST PREDETERMINING WINE SELECTIONS. PLEASE REVIEW OUR BEVERAGE OPTIONS ON PAGE NINE. IF THERE IS ANY SPECIFIC VARIETALS OR PRODUCERS YOU DESIRE, WE WILL BE HAPPY TO PERSONALLY SOURCE OUT YOUR REQUEST.



## **VOLTURNO PRIVATO**

**SEATS: 75**

THE NEWLY DESIGNED PRIVATE EVENT SPACE HAS A CLASSIC STYLED ROOM WITH WARM CHERRY WOOD AND WHITE ITALIAN MARBLE THAT BOASTS BEAUTIFUL NATURAL LIGHT. VOLTURNO PRIVATO IS A PERFECT VENUE FOR A BRIGHT LUNCH OR AN INTIMATE EVENING DINNER. WE ALSO OFFER INTERACTIVE DEMONSTRATIONS ON HOW TO MAKE CLASSIC HOUSE-MADE PASTAS.



## **KITCHEN CHEF'S TABLE**

**SEATS: 4-10**

OUR MOST INTIMATE SPACE WITHIN VOLTURNO, THE KITCHEN TABLE OFFERS A CREATIVE SPACE FOR TEAM BUILDING, INTERACTIVE PASTA DEMONSTRATIONS, OR A TRULY UNIQUE AND TOTALLY CUSTOMIZABLE DINING EXPERIENCE.



## **HORS D'OEUVRE OPTIONS**

### **SELECTION OF 3: \$10.00 / GUEST SERVED FOR UP TO AN HOUR**

CROSTINI WITH HEIRLOOM TOMATOES, FRESH MOZZARELLA, BALSAMIC  
VERMONT GOAT CHEESE FRITTERS  
CROSTINI WITH GORGONZOLA, ROSEMARY, HONEY-ONION MARMALADE  
MARGARITA PIZZI

### **SELECTION OF 3 \$17.00 / GUEST SERVED FOR UP TO AN HOUR**

#### **VEGETARIANA:**

CROSTINI WITH HEIRLOOM TOMATOES, FRESH MOZZARELLA, BALSAMIC  
VERMONT GOAT CHEESE FRITTERS  
CROSTINI WITH GORGONZOLA, ROSEMARY, HONEY-ONION MARMALADE  
WILD MUSHROOM MISCELA, TRUFFLE, MASCARPONE TARTLET

#### **FRUTTI DI MARE:**

CRAB ARANCINI, LEMON & GARLIC AIOLI  
TUNA TARTARE, SEASONAL PREPARATION  
CEVICHE DI PESCE, CUCUMBER, CITRUS SUGO  
BLACK TIGER SHRIMP, "COCKTAIL" STYLE

#### **CARNE:**

STEAK TARTARE ON CROSTINI  
STEAK CARPACCIO, TRUFFLE AIOLI, SHAVED GRANA PADANO  
HOUSE-MADE CHICKEN SAUSAGE, ARUGULA PESTO  
BOLONESE ARANCINI, BASIL AIOLI

## **COCKTAIL RECEPTION LIST**

### **SELECTION OF 3 OR 4 \$30.00 / GUEST SERVED UP TO AN HOUR**

BLACK TIGER SHRIMP, "COCKTAIL" STYLE  
LAMB MEDALLIONS, WHITE BEAN PUREE, MINT PESTO  
DEVILLED EGGS, CAYANNE, CHIVES  
STUFFED CRIMINI MUSHROOMS, VERMONT GOAT CHEESE  
HOUSE MADE CHICKEN SAUSAGE, ARUGULA PESTO  
HOUSE MADE PORK SAUSAGE, PEPPERONATA

