



## GROUPS & PRIVATE EVENTS

# OUR SPACES

## THE CELLAR – PRIVATE DINING ROOM

- ◆ accommodates a **maximum of 16 guests seated**, serving a family style menu & a maximum of **20 guests standing** for a passed cocktail reception
- ◆ full evening event offers flexibility of start & end times **within the restaurant operation hours**
- ◆ the room can be reserved with a guaranteed **\*\$2,000 food & beverage minimum+++** (nov. & dec. \$2,750 f&b min.+++)

## LARGE PARTY – SEATED

- ◆ any group of **up to 20 guests seated** serving a family style menu
- ◆ **inquire about booking times available**, dependent on guest count
- ◆ duration of reservation **2.5 hour window**  
each additional 30 minutes passed **\$50 fee**
- ◆ reservation can be held with a credit card authorization and **food & beverage minimum of the menu price per guest**

## LARGE PARTY – STANDING

- ◆ any group of **up to 25 guests standing** for a passed cocktail reception in our bar room
- ◆ booking times:  
anytime **between 4:30pm & 6:30pm**  
anytime **between 8:45pm & 10:00pm**
- ◆ duration of event **2 hour window**
- ◆ reservation can be held with a **\$1,200 food & beverage minimum+++**

## FULL RESTAURANT BUYOUT

- ◆ **accommodates up to 55 guests seated** with all guests in our dining room together serving a family style menu
- ◆ **accommodates up to 77 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
- ◆ reservation can be held with a **\*\$12,000 food & beverage minimum+++** (nov. & dec. \$15,000 f&b min.+++)

*\*minimums vary by season*

FOR INFORMATION/INQUIRIES REGARDING **LUNCH & BRUNCH**  
EMAIL [LINDSEY@ITALIENNENYC.COM](mailto:LINDSEY@ITALIENNENYC.COM)

# FAMILY STYLE MENU OPTIONS

## 3 - COURSE FAMILY STYLE MENU ♦ \*\$78 P/P

ANTIPASTI ♦ choose three (3)  
PASTA E SECONDI ♦ choose three (3)  
CONTORNI ♦ choose two (2)  
DOLCI ♦ choose two (2)

## 4 - COURSE FAMILY STYLE MENU ♦ \*\$98 P/P

ANTIPASTI ♦ choose three (3)  
PASTA ♦ choose two (2)  
SECONDI ♦ choose two (2)  
CONTORNI ♦ choose two (2)  
DOLCI ♦ choose two (2)

\*ADDITIONAL MENU ITEMS MAY BE ADDED  
TO EXPAND THE NUMBER OF OFFERINGS PER COURSE:

ANTIPASTI ♦ added for \$7 p/p per selection  
PASTA ♦ added for \$10 p/p per selection  
SECONDI ♦ added for \$15 p/p per selection  
CONTORNI ♦ added for \$5 p/p per selection  
DOLCI ♦ added for \$7 p/p per selection

### AVAILABLE SUPPLEMENTS

\*ASSORTED STUZZICHINI ♦ \$10 P/P  
prosciutto, marinated olives, spiced nuts, gigante beans, frico di patate  
grissini & housemade fougasse  
*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 the end of the meal*

\*28-DAY DRY AGED GRILLED COTE DE BÔEUF ♦ \$35 P/P  
36 oz. creekstone beef ribeye with yukon potato, farm onion, pimentón  
& pickled horseradish  
*substitute for one secondi choice*

\*HOUSEMADE VALRHONA CHOCOLATES ♦ \$5 per chocolate  
inquire for flavors  
*served with dolci or gift boxes to go \$35 (six chocolates per gift box)*

# FAMILY STYLE MENU CHOICES

## ANTIPASTI

ROASTED LITTLE GEM :  
*broken caesar vinaigrette*  
*with spanish boquerones* :

\*SALADE VERT :  
*arugula, shaved radish*  
*& banyuls vinaigrette* :

CHICORY SALAD :  
*winter thistle, potato, bagna cauda*  
*& black truffle vinaigrette* :

