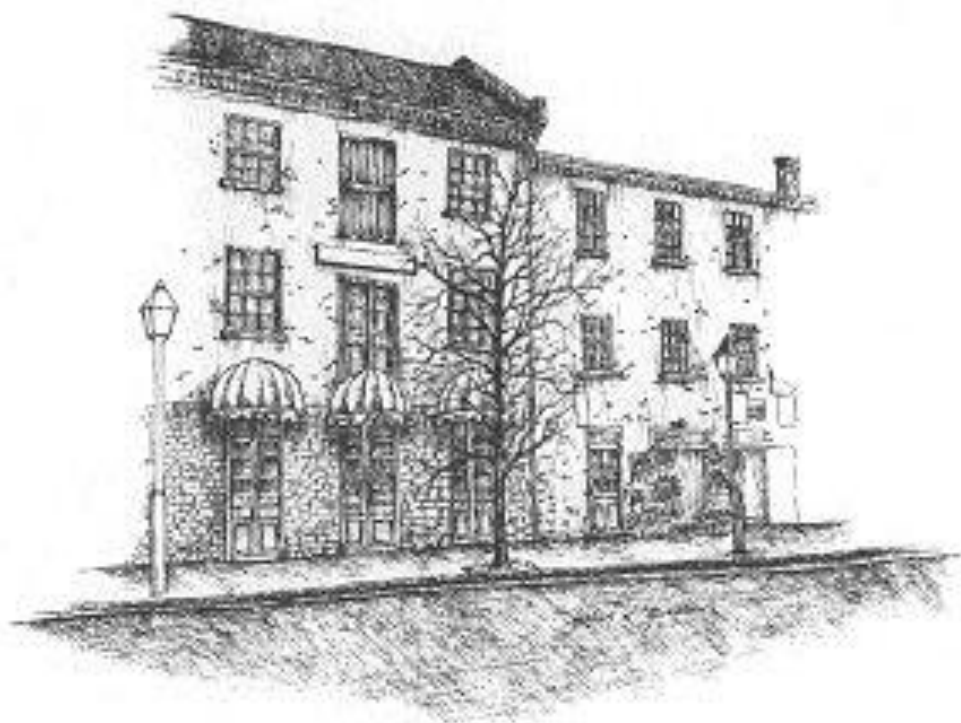


Landini Brothers, Inc.



Restaurant

Landini Brothers, Inc. has served the greater Washington Metropolitan and surrounding areas for the past 30 years. It has been only through the guiding principles of the Landini Family that this restaurant has set the standard for others in the industry. Research, scrupulous consistency to detail and the will to provide their clients with the best service, selection of wine and recipes are what make this institution a cut above the rest.

From the swingers, politicians, business types and celebrities, Landini Brothers, Inc. can cater to their needs and yours. Whether it's a romantic dinner or power lunch, impress your guests with one of the most extensive and sought after wine lists in the city. Landini Brothers, Inc. embraces the true fundamentals of Tuscan cuisine on a daily basis; fresh meats, seafood, fine herbs and the means to prepare every dish no less than perfect.

Located in the heart of historic Old Town Alexandria and just minutes from downtown Washington D.C., let Landini Brothers, Inc. cater to any venue for lunch or dinner. Impress guests in the wine room, which boasts a capacity of up to 7,000 bottles and a direct view of the historic 100 block of King Street. Home to thousands of rehearsal dinners, business lunches, cocktail events and most types of banquet and private functions, Landini Brothers, Inc. will accommodate your every desire.

When inquiring, ask about our different dining rooms, individually separated by their own unique characteristics. The wine room for example, accommodates up to 55 people for a private event or our larger banquet room which seats up to 100.

Landini Brothers' traditional concepts and menus are available for customized events whether they are small and intimate, or large and festive occasions. Landini Brothers serves Virginia, Maryland and Washington D.C. Please feel free to request items that may not appear in our standard menu profile.

OUR PLEASURE

Menu: Landini Brothers offers a variety of menu choices that will impress you and your guests for just about any occasion. Menu choices are available for dining-in and for pick up here on location for off-site events.

Beverages: Juices, Aqua Panna Still Water, San Pellegrino Sparkling Water, Coca-Cola Products, Coffee and Hot Tea.

Service: Our professional team of servers, bartenders and chefs are available upon request. Servers are recommended depending on the size and type of event you will have. Our coordinators can help you decide the type of services needed for your event.

Equipment: Setup prices may vary depending on the menu items and equipment needed to serve and host your event. The type of equipment that may be necessary for your event can include cold and/or hot chafing dishes, tables, linen, silverware, glasses, disposable or ceramic plate ware, serving utensils and china.

Deposit: A deposit may be required to hold the reservation.

Cancellation Policy: The deadline for cancellation will be fourteen days prior to the date of the event or the deposit will be forfeited.

