1 Perry Street, NYC 10014

Three Course Dinner MENU SERVED FAMILY STYLE | \$45 PER PERSON

ANTIPASTI & INSALATE								
SELECT 4								
MARINATED OLIVES								
ARTICHOKES fava beans, potatoes, lemon aïoli								
SICILIAN CAULIFLOWER golden raisins, pine nuts, garlic ROASTED CARROTS pumpkin seeds, maple ricotta ROASTED BRUSSELS SPROUTS hot honey, scallions								
							KALE AND PECORINO SALAD lemon, gluten free breadcrumbs, yogurt vinaigr	ette ^G
							MARINATED OCTOPUS SALAD celery, capers, roasted pepper, olives, sundried lemon vinaigrette	l tomatos,
CHEESE BOARD fresh ricotta, mozzarella, stracciatella +5	per perso							
PIZZA								
SELECT 3 GLUTEN FREE CRUST + 5 PER PERSON								
MARGHERITA tomato, mozzarella, basil								
BROCCOLI RABE stracciatella, pine nuts, pecorino								
PEPPERONI tomato, mozzarella								
ROASTED MUSHROOM sugo, bacon, pickled red onion, mozzarella								
MARGHERITA BURRATA cherry tomatoes, fresh burrata, basil								

CONTORNI

+3 PER PERSON		
BROCCOLI RABE guanciale, garlic, v	vin cotto	V G
ROASTED BUTTERNUT SQUASH	brown butter, cranberries, shaved apples	G

DOLCE

1 Perry Street, NYC 10014

Four Course Dinner

MENU SERVED FAMILY STYLE | \$55 PER PERSON

ANTIPASTI & INSALATE

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MARINATED OLIVES

ARTICHOKES fava beans, potatoes, lemon aïoli

SICILIAN CAULIFLOWER golden raisins, pine nuts, garlic

ROASTED CARROTS pumpkin seeds, maple ricotta

ROASTED BRUSSELS SPROUTS hot honey, scallions

KALE AND PECORINO SALAD lemon, gluten free breadcrumbs, yogurt vinaigrette

MARINATED OCTOPUS SALAD celery, capers, roasted pepper, olives, sundried tomatos, lemon vinaigrette

