

Della Santina's

Trattoria • Rosticceria • Pasticceria



Special Events

Our Story

Quirico (Dan) and Shirley Della Santina opened the doors to Della Santina's in June 1990. Formerly one of the owners of Marin Joe's in Corte Madera, Quirico decided to bring his family recipes to Wine Country. Just one hour north of San Francisco, and right off the historic Sonoma Plaza, Della Santina's is one of historic gems of the lovely "Valley of the Moon." In 1991, Quirico and Shirley's son Robert joined the business. He and his wife, Nicole, started Enoteca Della Santina, featuring value wines from around the world. It has become one of the Valley's premier wine bars, wine clubs, and retail wine shops. The traditional Italian fare is based upon Della Santina family recipes from Lucca, Italy and Quirico's sheer talent as a chef. Rare to many restaurants, the staff has remained relatively unchanged for the last 26 years. Because of this, the staff's confidence and experience are reflected in its consistent, quality and friendly service. Walking through the gated entry and down the brick walkway is like being transported back to Italy. In the warmer months, diners can enjoy lunch and dinner in the back patio, which is covered in grape vines and wisteria, and surrounded by balustrades that are planted with assorted flowers. In the colder months, customers can enjoy the cozy atmosphere in the dining room, where tables are topped with white linens and fresh flowers. The marble fireplace warms the room, while the sounds of Pavorotti and conversation complete the experience.

Contact Us

Natalie DeMichele, Special Events Manager

133 East Napa Street

Sonoma, CA 95476

Email: natalina@dellasantinas.com

Phone: (707) 337 - 4288

Available: By Appointment Only

Dining and Capacity

Della Santina's is available for groups of 20 to 90 guests, in a private dining room or a garden terrace. Groups may book a room, a terrace, or buy out the entire restaurant. Consideration of timing, season, and group size is essential when planning your special celebration.

May - October: Weekday

Venue	Capacity	Food and Beverage Minimum Dinner/Lunch
Entire Patio	50-90	\$7,000/\$3,000
Upper Patio	20-30	\$2,000/\$1,000
Dining Room	35 and Under	\$750/No Minimum

May - October: Weekend

Venue	Capacity	Food and Beverage Minimum Dinner/Lunch
Entire Patio	50-90	\$8,000/\$4,000
Upper Patio	20-30	\$3,000/\$1,500
Dining Room	35 and Under	\$1,500/No Minimum

November - April: Weekday

Venue	Capacity	Food and Beverage Minimum Dinner/Lunch
Tented Lower Patio	30 and Under	\$500/No Minimum
Dining Room	35 and Under	\$2,500/\$1,500

November - April: Weekend

Venue	Capacity	Food and Beverage Minimum Dinner/Lunch
Tented Lower Patio	30 and Under	\$2,000/\$1,000
Dining Room	35 and Under	\$4,500/\$2,000

Please note that the food and beverage minimum does not include gratuity and tax and are subject to change due to holidays.

Services

We strive to make the planning of your event as simple as possible. At Della Santina's, we provide you with the most inclusive packages, customized for your particular needs.

What Our Packages Include:

- An on-site Event Manager to assist you in coordinating your event.
- Set up prior to the event.
- Tables and chairs.
- White linen tablecloths and napkins.
- European-style silverware, white china, and glassware.
- Fresh flowers.
- Professional service and a fantastic staff.
- Cake cutting if requested - \$3 per person.
- Clean up after the event.

Not Included:

- Audio/Visual equipment.
- Professional photography.
- Live music or DJ.

Parking:

- We are unfortunately unable to provide our guests with a private parking lot. However, there is parking on the street in front of our restaurant in addition to public lots available for use in the surrounding area.

Menus:

- Parties of 14 guests and under are able to order from the full menu. We will custom create a limited menu for parties 14 guests and over. If you would like to customize a menu for a smaller party, we would be happy to accommodate your needs.

Menus

Antipasti (Appetizers)

Antipasto Misto

assortment of salume including Prosciutto di Parma, salame, pancetta and coppa

Burrata Con Speck

fresh domestic mozzarella filled with ricotta, served on a bed of marinated radicchio and finished with Prosciutto di Parma

Carciofi Al Forno Con Polenta

braised Pezzini Farms baby artichokes served over soft polenta

Farro*

traditional Tuscan barley soup drizzled with extra virgin olive oil

Granchio*

moscato marinated cracked local half Dungeness Crab

Heirloom Tomato and Anchovy Salad*

fresh Local Tomatoes topped with Anchovies and drizzled with extra virgin olive oil and balsamic vinegar

Insalata Calda

warm baby spinach salad finished in balsamic vinaigrette topped with feta cheese and pancetta

Insalata alla Cesare

light traditional egg-less Caesar salad

Insalata di Mare*

marinated cold seafood salad with prawns, calamari, peppers and celery in a light vinaigrette over mixed greens

