

HANDMADE WITH LOVE  
*Est. 2002*

# NORTH ITALIA

FROM SCRATCH DAILY

## GROUP DINING

NICK SERWO  
*phone* 484.751.9000  
*email* [nserwo@foxrc.com](mailto:nserwo@foxrc.com)

KING OF PRUSSIA

*350 Mall Boulevard, Suite 1000C | King of Prussia, PA 19406*





## THE DISH

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**FROM FOOD TO SERVICE -  
AT NORTH ITALIA,  
EVERY DETAIL MATTERS.**

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*Located in the King of Prussia Mall, North Italia provides you and your guests with a neighborhood atmosphere where you can share a handcrafted Italian experience with those who matter most.*

*Our menu offers a selection of antipasti, charcuterie, salads full of seasonal ingredients, and a main entrée menu driven by both traditional Italian cuisine and lighter, fresh seafood dishes. Pair any food menu with a red, white, or sparkling wine list specially curated by our beverage connoisseurs; or explore our Italian inspired cocktail and beer lists.*

# OUR SPACES

## MAIN DINING ROOM

*The spacious Main Dining Room offers an array of seating, from high top communal tables to banquettes, and is available for large parties, events, and full buy-outs.*

SEATED EVENTS: up to 222 guests • RECEPTION EVENTS: up to 250 guests



## PRIVATE DINING ROOM

*A great space for corporate meetings or intimate family gatherings, the Private Dining Room offers the option of opening up to the dining room or closing the doors for privacy.*

SEATED EVENTS: up to 36 guests • RECEPTION EVENTS: up to 45 guests





# OUR SPACES

## PATIO

*The Patio offers versatile accommodations for an intimate gathering or a larger group, heaters and misters are also available.*

SEATED EVENTS: *up to 82 guests* • RECEPTION EVENTS: *up to 100 guests*











# EVENT MENUS

**\$25 PER PERSON - PLATED**

## APPETIZER

*(for the table)*

### BACON & EGG PIZZA\*

*grilled asparagus, roasted potato, garlic confit, rosemary*

## ENTRÉES

*(choice of)*

### EGG SANDWICH\*

*prosciutto cotto, bacon, fontina cheese, grilled brioche*

### VEGETABLE SCRAMBLE

*eggs, spinach, mushroom, asparagus, zucchini, grana padano*

### CHOPPED CHICKEN SALAD

*farm greens, baby tomato, toasted pine nut, gorgonzola vinaigrette*

### SEASONAL VEGETABLE SALAD

*kale, roasted cauliflower, clementine, date, avocado, farro, golden raisin,  
quinoa, goat cheese, almond, sherry vinaigrette  
(option to add chicken)*

### PESTO PASTA

*gigli pasta, toasted pine nut, garlic, basil, crispy caper*

## FOR PARTIES LARGER THAN 30, PLEASE SELECT 3 ENTRÉE OPTIONS

*\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

# EVENT MENUS



**\$25 PER PERSON - PLATED**

## APPETIZER

*(for the table)*

### PROSCIUTTO BRUSCHETTA

*crescenza cheese, grilled asparagus, truffle, grana padano*

## ENTRÉES

*(choice of)*

### SEASONAL VEGETABLE SALAD

*kale, roasted cauliflower, clementine, date, avocado, farro, golden raisin,  
quinoa, goat cheese, almond, sherry vinaigrette  
(option to add chicken)*

### ITALIAN SALAD

*salami, provolone, pepperoncini, olive, campari tomato, red onion, cucumber,  
roasted pepper, italian dressing*

### GRILLED CHICKEN SANDWICH

*crispy pancetta, provolone piccante, calabrian peperonata, arugula, aioli  
(served with mixed green salad)*

### SPAGHETTI & MEATBALLS

*traditional tomato sauce, basil, olive oil, pecorino cheese*

### PESTO PASTA

*gigli pasta, toasted pine nut, garlic, basil, crispy caper*

## FOR PARTIES LARGER THAN 30, PLEASE SELECT 3 ENTRÉE OPTIONS

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# EVENT MENUS



**\$35 PER PERSON - PLATED**

## APPETIZERS

*(for the table)*

### PROSCIUTTO BRUSCHETTA

*crescenza cheese, grilled asparagus, truffle, grana padano*

### ZUCCA CHIPS

## ENTRÉES

*(choice of)*

### SEASONAL VEGETABLE SALAD

*kale, roasted cauliflower, clementine, date, avocado, farro, golden raisin, quinoa, goat cheese, almond, sherry vinaigrette*

