



PRIVATE EVENTS AT GIUSTO

ABOUT US

MAKE A DIFFERENCE

Giusto is an Italian restaurant located at Hammett's Hotel in Newport's downtown waterfront district. Giusto or "quite right" is owned and operated by Kevin O'Donnell.

Giusto's foundation is built on our commitment to genuine hospitality and thoughtful cuisine within our community. By inspiring a culture where our staff and guests are treated like family we create lasting memories through a unique and freestyle dining experience

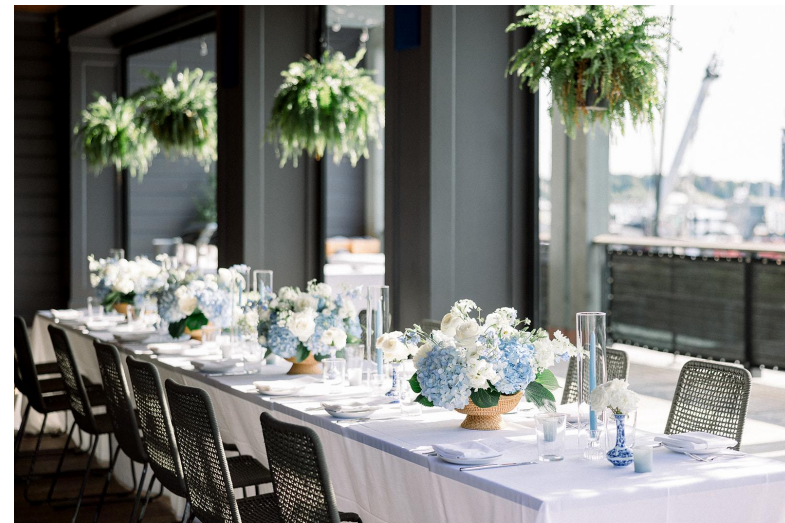


OUR CHEF & OWNER

KEVIN O'DONNELL

Born and raised in North Kingstown, Rhode Island; Kevin spent the early part of his career immersing himself in Italian culture and cuisine with Chef Lorenzo Polegri in Orvieto, Italy. Kevin has also cooked at Castle Hill in Newport, Del Posto in NYC and L'Office in Paris before joining forces with the Salty Pig in Boston to open SRV, a critically acclaimed Venetian-style Bacaro and wine bar.

Kevin now lives in Rhode Island with his wife, Sarah, and their son Ray. They own Giusto and Kevin is a co-owner of Mother Pizzeria with partners Lauren Schaefer and Kyle Stamps. He serves on the Board of Directors for the RI Hospitality Education Foundation and is a core instructor at Boston University in the Culinary Arts Program founded by Chef Jacques Pepin.



COVERED & ENCLOSED PATIO

ABOUT THIS SPACE

- Seats up to 50 guests
- Up to 60 standing
- Heated and enclosed March through December
- Dedicated bar
- Harbor and sunset views
- Outdoor back patio included, lounge excluded

HOW PRICING WORKS

- There is no room rental fee
- You reserve the patio by meeting a food and beverage minimum
- The minimum is the total your group must spend on food and drinks before tax, 4% admin fee, and 20% gratuity
- The minimum changes by season and day of week.



FULL RESTAURANT BUYOUT

ABOUT THIS SPACE

- Seats up to 120/150 standing
- Exclusive use of all restaurant areas, both indoor and outdoor
- Harbor and sunset views
- Includes lounge (weather permitting)

HOW PRICING WORKS

- There is no room rental fee
- You reserve the restaurant by meeting a food and beverage minimum
- The minimum is the total your group must spend on food and drinks before tax, 4% admin fee, and 20% gratuity
- The minimum changes by season and day of week.



FOOD & BEVERAGE MINIMUMS

Prices quoted are required food & beverage minimums. Dinner events are generally held from 5:30pm - 10:30pm, lunch events from 11:30am - 2:30pm. Minimums may be higher on holidays and holiday weekends, or if you'd like to start your event outside of standard lunch and dinner times. 8% tax, 4% admin fee and suggested 20% gratuity are in addition to the food & beverage minimum. We do not charge a room or rental fee.



SAMPLE MENUS & PRICING

SEASONAL, LOCAL

SAMPLE MENUS

Giusto updates menus seasonally. Working closely with local purveyors, farmers, and fishmongers to offer the best, most fresh and local ingredients in our dishes. All of our pasta, bread and gelato are made in house. The following menus are samples and for you to get to know our style of food. All of our lunch and dinner menus are served family style.



