## SARANELLO'S"

## cuisine

INSPIRED BY HIS TRAVELS AND PASSION FOR ITALY'S CULTURE, CHEF PARTNER MYCHAEL BONNER HAS CREATED A BROAD MENU OF AUTHENTIC ITALIAN FARE. BONNER COOKS FROM THE HEART USING THE FRESHEST INGREDIENTS AND OLD WORLD TECHNIQUES TO CREATE HOUSE MADE PASTA AND PIZZAS. PRIME STEAKS AND FRESH FISH BRING FLAVOR TO THE TABLE, AND DESSERT ESSENTIALS SUCH AS BANANA TIRAMISU AND CHOCOLATE MASCARPONE PIE END THE MEAL ON A SWEET NOTE.

beverage

AN EXTENSIVE 50 FOOT BAR AREA FEATURES APPROACHABLE COCKTAILS, AN EXTENSIVE WINE LIST AND A WIDE ARRAY OF BEER SELECTIONS.

## experience

FEEL THE ENERGY OF SARANELLO'S
WHILE DINING IN A CASUAL AND
RUSTIC SETTING. DINE AT NATURAL
RECLAIMED WOOD TABLES,
SURROUNDED BY EXPOSED BRICK AND
BEAMS, SUBTLE FILAMENT LIGHTING,
WITH MUTED CHOCOLATE AND
CARAMEL TONES THROUGHOUT. THE
BANQUET SPACE IS GRAND IN SCOPE.
SEATING GROUPS FROM 20 TO 250
PEOPLE, IT REFLECTS A MODERN STYLE
WITH TWO-STORY WINDOWS, ELEGANT
DRAPERIES, HUES OF CHOCOLATE AND
SILVER, AND BOASTS TWO
CONTEMPORARY BARS.

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