*(option to add chicken)*

### ITALIAN SALAD

*salami, provolone, pepperoncini, olive, campari tomato, red onion, cucumber, roasted pepper, italian dressing*

### CHICKEN PARMESAN

*crushed tomato, aged provolone, mozzarella, parmesan rigatoni*

### OUR FAMOUS MEATBALL SANDWICH

*braised meatballs, marinara, scamorza cheese  
(served with mixed green salad)*

### PESTO PASTA

*gigli pasta, toasted pine nut, garlic, basil, crispy caper*

## DESSERTS

*(choice of)*

### SALTED CARAMEL BUDINO

*crème fraîche, maldon sea salt*

### TIRAMISU

*espresso-soaked ladyfingers, mascarpone mousse*

**FOR PARTIES LARGER THAN 30, PLEASE SELECT 3 ENTRÉE OPTIONS**

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# EVENT MENUS



**\$45 PER PERSON - PLATED**

## APPETIZERS

*(for the table)*

### PROSCIUTTO BRUSCHETTA

*crescenza cheese, grilled asparagus, truffle, grana padano*

### ZUCCA CHIPS

## SALAD

### SIMPLE SALAD

*farm greens, baby tomato, toasted pine nut, gorgonzola vinaigrette*

## ENTRÉES

*(choice of)*

### SEASONAL VEGETABLE SALAD

*kale, roasted cauliflower, clementine, date, avocado, farro, golden raisin, quinoa, goat cheese, almond, sherry vinaigrette*

### OUR FAMOUS MEATBALL SANDWICH

*braised meatballs, marinara, scamorza cheese  
(served with mixed green salad)*

### BOLOGNESE

*traditional meat sauce, tagliatelle noodle & grana padano cheese*

### PESTO PASTA

*gigli pasta, toasted pine nut, garlic, basil, crispy caper*

### ROASTED SALMON\*

*pesto farro, caramelized cauliflower, broccolini, lemon gremolata, saba*

## DESSERTS

*(choice of)*

### SALTED CARAMEL BUDINO

*crème fraiche, maldon sea salt*

### TIRAMISU

*espresso-soaked ladyfingers, mascarpone mousse*

**FOR PARTIES LARGER THAN 30, PLEASE SELECT 3 ENTRÉE OPTIONS**

*\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

# BRUNCH & LUNCH

## FOOD ADDITIONS

### APPETIZERS

+\$6 per person, per selection, choice of:

#### CHEF'S BOARD

*prosciutto di parma, pecorino toscano, crescenza, grilled piquillo pepper, pesto zucchini, castelvetrano olive, marcona almond, fig mostarda, grilled bread*

#### FRESH FRUIT

### PIZZAS

*for the table*

MARGHERITA - mozzarella, fresh basil, olive oil, red sauce +\$14 EA.

THE PIG - spicy pepperoni, soppressata, italian sausage +\$16 EA.

FUNGHI - roasted mushroom, cipollini onion, smoked mozzarella +\$15 EA.

BACON & EGG\* - grilled asparagus, roasted potato, garlic confit, rosemary +\$15 EA.

PROSCIUTTO - misson fig, goat cheese, arugula +\$15 EA.

### DESSERTS

+\$8 per person, per selection, choice of:

