



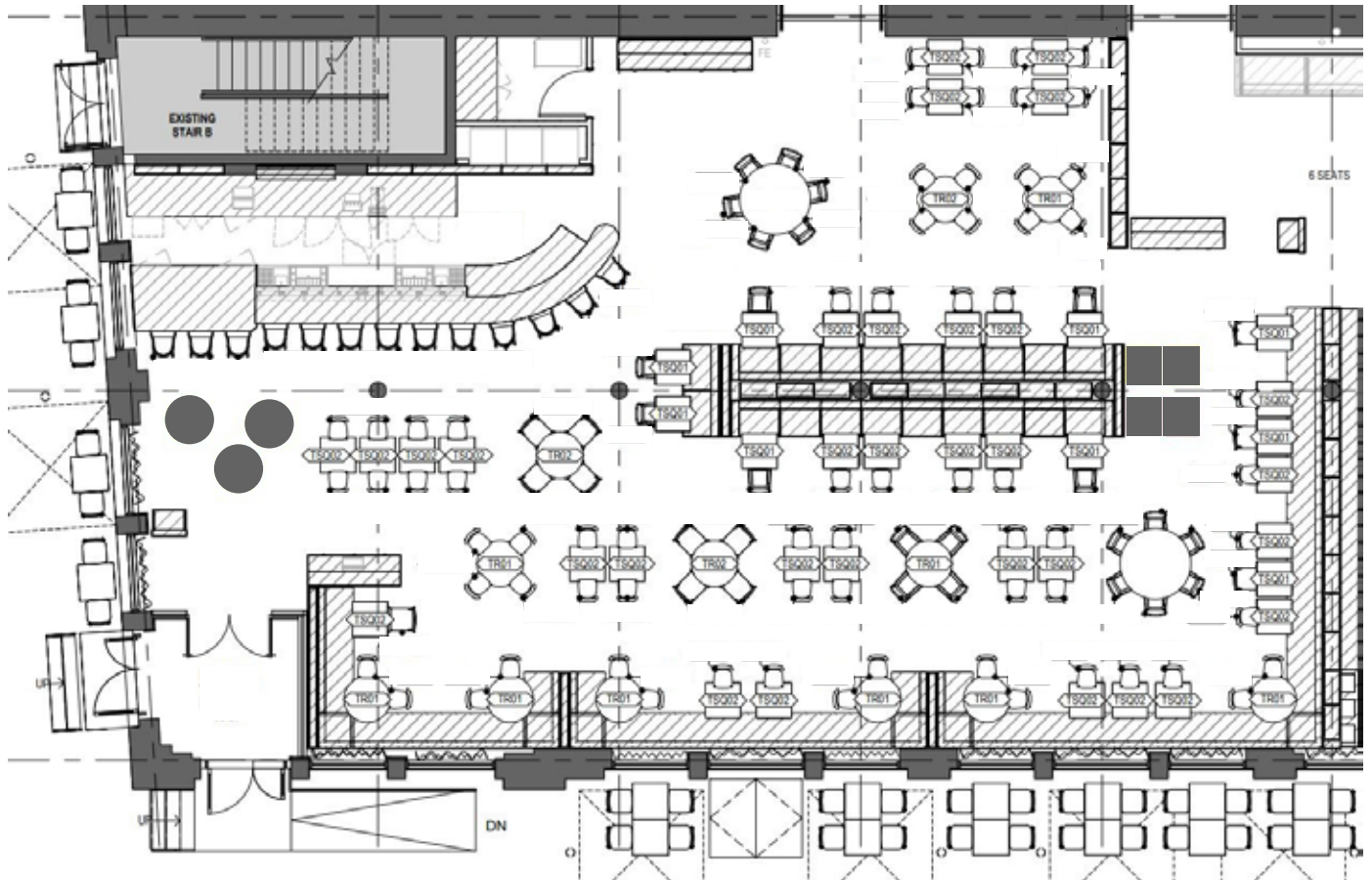
# EATALY

---

*private dining & events*

200 Lafayette Street · New York, NY 10012  
[privatedining@eataly.com](mailto:privatedining@eataly.com)

# *the space*



## *Group Dining*

*10–50 guests / Semi-Private  
Seated Family-Style*

## *Standing Reception*

*10–100 guests / Semi-Private  
Standing Cocktail Reception*

# prix-fixe group dining served family-style

## classico \$85\* PER GUEST

### antipasti choose 2

#### I SUPPLI

crispy rice ball, tomatoes, Mozzarella, Pecorino Romano DOP

#### PROSCIUTTO E PARMIGIANO REGGIANO

24-month Prosciutto Toscano DOP, and 24-month Parmigiano Reggiano® DOP

#### I CALAMARI

crispy new england squid, fried zucchini, lemon, aioli

#### INSALATA VERDE | VG GF DF

mixed greens, watermelon radish, herbs, white balsamic vinaigrette, extra virgin olive oil

### piatti choose 2

#### IL POLLO ALLA MILANESE

crispy breaded chicken breast, seasonal salad, Mediterranean sauce, lemon

#### LA GRIGLIATA DI CARNE

grilled Pugliese-style skewers, sweet Italian sausage, bombette with mortadella & caciocavallo, American wagyu skirt steak, grilled otto bread & crispy potatoes

#### IL FILETTO | GF DF

seared black bass, hen of the woods mushroom, spinach

#### CAVOLFIORE | VG GF DF

Roasted Cauliflower, Bagnara sauce, fresh herbs

### dolci included

#### PASTICCINI

assorted bite-sized housemade Italian pastries

### a la carte

#### GRAN TAGLIERE • +39 | serves 3-4

chef's selection of cured meats and cheeses served with grissini, mostarda and seasonal fruit

#### LA FOCACCIA • +7 | serves 2

focaccia, rosemary, extra virgin olive oil

