

LA PECORA BIANCA

*Private
Events!*



LA PECORA BIANCA NOMAD
1133 BROADWAY

Havana Room

Named after its historical roots as the humidor of the Havana Tobacco Company at 1133 Broadway, the Havana Room offers an exclusive private dining experience.

It is located on the lower level and is fully enclosed with a sliding door. The room features its own temperature controls and can accommodate 20 guests on one long rectangular table. Prix fixe menu options are provided and our sommelier can recommend a beverage selection to match your taste and budget.

Large Parties & Buyouts

NoMad can accommodate large parties in the main dining room for up to 11 guests as well as full restaurant buyouts for 120 guests seated or 140 guests reception style.



LA PECORA BIANCA MIDTOWN
950 2ND AVE

Giulio's Room

Giulio's Room provides an elegant setting to host your private event of up to 22 guests. Adorned with iconic images from mid-century Italian popular culture, wood slat walls, and art deco inspired chandeliers, our private dining room is the perfect setting for your event.

The room features its own temperature controls and can accommodate 15 guests at one long table or up to 22 guests on multiple tables. Cocktail tables can be provided for a small reception of 12-15 guests. Prix fixe menu options are provided and our sommelier can recommend a beverage selection to match your taste and budget.

Large Parties & Buyouts

Midtown can accommodate large parties in the main dining room for up to 14 guests as well as full restaurant buyouts for 140 guests seated or 160 guests reception style.



LA PECORA BIANCA BRYANT PARK
20 W 40TH ST

The Library

While the design elements of our Library found their inspiration across the street at the Stephen A. Schwarzman New York Public Library, there is no need for silence here! This “Library” is a place created for your enjoyment.

The Library North and South are located on the lower level and can be combined to create one large room. Each side can accommodate a maximum of 30 guests or 60 combined on a mix of rectangular free-standing and banquette tables. Both rooms are fully enclosed with sliding doors on each side and an accordion door in between. They both feature flat-screen TVs as well as music controls while the Library South offers a dedicated full bar. Prix fixe menu options are provided and our sommelier can recommend a beverage selection to match your taste and budget. Whether you're hosting a board dinner or birthday, The Library is sure to please.



LA PECORA BIANCA BRYANT PARK
20 W 40TH ST

The Alcove

The Alcove is a semi-private corner table that is tucked away on our main dining room floor. It can comfortably accommodate 9-12 guests. We like to think of it as our “family table” – perfect for sharing laughter (and pastas, of course!)

Buyouts

Bryant Park can accommodate partial and full buyouts for 70-150 guests.



LA PECORA BIANCA SOHO
54 PRINCE ST

The Courtyard

Hidden in plain sight - the Courtyard is just a few steps away from our main dining space, but it's a world away in providing a private dining experience. Back upstairs on Prince Street, the crowds rush by while you enjoy the private glass canopied Courtyard at La Pecora Bianca Soho.

The Courtyard can seat up to 24 guests on a u-shaped table or up to 13 guests on 1 long free-standing table. Prix fixe menu options are provided and our sommelier can recommend a beverage selection to match your taste and budget.

Large Parties & Buyouts

In addition to private dining, SoHo can accommodate large parties in the main dining room for up to 12 guests as well as full buyouts for 100 guests seated or 130 guests reception style.



LA PECORA BIANCA MEATPACKING
817 WASHINGTON ST

Large Parties & Semi-Private Dining

Meatpacking can accommodate large parties in the main dining room for up to 16 guests, 24 guests in a semi-private space as well as full buyouts for 100 guests seated or 120 guests reception style.



LA PECORA BIANCA

FAMILY STYLE LUNCH & DINNER

For lunch, we offer a 2-course family style menu.
Please select 3 appetizers & 3 mains from the below.

For dinner, we offer a 3-course family style menu.
Please select 3 appetizers & 3 mains from the below.

Both desserts are included. Sides can be added a la carte.

Appetizers

- Cacio e Pepe Fritters**
black pepper, pecorino
- Zucchini "Fries"**
pomodoro sauce, parmesan
- Crispy Calamari**
cherry peppe aioli, pomodoro sauce
- Local Burrata**
tomatoes, basil pesto, country toast
- Whipped Ricotta**
truffle honey, country toast
- Roasted Cauliflower**
mascarpone, pickled raisins, almonds
- Summer Melon Panzanella**
tomatoes, cucumbers, torn country bread
- Meatballs**
beef and pork, pomodoro sauce, parmesan

Salads

- Tosceno Salad**
tuscan kale, baby carrots, ricotta,
parmesan breadcrumbs, lemon vinaigrette
- Brussels Salad**
shaved brussels sprouts, pickled raisins,
sunflower seeds, parmesan
- Farro Salad**
grapes, pickled red onion, pistachio,
arugula, ricotta salata
- Arugula Salad**
shaved fennel, cherry tomatoes, parmesan

Sides

- Crispy Brussels Sprouts**
rosemary honey, lemon, chili flakes
- Roasted Eggplant**
castelvetrano olives, tomato, pangrattato
- Broccolini**
garlic, chili

Mains

- Gramigna**
curly pasta, house-made sausage, broccolini, chili flakes
- Rigatoni**
vodka sauce, stracciatella
- Spaghetti**
pomodoro sauce, basil
- Tagliatelle**
beef and pork bolognese
- Bucatini**
cacio e pepe
- Campanelle**
roasted wild mushrooms, arugula pesto,
garlic, pecorino
- Linguine**
manila clams, chili, lemon breadcrumbs
- NY Strip Steak**
parmesan butter, herb fries + 5pp
- Chicken Milanese**
arugula, marinated tomatoes, parmesan
- Pork Chop**
market beans, pickled vegetables, pecorino vinaigrette
- Scallops**
summer squash, pine nuts, capers, golden raisins
- Branzino**
spinach, olives, meyer lemon
- LPB Burger**
fontina, calabrian aioli, b&b pickles, herb fries

Dolci

- Tiramisu**
espresso, amaro, mascarpone
- Olive Oil Cake**
strawberry marmellata, whipped creme fraiche,



* Consumer Advisory: Consuming raw or undercook meats, poultry,

seafood, shellfish or eggs may increase your risk of food borne illness.

LA PECORA BIANCA

For more information, please email
events@lapecorabianca.com

Ciao!