

A close-up photograph of a chef's hand, wearing a white uniform, carefully placing a fresh green basil leaf onto a mound of spaghetti topped with a vibrant red tomato sauce. The spaghetti is served in a simple, white ceramic bowl. The background is softly blurred, showing a kitchen environment with warm lighting. The word "EAT" is superimposed in a white, serif font across the upper portion of the image.

EAT

LA PIZZA & LA PASTA

PRIVATE DINING & BESPOKE EVENT SERVICES

AN AUTHENTIC ITALIAN EXPERIENCE FOR EVERY OCCASION

A private event at Eataly is a transporting experience: with a collection of dining venues that span regional Italian cuisines and service styles, we offer bespoke event planning services to suit every need and occasion.

Contact us to book your event:
nyc.privatedining@eataly.com



Seated Event family style

TRADITIONAL

\$55 per guest

INCLUDES A SELECTION OF
2 Antipasti + 2 Pasta or Pizza
+ Pasticcini

SIGNATURE

\$65 per guest

INCLUDES A SELECTION OF
2 Antipasti + 1 Secondo + 2 Contorni
+ Pasticcini

PREMIUM

\$80 per guest

INCLUDES A SELECTION OF
2 Antipasti + 1 Pasta or Pizza
+ 1 Secondo + 2 Contorni + Pasticcini

ANTIPASTI

MORTADELLA, PESTO DI PISTACCHIO E FOCACCIA

Rovagnati Mortadella IGP, Pistachio Pesto, Toasted Sourdough Bread

CAPONATA SICILIANA, PINOLI TOSTATI E RICOTTA SALATA

Sicilian Caponata, Toasted Pine Nuts, Basil, Ricotta Salata, Toasted Sourdough Bread

POLPETTE AL POMODORO

*Housemade Pork & Beef Meatballs, Mutti Tomato, Agriform Grana Padano DOP,
Focaccia alla Pala*

INSALATA DI FARRO

*Farro, Zucchini, Sun-Dried Tomatoes, Taggiasca Olives, Almonds, Radish,
Mint, White Balsamic Vinaigrette VG*

INSALATA COLORATA

*Baby Kale, Baby Spinach, Green & Red Gem Lettuce, Rainbow Carrots,
Fennel, Crispy Quinoa, White Balsamic Vinaigrette VG*

MELANZANA CON POMODORINI E PESTO DI RUCOLA

Fried Eggplant, Cherry Tomatoes, Arugula Pesto, Bread Crumbs, Fresh Basil

SUPPLÌ AL POMODORO E MOZZARELLA

Crispy Riso Scotti Rice, Tomato Sauce, Mozzarella, Pecorino Romano DOP

CARPACCIO DI MANZO, RUCOLA E GRANA

*Beef Eye Round Carpaccio, Arugula, Red Sorrel, Grana Padano DOP,
Mediterranean Sauce, Lemon Vinaigrette*

PROSCIUTTO E MELONE

Prosciutto di Parma & Melon

PROSCIUTTO CRUDO DI PARMA DOP E MOZZARELLA

Ferrarini Prosciutto di Parma, Mozzarella, Grilled Sourdough Bread

SALUMI E FORMAGGI +\$12 per person

*Chef's Selection of Italian Cured Meats & Cheeses, Burrata, Bruschetta,
Apricot Mostarda, Seasonal Fruit*

FRITTO DI CALAMARI +\$12 per person

Crispy New England Squid, Fried Zucchini, Lemon, Aioli

CRUDO DI PESCE +\$12 per person

*Atlantic Salmon, Yellowfin Tuna, Scallops, Flaky Sea Salt, Cayenne Pepper,
Olitalia Extra Virgin Olive Oil*

PASTA & PIZZA

QUADRATI DI RICOTTA E SPINACI AL BURRO E SALVIA

*Housemade Spinach & Calabro Ricotta Ravioli, Butter,
Agriform Grana Padano DOP, Sage*

PACCHERI AL POMODORO EATALY

*Afeltra Mezzi Paccheri, Così Com'è Datterino Tomatoes,
Roi Extra Virgin Olive Oil, Sea Salt, Basil VG*

