

SUMMER 2026

# OSTERIA ALBERICO

PRIVATE DINING MENUS



# Welcome to your new old favorite.

In the hierarchy of Italian dining locales, an osteria is a place where friends and family gather to enjoy good food, wine, and conversation, reflecting the essence of Italian hospitality and culinary tradition.

Often characterized by its rustic charm and relaxed atmosphere, an osteria focuses on serving simple, traditional dishes that highlight local and seasonal ingredients.

Our private dining coordinator is here to walk you through every step of the way - from a seamless booking experience to menu curation and night of execution.

Our aim is attention to detail with unbridled hospitality - allowing you and your guests to enjoy a thoughtful and most of all delicious event.

We look forward to taking care of you.



# Full Buyout

Seated Capacity | 66

Seated with Outdoor Pergola | 118



Enjoy the exclusivity of Osteria Alberico for your personal or corporate celebration.

Our restaurant's interior is thoughtfully designed to create a warm and inviting atmosphere. The space features an open layout with a central, wood-wrapped banquette surrounded by deep red leather booths and a stunning soapstone bar. Anchoring the space is our wine cellar, visible throughout the restaurant and showcasing Osteria Alberico's renowned wine collection. Soft white linen café curtains add a touch of classic Italian elegance, completing the look of a timeless Osteria.

An exclusive buyout also includes access to our heated private pergola, which can serve as a charming space for a pre-dinner reception or additional seating.

## Food and Beverage Minimums

Please inquire directly to [events@frascafoodandwine.com](mailto:events@frascafoodandwine.com)

Food and Beverage Minimum does not include tax - 8.05%, event fee - 5% and gratuity - at your discretion.



# Private Pergola

Seated Capacity | 52  
Reception Style | 65



Nestled behind Osteria Alberico, our private, heated pergola is ideal for gatherings year-round. Thoughtfully designed with retractable sides and a roof, this space seamlessly adapts to each season: in warmer months, it opens to invite natural sunlight, creating an airy, open atmosphere. As the seasons change, the sides and roof enclose, transforming the pergola into an insulated haven where warmth and ambiance embrace your guests, no matter the weather outside.

This adaptable setting provides the perfect backdrop for any occasion, offering an exclusive retreat for moments that call for something truly special.

## Food and Beverage Minimums

Full Evening Rental | Monday - Thursday | \$2,500

Full Evening Rental | Friday - Sunday | \$4,000

3PM - 5:30PM Happy Hour | Monday - Thursday | \$1,000

3PM - 5:30PM Happy Hour | Friday - Sunday | \$1,800

Food and Beverage Minimum does not include tax - 8.05%, event fee - 5% and gratuity - at your discretion.

Should the minimum not be reached, the difference will be charged as a Room Rental Fee, subject to tax, event fee and gratuity.

# Semi-Private Pergola

Seated Capacity | 16



Nestled behind Osteria Alberico, our heated pergola is ideal for gatherings year-round. Thoughtfully designed with retractable sides and a roof, this space seamlessly adapts to each season: in warmer months, it opens to invite natural sunlight, creating an airy, open atmosphere. As the seasons change, the sides and roof enclose, transforming the pergola into an insulated haven where warmth and ambiance embrace your guests, no matter the weather outside.

For smaller groups of up to 16, we welcome you to dine with us as a semi-private party within our pergola. For groups of 12 or less, you will dine as one long table and groups of 13-16 will dine as two tables, separated from the rest of the pergola by wooden dividers, this is the perfect space for your business dinner or social event while still enjoying the atmosphere of Osteria Alberico. In this setting, you will select from one of our event menus, while we help you curate wine and other event details.

## Food and Beverage Minimums

Full Evening Rental | Monday - Thursday | \$800

Full Evening Rental | Friday - Sunday | \$1,200

Food and Beverage Minimum does not include tax - 8.05%, event fee - 5% and gratuity - at your discretion.

Should the minimum not be reached, the difference will be charged as a Room Rental Fee, subject to tax, event fee and gratuity.

# Large Party Reservation

Seated Capacity | 11-20



For smaller groups of 11 - 20, we welcome you to dine with us as a large party reservation within our main dining room. Dining amongst two larger tables and separated from the rest of the dining room by wooden dividers, this is the perfect space for your business dinner or social event while still enjoying the atmosphere of Osteria Alberico. In this setting, you will select from one of our event menus, while we help you curate wine and other event details.

## Food and Beverage Minimums

Full Evening Rental | Sunday - Thursday | \$1,800

Full Evening Rental | Friday - Saturday | \$2,500

Food and Beverage Minimum does not include tax - 8.05%, event fee - 5% and gratuity - at your discretion.

Should the minimum not be reached, the difference will be charged as a Room Rental Fee, subject to tax, event fee and gratuity.



# Family Style Dinner Menu

\$75 per guest

Selections are subject to seasonal change based on market availability.

Includes OA Focaccia.

