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**PRIVATE DINING & EVENTS**

Chef-led. Authentic. New York-driven





# MORE THAN A RESTAURANT

*a place to gather*

RIBALTA IS ONE OF NEW YORK'S LEADING DESTINATIONS FOR AUTHENTIC NEAPOLITAN CUISINE, WHERE ITALIAN TRADITION MEETS THE ENERGY OF THE CITY.

FROM INTIMATE DINNERS TO LARGE-SCALE CELEBRATIONS, RIBALTA OFFERS A SPACE WHERE FOOD, PEOPLE, AND ATMOSPHERE COME TOGETHER NATURALLY.

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# WHY HOST YOUR EVENT

*at Ribalta*

- AUTHENTIC NEAPOLITAN CUISINE LED  
**BY CHEF PASQUALE COZZOLINO**
- A VIBRANT, SOCIAL ATMOSPHERE.
- A **FLEXIBLE SPACE** DESIGNED FOR BOTH  
INTIMATE AND LARGE GATHERINGS
- A DESTINATION ALREADY **LOVED BY** NEW  
YORKERS AND THE ITALIAN COMMUNITY

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# THE RESTAURANT

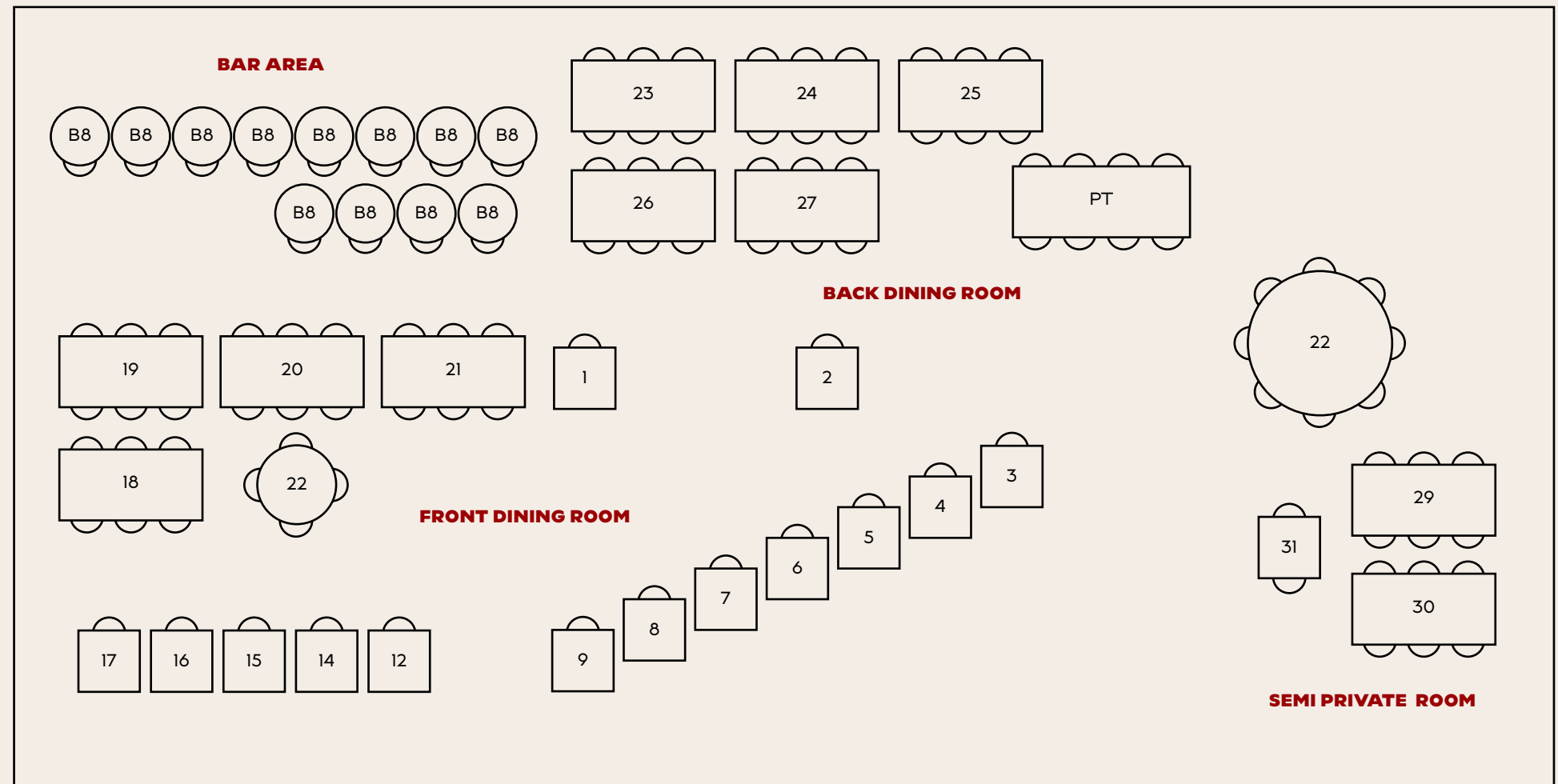
*authentic italian cuisine*

A LIVELY AND WELCOMING SPACE WHERE THE ENERGY OF  
RIBALTA COMES TO LIFE. IDEAL FOR SEATED DINNERS,  
GROUP CELEBRATIONS, AND FULL BUYOUTS.