Pricing: The price guide for your event will most likely include the following items:

- Menu Selection
- Service Costs
- Equipment Costs
- Taxes

We gladly accept Visa, MasterCard, Discover, Diner's Club and American Express. Those with corporate accounts are more than welcome and those without are invited to establish one with us.

Landini Brothers, Inc.
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115 King Street
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Tel: (703) 836-8404
Fax: (703) 549-3596

www.landinibrothers.com
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Extra Light Hors d'Oeuvres Menu

Bruschetta

(homemade Italian toast topped with diced tomatoes, fresh milk
mozzarella, basil, garlic, and brushed with extra virgin olive oil)

Sausage Fontina Crostini

(homemade Italian toast topped with mild Italian
sausage, fontina cheese and baked in the oven)

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- This is a proposed menu; if you desire to change any item, please do so. If you wish to discuss your favorite recipe please call us.
 - Food cost will be **\$14.00** per person plus 20% for service and 10% for city and state taxes.
 - Any and all alcoholic beverages will be accounted for separately, plus service fees and taxes.
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Light Hors d' Oeuvres Menu

Paté e Nebiolo Crostini

(petite homemade Italian toast topped with goose paté)

Sausage Fontina Crostini

(petite homemade Italian bread topped with mild
Italian sausage, fontina cheese and baked in the oven)

Antipasto di Formaggio

(assorted cheeses from around the world)

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- This is a proposed menu; if you desire to change any item, please do so. If you wish to discuss your favorite recipe please call us.
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Medium Hors d' Oeuvres Menu

Smoked Salmon Crostini

(homemade Italian toast topped with
Scottish smoked salmon and cream cheese)

Bruschetta

(homemade Italian toast topped with diced tomatoes, fresh milk
mozzarella, basil, garlic, and brushed with extra virgin olive oil)

Prosciutto di Parma e Melone

(thin slices of prosciutto ham served with fresh slices of cantaloupe)

Calamari Fritti

(Northern Atlantic squid fried in pure peanut
oil and served with fresh marinara sauce)

Tortellini al Pesto

(ring-shaped noodles filled with veal, parmesan
cheese and sautéed in a creamy pesto sauce)

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- This is a proposed menu; if you desire to change any item, please do so. If you wish to discuss your favorite recipe please call us.
 - Food cost will be **\$ 40.00** per person plus 20% for service and 10% for city and state taxes.
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Pesce del Giorno Dinner Menu

Insalata de la Casa

(romaine lettuce and mushrooms tossed in our creamy house dressing)

Entrée

(a choice of one)

Suprema di Pollo al Balsamico e Miele

(tender locally raised organic free-range
chicken breasts sautéed with balsamic
vinegar, wildflower honey and fresh thyme)

Penne alla Romana

(penne pasta sautéed in a sweet mild Italian sausage,
tomato and creamy parmesan cheese sauce)

Pesce del Giorno

(fresh catch of the day)

Dolce e Café

(fresh homemade bread pudding)

- This is a proposed menu; if you desire to change any item, please do so. If you wish to discuss your favorite recipe please call us.
- Food cost will be **\$ 55.00** per person plus 20% for service and 10% for city and state taxes.
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Pollo al Balsamico e Miele Dinner Buffet

Prosciutto di Parma e Melone

(thin slices of prosciutto ham served with fresh slices of cantaloupe)

Antipasto all'Italiana

(a combination of mortadella, Black Forest ham and Italian salami accompanied with marinated vegetables, fresh mozzarella cheese and sliced tomatoes)

Sausage Fontina Crostini

(homemade Italian toast topped with mild Italian sausage, fontina cheese and baked in the oven)

Suprema di Pollo al Balsamico e Miele

(tender locally raised organic free-range chicken breasts sautéed with balsamic vinegar, wildflower honey and fresh thyme)

Agnolotti Fiorentina

(fresh homemade pasta filled with spinach, ricotta cheese, and sautéed in butter, cream and parmesan cheese)

Dolce e Café

(fresh homemade tiramisu)

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- This is a proposed menu; if you desire to change any item, please do so. If you wish to discuss your favorite recipe please call us.
 - Food cost will be **\$ 60.00** per person plus 20% for service and 10% for city and state taxes.
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Melanzane alla Parmigiana Dinner Menu

Insalata di Caesar

(the classic Caesar salad)

Entrée

(a choice of one)

Linguine alle Pescatora

(sea scallops, shrimp, baby clams, mussels and squid sautéed in garlic, red pepper and white wine)

Pollo al Limone

(tender locally raised organic free-range chicken breasts dusted with flour and sautéed in a butter, fresh lemon and white wine sauce)

Melanzane alla Parmigiana

(layers of fried eggplant prepared with fresh tomatoes, oregano and basil, topped with fresh milk mozzarella cheese then baked)

