



DORONA

MODERN

ITALIAN STEAKHOUSE

The Dorona Difference

Dorona's ideal location offers benefits that make your special event memorable and carefree.

- Fabulous location Centrally located in Naples
- Stunning and elegant interior design
- Designated sommelier to select special wines and spirits
- Variety of event menus
- Can customize menus to suit your taste and budget
- Expertise to collaborate with you on theme and décor, from creative brainstorming to sourcing materials and services
- Flexibility with table arrangements and agenda
- Five exquisite private and semi-private dining niches, seating 10 to 100 guests for lunch, dinner or a cocktail reception

VENUES



Venues



Sole: Capacity: 60



Little Italy, Capacity: 20



Venues



Community table, Capacity: 20
Light-filled semi private room overlooking our bar area. Ideal for a holiday or social luncheon, or birthday dinner



The Gold Grape Capacity: 40



MENUS

*In Order to Offer You & Your Guests Only the Freshest Ingredients,
our Menu Items are Subject to Seasonal Changes*

*We are happy to assist in customizing any of the following menus
to suit your taste and budget*



Dinner Option One

\$48 per person – 3 courses
(tax and gratuity not included)

First Course

Choice of:

Classic Cesar salad

or

Artisan Mixed Greens, cucumber, tomato, pickled onion, shaved Parmesan,
balsamic vinaigrette

Main Course

Choice of:

Faroe Island Salmon, grilled asparagus, lemon

or

Joyce Farms Chicken Breast, wild mushroom marsala, potato mousseline

or

Rigatoni, dry aged beef bolognese, Parmesan

or

5 oz black angus fillet mignon

roasted potato, lemon, garlic & rosemary olive oil

Dessert

Choice of:

DARK CHOCOLATE GELATO

or

RASPBERRY SORBET

Dinner Option Two

\$58 per person – 3 courses
(tax and gratuity not included)

First Course

Choice of:

Classic Cesar salad

or

Fennel, roast walnuts, apple, celery, dry ricotta & tangerine
dressing

or

Roasted tomato bisque, goat cheese croûton

Main Course

Choice of:

Swordfish

artichoke, baby shrimp, roast tomato, saffron sauce

or

Orecchette Pasta

sausage & clams, rapini, shaved ricotta

or

10 oz Prime New York Strip Steak

burrata mousseline, wild mushroom

Optional Sides for the table

\$4 per person

Choice of 2:

Burrata mash potatoes

Truffle Parmesan fries

Creamed spinach

Brussels sprouts

Dessert

Choice of:

carrot cake

or

Creme Brulee

fresh mixed berries

Dinner Option Three

\$72 per person – 3 courses
(tax and gratuity not included)

First Course

Choice of:

Arugula, tomato, shaved Parmesan, lemon dressing
or

Roasted Cauliflower Bisque
or

Charred Octopus, burrata, black truffle, smoked paprika,
caramelized onion jam

Pasta Course

Rigatoni bolognese

Main Course

Choice of:

Berkshire Pork chop

Brussels sprout, hazelnuts, pomegranate Rosemary sauce
or

Red snapper, black venre rice, olive caper tomato sauce
or

8 oz black Angus fillet mignon
roasted potato, lemon, garlic & rosemary olive oil

Optional Sides for the table

\$4 per person

Choice of 3:

Baby carrots

Truffle Parmesan fries

Creamed spinach

Brussels sprouts

Dessert

Choice of:

Creamy cheesecake
with amarena cherries
or

Tiramisu with chocolate covered
espresso beans

Dinner Option Four

\$85 per person – 3 courses
(tax and gratuity not included)

First Course

Choice of:

Classic Cesar salad

or

Shaved Brussels sprout, manchego, currents, crispy blue chips, white balsamic dressing

or

Jackman Ranch Beef Tartare, pickled onion, capers, smoked egg yolk, toast

Pasta Course

Rigatoni bolognese

&

Veal ravioli, smashed black truffle sauce

Main Course

Choice of:

Orange Miso Glazed Duck Breast, pomegranate, roasted baby root vegetable

or

Branzino fillet,

or

10 oz Dry aged New York strip
roasted potato, lemon, garlic & rosemary olive oil

Sides for the table

Choice of 2:

French beans

Truffle Parmesan fries

Creamed spinach

Brussels sprouts

Sautéed mushrooms

Dessert

Choice of:

Lemoncello mouse cake

with raspberry coulis

or

Profiterole,

Vanilla Cream, Warm Chocolate, Pistachio

Dinner Option Five

\$95 per person -3 courses
(tax and gratuity not included)

First Course

Choice of:

