



TRATTORIA
One Fifth

PRIVATE  DINING

GET IN TOUCH



Thank you for your interest in hosting your event at Trattoria One Fifth.

Part of Chef Marc Forgione's Respect Hospitality Group, Trattoria One Fifth is an Italian gem located in the heart of Greenwich Village. The menu celebrates handmade pastas, made in-house daily, artisanal pizzas, and a rotating selection of seasonal vegetables, entrees and desserts. These Italian classics are served alongside thoughtfully-crafted cocktails and a well-curated Italian wine list.

We look forward to working with you on your event.

KELLY MCCAFFERY | KMCCAFFERY@RESPECTHOSPITALITY.COM



Capacities

THE LOUNGE

SEMI PRIVATE STANDING
COCKTAIL RECEPTION FOR UP
TO 30

or

STANDING COCKTAIL
RECEPTION FOR UP TO 65 FOR
FULL BUYOUTS

THE ARCH

SEATING AT COMMUNAL
TABLES FOR UP TO 50

or

STANDING COCKTAIL
RECEPTION FOR UP TO 60

THE FOUNTAIN

SEATING AT COMMUNAL
TABLES FOR UP TO 50

or

STANDING COCKTAIL
RECEPTION FOR UP TO 65

THE MEWS

PRIVATE DINING ROOM

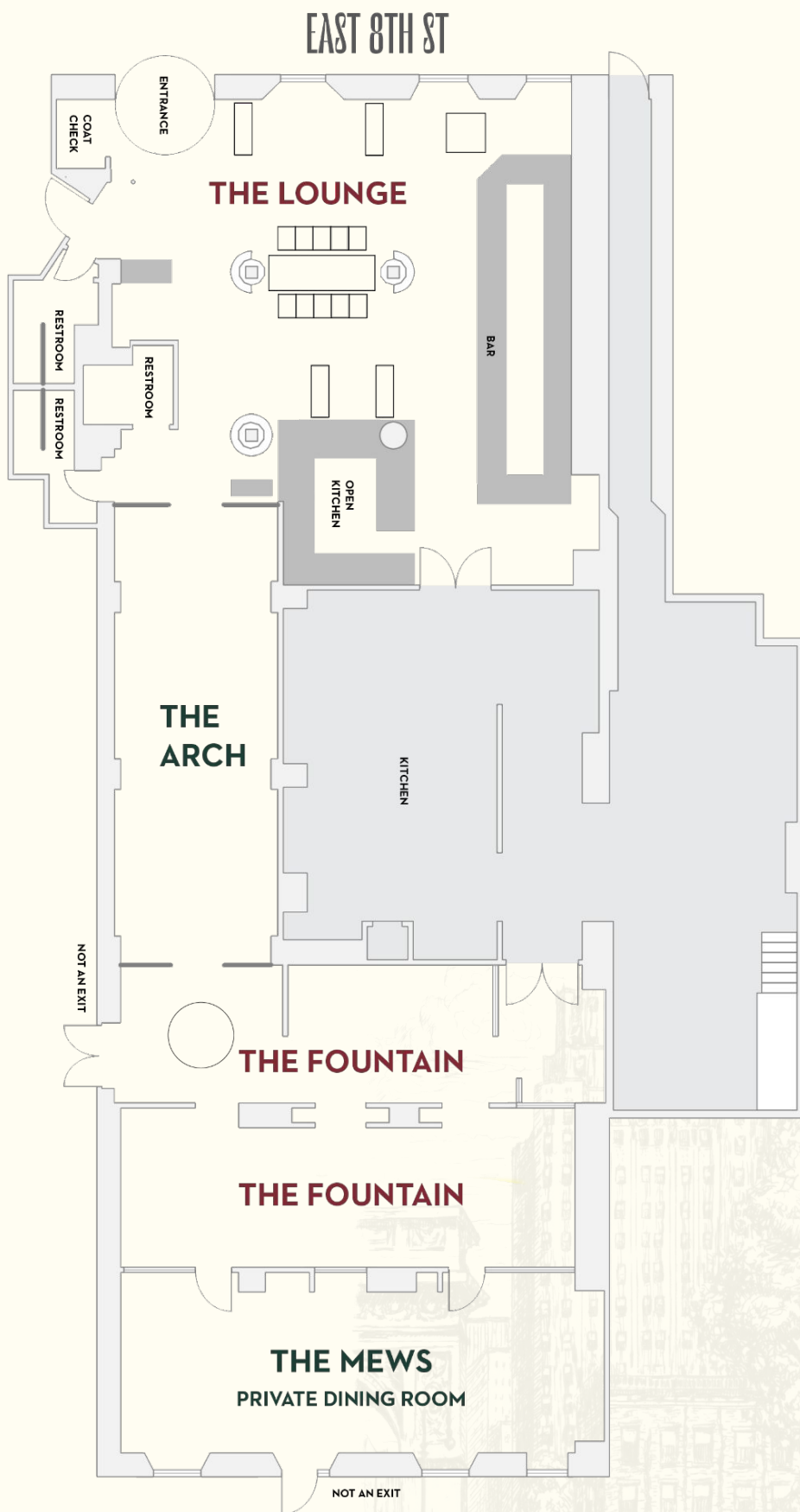
SEATING AT COMMUNAL
TABLES FOR UP TO 60

or

STANDING COCKTAIL
RECEPTION FOR UP TO 65

PARTIAL BUYOUT

THE FOUNTAIN + THE MEWS
IDEAL FOR 60 TO 150 GUESTS





OUR SPACES | The Lounge & Arch









THE MEWS

IDEAL FOR 12 TO 65 GUESTS

Overlooking Washington Mews, our **PRIVATE DINING ROOM** is a flexible space that can accommodate a number of different setups, from showers and parties to corporate meetings and wine tastings. The space can accommodate up to 45 guests for cocktails and a seated meal, 60 guests seated without a cocktail area, or 65 guests for a standing cocktail-style reception.

The room features exposed brick and rustic wood accents, and can be set with a portable screen & projector for presentations.





PARTIAL BUYOUT

IDEAL FOR 60 TO 150 GUESTS

Our private dining room, The Mews, can be combined with an adjacent section of the dining room to create an expanded space that can accommodate up to 120 guests seated or 150 guests for a standing cocktail reception.

This **SEMI PRIVATE** space is perfect for rehearsal dinners, birthday parties and holiday events. Curated art honoring the building's famous residents, events, and neighborhood is hung throughout the space, and also features historical artifacts uncovered by the building's owners.





RESTAURANT BUYOUT

IDEAL FOR 100 TO 225 GUESTS

Trattoria One Fifth can also be booked in its entirety. Guests can enjoy the entire restaurant with communal seating for up to 150 guests and room for up to 225 guests for a cocktail-style event. Restored millwork, a marble-topped bar and vintage sconces line the walls of the restaurant.





