

Tucci

events

Tucci

Main Level
Bleecker Street

The main floor boasts intimate handcrafted banquettes, private bar, velvet drapes, and floor-to-ceiling windows, making it the perfect atmosphere for a seated dinner of 40, and a reception of 60.



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Lower Level

The lower level dining and cocktail lounge has brick and stone arches dating back to the 1800s and a massive, exquisite handmade bar and private dining areas resembling Tuscan wine cellars. Complementing this dining experience is an adjacent cocktail area. This space can effortlessly accommodate up to 225 guests for a vibrant Tuscan reception or a sumptuous dinner for 90.



Tucci

Wine Cellar One

Indulge in the
ambiance of our
first wine cellar, an
intimate space
designed to
accommodate up
to 12 guests.



Tucci

Wine Cellar Two

For larger groups, our second wine cellar awaits. This spacious yet intimate setting features vaulted ceilings, wooden beams, and rustic charm that can host up to 20 seated guests.





643 Broadway, New York, NY 10012

MAIN LEVEL BUYOUT

FOOD & BEVERAGE MINIMUM LUNCH \$5,000-\$7,000, DINNER \$12,000- \$15,000

The main floor boasts intimate handcrafted banquettes, bar, velvet drapes and floor-to-ceiling windows, making the perfect atmosphere for a seated dinner of 40, and a reception of 60. Minimums and pricing are subject to change.

CAPACITY SEATED: 40 CAPACITY STANDING: 60

LOWER-LEVEL WINE CELLAR BUYOUT

FOOD & BEVERAGE MINIMUM LUNCH \$8,000-\$15,000, DINNER \$28,000-\$35,000

Our Wine Cellar is a magical setting for any occasion. Located down a flight of stairs from the main dining room, the space is full of rustic, old-world charm with small brick caves containing our carefully selected wine collection. Minimums and pricing are subject to change.

CAPACITY SEATED: 90 CAPACITY STANDING: 200

FULL BUYOUT

FOOD & BEVERAGE MINIMUM LUNCH \$8,000-\$15,000, DINNER \$35,000-\$55,000

Tucci is New York's newest Italian restaurant serving refined modern Italian cuisine and family recipes in a warm and inviting atmosphere, TUCCI is a labor of love that honors Max Tucci & the Tucci family legacy. This multi-level restaurant is perfect for parties looking to host an event with a standing reception and a seated dinner. Minimums and pricing are subject to change.

CAPACITY SEATED: CAPACITY STANDING: 250

PRICING DOES NOT INCLUDE TAX, 20% SUGGESTED GRATUITY,
AND 6% ADMINISTRATIVE FEE



Photographed by: Dasha Murashka



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Tucci Hors D'oeuvres

A Selection of Four: 60 minutes \$40/pp

A Selection of Six: 60 minutes \$50/pp

TUNA CRUDO SPOONS

Capers, Olive Oil, Lemon Zest

TUCCI MEATBALLS

Calabrian Chili Marinara, Manchego

TRADITIONAL BRUSCHETTA

Tomato, Basil, Olive Oil

MUSHROOM ARANCINI

Risotto and mushrooms

HOUSE-MADE FOCACCIA

Mediterranean Style

EYE OF DELMONICO ON TOAST

SHRIMP SCAMPI ON A SKEWER \$5

Lemon Garlic Sauce, Parsley

Prices and menu subject to change without notice.

Tucci Private Dining Lunch Menu

July 2024

\$80 per person, plus beverages, 8.875% tax, 20% suggested gratuity, and 6% admin fee

PRIMI

(Choice of 2)

BROOKLYN BURRATA
Add Mortadella +7 | Add Prosciutto +9

GOLDEN BEETS
Griffin Cheese, Bitter Greens, White Balsamic

NONNA SESTA'S CAESAR
Garlic Croutons, White Anchovy

TUNA CARPACCIO +8
Fennel, Capers, Crispy Shallots, Lemon Aioli

CALAMARI FRITTI +10
Lemon Aioli

SECONDI

(Choice of 2)

SPAGHETTI POMODORO
Marinara, Basil, Garlic

FAROE ISLAND SALMON
Piccata Sauce, Parsley

CHICKEN PARMESAN +10
Smoked Vodka Sauce

IBERICO PORK CHOP +17
Pickled Peppers, Balsamic Verjus Sauce

VEAL CHOP MARSALA +25
Wild Mushrooms, Rosemary, Jus

DOLCE

(Choice of 2)

TIRAMISU
Mascarpone sabayon with Amareto liquor and Espresso, ladyfinger

CHOCOLATE MOUSSE CAKE
Hazelnut praline crunch, Dark chocolate mousse and Date choux
with Dulcy mousse and Chocolate mirror glaze

CHEESECAKE
Macademia and Pine nuts topping, Cream cheese, Creme fraiche,
Orange liquor, Eggs

BOMBOLONI
Rolled in light brown sugar and cinnamon, filled with mandarin
creme, with melted white chocolate and berries marmalade

FRESH BERRIES & MASCARPONE CRÉME

Prices and menu subject to change without notice.

