TRATTORIA ITALIENNE

LARGE GROUPS & PRIVATE EVENTS

19 W. 24TH STREET NEW YORK, NY 10010 ✦ 212.600.5139 ✦ WWW.ITALIENNENYC.COM

OUR SPACES

THE CELLAR - PRIVATE DINING ROOM

- accomodates 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 gauranteed *$1,000 food & beverage minimum+++
- the room can be reserved for DINNER with a gauranteed *$2,000 food & beverage minimum+++

minimums vary by season

OUR SPACES

LARGE PARTY - SEATED

♦ any group of 13 to 20 guests seated serving a family style menu

♦ inquire for availability & booking times

♦ 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 at our high-top bar tables

♦ 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+++

minimums vary by season

DINING ROOM BUYOUT

♦ accommodates up to 55 guests seated in our dining room together serving a family style menu & 75 guests standing for a passed cocktail reception and/or stationed food

♦ reservation for LUNCH can be held with a *$3,000 food & beverage minimum+++

♦ reservation for DINNER can be held with a *$7,000 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, 77 guests seated split between our dining room & bar room & 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+++

minimums vary by season

FAMILY STYLE MENU OPTIONS - DINNER

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

ASSAGGI ♦ gifts from the kitchen
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

ASSAGGI ♦ gifts from the kitchen
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

*HOUSE-MADE FOUGASSE
& SAN DANIELE PROSCIUTTO ♦ $10 P/P
traditional provençal bread • house-made grissini, european butter & fresh horseradish
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 BŒUF ♦ $35 P/P
36 oz. creekstone beef ribeye with yukon potato, farm onion, pimentón & pickled horseradish
substitute for one secondi choice

*INQUIRE FOR SEASONAL SUPPLEMENTS ♦ MP

FAMILY STYLE MENU OPTIONS - LUNCH

3 - COURSE FAMILY STYLE MENU ♦ *$48 P/P

ASSAGGI ♦ gifts from the kitchen
ANTIPASTI ♦ choose two (3)
PASTA E SECONDI ♦ choose two (2)
CONTORNI ♦ choose two (2)
DOLCI ♦ assorted

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

ASSAGGI ♦ gifts from the kitchen
ANTIPASTI ♦ choose three (3)
PASTA E SECONDI ♦ choose three (3)
CONTORNI ♦ choose two (2)
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

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FAMILY STYLE MENU CHOICES

ASSAGGI

GIFTS FROM THE KITCHEN
sullivan street sourdough bread, marinted olives, spiced nuts, gigante beans, frico di patate

ANTIPASTI

ROASTED LITTLE GEM
broken caesar vinaigrette with spanish boquerones

*SALADE VERTE
arugula, shaved radish & banyuls vinaigrette

CHICORY SALAD
organic chicories with cardoon, beets, bagna cauda & black truffle vinaigrette

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

*FAZIO FARM BURRATA
vegetable sott'olio 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
mushroom, asparagus & tio pepe sherry

*TORTELLONI
house-made ricotta with fruit preserve & candied walnut

*BIGOLI DELLA CASA
bianco di napoli tomato, basil & grana padano

PAPPARDELLE
tuscan red wine beef & chicken liver ragu

SECONDI

GRILLED OCEAN TROUT
grilled asparagus & salsa verde

*ANSON MILLS FARROTTO VERDE
grilled & marinated summer squash with basil

FAZIO FARMS HERB ROASTED CHICKEN
fingerling potato with piperade, roasted garlic & pimentón

PRIME NEW YORK STRIPLOIN
onion soubise, potato & pickled horseradish

CONTORNI

*SEASONAL VEGETABLE
inquire when booking

*HEIRLOOM BROCCOLI
roasted broccoli with garlic, pecorino & hot pepper

*LACINATO KALE
five onions & sultanas

*CAULIFLOWER GRATIN
curry, bread crumb & comté

DOLCI

*ASSORTED GELATI & SORBETTI
seasonal house-made flavors

*BUTTERMILK PANNA COTTA
preserved cherry with buckwheat & cardamom streusel

*OLIVE OIL CAKE
marinated strawberries with crème chantilly & flaxseed streusel

**vegetarian options*
menu items change seasonally

COCKTAIL RECEPTION PACKAGES

CANAPÉS

PICCOLO ♦ choose five (5)
*$22 P/P

GRANDE ♦ choose seven (7)
*$28 P/P

**additional canape may be added ♦ $3 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

LITTLE GEM LETTUCE BITE
broken caesar dressing & spanish boquerone

*FRICO DI PATATE
montasio cheese & yukon potato

POLPETINNI
little pork meatballs with calabrian chili agrodoce

MINI CROQUE-MONSIEUR
speck & comté cheese

*TORTELLONI
house-made ricotta with fruit preserve & candied walnut

**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

INQUIRE FOR SEASONAL SUPPLEMENTS ♦ MP

BEVERAGE PACKAGES

A LA CARTE

BILLED BASED ON CONSUMPTION

PICCOLO

LEVEL 1

$22 p/p per hour

coffee & soft drinks
house sparkling/white/red wine
choice beer

LEVEL 2

$28 p/p per hour

coffee, espresso, tea & soft drinks
sommelier's selection
of sparkling/white/red wine
choice beer

LEVEL 3

$38 p/p per hour

coffee, espresso, tea & soft drinks
sommelier's selection of premium
sparkling/white/red wine
beer & digestivi

GRANDE

LEVEL 1

$30 p/p per hour

coffee & soft drinks
house sparkling/white/red wine
choice beer
house liquor & classic cocktails

LEVEL 2

$42 p/p per hour

coffee, espresso, tea & soft drinks
sommelier's selection
of sparkling/white/red wine
choice beer
premium liquor & specialty cocktails

LEVEL 3

$52 p/p per hour

coffee, espresso, tea & soft drinks
sommelier's selection of premium
sparkling/white/red wine
beer & digestivi
premium liquor & specialty cocktails

AVAILABLE ADD-ONS

STANDARD LIQUOR SELECTIONS & CLASSIC COCKTAILS ♦ $10 p/p hour
PREMIUM LIQUOR & SPECIALTY COCKTAILS ♦ $15 p/p hour
SUPER-PREMIUM LIQUORS ♦ A LA CARTE ONLY

FULL EVENING BEVERAGE OPTIONS

ANY PACKAGE CAN BE DONE AT A 4-HOUR MINIMUM
FOR A FULL EVENING EVENT.

Unlimited open bar for the duration of the event,
the final drink will be served upon restaurants last call.