



GROUPS & 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**
- ❖ Full evening event offers flexibility of start & end times within the **5:30-12am operating hours.**
- ❖ **Up to 12 guests** can reserve the room with a guaranteed
***\$1,500 food & beverage minimum+++ / \$250 room fee (December 2018 \$2,000 food & beverage min.)**
- ❖ **Over 12 guests** can reserve the room with a guaranteed
***\$1,750 food & beverage minimum+++ / \$500 room fee (December 2018 \$2,250 food & beverage min.)**
**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+++**
(December 2018 \$15,000 food & beverage min.+++)

**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

***Piatto di Formaggio** \$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**

\$5 per chocolate

brandied cherry, il moscato di nonino grappa, boxcar espresso, gianduja, cardoon honey, raspberry vinegar
served with dolci / all 6 gift boxed to go \$35

***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

***Salade Vert**

arugula, shaved radish & lemon vinaigrette

Roasted Little Gem Lettuce

broken caesar vinaigrette with spanish boquerones

***Electric Goat**

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

***Fazio Farm Burrata**

artichoke tartufata 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

***Gnocchi di Patate**

wild mushroom with vin jaune & scallion

***Bigoli della Casa**

bianco di napoli tomato, basil & grana padano

Pappardelle

tuscan red wine beef & chicken liver ragu

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

CONTORNI

***Broccoli di Ciccio**

heirloom broccoli with garlic,

pecorino & hot pepper

***Bloomsdale Spinach**

sautéed with garlic & shallot

***Roasted Chantenay Carrots**

with pain d'epice bread crumb



DOLCI

***Buttermilk Panna Cotta**

preserved cherries with buckwheat

& cardamom streusel

***Olive Oil Cake**

olive oil cake with stewed pear &

pear sorbet

***Assorted House Made**

Gelati & Sorbetti

seasonal flavors

inquire when booking

**vegetarian options*

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

**vegetarian options*

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

Molto Piccolo

\$22 PER PERSON/PER HOUR

1 HOUSE WHITE WINE
1 HOUSE RED WINE
1 HOUSE SPARKLING WINE
1 CHOICE BEER

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