

PRIVATE DINING \& BESPOKE EVENT SERVIGES

## E A T A LY

## AN AUTHENTIG ITALIAN EXPERIENGE FOR EVERY OCGASION

A private event at Eataly is a transporting experience: with a collection of dining venues that span regional Italian cuisines and service styles, we offer bespoke event planning services to suit every need and occasion.

Contact us to book your event:
Flatiron: eataly.com/FlatironPrivateDining
Downtown: dt-privatedining@eataly.com

E A T A LY

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## OUR VENUES at a glance

With two distinctive locations in prime Manhattan neighborhoods, Eataly New York offers eight venues featuring different regional Italian cuisines, service styles, and floor plans. Whether you are hosting an intimate dinner for 10 or a gala for 250 , our team will help you design the event of your dreams.
*Full buy-out of the store available - please inquire for more information

| THE <br> VENUE | $\begin{gathered} \text { THE } \\ \text { SPACE } \end{gathered}$ | $\begin{gathered} \text { EVENT } \\ \text { FORMATS } \end{gathered}$ | SERVICE PERIODS | STANDING CAPACITY | SEATED CAPACITY |
| :---: | :---: | :---: | :---: | :---: | :---: |
| EATALY FLATIRON \| 200 FIFTH AVENUE • NEW YORK, NY 10010 |  |  |  |  |  |
| SERRA BY <br> BIRRERIA <br> ROOFTOP RESTAURANT | Retractable <br> Rooftop <br> Flexible Floorplan | Group Dining Standing Reception Full Buyout | Breakfast <br> Lunch <br> Cocktails <br> Dinner | up to 250 guests | up to 100 guests |
| BAR MILANO | Flexible Floorplan Private Dining Room | Group Dining Standing Reception Full Buyout | Lunch Cocktails Dinner | up to 100 guests | up to 50 guests |
| $\begin{gathered} \text { LA PIZZA } \\ \& \text { LA PASTA } \end{gathered}$ | Flexible Floorplan Ideal for Large Groups | Group Dining Standing Reception Full Buyout | Lunch Dinner | up to 150 guests | up to 40 guests |
| LA PIAZZA | Flexible Floorplan Central Bar Area | Standing Reception Full Buyout | Lunch <br> Cocktails <br> Dinner | up to 75 guests | n/a |
| EATALY DOWNTOWN \| 101 LIBERY STREET • NEW YORK, NY 10007 |  |  |  |  |  |
| FIRENZE | Floor to ceiling windows <br> Views of Downtown Manhattan Full backbar Private Dining Room | Group Dining Private Dining Room Partial Buyout Full Buyout Bar Receptions | Brunch <br> Lunch <br> Happy Hour <br> Dinner | up to 70 guests | up to 65 guests |
| VINO \& | Views of Downtown Manhattan | Group Dining Standing Reception Full Buyout | Lunch Happy Hour Dinner | up to 30 guests | up to 20 guests |
| $\begin{gathered} \text { LA PIZZA } \\ \& \text { LA PASTA } \end{gathered}$ | Floor to ceiling Windows <br> Views of One World Trade \& Downtown Manhattan | Group Dining Standing Reception Full Buy-out | Lunch Happy Hour Dinner | up to 400 guests | up to 200 guests |

## BESPOKE EXPERIENGES

As the World's leading experts on Italian gastronomy, Eataly offers an extensive menu of unique experiences like expert-led wine tastings and cooking classes. We'll even crack a whole wheel of Parmigiano Reggiano for your guests. Make your next event unforgettable by adding a custom enhancement to your event package.


## Wine Tastings

Book a wine tasting or beverage event at Eataly NYG Flatiron. Discover the world of Italian wines and cocktails with our experts.


## Whole Cheese Wheels

Discover the high quality of authentic Italian cheese, from crumbly aged Parmigiano Reggiano DOP to earthy Taleggio, sharp Pecorino, and beyond.


## Olive Oil Tastings

Stage an olive oil tasting as a prelude to your next dinner party: we promise you will pique both appetites and curiosity (and get the evening started with a peppery kick!).


