



TARALLUCCI E VINO

FOOD & BEVERAGE



BREAKFAST

LAVAZZA COFFEE

TEA

FRESH JUICES

MIMOSA

BELLINI

BLOODY MARY

B R E A K F A S T

BUFFET

PASTICCERIA

SELECTION OF HOUSE MADE PASTRIES

FRUTTA

SELECTION OF SEASONAL FRUITS

CEREALI

GRANOLA, YOGURT, SEASONAL FRUIT

FRENCH TOAST

HOUSE BRIOCHE FRENCH TOAST, BANANAS,
WALNUTS, MASCARPONE

CONTORNI

ROSEMARY POTATOES
SLICES OF BACON

QUICHE

selection of quiche:

BACON, SPINACH, MUSHROOM

PASTICCERIA

CROISSANTS

FRENCH, ALMOND, PAIN AU CHOCOLAT,
WHOLE WHEAT HONEY

CINNAMON ROLL

BRIOCHE

BOMBOLONI

DOUGHNUTS FILLED WITH CHOCOLATE OR
CUSTARD CREAM

FILLED CORNETTI

CREAM, APRICOT,
MARMELLATTA

CHEESE DANISH

RAISIN SWIRL

MUFFIN

BLUEBERRY, CARROT, CHOCOLATE CHIP

FOOD AND BEVERAGE

BRUNCH

BUFFET OR FAMILY STYLE

UP TO FIVE SELECTIONS

- OR -

SEATED PRE-FIXE

ASSORTED HOUSE MADE PASTICCERIA

CHOICE OF UOVA O PIATTI

B R U N C H

UOVA

UOVA E ASPARAGI

SCRAMBLED EGGS, POTATOES, PARMIGIANO, ASPARAGUS, MARKET HERBS

UOVA E PANCETTA

SCRAMBLED EGGS, HARDWOOD SMOKED BACON, ARUGULA, TOMATOES, AIOLI

UOVA POLENTA

EGGS, GRILLED HAM, POLENTA CAKES, HERBS, PARMIGIANA CREAM

BISTECCA E UOVA +\$5

CULOTTE STEAK, EGGS, FINGERLING POTATOES

QUICHE

SELECTION OF QUICHE:
BACON, SPINACH OR MUSHROOM

PIATTI

FRENCH TOAST

MASCARPONE AND BANANAS

CEREALI

GRANOLA, YOGURT, SEASONAL FRUIT, HONEY

INSALATA

ARUGULA, PARMIGIANO, LEMON VINAIGRETTE

FARRO

FARRO, CHERRY TOMATOES, RICOTTA SALATA, MINT, GREENS

SPINACI E PERE

SPINACH, PEAR, GORGONZOLA DOLCE, PECANS, SHERRY VINAIGRETTE

POLIPO

GRILLED OCTOPUS, POTATOES, CELERY, MUSTARD, CAPER BERRIES

CAVATELLI

BOLOGNESE RAGU

GIGLI PESTO

BASIL PESTO, PARMIGIANO

CONTORNI

PATATE

FINGERLING POTATOES, ROSEMARY

ZUCCA

ROASTED GREEN AND YELLOW SQUASH, FRESH HERBS, CHERRY TOMATOES

PANINI

HOUSEMADE FOCACCIA OR MULTIGRAIN

POLLO

ROSEMARY CHICKEN, BLACK OLIVE, ARUGULA

CAPRESE

MOZZARELLA, TOMATO, BASIL PESTO

SALMONE

SMOKED SALMON, CUCUMBER, DILL, YOGURT

TONNO

PRESERVED ITALIAN TUNA, MARINATED ARTICHOKEs, PICKLED ONIONS

PROSCIUTTO

PROSCIUTTO, MOZZARELLA, ARUGULA

PASTICCERIA

FILLED CORNETTI

CREAM, APRICOT, MARMELLATA

CHEESE DANISH

RAISIN SWIRL

CROISSANTS

FRENCH, ALMOND, PAIN AU CHOCOLAT, WHOLE WHEAT HONEY

CINNAMON ROLL

BRIOCHE

BOMBOLONI

DOUGHNUTS FILLED WITH CHOCOLATE OR CUSTARD CREAM

MUFFIN

BLUEBERRY, CARROT, CHOCOLATE CHIP

CAVOLO

ROASTED KALE SPROUTS

MARKET GREENS

LUNCH

BUFFET

2 ANTIPASTI
1 PASTA, 1 SECONDI
1 CONTORNI
3 MINI DESSERTS

PANINI BUFFET

2 ANTIPASTI
ASSORTED PANINI
3 MINI DESSERTS

FAMILY STYLE

2 ANTIPASTI
1 PASTA & 2 SECONDI
2 CONTORNI
3 MINI DESSERTS

PLATED

(CHOICE OF 3 OR 4 COURSE)