Insalata Mista

mixed greens with radicchio, tomato, mozzarella and onions

Insalata Con Salmone Fumicato

mixed greens in a light apple cider vinaigrette topped with smoked salmon, candied walnuts and feta cheese

Minestrone del Contadino

traditional Tuscan-style old country vegetable soup

Polenta Alla Griglia

grilled Fontina Cheese Filled Polenta served on a bed of sautéed mixed mushrooms

Prosciutto Con Melone*

fresh locally grown melon topped with Prosciutto di Parma

Spinaci con Radicchio

spinach radicchio salad with a roasted garlic vinaigrette

Tonnato di Maiale

thinly sliced loin of pork topped with a tuna-caper sauce, served over mixed greens in a light vinaigrette

Tortellini in Brodo

tortellini pasta in a light chicken broth

*SEASONAL

Primi (First Course)

Cannelloni Florentine

chicken, veal and ricotta filled crepes in a tomato and béchamel sauce

Gnocchi Della Nonna

house-made potato pasta with either a cream, tomato, pesto, or bolognese sauce

Lasagna Bolognese

layered pasta with meat and béchamel sauces

Lasagna di Melanzane

house-made eggplant lasagna layered with béchamel and Tuscan tomato sauces (vegan)

Penne Al Sugo Toscana

tube-shaped pasta finished in a Tuscan-style ragu of the day

Tortelli con Funghi

house-made spinach and meat filled pasta finished with sautéed mixed mushrooms in a light wine reduction

Tortelli alla Lucchese

chicken and veal filled spinach pasta in a bolognese and Porcini mushroom sauce

Tortellini alla Panna

pork and chicken filled pasta in a light cream sauce

WE ARE PLEASED TO OFFER ALTERNATE PASTA AND SAUCE COMBINATIONS

Secondi (Second Course)

ALL ENTREES SERVED WITH SEASONAL VEGETABLES AND ROASTED BABY POTATOES

From the Land

Agnello

grilled lamb chop topped with rosemary, butter, and garlic

Anatra Arrosto con Risotto Selvatico

rotisserie cooked half Petaluma duck with a wild rice risotto

Bistecca Alla Griglia

grilled flatiron steak topped with roasted garlic and rosemary

Braciola di Maiale/Loin of Pork

oven roasted pork chop topped with a mixed mushroom reduction

Cacciatore Di Coniglio

traditional Tuscan style braised rabbit finished with Italian sausage and non-pitted olives

Osso Bucco

Tuscan style braised veal shank

Petto di Tacchino Ripieno

oven roasted turkey breast filled with fresh herbs

Pollo allo Spiedo

rotisserie cooked free range chicken with fresh herbs

Salsiccie Con Fagioli

traditional Tuscan style pork sausage sliced over Cannellini beans and drizzled with extra virgin olive oil

Scaloppini di Vitello

sautéed thinly pounded veal loin topped with mixed mushrooms and finished in a Marsala wine reduction
Spiedini Misti *combination plate of*
rotisserie duck, turkey breast and rotisserie chicken
Stuffato d'Agnello
traditional Tuscan style braised lamb stew
Stuffato di Maiale
traditional Tuscan style braised pork short ribs finished with Italian sausage
Vitello Piccata
sautéed veal cutlets topped with capers, white wine, and lemon

From the Sea

Gamberoni Dorati
prawns dore – egg washed wild prawns finished in a wine, lemon and butter reduction
Pesce Alla Griglia
grilled fish of the day topped with butter, roasted garlic, and rosemary
Sogliola Dorata
Petrale Sole dore

Pranzo (Lunch Only)

SANDWICHES SERVED ON HOUSE MADE PUGLIESE STYLE BREAD, WITH A GREEN SALAD, BABY POTATOES,
ASSORTED OLIVES AND PEPPERONCINI

Italiano

prosciutto, salame, pancetta and coppa

Maiale

oven roasted pork topped with balsamic vinaigrette and olive oil tossed radicchio

Petto di Tachino

oven roasted turkey breast topped with balsamic and olive oil tossed radicchio

Salsiccia Toscana

grilled pork sausage with bell peppers, marinated red onions and aioli

Vegetariano

fresh domestic mozzarella, sliced tomatoes, radicchio, onions, lettuce and pesto

Dolci (Dessert)

Affogato

imported Italian stracciatella gelato topped with Lavazza espresso and served with house made Toscani

Delizia

layered rum infused sponge cake filled with an Italian cream and served over crème Inglese

Gelato

imported Italian Bindi gelato and sorbet

Panna Cotta

eggless custard finished with Italian pastry rum and amarene

Tiramisu

lady-finger biscuits with espresso, rum, triple sec, and Marsala layered with chocolate and a light cream

Torta di Cioccolata

chocolate mousse tart finished with liquor in an amaretto crust over crème Inglese

Torta di Limone

lemon tart topped with wild Italian cherries in a shortbread style crust

Vino and Bira (Wine and Beer)

We are pleased to offer a full selection of Californian and Italian red and white wines. We also offer a selection of sparkling wines. Domestic and Imported Beers Are also available. Additionally, we serve a selection of ports and dessert wines. The complete Wine and Beer list is available by request.

