



CAMPANA

PRIVATE EVENTS + FAMILY-STYLE DINNERS

While our cozy kitchen and small staff limit our ability to serve a full menu to groups larger than six, we can happily accommodate larger parties with our **family style dinner** options.

You'll be seated in our **semi-private dining room**, which may be shared with others depending on the number of guests in your group. For private events our room minimum spend is \$1500 on weekdays and Sunday, and \$2500 for Friday and Saturday. All courses are served **family-style**: dishes are placed on the table, each guest serves themselves

There is a minimum of **\$100 per person for Friday and Saturday events, and a \$60 minimum for Wednesday, Thursday, and Sunday events**. This can be met with any combination of food or beverage. A 20% service charge and 3% health and wellness fee is added to the final total.

You can choose our **featured dinner** (East Coast Red Sauce Supper) or create a **custom menu** for your event with our list of Campana favorites that work well for family-style service - see below for options.

east coast red sauce supper

a fun family-style feast for larger groups

five courses: \$52 per person

on the table

Bread and Olive Oil: Grand Central campagnolo with really good olive oil (v)

Marinated Olives: orange peel, fennel (v)

1st: Antipasti

Classic Caesar: anchovy, croutons, parmigiano reggiano (veg)

and

Mussels 'Fra Diavolo': mussels in spicy marinara sauce

or

Meatballs Marinara: beef, pork & ricotta, basil, fett'unta

2nd: Pasta

Penne alla Vodka: penne in tomato cream sauce (veg)

or

Cavatelli: pork ragù, soffrito, whipped ricotta

and

Broccoli Rabe: broccoli rabe sautéed with garlic and chili flakes (v)

3rd: Dessert

Cannoli: ricotta, pistachio-chocolate crumble (veg)

or

Tiramisù: espresso, lady fingers, mascarpone (veg)



choose your own adventure

Customize your dinner from a list of Campana dishes ("*course options*", below) that work well for family-style service. Each dinner begins with **marinated olives** and **bread service** for the table.

THREE COURSES with PASTA

\$52 per person

two choices each of:
Appetizers
Pasta

one choice of:
Dessert

THREE COURSES with ENTREE

\$60 per person

two choices each of:
Appetizers
Entree

one choice of:
Dessert

FOUR COURSES with PASTA + ENTREE

\$68 per person

two choices each of:
Appetizers
Pasta
Entree

one choice of:
Dessert

A 20% service charge and 3% health and wellness fee will be added to this pricing. Beverage pairing requires participation of the entire table (21+). Menu items and pricing are subject to change at any time.



course options

If you have any questions, or if you don't see a dish you've enjoyed at Campana in the past, let us know and we will do our best to make it happen.

APPETIZERS

Classic Caesar: anchovy, croutons, parmigiano reggiano (veg)

Insalata Mista: shaved vegetables, shallots vinaigrette (veg)

Meatballs Marinara: beef, pork & ricotta, basil, fett'unta

Shrimp Scampi: herb & garlic butter, crostini

PASTA & RISOTTO

Penne alla Vodka: garlic, tomato, cream, pecorino (veg)

Penne Arrabbiata: spicy tomato sauce with chili flakes, garlic, pecorino (veg)

Cavatelli: pork ragù, soffrito, whipped ricotta

Rigatoni Amatriciana: tomato, guanciale, pecorino

Seasonal Risotto: (gf, can be veg)

ENTRÉES

Mussels Fra Diavolo

Roasted Chicken (gf)

Roasted Porchetta (gf)

*served family style with seasonal vegetables
please ask about vegan and vegetarian options*

DESSERT

Cannoli: ricotta, pistachio, chocolate (veg)

Tiramisù: lady fingers, whipped mascarpone, espresso (veg)

gf = gluten free, veg = vegetarian (many vegetarian courses can be made vegan - please ask!)

for the under 21's

Guests under 12 dine at a discounted rate, and are not required to participate in the \$75 minimum. Guests under 21 do not have to participate in the beverage pairing (of course).

booking info

A **50% deposit** is due to hold your date. Upon cancellation of your event, the deposit is refundable up to 72 hours before the date of reservation. For cancellations occurring within 72 hours of your event, a gift certificate will be issued for the full amount of the deposit.

To **reserve**, please send us an inquiry at info@campanapdx.com. Make sure to include your desired date(s) and time, number of guests attending, and meal preferences. Let us know if you have any questions on the menu options or don't see something you've enjoyed in the past at Campana - we're happy to help customize however possible.

We're looking forward to hosting you!

