L'ARTUSI

PRIVATE DINING & EVENTS
SPRING 2020
A BELOVED WEST VILLAGE SPOT

Opened in December 2008, L’Artusi is named for Pellegrino Artusi, (1820-1911) and his self-published cookbook La scienza in cucina e l’arte di mangiare bene (The science of cookery and the art of eating well). L’Artusi presents a modern take on traditional Italian cuisine, combining comfort and creativity.

L’Artusi features two floors of comfortable banquette seating, extended traditional bar, cheese bar and a chef’s counter overlooking the open kitchen. Private dining opportunities are also available in our 2500 bottle walk-in wine cellar.

Our wine program features a mostly Italian wine list, presented by region with a map of DOCS and DOCGS accompanied by traditional local dishes, helping to demystify Italy, the most diverse viticultural nation in the world.

LOCATION
228 West 10th Street (btwn Bleecker & Hudson)
New York, NY 10014

WEBSITE
www.lartusi.com

CONTACT
Leah Kline
Private Events Director
212.255.5757
lkline@lartusi.com
SPACE OPTIONS

WINE ROOM DINNER

Comfortably accommodates up to 16 guests serving a family style menu. Two seatings are available as well as an all-evening option:

- **The 1st Seating**: begins at 5:30-6pm and concludes by 9pm. The first seating can be reserved with a guaranteed $2,200 food and beverage minimum.

- **The 2nd Seating**: begins at 9:30pm and concludes by 12:30am. The first seating can be reserved with a guaranteed $1,800 food and beverage minimum.

- **Full-Evening Events** offer flexibility of start and end times within the 5:30-12:30am operating hours.

  The room can be reserved for the entire evening with a guaranteed $3,000 food and beverage minimum.

FULL MEZZANINE DINNER

Accommodates up to 55 guests serving a family style menu. The food and beverage minimum varies by day of the week:

- Sunday & Monday - $10,000
- Tuesday & Wednesday - $13,500
- Thursday / Friday / Saturday - $17,000

WEEKDAY LUNCH EVENT

- Available Monday - Friday from 11:00am - 3:30pm
- Use of the entire restaurant space
- $3,000 food and beverage minimum
WEEKEND BRUNCH EVENT

- Available on Saturday and Sunday from 11am-3:30pm
- The wine room seats up to 16 guests with a food and beverage minimum of $1,000.
- Full mezzanine seats up to 55 guests with a $2,500 minimum
- Full restaurant buyout seats up to 100 guests with a $10,000 minimum
- Brunch is served from 11:00am-3:30pm

FULL RESTAURANT BUYOUT

The full restaurant accommodates up to 100 guests utilizing both levels. Dinner is served family-style. The food and beverage minimum varies by day of the week:

- Sunday & Monday - $24,000
- Tuesday & Wednesday - $25,000
- Thursday - Saturday - $30,000
FAMILY-STYLE DINNER
MENU OPTIONS

FOUR COURSE FAMILY-STYLE DINNER
95 per person*

ANTIPASTI: CHOOSE THREE (3)
PASTA: CHOOSE THREE (3)
SECONDI: CHOOSE TWO (2)
CONTORNI: CHOOSE ONE (1)

PREMIUM FOUR COURSE FAMILY-STYLE DINNER
115 per person*

HOUSE MADE RICOTTA
ANTIPASTI: CHOOSE THREE (3)
PASTA: CHOOSE THREE (3)
SECONDI: CHOOSE THREE (3)
CONTORNI: CHOOSE ONE (1)
CHEF’S SELECTION OF CHEESE

AVAILABLE SUPPLEMENTS:

*HOUSEMADE RICOTTA -- $6/PERSON
SERVED FAMILY STYLE WITH HANDMADE CRACKERS AND CONDIMENT

*CHEESE COURSE -- $9/PER PERSON
THREE CHEF-CURATED ARTISANAL CHEESE SELECTIONS PAIRED WITH CONDIMENTS AND HANDMADE CRACKERS.
CAN BE SERVED AT BEGINNING OR END OF THE MEAL AS A STAND-ALONE COURSE OR SIMULTANEOUSLY WITH
DOLCI COURSE.

