



PRIVATE EVENTS



# HEARTH

a gathering place of warmth & sustenance

Hearth is the East Village restaurant from Chef Marco Canora, recipient of the James Beard award for Best Chef New York City, 2017. Chef Canora's cuisine, with a nod to Tuscany, employs seasonal, locally-sourced ingredients that taste delicious, and make you feel good!

Glowing with rustic elegance, Hearth is everything the name implies, a comfortable place where nourishment is savored, and exacting hospitality is served up with love.



## PRIVATE DINING ROOM

Our private dining room sparkles with liveliness while retaining a distinctive intimacy. Glassware glimmers in the glow of candlelight in the evening, and abundant natural light brightens daytime gatherings.

Our private dining room can accommodate up to 30 guests for a seated meal.



view floorplan:

<https://acrobat.adobe.com/link/track?uri=urn:aaid:scds:US:2acd40d0-7569-3af3-b39a-0b59af5c4681>



Seats  
up to  
30





# DINNER



## SUNDAY-THURSDAY

January - September | \$2,500 food & beverage minimum  
October - December | \$2,900 food & beverage minimum



## FRIDAY-SATURDAY

\$4,000 food & beverage minimum

Food & beverage minimums are non-inclusive of tax, gratuity, and 4% admin fee.



# MENU FORMATS



## 3-COURSE

family-style | \$95 per guest  
2 starters  
2 mains & 1 side  
2 desserts



## 4-COURSE

family-style | \$105 per guest  
2 starters  
1 individually-plated mid-course pasta  
2 mains & 1 side  
2 desserts



## 4-COURSE

family-style | \$120 per guest  
3 starters  
1 individually-plated mid-course pasta  
3 mains & 1 side  
2 desserts



## 4-COURSE

individually-plated | \$129 per guest  
choice for each guest between 3 starters,  
2 mid-course pastas,  
3 mains,  
and 2 desserts



# SAMPLE DINNER MENU OPTIONS



## STARTERS



### CECINA

chickpea flour pancake with olive tapenade

### GARLIC BREAD

grass-fed butter, parsley, lemon

### NORWICH MEADOWS LETTUCES

shaved market vegetables, mustard, pecorino

### HEIRLOOM TOMATO SALAD

crème fraiche, anchovies, market herbs

### WARM SUMMER VEGETABLES

forked potato, pickled onion, anchovy, basil, garlic

### GRILLED CAULIFLOWER

pickled ramp yogurt, sungold tomatoes

### MARINATED CALAMARI SALAD

olives, celery, chickpeas, chili, oregano



## PASTAS



### GEMELLI ALLA NORMA

eggplant, tomato, basil, bianco sardo

### MACCHERONI

cacio e pepe

### MACCHERONI

pork ragu, whipped ricotta, parmesan



## MAINS



### LOCAL TILEFISH

romano beans, charred corn, shishitos

### GRILLED QUAIL

farro, tomato, cucumber, balsamic

### ROASTED SPATCHCOCK CHICKEN

pepperonata, coriander, jus

### BERKSHIRE PORK CHOP

nectarine, hibiscus, polenta

### BEEF & RICOTTA MEATBALLS

in beefy tomato sauce with parm

### SIRLOIN MINUTE STEAK

summer market vegetables, salsa verde

## SIDES

Sautéed Escarole & Olives • Uccelletto Beans  
House-Milled Polenta



## DESSERTS



### HONEY PANNA COTTA

blackberries, basil, buckwheat cookies

### PEACH CROSTATA

honey granola, crème fraiche

### OLIVE OIL CAKE

lemon cream, blueberries

### SOUR CHERRY SEMIFREDDO

cocoa nib cookie crumble, sarsaparilla

Please note, these offerings are samples only.  
Party menus are determined by market availability, and created one week in advance of the event.



## FOR A GRAND ENTRANCE...

add-ons served upon arrival

SPLASH OF CHAMPAGNE | \$20 per guest

CHEF'S SPREAD OF ANTIPASTI | \$20 per guest

## FOR A GRAND FINALE...

INQUIRE ABOUT OUR CUSTOM CAKES

## WINE AND BEVERAGE

### ALL WINE AND BEVERAGE IS CHARGED ON CONSUMPTION

Our inspired Wine Director will gladly guide you in the selection of the perfect bottles to accompany your meal. Featuring smaller, independent producers, and many organic, natural, and biodynamic choices, our wine list offers something for everyone! Whether the preference is for crowd-pleasing varietals, or an exploration of unusual bottlings from our extensive cellar, casual sippers and wine aficionados alike will undoubtedly enjoy the wine conversation. All wines for private events are hand-picked with care.