CHEESE BOARD fresh ricotta, mozzarella, stracciatella

+5 per person

GF

VGF

GF

PIZZA

SELECT 3 | GLUTEN FREE CRUST + 5 PER PERSON

MARGHERITA tomato, mozzarella, basil

 ${\bf BROCCOLI\ RABE}\quad {\bf stracciatella, pine\ nuts, pecorino}$

PEPPERONI tomato, mozzarella

ROASTED MUSHROOM sugo, bacon, pickled red onion, mozzarella

MARGHERITA BURRATA cherry tomatoes, fresh burrata, basil

SECONDI

SELECT 2

BAKED PENNE cherry tomatoes, basil, mozzarella, herbs, breadcrumbs

DRY AGED MEATBALLS dry aged beef, pork, rosé, parmigiano

WOODFIRED CHICKEN pearl onions, pumpkin seeds, maple cider vinaigrette

CONTORNI

+3 PFR PFRSON

BROCCOLI RABE guanciale, garlic, vin cotto

VGF

ROASTED BUTTERNUT SQUASH brown butter, cranberries, shaved apples

GF

DOLCE

1 Perry Street, NYC 10014

Bar Reservation PARTIES OF 7 - 10 | \$30 PER PERSON

ANTIPASTI

CRUDITES WITH LEMON AIOLI

ROASTED NUTS

PIZZA

SELECT 3 | GLUTEN FREE CRUST + 5 PER PERSON

MARGHERITA

tomato, mozzarella, basil

ROASTED MUSHROOM

sugo, bacon, pickled red onion, mozzarella

BROCCOLI RABE

stracciatella, pine nuts, pecorino

PEPPERONI

tomato, mozzarella

MARGHERITA BURRATA

cherry tomatoes, fresh burrata, basil

1 Perry Street, NYC 10014

Beverage Packages

BEER & WINE

\$30 PER PERSON | TWO HOUR LIMIT

HOUSE WINES

sparkling, rosé, white, and red

BEER

beers on tap

BREWED INTELLIGENTSIA COFFEE

BREW LAB TEAS

FULL BAR PACKAGE

\$45 PER PERSON | TWO HOUR LIMIT

TIER ONE LIQUORS

house spirits, please inquire for the list

CLASSIC MIXED DRINKS

HOUSE WINES

sparkling, rosé, white, and red

BEER

beers on tap

BREWED INTELLIGENTSIA COFFEE

BREW LAB TEAS

PREMIUM BAR PACKAGE

\$55 PER PERSON | TWO HOUR LIMIT

TIER TWO LIQUORS

premium spirits, please inquire for the list

CLASSIC MIXED DRINKS

HOUSE WINES

sparkling, rosé, white, and red

BEER

beers on tap

BREWED INTELLIGENTSIA COFFEE

BREW LAB TEAS

1 Perry Street, NYC 10014

Two Course Breakfast

SEASONAL FRUIT

SERVED FAMILY STYLE

BREAKFAST

SERVED FAMILY STYLE

SELECT 3

AVOCADO TOAST roasted cherry tomatoes, six minute egg, bomba chili, basil

SMOKED SALMON TOAST lemon mascarpone, capers,

SCRAMBLED EGGS BURRATA tomato pesto, burrata, basil, arugula

ROEY'S BREAKFAST six minute egg, cherry tomato, avocado, cucumber

BAKED FARM EGGS two farm eggs, tomato, parmigiano, mozzarella

CACIO E PEPE EGG SANDWICH roey's hot sauce

DUTCHBOY PANCAKE wood oven roasted, citrus, maple syrup

PASTRIES selection of daily pastries

+3 per person

BEVERAGE

INCLUDES BREWED COFFEE & TEA

SELECT 1

GRASS ROOTS GREEN JUICE GRASS ROOTS CITRUS JUICE GRASS ROOTS WATERMELON JUICE ROSE KOMBUCHA CITRUS KOMBUCHA

PEAR KOMBUCHA

1 Perry Street, NYC 10014

Three Course Zunch

PARTIES OF 7 - 10 | \$35 PER PERSON

ANTIPASTI & INSALATE

SERVED FAMILY STYLE

SELECT 4

MARINATED OLIVES

ARTICHOKES fava beans, potatoes, lemon aïoli

GF V GF

SICILIAN CAULIFLOWER golden raisins, pine nuts, garlic

GF

ROASTED CARROTS pumpkin seeds, maple ricotta

KALE AND PECORINO SALAD lemon, gluten free breadcrumbs, yogurt vinaigrette

MARINATED OCTOPUS SALAD celery, capers, roasted pepper, olives, sundried tomatos, lemon vinaigrette

CHEESE BOARD fresh ricotta, mozzarella, stracciatella

+5 per person

SECONDI

SERVED FAMILY STYLE

GLUTEN FREE CRUST / BREAD + 5 PER PERSON

SELECT 3

MARGHERITA PIZZA tomato, mozzarella, basil

MARGHERITA BURRATA cherry tomatoes, fresh burrata, basil

ROASTED MUSHROOM sugo, bacon, pickled red onion, mozzarella

BROCCOLI RABE PIZZA stracciatella, pine nuts, pecorino

PEPPERONI PIZZA tomato, mozzarella

PROSCIUTTO PANUOZZO stracciatella, arugula, balsamic

POLLO PANUOZZO roasted chicken, ricotta & artichoke spread, kale, lemon vinaigrette