SALTED CARAMEL BUDINO - crème fraiche, maldon sea salt

TIRAMISU - espresso-soaked ladyfingers, mascarpone mousse

### BUBBLES & SANGRIA

*choice of:*

PROSECCO elmo pio, veneto - \$40 bottle

CHAMPAGNE moutard "grand cuvée"- \$84 bottle

RED SANGRIA brandy, blood orange, red wine, strawberry, lime - \$31 carafe

### CUSTOM WINE PAIRINGS AVAILABLE

*ask your special event manager for details*

### DRINKS -

### BEER, COCKTAILS & NON-ALCOHOLIC BEVERAGE

*charges based on consumption*

## BEVERAGE ADDITIONS

*\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



# EVENT MENUS



**\$50 PER PERSON - PLATED**

## APPETIZERS

*(for the table)*

### PROSCIUTTO BRUSCHETTA

*crescenza cheese, grilled asparagus, truffle, grana padano*

### ZUCCA CHIPS

## SALAD

### SIMPLE SALAD

*farm greens, baby tomato, toasted pine nut, gorgonzola vinaigrette*

## ENTRÉES

*(choice of)*

### PESTO PASTA

*gigli pasta, toasted pine nut, garlic, basil, crispy caper*

### BOLOGNESE

*traditional meat sauce, tagliatelle noodle & grana padano cheese*

### ROASTED CHICKEN

*roasted seasonal vegetables, charred tomato vinaigrette*

### ROASTED SALMON\*

*pesto farro, caramelized cauliflower, broccolini, lemon gremolata, saba*

### CHICKEN PARMESAN

*crushed tomato, aged provolone, mozzarella, parmesan rigatoni*

## DESSERTS

*(choice of)*

### SALTED CARAMEL BUDINO

*crème fraîche, maldon sea salt*

### TIRAMISU

*espresso-soaked ladyfingers, mascarpone mousse*

## ADD AN ENTRÉE OPTION

### BEEF TENDERLOIN\*

*roman gnocchi, roasted mushroom, grilled broccolini, rubino*

**\$60 PER PERSON - PLATED**

**FOR PARTIES LARGER THAN 30, PLEASE SELECT 3 ENTRÉE OPTIONS**

*\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

# EVENT MENUS



**\$60 PER PERSON - PLATED**

## APPETIZERS

*(for the table)*

ZUCCA CHIPS

PROSCIUTTO BRUSCHETTA

*crescenza cheese, grilled asparagus, truffle, grana padano*

ITALIAN MEATBALLS

*creamy polenta, rustic marinara, grana padano*

## SALAD

SIMPLE SALAD

*farm greens, baby tomato, toasted pine nut, gorgonzola vinaigrette*

## ENTRÉES

*(choice of)*

PESTO PASTA

*gigli pasta, toasted pine nut, garlic, basil, crispy caper*

STROZZAPRETI PASTA

*chicken, roasted mushroom, spinach, toasted pine nut, parmesan cream*

DIVER SCALLOPS\*

*sweet corn risotto, asparagus, crispy shallot, charred tomato vinaigrette*

ROASTED CHICKEN

*roasted seasonal vegetables, charred tomato vinaigrette*

BRAISED SHORT RIB

*heirloom carrot, swiss chard, creamy mascarpone polenta*

## DESSERTS

*(choice of)*

SALTED CARAMEL BUDINO

*crème fraîche, maldon sea salt*

TIRAMISU

*espresso-soaked ladyfingers, mascarpone mousse*

## ADD AN ENTRÉE OPTION

BEEF TENDERLOIN\*

*roman gnocchi, roasted mushroom, grilled broccolini, rubino*

**\$70 PER PERSON - PLATED**

**FOR PARTIES LARGER THAN 30, PLEASE SELECT 3 ENTRÉE OPTIONS**

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# RECEPTION MENU

**\$40 PER PERSON - FOOD STATION**

## STARTERS

ZUCCA CHIPS

PROSCIUTTO BRUSCHETTA

*crescenza cheese, grilled asparagus, truffle, grana padano*

ITALIAN MEATBALLS

*creamy polenta, rustic marinara, grana padano*

## ENTRÉES

CAESAR SALAD

*romaine hearts, shaved radicchio, grana padano, classic crouton*

TUSCAN KALE SALAD

*crispy pancetta, charred grape, apple, pistachio, breadcrumb, parmesan vinaigrette*

MARGHERITA PIZZA

*mozzarella, fresh basil, olive oil, red sauce*

FUNGHI PIZZA

*roasted mushroom, cipollini onion, smoked mozzarella*

THE PIG PIZZA

*spicy pepperoni, soppressata, italian sausage*

CHICKEN PARMESAN

*crushed tomato, aged provolone, mozzarella, parmesan rigatoni*

## DESSERTS

SALTED CARAMEL BUDINO

*crème fraîche, maldon sea salt*

TIRAMISU

*espresso-soaked ladyfingers, mascarpone mousse*

*\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

# DINNER & RECEPTION

## FOOD ADDITIONS

### APPETIZERS

*+\$6 per person, per selection, choice of:*

#### CHEF'S BOARD

*prosciutto di parma, pecorino toscano, crescenza, grilled piquillo pepper, pesto zucchini, castelvetrano olive, marcona almond, fig mostarda, grilled bread*

#### ARANCINI

*crispy mushroom risotto stuffed with scamorza cheese & served with red sauce*

### PIZZAS

*for the table*

MARGHERITA - mozzarella, fresh basil, olive oil, red sauce **+\$14 EA.**

THE PIG - spicy pepperoni, soppressata, italian sausage **+\$16 EA.**

FUNGHI - roasted mushroom, cipollini onion, smoked mozzarella **+\$15 EA.**

BIANCA - smoked mozzarella, aged provolone, ricotta, arugula, lemon oil **+\$15 EA.**