Live Prosciutto Slicing
Experience the art and craft of prosciutto slicing by hand - a culinary delight that brings a centuries-old tradition to life before your eyes.


## Cooking Classes

Guided by our chef, learn how to create regional Italian recipes as you enjoy dishes and beverage pairings.


Custom Gift Bags
From the handcrafted to the rare to the centuries-old traditions, treat someone you love to culinary treats that bring us all closer together.

# SERRA BY BIRRERIA 

ROOFTOP RESTAURANT


# SERRA BY BIRRERIA 

Meaning "greenhouse" in Italian, SERRA encompasses a chic countryside ambiance reminiscent of Southern Italy, placing an emphasis on lush greenery and citrus for pops of color paired with rustic elements throughout. Celebrate the warmer weather with our revitalized food and beverage menus for a refreshing escape from the heat of the city streets.

## THE SPACE



Group Dining
10-50 guests | Semi-Private
Seated Family-Style

Standing Reception
25-50 guests | Semi-Private
Standing Cocktail Reception

Full Restaurant Buyout 150-250 guests | Private

Standing Cocktail Reception or Seated Dinner

## GROUP DINING10-50 guests| Semi-Private

## DINING PACKAGES*

Served Family-Style

## Classico | $\$ 85$ per guest

includes choice of:
2 antipasti, 2 piatti, 1 contorni, 1 dolce
Tradizionale | $\$ 100$ per guest includes choice of:
2 antipasti, 1 pasta, 2 piatti, 2 contorni, 1 dolce
Superiore | $\$ 125$ per guest includes choice of:
2 antipasti, 1 pasta, 2 piatti, 2 contorni, 1 dolce *children's menu available for guests under $6 \mid \$ 45$ per guest


## BEVERAGE OPTIONS

Piccolo | $\$ 20$ per guest a selection of water, soda, coffee \& tea

Medio | $\$ 55$ per guest a selection of water, soda, coffee \& tea, plus draft beer and a selection of white, rosé, and red wine

Grande | $\$ 75$ per guest a selection of water, soda, coffee \& tea, plus draft beer, a selection of white, rosé, and red wine, and seasonal cocktails

## MENU OPTIONS

Antipasti
Insalata di Rucola
Arancini allo
Zafferano
Prosciutto \&
Mozzarella
Pasta
Ravioli al Limone
Casarecce

Piatti
Pesce Spada
Tagliata di Manzo Melanzane Fritte Pollo Arrosto

Contorni
Fagiolini
Patate
Cime di Rapa

## Dolci*

Pasticcini
*Housemade cake catalog available on request for an additional charge

## A LA GARTE add-ons for any package

Gran Tagliere | $\$ 38$ per platter chef's selection of cured meats and cheeses served with grissini, mostarda, and seasonal fruit

Fritto Misto | $\$ 34$ per platter crispy calamari, shrimp, seasonal vegetables, herbs

## STANDING REGEPTION ${ }^{25-50}$ guests $\mid$ semi-Private

## DINING PACKAGES

Priced for 25 guests $\mid 50$ guest maximum 2.5 Hours

## Medio

includes choice of 5 stationed assaggi and standard bar package
starting at \$4,125

## Superiore

includes choice of 5 stationed assaggi and premium bar package
starting at \$5,000


## BEVERAGE PAGKAGES

## Standard

Lurisia still and sparkling water, artisanal Italian soda, Lavazza coffee, assorted tea, draft beer, and a selection of white, rosé, and red wine

## MENU OPTIONS

Stationed Assaggi choice of 5
Prosciutto \& Mozzarella Pizza alla Pala
Bruschetta Pomodoro
Bruschetta con
Melanzana
Arancini allo Zafferano
Spiedini Caprese
Fritto di Verdure
Spiedini di Pollo
Spiedini di Gamberetti
Spiedini di Manzo
Polpette alla Calabrese

Premium
includes standard beverage package, plus: premium draft beers, premium sparkling wine, and premium liquor \& spirits