PENNE ALLA NORMA

*Afeltra Penne, Mutti Tomato, Fried Eggplant, Zerto Ricotta Salata,
Basil, Olitalia Extra Virgin Olive Oil V*

GNOCCHI AL PESTO DI BASILICO

Housemade Potato Gnocchi, Basil Pesto, Granarolo Pecorino Romano DOP

LASAGNE EMILIANE

*Housemade Lasagna, Pork & Beef Ragù alla Bolognese, Béchamel,
Agriform Grana Padano DOP*

PENNE ALLA BOLOGNESE

*Afeltra Penne, Pork & Beef Ragù alla Bolognese,
Agriform Grana Padano DOP*

RAVIOLI ALLA NERANO

*Housemade Ravioli filled with Ricotta & Lemon, Fried Zucchini,
Parmigiano Reggiano® DOP, Basil*

LA PIZZA NAPOLETANA

Pizza Napoletana by Rossopomodoro is a celebration of authentic Neapolitan tradition — crafted with slow-risen dough, San Marzano tomatoes, creamy mozzarella, and premium Italian ingredients, then baked at high heat for a soft, airy crust with a perfectly charred finish.

ASK OUR TEAM FOR OUR SEASONAL SELECTION.

LA PIZZA ROMANA

Roman-style pizza is defined by a thin base and a crispy crust edge. The dough is prepared the day before, rolled out with a rolling pin, and baked in a wood-fired oven, resulting in a uniquely charred and irresistible texture.

ASK OUR TEAM FOR OUR SEASONAL SELECTION.

SECONDI

MILANESE DI POLLO

Crispy Breaded FreeBird Chicken Breast, Wild Arugula, Agriform Grana Padano DOP, Mediterranean Sauce, Lemon

SALMONE ALLA PIASTRA

Pan-Seared Norwegian Salmon, Mixed Lettuce, Watermelon Radish, Carrots, Herbs, White Balsamic Vinaigrette

MELANZANA ALLA PARMIGIANA

Eggplant Parmigiana, Agriforma Parmigiano Reggiano® DOP Fonduta, Mutti Tomato Sauce, Basil

TAGLIATA DI MANZO +\$20 per person

Grilled Double R Ranch NY Strip, Cipollini Onions, Radicchio, Salsa Verde, Fried Russet Potatoes, Rosemary

RIBEYE +\$30 per person

Grilled Double R Ranch Ribeye, Rosemary, Fried Russet Potatoes, Mediterranean Sauce

BRANZINO +\$20 per person

Butterflied Branzino, Salmoriglio Sauce, Cherry Tomatoes, Castelvetrano Olives, Capers, Herbs, Charred Lemon

CONTORNI

CAVOLETTI DI BRUXELLES

Fried Bruxelles Sprouts, Balsamic Vinegar, Chives, Espelette Pepper VG

BROCCOLINI

Sautéed Broccolini, Garlic, Chili Flakes, Lemon VG

CRISPY POTATOES

Crispy Potatoes, Grana Padano DOP, Rosemary

SPINACI

Sautéed Spinach, Garlic-Infused Olitalia Extra Virgin Olive Oil VG

ASPARAGI

Grilled Asparagus, Lemon Aioli, Sea Salt

DOLCI

TIRAMISÙ +\$14 per person

Our Signature Tiramisù—Layers of Espresso-Soaked Ladyfingers and Mascarpone Cream, Topped with Cocoa Powder

BUDINO AL CIOCCOLATO +\$14 per person

Semi-Sweet Chocolate Custard, Dark Chocolate Glaze, Whipped Cream, Chocolate Crumble V

PANNA COTTA +\$14 per person

Sweet Milk Panna Cotta, Mixed Berries, Almond Streusel Crumble V

CANNOLO SICILIANO +\$9 per person

Cannolo Shell, Sweet Sheep's Milk Ricotta, Toasted Sicilian Pistachios, Chocolate Chips