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# RESTAURANT LAYOUT



- SEATED CAPACITY 125 GUESTS
- STANDING CAPACITY 215 GUESTS



RIBALTA



# NOT JUST EVENTS EXPERIENCES

RIBALTA GOES BEYOND TRADITIONAL PRIVATE DINING BY  
OFFERING CURATED, CHEF-DRIVEN AND SOCIAL EXPERIENCES.

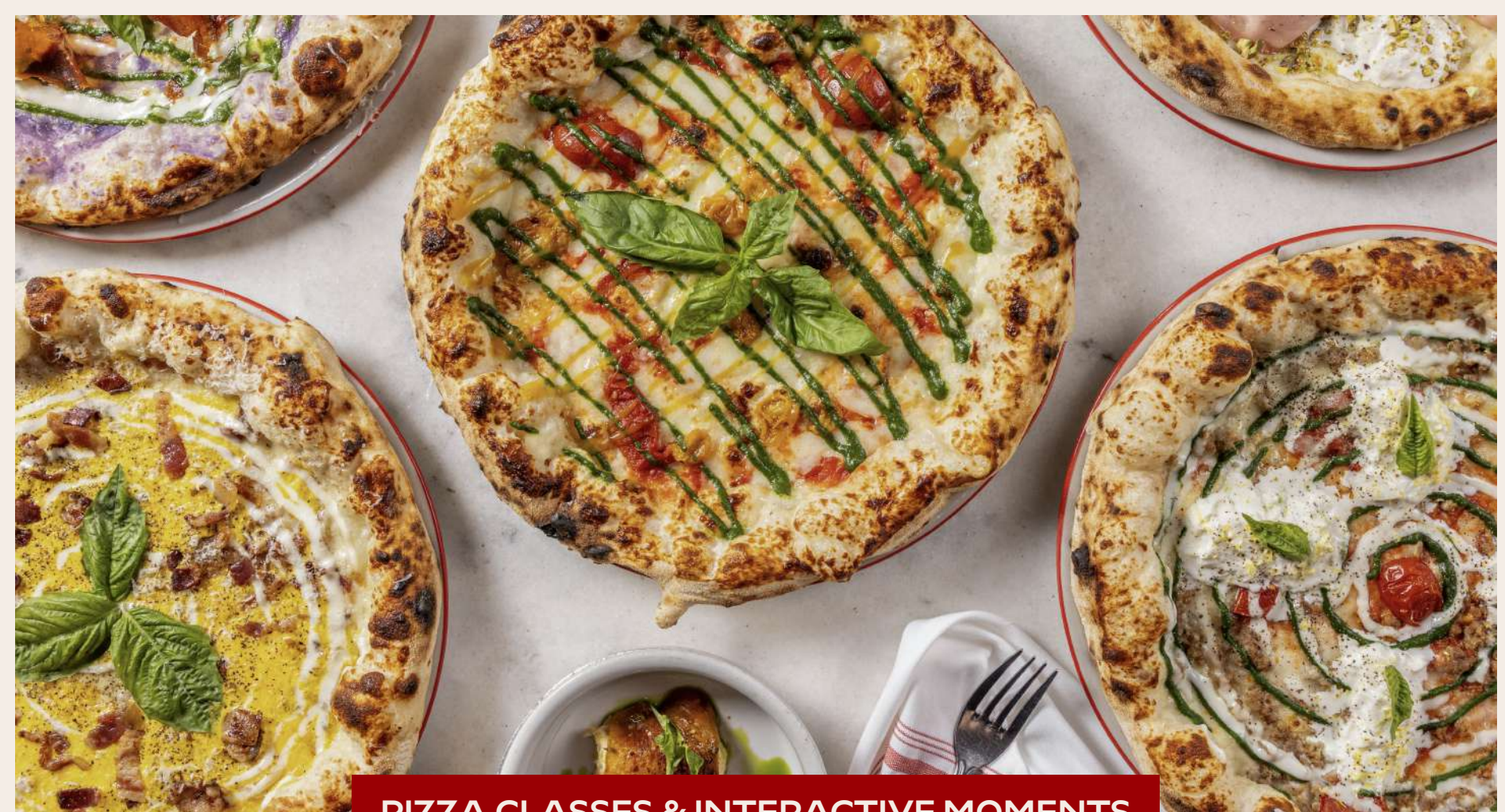
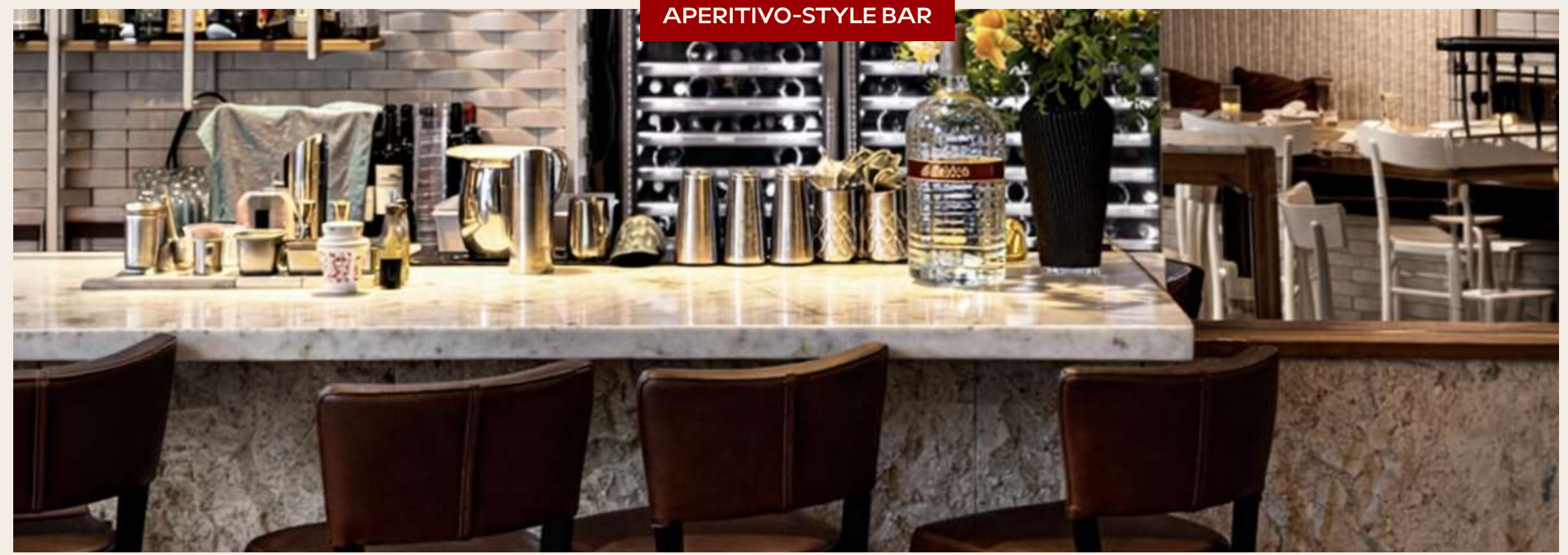
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# TYPES OF EXPERIENCES

