







AT FIRENZE RISTORANTE & BAR

EATALY



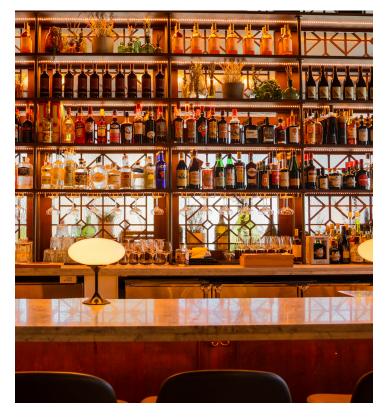
# **OFFER**

## CAPACITY 60 guests

Firenze offers a tailored prix-fixe menu in our semi-private main dining room. Guests can enjoy a 3 course meal of our best loved Italian dishes and immerse themselves in a true Eatalian dining experience. Floor-toceiling windows provide ample natural light and sweeping views of the One World Trade Center and Lower Manhattan.

Additional amenities include:

- Wi-Fi
- Coat CheckADA Accessible











## FAMILY STYLE · \$100 PER GUEST

Family-style lunch or dinner for 2 hours of service. Includes 3 Antipasti, 2 Pasta, 1 Piatti, and Contorni. Beverage package is required. Gratuity and sales tax not included.

### ANTIPASTI choice of 3

### BRUSCHETTA CON STRACCIATELLA E POMODORI SECCHI

Grilled Otto Bread, Housemade Stracciatella, Soleggiati Semi-Dry Tomato v

### PROSCIUTTO E COCCOLI

Fried Gnocco, Prosciutto Crudo

### CALAMARI FRITTI CON ZUCCHINE

Crispy New England Squid, Fried Zucchini, Lemon, Aioli

#### INSALATA DI RUCOLA

Wild Arugula, 14-Month Agriform Parmigiano Reggiano® DOP, Lemon Dressing v

### PASTA choice of 2

#### GNOCCHI DI PATATE AI FUNGHI

Housemade Potato Gnocchi, Mushroom Ragù, Agriform Parmigiano Reggiano® DOP v

### RAVIOLI RICOTTA E SPINACI

Calabro Ricotta and Spinach Filled Ravioli, Mutti Tomato, Housemade Stracciatella, Basil v

#### AGNOLOTTI DEL PLIN

Housemade Pork and Veal filled Pasta and Beef Reduction

#### RIGATONI ALLA BOLOGNESE

Afeltra Rigatoni, Pork and Beef Ragú alla Bolognese, Parmigiano Reggiano® DOP

#### LOBSTER PACCHERI

Afeltra Paccheri, Lobster Meat, Cherry Tomatoes, Lobster Sauce

### PIATTI choice of I

### TAGLIATA DI MANZO

Chef's Selection of Steak from Our Butcher Counter, Mashed Potatoes, Chianti Reduction **GF** 

### SCALOPPINE DI POLLO

Sauteéd Freebird Chicken Breast, Crimini and Oyster Mushrooms, Fresh Thyme

### PESCE ALLA GRIGLIA

Grilled Chef's selection of Fish from our Fish Counter, Mixed Greens Salad, Olitalia Extra Virgin Olive Oil, Lemon, Sea Salt GF

### DOLCI add-on

**PASTICCINI** 

+12/per person

Assorted Housemade Pasticcini

## TIRAMISÙ

+13/per person **DELLA NONNA** 

Espresso Soaked Ladyfingers, Mascarpone, Cocoa Powder

### ADD ONS —

#### GRANDISSIMO TAGLIERE

Serves up to 6 people; Chef 's Selection of Italian Cured Meats and Cheeses with Grilled Rustic Bread

#### BISTECCA CARVING CART +140

Serves 4: The Classic Tuscan Cut: Grilled 42 oz 30-Day Dry Aged Creekstone Porterhouse



## BEVERAGE PACKAGES

A beverage package is required for all groups and is unlimited for the duration of your 2 hour event.

### BASE

\$20 per guest

STILL AND SPARKLING **BOTTLED WATER** 

LURISIA ARTISANAL ITALIAN SODA

### **DELUXE**

\$55 per guest includes base package

**RED WINE** 

ROSÉ WINE

WHITE WINE

SPARKLING WINE

PERONI BEER

### **PREMIUM**

\$75 per guest includes base package

**NEGRONI** 

APEROL SPRITZ

**RED WINE** 

WHITE WINE

ROSÉ WINE

SPARKLING WINE

PERONI BEER

Cocktail hour available upon request.