2 ANTIPASTI
1 PASTA, 2 SECONDI
2 DOLCI (OR 3 MINI DESSERTS)

LUNCH

ANTIPASTI

ZUPPA

SEASONAL WARM OR CHILLED SOUP

INSALATA

ARUGULA, PARMIGIANO, LEMON VINAIGRETTE

FARRO

FARRO, CHERRY TOMATOES, RICOTTA SALATA, MINT,
BABY SPINACH

SPINACI E PERE

SPINACH, PEAR, GORGONZOLA DOLCE, PECANS,
SHERRY VINAIGRETTE

BURRATA

BURRATA, ARUGULA, PESTO, ACETO BALSAMICO,
ALMOND CRUMBS

POLPETTINE

VEAL AND BEEF MEATBALLS, SAN MARZANO
TOMATOES, PARMIGIANO

PASTA

CAVATELLI

BOLOGNESE RAGU

RIGATONI (\$3 SUPPLEMENT)

ABRUZZESE DUCK RAGU, STEWED TOMATOES,
PARMIGIANO

FUSILLI

CHERRY TOMATOES, GARLIC, BASIL, TUSCAN OLIVE
OIL

GIGLI PESTO

BASIL PESTO, PARMIGIANO

*GLUTEN FREE PASTA AVAILABLE FOR
ADDITIONAL FEE

CONTORNI

PATATE

FINGERLING POTATOES, ROSEMARY

ZUCCA

ROASTED GREEN AND YELLOW SQUASH, FRESH
HERBS, CHERRY TOMATOES

SECONDI

CAPELANTE

PAN-ROASTED SCALLOPS WITH LEMON
CAPER BERRIES

SALMONE

PAN-ROASTED SALMON,
CHARRED LEMON

BRANZINO

MEDITERRANEAN SEA BASS,
PARSLEY PESTO

POLLO

ROASTED CHICKEN, HERB JUS

AGNELLO (\$5 SUPPLEMENT)

SPICE RUBBED RACK OF LAMB
AGRODOLCE

BISTECCA

CULOTTE STEAK, BALSAMICO AND SALSA
VERDE

PANINI

HOUSEMADE FOCACCIA OR MULTIGRAIN

POLLO

ROSEMARY CHICKEN, BLACK OLIVE,
ARUGULA

CAPRESE

MOZZARELLA, TOMATO, BASIL PESTO

SALMONE

SMOKED SALMON, CUCUMBER, DILL,
YOGURT

TONNO

PRESERVED ITALIAN TUNA, MARINATED
ARTICHOKES, PICKLED RED ONIONS

PROSCIUTTO

PROSCIUTTO, MOZZARELLA, TOMATO,
ARUGULA

CAVOLO

ROASTED KALE SPROUTS

MARKET GREENS

HOT HORS D'OEUVRES

Selection of 3, 5 or 7

FONTINA AND PARMESAN ARANCINI

FONTINA AND PARMESAN STUFFED RISOTTO BALLS

WILD MUSHROOM ARANCINI

WILD MUSHROOM STUFFED RISOTTO BALLS

SPRING PEA ARANCINI

SPRING PEAS, SPECK, PECORINO

MEATBALL SLIDER

MINI BEEF & VEAL MEATBALLS ON HOUSE MADE BREAD

CHICKEN SALTIMBOCCA

CHICKEN, PROSCIUTTO, PARMIGIANO, SAGE

“MAIALINO IN COPERTA”

ITALIAN SAUSAGE WRAPPED IN PUFF PASTRY

COD CROQUETTE

GARLIC AIOLI

CRAB CAKE

CRAB CAKE, HERBS, MUSTARD AIOLI

MINI PIZZETTE

MOZZARELLA, TOMATO BASIL SAUCE

MINI QUICHE

BACON, SPINACH -OR- MUSHROOM

CHICKPEA “MEATBALLS”

VEGAN CHICKPEA “MEATBALLS”

OLIVE ALL’ ASCOLANA

MEAT STUFFED BREADED CASTELVETRANO OLIVES

COLD HORS D'OEUVRES

Selection of 3, 5 or 7

RICOTTA

BUFALA TRUFFLED RICOTTA, CROSTINI

SMOKED SALMON

SMOKED SALMON, LEMON OIL, CAPER, CHIVE, RADISH

FLUKE CEVICHE

FENNEL, APPLE, ORANGE

BRESAOLA ROLLATINI

CURED BEEF, LEMON, ARUGULA

CAPRESE

TOMATOES, FRESH MOZZARELLA, BASIL ON A SKEWER

ARTICHOKE TARTLET

ARTICHOKE, RICOTTA, MINT

GOAT CHEESE PROFITEROLES

GOAT CHEESE MOUSSE, LEMON, BLACK PEPPER

POLIPO

OCTOPUS, CELERY, MUSTARD, CAPER BERRIES

I FICO

FIG, SPECK, PISTACHIO

PROSCIUTTO E MELONE

PROSCIUTTO AND MELON

PECORINO

PECORINO, FIG JAM

SUPPLEMENTS \$5.00 (EACH)