CHEF-LED DINNERS & TASTING MENUS

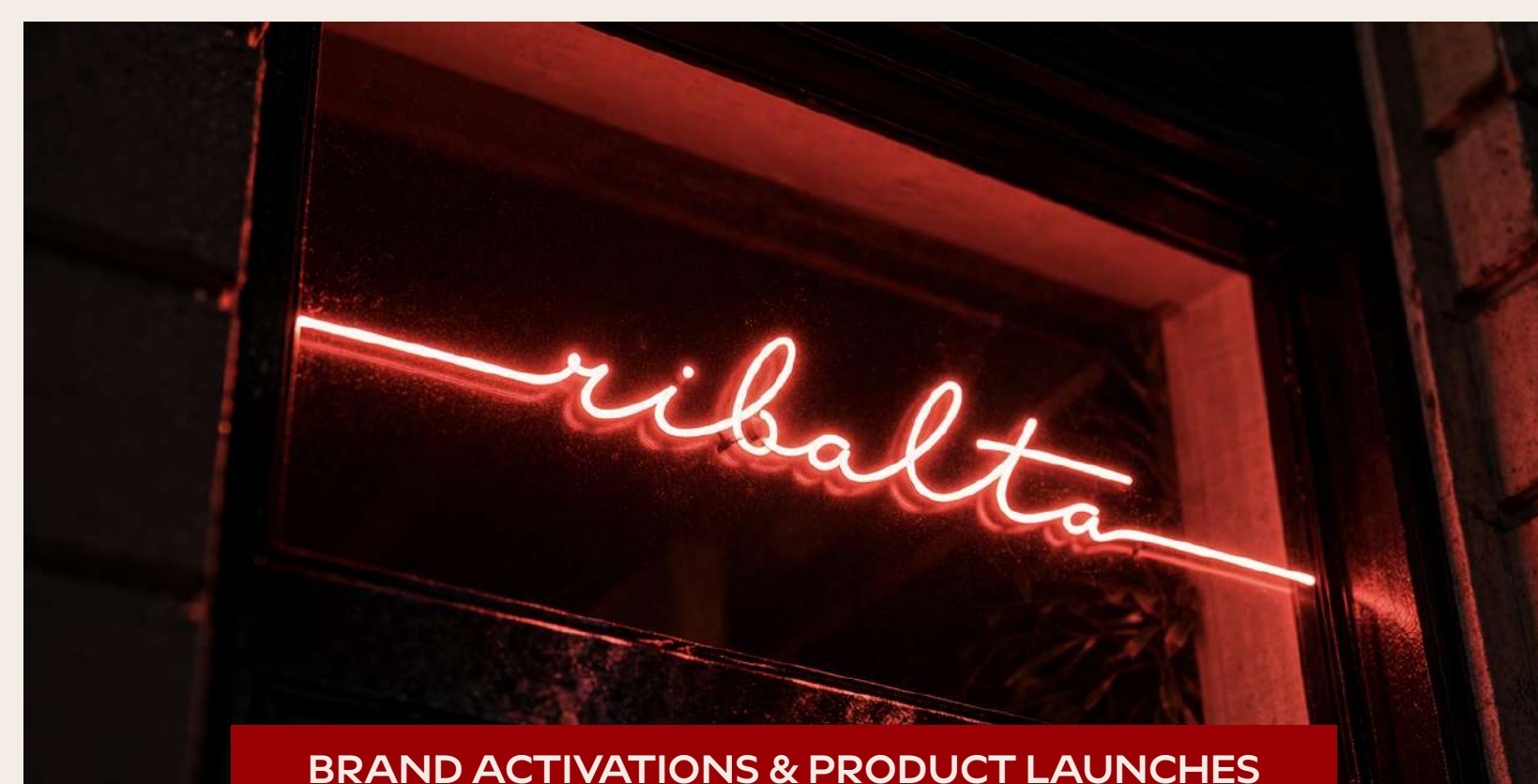


APERITIVO-STYLE BAR



PIZZA CLASSES & INTERACTIVE MOMENTS

BRAND ACTIVATIONS & PRODUCT LAUNCHES



THEMED NIGHTS & CULTURAL GATHERINGS





# CHEF PASQUALE COZZOLINO

*Neapolitan style*

AT THE HEART OF RIBALTA IS CHEF PASQUAL BRINGING AUTHENTICITY, TECHNIQUE, AND PERSONALITY TO EVERY EXPERIENCE.

**AVAILABLE FOR:**

- GUEST INTERACTION & STORYTELLING
- CURATED AND CUSTOM MENUS

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# EVENT FORMATS

- SEATED DINNERS
- COCKTAIL RECEPTIONS
- PARTIAL OR FULL BUYOUTS
- CUSTOM FORMATS TAILORED TO YOUR EVENT

# WHO HOSTS

*at Ribalta*

- CORPORATE EVENTS & TEAM DINNERS
- BRAND ACTIVATIONS & LAUNCHES
- BIRTHDAY CELEBRATIONS & PRIVATE PARTIES
- CREATIVE INDUSTRY GATHERINGS

# THE RIBALTA EXPERIENCE

*A combination of:*

AUTHENTIC FOOD



VIBRANT ATMOSPHERE



SOCIAL ENERGY



ITALIAN HOSPITALITY



THIS IS WHAT MAKES RIBALTA NOT JUST A VENUE — BUT A PLACE PEOPLE REMEMBER.

