



SPECIAL EVENT – DINNER CHOICES

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Restaurant & Wine Bar

Basso Cafe Restaurant & Wine Bar is a warm and welcoming place inspired by the culture of the southern and eastern Mediterranean European regions with a South American flair.

An inventive menu of vibrant Mediterranean fare with South American accents revolves around an intimate and authentic setting, an expression of Chef Renato Donzelli's cultural heritage featuring and encompassing a wide range of flavors selected from around the world. From tapas/small dishes to main courses and desserts, count on artful presentations, a knowledgeable and friendly staff, and an unpretentious atmosphere.

Once inside you're virtually transported to the old continent.

Our wine and beverages program is composed by a diverse selection of wine varieties, selected by Chef Renato Donzelli from across Europe, North and South America, also introducing this year his own signature wine. The intimate bar offers a superior selection of signature cocktails, winter/summer sangrias and craft beers, all to heighten your culinary dining experience.

All these successful components are guided by chef Renato's creativity, innovation, and steadfast belief in providing customers with a delightful locally-farmed experience that also happens to be most delectable.

SEMI – PRIVATE DINING

Main Dining

(minimum of 20 guests/maximum of 35)
Basso's maximum capacity is 65 guests seated
for both lunch and dinner events

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Main Bar

accommodates 12 guests for cocktails

SEMI PRIVATE DINNER

PASSED HORS D' OEUVRES - SEATED

- select six - served family style

STANDARD SELECTIONS

\$25 per person/ 20 guests minimum

SHISHITO PEPPERS (GF)

pan roasted shishito peppers,
extra virgin olive oil, sea salt

*

BRUSCHETTA DI PARMA

prosciutto di parma, peppers, fresh mozzarella over
sun-dried tomato spread crostini

*

FRITELLE DI CARCIOFI

battered deep fried fresh artichokes
pecorino romano, lemon, basil

*

MOZZARELLA AND BACON (GF)

wrapped drizzled with dried apricots and mustard
caramel vinaigrette

*

HAM AND FONTINA CROQUETTES

served with light roasted garlic and smoked chili
pepper aioli

*

POTATOES BRAVA (GF)

fried potatoes served with light
spicy parmesan aioli

*

EMPANADAS

pulled chicken and sofrito or certified angus
ground beef pastry turnovers

*

AREPAS (GF)

two authentic Venezuelan com cakes stuffed with
avocado chicken salad or refried black beans and
white cheese

*

MUSSELS ALLA DIAVOLA

cultivated steamed mussels in white wine and tomato
sauce with a touch of red hot pepper flakes

* Pricing is per guest and does not include tax & gratuity.
Prices subject to change based on ingredients market value, availability, and
season.

PREMIUM SELECTIONS

if inclusive in six item selection - an additional \$4 per guest, per item if in addition to six item selection - an additional \$8 per guest, per item

HANGER STEAK (GF)

grilled free range grass fed hanger cut with “chimichurri ” sauce

*

PULPO A LA GALLEGA (GF)

galician style seared fresh octopus with potatoes paprika and sea salt

*

TUNA AND MANGO SASHIMI STYLE

yellow fin tuna with mango, soy dressing, and sesame seeds, served with fried wonton chips

*

CALAMARES A LA PLANCHA (GF)

sauteed calamari on the griddle, olive oil, garlic & light crushed peppers

*

CAMARONES AL AJILLO

seared shrimp garlic and sherry wine sauce

*

JAMON IBERICO (2.5 oz)

hand sliced acorn fed iberico ham imported from Salamanca, Spain

* Pricing is per guest and does not include tax & gratuity.
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PLATED SWEETS

AS PER CONSUMPTION/ 20 guests minimum

TRES LECHES

vanilla cake soaked in three kinds of milk drizzled with caramel

*

CHOCOLATE MOLTEN LAVA CAKE

flourless molten lava cake topped with vanilla ice cream and served with strawberries and fresh whipped cream

