



EVENTS

Since 1994, I Trulli has been offering Manhattan its finest Southern Italian cuisine in a rustic and charming, yet elegant setting, combining that with hospitable, accommodating service.

We would be delighted to help host your next event in one or more of the many versatile spaces in our restaurant. I Trulli can accommodate parties as intimate as just 12 guests, all the way up to a gala-style event of up to 250. Please look through our event book and let us know how we can tailor your event with you.

Thank you for thinking of us.

i trulli
124 east 27th street
new york, ny 10016
212.481.7372
events@itrulli.com



Terms of Payment:

A deposit equal to 25% of the estimated bill is required to secure your date and space. This deposit may be paid by check or cash and will be applied to your final bill.

The remainder of the estimated bill shall be paid five business days prior to your event, with check, cash or credit card. Any incidentals on the day of your event may be paid by check, cash or credit card.

A gratuity of 15% and an administration fee of 5% will be added to your bill.

THE GARDEN

A truly unique space to find in New York City.

Our enclosed and climate-controlled outdoor garden is spacious yet intimate, with manicured plants and bushes and a marble waterfall.

The Garden is excellent for lunch, brunch, or dinner parties, accommodating up to 100 guests for a sit-down meal, or up to 150 guests for a cocktail and buffet event. A bar serving cocktails or just wine & beer can be set up in the space. The garden can also be used as a semi-private space to accommodate 40 guests or less. Demand is quite high for the Garden, especially in the busier months, so please let us help you plan your event well in advance.

Food & Beverage Minimums:

Lunch Private - \$5,000

Dinner Private- \$9,000

Lunch Semi-Private - \$2,500

Dinner Semi-Private- \$4,500



SOTTOSUOLO

The more rustic of I Trulli's private spaces, adorned with sturdy, custom-made iron and reclaimed wood tables and an open kitchen. In the room, you will have a private bar and restrooms. Sottosuolo overlooks the garden and has a cozy fireplace. Here you can have your event for up to 120 people for a cocktail party or up to 70 for a seated affair. The back half of the room can also be booked as a semi-private space.

Food & Beverage Minimums:

Lunch Private - \$3,000

Dinner Private- \$6,000

Lunch Semi-Private - \$2,000

Dinner Semi-Private- \$3,000



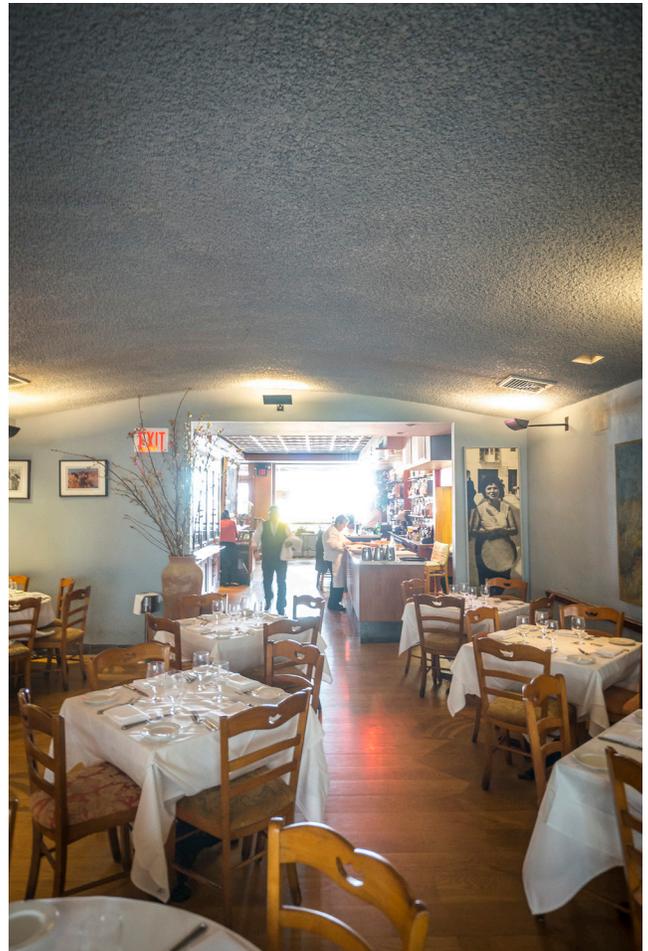
LA SALA

The main dining room of I Trulli, possibly the most “formal” of our spaces, has a beautiful vaulted ceiling, overlooks the garden and has access to our lovely fireplace and a private restroom. La Sala can accommodate up to 60 people for a sit down dinner or 80 for a cocktail party. Please inquire about availability and pricing if you would like to also use the adjacent main bar area.