LUNCH AT GIUSTO

SAMPLE LUNCHEON MENU

All menus are served family-style and include bread service

\$85 per person

FIRST COURSE · SELECT ONE

Romaine Salad · creamy Italian dressing, shallot, feta, olives, herbs

Caesar of the Season · cucumber, parm, breadcrumbs

Heirloom Tomato · grilled peach, miso, basil

SECOND COURSE · SELECT ONE

Fusilli · RI mushroom sugo finto, pecorino

Lumache · shrimp, tomato, calabrian chili

Lumache · pork ragu, corn, rosemary, parm

Rigatoni · beef ragu, zucchini, harissa, carrot

THIRD COURSE · SELECT TWO

Cast Iron Ribeye · fingerling potatoes, beef jus *\$15
supplement per guest

Local White Fish · fregola, piccata sauce, tomato, chili

Roasted Chicken · marinated chickpeas, salsa verde

SIDE · SELECT ONE

Grilled Summer Beans · zaatar, herb yogurt

Grilled Summer Vegetables · pecorino foam, toasted breadcrumb

Polenta · grilled corn, mushroom

DESSERT · SELECT ONE

Individually plated

Gelato Sundae · Stracciatella Gelato, whipped cream, amarena cherry

Ricotta Cheesecake · seasonal compote

Olive Oil Cake · lemon curd, pistachio



DINNER AT GIUSTO

Choose one of the following menu packages for your perfect dining experience. Options include standard, classic and luxe. Menus will change seasonally.

SAMPLE STANDARD DINNER MENU - this is a sample only, actual menus are subject to seasonality and availability and will be sent to you 60 days prior to your event

All menus are served family-style and include bread service
\$100 per person

PASSED SNACKS · SELECT THREE

Deviled Egg Fra Diavolo · n'duja, scallion
Crispy Polenta · mushroom sugo finto, pecorino
Bibb Lettuce Wraps · jonah crab, mango, calabrian chili
Crostoni · whipped ricotta, pine nut, pickled fennel
Ricotta Frittelle · parm, honey, truffle
Chilled Shrimp · tomato agro dolce, basil
Giusto Meatball · tomato, bone marrow, parmesan
Salt Cod Fritter · lemon aioli, cornichon
***each additional snack is \$5 per guest*

FIRST COURSE · SELECT ONE

Baby Gem Salad · creamy Italian dressing, shallot, feta, olives, herbs
Caesar of the Season · grilled asparagus, parm, breadcrumbs
Snap Pea Salad · strawberry, tahini, mint

SECOND COURSE · SELECT ONE

Lumache · shrimp, tomato, calabrian chili
Rigatoni · pork ragu, spring onion, fava
Fusilli · RI mushroom sugo finto, pecorino

THIRD COURSE · SELECT TWO

Cast Iron Ribeye · marble potatoes, beef jus **\$15 supplement per guest*
Local White Fish · fregola, piccata sauce, tomato
Roasted Chicken · marinated chickpeas, pepperonata

SIDE · SELECT ONE

Roasted Baby Carrots · zaatar, herb yogurt
Asparagus · pecorino foam, toasted breadcrumb
Polenta · english pea, mushroom

DESSERT · SELECT ONE

Individually plated

Gelato Sundae · Stracciatella Gelato, whipped cream, amarena cherry
Ricotta Cheesecake · seasonal compote
Olive Oil Cake · lemon curd, pistachio

SAMPLE CLASSIC DINNER MENU - this is a sample only, actual menus are subject to seasonality and availability and will be sent to you 60 days prior to your event

