



PLEASE CONTACT

MGM NATIONAL HARBOR GROUP DINING AT
GROUPDINING@MGMNATIONALHARBOR.COM

**THE QUICKEST WAY TO
VISIT THE ITALIAN COAST**

**ENJOY A CASUAL REPRIEVE WITH A VARIETY OF WOOD-FIRED PIZZAS,
HANDMADE PASTAS, FRESH SEAFOOD AND FINE ITALIAN SPIRITS.**

MAIN DINING ROOM
196 OCCUPANCY

PRIVATE DINING ROOM WITH BAR
30 OCCUPANCY





PRIVATE DINING ROOM

MENU UNO | \$80

BEVERAGE, TAX AND GRATUITY NOT INCLUDED.

FOUR COURSES FAMILY STYLE

COURSE 1

CALAMARI FRITTI

crispy calamari, pomodoro, lemon aioli

MEATBALLS

whipped ricotta, basil

CAESAR SALAD

romaine, parmigiano, garlic dressing

COURSE 2

CACIO E PEPE

spaghetti, parmigiano, black pepper, butter sauce

COURSE 3

CHICKEN ALLA ROSA

breaded chicken, roasted red pepper, vodka sauce, fresh mozzarella

SALMON PICCATA*

lemon, capers

COURSE 4

ASSORTED DESSERT PLATTER

Not all ingredients are listed. Please inform your server of any allergies. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



PRIVATE DINING ROOM

MENU DUO | \$95

BEVERAGE, TAX AND GRATUITY NOT INCLUDED.

FOUR COURSES FAMILY STYLE

COURSE 1

FRITO MISTO

crispy shrimp, vegetables, lemon

MEATBALLS

whipped ricotta, basil

MUSSELS PICCATA

blue mussels, white wine lemon caper butter sauce, grilled rustic bread

CAESAR SALAD

romaine, parmigiano, garlic dressing

COURSE 2

RIGATONI BOLOGNESE

red wine, beef, parmesan

SHRIMP SPAGHETTI

shrimp, spicy lemon butter sauce, roasted tomatoes

COURSE 3

CHICKEN ALLA ROSA

breaded chicken, roasted red pepper, vodka sauce, fresh mozzarella

BRANZINO ALLA GRIGLIA

mediterranean sea bass, calabrian chile, summer squash, green tomato, herbs

COURSE 4

ASSORTED DESSERT PLATTER

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PRIVATE DINING ROOM

MENU TRE | \$110

BEVERAGE, TAX AND GRATUITY NOT INCLUDED.

FOUR COURSES FAMILY STYLE

COURSE 1

BEEF CARPACCIO

delmonico steak sliced thin, arugula, parmigiano, extra virgin olive oil

MUSSELS PICCATA

blue mussels, white wine lemon caper butter sauce, grilled rustic bread

FIG AND BURRATA SALAD

black mission figs, frisee and arugula salad, burrata, lemon vinaigrette

COURSE 2

RIGATONI BOLOGNESE

red wine, beef, parmesan

SHRIMP SPAGHETTI

shrimp, spicy lemon butter sauce, roasted tomatoes

COURSE 3

CHICKEN ALLA ROSA

breaded chicken, roasted red pepper, vodka sauce, fresh mozzarella

BRANZINO ALLA GRIGLIA

mediterranean sea bass, calabrian chile, summer squash, green tomato, herbs

BISTECCA

34oz prime porterhouse, garlic potatoes, lemon, rosemary

COURSE 4

ASSORTED DESSERT PLATTER

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PRIVATE DINING ROOM | ADD-ONS

BEVERAGE, TAX AND GRATUITY NOT INCLUDED.

COCKTAIL HOUR

HOSTED BAR PACKAGE ONLY

BAR + STATIONED APPS

+\$10 per person

BAR + TRAY PASSED APPS

+\$15 per person

One hour before dinner to mingle and enjoy cocktails and hor's d'orves

Passed or buffet style apps

Raw bar

Antipasta

PIZZA ADD-ON

MARGHERITA

+\$6 per person

PEPPERONI

+\$2 per person

PIZZA PARTY

+\$15 per person upcharge

Chefs selection of all you can eat specialty pizzas

MARTINI BAR ADD-ON

Premium Martini

High end gin and vodka with martini 4 ways

Classic | Dirty | Perfect | Turf

\$5 per person

Can be customized with hosts choice of spirits, wine, and beer for an additional cost based on selection.