*ADDITIONAL MENU ITEMS MAY BE ADDED TO EXPAND THE NUMBER OF OFFERINGS PER COURSE
ANTIPASTI MAY BE ADDED FOR $7/PER PERSON PER SELECTION
PASTA & SECONDI MAY BE ADDED FOR $10/PER PERSON PER SELECTION
CONTORNI MAY BE ADDED FOR $7/PERSON PER SELECTION
SIX COURSE FAMILY-STYLE DINNER
FULL EVENING EVENTS ONLY
145 PER PERSON*

PASSED CANAPÉS: CHOOSE THREE (3)
—
ANTIPASTI: CHOOSE FOUR (4)
—
PASTA: CHOOSE THREE (3)
—
SECONDI: CHOOSE THREE (3)
CONTORNI: CHOOSE TWO (2)
—
CHEF’S SELECTION OF CHEESE

AVAILABLE SUPPLEMENTS:
*HOUSEMADE RICOTTA -- $6/PERSOM
SERVED FAMILY STYLE WITH HANDMADE CRACKERS AND CONDIMENT

*CHEESE COURSE -- $9/PER PERSON
THREE CHEF-CURATED ARTISANAL CHEESE SELECTIONS PAIRED WITH CONDIMENTS AND HANDMADE CRACKERS.
CAN BE SERVED AT BEGINNING OR END OF THE MEAL AS A STAND-ALONE COURSE OR SIMULTANEOUSLY WITH DOLCI COURSE.

*ADDITIONAL MENU ITEMS MAY BE ADDED TO EXPAND THE NUMBER OF OFFERINGS PER COURSE
ANTIPASTI MAY BE ADDED FOR $7/PER PERSON PER SELECTION
PASTA & SECONDI MAY BE ADDED FOR $10/PER PERSON PER SELECTION
CONTORNI MAY BE ADDED FOR $7/PERSON PER SELECTION
FAMILY-STYLE WEEKDAY LUNCH EVENTS
AVAILABLE MONDAY-FRIDAY

THREE COURSE FAMILY-STYLE LUNCH
SELECTED FROM THE DINNER MENU ONLY
65 PER PERSON*

ANTIPASTI: CHOOSE TWO (2)
—
PASTA & SECONDI: CHOOSE TWO (2) PASTA –OR– CHOOSE (1) PASTA & (1) SECONDI
—
CONTRONI: CHOOSE ONE (1)

THREE COURSE FAMILY-STYLE LUNCH
SELECTED FROM THE DINNER MENU ONLY
75 PER PERSON*

ANTIPASTI: CHOOSE THREE (3)
—
PASTA & SECONDI: CHOOSE THREE (3) PASTA –OR– CHOOSE TWO (2) PASTA & ONE (1) SECONDI
—
CONTRONI: CHOOSE ONE (1)

FOUR- AND FIVE-COURSE MENUS ALSO AVAILABLE UPON REQUEST,
FROM THE DINNER EVENT PACKAGES.

AVAILABLE SUPPLEMENTS:

*HOUSEMADE RICOTTA -- $6/PERSON
SERVED FAMILY STYLE WITH HANDMADE CRACKERS AND CONDIMENT

*CHEESE COURSE -- $9/PER PERSON
THREE CHEF-CURATED ARTISANAL CHEESE SELECTIONS PAIRED WITH CONDIMENTS AND HANDMADE CRACKERS,
CAN BE SERVED AT BEGINNING OR END OF THE MEAL AS A STAND-ALONE COURSE OR SIMULTANEOUSLY WITH
DOLCI COURSE.

*ADDITIONAL MENU ITEMS MAY BE ADDED TO EXPAND THE NUMBER OF OFFERINGS PER COURSE
ANTIPASTI MAY BE ADDED FOR $7/PER PERSON PER SELECTION
PASTA & SECONDI MAY BE ADDED FOR $10/PER PERSON PER SELECTION
CONTRONI MAY BE ADDED FOR $7/PERSON PER SELECTION
FAMILY STYLE SUNDAY BRUNCH
AVAILABLE SATURDAY & SUNDAY

THREE COURSE FAMILY-STYLE BRUNCH
SELECTED FROM THE BRUNCH MENU ONLY
55 PER PERSON*

BRUNCH ANTIPASTI: CHOOSE TWO (2)

BRUNCH ENTRÉES & PASTA: CHOOSE TWO (2)

THREE COURSE FAMILY-STYLE BRUNCH
SELECTED FROM THE BRUNCH MENU ONLY
65 PER PERSON*

BRUNCH ANTIPASTI: CHOOSE TWO (2)

BRUNCH ENTRÉES & PASTA: CHOOSE THREE (3)

CONTORNI: CHOOSE ONE (1)

ALL SUNDAY BRUNCH MENUS INCLUDE REGULAR DRIP COFFEE.