$3 \%$ Admin Fee | $20 \%$ Gratuity | 8.875\% Sales Tax added to all packages

## SERRA BY BIRRERIA <br> ROOFTOP RESTAURANT

## FULL RESTAURANTBUYOUT

SEATED EVENT PACKAGES<br>up to 150 guests | Private<br>All packages include 5 passed assaggi, 2 antipasti, 1 pasta, 4 stationed piatti, 2 contorni, and 1 dolce with premium beverage package

PLEASE INQUIRE FOR PRICING



## MENU OPTIONS

Assaggi choice of 5
Prosciutto e Mozzarella
Panelle
Bruschetta Pomodoro
Spiedini di Funghi
Spiedini di Pollo
Arancini allo Zafferano
Spiedini di Gamberetti
Spiedini di Manzo
Polpette alla Calabrese
Pizza alla Pala
Spiedini Caprese
Fritto di Verdure

Antipasti choice of 2
Insalata di Rucola
Arancini allo Zafferano
Prosciutto \& Mozzarella

Pasta choice of 1
Ravioli al Limone
Casarecce
Stationed Piatti choice of 4
Pesce Spada
Tagliata di Manzo
Melanzane Fritte
Pollo Arrosto

Contorni choice of 2
Fagiolini
Patate
Cime di Rapa
Dolci" choice of 1
Pasticcini
*Housemade cake catalog available on request for an additional charge

SERRA BY BIRRERIA
ROOFTOP RESTAURANT

## FULL RESTAURANTBUYOUT

## STANDING REGEPTION

 up to 250 guests | PrivateIncludes 5 passed assaggi, 4 stationed piatti, 2 contorni, and 1 dolce, with premium beverage package

FAMILY-STYLE B R E A K FA S T

10-60 guests | Private
Includes selection of Italian breakfast items and beverage package

PLEASE INQUIRE FOR PRICING


3\% Admin Fee | $20 \%$ Gratuity | $8.875 \%$ Sales Tax added to all packages

## BAR MILANO

EATALY FLATIRON


Amidst a cosmopolitan ambiance inspired by Italy's most fashionforward city, enjoy elevated Milanese cuisine, like saffron-infused Risotto allo Zafferano, bone-in veal cotoletta sourced from local farms, the iconic Negroni, and so much more.


Private Dining
up to 20 guests seated or 25 guests standing Semi-Private

Full Restaurant Buyout
up to 50 guests seated
or 100 guests standing Private

BAR MILANO<br>EATALY FLATIRON

## GROUP DINING10-20 guests Private

## DINING PAGKAGES

Served Family-Style
Seated 3 Course | $\$ 125$ per guest 10-20 guests | Private includes choice of:
3 antipasti, 1 piatti, 1 dolce
Seated 4 Course | $\$ 150$ per guest 10-20 guests | Private includes choice of:
2 antipasti, 1 primi, 1 piatti, 1 dolce


## BEVERAGE OPTIONS

Piccolo | $\$ 20$ per guest a selection of water, soda, coffee \& tea

Medio | $\$ 55$ per guest a selection of water, soda, coffee \& tea, plus draft beer and a selection of white, rosé, and red wine

Grande | $\$ 75$ per guest a selection of water, soda, coffee \& tea, plus draft beer, a selection of white, rosé, and red wine, and seasonal cocktails

## MENU OPTIONS

## Antipasti

Peperoni all'Acciuga
Insalata di Spinaci
Mondeghilli
Primi
Tortiglioni al Sugo di
Pomodoro
Tortelli al Limone Risotto Limone
Risotto ai Funghi

## Piatti

Pesce Spada
Tagliata di Manzo
Melanzane Fritte
Pollo Arrosto
Dolci* ${ }^{*}$
Panettone di Bigne alla
Nocciola
Tiramisù della Nonna
Cioccolato
*Housemade cake catalog available on request for an additional charge

## A LA GARTE

 add-ons for any package Prosciutto e Mozzarella | $\$ 27$ per platter 22-month Ferrarini Prosciutto di Parma DOP, housemade mozzarella Fritto Misto | $\$ 34$ per platter crispy calamari, shrimp, seasonal vegetables, herbs[^0]BAR MILANO<br>EATALY FLATIRON