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# THE SIGNATURE MENU

*10 guest or more*

## TO START

ARUGULA SALAD

## APPETIZERS SERVED FAMILY STYLE

FRIED CALAMARI

MEATBALLS

POTATO CROQUETTES

## MAIN COURSE

CHOICE OF PASTA OR PIZZA

## PASTAS

**SPAGHETTONI AL POMODORO** ARTISANAL SPAGHETTI WITH "PIENNOLO" TOMATOES FROM MOUNT VESUVIUS

**CACIO E PEPE** PECORINO ROMANO DOP, BLACK PEPPER

**CAVATELLI ALLA NORMA** EGGPLANT, TOMATO SAUCE, RICOTTA SALATA

**GNOCCHI AL PESTO** GREEN GNOCCHI, HOMEMADE BASIL AND PINE NUT PESTO

**GNOCCHI ALLA SORRENTINA** POTATO GNOCCHI, SAN MARZANO TOMATOES, IMPORTED FIOR DI LATTE, BASIL

## PIZZAS

**MARGHERITA ROSSA** SAN MARZANO TOMATO SAUCE, IMPORTED FIOR DI LATTE, BASIL

**MARGHERITA BIANCA** IMPORTED FIOR DI LATTE, BASIL

**MARINARA** BASIL, GARLIC, OREGANO

**DOC** BUFFALO MOZZARELLA, BASIL

**BRIGANTE** IMPORTED FIOR DI LATTE, SALAME, SPICY OIL

**CAPRICCIOSA** IMPORTED FIOR DI LATTE, MUSHROOMS, PROSCIUTTO COTTO, ARTICHOKE, OLIVES

**FOUR CHEESE** FIOR DI LATTE, PROVOLONE, GORGONZOLA, PARMIGIANO REGGIANO

**NERANO** SMOKED FIOR DI LATTE (AGEROLA), THIN SLICED ZUCCHINI, PROVOLONE DEL MONACO REDUCTION, BASIL

**PARMA** FIOR DI LATTE, GRAPE TOMATOES, ARUGULA, PROSCIUTTO DI PARMA, SHAVED PARMIGIANO REGGIANO

**GLUTEN-FREE MARGHERITA**

ZUCCHINI ZUCCHINI PURÉE, BURRATA, SPECK PROSCIUTTO

**\$70 PER PERSON**

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## PIZZA MENU

### PIZZAS NAPOLETANA BIANCA (WHITE)

**FOUR CHEESE** FIOR DI LATTE, PROVOLONE, GORGONZOLA, PARMIGIANO REGGIANO  
**PARMA** FIOR DI LATTE, GRAPE TOMATOES, ARUGULA, PROSCIUTTO DI PARMA,  
SHAVED PARMIGIANO REGGIANO

**RIBALTA** SMOKED FIOR DI LATTE (AGEROLA), ITALIAN SAUSAGE, BROCCOLI RABE,  
PROVOLONE DEL MONACO REDUCTION

**CARBONARA** EGG, GUANCIALE, PECORINO ROMANO DOP

**MR. PURPLE** PURPLE POTATOES, BASIL PESTO, 36-MONTH AGED RED COW  
PARMIGIANO REGGIANO

FONDUE, CRUNCHY HAM, SMOKED FIOR DI LATTE

**NOBILE** FFIOR DI LATTE, GORGONZOLA, TRUFFLE SAUCE, SHAVED BLACK TRUFFLE

**ZUCCHINE** ZUCCHINI PURÉE, BURRATA, SPECK PROSCIUTTO

**VEGAN** ARTICHOKEs, BROCCOLI RABE, EGGPLANT, PEPPERS, MUSHROOMS, ZUCCHINI,  
OLIVES

**MORTAZZA** MORTADELLA, BURRATA, PISTACHIO

**NERANO** SMOKED FIOR DI LATTE (AGEROLA), THIN SLICED ZUCCHINI, PROVOLONE DEL  
MONACO REDUCTION

### PIZZAS NAPOLETANA ROSSA (RED)

**MARINARA** BASIL, GARLIC, OREGANO

**DOC** BUFFALO MOZZARELLA, BASIL

**BRIGANTE** FIOR DI LATTE, SALAME, SPICY OIL

**COMUNE** RED & YELLOW "PIENNOLO" TOMATO REDUCTION, FIOR DI LATTE, BASIL  
SAUCE, PROVOLONE FROM MONTI LATTARI FONDUE

**MADRILENA** RUGHETTA PESTO, DATTERINI TOMATOES, STRACCIATELLA,  
MANGALITZA SAUSAGE, LEMON ZEST

**CALZONE** BUFFALO RICOTTA, SALAME, FIOR DI LATTE, BLACK PEPPER

**CAPRICCIOSA** FIOR DI LATTE, MUSHROOMS, PROSCIUTTO COTTO, ARTICHOKEs,  
OLIVES

**PEPITO** BUFFALO MOZZARELLA, PORCINI MUSHROOMS, SHAVED PARMIGIANO

**BORBONE** FIOR DI LATTE, EGGPLANT, HOT SALAME, RICOTTA

**AMERICANA** FIOR DI LATTE, HOT DOG, FRENCH FRIES

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# THE RIBALTAMO MENU

*10 guest or more*

## TO START

ARUGULA SALAD PIZZA IN PALA MARGHERITA

## APPETIZERS

EGGPLANT PARMIGIANA FRIED CALAMARI BURRATA BRUSCHETTA  
MEATBALLS ZUCCHINE ALLA SCAPECE

## MAIN COURSE

CHOICE OF PASTA, PIZZA, OR ENTREE, ONE PER GUEST

## ADDITIONAL ENTRÉE OPTIONS

ROASTED OCTOPUS RIB EYE STEAK BRANZINO

## PASTAS

**LINGUINE ALLE VONGOLE** SAUTÉED CLAMS, CHERRY TOMATOES, GARLIC, PARSLEY  
**ORECCHIETTE SALSICCIA E FRIARIELLI** ITALIAN SAUSAGE, BROCCOLI RABE