AVAILABLE SUPPLEMENTS:
*CONTORNI DISHES MAY BE ADDED FOR AN ADDITIONAL $7/PERSON PER SELECTION

*CHEESE COURSE -- $9/PER PERSON
THREE CHEF-CURATED ARTISANAL CHEESE SELECTIONS PAIRED WITH CONDIMENTS AND HANDMADE CRACKERS, CAN BE SERVED AT BEGINNING OR END OF THE MEAL AS A STAND-ALONE COURSE OR SIMULTANEOUSLY WITH DOLCI COURSE.

*ADDITIONAL MENU ITEMS MAY BE ADDED TO EXPAND THE NUMBER OF OFFERINGS PER COURSE
ANTIPASTI MAY BE ADDED FOR $7/PER PERSON PER SELECTION
PASTA & SECONDI MAY BE ADDED FOR $10/PER PERSON PER SELECTION
CONTORNI MAY BE ADDED FOR $7/PERSON PER SELECTION
CANAPÊS
AVAILABLE FOR FULL BUYOUTS AND MEZZANINE EVENTS ONLY

CANAPÊ OPTIONS

CHOICE OF 3: $20 PER PERSON
CHOICE OF 5: $25 PER PERSON

CHEF’S SELECTION OF CRUDO

—

BEEF CARPACCIO
WITH HORSERADISH CREMA AND RYE CRISP

—

PARMIGIANO GOUGERE

—

HOUSEMADE RICOTTA WITH HONEY AND HAZELNUTS

—

SEASONAL MARKET VEGETABLE CROSTINI

—

SEASONAL PESTO CROSTINI
SAMPLE FAMILY-STYLE DINNER MENU
SUBJECT TO CHANGE BASED ON AVAILABILITY AND SEASONALITY

ANTIPASTI
ESCOLAR CRUDO AVOCADO, BASIL, LEMON, CHILIES
SCALLOP CRUDO SEA SALT, OLIVE OIL, LEMON, ESPELETTE
BEEF CARPACCIO RYE CRISPS, HORSERADISH CREMA
CHICORIES PARMESAN, LEMON, ANCHOVY DRESSING
BUTTER LETTUCE LEMON CREMA, GORGONZOLA, OLIVES, HAZELNUT
ROASTED BEETS PISTACHIO BUTTER, CHEVRE, FARO
ROASTED MUSHROOMS PANCETTA, FRIED EGG, RICOTTA SALATA
CHARRED OCTOPUS POTATOES, PANCETTA, CHILIES, OLIVES [$3 PER PERSON SUPPLEMENT]

PASTA
GARGANELLI MUSHROOM RAGU, RICOTTA SALATA
ORECCHIETTE SAUSAGE, SALUMI, PECORINO
TAGLIATELLE BOLOGNESE BIANCO, PARMESAN
GNOCCHI RABBIT POMODORO, BASIL, PARMESAN
BAVETTE VONGOLE MANILA CLAMS, JALAPEÑO, WHITE WINE, Breadcrumbs [$5 PER PERSON SUPPLEMENT]
PICI LAMB NECK RAGU, MINT, WHIPPED RICOTTA

SECONDI
BRANZINO FILET ROASTED LEMONS, OLIVES, HONEY
WHOLE SQUID A LA PIASTRA HOT ITALIAN SAUSAGE, CECE PANZANELLA, CELERY ROOT
ROASTED CHICKEN HEN OF THE WOODS, CHARRED SCALLION
PORK CHOP WALNUT PESTO, PLUMS, CHORIZO, CHILIES
HANGER STEAK CRISPY POTATOES, SALSA BIANCO
PRIME BONE-IN RIB EYE 30oz, 30 DAY DRY AGED RIBEYE, SALSA VERDE, GNOCCHI ALLA ROMANA [$35 PER PERSON SUPPLEMENT]

