



## 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

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#### SHISHITO PEPPERS (GF)

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

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#### BRUSCHETTA DI PARMA

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

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#### FRITELLE DI CARCIOFI

battered deep fried fresh artichokes  
pecorino romano, lemon, basil

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#### 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

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## HANGER STEAK (GF)

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

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## 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

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## JAMON IBERICO (2.5 oz)

hand sliced acorn fed iberico ham imported from Salamanca, Spain

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# **PLATED SWEETS**

**AS PER CONSUMPTION/ 20 guests minimum**

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## **TRES LECHES**

vanilla cake soaked in three kinds of milk drizzled with caramel

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## **CHOCOLATE MOLTEN LAVA CAKE**

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

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## **SAMPLES OF SORBET AND GELATO**

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

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## **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

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## FIRST COURSE

### BASSO SALAD

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

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## SOUP SPECIAL

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## MAIN COURSE

### MARKET FISH

Seasonal vegetables

\*

### PAPPARDELLE BUTTERNUT SQUASH AND SAGE

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

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### GRILLED RACK OF LAMB (GF)

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

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## SIDES (optional + \$8)

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

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## 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

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## FIRST COURSE

### LOBSTER SALAD

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

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### GNOCCHI

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

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### TUNA AND MANGO SASHIMI STYLE

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

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## 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

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### LOBSTER SAFFRON RISOTTO SICILIAN STYLE (GF)

poached fresh Maine lobster with risotto and saffron

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## SIDES (optional + \$8)

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

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## DESSERT

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

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Prices subject to change based on ingredients market value, availability, and season.



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](mailto:contactbassocafe@gmail.com).



Restaurant & Wine Bar

## **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.