## STANDING REGEPTION

## DINING PAGKAGES

Private | $\$ 1,500$
up to 15 guests
includes choice of:
grande prosciutto e mozzarella, 2 stationed assagi
Semi-Private | $\$ 3,250$
up to 25 guests | Private
includes choice of:
grande prosciutto e mozzarella, 2 stationed assagi

BEVERAGE PAGKAGE included

Premium Open Bar
Spumante Ferrari, Trento DOG | Trentino-Alto Adige Bianchi Laura Aschero, Vermentino 2018 / Liguria Rosato Santa Vittoria, Rosa Vittoria 2020 | Piemonte (Nebbiolo) Rossi Chionetti, Dogliani 2018 | Piemonte (Dolcetto) San Pellegrino Sparkling Water \& Acqua Panna Still Water

Artisanal Italian Soda
Lavazza Espresso \& Assorted Tea

## MENU OPTIONS

Stationed Assaggi choice of 2
Peperoni all'Acciuga
Crostini
White Bean and Olive
Crostini
Mondeghilli
Polenta


3\% Admin Fee | $20 \%$ Gratuity | 8.875\% Sales Tax added to all packages
E A T A LY

## BAR MILANO

EATALY FLATIRON

## FULL RESTAURANTBUYOUT

## SEATED EVENT PACKAGES

up to 50 guests $\mid$ Private $\mid 4$ Course Seated Includes antipasti served family style, 1 primi, 1 piatti, and 2 dolce served family style with premium beverage package

## STANDING REGEPTION

 up to 100 guests | PrivateIncludes 4 passed assaggi, 4 stationed piatti, 2 contorni, and 2 dolce, with premium beverage package

PLEASE INQUIRE FOR PRICING


## MENU OPTIONS

Assaggi
Peperoni all'Acciuga Crostini
Vitello Tonnato Crostini
Wite Bean and Olive Crostini
Mondeghilli
Spiedini di Gamberetti
Spiedini di Funghi
Spiedini di Pollo
Antipasti
Peperoni all'Acciuga
Insalata di Rucola
Mondeghillia

Stationed Piatti
Agnolotti del Plin
Scarpinocc
Risotto Bianco
Risotto ai Funghi
Mezzo Pollo alla Milanese
Braciola di Maiale alla
Milanese
Contorni choice of 2
Fagiolini
Patate
Cime di Rapa

## Dolci*

Pasticcini
Tiramisù della Nonna
*Housemade cake catalog available on request for an additional charge

# BAR MILANO 

EATALY FLATIRON

## FULL RESTAURANTBUYOUT

FA MILY-STYLE B R E A K FA S T<br>10-50 guests | Private<br>Includes selection of Italian breakfast items and beverage package

PLEASE INQUIRE FOR PRICING

BEVERAGE PACKAGE
a selection of water, soda, juice, coffee \& tea

## MENU OPTIONS

Frittata


Uovo e Cotto
House Cured and Smoked
Organic Salmone
Patate
Cornetto
Frutta
Yogurt


3\% Admin Fee | $20 \%$ Gratuity | $8.875 \%$ Sales Tax added to all packages
E A T A LY


LA PIZZA \& LA PASTA

Watch expert Rossopomodoro pizzaioli prepare traditional Neapolitan pizza in golden wood-burning ovens, and savor our selection of perfectly al dente pasta dishes.