Seated Event individually plated

TRADITIONAL

\$60 per guest

INCLUDES A SELECTION OF
1 Antipasto + 1 Pasta

SIGNATURE

\$70 per guest

INCLUDES A SELECTION OF
1 Antipasto + 1 Pasta + Pasticcini

PREMIUM

\$85 per guest

INCLUDES A SELECTION OF
1 Antipasto + 1 Secondo + Pasticcini

ANTIPASTI

BURRATA CON ZUCCHINE ALLA SCAPECE E PESTO DI BASILICO

Liuzzi Burrata, Marinated Fried Zucchini, Grilled Bread

INSALATA COLORATA

Baby Kale, Baby Spinach, Green & Red Gem Lettuce, Rainbow Carrots, Fennel, Crispy Quinoa, White Balsamic Vinaigrette VG

INSALATA DI POMODORI E RICOTTA SALATA

Heirloom Tomatoes, Taggiasca Olives, Capers, Zerto Ricotta Salata, Basil Dressing, Olitalia Extra Virgin Olive Oil

INSALATA DEL MERCATO

Castelfranco Radicchio, Frisée, Baby Artichokes, Grana Padano DOP, Lemon Dressing

MELANZANA ALLA PARMIGIANA

Eggplant Parmigiana, Agriform Parmigiano Reggiano® DOP Fonduta, Mutti Tomato Sauce, Basil

PROSCIUTTO CRUDO DI PARMA DOP E MOZZARELLA

Ferrarini Prosciutto di Parma, Housemade Mozzarella, Grilled Housemade Sourdough Bread

CAPRESE DI MOZZARELLA FIOR DI LATTE

Housemade Mozzarella, Heirloom Tomatoes, Cherry Tomatoes, Olitalia Extra Virgin Olive Oil, Basil

CARCIOFO FRITTO E SALSA AL PECORINO

Fried Artichokes, Cacio e Pepe Sauce, Lemon Zest, Mint, Granarolo Pecorino Romano DOP

BRUSCHETTA AL POMODORO E STRACCIATELLA

Toasted Sourdough Bread, Cherry Tomatoes, Fresh Stracciatella, Basil, Extra Virgin Olive Oil

BRUSCHETTA ALLA SICILIANA

Toasted Sourdough Bread, Cherry Tomatoes, Taggiasca Olives, Capers, Mint, Lemon Zest

TARTARE DI TONNO +\$10 per person

Tuna Tartare, Lemon Vinaigrette, Avocado

INSALATA DI MARE +\$10 per person

Poached Squid, Mussels, Shrimp, Fingerling Potatoes, Castelvetrano Olives, Lemon

CARPACCIO DI MANZO

E TARTUFO NERO +\$10 per person

Sliced Raw Double R Ranch Beef Eye Round, Frisée, 18-Month Agriform Grana Padano DOP, Urbani Fresh Black Truffle

PASTA

LASAGNA EMILIANA

Housemade Lasagna, Pork & Beef Ragù alla Bolognese, Béchamel, Agriform Grana Padano DOP

MEZZI PACCHERI CON RAGÙ NAPOLETANO

Housemade Mafaldine, Double R Ranch Beef & Pork Ragù, Mutti Tomato, Agriform Grana Padano DOP

AGNOLOTTI DEL PLIN AL SUGO

D'ARROSTO E TIMO

Handmade Braised Beef, Pork, and Veal Filled Pasta, Veal Sugo, Thyme

RAVIOLI DI FUNGHI CON FONDUTA DI GRANA PADANO DOP

Housemade Mushroom Filled Ravioli, Agriform Grana Fonduta DOP, Parsley

RAVIOLI DI RICOTTA E SPINACI AL POMODORO E BASILICO

Housemade Spinach & Calabro Ricotta Ravioli, Così Com'è Datterino Tomatoes, Roi Extra Virgin Olive Oil, Sea Salt, Basil

RAVIOLI ALLA NERANO

Housemade Ravioli filled with Ricotta & Lemon, Fried Zucchini, Parmigiano Reggiano® DOP, Basil