Tucci Private Dining Menu

(Each course is served individually)

\$135 per person, plus beverages, 8.875% tax, 20% suggested gratuity, and 6% admin fee

ANTIPASTI

(Choice of 2)

GOLDEN BEETS

Griffin Cheese, Bitter Greens, White Balsamic

NONNA SESTA'S CAESAR

Bottarga, Croutons, White Anchovy, Creamy Dressing

SHRIMP SCAMPI \$8.00 pp supplement

Lemon Garlic Sauce, Parsley

TUNA CARPACCIO \$8.00 pp supplement

Fennel, Capers, Crispy Shallots, Lemon Aioli

SECONDI

(Choice of 2)

KIMCHI LASAGNA

Bulgogi Beef, Brick & Mozzarella Cheese, Perilla Leaf

AGNOLOTTI CON MELANZANA

Caramel Yogurt, Zucchini Mint Sauce, Aged Balsamic

CHICKEN PARMESAN

Smoked Vodka Sauce, Monsieur

CASARECCE ALLA BOSCAIOLA

Hot Italian sausage, morels

SPAGHETTI POMODORO (V/Silent Vegetarian option)

Marinara, Basil, Garlic

FAROE ISLAND SALMON

Piccata Sauce, Parsley

BRANZINO \$6pp supplement

Romanesco, Bell Pepper, Kale, Cannellini Bean, Salted
Tomato Dill Brodo

IBERICO PORK CHOP \$10pp supplement

Pickled Peppers, Balsamic Verjus Sauce

VEAL CHOP MARSALA \$15 pp supplement

Wild Mushrooms, Rosemary, Jus

DELMONICO RIBEYE \$25pp supplement

18oz Brandt Family Farm, braised endive, Natural Jus

CONTORNO

\$7 pp for both

CHARRED BROCCOLI RABE

Olive Oil, Garlic

ROASTED FINGERLING POTATOES

Pecorino, Thyme

Prices and menu subject to change without notice.

Tucci Private Dining Menu

\$135 per person, plus beverages, 8.875% tax, 20% suggested gratuity, and 6% administrative fee

DOLCE

(Choice of one)

TIRAMISU

Mascarpone sabayon with Amareto liquor and Espresso, ladyfinger

CHOCOLATE MOUSSE CAKE

Hazelnut praline crunch, Dark chocolate mousse and Date choux with Dulcy mousse and Chocolate mirror glaze

CHEESECAKE

Macademia and Pine nuts topping, Cream cheese, Creme fraiche, Orange liquor, Eggs

BOMBOLONI

Rolled in light brown sugar and cinnamon, filled with mandarin creme, with melted white chocolate and berries marmalade

FRESH BERRIES & MASCARPONE CRÉME

Additions to the Menu

PRIMI FOR THE TABLE

Upon seating, family-style, selections for the table (\$12 per selection, per guest, served family-style)

CRISPY BABY ARTICHOKES

Friarelli Aioli

BROOKLYN BURRATA

Prosciutto di Parma

BAKED CLAMS OREGANATA

Garlic Breadcrumbs, Lemon Butter Sauce

TUCCI MEATBALLS

Calabrian Chili Marinara, Manchego

CALAMARI FRITTI

Lemon Aioli

PASTA

Served between Antipasti & Secondi (\$16 per selection, per guest, served family-style)

AGNOLOTTI CON MELANZANA

Caramel Yogurt, Zucchini Mint Sauce, Aged Balsamic

SPAGHETTI POMODORO

Marinara, Basil, Garlic

CASARECCE ALLA BOSCAIOLA

Hot Italian Sausage, Morels

Prices and menu subject to change without notice.

Tucci Family Style Menu

\$125 per person plus beverages, 8.875% tax, 20% suggested gratuity, 6% admin fee

ANTIPASTI

(Served family style for the table)

CALAMARI FRITTI
Lemon Aioli

NONNA SESTA'S CAESAR
Garlic Croutons, White Anchovy

SECONDI

(Choose 3 to be served family style for the table)

TUCCI MEATBALLS
Calabrian Chili Marinara, Manchego

FAROE ISLAND SALMON
Piccata Sauce, Parsley

SPAGHETTI POMODORO (V)
Marinara, Basil, Garlic

CHICKEN PARMESAN
Smoked Vodka Sauce

CONTORNO **\$7 pp for both**

CHARRED BROCCOLI RABE
Olive Oil, Garlic

ROASTED FINGERLING POTATOES
Pecorino, Thyme

DOLCE

Assorted Tucci Desserts

Additions to the Menu

PRIMI

Upon seating, family-style, selections for the table
(\$12 per selection, per guest, served family-style)

CRISPY BABY ARTICHOKEs
Friarelli Aioli

BROOKLYN BURRATA
Prosciutto di Parma

BAKED CLAMS OREGANATA
Garlic Breadcrumbs, Lemon Butter Sauce

PASTA

Served between Antipasti & Secondi
(\$16 per selection, per guest, served family-style)

AGNOLOTTI CON MELANZANA
Caramel Yogurt, Zucchini Mint Sauce, Aged Balsamic

SPAGHETTI POMODORO
Marinara, Basil, Garlic

CASARECCE ALLA BOSCAIOLA
Hot Italian Sausage, Morels

Prices and menu subject to change without notice.