LA PIZZA \& LA PASTA<br>EATALY FLATIRON

## THE SPACE



Seated Dining
up to 40 guests
Semi-Private | Family Style

Standing Reception
up to 50 guests
Semi-Private

Full Buyout
up to 150 guests
Private

# LA PIZZA \& LA PASTA <br> EATALY FLATIRON 

## GROUP DINING10-40 guests | Private| Semi-Private

## DINING PACKAGES*

Served Family-Style
Package I | $\$ 75$ per guest
includes choice of:
2 primi, 2 pasta, 2 pizza, 1 dolci
Package II | $\$ 95$ per guest
includes choice of:
2 primi, 2 pasta, 2 pizza, 1 classici, 1 dolci *\$45.00pp Children's Menu available upon request


## BEVERAGE OPTIONS

Piccolo | $\$ 20$ per guest a selection of water, soda, coffee \& tea

Medio | $\$ 40$ per guest a selection of water, soda, coffee \& tea, plus draft beer and a selection of white, rosé, red, and sparkling wine

Grande | $\$ 55$ per guest a selection of water, soda, coffee \& tea, plus draft beer, a selection of white, rosé, red, and sparkling wine, and seasonal cocktails

## MENU OPTIONS

| Primi | Pasta | Dolci* | A LA GARTE |
| :---: | :---: | :---: | :---: |
| Arancini | Agnolotti del Plin | Pasticcini | add-ons for any package |
| Insalata Tricolore | Pasta al Pomodoro | *Housemade cake catalog |  |
| Bruschetta Pomodoro | Spaghetto Cacio e | available on request for | Grande Antipasto Italiano |
| Polpette | Pepe | an additional charge | \$36 per platter |
| Prosciutto di Parma | Quadratti |  | Prosciutto e Burrata |
| Pizza Napoletana | Classici |  | \$24 per platter |
| Margherita Verace | Pollo alla Milanese |  |  |
| TSG | Pesce Spada alla |  | Calamari Fritti |
| Quattro Formaggi | Siciliana |  | \$21 per platter |
| Margherita Verace | Tagliata di Manzo |  |  |
| Massese |  |  |  |
| Capricciosa |  |  |  |

# LA PIZZA \& LA PASTA 

## STANDING REGEPTION

## DINING PAGKAGES

Semi-Private | $\$ 75$ per guest
up to 50 guests
M-W: \$3,000.00 Package | up to 25 guests $+\$ 110$ for each additional guest, up to 50 guests

Th-Sun: \$3,500.00 Package | up to 25 guests $+\$ 130$ for each additional guest, up to 50 guests
includes choice of:
2 antipasti, 2 pizza, 2 pasta, 1 dolci
Private | $\$ 95$ per guest
up to 150 guests
includes choice of:
gran tagliere, 3 passed antipasti, 2 pizza, 2 pasta, 1 secondi, 1 dolci

BEVERAGE PACKAGE included
still and sparkling bottled water, Lurisia artisanal Italian soda, Lavazza coffee, assorted tea, and juice
*additional beverages may be ordered à la carte: by the glass or by the bottle upon arrival and are subject to administration fee, gratuity \& sales tax

## MENU OPTIONS

Antipasta
Tricolore
Bruschetta Pomodoro
Arancini
Polpette
Pizza
Marinara
Margherita
Quattro Formaggi
Massese
Capricciosa

Pasta
Ravioli
Angolotti
Penne Pomodoro
Penne alla Norma
Rigatoni Bolognese
Secondi
Tagliata
Pollo alla Milanese
Pesce Spada

Dolci
Pasticcini


3\% Admin Fee | $20 \%$ Gratuity | $8.875 \%$ Sales Tax added to all packages

LA PIAZZA<br>EATALY FLATIRON



## LA PIAZZA

VINO CUCINA ALLDAY

Take a seat in the vibrant heart of Eataly NYC Flatiron - La Piazza! Our striking new bar is the perfect spot for a delightful aperitivo. Our menu is filled with a variety of bites, from refreshing crudo to rare cheese. Don't forget to pair with a glass of wine.