# BRUNCH



Our private dining room is a delightful venue for a birthday celebration, wedding or baby shower, or festive family function. We'll attend to every delicious detail of your brunch event!

Our private dining room can accommodate up to 30 guests for a seated meal.



\$1,500 food and beverage minimum, non-inclusive of tax, gratuity, and 4% admin fee.



All brunch events must conclude by 4pm.

# MENU FORMAT



3-COURSES  
\$65 per guest



2 family-style starters  
choice of 3 individually-plated mains  
2 family-style desserts





# SAMPLE BRUNCH MENU OPTIONS



## STARTERS



### RICOTTA TOAST

tomato, buckwheat honey, walnut

### CECINA

chickpea flour pancake with olive tapenade

### GARLIC BREAD

grass-fed butter, parsley, lemon

### WHIPPED YOGURT

strawberries, hazelnuts, honey

### NORWICH MEADOWS LETTUCES

shaved market vegetables, mustard, pecorino

### GRILLED CAULIFLOWER

pickled ramp yogurt, sungold tomatoes

### MARINATED CALAMARI SALAD

olives, celery, chickpeas, chili, oregano



## ADD-ON



+\$5 per guest for house-made pasta

+\$10 per guest for wild local fish or  
roasted spatchcock chicken



## MAINS



### BUCKWHEAT PANCAKES

stone fruit compote, maple syrup

### FABIO'S FAMOUS TOMATO & EGG

saucy eggs with grilled dipping bread

### FRITTATA

maitake mushrooms, campo rosso onions, parm

### THE MARCO SANDWICH

pork ragu, whipped ricotta, sauteed greens

### TUSCAN ROASTED PORK SANDWICH

fennel & onion, melted fontina,

brodo for dipping



### RISOTTO

english peas, pecorino



### GRASS-FED BEEF & RICOTTA MEATBALLS

house-milled polenta, parm



## DESSERTS



### HONEY PANNA COTTA

blackberries, basil, buckwheat cookies

### PEACH CROSTATA

honey granola, crème fraiche

### OLIVE OIL CAKE

lemon cream, blueberries

### SOUR CHERRY SEMIFREDDO

cocoa nib cookie crumble, sarsaparilla

Please note, these offerings are samples only.  
Party menus are determined by market availability, and created one week in advance of the event.



# WEEKDAY LUNCHEON

## IN THE MAIN DINING ROOM

Private weekday luncheon guests enjoy the entirety of our main dining room, where sunlight streams through French doors, basking vintage rustic design in its glow.

Our main dining room can accommodate up to 70 guests for a seated meal.

January - September | \$2,500 food & beverage minimum

October - December | \$2,900 food & beverage minimum

Food & beverage minimums are non-inclusive of tax, gratuity, and 4% admin fee.

All weekday luncheon events must conclude by 4pm.

