

VILLA PIACERE

Smaller Portions and Parties

This information is for **Smaller Parties of 25 or Less Guests** who are part of the main dining restaurant for daytimes only. These menus have *smaller* portions and are all inclusive.

The price includes 3 courses, beverage, tax and service.

Please choose the Brunch or Lunch menu when making reservation.

Guests have choice from complete attached menu the day of the event. Please choose one dessert when making reservation. The guest of honor's dessert includes a special congratulatory sign as appropriate for each event.

No substitutions, additions or special entrees when using these menus.

**To make and confirm reservations,
please contact the restaurant manager on duty @ 818-704-1185.**

For separate information for **Full or Regular Portion Menus, Wedding Ceremonies & Receptions** and for all **Private Parties or Guest Over 25**, please contact Dana, our Special Event Manager, 877-924-0555.

- HOURS:** Sunday: 10:00 – 3 p.m. (Please check with managers for other days)
- DEPOSIT:** A credit card number will be needed of \$100 to confirm the reservation
- PAYMENTS:** **All** Payments must be in cash or credit cards (Visa, Master Card, American Express, Discover or Diners).
We do not accept any type of check on the day of the event.
- PARKING:** The only parking provided is limited self parking in the lot behind restaurant on Ventura Blvd. There is very limited street parking.

RESERVATION CONFIRMATION INFORMATION:

Name of Host/Party: _____

Day: _____ & Date: _____ Time: _____ Guests: _____

Menu Selection: BRUNCH – LUNCH

(Please Circle One)

Dessert Selection: CHOC. RASPBERRY TORT – WHITE CHOCOLATE, CHOCOLATE CHEESECAKE – PASSION FRUIT CHEESECAKE – TIRAMISU

(Please Circle One)

Credit Card Information: AMEX - VISA - M/C – DINERS - DISCOVER *(Please Circle One)*

Card Number: _____ Expiration Date: _____

Name Appearing On Card: _____

Cardholder's Telephone#: _____

Villa Piacere

22160 Ventura Blvd., Woodland Hills, CA 91364

Phone: 818/704-1185 - Fax: 818/7041369

Smaller Portion Menus

BRUNCH: \$27.00 PER PERSON

Includes: Fruit Starter, Entree, Dessert, Baked Goods, Coffee & Ice Tea, Tax & 18% Gratuity

STARTER:

SEASONAL FRESH MELONS & GRAPES PLATTER

ENTREES:

JOE'S HEALTHY SCRAMBLE

with ground turkey, egg whites, spinach, grilled onions, & mushrooms

SMOKED SALMON SCRAMBLE

lox, eggs & onions

BRIOCHE FRENCH TOAST

warm apple compote, 100% real maple syrup

EL RANCHO SALAD

spicy chicken breast, greens, roasted corn, black beans, pumpkin seeds, tomato, avocado, tortilla strips, cilantro-lime dressing

SALMON ALA GRECQUE SALAD

grilled salmon, romaine, spinach, tomatoes, cucumbers, bell peppers, Kalamata olives, red onion, artichoke hearts, feta cheese, lemon-herb vinaigrette

BROWN DERBY SALAD

chopped "cobb" salad, grilled chicken breast, bleu cheese, romaine, egg, tomato, avocado, smoked bacon, mild chipotle dressing

BUTTERNUT SQUASH & RICOTTA TORTELLINI

sautéed garlic spinach, toasted hazelnuts, crispy sage, tomatoes, cream sauce

½ CHICKEN DIJONNAISE

boneless breast & thigh with winglet with a mustard sauce, horseradish mashed potatoes and sautéed vegetables

PIACERE BURGER

8 oz. Black Angus, brioche bun, greens, tomato, onion, spicy, aioli served with French Fries or baby green salad

CHOOSE ONE CAKE:

TIRAMISU

CHOCOLATE RASPBERRY MOUSSE TORT CAKE

WHITE CHOCOLATE, CHOCOLATE CHEESECAKE

PASSION FRUIT CHEESECAKE

LUNCH: \$29.00 PER PERSON

Includes: Starter, Entree, Dessert, Breads, Coffee & Ice Tea, Tax & 18% Gratuity

STARTERS:

HOUSE SALAD

greens, tomato, cucumbers & lemon mustard seed vinaigrette

CAESAR SALAD

hearts of romaine, Parmesan tuille & Caesar dressing

ANGEL HAIR

fresh tomato, oregano, garlic & extra virgin olive oil

ENTREES:

EL RANCHO SALAD

spicy chicken breast, greens, roasted corn, black beans, pumpkin seeds, tomato, avocado, tortilla strips, cilantro-lime dressing

SALMON ALA GRECQUE SALAD

grilled salmon, romaine, spinach, tomatoes, cucumbers, bell peppers, Kalamata olives, red onion, artichoke hearts, feta cheese, lemon-herb vinaigrette

BROWN DERBY SALAD

chopped "cobb" salad, grilled chicken breast, bleu cheese, romaine, egg, tomato, avocado, smoked bacon, mild chipotle dressing

MANDARIN SALAD

grilled chicken breast, Napa cabbage, green onions, cashews, fresh oranges & Chinese dressing

BUTTERNUT SQUASH & RICOTTA TORTELLINI

sautéed garlic spinach, toasted hazelnuts, crispy sage, tomatoes, cream sauce

BLACK LINGUINE CHINOISE

sautéed chicken, shrimp, straw mushrooms, snow peas, broccoli, ginger, garlic soy-sauce

½ CHICKEN DIJONNAISE

boneless breast & thigh with winglet with a mustard sauce, horseradish mashed potatoes and sautéed vegetables

TURKEY MEATLOAF

wild mushroom ragout, garlic mash potatoes, sautéed garden vegetables

PIACERE BURGER

8 oz. Black Angus, brioche bun, greens, tomato, onion, spicy, aioli served with French Fries or baby green salad

CHOOSE ONE CAKE:

TIRAMISU

CHOCOLATE RASPBERRY MOUSSE TORT CAKE

WHITE CHOCOLATE, CHOCOLATE CHEESECAKE

PASSION FRUIT CHEESECAKE

NO SUBSTITUTIONS OR SPECIAL ORDERS