BOLOGNESE ARANCINI, BASIL AIOLI  
WILD MUSHROOM ARANCINI, TRUFFLE AIOLI  
GORGONZOLA STUFFED PEPADEW PEPPERS

## **STATION LIST**

### **FRUTTI DI MARE (SEASONAL PRICE)**

**ANTIPASTO \$18 / GUEST** — SEASONAL SELECTION OF ITALIAN SALUMI, CHEESES, AND VEGETABLES

**CHEESE \$16 / GUEST** — SELECTION OF LOCAL AND ITALIAN CHEESES



**VOLTURNO PIZZA STATION \$16 / GUEST**

**SELECT 2 OR 3 OF YOUR FAVORITE PIZZAS TO BE SERVED SO YOUR GUESTS MAY ENJOY AUTHENTIC PIZZA NAPOLETANA.**

**MARINARA** — TOMATO, ROASTED GARLIC, OREGANO (WITHOUT CHEESE)

**MARGHERITA DOP** — SAN MARZANO TOMATOES, BUFFALO MOZZARELLA, BASIL, PECORINO

**FUNGI** — MUSHROOMS, GOAT CHEESE, MOZZARELLA, THYME, PECORINO

**VOLTURNO** — SAN MARZANO TOMATOES, BUFFALO MOZZARELLA, ARUGULA, PROSCUITTO

**CALABRESE** — PANNA, MOZZARELLA, HOUSE MADE SAUSAGE, CHERRY TOMATOES, SCALLIONS

**VONGOLE** — CLAMS, RICOTTA, MOZZARELLA, BACON, THYME, OLIVE OIL

**PISTACHIO** — HOUSE MADE SAUSAGE, PISTACHIO PESTO, MOZZARELLA, PECORINO

**CAPRI** — GARLIC INFUSED EXTRA VIRGIN OLIVE OIL, MOZZARELLA, CHERRY TOMATOES, BASIL

**CAPOCOLLA** — SPICY CAPOCOLLA, CALABRIAN CHILI PASTE, MOZZARELLA, HONEY, HAZELNUT

**BIANCA** — RICOTTA, MOZZARELLA, ROASTED GARLIC CONFIT, SCALLIONS, PEPEROCINI

**FIOR DI LATTE** — MOZZARELLA, SAN MARZANO TOMATOES, PECORINO



## **LUNCH OPTIONS**

**\$35 PRE FIXE / 2 COURSES**

### **INSALATA (PLEASE CHOOSE ONE OPTION FOR YOUR GUESTS)**

**BABY HEIRLOOM GREENS**, SHERRY VINAIGRETTE, OVEN-DRIED GOAT CHEESE, AGED BALSAMIC, HAZELNUTS  
**CESARE** ROMAINE HEARTS, TRADITIONAL CAESAR DRESSING, SHAVED GRANA PADANO, CROUTONS

### **PIZZA OR PASTA (PLEASE CHOOSE TWO PIZZAS OR PASTAS OPTIONS FOR YOUR GUESTS)**

**RIGATONI** TRADITIONAL VEAL, BEEF, AND PORK RAGU, GRANA PADANO, MASCARPONE, PARMIGIANO, BASIL  
**PENNE SUGO ALL'ARRABBIATA**, D.O.P SAN MARZANO TOMATOES, MOZZARELLA, PEPEROCINO, BASIL OIL  
**RISOTTO** WILD MUSHROOMS, CARNAROLI RICE, GRANA PADANO, ITALIAN HERBS, AGED BALSAMIC

**MARINARA** — TOMATO, ROASTED GARLIC, OREGANO (WITHOUT CHEESE)

**MARGHERITA DOP** — SAN MARZANO TOMATOES, BUFFALO MOZZARELLA, BASIL, PECORINO

**FUNGI** — MUSHROOMS, GOAT CHEESE, MOZZARELLA, THYME, PECORINO

**VOLTURNO** — SAN MARZANO TOMATOES, BUFFALO MOZZARELLA, ARUGULA, PROSCUITTO

**CALABRESE** — PANNA, MOZZARELLA, HOUSE MADE SAUSAGE, CHERRY TOMATOES, SCALLIONS

**VONGOLE** — CLAMS, RICOTTA, MOZZARELLA, BACON, THYME, OLIVE OIL

**PISTACHIO** — HOUSE MADE SAUSAGE, PISTACHIO PESTO, MOZZARELLA, PECORINO

**CAPRI** — GARLIC INFUSED EXTRA VIRGIN OLIVE OIL, MOZZARELLA, CHERRY TOMATOES, BASIL

**CAPOCOLLA** — SPICY CAPOCOLLA, CALABRIAN CHILI PASTE, MOZZARELLA, HONEY, HAZELNUT

**BIANCA** — RICOTTA, MOZZARELLA, ROASTED GARLIC CONFIT, SCALLIONS, PEPEROCINI

**FIOR DI LATTE** — MOZZARELLA, SAN MARZANO TOMATOES, PECORINO

**\$45 PRE FIXE / 3 COURSES**

### **INSALATA (PLEASE CHOOSE ONE OPTION FOR YOUR GUESTS)**

**BABY HEIRLOOM GREENS**, SHERRY VINAIGRETTE, OVEN-DRIED GOAT CHEESE, AGED BALSAMIC, HAZELNUTS  
**CESARE** ROMAINE HEARTS, TRADITIONAL CAESAR DRESSING, SHAVED GRANA PADANO, CROUTONS