*

SAMPLES OF SORBET AND GELATO

home made sorbet & gelato served over mini vanilla cones
-your choice of four-

*

GELATO & SORBET

two scoops of homemade sorbet & gelato served with mini biscotti

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SEATED DINNER I

guests select one from each course day of
\$54 per guest/20 guests minimum

FIRST COURSE

BASSO SALAD

hydroponic boston lettuce, seedless grapes,
candied walnuts, goat cheese with lemon-soy vinaigrette

*

SOUP SPECIAL

MAIN COURSE

MARKET FISH

Seasonal vegetables

*

PAPPARDELLE BUTTERNUT SQUASH AND SAGE

homemade pasta with butternut squash & sage served with shaved pecorino
tartuffo

*

GRILLED RACK OF LAMB (GF)

marinated grilled rack of lamb au jus served with scallion mashed potatoes
and sauteed green beans

SIDES (optional + \$8)

Potatoes brava (GF) * Spinash and chickpeas * Mashed potatoes

DESSERT

Dessert of the day * Tres leches

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SEATED DINNER II

guests select one from each course day of
\$64 per guest/20 guests minimum

FIRST COURSE

LOBSTER SALAD

fresh Maine lobster salad with avocado, endives, and heart of palm served with grilled Italian bread

*

GNOCCHI

homemade potato gnocchi with creamy shiitake mushroom sauce drizzled with 36-month old white truffle oil

*

TUNA AND MANGO SASHIMI STYLE

yellow fin tuna with mango, soy dressing, and sesame seeds,
served with fried wonton chips

MAIN COURSE

MARKET FISH

Seasonal vegetables

*

PAPPARDELLE BUTTERNUT SQUASH AND SAGE

homemade pasta with butternut squash & sage served with shaved pecorino tartuffo *

STEAK MARTIN FIERRO (GF)

grilled 12 oz prime sirloin steak served with tomatoes and avocado salad, fried yucca and parsley citrus salsa

*

LOBSTER SAFFRON RISOTTO SICILIAN STYLE (GF)

poached fresh Maine lobster with risotto and saffron

SIDES (optional + \$8)

Potatoes brava (GF) * Spinash and chickpeas * Mashed potatoes

DESSERT

Tartelette of dulce de Leche * Dessert of the day * Affogato

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Restaurant & Wine Bar

PRIVATE EVENTS

IN HOUSE

We are delighted to host your celebration privately. At your convenience we are happy to open the restaurant off hours for you, or close the restaurant to the public to host your party. We are able to accommodate in our space the following:

MAIN DINING

accommodates 65 guests for seated dinner and 80 guests for cocktails

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COCKTAIL PARTY

accommodates 80 guests for cocktails

There is a minimum amount of 40 guests required to host a private event. In addition to your consumption expenses there is a \$450 venue operational fee per hour with a minimum requirement of 4 hours on weekends.

BASSO CATERS

Delight your guests with phenomenal food and service while you have the best time at your own party. For all catering needs, please contact us at contactbassocafe@gmail.com.



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EVENT COORDINATION & FAQ BOOKING

A proposal for all costs will be furnished upon request.

A 50% deposit is required to confirm your event.

STAFFING

All employees hired for events are paid via gratuity.

AUDIO VISUAL

We are not equipped with audiovisual equipment and inputs. Please inquire regarding specific presentation or sound needs. Items that are not carried in-house are available for rental from outside vendors of your preference.

TAXES & FEES

TAX: All event charges are subject to 6.35% Connecticut State sales tax.

STORAGE

Basso Cafe will hold basic décor the morning of your event day and up to 1 day past your event date. Anything left past that date will be disposed of if not previously arranged with management.

LATE ARRIVALS

Basso Cafe reserves the right to charge 100% of the contract and cancel any event that runs outside of the original scheduled event time. Please contact us if you are running more than 15 minutes late for your event.