**RIGATONI ALLA CARBONARA** ARTISANAL RIGATONI (PASTIFICIO DEI CAMPI), EGG,  
GUANCIALE, PECORINO ROMANO DOP

**FETTUCCINE AL RAGÙ NAPOLETANO** SLOW-COOKED TOMATO RAGÙ WITH GROUND  
PORK AND BEEF

**TONNARELLI CACIO E PEPE** PECORINO ROMANO DOP, BLACK PEPPER. ADD SHAVED  
BLACK TRUFFLE (OPTIONAL)

**CAVATELLI ALLA NORMA** EGGPLANT, TOMATO SAUCE, RICOTTA SALATA

**PACCHERI ALLA GENOVESE** SLOW-COOKED ONION RAGÙ WITH VEAL

**LASAGNA BOLOGNESE** RAGÙ, BÉCHAMEL, PARMESAN, FRESH MOZZARELLA

**BASIL PESTO GNOCCHI** GREEN GNOCCHI, HOMEMADE BASIL AND PINE NUT PESTO

**GNOCCHI ALLA SORRENTINA** POTATO GNOCCHI, SAN MARZANO TOMATOES,  
IMPORTED FIOR DI LATTE, BASIL

**BLACK TRUFFLE GNOCCHI** PORCINI MUSHROOMS, POTATO GNOCCHI, BLACK TRUFFLE  
SAUCE, SHAVED BLACK TRUFFLE

**\$90 PER PERSON**

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## HORS D'OEUVRES

**\$35 PER PERSON**

PER HOUR FOR **4 SELECTIONS**

**\$45 PER PERSON**

PER HOUR FOR **6 SELECTIONS**

### MENU OPTIONS

- VEAL MEATBALLS IN A NEAPOLITAN RAGÙ SAUCE
- SKEWERS BUFFALO MOZZARELLA, CHERRY TOMATOES, AND BASIL
  - SKEWERS FRIED CALAMARI
  - SKEWERS GRILLED SHRIMP
  - SKEWERS SALUMI & FORMAGGI
- POTATO CROQUETTES WITH IMPORTED SMOKED MOZZARELLA AND SALAME
- PIZZA IN PALA CILIEGINO CHERRY TOMATOES, BASIL, FIOR DI LATTE, AND BUFFALO MOZZARELLA
- PIZZA IN PALA MARGHERITA SAN MARZANO TOMATO SAUCE, IMPORTED FIOR DI LATTE, AND BASIL
- PIZZA IN PALA VERDURE EGGPLANT, PEPPERS, ZUCCHINI, RADICCHIO, AND IMPORTED FIOR DI LATTE
- PIZZA IN PALA NORMA EGGPLANT, CHERRY TOMATOES, PARMIGIANO REGGIANO, AND FIOR DI LATTE
- PIZZA IN PALA SALINA CHERRY TOMATOES, BUFFALO RICOTTA, SICILIAN CAPERS, GAETA OLIVES, AND FIOR DI LATTE
- PIZZA IN PALA PORCINI E PANCETTA PORCINI MUSHROOM, PANCETTA, FIOR DI LATTE, AND PARSLEY
- PASTA ALL'INSALATA FRESH ITALIAN MOZZARELLA, CHERRY TOMATOES, AND BASIL PESTO
  - GNOCCHI AL PESTO HOMEMADE BASIL AND PINE NUT PESTO
- GNOCCHI ALLA SORRENTINA SAN MARZANO TOMATOES, IMPORTED FIOR DI LATTE, AND BASIL

