



GROUP DINING

AT LA PIZZA & LA PASTA

Eataly NYC Downtown

646.677.8585 | dt-privatedining@eataly.com

EATALY



OFFER

CAPACITY 10-40 guests

La Pizza & La Pasta offers an intimate dining experience with flexible floorplans and tailored experiences. Guests can enjoy a 3-4 course family-style meal of our best loved Italian dishes and immerse themselves in a true Eatalian dining experience. Floor-to-ceiling windows provide ample natural light and sweeping views of the One World Trade Center and Lower Manhattan.

Additional amenities include:

- Wi-Fi
- ADA Accessible



PACKAGE I · \$65 PER GUEST

Family-style lunch or dinner for up to 30 guests. Includes a selection of 2 Antipasti, 2 Pizzas, and 2 Pastas. Beverage package is required. Gratuity and sales tax not included.

ANTIPASTI choice of 2

INSALATA DI RUCOLA 
Wild Arugula, 14-Month Agriform
Parmigiano Reggiano® DOP, Lemon
Dressing

**BRUSCHETTA CON
STRACCIATELLA E
PESTO DI OLIVE** 
Housemade Otto Tondo Bread with
Housemade Stracciatella, Castelvetro
Olive Pesto

POLPETTE
Braised Beef and Pork Meatballs,
Mutti Tomato, Genuine Fulvi Pecorino
Romano DOP, Housemade Focaccia

SUPPLÌ DI STAGIONE
Crispy Riso Scotti Rice, Seasonal
Ingredients

**CROSTINO CON
PEPERONI AND MOZZARELLA**
Grilled Housemade Bread with Marinated
Bell Peppers and Bufala Mozzarella

PROSCIUTTO E MOZZARELLA
Prosciutto di Parma, Housemade
Mozzarella

PIZZA choice of 2

QUATTRO FORMAGGI 
Mozzarella, Gorgonzola, Parmigiano
Reggiano® DOP, and Pecorino Romano

BUFALOTTA
Buffalo Mozzarella, Cherry Tomato,
Arugula, Rovagnati Prosciutto di Parma
DOP 18-Month, Grana Padano DOP

MARGHERITA VERACE TSG 
Tomato Sauce, Mozzarella di Bufala
from Napoli, Fresh Basil, and Extra
Virgin Olive Oil

MASSESE
Tomato Sauce, Mozzarella, and
Neapolitan Spicy Salami

CAPRICCIOSA
Tomato Sauce, Mozzarella, Prosciutto
Cotto, Mushrooms, Artichokes, Olives,
Extra Virgin Olive Oil

SALSICCIOTTA
Tomato Sauce, Mozzarella di Bufala,
Sweet Italian Sausage, Mushrooms, and
Extra Virgin Olive Oil

PASTA choice of 2

**MEZZE MANICHE
ALLAMATRICIANA**
Afeltra Mezze Maniche San Carlo
Guanciale, Mutti Tomato, Granarolo
Pecorino Romano DOP

**QUADRATI CON
RICOTTA E SPINACI** 
Housemade Ravioli filled with Local Ricotta
and Spinach in a Lemon Butter Sauce
Topped with Pistachio

LASAGNE EMILIANE
Housemade Lasagna with Ragù alla
Bolognese, Bechamel Sauce and Parmigiano
Reggiano® DOP

PENNE AL POMODORO 
Afeltra Gragnano Penne with Mutti
Tomatoes and Fresh Basil

RIGATONI ALLA BOLOGNESE
Afeltra Gragnano Rigatoni, Pork and Beef
Ragù alla Bolognese, Parmigiano Reggiano®
DOP

DOLCI

PASTICCINI +12
For the Table

TIRAMISÙ +13
Espresso Soaked Ladyfingers, Mascarpone,
Cocoa Powder

SORBETTO  +7
Selection of the Day

ADD ONS

GRANDISSIMO TAGLIERE 54
Serves 4-6; Chef's Selection of
Italian Cured Meats and Cheeses
with Grilled Rustic Bread

CALAMARI 39
Serves 2-4; Fried New England Squid,
Calabrian Chili Aioli, Lemon

 Vegetarian  Vegan  Gluten Friendly

PACKAGE II · \$75 PER GUEST

Family-style lunch or dinner for up to 30 guests. Includes a selection of 2 Antipasti, 2 Pizzas, 2 Pastas, and 1 Secondi. Beverage package is required. Gratuity and sales tax not included.