CONTORNII
[$7 PER PERSON SUPPLEMENT FOR EACH ADDITIONAL SELECTION]
CRISPY POTATOES SALSA BIANCO
BRUSSELS SPROUTS LEMON, PECORINO
DELICATA SQUASH PEPIJAS, CHEÈRE, ALEPPO
CAULIFLOWER BAGNA CAUDA, OLIVES, PINE NUTS
SAMPLE FAMILY-STYLE BRUNCH MENU
SUBJECT TO CHANGE BASED ON AVAILABILITY AND SEASONALITY

ANTIPASTI
FRESH BAKED PASTRY BASKET HOUSE-MADE JAM AND WHIPPED BUTTER
BOMBOLONI PLAIN OR FILLED
SEASONAL FRUIT SALAD VANILLA
CHICORIES PARMESAN, LEMON, ANCHOVY DRESSING
SICILIAN CHOPPED SALAD LITTLE GEM, FINOCCHIONA, PECORINO, GARLIC-LEMON VINAIGRETTE

SECONDI
LEMON-RICOTTA PANCAKES HOUSE-MADE RICOTTA, MAPLE SYRUP
FRENCH TOAST SEASONAL FRUIT
L'ARTUSI SCRAMBLE SAUSAGE, PEPPERONATA, PECORINO, CRISPY POTATOES
UOVA IN PURGATORIO PANCAETTA, TOMATOES, CHILIES, SUNNY SIDE EGGS, PECORINO
ROASTED MUSHROOMS SUNNY-SIDE EGGS, PANCAETTA, CHILIES, RICOTTA SALATA [$3 PER PERSON SUPPLEMENT]
FRITTATA BUTTERNUT SQUASH, KALE, GOAT CHEESE
HANGER STEAK AND EGGS CRISPY POTATOES [$5 PER PERSON SUPPLEMENT]
- EGGPLANT PANINO SCAMORZA, TOMATO CHUTNEY, ARUGULA PESTO
PANINO TOSCANO FINOCCHIONA, WHITE CHEDDAR, CARAMELIZED ONION, AIOLI
- GARGANELLI MUSHROOM RAGU, RICOTTA SALATA
TAJARIN CARBONARA PANCAETTA, SCALLION, EGG, BLACK PEPPER, PARMESAN
TAGLIATELLE BOLOGNESE BIANCO, PARMESAN
PICI CACIO E PEPE BLACK PEPPER, PECORINO

BRUNCH CONTORNI
[$7 PP SUPPLEMENT FOR EACH SELECTION]
CRISPY POTATOES SALSA BIANCO
BRUSSELS SPROUTS LEMON, PECORINO
SOFT SCRAMBLED EGGS
PANCETTA
BREAKFAST SAUSAGE
SAMPLE DOLCI MENU

ASSORTED DOLCI

A SELECTION OF HOUSE MADE COOKIES AND CONFECTIONS NO ADDITIONAL CHARGE

FAMILY STYLE DESSERTS

CHOICE OF ONE (1) FAMILY STYLE DOLCI FOR THE TABLE $8/GUEST
ADDITIONAL SELECTIONS MAY BE ADDED FOR $6 PER PERSON PER SELECTION

SEASONAL FRUIT TART
VANILLA MASCARPONE CHEESECAKE
SALTED CHOCOLATE CAKE
HOUSE MADE GELATO SUNDAE

SPECIAL OCCASION CAKES

HOUSE MADE SPECIAL OCCASION CAKE WITH PERSONALIZED INSCRIPTION $10/GUEST
OLIVE OIL CAKE ITALIAN BUTTERCREAM
YELLOW BUTTER CAKE OR CHOCOLATE CAKE VANILLA, MOCHA OR CHOCOLATE FROSTING
FLOURLESS CHOCOLATE CAKE CHOCOLATE GLAZE, COCOA NIBS

