



PRIVATE EVENTS

OUR SPACES

THE CELLAR - PRIVATE DINNER

- ❖ Accommodates up to **16 guests seated** serving a **family style menu & up to 20 guests standing for a passed cocktail reception**
- ❖ Two seating times are available:
 - 1st Seating – anytime between 5:30pm – 6:30pm
 - 2nd Seating – anytime between 8:30pm – 9:30pm
- ❖ Duration of event **3.5-hour window**, each additional 30 minutes passed **\$75 fee**
- ❖ **Up to 12 guests** can reserve the room with a guaranteed ***\$1,500 food & beverage minimum / \$250 room fee**
- ❖ **Over 12 guests** can reserve the room with a guaranteed ***\$1,750 food & beverage minimum / \$500 room fee**
**subject to change seasonally*

LARGE PARTY - STANDING COCKTAIL RECEPTION

- ❖ Accommodates up to **25 guests standing for a passed cocktail reception** in our bar room
- ❖ Two seating times are available:
 - 1st Seating – anytime between 5:30pm – 6:30pm
 - 2nd Seating – anytime between 8:30pm – 9:30pm
- ❖ Duration of event **2-hour window**
- ❖ Reservation can be held with a guaranteed **\$1,200 food & beverage minimum & signed contract**

LARGE PARTY - SEATED DINNER

- ❖ Any group of **8 to 14 guests seated** serving a **family style menu**
- ❖ Two seating times are available:
 - 1st Seating – anytime between 5:30pm – 6:30pm
 - 2nd Seating – anytime between 9:00pm – Close
- ❖ Duration of event **2.5-hour window** each additional 30 minutes passed **\$50 fee**
- ❖ Reservation can be held with a credit card authorization & signed contract
- ❖ 48-hours prior to cancel with no charge, **within 48-hours guest will be charged menu price per guest**

FULL RESTAURANT BUYOUT

- ❖ **Accommodates up to 50 guests seated** with all guests in our dining room together serving a **family style menu**
- ❖ **Accommodates up to 72 guests seated** split between our dining room & bar room serving a **family style menu**
- ❖ **Accommodates up to 100 guests standing** for a **passed cocktail reception** and/or **stationed food**
- ❖ Restaurant can be held with a ***\$12,000 food & beverage minimum**
**varies by season, inquire for current buyout minimum*

FAMILY STYLE MENU OPTIONS

3 - COURSE FAMILY STYLE MENU

*\$78 PER PERSON

Antipasti - *Choose Three*

Pasta e Secondi - *Choose Three*

Contorni - *Choose Two*

Dolci - *Choose Two*

4 - COURSE FAMILY STYLE MENU

*\$98 PER PERSON

Antipasti - *Choose Three*

Pasta- *Choose Two*

Secondi- *Choose Two*

Contorni - *Choose Two*

Dolci - *Choose Two*

AVAILABLE SUPPLEMENTS

***Assorted Stuzzichini** \$10 p/p

house made fougasse, grissini, prosciutto, olives, spiced nuts & gigante beans
served family style before the meal begins

***Assiette de Fromage** \$10 p/p

chef-curated cheese selections served with condiments & grilled bread
can be served at the beginning or end of the meal

***28-Day Dry Aged Grilled Cote de Bœuf** \$35 p/p

36 oz. creek stone beef ribeye served with Yukon potato, farm onion, pimentón & pickled horseradish
substitute for one secondi choice

***House made Valrhona Chocolates**

\$4 per chocolate / \$21 per six chocolates

cherry, grappa di franciacorta, boxcar espresso, vanilla, cardoon honey, raspberry vinegar
served with dolci or boxed up to go

***Additional menu items may be added to expand the number of offerings per course:**

Antipasti may be added for \$7 P/P per selection

Pasta may be added for \$10 P/P per selection

Secondi may be added for \$15 P/P per selection

Contorni may be added for \$5 P/P per selection

Dolci may be added for \$7 P/P per selection

FAMILY STYLE MENU CHOICES

ANTIPASTI

Roasted Little Gem Lettuce

broken caesar vinaigrette with spanish boquerones

Electric Goat

tomato, roasted garlic, hot pepper, goat cheese & garlic crostini

Fazio Farm Burrata

sweet corn & sicilian tomato with grilled bread

Carpaccio di Manzo

piquillo pepper, taggiasca olive & parmigiano Reggiano

Polpettini

*pork meatballs with soft polenta
& calabrian chili agrodolce*

PASTA

Risotto

parmigiano-reggiano & balsamico tradizionale

Pappardelle

tuscan red wine beef & chicken liver ragu

Macaroncello

bianco di napoli tomato, basil & parmigiano-reggiano

Gnochetti

wild mushroom with vin jaune & scallion

SECONDI

Grilled Ocean Trout

bloomsdale spinach, taggiasca olive & vermouth butter

Fazio Farms Herb-Roasted Chicken

panzanella salad with cranberries & pinenuts

Prime New York Striploin

onion soubise, potato & pickled horseradish

Anson Mills Blue Corn Polenta

*heirloom polenta with funghi trifolati
& slow-cooked hen egg*

CONTORNI

Broccoli di Ciccio

*heirloom broccoli with garlic,
pecorino & hot pepper*

Haricots Verts

*green string beans with soffritto
& Cesare giaccone vinegar*

Seasonal Vegetable

inquire when booking



DOLCI

Buttermilk Panna Cotta

*roasted white peach with
buckwheat & cardamom streusel*

Olive Oil Cake

*olive oil cake with black splendor
plum & sour cream sorbet*

Assorted House Made Gelati & Sorbetti

*inquire for seasonal flavors
inquire when booking*

COCKTAIL RECEPTION PACKAGES

PASSED CANAPÉS

Piccolo – *Choose Six*
*\$22 PER PERSON/PER HOUR

Grande – *Choose Nine*
*\$28 PER PERSON/PER HOUR

**additional canapé may be added for \$3 P/P per selection*

Arancino

fried saffron rice ball with mozzarella

Panzerotto

mini calzone with salumi & smoked mozzarella

Gilda

manzanilla olive, guindilla pepper & spanish anchovy

Prosciutto & Grissini

prosciutto wrapped breadsticks with horseradish

Seasonal Cheese Skewer

fruit preserve

Assorted Crostini

seasonal, inquire when booking

Piquillos & Tuna

ortiz tuna & piquillo pepper

Little Gem Lettuce Bite

broken cesar dressing

Frico di Patate

montasio cheese & yukon potato

Polpetinni

little pork meatballs with calabrian chile agrodolce

Mini Croque-Monsieur

speck & comte cheese

Ricotta Tortelloni

summer fruit preserve & brown butter

AVAILABLE ADD-ONS

FORMAGGI & SALUMI STATION

\$15 PER PERSON / FIRST HOUR

\$10 PER PERSON / EACH ADDITIONAL HOUR

chef's selection of four cheeses & four salumi served with sullivan street bread, house made grissini, olives, spiced nuts, pickles & gigante beans

DOLCI

\$12 PER PERSON / PER HOUR

chef's selection - passed or stationed



BEVERAGE PACKAGES

Piccolo

\$30 PER PERSON/PER HOUR

1 HOUSE WHITE WINE
1 HOUSE RED WINE
1 HOUSE SPARKLING WINE
1 CHOICE BEER
1 SIGNATURE COCKTAIL
HOUSE LIQUOR

Grande

\$38 PER PERSON/PER HOUR

1 HOUSE WHITE WINE
1 HOUSE RED WINE
1 HOUSE SPARKLING WINE
1 CHOICE BEER
1 SIGNATURE COCKTAIL
PREMIUM LIQUOR