ANTIPASTI choice of 2

INSALATA DI RUCOLA 
Wild Arugula, 14-Month Agriform
Parmigiano Reggiano® DOP, Lemon
Dressing

**BRUSCHETTA CON
STRACCIATELLA
E PESTO DI OLIVE** 
Housemade Otto Tondo Bread with
Housemade Stracciatella, Castelvetro
Olive Pesto

POLPETTE
Braised Beef and Pork Meatballs,
Mutti Tomato, Genuine Fulvi Pecorino
Romano DOP, Housemade Focaccia

SUPPLÌ DI STAGIONE
Crispy Riso Scotti Rice, Seasonal
Ingredients

**CROSTINO CON
PEPERONI AND MOZZARELLA**
Grilled Housemade Bread with Marinated
Bell Peppers and Bufala Mozzarella

PROSCIUTTO E MOZZARELLA
Prosciutto di Parma, Housemade
Mozzarella

PIZZA choice of 2

QUATTRO FORMAGGI 
Mozzarella, Gorgonzola, Parmigiano
Reggiano® DOP, and Pecorino Romano

BUFALOTTA
Buffalo Mozzarella, Cherry Tomato,
Arugula, Rovagnati Prosciutto di Parma
DOP 18-Month, Grana Padano DOP

MARGHERITA VERACE TSG 
Tomato Sauce, Mozzarella di Bufala
from Napoli, Fresh Basil, and Extra
Virgin Olive Oil

MASSESE
Tomato Sauce, Mozzarella, and Neapolitan
Spicy Salami

CAPRICCIOSA
Tomato Sauce, Mozzarella, Prosciutto
Cotto, Mushrooms, Artichokes, Olives,
Extra Virgin Olive Oil

SALSICCIOTTA
Tomato Sauce, Mozzarella di Bufala, Sweet
Italian Sausage, Mushrooms, and Extra
Virgin Olive Oil

PASTA choice of 2

**MEZZE MANICHE
ALL'AMATRICIANA**
Afeltra Mezze Maniche San Carlo
Guanciale, Mutti Tomato, Granarolo
Pecorino Romano DOP

**QUADRATI CON
RICOTTA E SPINACI** 
Housemade Ravioli filled with Local Ricotta
and Spinach in a Lemon Butter Sauce
Topped with Pistachio

LASAGNE EMILIANE
Housemade Lasagna with Ragù alla
Bolognese, Bechamel Sauce and Parmigiano
Reggiano® DOP

PENNE AL POMODORO 
Afeltra Gragnano Penne with
Mutti Tomatoes and Fresh Basil

RIGATONI ALLA BOLOGNESE
Afeltra Gragnano Rigatoni, Pork and Beef
Ragù alla Bolognese, Parmigiano Reggiano®
DOP

SECONDI choice of 1

PESCE ALLA GRIGLIA
Grilled Chef's Selection Of Fish From Our
Fish Counter, Mixed Greens Salad, Olitalia
Extra Virgin Olive Oil, Lemon, Sea Salt

TAGLIATA DI MANZO
Chef's Selection of Steak from Our Butcher
Counter, Baby Arugula, Shaved Parmigiano
Reggiano® DOP, Ponti Aceto Balsamico di
Modena

**MELANZANE ALLA
PARMIGIANA** 
Fried Eggplant, Mutti Tomato,
Housemade Mozzarella, Basil

MILANESE DI POLLO
Fried Chicken Breast, Crispy Rosemary
Potatoes

DOLCI

PASTICCINI +12
For the Table

TIRAMISÙ +13
Espresso Soaked Ladyfingers,
Mascarpone, Cocoa Powder

SORBETTO  +7
Selection of the Day

ADD ONS

GRANDISSIMO TAGLIERE 54
Serves 4-6; Chef's Selection of
Italian Cured Meats and Cheeses
with Grilled Rustic Bread

CALAMARI 39
Serves 2-4; Fried New England Squid,
Calabrian Chili Aioli, Lemon

 Vegetarian  Vegan  Gluten Friendly

BEVERAGE PACKAGES

*A beverage package is required for all groups and is unlimited for the duration of your 2 hour event.
Additional beverages may be ordered a la carte, by the glass or bottle.*

BASE
\$20 per guest
STILL AND SPARKLING
BOTTLED WATER
LURISIA ARTISANAL
ITALIAN SODA

DELUXE
\$40 per guest
includes base package
RED WINE
ROSÉ WINE
WHITE WINE
SPARKLING WINE
PERONI DRAFT BEER

PREMIUM
\$55 per guest
includes base package
NEGRONI
APEROL SPRITZ
RED WINE
WHITE WINE
ROSÉ WINE
SPARKLING WINE
PERONI DRAFT BEER

Wine selection curated by our in-house sommelier. Additional beverages may be ordered a la carte, by the glass or bottle available upon request.