#### FOCACCIA BARESE • +10 | serves 2

focaccia, tomatoes, olive, oregano

#### LE PATATE • +10 | serves 3

crispy Grana Padano DOP potatoes

#### GLI ASPAR AGI • +12 | serves 3

grilled asparagus, lemon aioli

#### LE CIME DI RAPA • +10 | VG GF DF | serves 3

broccoli rabe, lemon zest, peperoncino

### beverage

#### PICCOLO • \$20 PER GUEST

a selection of bottled water, Italian soda, coffee & tea

#### MEDIO • \$55 PER GUEST

a selection of bottled water, Italian soda, coffee & tea plus draft beer and a selection of white, rosé, and red wine

#### GRANDE • \$75 PER GUEST

a selection of bottled water, Italian soda, coffee & tea plus draft beer, a selection of sparkling, white, rosé, and red wine, and seasonal cocktails

\*Beer & Wine selections based on availability



(V) VEGETARIAN • (VG) VEGAN • (GF) GLUTEN FREE • (DF) DAIRY FREE

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

Beer & Wine selections based on availability.

# prix-fixe group dining served family-style

## tradizionale \$100\* PER GUEST

### antipasti choose 2

#### I SUPPLI

crispy rice ball, tomatoes, Mozzarella, Pecorino Romano DOP

#### PROSCIUTTO E PARMIGIANO REGGIANO

24-month Prosciutto Toscano DOP, and 24-month Parmigiano Reggiano® DOP

#### I CALAMARI

crispy new england squid, fried zucchini, lemon, aioli

#### INSALATA VERDE | VG GF DF

mixed greens, watermelon radish, herbs, white balsamic vinaigrette, extra virgin olive oil

### piatti choose 1

#### GLI GNOCCHI

housemade potato gnocchi, basil pesto, Genuine Fulvi® Pecorino Romano DOP

#### I RAVIOLI

housemade peas filled ravioli, fonduta, prosciutto cotto, pea leaves, Parmigiano Reggiano® DOP