## ANTIPASTI

Select Two

### **Burrata**

Seasonal Accompaniments

### **Insalata** (vegetarian)

Mixed Greens, Arugula, Basil Pesto, Ricotta

### **Cicoria**

radicchio, bagna cauda, bread crumb, parmigiano-reggiano

### **Fritto Misto**

Calamari, Shrimp, Market Fish, Aioli, Lemon, Orange

## PASTA

Select Two

### **Rigatoni Cacio e Pepe** (vegetarian)

Pecorino Romano, Black Pepper

### **Mafaldine Al Ragu**

Beef, Pork, Tomato, Parmigiano-Reggiano

### **Tonnarelli all'Amatriciana**

Tomato, Guanciale, Red Onion, Pecorino Romano

## DALLA GRIGLIA

Select Two

### **Pesce**

Seasonal Fish, Trapanese Pesto, Basil, Orange

### **Pollo**

Chicken, Seasonal Accompaniments

### **Maiale**

Bone-in Pork Chop, Seasonal Accompaniments

### **Manzo**

NY Strip, Seasonal Accompaniments

## CONTORNI

Two Seasonal Sides

## DOLCI

Individual Selection of Tiramisu, Chef's Seasonal Selection, or Gelato

# Individually Plated Entree Dinner Menu

\$95 per guest

Selections are subject to seasonal change based on market availability.

Includes OA Focaccia.

## ANTIPASTI

Select Two (Served Family Style)

### **Burrata**

Seasonal Accompaniments

### **Insalata** (vegetarian)

Mixed Greens, Arugula, Basil Pesto, Ricotta

### **Cicoria**

radicchio, bagna cauda, bread crumb, parmigiano-reggiano

### **Fritto Misto**

Calamari, Shrimp, Market Fish, Aioli, Lemon, Orange

## PASTA

Select Two (Served Family Style)

### **Rigatoni Cacio e Pepe** (vegetarian)

Pecorino Romano, Black Pepper

### **Mafaldine Al Ragù**

Beef, Pork, Tomato, Parmigiano-Reggiano

### **Tonnarelli all'Amatriciana**

Tomato, Guanciale, Red Onion, Pecorino Romano

## DALLA GRIGLIA

Select Two (Individual Selection Day of)

### **Pesce**

Seasonal Fish, Trapanese Pesto, Orange

### **Pollo**

Chicken, Seasonal Accompaniments

### **Maiale**

Bone-in Pork Chop, Seasonal Accompaniments

### **Manzo**

NY Strip, Seasonal Accompaniments

## CONTORNI

Two Seasonal Sides (Served Family Style)

## DOLCI

Individual Selection of Tiramisu, Chef's Seasonal Selection, or Gelato

# Pasta & Pizza Menu

\$60 per guest

Selections are subject to seasonal change based on market availability.

Includes OA Focaccia.

## ANTIPASTI

Select Two (Served Family Style)

### **Burrata**

seasonal accompaniments

### **Insalata** (vegetarian)

Mixed Greens, Arugula, Basil Pesto, Ricotta

### **Cicoria**

radicchio, bagna cauda, bread crumb, parmigiano-reggiano

### **Fritto Misto**

Calamari, Shrimp, Market Fish, Aioli, Lemon, Orange

## PASTA

Select Two (Served Family Style with Pizza)

### **Rigatoni Cacio e Pepe** (vegetarian)

Pecorino Romano, Black Pepper

### **Tonnarelli all'Amatriciana**

Tomato, Guanciale, Red Onion, Pecorino Romano

### **Mafaldine Al Ragu**

Beef, Pork, Tomato, Parmigiano-Reggiano

## PIZZA

Select Two (Served Family Style with Pasta)

### **Margherita** (vegetarian)

Mozzarella di Bufala, Tomato, Pecorino Romano, Basil

### **Diavolo**

Calabrese Salame, Calabrian Chili, Mozzarella di Bufala, Garlic

### **Taleggio** (vegetarian)

Blue Oyster Mushroom, Taleggio, Caramelized Onion

### **Pepperoni**

Shredded Mozzarella, Pecorino, Pepperoni

## DOLCI

Individual Selection of Tiramisu or Gelato

# Dinner Supplements

## ANTIPASTI SUPPLEMENTS

### **Carne e Formaggio 24**

Prosciutto di San Daniele, 24-Month Parmigiano-Reggiano,  
12-Year Balsamic Vinegar  
(serves 2)

### **Olives & Giardiniera 5**

(serves 3)

## PIZZA

### **Mais 22**

Crema Fraiche, Speck, Corn, Mozzarella, Pecorino Romano

### **Quattro Formaggi 23**

Mozzarella, Gorgonzola, Pecorino Romano, Scamorza, Calabrian Honey

### **Margherita 20**

Mozzarella di Bufala, Tomato, Pecorino Romano, Basil

### **Diavolo 24**

Calabrese Salame, Calabrian Chili, Mozzarella di Bufala, Garlic

(8 Slices per Pizza)

