







# aell'anima

## THE SOUL OF HELLS KITCHEN

Thank you so much for your interest in dining with us! Dell'anima first opened in October, 2007 in the heart of New York City's West Village. More recently, dell'anima relocated to Hell's Kitchen in Gotham West Market just a few blocks away from Times Square on 44th Street and 11th Avenue.

Dell'anima means "of the soul" in Italian and the food features hearty, eloquent dishes of thoughtful simplicity. Our menu offerings change daily, and we use *local, seasonal, and sustainably* harvested produce whenever possible. Executive Chef Andrew Whitney's menu boasts a selection of pastas made *fresh* in house every day – a combination of traditional dishes rarely found outside of Italy, and his own Italian-inspired creations.

With an open kitchen in the heart of the market, intimate gatherings become a festive affair in our modern yet charming space. Let us welcome you into our home by hosting your next occasion at dell'anima.

## DELL'ANIMA IS AVAILABLE FOR:

Private Events | Full Chef's Counter Buyout | Cocktail Parties Cooking Demo with Chef Andrew Whitney (12-15 people)

Gotham West Market | 600 11th Avenue New York, NY 10036

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OPTION 1 -

## FOUR COURSE FAMILY STYLE MENU

ANTIPASTI (3)

PASTA (3)

SECONDI (2)

DOLCI (2)

\$95 PER PERSON

OPTION 2 -

# PRIX FIXE FOUR COURSE MENU

CHOICES OF:

ANTIPASTI (4)

PASTA (4)

SECONDI (3)

DOLCI (2)

#### \$125 PER PERSON

\*for parties up to 20 people

AVAILABLE SUPPLEMENTS:

CHEESE COURSE \$3 PER PERSON PER CHEESE

CANAPE HOUR (3 SELECTIONS) \*PRIOR TO SEATED DINNER \$25



OPTION 3 -

## **HEAVY APPS**

3 SELECTIONS - \$30 PER PERSON PER HOUR

4 SELECTIONS - \$40 PER PERSON PER HOUR

5 SELECTIONS - \$50 PER PERSON PER HOUR

(\*minimum 2 hours)

## DELL'ANIMA SEATED DINNER MENU SELECTIONS

THIS IS A SAMPLE MENU — ASK WHAT'S IN SEASON.

## ANTIPASTI

#### **ARUGULA**

LEMON, PARMIGIANO REGGIANO
ENDIVE ANCHOVY CITRONETTE, PECORINO ROMANO

#### **CHARRED OCTOPUS**

RICE BEANS, CHORIZO, CHICORIES
- \$3 PER PERSON SUPPLEMENT

#### **BONE MARROW**

TESTA, CHARRED CIPPOLINI, RED ONION
- \$3 PER PERSON SUPPLEMENT

#### **BRUSCHETTE**

CHEF'S SELECTION OF SEASONAL TOPPINGS (3)
ON GRILLED BREADS

## SECONDI

#### BRANZINO IN CARTOCCIO

CONFIT POTATOES, CERIGNOLA OLIVES, CITRUS, ALEPPO PEPPER

### POLLO AL DIAVOLO

BROCCOLI RABE, CHILIES

#### SEASONAL PROTEIN

## **PRIMI**

#### **BUCATINI ALLA ARRABBIATA**

CALABRIAN CHILIES, TOMATO, PARMESAN, BREADCRUMBS

#### PAPPARDELLE INTEGRALE

OYSTER MUSHROOMS, SHALLOTS, THYME, ALEPPO, PECORINO

#### TAJARIN ALLA CARBONARA

SPECK, EGG, BLACK PEPPER, SCALLION, PECORINO

#### TAGLIATELLE ALLA BOLOGNESE

PARMIGIANA REGGIANO

#### RISOTTO ALLA PILOTA

HOUSEMADE SAUSAGE, SALUMI, PECORINO ROMANO
- \$3 PER PERSON SUPPLEMENT

## DOLCI

**TIRAMISU** 

OLIVE OIL CAKE

MACERATED FRUIT





## DELL'ANIMA HEAVY APPS MENU SELECTIONS

ARANCINI

SPICY TOMATO SHRIMP SKEWERS

ACORN SQUASH GARLIC WALNUT CROSTINI

CRANBERRY WHIPPED FETA CROSTINI

CHARRED BABY ARTICHOKE SKEWERS

SHAVED BRUSSEL SPROUT SALAD

**BOLOGNESE SLIDERS** 

BRAISED RED WINE SHORT RIB BITES

FRIED POLENTA

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## BEVERAGES

OPTION 1 -

## BEVERAGE PACKAGES

ALL PACKAGES INCLUDE NON-ALCOHOLIC BEVERAGES.

### CLASSIC

#### \$65 PER GUEST

HOUSE SPARKING

HOUSE WHITE

HOUSE RED

## PREMIUM

#### \$85 PER GUEST

SELECTION OF SPARKLING

SELECTION OF WHITES (2)

SELECTION OF REDS (2)

SELECTION OF BEERS (2) SELECTION OF BEERS (2)

### OPEN BAR

#### \$95 PER GUEST

SELECTION OF WHITES (2) HIGH-END WHITE (2)

SELECTION OF RED (2)

SIGNATURE COCKTAILS SIGNATURE COCKTAILS

## HIGH-END WINE LEVEL

## \$115 PER GUEST

SELECTION OF SPARKLING SELECTION OF SPARKLING

HIGH-END REDS (2)

SELECTION OF BEERS (4) SELECTION OF BEERS (4)

OPTION 2 -

## BEVERAGE ON CONSUMPTION