#### MARGHERITA VERACE PIZZA NAPOLETANA

mozzarella di bufala, san marzano tomato sauce, fresh basil, EVO

#### SALSICCIOTTA PIZZA NAPOLETANA

mozzarella di bufala, san marzano tomato, sweet Italian sausage, cremini mushroom, basil, EVO

### secondi choose 2

#### IL POLLO ALLA MILANESE

crispy breaded chicken breast, seasonal salad, Mediterranean sauce, lemon

#### LA GRIGLIATA DI CARNE

grilled Pugliese-style skewers, sweet Italian sausage, bombette with mortadella & caciocavallo, American wagyu skirt steak, grilled otto bread & crispy potatoes

#### IL FILETTO | GF DF

seared black bass, hen of the woods mushroom, spinach

#### CAVOLFIORE | VG GF DF

Roasted Cauliflower, Bagnara sauce, fresh herbs

### dolci included

#### PASTICCINI

assorted bite-sized housemade Italian pastries

### a la carte

#### GRAN TAGLIERE • +39 | serves 3-4

chef's selection of cured meats and cheeses served with grissini, mostarda and seasonal fruit

#### LA FOCACCIA • +7 | serves 2

focaccia, rosemary, extra virgin olive oil

#### FOCACCIA BARESE • +10 | serves 2

focaccia, tomatoes, olive, oregano

#### LE PATATE • +10 | serves 3

crispy Grana Padano DOP potatoes

#### GLI ASPARAGI • +12 | serves 3

grilled asparagus, lemon aioli

#### LE CIME DI RAPA • +10 | VG GF DF | serves 3

broccoli rabe, lemon zest, peperoncino

### beverage

#### PICCOLO • \$20 PER GUEST

a selection of bottled water, Italian soda, coffee & tea

#### MEDIO • \$55 PER GUEST

a selection of bottled water, Italian soda, coffee & tea plus draft beer and a selection of white, rosé, and red wine

#### GRANDE • \$75 PER GUEST

a selection of bottled water, Italian soda, coffee & tea plus draft beer, a selection of sparkling, white, rosé, and red wine, and seasonal cocktails

\*Beer & Wine selections based on availability



(V) VEGETARIAN • (VG) VEGAN • (GF) GLUTEN FREE • (DF) DAIRY FREE

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

Beer & Wine selections based on availability.

# prix-fixe group dining

## magnifico \$125\* PER GUEST

### antipasti choose 2 | served family-style

#### IL CRUDO

raw sliced organic King salmon, yellowfin tuna, day boat scallops

#### I CALAMARI

crispy new england squid, fried zucchini, lemon, aioli

#### LA BURRATA

Liuzzi burrata, charred asparagus, basil pesto, mint, grilled whole grain bread

#### I SUPPLI

crispy rice ball, tomatoes, Mozzarella, Pecorino Romano DOP

#### PROSCIUTTO E PARMIGIANO REGGIANO

24-month Prosciutto Toscano DOP, and 24-month Parmigiano Reggiano® DOP

### insalata choose 1 | served family-style

#### RUCOLA

baby arugula, shaved fennel, Villa Manodori balsamic, Parmigiano Reggiano® DOP

#### VERDE

mixed greens, watermelon radish, herbs, white balsamic vinaigrette, extra virgin olive oil

#### CESARE

grilled gem lettuce, Pecorino dressing, anchovy breadcrumbs

### piatti choose 1 | individually plated

#### I RAVIOLI

housemade peas filled ravioli, fonduta, prosciutto cotto, pea leaves, Parmigiano Reggiano® DOP

#### I RIGATONI

amatricina: guanciale, tomatoes, Pecorino Romano DOP

#### GLI AGNOLOTTI

pork & veal filled, sugo di arrosto

#### MARGHERITA VERACE PIZZA NAPOLETANA

mozzarella di bufala, san marzano tomato sauce, fresh basil, EVO

#### SALSICCIOTTA PIZZA NAPOLETANA

mozzarella di bufala, san marzano tomato, sweet Italian sausage, cremini mushroom, basil, EVOO