All menus are served family-style and include bread service
\$130 per person

PASSED SNACKS · SELECT THREE

Deviled Egg Fra Diavolo · n'duja, scallion

Crispy Polenta · mushroom sugo finto, pecorino

Lobster Crostini · brown butter, squid ink crostini *\$5 supplement per guest

Bibb Lettuce Wraps · jonah crab, mango, calabrian chili

Crostini · whipped ricotta, pine nut, pickled fennel

Ricotta Frittelle · parm, honey, truffle

Chilled Shrimp · tomato agro dolce, basil

Giusto Meatball · tomato, bone marrow, parmesan

Wagyu Beef Tartare · chicharone, truffle aioli

Salt Cod Fritter · lemon aioli, cornichon

Nduja Suppli · carrot puree, pecorino

***each additional snack is \$5 per guest*

FIRST COURSE · SELECT ONE

Baby Gem Salad · creamy Italian dressing, shallot, feta, olives, herbs

Caesar of the Season · grilled asparagus, parm, breadcrumbs

Burrata · marinated artichokes, preserved tomato, salsa verde

Snap Pea Salad · strawberry, tahini, mint

SECOND COURSE · SELECT ONE

Ricotta Ravioli · black truffle, parm

Lumache · shrimp, tomato, calabrian chili

Rigatoni · pork ragu, spring onion, fava

Fusilli · RI mushroom sugo finto, pecorino

THIRD COURSE · SELECT TWO

Cast Iron Ribeye · marble potatoes, beef jus

Local White Fish · fregola, piccata sauce, tomato, chili

Roasted Chicken · marinated chickpeas, peperonata

Scallops · lentil, salmoriglio sauce

SIDE · SELECT ONE

Roasted Baby Carrots · zaatar, herb yogurt

White Asparagus · pecorino foam, toasted breadcrumb

Polenta · english pea, mushroom

DESSERT · SELECT ONE

Individually plated

Gelato Sundae · Stracciatella Gelato, whipped cream, amarena cherry

Ricotta Cheesecake · seasonal compote

Olive Oil Cake · lemon curd, pistachio

SAMPLE LUXE DINNER MENU - this is a sample only, actual menus are subject to seasonality and availability and will be sent to you 60 days prior to your event

All menus are served family-style and include bread service
\$160 per person

PASSED SNACKS · SELECT THREE

Deviled Egg Fra Diavolo · n'duja, scallion

Crispy Polenta · mushroom sugo finto, pecorino

Lobster Crostini · brown butter, squid ink crostini

Bibb Lettuce Wraps · jonah crab, mango, calabrian chili

Crostini · whipped ricotta, pine nut, pickled fennel

Ricotta Frittelle · parm, honey, truffle

Chilled Shrimp · tomato agro dolce, basil

Giusto Meatball · tomato, bone marrow, parmesan

Wagyu Beef Tartare · chicharone, truffle aioli

Salt Cod Fritter · lemon aioli, cornichon

Nduja Suppli · carrot puree, pecorino

***each additional snack is \$5 per guest*

FIRST COURSE · SELECT ONE

Baby Gem Salad · creamy Italian dressing, shallot, feta, olives, herbs

Caesar of the Season · grilled asparagus, parm, breadcrumbs

Burrata · marinated artichokes, preserved tomato, salsa verde

Snap Pea Salad · strawberry, tahini, mint

SECOND COURSE · SELECT ONE

Ricotta Ravioli · black truffle, parm

Lumache · shrimp, tomato, calabrian chili

Rigatoni · pork ragu, spring onion, fava

Fusilli · RI mushroom sugo finto, pecorino

THIRD COURSE · SELECT TWO

Cast Iron Ribeye · marble potatoes, beef jus

Local White Fish · fregola, piccata sauce, tomato, chili

Roasted Chicken · marinated chickpeas, pepperonata

Scallops · lentil, salmoriglio sauce

SIDE · SELECT ONE

Roasted Baby Carrots · zaatar, herb yogurt

White Asparagus · pecorino foam, toasted breadcrumb

Polenta · english pea, mushroom

DESSERT · SELECT ONE

Individually plated

Gelato Sundae · Stracciatella Gelato, whipped cream, amarena cherry

Ricotta Cheesecake · seasonal compote

Olive Oil Cake · lemon curd, pistachio

COCKTAIL RECEPTION



SAMPLE COCKTAIL MENU - this is a sample only, actual menus are subject to seasonality and availability and will be sent to you 60 days prior to your event