OUR MENUS



FAMILY STYLE CHEF'S SHARED MENU

*All courses served family style
to be shared with the table.*

ADDITIONAL...

WHOLE SUCKLING PIG

Feeds 10-12 guests



*Please let us know in advance of any special
dietary needs so that we can best accommodate
your guests.*

*Due to the seasonality of our menu, final
selections will be provided one week in advance*

CHEESE & SALUMI

served stationary as guests arrive

ANTIPASTI

SEASONAL GREEN MARKET SALAD

BURRATA Seasonal Preparation

TUNA CRUDO Olives, Sea Beans

add CHEF'S SELECTION OF PIZZA

PASTA *select two for the group to share
gluten free options available upon request*

RIGATONI ALLA VODKA Broccolini, Basil Breadcrumbs

CAVATELLI CACIO E PEPE Pecorino, Black Pepper

BUCATINI CARBONARA Egg, Pecorino, Guanciale

CASERECCE BOLOGNESE

CARNE & PESCE *select two for the group to share
vegetarian & vegan options available upon request*

SNOWDANCE FARMS CHICKEN UNDER A BRICK

WHOLE BRANZINO Filleted, Husk Cherry Vinaigrette

AGED STRIP STEAK Horseradish Agliata

served with

STONE GROUND POLENTA Local Corn, Smoked Yogurt

CHEF'S SELECTION OF SEASONAL VEGETABLE

DOLCI

SELECTION OF HOUSE MADE COOKIES

Add selection of artisanal Gelato & Sorbet for

CUSTOM CAKES

Inquire about seasonal flavors and pricing

PLATED SEATED DINNER

Three or Four Course meal available for parties of 30 or less

ADD PASTA

please select two options for your guests to select from that evening

RIGATONI ALLA VODKA

Broccolini, Basil Breadcrumbs

CAVATELLI CACIO E PEPE

Pecorino, Black Pepper

BUCATINI CARBONARA

Egg, Pecorino, Guanciale

CASERECCE BOLOGNESE

gluten free options available upon request



CHEESE & SALUMI

served stationary as guests arrive

FAMILY STYLE ANTIPASTI

select three family style items for the group to share

SEASONAL GREEN MARKET SALAD

BURRATA Seasonal Preparation

TUNA CRUDO Olives, Sea Beans

PANELLE Lior's Fennel Pollen

FRITTO MISTO Calamari, Chile Vinegar

CARNE & PESCE

please select two options for your guests to select from that evening

vegetarian & vegan options available upon request

SNOWDANCE FARMS CHICKEN UNDER A BRICK

BRANZINO FILET Husk Cherry Vinaigrette

AGED STRIP STEAK Horseradish Agliata

all items served with

CHEF'S SELECTION OF SEASONAL VEGETABLE

DOLCI

please select one option for your guests to enjoy

SEASONAL INDIVIDUAL DESSERT

SELECTION OF HOUSE MADE COOKIES & GELATO

Served family style for the table to share

Please let us know in advance of any special dietary needs so that we can best accommodate your guests.

