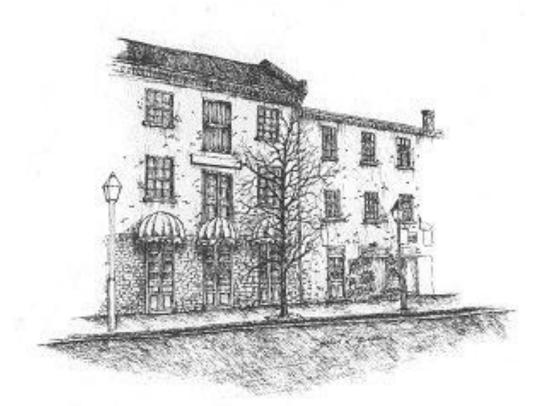
Wandini Brothers, the



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 delivery as well as for pick up here on location.

Beverages: Juices, Voss 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: Delivery and 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 plateware, serving utensils and china.

Deposit: A deposit equal to 50% of your estimated food total is required to hold the reservation.

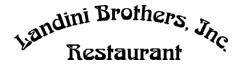
Cancelation Policy: The deadline for cancellation will be fourteen days prior to the date of the event or the deposit will be forfeited.

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.

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Pesce del Giorno Lunch Menu

Insalata de la Casa

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

Entrée

(a choice of one)

Scallopinni di Vitello al Limone

(thin slices of milk-fed veal sautéed in butter, fresh lemon and white wine)

Suprema di Pollo al Balsamico e Miele

(boneless chicken breasts sautéed in balsamic vinegar, wildflower honey and fresh thyme)

Pesce del Giorno

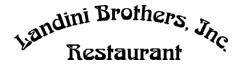
(fresh catch of the day)

Dolce e Café

(fresh homemade tiramisu)

• 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 \$ 35.00 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.



Melanzane alla Parmigiana Lunch Menu

Insalata di Caesar

(the classic Caesar salad)

Entrée

(a choice of one)

Braised Short Ribs

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

Suprema di Pollo con Mozzarella

(tender chicken breast lightly floured and sautéed in butter, topped with Mozzarella cheese and flavored with a dash of Chardonnay and fresh lemon juice)

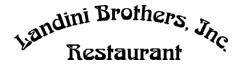
Melanzane alla Parmigiana

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

Dolce e Café

(mini 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 \$ 43.00 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.



Cocktails & Lunch Menu

Hors d' Oeuvres

(served family style – 1big plate per table)

Prosciutto e Melone

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

Bruschetta

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

Insalata Mesclun

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

Entrée

(a choice of one)

Scaloppini di Vitello Landini

(milk-fed veal scaloppini sautéed in butter, white wine, homemade brown sauce, mushrooms, melted mozzarella cheese and asparagus)

Pasta Combination

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

Suprema di Pollo Balsamico e Miele

(tender chicken breasts sautéed in balsamic vinegar, wildflower honey and fresh thyme)

Dolce e Café

(homemade Key lime pie)

- 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 \$ 45.00 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.



Scampi all'Aglio Lunch Menu

Rigatoni Bolognese

(rigatoni sautéed with fresh tomato meat sauce and touch of cream)

Insalata di Caesar

(the classic Caesar salad)

Entrée

(a choice of one)

Veal Marsala

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

Scampi all'Aglio

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

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 \$ 48.00 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.



Bistecca di Manzo alla Griglia Lunch Menu

Pasta Combination

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

Insalata Tommaso

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

Entrée

(a choice of one)

Chicken Kebab

(boneless chicken breast grilled on skewers with sweet onions, tomato and peppers, served with rice)

Bistecca di Manzo alla Griglia

(8 oz. of Prime sirloin beef, hand-cut and grilled to perfection, served with crispy French fries)

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 \$ 52.00 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.



Surf and Turf Lunch Menu

Lobster Bisque

(homemade fresh Maine lobster and corn bisque soup)

Insalata de la Casa

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

Entrée

(a choice of one)

Linguini al Arragosta

(linguini sautéed with half a fresh Maine lobster, served in its shell)

Suprema di Pollo alla Siciliana

(tender 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)

Piccatine al Limone

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

Braised Short Ribs

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

Dolce e Café

(homemade Key lime pie with 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 \$ 55.00 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.