An offering of passed snacks & stationery items are available

PASSED SNACKS -

Deviled Egg Fra Diavolo · n'duja, scallion

Crispy Polenta · mushroom sugo finto, pecorino

Lobster Crostini · brown butter, squid ink crostini **\$5 supplement per guest*

Bibb Lettuce Wraps · jonah crab, mango, calabrian chili

Crostini · whipped ricotta, pine nut, pickled fennel

Ricotta Frittelle · parm, honey, truffle

Chilled Shrimp · tomato agro dolce, basil

Giusto Meatball · tomato, bone marrow, parmesan

Wagyu Beef Tartare · chicharone, truffle aioli

Salt Cod Fritter · lemon aioli, cornichon

Nduja Suppli · carrot puree, pecorino

***each additional snack is \$5 per guest*

DESSERT BAR

3 choices - \$20 pp / hour

Salted Caramel Truffles · Manjari Valrhona Chocolate

Mini Caramelized Fig Cakes · brown butter, chocolate, marcona almond

Triple Chocolate Bites · chocolate cake, cremeux, cocoa nibs

Olive Oil Cake · blueberry and basil

Tiramisu Minis · espresso, lady fingers, chocolate

Stationary Items

Italian Cured Meats and Cheese

\$20 pp/hour

Salame Toscano, Speck, Coppa

Parmigiano-Reggiano, Gorgonzola Dolce, Pecorino Fresco

Marinated Olives, Honey, Fruit Mostarda, Focaccia

Slider Station

1 choice - \$15 each pp/hour

Beef Brisket · kohlrabi, stone fruit agrodolce

Heirloom Tomato · summer squash, basil, whipped ricotta

Muffuletta · salame, prosciutto cotto, provolone, pickled veg aioli

Pasta Station

Fusilli mushroom sugo finto, pecorino, parsley \$27pp/hour

Rigatoni with pork ragu bianco juniper, pecorino \$28 pp/hour

Lumache with housemade chorizo corn, parm \$28 pp/hour

Rigatoni with Istrian beef ragu, harissa, zucchini \$30 pp/hour

Raw Bar

\$30 pp/hour

Oysters and Chilled Shrimp

Cocktail Sauce, Prosecco Mignonette, Horseradish

add lobster tails \$20 pp/hour

A close-up photograph of a bartender's hands garnishing a drink. The bartender is holding a thin slice of yellow citrus fruit, likely a lemon or lime, and is using a small metal tool to carefully place it on the rim of a glass. The glass is filled with a light-colored, frothy beverage. The background is dark and out of focus, showing the bartender's torso and a dark apron. The overall lighting is soft and focused on the hands and the drink.

BEVERAGES

BEVERAGES

Open Bar & On-Consumption options available

PREMIUM BAR PACKAGE

\$35 per person for each hour

Liquor

Titos, Grey Goose, Don Julio, Hendricks Gin, Aperitivo & Amaro Selection
Bully Boy White Rum, Goslings Black Rum, Johnnie Black Label, Woodford Reserve,
Makers Mark, Rittenhouse Rye

Premium Beer

Miller Lite, Corona Extra, Peroni, artisanal canned beer, signature draft beers

Premium Wines

All of our current wines by the glass

Additional Features Included

Red and White Wine Table Service
Sparkling Wine Toast
2 Specialty Cocktails, chosen by the guest

ALL BARS INCLUDE THE FOLLOWING

Assorted soft drinks, water, mixers, and garnishes Coca Cola, Diet Coke, Ginger Ale, Sprite,
Ginger Beer, Club Soda, Tonic Water, Pineapple Juice, Grapefruit Juice, Cranberry Juice,
Fresh Pressed Lemon & Lime juice, Lemons, Limes, Orange Slices, Olives, and Cherries

STANDARD BAR PACKAGE

\$30 per person for each hour

Liquor:

Titos, Corralejo Silver Tequila, Tanqueray, Bully Boy, Dewars, Elijah Craig,
Thomas Tew Spiced Rum

Domestic Beer:

1 canned beer and 1 draft beer

Standard Wines:

Guest Choice of one red, one white, and one sparkling
from our current wines by the glass menu

WINE & BEER PACKAGE

\$25 per person for each hour

Premium Beer:

Miller Lite, Corona Extra, Peroni, artisanal canned beer, signature draft beers

Premium Wines:

All of our current wines by the glass

BAR ON CONSUMPTION

No package, simply pay for what your guests order

Premium Spirit \$18, Standard Spirit: \$15, Premium Wine: \$20, Standard Wine: \$16, Domestic
Beer: \$7, Premium Beer: \$9, Sodas/Non-alcoholic: \$5

WHAT PEOPLE ARE SAYING

AMAZING STAFF, AMBIANCE, AND DELICIOUS FOOD

The crew behind the bar were attentive, playful, and made the experience awesome.

— Laura

EVERYONE WAS BLOWN AWAY!

I want to extend our sincerest thanks to you, Kevin and the team for making his birthday dinner so incredibly special. Everyone was blown away by the room, the food, the cocktails, the service... everything! - Erica

WE WENT BACK TWICE IN ONE WEEKEND

Service was excellent. The menu had a wide selection of choices that were fabulous. We went back twice in one weekend. We liked it so much

GIUSTO



FREESTYLE ITALIAN

CONTACT US

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