## EATALY FLATIRON

## THE SPACE



## STANDING REGEPTION OR F ULL RESTAURANTBUYOUT ${ }_{30-75 \text { guests }}$

## DINING PAGKAGES*

M-W: \$3,000.00 Package I up to 25 guests $+\$ 110$ for each additional guest, up to 75 guests
Th-Sun: \$3,500.00 Package | up to 25 guests $+\$ 130$ for each additional guest, up to 75 guests 3\% Admin Fee | $20 \%$ Gratuity | 8.875\% Sales Tax added to all packages

## BEVERAGE PAGKAGE

a selection of water, soda, coffee \& tea, plus draft beer, a selection of white, rosé, red, and sparkling wine, and seasonal cocktails
*additional beverages may be ordered à la carte: by the glass or by the bottle upon arrival and are subject to administration fee, gratuity \& sales tax

## MENU OPTIONS

Crudo
Scallop
Tuna Tartare
Oysters $+\$ 5$
Antipasti
Bruschetta
Con Tonno
Con Ricotta e Tartufo
Con Carne Cruda
Spiedini
Manzo
Gamberi
Pollo
Salmone

Fritti
Verdure
Arancini
Gnocchetti
Calamari +\$5
Pasta
Malloreddus
Casarecce
Ravioli al Prosciutto Ravioli al Pomodoro
Agnolotti $+\$ 5$
Dolci
Pasticcini


3\% Admin Fee | $20 \%$ Gratuity | 8.875\% Sales Tax added to all packages

FIRENZE

## EATALY DOWNTOWN




Rediscover your favorite post-work aperitivo at Eataly Downtown. Stop by Bar Fiorentino and try our new classic cocktails with a Florentine twist along with a selection of our Tuscan bar bites for the perfect after work pick-me-up.

## EATALY DOWNTOWN

## THE SPACE



Group Dining
up to 60 guests
Private | Semi-Private
Seated Family Style \| Standing Cocktails

Standing Reception

$$
\text { up to } 70 \text { guests }
$$

Bar Reception | Standing
Cocktails

# FIRENZE <br> EATALY DOWNTOWN 

## G R O U P D I N I N G 12-60 guests $\mid$ Semi-Private $\mid$ Private

## DINING PACKAGES*

Served Family-Style
Package I | \$80 per guest
includes choice of:
3 antipasti, 2 pasta
*add on dolci
Package II \| $\$ 100$ per guest includes choice of:
3 antipasti, 2 pasta, 2 piatti, 2 contorni *add on dolci


## BEVERAGE OPTIONS

Base | $\$ 10$ per guest a selection of water, soda, coffee \& tea

Deluxe | $\$ 30$ per guest a selection of water, soda, coffee \& tea, plus draft beer and a selection of white, rosé, red, and sparkling wine

## Premium $1 \$ 45$ per guest

 a selection of water, soda, coffee \& tea, plus draft beer, a selection of white, rosé, red, and sparkling wine, and seasonal cocktails
## MENU OPTIONS

Antipasti
Bruschetta con
Stracciatella e
Pomodori Secchi
Prosciutto e Coccoli
Polpette Fritte
Insalata di Rucola

Pasta
Gnocchi di Patate ai
Funghi
Ravioli Ricotta e
Spinaci
Mezzi Paccheri al Ragù
Toscana
Piatti
Tagliata di Manzo
Pollo al Limone
Pesce Spada

Contorni
Spinaci
Patate Fritte
Dolci*
Pasticcini + \$12 pp
Tiramisù $+\$ 13 p p$
*Housemade cake catalog available on request for an additional charge

> A LA C A R T E add-ons for any package
> Gran Tagliere | \$54 per platter chef's selection of cured meats and cheeses served with grissini, mostarda, and seasonal fruit
> Bistecca Carving Cart | $\$ 140$
> grilled 42oz 30-day dry aged Creekstone porterhouse

## FIRENZE <br> EATALY DOWNTOWN <br> FULL RESTAURANTBUYOUT



# VINO \& 

## EATALY DOWNTOWN



VINO \& ...


Vino \& ... brings the best Italian wines into one restaurant and bar in downtown New York. Here, we celebrate the craft of wine artisans, carrying forward regional traditions that have been at the center of the Italian table for generations.