RAVIOLO DI MELANZANE

Housemade Eggplant Ravioli, Parmigiano Reggiano® DOP Fonduta, Mutti Tomato, Basil Pesto

FETTUCCINE AL TARTUFO NERO +\$20 per person

Housemade Tagliatelle, Urbani Fresh Black Truffle, Butter, Agriform Grana Padano DOP

RISOTTO AL PARMIGIANO REGGIANO® DOP

E TARTUFO NERO +\$20 per person

Riso Scotti Carnaroli Rice, Urbani Fresh Black Truffle, Agriform Parmigiano Reggiano® DOP

MEZZI PACCHERI AI FRUTTI DI MARE +\$20 per person

Afeltra Mezzi Paccheri Gragnano IGP, PEI Mussels, Manila Clams, Wild Gulf Shrimp, Mutti Tomato, Chili Flakes, Olitalia Extra Virgin Olive Oil

GNOCCHI DI BARBABIETOLA

ALL'ASTICE +\$20 per person

Housemade Beet Gnocchi, Lobster Meat, Broccoli Crumble, Marjoram

SECONDI

TAGLIATA DI MANZO

Grilled Double R Ranch Hanger Steak, Salsa Verde, Cipollini Onions, Fried Potatoes

SUPREMA POLLO

Roasted FreeBird Half Chicken, Baby Carrots, Rosemary

BACCALÀ ALLA SICILIANA

Seared Mediterranean Cod, Taggiasca Olives, Sicilian Capers, Tomatoes, Fresh Herbs

SALMONE

Pan-Seared Salmon, Broccoli, Chives, Lemon Zest, Micro Herbs

BRANZINO ALL'ACQUA PAZZA +\$25 per person

Baked Branzino, Cherry Tomatoes, Black Olives, Parsley, Basil, White Wine

BRASATO AL BAROLO +\$25 per person

Braised Boneless Short Rib, Black Truffle Potato Purée

TONNO +\$20 per person

Grilled Yellowfin Tuna, Cherry Tomatoes, Roasted Red Onions, Pistachio Crumble, Balsamic Vinegar Reduction, Mint

FILETTO DI MANZO +\$35 per person

Beef Tenderloin, Grilled Endive, Roasted Mushrooms, Balsamic Vinegar Reduction, Marjoram

ASTICE ALLA GRIGLIA +\$25 per person

Grilled Half Lobster, Pickled Butternut Squash, Lacinato Kale, Radicchio, Lemon Aioli

DOLCI

TIRAMISÙ +\$14 per person

Our Signature Tiramisù—Layers of Espresso-Soaked Ladyfingers and Mascarpone Cream, Topped with Cocoa Powder

BUDINO AL CIOCCOLATO +\$14 per person

Semi-Sweet Chocolate Custard, Dark Chocolate Glaze, Whipped Cream, Chocolate Crumble V

PANNA COTTA +\$14 per person

Sweet Milk Panna Cotta, Mixed Berries, Almond Streusel Crumble V

CANNOLO SICILIANO +\$9 per person

Cannolo Shell, Sweet Sheep's Milk Ricotta, Toasted Sicilian Pistachios, Chocolate Chips



Passed Hors D'oeuvres Priced per guest (1-hour minimum)

TRADITIONAL

\$30 per guest

Selection of 4

SIGNATURE

\$36 per guest

Selection of 8

PASSED HORS D'OEUVRES

ARANCINI AL RAGÙ

Riso Scotti, Pork & Beef Ragù, Green Peas, Agriform Grana Padano DOP,
Housemade Mozzarella