*CUSTOM CAKE FLAVORS AVAILABLE UPON REQUEST

TAKE HOME GIFTS

L’ARTUSI OLIVE OIL CAKE MUFFIN $6/GUEST
SEASONAL BISCOTTI $6/GUEST
CHOCOLATE BON-BONS (BOX OF TWO) $8/GUEST

*FAMILY STYLE DOLCI, CUSTOM CAKES AND TAKE HOME GIFTS MUST ORDERED AT LEAST 72 HOURS IN ADVANCE OF THE EVENT

*IF A FAMILY STYLE DESSERT OR CUSTOM CAKE IS NOT SELECTED ASSORTED DOLCI WILL AUTOMATICALLY BE INCLUDED WITH THE SELECTED MENU PACKAGE
BEVERAGE OPTIONS

A LA CARTE
BILLED BASED ON CONSUMPTION

THREE-HOUR BAR PACKAGES

NON-ALCOHOLIC: SOFT DRINKS, TEA, COFFEE, ESPRESSO, SPARKLING & FLAT WATER $15/GUEST

THREE-HOUR BAR LEVEL 1

RED AND WHITE WINE, BEER, COFFEE & SOFT DRINKS $65/GUEST
WITH ADDITIONAL STANDARD LIQUOR AND CLASSIC COCKTAILS $90/GUEST

THREE-HOUR BAR LEVEL 2

SOMMELIER’S SELECTION OF SPARKLING / WHITE / RED WINE, BEER, COFFEE, ESPRESSO, TEA & SOFT DRINKS $85/GUEST
WITH ADDITIONAL TOP-SHELF LIQUOR AND SPECIALTY COCKTAIL LIST $125/GUEST

THREE-HOUR PREMIUM BAR LEVEL 3

SOMMELIER’S SELECTION OF PREMIUM SPARKLING / WHITE / RED WINE, BEER, DIGESTIVI, COFFEE, ESPRESSO, TEA & SOFT DRINKS $115/GUEST
WITH ADDITIONAL TOP-SHELF LIQUOR AND SPECIALTY COCKTAIL LIST $155/GUEST

THREE-HOUR LIQUOR PACKAGES

LIQUOR PACKAGES MAY BE COMBINED WITH ANY OF THE ABOVE PACKAGES AND MAY NOT BE ORDERED AS STAND ALONG PACKAGES

STANDARD LIQUOR SELECTIONS AND CLASSIC COCKTAILS $30/GUEST
TOP-SHELF LIQUOR AND SPECIALTY COCKTAIL LIST $45/GUEST
SUPER-PREMIUM LIQUORS A LA CARTE ONLY

**ALL ABOVE PACKAGES PROVIDE A MAXIMUM 3-HOUR DURATION AND EXPIRE UPON THE CONTRACTED END TIME OF THE RESERVATION AND/OR LAST CALL (WHICHEVER PRECEDES).
FULL EVENING BEVERAGE OPTIONS

NOT AVAILABLE FOR PARTIAL-EVENING EVENTS

OPEN BAR LEVEL 1: $95/guest w/ STANDARD LIQUOR PACKAGE: $135/guest
OPEN BAR LEVEL 2: $125/guest w/ TOP-SHELF LIQUOR PACKAGE: $190/guest
PREMIUM OPEN BAR LEVEL 3: $160/guest w/ TOP-SHELF LIQUOR PACKAGE: $230/guest
FULL-EVENING STANDARD LIQUOR AND CLASSIC COCKTAILS: $50/guest
FULL-EVENING TOP-SHELF LIQUOR AND SPECIALTY COCKTAIL LIST: $75/guest

FOR FULL-EVENING EVENTS, UNLIMITED OPEN BAR PACKAGES FOR THE DURATION OF THE EVENT. THE FINAL DRINK WILL BE SERVED UPON RESTAURANT’S LAST CALL.

BRUNCH BEVERAGE PACKAGES

BRUNCH COCKTAIL PACKAGE: MIMOSA, BLOODY MARY, JUICE, COFFEE, TEA, ESPRESSO, SOFT DRINKS, SPARKLING & FLAT WATER $40/GUEST

BRUNCH NON-ALCOHOLIC PACKAGE: FRESH-SQUEEZED JUICES, COFFEE, ESPRESSO, TEA, SOFT DRINKS, MOCKTAILS, SPARKLING & FLAT WATER $25/GUEST
THE MEZZANINE