VINO \&<br>EATALY DOWNTOWN

## THE SPACE



# VINO \& <br> EATALY DOWNTOWN 

## GROUP DINING10-50 guests| Semi-Private

## DINING PACKAGES*

Served Family-Style
Package I | $\$ 65$ per guest
includes choice of:
2 antipasti, 2 pasta, 2 pizza
*add on dolci
Package II | $\$ 75$ per guest
includes choice of:
2 antipasti, 2 pasta, 2 secondi, 2 contorni
*add on dolci


## BEVERAGE OPTIONS

Base | $\$ 10$ per guest a selection of water, soda, coffee \& tea

Deluxe | $\$ 25$ per guest a selection of water, soda, coffee \& tea, plus draft beer and a selection of white, rosé, red, and sparkling wine

Premium | $\$ 40$ per guest a selection of water, soda, coffee \& tea, plus draft beer, a selection of white, rosé, red, and sparkling wine, and seasonal cocktails

## MENU OPTIONS

## Antipasti

Carciofi Fritti
Bruschette con Straciatella e Pomodori Secchi
Arancini Pomodoro e Mozzarella
Prosciutto e Mozzarella
Insalata Colorata

## Pasta

Asparagus Ravioli
Gnocchi ai Quattro Formaggi
Rigatoni alla Bolognese
Agnolotti
Penne al Pomodoro

Pizza
Margherita Verace TSG
Quattro Formaggi
Due Pomodori
Prosciutto e Rucola

## Secondi

Pesce all'Acqua Pazza
Pollo Fritto
Tagliata di Manzo
Parmigiana di Melanzane

20\% Gratuity | 8.875\% Sales Tax added to all packages

## Contorni

Asparagi
Patate Arrosto
Spinaci
Dolci*
Pasticcini
Tiramisù
*Housemade cake catalog available on request for
an additional charge

VINO \& EATALY DOWNTOWN

## STANDINGRECEPTION ${ }^{30}$ guests maximum $\mid$ semi-Private

## DINING PACKAGES

Minimum spend of $\$ 3,000+20 \%$ gratuity and 8.875\% NYS taxes

BEVERAGE PACKAGE included
still and sparkling bottled water, Lurisia artisanal Italian soda, Lavazza coffee, assorted tea, draft beer, and a selection of white, rosé, red, and sparkling wine


## MENU OPTIONS <br> choice of 4

Formaggi Misti
Salumi Misti
Spicy Olives
Insalata Verde
Arancini
Pizza Margherita
Pizza Soppressata
Polpette
Bruschetta con
Stracciatella e Pomodoro


20\% Gratuity | 8.875\% Sales Tax added to all packages

LA PIZZA \& LA PASTA

## EATALY DOWNTOWN



LA PIZZA \& LA PASTA

La Pizza \& La Pasta offers an event space with flexible floor plans and tailored experiences. Guests can enjoy a 4 -course buffet or pass around dishes of our best loved Italian dishes and immerse themselves in a true Eatalian dining experience.

# LA PIZZA \& LA PASTA <br> EATALY D OWNTOWN 

## THE SPACE



Group Dining
up to 30 guests
Private | Semi-Private
Seated Family Style \| Standing Cocktails

Standing Reception
up to 50 guests
Private | Semi-Private
Buffet | Standing Cocktails

Full or Partial Buyout up to 400 guests
Private | Semi-Private
Seated Family Style | Buffet |
Standing Cocktails

# LA PIZZA \& LA PASTA <br> EATALY DOWNTOWN 

## GROUP DINING 10-30guests

## DINING PACKAGES*

Served Family-Style
Package I | $\$ 65$ per guest
includes choice of:
2 antipasti, 2 pasta, 2 pizza
*add on dolci
Package II | $\$ 75$ per guest includes choice of:
2 antipasti, 2 pasta, 2 pizza, 1 secondi, 2 contorni

*add on dolci

## BEVERAGE OPTIONS

Base | $\$ 10$ per guest a selection of water, soda, coffee \& tea

Deluxe | $\$ 25$ per guest includes base package, \}
plus draft beer and a selection of white, rosé, red, and sparkling wine

## Premium | $\$ 40$ per guest includes base package,

 plus draft beer, a selection of white, rosé, red, and sparkling wine, Aperol Spritz, and Negroni
## MENU OPTIONS

Antipasti
Insalata di Ceci
Bruschetta con
Stracciatella e Pesto
di Olive
Polpette
Arancini
Pizza
Quattro Formaggi
Bufalotta
Margherita Verace TSG