Braised Short Ribs

(braised short ribs served with demi glace over mushroom risotto)

Dolce e Café

(fresh homemade tiramisu and miniature cannoli)

- This is a proposed menu; if you desire to change any item, please do so. If you wish to discuss your favorite recipe please call us.
- Food cost will be **\$ 60.00** per person plus 20% for service and 10% for city and state taxes.
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Vegetarian Dinner Menu

Risotto Primavera

(risotto arborio style, sautéed with fresh vegetables)

Insalata Tommaso

(a mix of greens, vegetables and tomatoes in a vinaigrette dressing)

Entrée

(a choice of one)

Melanzane alla Parmigiana

(layers of fried eggplant prepared with fresh tomato sauce, oregano and basil, topped with fresh milk mozzarella cheese and baked)

Penne Pinoli al Aglio

(penne pasta sautéed with asparagus, pine nuts, fresh garlic and extra virgin olive oil)

Pesce del Giorno

(fresh catch of the day)

Dolce e Café

(fresh homemade tiramisu and miniature cannoli)

- This is a proposed menu; if you desire to change any item, please do so. If you wish to discuss your favorite recipe please call us.
- Food cost will be **\$ 65.00** per person plus 20% for service and 10% for city and state taxes.
- Any and all alcoholic beverages will be accounted for separately, plus service fees and taxes.
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Vitello ai Pomodori Secchi Dinner Menu

Pasta Combination

(agnolotti alla fiorentina, tortellini al pesto and penne alla romana)

Insalata Tommaso

(a mix of greens, vegetables and tomatoes in a vinaigrette dressing)

Entrée

(a choice of one)

Scaloppine di Vitello ai Pomodori Secchi

(thin slices of veal sautéed with sun dried
tomatoes, mushrooms and white wine sauce)

Suprema di Pollo al Balsamico e Miele

(tender locally raised organic free-range
chicken breasts sautéed with balsamic
vinegar, wildflower honey and fresh thyme)

Scampi all'Aglio

(fresh jumbo Gulf shrimp sautéed in a garlic and butter sauce)

Bistecca di Manzo alla Griglia

(14 oz. of U.S.D.A. Prime sirloin beef, hand-cut and
grilled to perfection, served with crispy French fries)

Dolce e Café

(fresh homemade tiramisu and miniature cannoli)

- This is a proposed menu; if you desire to change any item, please do so. If you wish to discuss your favorite recipe please call us.
- Food cost will be **\$ 67.00** per person plus 20% for service and 10% for city and state taxes.
- Any and all alcoholic beverages will be accounted for separately, plus service fees and taxes.
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Pollo Bolognese Dinner Buffet

Insalata Tommaso

(a mix of greens, vegetables and tomatoes in a vinaigrette dressing)

Prosciutto di Parma e Melone

(thin slices of prosciutto ham served with slices of fresh cantaloupe)

Suprema di Pollo Bolognese

(tender locally raised organic free-range chicken breasts
lightly dusted with flour and sautéed in a brown sauce,
topped with mozzarella and a splash of fresh tomato sauce)

Veal Marsala

(thin slices of milk-fed veal sautéed in a reduced
Marsala wine sauce with mushrooms)

Agnolotti alla Fiorentina

(fresh homemade pasta filled with spinach and ricotta
cheese, sautéed in butter, cream and parmesan cheese)

Penne alla Romana

(penne pasta sautéed in a sweet mild Italian sausage,
tomato and creamy parmesan cheese sauce)

Dolce e Café

(fresh homemade tiramisu and mini cannoli)

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- This is a proposed menu; if you desire to change any item, please do so. If you wish to discuss your favorite recipe please call us.
 - Food cost will be **\$ 67.00** per person plus 20% for service and 10% for city and state taxes.
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Trifolato Dinner Menu

Pasta Combination

(agnolotti alla fiorentina, tortellini al pesto and penne romana)

Insalata Mesclun

(mixed greens tossed with pistachios and pine nuts,
topped with fresh goat cheese in a silky vinaigrette)

Entrée

(a choice of one)

Piccatine al Limone

(thin slices of milk-fed veal dusted with flour and
sautéed in a butter, fresh lemon and white wine sauce)

Suprema di Pollo alla Siciliana

(tender locally raised organic free-range chicken
breasts sautéed in extra virgin olive oil, oregano
and basil, topped with black olives, sweet peppers
and onions and served with a blush tomato sauce)

Filetto di Bue Trifolato

(10 oz. medallions of U.S.D.A. Choice beef tenderloin, hand-cut and
grilled to perfection, topped with a mushroom and red wine sauce)

Pesce del Giorno

(fresh catch of the day)

Dolce e Café

(fresh homemade tiramisù and miniature cannoli)