## PASSED CANAPES

Select Three | 45 Minutes | \$35 Per Person | Full Buyouts Only

### **Frico Caldo (GF, VEG)**

Montasio, Potato, Arugula Vinaigrette

### **Tuna Crudo (GF, DF)**

Agumato, Fried Caper, Celery Leaf

### **Mozzarella di Bufala (VEG)**

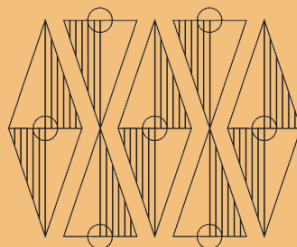
12-Year-Balsamic, Focaccia Crisp

### **Suppli (VEG)**

San Marzano, Mozzarella, Sicilian Oregano

### **Corndog (NUTS)**

Mortadella, Polenta, Chili Honey, Pistachio



# 3-Hour Reception Menu

A combination of stationary and passed items to enjoy throughout Osteria Alberico, available for pergola buyouts only.

**\$80 per guest for a three hour reception**

## PASSED CANAPES

Select Three

**Frico Caldo (GF, VEG)**

Montasio, Potato, Arugula Vinaigrette

**Tuna Crudo (GF, DF)**

Agrumato, Fried Caper, Celery Leaf

**Mozzarella di Bufala (VEG)**

12-Year-Balsamic, Focaccia Crisp

**Suppli (VEG)**

San Marzano, Mozzarella, Sicilian Oregano

**Corn Dog (NUTS)**

Mortadella, Polenta, Chili Honey, Pistachio

## CICCHETTI TABLE

A bountiful table of Italian favorites to include...

**Carne**

Prosciutto di Parma  
Finocchiona  
Speck

Marinated Olives  
Giardiniera  
Marcona Almonds  
Grissini

**Formaggi**

Parmigiano-Reggiano  
Gorgonzola  
Robiola

## BUFFET-STYLE PIZZE

Select Four

**Taleggio (veg)**

oyster mushroom, mozzarella, pecorino romano

**Margherita (veg)**

mozzarella, grana padano, basil, olive oil

**Quattro Formaggi (veg)**

mozzarella, fontina, gorgonzola, grana padano

**Cheese (veg)**

mozzarella, pecorino

**Pepperoni**

mozzarella, pecorino, pepperoni

**Diavola**

calabrese salame, calabrian chili, mozzarella, garlic

**Salsiccia**

san marzano tomato, fennel sausage, mozzarella, rapini, grana padano

## DOLCE

**Buffet-style Tiramisu**

# Happy Hour Reception Menu

Available Only for Pergola Happy Hour Events from 3pm - 5:30pm

**\$60 per guest for a 2.5 hour reception**

## CICCHETTI TABLE

A bountiful table of Italian favorites to include...

### Carne

Prosciutto di Parma  
Finocchiona  
Speck

Marinated Olives  
Gardiniera  
Marcona Almonds  
Grissini

### Formaggi

Parmigiano-Reggiano  
Gorgonzola  
Robiola

## BUFFET-STYLE PIZZE

Select Four

### Taleggio (veg)

oyster mushroom, mozzarella, pecorino romano

### Margherita (veg)

mozzarella, grana padano, basil, olive oil

### Quattro Formaggi (veg)

mozzarella, fontina, gorgonzola, grana padano

### Cheese (veg)

mozzarella, pecorino

### Pepperoni

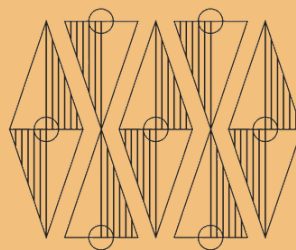
mozzarella, pecorino, pepperoni

### Diavola

calabrese salame, calabrian chili, mozzarella, garlic

### Salsiccia

san marzano tomato, fennel sausage, mozzarella, rapini, grana padano



# Family Style Lunch Menu

\$55 per guest | 11:30 am - 2 pm | Full Buyouts Only

Selections are subject to seasonal change based on market availability.

Includes OA Focaccia.

## ANTIPASTI

Select Two

### **Burrata**

Seasonal Accompaniments

### **Insalata** (vegetarian)

Mixed Greens, Arugula, Basil Pesto, Ricotta

### **Cicoria**

Radicchio, Bagna Cauda, Bread Crumb, Parmigiano-Reggiano

### **Fritto Misto**

Calamari, Shrimp, Market Fish, Aioli, Lemon, Orange

## PASTA

Select Two

### **Rigatoni Cacio e Pepe** (vegetarian)

Pecorino Romano, Black Pepper

### **Mafaldine Al Ragù**

Beef, Pork, Tomato, Parmigiano-Reggiano

### **Tonnarelli all'Amatriciana**

Tomato, Guanciale, Red Onion, Pecorino Romano

## CONTORNI

Two Seasonal Sides

## DOLCI

Tiramisu



Grazie.