



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 for LUNCH with a guaranteed *\$1,000 food & beverage minimum+++
- ◆ the room can be reserved for DINNER 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 for LUNCH can be held with a *\$5,000 food & beverage minimum+++
- ◆ reservation for DINNER can be held with a *\$12,000 food & beverage minimum+++ (nov. & dec. \$15,000 f&b min.+++)

**minimums vary by season*

FAMILY STYLE MENU OPTIONS - DINNER

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 OPTIONS - LUNCH

3 - COURSE FAMILY STYLE MENU ♦ *\$58 P/P

ANTIPASTI ♦ choose two (2)
PASTA E SECONDI ♦ choose two (2)
CONTORNI ♦ choose one (1)
DOLCI ♦ assorted

3 - COURSE FAMILY STYLE MENU ♦ *\$68 P/P

ANTIPASTI ♦ choose three (3)
PASTA E SECONDI ♦ choose three (3)
CONTORNI ♦ choose one (1)
DOLCI ♦ assorted

*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

**4-course menu also available upon request from the dinner options*

AVAILABLE SUPPLEMENTS

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grissini & housemade fougasse
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*HOUSEMADE VALRHONA CHOCOLATES ♦ \$5 per chocolate
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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
& parmigiano
-reggiano :

*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 :

FAZIO FARMS HERB ROASTED CHICKEN :
anson mills farroto verde with hedgehog mushroom
& green garlic :

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

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

CONTORNI

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

ROASTED :
BRUSSELS SPROUTS :
pancetta & 50-year sherry vinegar :

*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