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# BEVERAGE PACKAGES

## OPEN BAR OPTIONS

**\$40 PER PERSON**

**FOR AN HOUR WINE & BEER**

CHOICE OF MONTEPULCIANO, PECORINO, PROSECCO, MORETTI BEER

**\$50 PER PERSON**

**FOR AN HOUR HOUSE DRINKS, WINE & BEER**

CHOICE OF MONTEPULCIANO, PECORINO, PROSECCO, MORETTI BEER,  
APEROL/CAMPARI SPRITZ, HOUSE VODKA, GIN, TEQUILA, WHISKEY

**\$65 PER PERSON**

**FOR AN HOUR PREMIUM DRINKS, WINE & BEER**

CHOICE OF MONTEPULCIANO, PECORINO, PROSECCO, MORETTI BEER,  
APEROL/CAMPARI SPRITZ, PREMIUM VODKA, GIN, TEQUILA, WHISKEY

## DRINKS OPTIONS

**\$35 PER PERSON**

**3 DRINKS X PERSON WINE & BEER**

CHOICE OF MONTEPULCIANO, PECORINO, PROSECCO, MORETTI BEER

**\$45 PER PERSON**

**3 DRINKS X PERSON HOUSE DRINKS, WINE & BEER**

CHOICE OF MONTEPULCIANO, PECORINO, PROSECCO, MORETTI BEER,  
APEROL/CAMPARI SPRITZ, HOUSE VODKA, GIN, TEQUILA, WHISKEY

**\$55 PER PERSON**

**3 DRINKS X PERSON PREMIUM DRINKS, WINE & BEER**

CHOICE OF MONTEPULCIANO, PECORINO, PROSECCO, MORETTI BEER,  
APEROL/CAMPARI SPRITZ, PREMIUM VODKA, GIN, TEQUILA, WHISKEY

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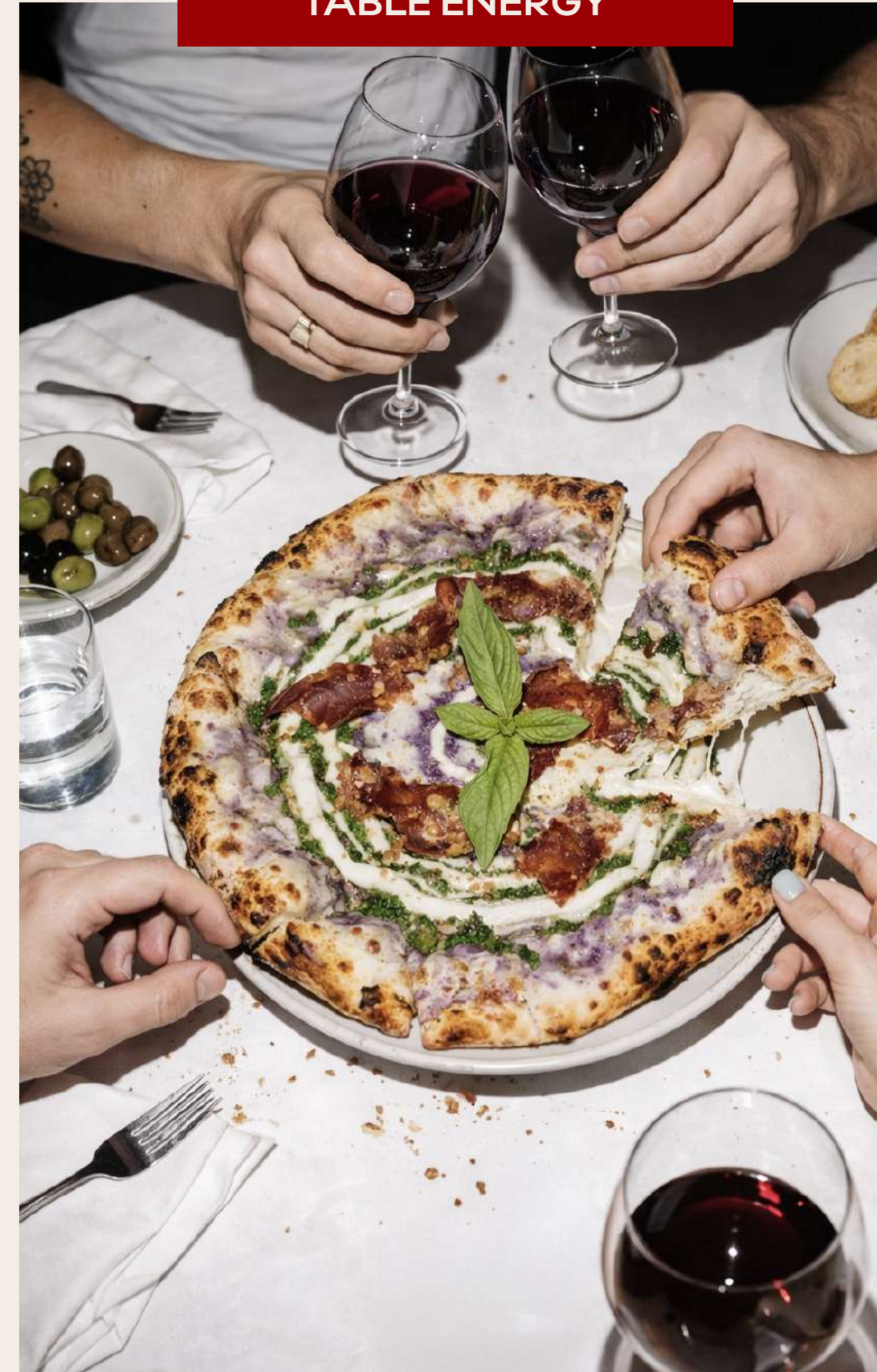
# MOMENTS WORTH SHARING