### **PASTA (PLEASE CHOOSE THREE OPTIONS FOR YOUR GUESTS)**

**RIGATONI** TRADITIONAL VEAL, BEEF, AND PORK RAGU, GRANA PADANO, MASCARPONE, PARMIGIANO, BASIL

**PENNE SUGO ALL'ARRABBIATA**, D.O.P SAN MARZANO TOMATOES, MOZZARELLA, PEPEROCINO, BASIL OIL

**RISOTTO** WILD MUSHROOMS, CARNAROLI RICE, GRANA PADANO, ITALIAN HERBS, AGED BALSAMIC

**POLLO** PAN-ROASTED CHICKEN BREAST, CANELLINI BEANS, GRAPE TOMATOES, ARUGULA PESTO, TOMATO PASSATA

**SALMONE** BAY OF FUNDY SALMON, HARICOTS VERT, CIPOLLINI ONIONS, CREAMER POTATOES, PUMPKIN VELLUTATA

### **DOLCI (PLEASE SELECT ONE OF THE FOLLOWING OPTIONS FOR YOUR GUESTS)**

**FORMAGGIO** ARTISANAL CHEESE WITH ACCOMPANIMENT

**GELATO** SEASONAL FLAVOR OF GELATO

**SORBETTI** SEASONAL FLAVOR OF SORBET



## \$50 PRIX FIXE / 4 COURSES

### **SALUMI**

DAILY PRESENTATION OF CURED SALUMI AND ACCOMPANIMENTS WITH GRILLED TUSCAN BREAD

### **INSALATA**

**BABY HEIRLOOM** GREENS, SHERRY VINAIGRETTE, OVEN-DRIED GOAT CHEESE, AGED BALSAMIC, HAZELNUTS

### **ENTRATA (PLEASE SELECT 2 OF THE FOLLOWING TO BE SERVED TO YOUR GUESTS)**

**RIGATONI** TRADITIONAL VEAL, BEEF, AND PORK RAGU, GRANA PADANO, MASCARPONE, PARMIGIANO, BASIL

**PENNE SUGO ALL'ARRABBIATA**, D.O.P SAN MARZANO TOMATOES, MOZZARELLA, PEPEROCINO, BASIL OIL

**RISOTTO** WILD MUSHROOMS, CARNAROLI RICE, GRANA PADANO, ITALIAN HERBS, AGED BALSAMIC

**POLLO** PAN-ROASTED CHICKEN BREAST, CANELLINI BEANS, GRAPE TOMATOES, ARUGULA PESTO, TOMATO PASSATA

## \$65 PRIX FIXE / 5 COURSES

### **SALUMI**

DAILY PRESENTATION OF CURED SALUMI AND ACCOMPANIMENTS WITH GRILLED FRANCHESE

### **INSALATA (PLEASE SELECT ONE OF THE FOLLOWING TO BE SERVED TO YOUR GUESTS)**

**BABY HEIRLOOM** GREENS, SHERRY VINAIGRETTE, OVEN-DRIED GOAT CHEESE, AGED BALSAMIC, HAZELNUTS

**CESARE** ROMAINE HEARTS, TRADITIONAL CAESAR DRESSING, SHAVED GRANA PADANO, CROUTONS

### **ENTRATA (PLEASE SELECT THREE OF THE FOLLOWING TO BE SERVED TO YOUR GUESTS)**

**RIGATONI** TRADITIONAL VEAL, BEEF, AND PORK RAGU, GRANA PADANO, MASCARPONE, PARMIGIANO, BASIL

**PENNE SUGO ALL'ARRABBIATA**, D.O.P SAN MARZANO TOMATOES, MOZZARELLA, PEPEROCINO, BASIL OIL

**RISOTTO** WILD MUSHROOMS, CARNAROLI RICE, GRANA PADANO, ITALIAN HERBS, AGED BALSAMIC

**POLLO** PAN-ROASTED CHICKEN BREAST, CANELLINI BEANS, GRAPE TOMATOES, ARUGULA PESTO, TOMATO PASSATA

**SALMONE** BAY OF FUNDY SALMON, HARICOTS VERT, CIPOLLINI ONIONS, CREAMER POTATOES, PUMPKIN VELLUTATA

### **DOLCI (PLEASE SELECT ONE OF THE FOLLOWING OPTIONS FOR YOUR GUESTS)**

**FORMAGGIO** ARTISANAL CHEESE WITH ACCOMPANIEMENT

**GELATO** SEASONAL FLAVOR OF GELATO

**SORBETTI** SEASONAL FLAVOR OF SORBET

**\*ALL MENU'S ARE SUBJECT TO SEASONALITY AND MAY CHANGE ACCORDINGLY**



**\$75 PRIX FIXE / 5 COURSES**

**PRIMI (PLEASE SELECT 2 OF THE FOLLOWING OPTIONS FOR YOUR GUESTS)**

**SALUMI** DAILY PRESENTATION OF CURED SALUMI AND ACCOMPANIMENTS WITH GRILLED FRANCHESE  
**BABY HEIRLOOM GREENS**, RASPBERRY VINAIGRETTE, OVEN-DRIED GOAT CHEESE, AGED BALSAMIC, WALNUTS  
**CESARE ROMAINE HEARTS**, TRADITIONAL CAESAR DRESSING, SHAVED GRANA PADANO, CROUTONS