\*ELECTRIC GOAT :  
*bianco di napoli tomato,*  
*roasted garlic, hot pepper,*  
*goat cheese & garlic crostini* :

\*FAZIO FARM :  
BURRATA :  
*artichoke tartufata*  
*with grilled bread* :

POLPETTINI :  
*pork meatballs*  
*with soft polenta*  
*& calabrian chili agrodolce* :

PÂTÉ DE CAMPAGNE :  
*country style pork pâté*  
*with housemade pickles,*  
*mustard & grilled bread* :

## PASTA

\*RISOTTO :  
*parmigiano reggiano*  
*& balsamico*  
*tradizionale* :

\*GNOCCHI :  
DI PATATE :  
*wild mushroom*  
*with vin jaune*  
*& scallion* :

\*TORTELLONI :  
*3-year castelmagno*  
*with cardoon honey*  
*& walnut* :

\*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* :

\*ANSON MILLS BLUE CORN POLENTA :  
*heirloom polenta with funghi trifolati* :

FAZIO FARMS :  
HERB ROASTED CHICKEN :  
*panzanella salad with cranberries & pinenut*

PRIME NEW YORK STRIPLOIN :  
*onion soubise, potato & pickled horseradish*

## CONTORNI

\*BROCCOLI DI CICCIO :  
*heirloom broccoli with garlic,*  
*pecorino & hot pepper*

\*ROASTED :  
CHANTENAY CARROTS :  
*with pain d'epice bread crumb*

\*CAULIFLOWER :  
GRATIN :  
*curry, bread crumb & comté*

## DOLCI

\*ASSORTED GELATI :  
& SORBETTI :  
*seasonal housemade flavors*

\*BUTTERMILK :  
PANNA COTTA :  
*preserved cherries with buckwheat*  
*& cardamom streusel*

\*OLIVE OIL CAKE :  
*stewed pear*  
*& pear sorbet*

\*vegetarian options

# COCKTAIL RECEPTION PACKAGES

## CANAPÉS

PICCOLO ♦ choose five (5)

\*\$22 P/P

GRANDE ♦ choose seven (7)

\*\$28 P/P

\*ADDITIONAL CANAPÉ MAY BE ADDED FOR \$3 P/P PER ITEM

\*ARANCINO

*riso vialone nano, saffron & fior di latte*

PANZEROTTO

*salumi & smoked mozzarella*

GILDA

*manzanilla olive, guindilla pepper  
& spanish anchovy*

PROSCIUTTO & GRISSINI

*prosciutto wrapped housemade bread sticks  
with horseradish*

\*SEASONAL CHEESE SKEWER

*housemade fruit preserves*

\*ASSORTED CROSTINI

*seasonal, inquire when booking*

PIQUILLOS & TUNA

*ortiz tuna & piquillo pepper*

LITTLE GEM LETTUCE BITE

*broken caesar dressing & spanish boquerone*

\*FRICO DI PATATE

*montasio cheese & yukon potato*

POLPETINNI

*little pork meatballs  
with calabrian chili agrodolce*

MINI CROQUE-MONSIEUR

*speck & comté cheese*

\*TORTELLONI

*3-year castelmagno with fruit preserve  
& brown butter*

\*vegetarian options

## AVAILABLE ADD-ONS

### FORMAGGI & SALUMI STATION

\$15 p/p first hour ♦ \$10 p/p each additional hour

chef's selection of three cheeses & three salumi served with sullivan street bread, housemade grissini, olives, spiced nuts, gildas & gigante beans

DOLCI ♦ \$12 p/p per hour

assorted housemade desserts - passed or stationed

## BEVERAGE PACKAGES

### MOLTO PICCOLO

\$22 p/p per hour

house sparkling wine  
house white wine  
house red wine  
choice beer

### PICCOLO

\$30 p/p per hour

house sparkling wine  
house white wine  
house red wine  
choice beer  
house liquor  
classic cocktails

### GRANDE

\$38 p/p per hour

house sparkling wine  
house white wine  
house red wine  
choice beer  
premium liquor  
classic cocktails