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WHOLE SUCKLING PIG DINNER

All courses served family style to be shared with the table.

FIRST COURSE

CHARCUTERIE
HEAD CHEESE
PICKLES
CHIPPED PARM
PIZZA PILLOW

SECOND COURSE

KALE CAESAR SALAD
Sesame, Fennel

UNION SQUARE MARKET CRUDITE
Bagna Cauda Puree

LUMACHE AMATRICIANA
Guanciale, Red Onion

PEPPERONI PIZZA
'Nduja, Cacio de Tuscany

THE PIG

served with

CHEF'S SEASONAL SELECTION OF SIDES

DOLCI

SELECTION OF HOUSE MADE COOKIES & GELATO

CUSTOM CAKES

Inquire about seasonal flavors and pricing

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PIZZA & PASTA MENU

*All items served in a flow of food
to be shared with the table.*



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your guests.*

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SEASONAL GREEN MARKET SALAD

PIZZA

MARGHERITA

Fiore de Latte, Basil

PEPPERONI

Njuda, Cacio di Tuscany

CHEF'S SEASONAL SELECTION

PASTA *select two for the group to share*

gluten free options available upon request

RIGATONI ALLA VODKA

Broccolini, Basil Breadcrumbs

CAVATELLI CACIO E PEPE

Pecorino, Black Pepper

BUCATINI CARBONARA

Egg, Pecorino, Guanciale

CASERECCHE BOLOGNESE

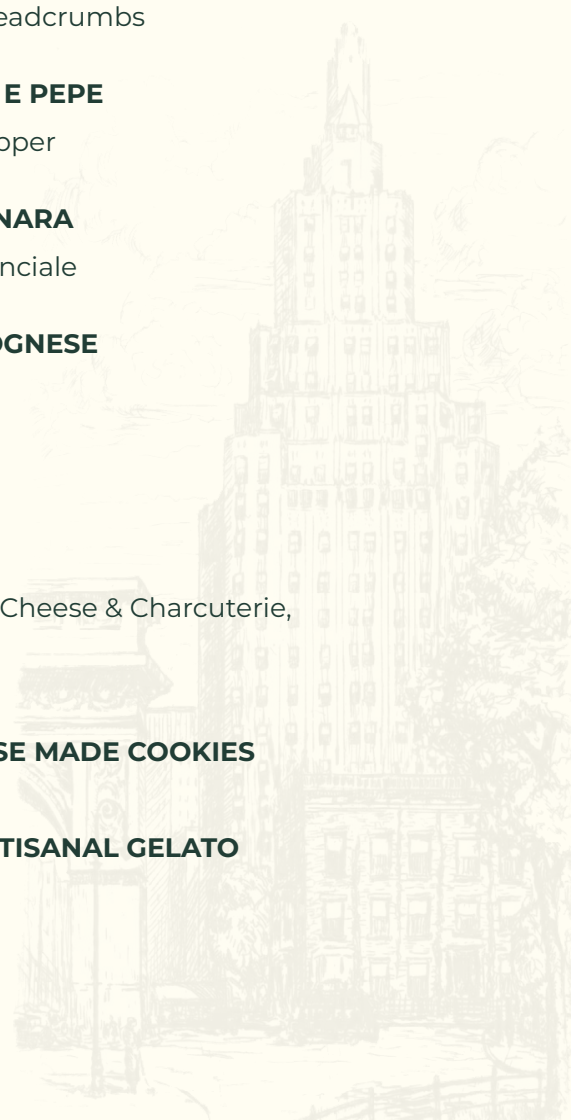
ADDITIONS

CHEESE & SALUMI

Chef's Selection of Cheese & Charcuterie,
Nuts and Bread.