Menu 1

ANTIPASTI (Choose One)

Choice of salad: Insalata Mista (mixed greens with radicchio, tomato, mozzarella and onions), or Cesare (light traditional egg-less Caesar salad).

SECONDI (Served Family Style or Choice of) **Braciola di Maiale**

Oven roasted pork chop topped with a mixed mushroom reduction

Petto di Tacchino Ripieno

Oven roasted turkey breast filled with fresh herbs

Pollo Allo Spiedo

Free range rotisserie chicken finished with Tuscan herbs

Entrees served with seasonal vegetables and roasted baby potatoes.

DOLCI (Including Up to Four)

Piatti Assortiti

Assorted platters of housemade pastries including: Tiramisu, Delizia (layered rum sponge cake), Panna Cotta (eggless custard), Torta di Limone (fresh lemon tart), and Torta di Ciocolata (chocolate mousse tart with an Amaretto crust).

Menu 2

ANTIPASTI (Choose One)

Choice of salad: Insalata Mista (mixed greens with radicchio, tomato, mozzarella and onions), or Cesare (light traditional egg-less Caesar salad).

PRIMI

Pasta due Colori

Pasta combination of any two pastas from the menu or specials.

SECONDI (Served Family Style or Choice of)

Braciola di Maiale

Oven roasted pork chop topped with a mixed mushroom reduction

Petto di Tacchino Ripieno

Oven roasted turkey breast filled with fresh herbs

Pollo Allo Spiedo

Free range rotisserie chicken finished with Tuscan herbs

Entrees served with seasonal vegetables and roasted baby potatoes.

DOLCI (Including Up to Four)

Piatti Assortiti

Assorted platters of housemade pastries including: Tiramisu, Delizia (layered rum sponge cake), Panna Cotta (eggless custard), Torta di Limone (fresh lemon tart), and Torta di Ciocolata (chocolate mousse tart with an Amaretto crust).

Menu 3

ANTIPASTI

Antipasti Assortiti – Salume con Insalata Mista o Insalata Alla Cesare

Assorted combination of appetizers including: platters with various Italian cured meats served with Insalata Mista (mixed greens with radicchio, tomato, mozzarella and onions), or Cesare (light traditional egg-less Caesar salad).

PRIMI

Pasta due Colori

Pasta combination of any two pastas from the menu or specials.

SECONDI (Choice of)

Bistecca Alla Griglia

Grilled steak of the day topped with roasted garlic and rosemary

Spiedini Misti

*Traditional Tuscan rotisserie meats - **choose one for your menu** -
Petaluma duck, free-range chicken or pork chop*

Pesce Del Giorno

Fresh catch of the day – preparation changes

Entrees served with seasonal vegetables and roasted baby potatoes.

DOLCI (Including Up to Four)

Piatti Assortiti

Assorted platters of housemade pastries including: Tiramisu, Delizia (layered rum sponge cake), Panna Cotta (eggless custard), Torta di Limone (fresh lemon tart), and Torta di Ciocolata (chocolate mousse tart with an Amaretto crust).

Menu 4

ANTIPASTI (Option for Seasonal Appetizers)

Antipasti Assortiti – Tonnato di Maiale, Panzanella e Salume con Insalata Mista o Insalata Alla Cesare

Assorted combination of appetizers including: thinly sliced loin of pork topped with a tuna–caper sauce, traditional Tuscan bread salad and platters with various Italian cured meats served with Insalata Mista (mixed greens with radicchio, tomato, mozzarella and onions), or Cesare (light traditional egg-less Caesar salad).

PRIMI

Pasta due Colori

Pasta combination of any two pastas from the menu or specials.

SECONDI (Choice of)

Vitello Del Giorno

Fresh veal of the day – preparation changes

Spiedini Misti

*Traditional Tuscan rotisserie meats - **choose one for your menu** -
Petaluma duck, free–range chicken or pork chop*

Pesce Del Giorno

Fresh catch of the day – preparation changes

Entrees served with seasonal vegetables and roasted baby potatoes.

DOLCI (Including Up to Four)

Piatti Assortiti

Assorted platters of housemade pastries including: Tiramisu, Delizia (layered rum sponge cake), Panna Cotta (eggless custard), Torta di Limone (fresh lemon tart), and Torta di Ciocolata (chocolate mousse tart with an Amaretto crust).