**PASTA (PLEASE SELECT ONE OF THE FOLLOWING OPTIONS FOR YOUR GUESTS)**

**RIGATONI** TRADITIONAL VEAL, BEEF, AND PORK RAGU, GRANA PADANO, MASCARPONE, PARMIGIANO, BASIL  
**PENNE SUGO ALL'ARRABBIATA**, D.O.P SAN MARZANO TOMATOES, MOZZARELLA, PEPEROCINO, BASIL OIL  
**RISOTTO** WILD MUSHROOMS, CARNAROLI RICE, GRANA PADANO, ITALIAN HERBS, AGED BALSAMIC

**SECONDI (PLEASE SELECT TWO OF THE FOLLOWING TO BE SERVED TO YOUR GUESTS)**

**POLLO** PAN-ROASTED CHICKEN BREAST, CANELLINI BEANS, GRAPE TOMATOES, ARUGULA PESTO, TOMATO PASSATA  
**MAIALE** GRILLED BERKSIRE CENTER-CUT PORK, HEIRLOOM SUMMER SQUASH, HERB TOMATO SUGO  
**SALMONE** BAY OF FUNDY SALMON, HARICOTS VERT, CIPOLLINI ONIONS, CREAMER POTATOES, PUMPKIN VELLUTATA  
**BISTECCA** PRIME FILET, ROSEMARY WHIPPED POTATOES, ROASTED WILD MUSHROOMS, PEARL ONIONS, VIN COTTO

**DOLCI (PLEASE SELECT TWO OF THE FOLLOWING OPTIONS FOR YOUR GUESTS)**

**FORMAGGIO** ARTISANAL CHEESE WITH ACCOMPANIEMENT  
**GELATO** SEASONAL FLAVOR OF GELATO  
**SORBETTI** SEASONAL FLAVOR OF SORBET  
**PANNA COTTA** TRADITIONAL PANNA COTTA, APPLE MARMELLATA, ROSEMARY SCIROPPO

**\*ALL MENU'S ARE SUBJECT TO SEASONALITY AND MAY CHANGE ACCORDINGLY**

**\* VOLTURNO'S GOAL IS TO DESIGN EACH MENU AND CELEBRATION TO FIT THE NEEDS OF OUR GUESTS. IF THERE IS ANYTHING OTHER THAN THE PACKAGES WE OFFER THAT YOU ARE LOOKING FOR, WE WILL BE MORE THAN HAPPY TO TRY AND ACCOMMODATE YOUR REQUESTS**





## **BEVERAGE OPTIONS**

OUR COCKTAIL AND WINE LIST TAKE INSPIRATION FROM ITALIAN CLASSICS AND SEASONAL INGREDIENTS; ADDITIONALLY, OUR BEER LIST IS ECLECTIC AND ROOTED IN THE INCREDIBLE LOCAL CRAFT BEER SCENE. WE AND OUR TEAM ARE THRILLED BY THE OPPORTUNITY TO SHARE OUR LOVE FOR BEVERAGE WITH YOUR GUESTS AND ARE HAPPY TO TAILOR YOUR EXPERIENCE TO BE AS INTERACTIVE AS YOU LIKE. WHETHER ALLOWING OUR TEAM TO PREDETERMINE YOUR SELECTIONS TO SUIT YOUR GROUP'S PREFERENCES OR ENGAGING WITH OUR BEVERAGE TEAM ON OUR MANY OPTIONS, WE ARE EXCITED TO WORK WITH YOU.

## **PACKAGES**

**NO 1. \$15 PER GUEST FOR 1<sup>ST</sup> HOUR. \$10 PER GUEST EACH ADDITIONAL HOUR.**

PREMIUM RED AND WHITE WINE SELECTIONS, PROSECCO AND ROTATING CRAFT BEERS.

**NO 2. \$20 PER GUEST FOR 1<sup>ST</sup> HOUR. \$15 DOLLARS PER GUEST EACH ADDITIONAL HOUR.**

PREMIUM RED AND WHITE WINE SELECTIONS, PROSECCO, ROTATING CRAFT BEER, SIGNATURE COCKTAILS AND PREMIUM DRINKS.

**NO 3. \$25 PER GUEST FOR 1<sup>ST</sup> HOUR. \$25 DOLLARS PER GUEST EACH ADDITIONAL HOUR.**

SELECT RED AND WHITE WINE SELECTIONS, PROSECCO, ROTATING CRAFT DRAFT BEER, CRAFT DESIGNED COCKTAILS.

***\* IF YOU WOULD LIKE TO HOLD AN OPEN BAR EVENT OR A GUEST PAYABLE EVENT, WE WILL BE MORE THAN HAPPY TO TRY AND ACCOMMODATE YOUR REQUEST.***