Food & Beverage Minimums:

Lunch - \$4,000

Dinner - \$8,000



DINNER

dinner menu number one
three courses
\$68 per person

ANTIPASTI DELLA CASA

appetizers served family-style, arriving to the table in waves

- PANZEROTTI** baby calzones typical to puglia
- INSALATA** baby greens, herbs, tomato
- POLPETTE** dora's sunday meatballs
- FIOR DI LATTE** housemade mozzarella, seasonal preparation
- CALAMARI** crispy calamari, tomato sauce

SECONDI PIATTI

choice of entrée

- RAVIOLI PER OLIVIA** ricotta, pistachios
- ORECCHIETTE** in a rabbit ragú
- PESCE DEL MERCATO** market filet of fish, seasonal preparation
- POLLO** organic chicken, seasonal preparation
- TAGLIATA** wagyu flatiron, seasonal preparation

DOLCI

choice of dessert

- TIRAMISU** lady fingers, espresso, mascarpone
- CIOCCOLATO** chocolate cake, vanilla panna cotta

DINNER

dinner menu number two
four courses
\$78 per person

ANTIPASTI DELLA CASA

appetizers served family-style, arriving to the table in waves

- PANZEROTTI** baby calzones typical to puglia
- INSALATA** baby greens, herbs, tomato
- POLPETTE** dora's sunday meatballs
- FIOR DI LATTE** housemade mozzarella, seasonal preparation
- CALAMARI** crispy calamari, tomato sauce

PRIMI PIATTI

duo of dora's handmade pasta

- CAVATELLI** broccoli rabe, toasted almonds
- ORECCHIETTE** in a rabbit ragú

SECONDI PIATTI

choice of entrée

- PESCE DEL MERCATO** market filet of fish, seasonal preparation
- POLLO** organic chicken, seasonal preparation
- TAGLIATA** wagyu flatiron, seasonal preparation

DOLCI

choice of dessert

- TIRAMISU** lady fingers, espresso, mascarpone
- CIOCCOLATO** chocolate cake, vanilla panna cotta

DINNER

dinner menu number three
four courses
\$92 per person

ANTIPASTI DELLA CASA

appetizers served family-style, arriving to the table in waves

- PANZEROTTI** baby calzones typical to puglia
- INSALATA** baby greens, herbs, tomato
- POLPETTE** dora's sunday meatballs
- FIOR DI LATTE** housemade mozzarella, seasonal preparation
- CALAMARI** crispy calamari, tomato sauce

PRIMI PIATTI

duo of dora's handmade pasta

- CAVATELLI** broccoli rabe, toasted almonds
- ORECCHIETTE** in a rabbit ragú

SECONDI PIATTI

choice of entrée

- PESCE DEL MERCATO** market filet of fish, seasonal preparation
- POLLO** organic chicken, seasonal preparation
- SPADA** grilled swordfish, seasonal preparation
- AGNELLO** lamb rack, chicory, potato tiella
- VITELLO** veal milanese, dora's giardiniera
- TAGLIATA** wagyu flatiron steak, potatoes, broccoli rabe

DOLCI

choice of dessert

- TIRAMISU** lady fingers, espresso, mascarpone
- CIOCCOLATO** chocolate cake, vanilla panna cotta

DINNER

dinner menu number four
five courses + extras
\$125 per person

TAGLIERE

artisanal italian salumi & cheese boards preset on your table
housemade breadsticks & marinated olives

FRUTTI DI MARE

platters of chilled & raw seafood for the table while your guests peruse the menu
oysters & clams on the half shell, crudo, ceviche, chilled lobster

ANTIPASTI DELLA CASA

appetizers served family-style, arriving to the table in waves

PANZEROTTI baby calzones typical to puglia

INSALATA baby greens, herbs, tomato

POLPETTE dora's sunday meatballs

FIOR DI LATTE housemade mozzarella, seasonal preparation

CALAMARI crispy calamari, tomato sauce

PRIMI PIATTI

duo of dora's handmade pasta

CAVATELLI broccoli rabe, toasted almonds

ORECCHIETTE in a rabbit ragú

SECONDI PIATTI

choice of entrée

PESCE DEL MERCATO market filet of fish, seasonal preparation

POLLO organic chicken, seasonal preparation

CAPELANTE sea scallops, seasonal preparation

AGNELLO lamb rack, chicory, potato tiella

VITELLO veal milanese, dora's giardiniera

TAGLIATA wagyu ribeye, potatoes, broccoli rabe

DOLCI

choice of dessert

TIRAMISU lady fingers, espresso, mascarpone

CIOCCOLATO chocolate cake, vanilla panna cotta

CANAPÉS

passed during your cocktail hour
\$10 per person per hour

- CAPRESE** skewered mozzarella & tomato
- ARANCINI** crispy risotto balls
- MORTADELLA** skewered with green olive
- POLPETTINE** mini seasonal meatballs
- BRUSCHETTE** assorted toppings
- GRISSINI** wrapped in prosciutto
- WURSTEL** pigs in a blanket

DINNER BUFFET

starting at \$68 per person

full antipasti spread, including salumi & imported cheeses
hot & cold appetizers, including salads
various signature pasta dishes
seafood, meat, chicken & vegetable entrées
dessert buffet of mini pastries & sweets



BEVERAGE

all dinner menus include tea and american coffee
soft drinks and espresso-based drinks are charged on consumption

beverage packages priced for a three hour event
you may also pay for your beverage based on consumption

BEVERAGE PACKAGE ONE

beer, house wine and soft drinks
\$45 per person

BEVERAGE PACKAGE TWO

beer, house wine, standard open bar and soft drinks
\$55 per person

BEVERAGE PACKAGE THREE

premium open bar, including specialty cocktails,
sommelier selections of wine, beer,
espresso-based beverages
\$65 per person