SUPPLÌ AL POMODORO E MOZZARELLA

Crispy Riso Scotti Rice, Tomato Sauce, Mozzarella, Granarolo Pecorino Romano DOP

SUPPLÌ CACIO E PEPE

Crispy Riso Scotti Rice, Granarolo Pecorino Romano DOP, Black Pepper

FRITTELLA DI ZUCCHINE E LIMONE

Zucchini Fritters, Lemon

POLPETTA AL POMODORO

Braised Beef & Pork Meatballs, Tomato Sauce, Basil, Grana Padano DOP

HUMMUS DI BARBABIETOLA

Beet & Chickpea, Lemon Juice & Yogurt Hummus, Sesame Seeds

CROSTINO CON RICOTTA MONTATA
E MIELE AL TARTUFO

Whipped Ricotta, Truffle Honey, Toasted Bread V

CROSTINO CON STRACCIATELLA
E PESTO MEDITERRANEO

Stracciatella Cheese, Basil Pesto, Toasted Bread V

CROSTINO CON CAPONATA SICILIANA
E RICOTTA SALATA

Sicilian Eggplant Caponata, Ricotta Salata, Toasted Bread V

PROSCIUTTO E MELONE

Prosciutto di Parma & Melon Skewer

CAPRESE CON MOZZARELLA
FIOR DI LATTE E CILIEGINO

Housemade Mozzarella, Cherry Tomato & Basil Skewer

GAZPACHO TOSCANO

Tuscan Tomato Gazpacho

PINZIMONIO DI VERDURE

Fresh Raw Vegetables, Beet & Chickpea Hummus, Extra Virgin Olive Oil

TARTELLETTA CON MOUSSE
DI MORTADELLA E PISTACCHIO CRUMBLE

Mini Tartelette, Mortadella Mousse, Toasted Pistachio

TARTELLETTA CON RICOTTA
E COULIS DI POMODORO

Mini Tartelette, Whipped Ricotta, Tomatoes Coulis, Basil

TARTELLETTA GORGONZOLA E NOCI

Mini Tartelette, Gorgonzola Mousse, Raspberry, Pecans

TARTELLETTA CON MASCARPONE
E SALMONE AFFUMICATO

Mini Tartelette, Smoked Salmon Mousse, Marjoran

TARTELLETTA ALL'ASTICE

Mini Tartelette, Lobster Meat, Pickles, Espelette Pepper,
Mayonnaise, Chives

TARTELLETTA CON RICOTTA
E TARTUFO NERO

Mini Tartelette, Whipped Ricotta & Black Truffle

CROSTINO CON TARTARE DI MANZO

Mini Bruschetta with Beef Tartare, Lemon Aioli, Fried Capers,
Fresh Micro Greens

TARTARE DI TONNO

Tuna Tartare, Avocado, Cayenne Pepper, Sea Salt, Lemon Vinaigrette

VITELLO TONNATO

Poached Veal Loin, Tuna Sauce, Extra Virgin Olive Oil,
Sea Salt, Red Sorrel

BLINIS E CAVIALE

Blinis, Calvisius Caviar, Lemon Mascarpone, Chives

Bring the spirit of Italian gastronomy to your event with Eataly's signature culinary experiences, thoughtfully curated to elevate your standing reception.

EATALY STATIONS

Each station serves 15 to 50 guests

LA PIZZA NAPOLETANA

Pizza Napoletana by Rosso Pomodoro is a celebration of authentic Neapolitan tradition — crafted with slow-risen dough, San Marzano tomatoes, creamy mozzarella, and premium Italian ingredients, then baked at high heat for a soft, airy crust with a perfectly charred finish.

ASK OUR TEAM FOR OUR SEASONAL SELECTION.

LA PIZZA ROMANA

Roman-style pizza is defined by a thin base and a crispy crust edge. The dough is prepared the day before, rolled out with a rolling pin, and baked in a wood-fired oven, resulting in a uniquely charred and irresistible texture.

ASK OUR TEAM FOR OUR SEASONAL SELECTION.