PLATTER OF HOUSE MADE COOKIES

SELECTION OF ARTISANAL GELATO



PASSED BITES

ARANCINI

Smoked Gouda

PANELLE

Lior's Fennel Pollen

SHEEP'S MILK RICOTTA

First Press EVOO, Sourdough

UNION SQUARE MARKET CRUDITE

SESAME BUNS +2 PP

Lamb Mortadella, Pistachios

MEATBALLS

Sunday Sauce, Parmesan

SEASONAL PIZZA

SQUASH ZEPPOLE

Xavier's Honey

SEAFOOD CRUDO

Seasonal Preparation

PASTA SPOONS

Rigatoni alla Vodka or
Cavatelli Cacio e Pepe

CAPRESE SKEWERS

Tomato, Bocconcini, Basil

CAPONATA CROSTINI

Seasonal Caponata, Sourdough



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RECEPTION STATIONS

Menus below can be combined for a cocktail reception or added as a start to your event before dinner

RAW BAR

OYSTERS & CLAMS

TRADITIONAL SHRIMP COCKTAIL

MARINATED CRAB

CHEESE & SALUMI

**CHEF'S SELECTION OF CHEESE,
CURED MEATS, OLIVES, NUTS
AND DRIED FRUIT**

Add

UNION SQUARE MARKET CRUDITE

HAND PULLED MOZZARELLA STATION

OLIVE OIL, PESTO, BREAD

PIZZA STATION

**CHEF'S SELECTION OF 3
SEASONAL STYLE PIZZA**

SEASON GREEN MARKET SALAD

ENTREE STATION

**\$45 pp for 90 minutes of service
select two for the group to share**

Include a Chef Attendant for \$300

SNOWDANCE FARMS CHICKEN UNDER A BRICK

PIEDMONTESE STEAK Horseradish Agliata

PRIME RIB Horseradish Agliata +\$10 per guest

BRANZINO Husk Cherry Vinaigrette

WHOLE SUCKLING PIG +\$20 per guest

served with

CHEF'S SELECTION OF SEASONAL VEGETABLE

PASTA STATION

\$40 pp for 90 minutes of service

select two for the group to share

RIGATONI ALLA VODKA Broccolini, Basil Breadcrumbs

CAVATELLI CACIO E PEPE Pecorino, Black Pepper

BUCATINI CARBONARA Egg, Pecorino

CASERECCHE BOLOGNESE

Gluten free options available upon request

Include a Chef Attendant for made to order pasta for \$300

HOUSE MADE COOKIES

\$12 pp for 60 minutes of service

ARTISANAL GELATO STATION

\$20 pp for 60 minutes of service

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BEVERAGE PACKAGES

all packages are priced per the hour with a three hour minimum

by consumption bars and specialty tastings are also available

BEER & WINE

\$28pp/per hour

1 SPARKLING WINE

1 ROSE

2 WHITE WINES

2 RED WINES

2 BEERS

-

SOFT DRINKS

DRIP COFFEE & TEA

STANDARD BAR

\$32pp/per hour

1 SPARKLING WINE

1 ROSE

1 WHITE WINE

1 RED WINE

2 BEERS

-

HOUSE BRAND LIQUORS

-

ONE FIFTH HOUSE COCKTAILS

-

SOFT DRINKS

DRIP COFFEE & TEA

PREMIUM BAR

\$38pp/per hour

1 SPARKLING WINE

1 ROSE

1 SOMMELIER SELECTION WHITE WINE

1 SOMMELIER SELECTION RED WINE

2 BEERS

-

HOUSE BRAND LIQUORS + PREMIUM BRAND LIQUORS

-

ONE FIFTH HOUSE COCKTAILS

-

SOFT DRINKS

DRIP COFFEE & TEA

WINE EXPERIENCES

Inquire about our private wine classes and sommelier guided wine dinners.

All pricing is subject to 5% administration fee, 8.875% sales tax, and gratuity

Please let us know in advance of any special dietary needs so that we can best accommodate your guests.





THE FINE PRINT

To confirm all large party reservations and private parties, we require a 50% deposit and signed contract.

Final payment will be processed upon conclusion of your event.

We kindly ask for a guaranteed guest count no later than 7 days prior to your event. This is the minimum number of guests for which you will be charged.

To ensure that all your guests have the same extraordinary dining experience, please let us know of any known dietary restrictions or allergies in advance. We can always modify our menu to meet your guests needs with advanced notice.

We offer custom cakes for all special occasions. For more information please contact kmccaffery@respecthospitality.com.

Love something from our regular dining menu but don't see it listed in one of our menus above? Let us know! We love creating custom dining experiences for our guests.

OTHER QUESTIONS?

Please don't hesitate to reach out to our Private Dining team at kmccaffery@respecthospitality.com.

We look forward to hosting your group with us soon!



Kelly McCaffery
kmccaffery@respecthospitality.com

RESPECT 
HOSPITALITY

GET IN TOUCH

30 HUDSON STREET
FORGE
EST. TRIBECA 2008

TRATTORIA
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PEASANT