



## 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:
  - 1<sup>st</sup> Seating – anytime between 5:30pm – 6:30pm
  - 2<sup>nd</sup> 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:
  - 1<sup>st</sup> Seating – anytime between 5:30pm – 6:30pm
  - 2<sup>nd</sup> 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:
  - 1<sup>st</sup> Seating – anytime between 5:30pm – 6:30pm
  - 2<sup>nd</sup> 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**

*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