



BAR SPREZZATURA

SPECIAL EVENTS

events-barsprezpdx@theminagroup.com

1001 SW Broadway, Portland, OR 97205

ABOUT US

Inspired by the casual elegance of Italy, Bar Sprezzatura is a unique escape into Italian culture and cuisine. Whether enjoying a bustling meal, an aperitivo, or savory snacks, guests are transported to a world where timeless traditions meet the vibrant, sun-kissed charm of coastal Italy.

GROUP DINING

Conceived as a social hub, the restaurant buzzes with energy, offering a lively and engaging experience for a diverse audience of diners.

EVENT SPACES

PRIVATE DINING

32 Seated
four parallel tables)

PRIVATE DINING (partial)

20 Seated
(two parallel tables)

PRIVATE DINING (partial)

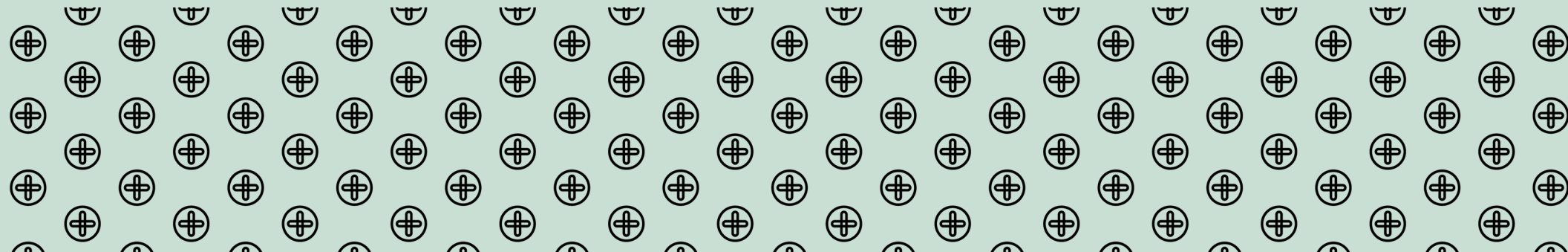
12 Seated
(one table)

MAIN DINING ROOM (BUYOUT)

up to 137 Seated
200 Reception

TRADE ROOM

50 Reception



PARNZO

\$55 PER PERSON LUNCH
FAMILY STYLE STARTER, INDIVIDUALLY PLATED ENTREE AND DESSERT

ANTIPASTI

for the table

SPECK ALTO ADIGE

fresh horseradish, beet mostarda
pumpernickel rye crostini

CRUNCHY LITTLE GEMS

Venus Verde, ricotta salata
pomegranate, pistachio

SPREZZATURA PANZANELLA

baby beets, Tropea onion, basil

SECONDI

choice of

CHICKEN MILANESE ALLA DIAVOLO

hot pepper agrodolce, fennel
parmesan

GRILLED KING SALMON

'fall minestrone', saffron potatoes
Tokyo turnips

RADIATORE AL FORNO

spicy tomato sauce, prosciutto
stracciatella

'CACIO E PEPE' BURGER

caramelized onions
garlic aioli, polenta fries

CRISPY EGGPLANT PANINO

mozzarella, Trapanese pesto
caponata pickles, polenta fries

DOLCE

choice of

MILK CHOCOLATE BUDINO

crunchy toffee crisp

LA TAVOLA DI PORTLAND

\$75 PER PERSON
DINNER, SERVED FAMILY STYLE

ANTIPASTI

select two
additional antipasti - \$15pp

SPECK ALTO ADIGE

fresh horseradish, beet mostarda
pumpernickel rye crostini

CRUNCHY LITTLE GEMS

venus verde, ricotta salata
pomegranate, pistachio

CARNE CRUDA

bagna cauda, westwind organics radish
zeppole

GRILLED CALAMARI

marinated rancho gordo beans,
calabrian salumi, blood orange

BRICK QUAIL

roasted figs, Sicillian almond crumble,
vincotto

SECONDI

select three
additional secondi - \$20pp

AMERICAN WAGYU PICANA

polenta fries, black garlic 'vinogrette'