#### PROSCIUTTO E RUCOLA PIZZA NAPOLETANA

mozzarella di bufala, 18-month Prosciutto di Parma, shaved Grana Padano DOP, baby wild arugula, EVOO

### secondi choose 1 | individually plated

#### LA BISTECCHA DI MANZO

grassfed striploin, sugo di arrosto, crispy potatoes

#### IL POLLO ALLA MILANESE

crispy breaded chicken breast, seasonal salad, Mediterranean sauce, lemon

#### IL FILETTO

seared black bass, hen of the woods mushroom, spinach

#### CAVOLFIORE

Roasted Cauliflower, Bagnara sauce, fresh herbs

### dolci included

#### PASTICCINI

assorted bite-sized housemade Italian pastries

### a la carte

#### GRAN TAGLIERE • +39 | serves 3-4

chef's selection of cured meats and cheeses served with grissini, mostarda and seasonal fruit

#### LA FOCACCIA • +7 | serves 2

focaccia, rosemary, extra virgin olive oil

#### FOCACCIA BARESE • +10 | serves 2

focaccia, tomatoes, olive, oregano

#### LE PATATE • +10 | serves 3

crispy Grana Padano DOP potatoes

#### GLI ASPARAGI • +12 | serves 3

grilled asparagus, lemon aioli

#### LE CIME DI RAPA • +10 | VG GF DF | serves 3

broccoli rabe, lemon zest, peperoncino

### beverage

#### PICCOLO • \$20 PER GUEST

a selection of bottled water, Italian soda, coffee & tea

#### MEDIO • \$55 PER GUEST

a selection of bottled water, Italian soda, coffee & tea plus draft beer and a selection of white, rosé, and red wine

#### GRANDE • \$75 PER GUEST

a selection of bottled water, Italian soda, coffee & tea plus draft beer, a selection of sparkling, white, rosé, and red wine, and seasonal cocktails

\*Beer & Wine selections based on availability

(V) VEGETARIAN • (VG) VEGAN • (GF) GLUTEN FREE • (DF) DAIRY FREE

\* 3% Admin Fee | 20% Gratuity

8.875% Sales Tax added to all packages.

Beer & Wine selections based on availability.

# standing reception

10-100 GUESTS | SEMI-PRIVATE

MON - WED | \$3,000\* UP TO 25 GUESTS + \$130 PER ADDITIONAL GUEST | 100 GUEST MAX

THUR - SUN | \$3,500\* UP TO 25 GUESTS + \$130 PER ADDITIONAL GUEST | 100 GUEST MAX

*please inquire for pricing on groups of less than 25*

## *il gran tagliere* included

*classic Italian cured meats and cheeses, curated daily*

## *stationed or passed assagi* choose 3

PROSCIUTTO E PARMIGIANO REGGIANO

*24-month Prosciutto Toscano DOP, and 24-month Parmigiano Reggiano® DOP*

PIZZA ALLA PALA

*assorted roman-style pizza*

POLPETTE

*braised Beef and Pork Meatballs, Mutti Tomato, 14-Month Agriform Parmigiano Reggiano® DOP, Housemade Focaccia*

I CALAMARI

*crispy new england squid, fried zucchini, lemon, aioli*

SPIEDIDI DI MANZO

*grassfed Striploin, Extra Virgin Olive, Maldo Salt*

SPIEDIDI DI POLLO

*grilled Snowdance Farms chicken, spicy honey*

SPIEDIDI DI GAMBERETTI

*paradise wild shrimp, parsley, lemon, chili flakes*

SPIEDIDI DI FUNGHI | VG GF DF

*marinated mushroom, balsamic*

## *medio beverage* included

WINE SELECTION

*sparkling, white, rosé, and red wine - \*selections based on availability*

BEER SELECTION

BOTTLED WATER

ITALIAN SODAS

COFFEE & TEA

## *premium open bar* +\$25 per person



(V) VEGETARIAN • (VG) VEGAN • (GF) GLUTEN FREE • (DF) DAIRY FREE

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

Beer & Wine selections based on availability.