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- This is a proposed menu; if you desire to change any item, please do so. If you wish to discuss your favorite recipe please call us.
 - Food cost will be **\$ 72.00** per person plus 20% for service and 10% for city and state taxes.
 - Any and all alcoholic beverages will be accounted for separately, plus service fees and taxes.
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Chicken Kebab Dinner Menu

Linguine alle Pescatora

(sea scallops, shrimp, baby clams, mussels and squid sautéed in garlic, red pepper and white wine)

Insalata de la Casa

(romaine lettuce and mushrooms tossed in our creamy house dressing)

Entrée

(a choice of one)

Braised Short Ribs

(braised short ribs served with demi glace over mushroom risotto)

Shrimp and Scallops

(sautéed Gulf shrimp and sea scallop, marinated in lemon and white wine)

Chicken Kebab

(tender locally raised organic free-range chicken breast grilled on skewers with sweet onions, tomato and peppers, served with rice)

Pesce del Giorno

(fresh catch of the day)

Dolce e Café

(bread pudding with vanilla ice cream)

- This is a proposed menu; if you desire to change any item, please do so. If you wish to discuss your favorite recipe please call us.
- Food cost will be **\$ 72.00** per person plus 20% for service and 10% for city and state taxes.
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Bistecca alla Griglia and Risotto Dinner Menu

Risotto con Tartufo

(Italian risotto Arborio style, sautéed with truffles and parmesan cheese)

Insalata di Caesar

(the classic Caesar salad)

Entrée

(a choice of one)

Scaloppa alla Parmigiana

(large slices of veal, lightly breaded and fried in butter,
and topped with mozzarella cheese and tomato sauce)

Bistecca di Manzo alla Griglia

(14 oz. of U.S.D.A. Prime sirloin beef, hand-cut and
grilled to perfection, served with crispy French fries)

Scampi all'Aglio

(fresh jumbo Gulf shrimp sautéed in a garlic and butter sauce)

Rock Fish

(wild rock fish thin sliced and sautéed with olive oil, white wine and capers)

Dolce e Café

(New York cheesecake or miniature cannoli)

- This is a proposed menu; if you desire to change any item, please do so. If you wish to discuss your favorite
- recipe please call us.
- Food cost will be **\$ 78.00** per person plus 20% for service and 10% for city and state taxes.
- Any and all alcoholic beverages will be accounted for separately, plus service fees and taxes.
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Vitello Ossobuco Dinner Menu

Risotto con Tartufo

(Italian risotto cooked arborio style with truffles and parmesan cheese)

Insalata Mesclun

(mixed greens tossed with pistachios and pine nuts,
topped with fresh goat cheese in a silky vinaigrette)

Entrée

(a choice of one)

Linguine all'Aragosta

(half fresh Maine lobster, served in its shell atop a bed of linguine,
then sautéed with a lobster bisque sauce and touch of cream)

Filet Mignon

(10 oz. medallion of U.S.D.A. Choice tenderloin, hand-cut and grilled to perfection)

Veal Ossobuco

(oven baked veal shank with minced vegetables, served over risotto with Spanish saffron)

Flounder Stuffed with Crabmeat

(flounder stuffed with crabmeat, oven baked and served with cappellini, olive oil and garlic)

Dolce e Café

(fresh homemade tiramisu and miniature cannoli)

- This is a proposed menu; if you desire to change any item, please do so. If you wish to discuss your favorite recipe please call us.
- Food cost will be **\$ 85.00** per person plus 20% for service and 10% for city and state taxes.
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Landini Brothers Dinner Menu

Oysters Rockefeller

(oysters Rockefeller, broiled with Pernod, spinach and Parmesan cheese)

Insalata Tommaso

(a mix of greens, vegetables and tomatoes in a vinaigrette dressing)

Entrée

(a choice of one)

Crab and Lobster Cake

(crab and lobster cake, broiled and served with risotto and asparagus)

Linguine all'Aragosta

(fresh Maine lobster, served in its shell atop a bed of linguine, then sautéed with a lobster-tomato cream sauce and touch of Brandy)

Bistecca di Manzo alla Griglia

(14 oz. of U.S.D.A. Prime sirloin beef, hand-cut and grilled to perfection, served with crispy French fries)

Flounder Stuffed with Crabmeat

(flounder stuffed with crabmeat, oven baked and served with capellini, olive oil and garlic)

Dolce e Café

(fresh homemade tiramisu with miniature cannoli and fresh berries)

- This is a proposed menu; if you desire to change any item, please do so. If you wish to discuss your favorite recipe please call us.
- Food cost will be **\$ 97.00** per person plus 20% for service and 10% for city and state taxes.
- Any and all alcoholic beverages will be accounted for separately, plus service fees and taxes.
- **For any questions you may have please call Landini Brothers.**