SELEZIONE DI SALUMI E FORMAGGI +\$24 per person

Chef's Selection of Italian Cured Meats & Cheeses, Burrata, Bruschetta, Seasonal Garnish

VERDURE BAR +\$22 per person

Seasonal Fresh and Marinated Produce from the Market

PICK & MIX CIOCCOLATINI EATALY +\$22 per person

Eataly Chocolate Selection

PASTICCINI +\$22 per person

Selection of Mixed Bite-Sized Pastries

FRUTTA FRESCA +\$22 per person

Pineapple, Cantaloupe, Honeydew, Mixed Berries

EATALY EXPERIENCE

Please ask our private dining team about pricing

IL GRANA PADANO DOP 'LA MEZZA'

Half-Wheel of Grana Padano DOP, Delicate & Intense Eataly Signature Balsamic Vinegars, Walnuts, Grapes, Strawberries, Apricot Mostarda, Fig Jam, Honey, Dried Apricots, Rustic Olives

IL GRANA PADANO DOP 'IL QUARTO'

Quarter-Wheel of Grana Padano DOP, Delicate Eataly Signature Balsamic Vinegar, Walnuts, Grapes, Strawberries, Apricot Mostarda, Fig Jam, Honey, Dried Apricots

IL PROSCIUTTO DI PARMA DOP

Hand-sliced Prosciutto di Parma, Fried Pizza Dough

LA MORTADELLA IGP

Mortadella, Rosemary Focaccia, Pickled Vegetables

GRAN SELEZIONE DI PANE EATALY

Assorted Selection of Housemade Bread, Focaccia Grissini, Taralli Crackers, Pesto Trapanese, Basil Pesto, Red Onion Jam, Marinated Olives

Passed Hors D'oeuvres



Buffet Stations

Each station is intended for a 2-hour service

TRADITIONAL

\$55 per guest

INCLUDES A SELECTION OF
3 Verdure + 2 Antipasti + 2 Pasta
+ 2 Contorni

SIGNATURE

\$65 per guest

INCLUDES A SELECTION OF
3 Verdure + 2 Antipasti + 2 Pasta
+ 2 Pizza alla Pala + 2 Contorni

PREMIUM

\$80 per guest

INCLUDES A SELECTION OF
3 Verdure + 2 Antipasti + 2 Pasta + 2
Pizza alla Pala + 2 Contorni + Pasticcini

VERDURE

INSALATA DI RUCOLA

Wild Arugula, Heirloom Tomatoes, Agriform Grana Padano DOP, Lemon Dressing

INSALATA DI CAVOLO NERO

Tuscan Kale, Shaved Brussels Sprouts, Golden Raisins, Pecorino Dressing, Garlic Breadcrumbs

INSALATA CESARE

Gem Lettuce, Pecorino Vinaigrette, Garlic Breadcrumbs

INSALATA COLORATA

Baby Kale, Baby Spinach, Green & Red Gem Lettuce, Rainbow Carrots, Fennel, Crispy Quinoa, White Balsamic Vinaigrette VG

INSALATA DI FARRO

Farro, Zucchini, Sun-Dried Tomatoes, Taggiasca Olives, Almonds, Radish, Mint, White Balsamic Vinaigrette VG

MELANZANE CON POMODORINI E PESTO DI BASILICO

Fried Eggplant, Cherry Tomatoes, Arugula Walnut Pesto, Breadcrumbs, Fresh Basil VG

FUNGHI

Sautéed Mixed Mushrooms, Spinach & Walnut Pesto, Fried Parsley

PEPERONI GRATINATI

Roasted Bell Peppers, Taggiasca Olives, Capers, Grana Padano DOP, Breadcrumbs, Olitalia Extra Virgin Olive Oil

CAPONATA SICILIANA, PINOLI TOSTATI E RICOTTA SALATA

Sicilian Caponata, Toasted Pine Nuts, Basil, Ricotta Salata, Toasted Sourdough Bread V

INSALATA SICILIANA

Heirloom Tomatoes, Cucumber, Potatoes, Taggiasca Olives, Capers, White Balsamic Dressing

INSALATA DEL MERCATO

Castelfranco Radicchio, Frisée, Baby Artichokes, Grana Padano DOP, Lemon Dressing

INSALATA DI CAVOLETTI E PERE

Tuscan Kale, Shaved Brussels Sprouts, Walnuts, Pear, Pecorino Romano DOP Dressing, Garlic Breadcrumbs