Massese
Capricciosa

Pasta
Agnolotti del Plin al
Sugo d'Arrosto
Quadrati con Ricotta
e Spinaci
Lasagne Emiliane
Penne al Pmodoro
Secondi
Pesce Spada
Tagliata di Manzo
Melanzane alla
Parmigiana
Pollo alla Milenese

## Contorni

Spinaci
Patate Arrosto
Cime di Rapa
Dolci*
Pasticcini +\$8
Tiramisù $+\$ 10$
Sorbetto +\$6
*Housemade cake catalog available on request for an additional charge

## A LA GARTE add-ons for any package

Gran Tagliere | $\$ 54$ per platter chef's selection of italian cured meats and cheeses with grilled rustic bread
Fritto Misto | $\$ 39$ per platter fried new england squid, calabrian chili aioli, lemon

# LA PIZZA \& LA PASTA <br> EATALY DOWNTOWN 

## STANDING RECEPTION 20-50guests|Semi-Private

## DINING PACKAGES

Buffet style reception for 2 hours. Wine selection curated by our sommelier. Additional beverages can be ordered a la carte. $\$ 95$ pp $+20 \%$ gratuity and taxes.

BEVERAGE PACKAGE included
still and sparkling bottled water, Lurisia artisanal Italian soda, Lavazza coffee, assorted tea, draft beer, and a selection of white, rosé, red, and sparkling wine

## MENU OPTIONS

Formaggi e Salumi Misti
Arancini
Bruschetta con
Stracciatella e Pesto di
Olive
Polenta Fritta


Pasta choice of $1+\$ 10 p p$
Penne al Pomodoro
Quadrati con Ricottae
Spinaci
Lasagne Emiliane
Pizza choice of $1+\$ 10 p p$
Margherita
Soppressata
Funghi


20\% Gratuity | 8.875\% Sales Tax added to all packages

# LA PIZZA \& LA PASTA EATALY DOWNTOWN 

## FULL RESTAURANT BUYOUT $60-400$ guests $\mid$ Private

## DINING PAGKAGES

La Pizza \& La Pasta offers an event space with flexible floorplans and tailored experiences. Guests can enjoy a 4-course buffet or pass around dishes of our best loved Italian dishes and immerse themselves in a true Eatalian dining experience.

Available for partial or full buyout. Floor-toceiling windows provide ample natural light and sweeping views of the One World Trade Center and Lower Manhattan.

## Standing Reception*

Partial Buyout up to 120 guests | Full Buyout up to 400 guests Buffet-style selection of antipasti, pasta, pizza, and dessert. Beverage package is included.
*Pricing available upon request.

## Seated Dinner*

Partial Buyout up to 60 guests | Full Buyout up to 200 guests Family-style lunch or dinner with a selection of antipasti, pasta, secondi, and dessert. Beverage package is included. Open bar available upon request.
*Pricing available upon request.


# LA PIZZA \& LA PASTA EATALY DOWNTOWN 

## DINING PACKAGES

Buffet-style selection of Antipasti, Pastas, Pizzas, and Desserts. Beverage Package is included. Open Bar available upon request.

BEVERAGE PACKAGE included
still and sparkling bottled water, Lurisia artisanal Italian soda, Lavazza coffee, assorted tea, draft beer, and a selection of white, red, and sparkling wine

## MENU OPTIONS

Antipasti choice of 3

Insalata di Ceci
Formaggi Misti
Salumi Misti
Bruschetta con
Straciatella e Pesto di
Olive
Arancini
Polpette

Penne al Pomodoro Risotto ai Funghi
Pasta choice of 3

Agnolotti del Plin
Quadrati con Ricotta e
Spinaci
Rigatoni alla Bolognese
Pizza alla Pala choice of 3
Margherita
Tricolore
Soppressata
Cinque Formaggi
Dolci
Pasticcini



[^0]:    3\% Admin Fee | $20 \%$ Gratuity | 8.875\% Sales Tax added to all packages