# MENU FORMATS

## 3-COURSE

family-style | \$70 per guest

2 starters

2 mains & 1 side

2 desserts



## 3-COURSE

\$80 per guest

2 family-style starters

choice of 3 individually-plated mains

2 family-style desserts

## SAMPLE WEEKDAY LUNCHEON MENU OPTIONS



### STARTERS



#### RICOTTA TOAST

tomato, buckwheat honey, walnut

#### CECINA

chickpea flour pancake with olive tapenade

#### GARLIC BREAD

grass-fed butter, parsley, lemon

#### NORWICH MEADOWS LETTUCES

shaved market vegetables, mustard, pecorino

#### HEIRLOOM TOMATO SALAD

crème fraiche, anchovies, market herbs

#### WARM SUMMER VEGETABLES

forked potato, pickled onion, anchovy, basil, garlic

#### GRILLED CAULIFLOWER

pickled ramp yogurt, sungold tomatoes

#### MARINATED CALAMARI SALAD

olives, celery, chickpeas, chili, oregano



### SIDES

Sautéed Escarole & Olives

Uccelletto Beans

House-Milled Polenta



### ADD-ON

+\$10 per guest for wild local fish



## MAINS



#### FRITTATA

maitake mushrooms, campo rosso onions, parm

#### THE MARCO SANDWICH

pork ragu, whipped ricotta, sauteed greens

#### TUSCAN ROASTED PORK SANDWICH

fennel & onion, melted fontina,  
brodo for dipping

#### GEMELLI ALLA NORMA

eggplant, tomato, basil, bianco sardo

#### MACCHERONI

pork ragu, whipped ricotta, parmesan

#### GRILLED QUAIL

farro, tomato, cucumber, balsamic

#### ROASTED SPATCHCOCK CHICKEN

pepperonata, coriander, jus

#### BEEF & RICOTTA MEATBALLS

in beefy tomato sauce with parm



## DESSERTS



#### HONEY PANNA COTTA

blackberries, basil, buckwheat cookies

#### PEACH CROSTATA

honey granola, crème fraiche

#### OLIVE OIL CAKE

lemon cream, blueberries

#### SOUR CHERRY SEMIFREDDO

cocoa nib cookie crumble, sarsaparilla

Please note, these offerings are samples only.  
Party menus are determined by market availability, and created one week in advance of the event.



## FULL RESTAURANT BUYOUT

### IN THE MAIN DINING ROOM

For larger-scale events, we can accommodate up to 70 guests for a seated meal, or up to 90 guests for a standing cocktail-style reception. Buyout guests enjoy the entirety of our main dining room space for a magically memorable dinner or brunch.

Food and beverage options are fully customized, and our team works to curate all the enticing elements of the experience, so every buyout is completely unique! Put yourself in our hands!



Please inquire for full restaurant buyout rates.





# THE FINE PRINT

## DEPOSIT

A \$500 deposit is required to book all private dining room, weekday luncheon, and brunch full restaurant buyout events. The deposit can be applied to the final bill at the conclusion of the meal, or credited back to the original form of payment.

A \$5,000 deposit is required to book a dinner full restaurant buyout. The deposit can be applied to the final bill at the conclusion of the meal, or credited back to the original form of payment.

## ADMIN FEE, TAX & GRATUITY

A 4% admin fee is charged for all private events.

8.875% New York State tax is charged, except in the case of tax exempt status.

Gratuity is not included, and is at the guest's discretion.

## CANCELLATION POLICY

The deposit will be refunded for a cancellation made at least 14 days in advance of the event, January-September, 21 days in advance of the event, October-December.

The deposit will not be refunded for a cancellation made less than 14 days in advance of the event, January-September, 21 days in advance of the event, October-December, but can be applied to a future event within one calendar year.



FOR MORE INFORMATION, PLEASE CONTACT MEREDITH MANDEL

[mmandel@restauranthearth.com](mailto:mmandel@restauranthearth.com)

646.602.1300



# Wild FISH

... from U.S. fisheries are our preference—flavorful, local species like Fluke, Tilefish and calamari are what we like to serve. We seek out fish that are caught or Grown in an environmentally sustainable manner. No "Lions of the Sea" (i.e. Tuna and Swordfish)!

## HEARTH Chef's Rules #1, 2, and 3

Serve REAL food that tastes, looks and smells delicious.

and perhaps most important  
is rule #4

Serve food that makes you

FEEL GOOD!!

## Obfal Strong

When the cheetah takes down the gazelle, the first and only thing it eats are the *guts*! It realizes where the biggest bang for the buck lies in terms of *nutrients*. We should learn from nature.



## Vegetables have...

MORE Variety  
MORE Flavor

MORE Color  
MORE Texture

...than any other food group.  
We can all benefit  
from eating

MORE  
VEGGIES.

## A Good LIFE

In the simplest terms,  
we only use meat from  
happy, healthy animals.



## KEEPING IT Clean

We never-ever use meats that were fed anti-biotics or growth hormones. The more time an animal spends on pasture the better.

YOU ARE WHAT YOU EAT ATE.

## Real Sweet

We lean towards natural sweeteners like honey, maple and dates. Be sure to check out our

Dark Chocolate Board.

Certified Organic is  
**NOT**  
all it's cracked up to be

...supporting local, family farms at the NYC Greenmarkets is. We vet our farmers and seek out farming practices that minimize the use of chemical pesticides. **NO** Round-up ready crops allowed. The closer it grows to us, the fresher it is, which equates to brighter flavor and more nutrients.

# fat

is a  
major food group!

Not all fats are created equal. Chemically extracted seed oils and trans-fats are the bad guys...virgin olive oil, grass-fed butter, ghee and animal fats are the good guys. We only use the good guys.

## Deep THOUGHTS

The freshness of fat also matters, which is why we change our fryer oil so frequently. No old, oxidized fats allowed!

## Freshly MILLED

We mill our own flour and polenta from intact, non-GMO, heirloom varieties of grain on a daily basis. Why do we do this?

BECAUSE IT'S FUN,  
it's better for you, and it's much  
TASTIER!