OLIVE OIL POACHED ALASKAN HALIBUT

fregola sarda, melted leeks
porcini zabaglione

HERITAGE CHICKEN MILANESE

shaved brussels sprouts, tokyo turnip
parmesan

BLACK TRUMPET PIZZETTE

'taleggio, sweet onion, tellicherry pepper

RIGATONI AL FORNO

spicy tomato sauce, prosciutto
stracciatella

CONTORNI

RISOTTO ALLA PILOTA

BLISTERED BROCCOLINI

DOLCE

for the table

MILK CHOCOLATE BUDINO

crunchy toffee crisp

ROASTED FARM FRUIT

pistachio maple crumble

LA TAVOLA SPREZZATURA

\$95 PER PERSON
DINNER, SERVED FAMILY STYLE

ANTIPASTI

select two
additional antipasti - \$15pp

SPECK ALTO ADIGE

fresh horseradish, beet mostarda
pumpnickel rye crostini

CRUNCHY LITTLE GEMS

venus verde, ricotta salata,
persimmon, pistacchio

CARNE CRUDA

bagna cauda, Westwind Organics
radish, bomboloni

GRILLED CALAMARI

marinated Ranco Gordo beans
Calabrian salumi, blood orange

BRICK QUAIL

roasted figs, Sicillian almond
crumble, vincotto

PRIMI

select two
additional pasta - \$15pp

RIGATONI AL FORNO

spicy tomato sauce, prosciutto
stracciatella

GNOCCO SARDI

gorgonzola crema, charred
radicchio, walnut pesto

BLACK TRUMPET PIZZETTE

talleggio, sweet onion, tellicherry
pepper

SOPRESSATA PIZZETTE

mozzarella, pistachio pesto, roasted
garlic

SECONDI

select three
additional secondi - \$20pp

AMERICAN WAGYU PICANA

polenta fries, black garlic 'vinogrette'

OLIVE OIL POACHED ALASKAN HALIBUT

fregola sarda, melted leeks, porcini
zabaglione

HERITAGE CHICKEN MILANESE

shaved brussels sprouts, Tokyo turnip,
parmesan

GRILLED KING SALMON

'minestrone', Eliosa Farms romano beans,
fresh shelling beans

FENNEL-LAMB SAUSAGE

'crauti alla trentina', torpedo cabbage,
apple-herb salad

CONTORNI

RISOTTO ALLA PILOTA
BLISTERED BROCCOLINI

DOLCE

for the table

MILK CHOCOLATE BUDINO

crunchy toffee crisp

ROASTED FARM FRUIT

pistachio maple crumble

CENA ALLA SPREZZATURA

\$105 PER PERSON

DINNER, INDIVIDUALLY PLATED - MAX 32 GUESTS

ANTIPASTI

choice of

SPECK ALTO ADIGE

fresh horseradish, beet mostarda,
pumpernickel rye crostini

CRUNCHY LITTLE GEMS

venus verde, ricotta salata
persimmonl, pistacchio

PRIMI

choice of

RIGATONI AL FORNO

spicy tomato sauce, prosciutto
stracciatella

GNOCCHO SARDI

gorgonzola crema, charred
radicchio, basil-walnut pesto

SECONDI

choice of

HERITAGE CHICKEN MILANESE

shaved brussels sprouts, Tokyo
turnip, parmesan

OLIVE OIL POACHED ALASKAN HALIBUT

fregola sarda, melted leeks, porcini
zabaglione

AMERICAN WAGYU PICANA

polenta fries, black garlic 'vino-
grette'

CONTORNI

RISOTTO ALLA PILOTA
BLISTERED BROCCOLINI CAESAR

DOLCE

MILK CHOCOLATE BUDINO

cruchy toffee crisp

ADDITIONS & RECEPTIONS

DISPLAYS

for 12 or more guests

SALUMI

selection of cured meats served
with seasonal condiments and sesame
semolina bread - \$39pp

FORMAGGIO

selection of imported and domestic cheeses
served with sesame semolina bread - \$25pp

MARKET VEGETABLE CAZZIMPERIO

seasonal raw and pickled vegetables with a
selection of dips and spreads - \$18pp

ICE COLD RAW BAR

shrimp, Maine lobster, west coast oysters with
selection of sauces - \$43pp

BRUSCHETTA BAR

chef's selection of spreads, olive oil griddled
semolina bread \$15pp

ACTION STATIONS

24 guest minimum
\$150 Chef attendant fee per station

TRUFFLE RISOTTO IN A PARMESAN WHEEL

creamy risotto is prepared to order and tossed inside a
parmesan wheel, melting into a rich, velvety finish and
crowned with aromatic shaved truffle
\$275 Parmesan Wheel + \$35 pp

BISTECCA CARVING STATION

choice of NY Strip or Ribeye
served with bone marrow and roasted garlic
\$65 pp

PORCHETTA CARVING STATION - \$45PP

ROASTED FISH

choice of Salmon or Halibut
crispy, herb-rubbed skin, stuffed with aromatics
\$55 pp

BURRATA - BUILT YOUR WAY

focaccia, prosciutto, tomatoes, figs, basil, mint,
Castelvetro olive tapenade, arugula-pistachio pesto,
\$24 pp

ROAMING CANNOLI SERVICE

pipped to order
toppings: pistachios, chocolate chips
\$24 pp

TRAY PASSED OR STATIONARY PLATTERS

12 pcs per platter

RICOTTA MEATBALL SPIEDINI

tomato conserva, whipped ricotta - \$72

MAINE LOBSTER TRAMEZZINI

meyer lemon aioli, basil - \$96

PUMPKIN SUPPLI

prosciutto, pumpkin, fontina - \$48

FRIED ARTICHOKEs

meyer lemon aioli - \$48

FRIED OLIVE

house-made sausage, Trapanese pesto - \$84

BAKED MUSSEL

saffron crema, taggiasca olives - \$84

POLENTA FRITTI

hot cherry pepper aioli - \$60

CRISPY MOZZARELLA

basil ricotta - \$55