PROSCIUTTO - mission fig, goat cheese, arugula **+\$15 EA.**

## BEVERAGE ADDITIONS

### BUBBLES & SANGRIA

*choice of:*

PROSECCO *elmo pio, veneto - \$40 bottle*

CHAMPAGNE *moutard "grand cuvée"- \$84 bottle*

RED SANGRIA *brandy, blood orange, red wine, strawberry, lime - \$31 carafe*

### CUSTOM WINE PAIRINGS AVAILABLE

*ask your special event manager for details*

### DRINKS -

### BEER, COCKTAILS & NON-ALCOHOLIC BEVERAGE

*charges based on consumption*

*\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



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## FREQUENTLY ASKED QUESTIONS

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### WHAT DOES A FOOD & BEVERAGE MINIMUM CONSIST OF?

A food and beverage minimum goes towards any food and beverage spending for your event. If this minimum amount is not met, the remainder is considered a room charge. It's helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size. This does not include sales tax, and gratuity.

### GRATUITY

Gratuity is the amount you decide to leave the team who executes your event. You may indicate that amount on the online agreement or at the end of your event. As always, gratuity is determined solely by you.

### HOW DO I CONFIRM MY EVENT RESERVATION?

After your Special Events Manager sends the online event agreement, please sign and return within three calendar days.

### WHEN DO I SUBMIT MY FOOD AND BEVERAGE SELECTIONS?

Please submit food and beverage selections to your Special Events Manager two weeks prior to your event. This will help ensure product is ordered and delivered on time.

### WHEN DO I PROVIDE MY FINAL GUEST COUNT?

Please share your final guest count three calendar days before the event. If your guests are not able to confirm their attendance in time, we will work off of the original guest count included in the agreement. If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase.

### WHAT TYPE OF MENUS ARE USED FOR GROUP EVENTS?

You will select a prix-fixe menu consisting of an array of signature items from the restaurant's regular menu. All locations have a variety of options to choose from and our menus change seasonally to ensure you and your guests have a top-notch culinary experience. While choosing menu items, please keep in mind some substitutions may occur based on seasonality and availability.

### WHAT HAPPENS IF I CANCEL MY EVENT?

We understand that life doesn't always go to plan and that you may need to cancel your event. To avoid cancellation fees make sure cancellation occurs two weeks prior to the event date.

### WHAT ARE CANCELLATION FEES?

If you cancel within two weeks of your event, 50% of the food and beverage minimum and sales tax will be charged. Cancellations that occur less than 24 hours out from the event will result in a 100% charge of the food and beverage minimum and sales tax. Different cancellation policies apply for group reservations in a main dining room or full restaurant buyouts. If this applies to your event, please ask your Special Events Manager for more information. Cancellation fees are not transferable.

### WHAT HAPPENS IF I BOOK A PATIO & IT RAINS?

We try our best to be on Mother Nature's good side; however, your patio event will go on rain or shine. If the weather is not cooperating, we will do our best to relocate your group to another location. If there is not a "plan B" available, the guest is responsible for the required cancellation fee.

### WHAT HAPPENS IF I AM LATE TO MY EVENT?

If you are more than 30 minutes late without a phone call, we have the right to release the space. This will be considered a cancellation and fees will apply.

FAQs continued on page 14

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## FREQUENTLY ASKED QUESTIONS

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### ARE DECORATIONS ALLOWED?

We love when guests make our space their own by adding special touches. Centerpieces, candles, balloons attached to weights, and table runners are all great ways to customize the space. In order to ensure future guests can have the same custom experience, we don't allow anything that will stick around any longer than your event. These include, but are not limited to, feathers, confetti, adhesives on any surfaces, loose balloons, and of course, glitter (yes, it is flashy and fun, but it lasts forever.)

### CAN I USE AN FRC LOGO ON COLLATERAL FOR MY EVENT?

If you would like to include our logo on event collateral, please request a brand standards kit and hi-resolution logo from your Special Events Manager. All collateral will need to be approved by our marketing department before it's produced and sent out.

### WHAT HAPPENS TO MY CREDIT CARD INFORMATION?

In order to secure the reservation, we do require a credit card on file for cancellation purposes or possible event deposits if applicable. The numbers and information are encrypted for your security, so you will also need to have this card (or whichever card you'd like) with you at the conclusion of the event.

### HOW DOES FINAL PAYMENT WORK?

Final payment is due at the end of your event and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, sales tax, service charge, and gratuity. Unfortunately, we do not accept Fox Restaurant Concepts gift cards from Costco for event payment.