Shaved Brussels sprout, manchego, currents, crispy blue chips, white balsamic dressing

or

Buffalo mozzarella, heirloom tomato & basil leaves

or

French Onion Soup, focaccia crouton, Gruyère cheese

Pasta Course

Rigatoni bolognese

&

Gnocchi pesto with langostino

Main Course

Choice of:

Saffron Paella

mussels, scallops, calamari, shrimp, sausage, chorizo & chicken

or

Halibut fillet

colossal crab, black rice, tomato confit, green peas sauce

or

14 oz Delmonico ribeye

roasted potato, lemon, garlic & rosemary olive oil

or

Lollipop Lamb Scottadito

rosemary, garlic, black truffle mashed potato, lamb jus

Sides for the table

Choice of 3:

Burrata mash potatoes

Truffle Parmesan fries

Creamed spinach

Brussels sprouts

Black truffle carrots

Dessert

Assortment of:

Chocolate cake, mini lemon tart & raspberry sorbet

Lunch Option One

\$20 per person
(tax and gratuity not included)

First Course

Choice of:

Artisan Mixed Greens, cucumber, tomato, pickled onion, shaved Parmesan, balsamic vinaigrette
or
Roasted tomato bisque, goat cheese croûton

Main Course

Choice of:

Butcher Steak salad, spinach, romaine, potato, egg, black truffle, parmesan, radish, red wine vinaigrette
or
Chop Salad, romaine, radicchio, chicken, bacon, prosciutto, tomato, artichoke, egg and herb dressing
or
Shrimp & Brussels sprout salad, green apple, manchego, celery, cranberry, white balsamic vinaigrette
or
Penne pasta, chicken breast, vodka & crushed tomato cream, fresh basil

Dessert

Choice of:

Pistachio Gelato
or
Creamy cheesecake, berry coulis

Lunch Option Two

\$30 per person - 2 Courses
(tax and gratuity not included)

Primi

Artisan Mixed Greens, cucumber, tomato, pickled onion, shaved Parmesan, balsamic vinaigrette

or

French Onion Soup, focaccia croûton, Gruyère cheese & poached egg

or

Crispy Calamari, spicy tomato, Parmesan, salami coins

MAIN COURSE

Choice of:

Potato gnocchi, langostine, artichoke, tomato confit, parsley pesto

or

5 oz NY strip, roasted potato, lemon, garlic & rosemary olive oil

or

Baked salmon & Kale salad, red beets, raisins, toasted pumpkin seeds, pickled onion, shaved ricotta, raspberry vinaigrette

or

Joyce Farms Chicken Breast, lime-chili chimichurri, salad of tre tomato

DESSERT COURSE

Carrot cake

or

Tiramisu

or

vanilla & chocolate Gelato

Passed or Stationary Hors D'oeuvres

PORTION NOTES

Cocktail Hour: 2-4 pieces per person, 30-60 minutes before dinner

Preceding Dinner Time: 5-6 pieces per person, 1.5-2 hour event

Heavy Hors d'oeuvres: 8-10 pieces per person, 2-4 hour event

Dinner Replacement: 12-15 pieces per person, 4+ hour event

Golden Grape Package

(Choice of three)

Crispy Calamari

Saffron risotto balls

Wagyu beef stuffed olives

Meat balls affogato

Eggplant Parmesan dip

Bruschetta with Tomato & Buratta

Prosciutto Wrapped Jumbo Asparagus

Smoked brisket, truffle aioli crostini

\$16 per person per hour

Venetian royalty package

(Choice of three)

Fig, prosciutto & black truffle pizza

Black truffle egg salad dip with caviar

Jumbo Shrimp Cocktail

Jackman Ranch beef Tartare

Raw Oysters on the Half Shell

Crispy Key west baby shrimp

Mini Crab Cakes with lobster cappuccino

Dry aged burger silders

Moroccan Lamb lollipops with tzatzki sauce

\$21 per person per hour

SAVORY BUFFET PLATTERS

Local Harvest Crudité & Dip's

Fresh Seasonal Garden Vegetables & Pita Chips
Served with Chef's Selection of Dipping Sauces

Artisan Cheese & Charcuterie Platter

Assorted Cheeses, Meats & Accompaniments

Baby Kale Salad

Creamy Goat Cheese & Hazelnut Praline

Chickpea Salad

Asparagus, Eggplant, Cherry Tomatoes, Feta cheese

Chopped Caesar Salad

Romaine, Tomato, Parmesan, Crouton

Mixed Baby Greens

tomato, cucumber, red onion, feta cheese, aged red wine
vinaigrette

DESSERTS PLATTERS

Mini Dark Chocolate-Caramel Mousse

Mini Key Lime Meringue Tartlettes

Mini Lemon Tarts

Mini carrot cakes

Profiterole

Chocolate Chip Cookies

Cranberry Cookies