ANTIPASTI

MORTADELLA, PESTO DI PISTACCHIO E FOCACCIA

Rovagnati Mortadella IGP, Pistachio Pesto, Toasted Sourdough Bread

POLPETTE AL POMODORO

Housemade Pork & Beef Meatballs, Mutti Tomato, Agriform Grana Padano DOP, Focaccia alla Pala

BRUSCHETTA AL POMODORO E STRACCIATELLA

Toasted Sourdough Bread, Cherry Tomatoes, Fresh Stracciatella, Basil, Extra Virgin Olive Oil V

CAPRESE MOZZARELLA E POMODORO

Housemade Mozzarella, Heirloom Tomatoes, Cherry Tomatoes, Olitalia Extra Virgin Olive Oil, Basil V

ARANCINO AL RAGÙ

Crispy Riso Scotti, Pork & Beef Ragù, Green Peas, Agriform Grana Padano DOP, Housemade Mozzarella

SUPPLÌ CACIO E PEPE

Crispy Riso Scotti, Granarolo Pecorino Romano DOP, Black Pepper

BRUSCHETTA CON RICOTTA E VERDURE

Toasted Sourdough Bread, Whipped Ricotta, Mixed Green Vegetables, Basil Pesto

CARPACCIO DI MANZO, RUCOLA E GRANA

Beef Eye Round Carpaccio, Arugula, Red Sorrel, Grana Padano DOP, Mediterranean Sauce, Lemon Vinaigrette

PROSCIUTTO CRUDO DI PARMA DOP E MOZZARELLA

Ferrarini Prosciutto di Parma, Mozzarella, Grilled Sourdough Bread

PROSCIUTTO E MELONE

Prosciutto di Parma & Melon

SUPPLÌ AL POMODORO E MOZZARELLA

Crispy Riso Scotti Rice, Tomato Sauce, Mozzarella, Pecorino Romano DOP

PASTA

QUADRATI DI RICOTTA E SPINACI CON BURRO E SALVIA

Housemade Spinach & Calabro Ricotta Ravioli, Butter,
Agrisform Grana Padano DOP, Sage

PACCHERI AL POMODORO EATALY

Afeltra Mezzi Paccheri, Così Com'è Datterino Tomatoes,
Roi Extra Virgin Olive Oil, Sea Salt, Basil VG

PENNE ALLA NORMA

Afeltra Penne, Mutti Tomato, Fried Eggplant, Zerto Ricotta Salata,
Basil, Olitalia Extra Virgin Olive Oil V

RIGATONI CACIO E PEPE

Afeltra Rigatoni, Granarolo Pecorino Romano DOP, Freshly Ground Black Pepper

CASERECCE AL PESTO TRAPANESE

Housemade Caserecce, Cherry Tomato-Almond Pesto, Basil,
Granarolo Pecorino Romano DOP, Toasted Almonds

GNOCCHI AL PESTO DI BASILICO

Housemade Potato Gnocchi, Basil Pesto, Granarolo Pecorino Romano DOP

PENNE ALLA BOLOGNESE

Afeltra Penne, Pork & Beef Ragù alla Bolognese, Agrisform Grana Padano DOP

GNOCCHI ALLA SORRENTINA

Housemade Potato Gnocchi, Mutti Tomato Sauce,
Housemade Mozzarella, Fresh Basil

RAVIOLI ALLA NERANO

Housemade Ravioli filled with Ricotta & Lemon, Fried Zucchini,
Parmigiano Reggiano® DOP, Basil

RIGATONI ALL'AMATRICIANA

Housemade Rigatoni, Mutti Tomato Sauce, San Carlo Guanciale,
Pecorino Romano DOP, Black Pepper

