

Karlo's Bistro Italia

Banquet Menu for Shared Style Dining

4911 Houston Rd / Florence, KY 41042
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Choose from our Cuincina Grande & our Cuincina Suprema Menus

Both menus include the following:

- House and Caesar salad
- Fresh baked Italian bread with oil and vinegar
- All non-alcoholic beverages (excluding lemonadas and IBC)

Price is based on a per person basis.

Tax and an 18% gratuity will be added to the total check.

There is a minimum of 35 paying people needed to reserve our private dining area Sunday-Thursday, 40 on the weekend (before 5 p.m. or after 8 p.m.).

Our appetizer list is included and the charge is \$2.50 per person dining.

Our dessert list is also included for \$3.00 per person, but you are only charged per dessert. The desserts are served in ½ of the normal size.

Appetizers \$2.50 per person*(Your choice of two)

Spinach and Artichoke Formaggio

Fresh spinach, artichokes, mushrooms and a creamy blend of cheeses served with toasted garlic bread.

Toasted Ravioli

*Ricotta, provolone, and Parmesan cheese-filled raviolis, toasted crisp and baked with mozzarella and cream.
Topped with basil pesto and Pomodoro sauce.*

Fried Calamari

Lightly breaded with seasoned flour and fried until tender, served with homemade marinara sauce.

Stuffed Mushrooms

Oven roasted mushroom caps stuffed with sausage, fresh spinach, herbs and three Italian cheeses.

Toasted Bruschetta

Garlic Tuscan bread, topped with marinated roma tomatoes, fresh basil and Asiago cheese.

Soup of the Day or Minestrone \$1.50 per person

Desserts \$3.00 per person

Tartufo

Three layer chocolate sponge cake with fudge frosting, filled with a layer of white chocolate mousse and a layer of chocolate mousse on a bed of anglaise sauce.

Tiramisu

Creamy marscapone filling, layered with liqueur soaked ladyfingers, sprinkled with chocolate shavings.

Cream Brulee

Rich, vanilla cream custard, baked and served with, caramelized sugar topping.

Cannoli

Two Italian cinnamon vanilla shells, filled with sweetened Ricotta and chocolate chips topped with anglaise and chocolate sauce.

Cheese Cake

A huge piece of New York style cheesecake served with strawberry Amaretto sauce.

Spumoni

Cherry, chocolate and pistachio swirled ice cream with maraschino cherries and pistachio nuts.

Cuincina Grande

Dinner - \$14.95 per person, your choice of three

Lunch - \$10.50 per person, your choice of two

Angel Hair Mediterraneo

Fresh tomatoes, artichoke heart, black olives, and sun dried tomatoes, with basil in a white wine sauce.

Conchiglie with Pomodoro and Asiago

Shell shaped pasta in a light tomato basil sauce, with roma tomatoes, basil and Asiago cheese.

Penne Arrabbiato

Penne pasta with mushrooms, tomatoes, and fresh basil in a peppered-vodka sauce.

Fettuccine Alfredo

A classic pasta dish made with our own Asiago and Parmesan cream sauce.

Angel Hair with Chicken and Spinach

Spinach, tomatoes, pine nuts, roasted garlic and mushrooms in a light lemon Asiago olio sauce.

Spaghetti and Meatballs

Karlo's huge homemade seasoned meatballs served with our marinara sauce.

Grilled Portabella Mushroom with Seasonal Vegetables

Marinated portabella mushrooms grilled to perfection with an assortment of seasonal vegetables.

Grilled Chicken Fettuccine

Fettuccine sautéed with grilled chicken breast, fresh cut vegetables and Gorgonzola cream sauce

Eggplant Parmigiana

Parmesan battered eggplant, fried golden brown, topped with marinara and mozzarella

Grilled Chicken Milanese

Tender grilled chicken, served over Gorgonzola creamed spinach, topped with tomato caper relish.

Pepe Chicken Penne

Spicy jalapeno pepper slices sautéed with grilled chicken, scallions, fresh mushrooms, and roasted peppers.

Chicken Parmigiana

Romano crusted chicken served with spaghetti, marinara, and melted mozzarella.

Sun-Dried Tomato and Chicken Alfredo

Grilled chicken and sun-dried tomatoes, garlic, scallions, with white wine-Alfredo sauce and shell pasta.

Country Penne

Roasted chicken, mild Italian sausage, broccoli, tomatoes tossed in a cannelloni bean broth with penne.

Tortellini

Cheese filled Tortellini with a light Parmesan sage cream sauce.

Grilled Chicken Tuscany

Tender marinated grilled chicken breasts served with roasted seasonal vegetables

and potatoes.

Cuincina Supremo

Dinner - \$16.95 per person, your choice of three

Lunch - \$12.75 per person, your choice of two

Shrimp Fra Diablo

Tender Shrimp sautéed with garlic, spinach, and pine nuts, in a spiced Pomodoro sauce tossed in fettuccine with feta cheese.

Chicken Piccata

Breast of chicken, Parmesan battered and sautéed with mushrooms and tomatoes in a lemon butter sauce.

Shrimp Danielli

Tender shrimp lightly sautéed with mushrooms, garlic, peppers, diced tomatoes and fresh basil tossed in a spicy tomato stock with shell pasta.

Lasagna a La Ravina

Homemade lasagna with meat sauce and served with our own marinara and melted mozzarella cheese.

Shrimp and Chicken Linguini

Shrimp and grilled chicken tossed in a white wine butter sauce, with fresh oregano and tomatoes.

Linguini with Clam Sauce

Little neck clams tossed with linguini noodles in a light clam and herb broth.

Karlo's Roasted Chicken Karlo's

Roasted chicken with sausage, cherry and pepperoncini peppers and roasted potatoes in tangy pan gravy.

Veal Piccata

Medallions of veal lightly floured and sautéed with mushrooms and tomatoes in a lemon caper sauce.

Veal Parmigiana

Romano crusted veal served with spaghetti, marinara sauce, and melted mozzarella.

Grilled Shrimp Ventura

Marinated shrimp seasoned and grilled, served with rosemary potatoes and sautéed vegetables.