BOURBON BAR ADD-ON

Bourbon Selection

4 premium bourbon selections 4 ways

Old Fashioned | Manhattan | Neat | Rock

\$5 per person

Can be customized with hosts choice of spirits, wine, and beer for an additional cost based on selection.

"IN VINO VERITAS" WINE PACKAGE ADD-ON

Work with our in-house sommelier to craft the perfect selection of red/white/sparkling to pair with your dinner selections.

Cost Based on Selections



PRIVATE DINING ROOM | HOSTED BAR PACKAGES

ULTRA PREMIUM PACKAGE

\$55 PER PERSON FOR THE FIRST HOUR | \$25 PER PERSON FOR EACH ADDITIONAL HOUR
BEVERAGE, TAX AND GRATUITY NOT INCLUDED.

COCKTAILS

MGM Barrel Aged Old Fashioned

Heavens Door bourbon, simple, bitters,
barrel aged

Limoncello Martini

vodka, limoncello, lemon, simple

Costa Margarita

tequila, orange liquor, lime, simple

House Sangria

red wine, pomegranate, blackberry, orange

PREMIUM LIQUOR

Ketel One Vodka, Casamigos Tequila, Hendricks Gin, Woodford Reserve Bourbon,
Chivas Regal Scotch, Bacardi Silver Rum, Captain Morgan Spiced Rum

PREMIUM WINE SELECTION

Chandon Brut

Conte D'attimis-Maniago Pinot Grigio

Ferarri Carano Chardonnay

Erath Pinot Noir

Justin Cabernet Sauvignon

DOMESTIC & IMPORTED BOTTLED BEERS

HOUSE SELECTION OF NON-ALCOHOLIC SOFT DRINKS AND MIXERS

PRIVATE BAR

Enjoy a private bartender for your event

\$200



PRIVATE DINING ROOM | HOSTED BAR PACKAGES

PREMIUM PACKAGE

\$35 PER PERSON FOR THE FIRST HOUR | \$20 PER PERSON FOR EACH ADDITIONAL HOUR
BEVERAGE, TAX AND GRATUITY NOT INCLUDED.

COCKTAILS

MGM Barrel Aged Old Fashioned

Heavens Door bourbon, simple, bitters, barrel aged

House Sangria

red wine, pomegranate, blackberry, orange

PREMIUM LIQUOR

Tito's Vodka

Bombay Gin

Jim Beam Bourbon

El Jimador Tequila

Johnnie Walker Scotch

Bacardi Rum

Captain Morgan Rum

PREMIUM WINE SELECTION

Chandon Brut

Conte D'attimis-Maniago Pinot Grigio

Ferarri Carano Chardonnay

Erath Pinot Noir

Justin Cabernet Sauvignon

DOMESTIC & IMPORTED BOTTLED BEERS

HOUSE SELECTION OF NON-ALCOHOLIC SOFT DRINKS AND MIXERS

PRIVATE BAR

Enjoy a private bartender for your event

\$200



PRIVATE DINING ROOM | HOSTED BAR PACKAGES

DIAMOND PACKAGE

BASED ON CONSUMPTION

BEVERAGE, TAX AND GRATUITY NOT INCLUDED.

PREMIUM LIQUOR

\$18 per cocktail

Ketel One Vodka

Casamigos Tequila

Hendricks Gin

Woodford Reserve Bourbon

Chivas Regal Scotch

Bacardi Silver Rum

Captain Morgan Spiced Rum

PREMIUM WINE SELECTION

Reflecting menu price

Sparkling

Pinot Grigio

Chardonnay

Pinot Noir

Cabernet Sauvignon

BEER | COCKTAILS | WATER

Domestic bottles beer variety

\$8 per bottle

Signature cocktail selection

Reflecting menu price

Fiji and San Pellegrino

\$10 per liter