FETTUCINE AL BURRO E PARMIGIANO +\$20 per person

Housemade Fettuccine, Butter, Agrisform Parmigiano Reggiano® DOP

served in a Parmigiano Reggiano® DOP wheel

BUCATINI CACIO E PEPE +\$20 per person

Afeltra Bucatini, Granarolo Pecorino Romano DOP, Freshly Ground Black Pepper

served in a Pecorino Romano DOP wheel

TAGLIATELLA AL TARTUFO NERO +\$25 per person

Housemade Tagliatelle, Urbani Fresh Black Truffle, Butter,

Agrisform Parmigiano Reggiano® DOP

served in a Parmigiano Reggiano® DOP wheel

RISOTTO ALL'ASTICE +\$25 per person

Riso Scotti Carnaroli Rice, Lobster Bisque, Canadian Lobster,

Cherry Tomatoes, Gremolata

MEZZI PACCHERI AI

FRUTTI DI MARE +\$20 per person

Afeltra Mezzi Paccheri, PEI Mussels, Manila Clams, Shrimp,

Mutti Tomato, Chili Flakes, Extra Virgin Olive Oil

PIZZA ALLA PALA

MARGHERITA

Mutti Tomato, Housemade Mozzarella, Basil

SOPRESSATA

Ferrarini Spicy Salame Emilia, Mutti Tomato, Housemade Mozzarella

5 FORMAGGI

Fresh Mozzarella, Ghidetti Provolone Valpadana DOP Piccante,

Arrigoni Gorgonzola Dolce DOP, Stracchino, Grana Padano DOP, Chives

TRICOLORE

Ferrarini Prosciutto di Parma DOP, Housemade Stracciatella,

Arugula, Cherry Tomatoes

FUNGHI

Roasted Mushrooms, Housemade Mozzarella,

Provolone Piccante DOP

Buffet Stations

SECONDI

MILANESE DI POLLO +\$10 *per person*
Crispy Breaded FreeBird Chicken Breast, Wild Arugula, Agriform Grana Padano DOP, Mediterranean Sauce, Lemon

SALMONE ALLA PIASTRA +\$10 *per person*
Pan-Seared Norwegian Salmon, Mixed Lettuce, Watermelon Radish, Carrots, Herbs, White Balsamic Vinaigrette

BACCALÀ CON POMODORINI E OLIVE +\$10 *per person*
Pan-Seared Norwegian Cod, Tomato Ragù, Castelvetrano Olives, Capers, Oregano

TAGLIATA DI MANZO +\$20 *per person*
Grilled Double R Ranch NY Strip, Cipollini Onions, Salsa Verde, Fried Russet Potatoes, Rosemary

RIBEYE +\$30 *per person*
Grilled Double R Ranch Ribeye, Rosemary, Fried Russet Potatoes, Mediterranean Sauce

CONTORNI

SAUTÉED BROCCOLINI
Sautéed Broccolini, Garlic, Chili Flakes, Lemon VG

CRISPY POTATOES
Crispy Potatoes, Grana Padano DOP, Rosemary

SPINACI SALTATI
Sautéed Spinach, Garlic-Infused Olitalia Extra Virgin Olive Oil VG

CAVOLETTI DI BRUXELLES
Fried Brussels Sprouts, Balsamic Vinegar, Chives, Espelette Pepper VG

ASPARAGI
Grilled Asparagus, Lemon Aioli, Sea Salt

CARCIOFO FRITTO
Fried Artichokes, Black Pepper, Mint

DOLCI

TIRAMISÙ +\$14 *per person*
Our Signature Tiramisù—Layers of Espresso-Soaked Ladyfingers and Mascarpone Cream, Topped with Cocoa Powder

BUDINO AL CIOCCOLATO +\$14 *per person*
Semi-Sweet Chocolate Custard, Dark Chocolate Glaze, Whipped Cream, Chocolate Crumble V

PANNA COTTA +\$14 *per person*
Sweet Milk Panna Cotta, Mixed Berries, Almond Streusel Crumble V

CANNOLO SICILIANO +\$9 *per person*
Cannolo Shell, Sweet Sheep's Milk Ricotta, Toasted Sicilian Pistachios, Chocolate Chips



Beverages

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
- DRAFT BEER
- ITALIAN WHITE, ROSÉ, AND RED WINE

GRANDE \$75 *per guest*

a selection of

- BOTTLED WATER
- ITALIAN SODA
- COFFEE & TEA
- DRAFT BEER
- ITALIAN SPARKLING, WHITE, ROSÉ, AND RED WINE
- SIGNATURE COCKTAILS