Tucci Signature Stations

plus beverages, 8.875% tax, 20% gratuity, 6% admin fee

ARTISANAL COLLECTION OF CHEESES & CHARCUTERIE STATION \$24 PER PERSON

Cheeses & Charcuterie a selection of imported and domestic cheeses, cured meats, and artisanal sausages, with mixed marinated olives and almonds, dried figs and apricots, pears, and apples

SALAD STATION \$18 PER PERSON PER SELECTION

NONNA SESTA'S CAESAR
Garlic Croutons, White Anchovy

GOLDEN BEETS
Griffin Cheese, Bitter Greens, White Balsamic

TUCCI CARVING STATION (\$40 PER PERSON PER SELECTION)

DELMONICO'S STEAK OUR SIGNATURE CUT
Brandt Family Farms, CA

PRIME FILET MIGNON
Chef Selection of Seasonal Vegetable

SEAFOOD PLATEAU

(\$59 per person per selection, based on availability)
Daily Collection of Raw Bar Seafood & Shellfish

CONTORNO \$16 per person per selection

CHARRED BROCCOLI RABE
Olive Oil, Garlic

ROASTED FINGERLING POTATOES
Pecorino, Thyme

PASTA STATION \$20 PER PERSON PER SELECTION

AGNOLOTTI CON MELANZANA
Caramel Yogurt, Zucchini Mint Sauce, Aged Balsamic

SPAGHETTI POMODORO (V)
Marinara, Basil, Garlic

KIMCHI LASAGNA
Bulgogi Beef, Brick & Mozzarella Cheese, Perilla Leaf

CASARECCE ALLA BOSCAIOLA
Hot Italian Sausage, Morels

DESSERT STATION \$18 PER PERSON

ASSORTED MINI TUCCI'S DESSERT
Assorted mini desserts from our pastry kitchen, per person

Prices and menu subject to change without notice.

Beverage Package

Selections Beverage Packages Champagne/Wine upgrades available for additional supplements
Host may request different specialty cocktails, but they must be selected/approved in advance.

Custom Cocktail Requests will incur an additional supplement

FULL BEVERAGE SERVICE CHARGED ON CONSUMPTION

OR

TUCCI STANDARD OPEN BAR \$40.00 PER PERSON, PER HOUR

HOUSE LIQUORS, HOUSE SELECTED WINES

VODKA: COMMUNITY SPIRIT VODKA

TEQUILA: EL TEQUILENO (BLANCO, REPOSADO)

MEZCAL: CONTRALUZ

RUM: BACARDI WHITE RUM

GIN: CITADELLE

WHISKEY/RYE: STARWARD WHISKEY, JAYWALK RYE

COGNAC: H BY HINE VSOP

OR

TUCCI PREMIUM OPEN BAR \$50.00 PER PERSON, PER HOUR

HOUSE SELECTED WINES

VODKA: GREY GOOSE, KETEL ONE, TITO'S, TRUMAN

TEQUILA: PATRON (BLANCO, REPOSADO, ANEJO), CASAMIGOS BLANCO, DON JULIO BLANCO

MEZCAL: CAMPANTE, ILLEGAL

RUM: BACARDI RESERVA OCHO

GIN: TANQUERY, BOMBAY SAPPHIRE

WHISKEY/BOURBON/RYE: BULLIET, ANGEL'S ENVY, JOHNNIE WALKER BLACK

COGNAC: D'USSE VSOP

Prices and menu subject to change without notice.

ADDITIONAL INFORMATION

CONTRACT AND TERMS

Each event space has an associated food & beverage minimum based on the capacity of the room and time of year. Certain spaces are also subject to a room fee. To book any of our event spaces we require a 50% deposit of the food & beverage minimum along with a signed contract. We do not hold dates. Additional fees include 8.875% sales tax, a 6% administrative fee, and gratuity. The administrative fee is not a gratuity and serves to offset ancillary expenses associated with the planning of each event.

RECOMMENDED FLORIST

Our team works with talented florists who are familiar with Tucci event space.

PLANTSHED NYC

Email: cs@plantshed.com

Phone: 212-662-4400

www.plantshed.com