RINGO'S BURGER grass fed beef, smoked maple cheddar, garlic aïoli

BLT PANUOZZO tenderbelly bacon, bibb lettuce, tomato, lemon aïoli

DOLCE

SERVED FAMILY STYLE

NUTELLA PIZZETTE & ASSORTED GELATO roasted blueberries, ricotta dolce

1 Perry Street, NYC 10014

Two Course Brunch

PARTIES OF 7 - 10 | \$35 PER PERSON

SEASONAL FRUIT

SERVED FAMILY STYLE

ANTIPASTI & INSALATE

SERVED FAMILY STYLE | SELECT 4

MARINATED OLIVES

ARTICHOKES fava beans, potatoes, lemon aïoli

SICILIAN CAULIFLOWER golden raisins, pine nuts, garlic

ROASTED CARROTS pumpkin seeds, maple ricotta

KALE AND PECORINO SALAD lemon, gluten free breadcrumbs, yogurt vinaigrette

MARINATED OCTOPUS SALAD celery, capers, roasted pepper, olives, sundried tomatos, lemon vinaigrette

CHEESE BOARD fresh ricotta, mozzarella, stracciatella

+5 per person

GF

VGF

GF GF

BRUNCH

SERVED INDIVIDUALLY | SELECT 3

ROEY'S BRUNCH six minute egg, cherry tomato, avocado, cucumber

BAKED FARM EGGS two farm eggs, tomato, parmigiano, mozzarella

SCRAMBLED EGGS BURRATA tomato pesto, burrata, basil, arugula

CACIO E PEPE EGG SANDWICH roey's hot sauce

DUTCHBOY PANCAKE wood oven roasted, citrus, maple syrup

AVOCADO TOAST roasted cherry tomatoes, six minute egg, bomba chili, basil

SMOKED SALMON TOAST lemon mascarpone, capers

RINGO'S BURGER grass fed beef, smoked maple cheddar, garlic aïoli

CONTORNI

SERVED FAMILY STYLE | +3 PER PERSON

ROASTED BRUSSELS SPROUTS hot honey, scallions

ROASTED BUTTERNUT SQUASH brown butter, cranberries, shaved apples

VGF

1 Perry Street, NYC 10014

Three Course Brunch

PARTIES OF 7 - 10 | \$45 PER PERSON

SEASONAL FRUIT

SERVED FAMILY STYLE

ANTIPASTI & INSALATE

SERVED FAMILY STYLE | SELECT 4

MARINATED OLIVES

SICILIAN CAULIFLOWER golden raisins, pine nuts, garlic

V GF

ROASTED CARROTS pumpkin seeds, maple ricotta

KALE AND PECORINO SALAD lemon, gluten free breadcrumbs, yogurt vinaigrette

CHEESE BOARD fresh ricotta, mozzarella, stracciatella

+5 per person

PIZZA

SERVED FAMILY STYLE | SELECT 2

MARGHERITA tomato, mozzarella, basil

BROCCOLI RABE stracciatella, pine nuts, pecorino

PEPPERONI tomato, mozzarella

BRUNCH

SERVED INDIVIDUALLY | SELECT 3

ROEY'S BRUNCH six minute egg, cherry tomato, avocado, cucumber

BAKED FARM EGGS two farm eggs, tomato, parmigiano, mozzarella

SCRAMBLED EGGS BURRATA tomato pesto, burrata, basil, arugula

CACIO E PEPE EGG SANDWICH roey's hot sauce

DUTCHBOY PANCAKE wood oven roasted, citrus, maple syrup

AVOCADO TOAST roasted cherry tomatoes, six minute egg, bomba chili, basil

SMOKED SALMON TOAST lemon mascarpone, capers

RINGO'S BURGER grass fed beef, smoked maple cheddar, garlic aïoli

CONTORNI

SERVED FAMILY STYLE | +3 PER PERSON

ROASTED BRUSSELS SPROUTS ROASTED BUTTERNUT SQUASH TENDERBELLY BACON