*With you*

PIZZA MAKING



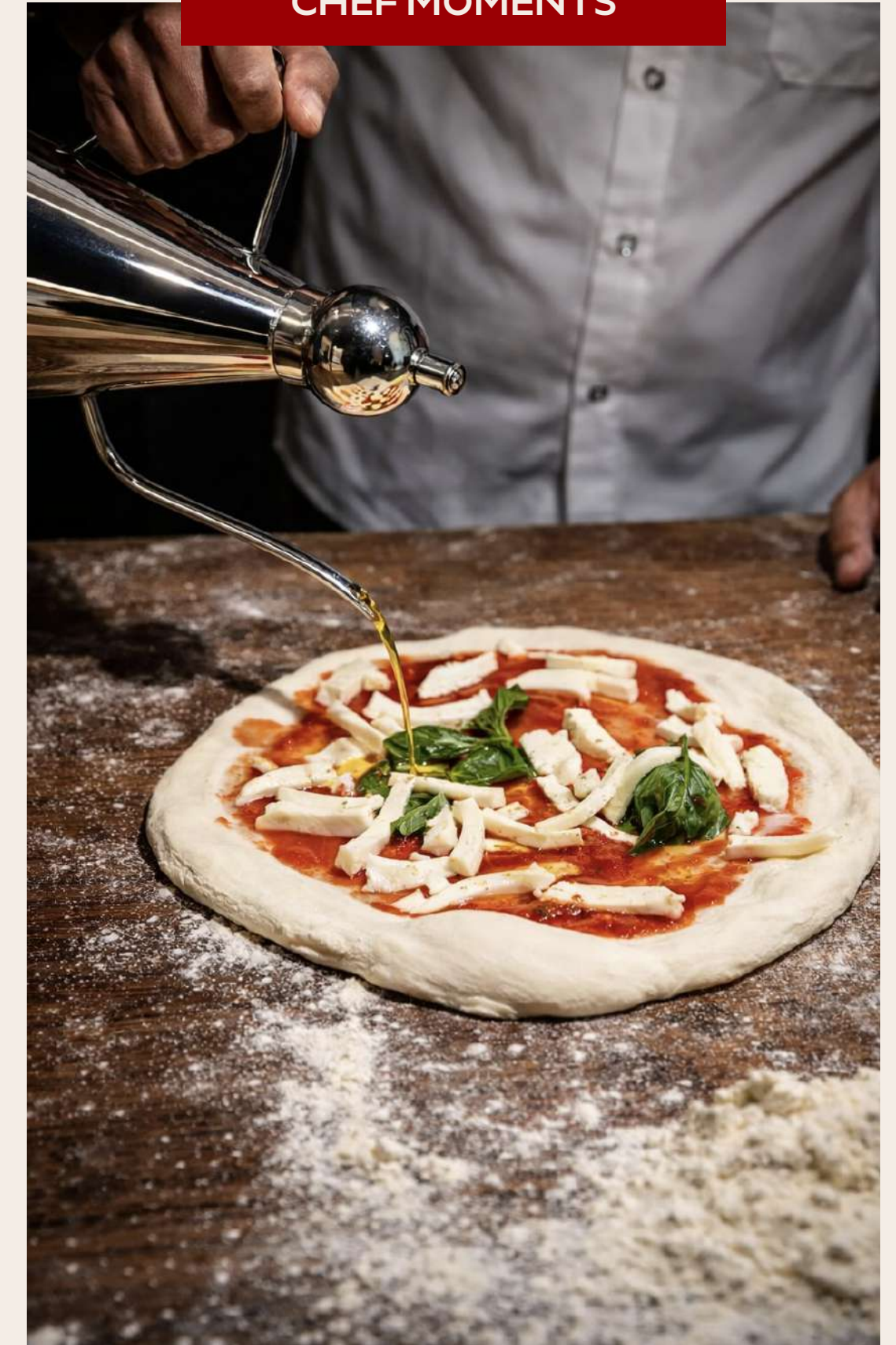
TABLE ENERGY



HAPPY HOURS



CHEF MOMENTS



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# PLANNING YOUR EVENT

OUR TEAM WILL WORK WITH YOU TO DESIGN A TAILORED EXPERIENCE BASED  
ON YOUR NEEDS, GROUP SIZE, AND OCCASION.

**LET'S PLAN YOUR EVENT**

RESERVATIONS@RIBALTANYC.COM

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