BELLINI AND CAVIAR

SHRIMP COCKTAIL

TUNA SEARED YUZU

STATIONARY SETTINGS

PANINI (LUNCH ONLY)

POLLO

ROSEMARY CHICKEN, BLACK OLIVE, ARUGULA

PROSCIUTTO

PROSCIUTTO, MOZZARELLA, TOMATO, ARUGULA

TONNO

PRESERVED ITALIAN TUNA, MARINATED ARTICHOKES, PICKLED RED ONIONS

CAPRESE

FRESH MOZZARELLA, TOMATO, BASIL PESTO

SALMONE

SMOKED SALMON, CUCUMBER, DILL, YOGURT

BRUSCHETTA

RICOTTA

BUFALA RICOTTA, TRUFFLE

CECI

CHICK PEAS WITH LEMON ZEST AND OREGANO

CAPRESE

FRESH MOZZARELLA, TOMATO, BASIL

ANCHOVY

ANCHOVY, ARUGULA, ROASTED PEPPER

GORGONZOLA

GORGONZOLA, PEAR

FORMAGGI E SALUMI

SELECTION OF THREE ARTISANAL CHEESES AND THREE CURED MEATS, CHEF'S CHOICE CONDIMENTI

FORMAGGI E OLIVES DISPLAY

PARMESAN CHEESE, MARINATED OLIVES, GRISSINI

PASTA (*GLUTEN FREE PASTA AVAILABLE)

FUSILLI

CHERRY TOMATOES, GARLIC, BASIL, TUSCAN OLIVE OIL

CAVATELLI

BOLOGNESE RAGU

RIGATONI

ABRUZZESE DUCK RAGU, STEWED TOMATOES, PARMIGIANO

GIGLI

BASIL PESTO, PARMIGIANO

POLPETTE

BEEF AND VEAL MEATBALLS
ON HOUSE MADE FOCACCIA

CRUDI/CEVICHE

SHRIMP

COCKTAIL SAUCE, LEMON HORSERADISH

FLUKE

FENNEL, APPLES, ORANGES

SALMON TARTARE

CHIVES, LEMON, OIL

ARROSTI

YOUR CHOICE OF:

CAPESANTE

PAN-ROASTED SCALLOPS WITH LEMON CAPER BERRIES

SALMONE

PAN-ROASTED SALMON, CHARRED LEMON

BRANZINO

MEDITERRANEAN SEA BASS, PARSLEY PESTO

POLLO

ROASTED CHICKEN, HERB JUS

AGNELLO (\$5 SUPPLEMENT)

SPICE RUBBED RACK OF LAMB, AGRODOLCE

BISTECCA

CULOTTE STEAK, BALSAMICO AND SALSA VERDE

MINI DESSERTS

TIRAMISU

LADYFINGERS, COFFEE, MASCARPONE CREAM, RUM

CANNOLI ABRUZZESI

NUTELLA , MASCARPONE CREAM , CACAO NIBS

BEIGNET

CHOCOLATE GLAZED CREAM PUFFS,
CHANTILLY CREAM

CHOCOLATE BUDINO

DARK CHOCOLATE, HAZELNUTS

OPERA CAKE

ALMOND CAKE, RUM, ESPRESSO

PANNA COTTA

PANNA COTTA, SEASONAL PREPARATION

CIOCCOLATO

CHOCOLATE TART, FLEUR DE SEL

LAMPONE

RASPBERRY TART, PASTRY CREAM

COCONUT MACAROON

CHOCOLATE, COCONUT

CHOCOLATE FLOURLESS CUPCAKE

CHANTILLY CREAM ICING

DINNER

BUFFET

2 ANTIPASTI
1 PASTA, 1 SECONDI
1 CONTORNI
3 MINI DESSERTS

FAMILY STYLE

2 ANTIPASTI
1 PASTA & 2 SECONDI
2 CONTORNI
3 MINI DESSERTS

3-COURSE

2 ANTIPASTI
1 PASTA, 2 SECONDI
2 DOLCI (OR 3 MINI DESSERTS)

4-COURSE

2 ANTIPASTI
2 PASTA
2 SECONDI
2 DOLCI (OR 3 MINI DESSERTS)

- SAMPLE MENU -

service customized to the flow of your event

A N T I P A S T I

BURRATA

BURRATA, ARUGULA, PESTO, ACETO BALSAMICO, ALMOND CRUMBS

POLPETTINE

VEAL & BEEF MEATBALLS, SAN MARZIANO TOMATOES, PARMIGIANO

P A S T A

RIGATONI

ABRUZZESE DUCK RAGU, STEWED TOMATOES, PARMIGIANO

S E C O N D I

SALMONE

PAN-ROASTED SALMON, CHARRED LEMON

BISTECCA

CULOTTE STEAK, BALSAMICO, SALSA VERDE

C O N T O R N I

PATATE

FINGERLING POTATOES, ROSEMARY

ZUCCA

ROASTED GREEN AND YELLOW SQUASH, FRESH HERBS, CHERRY TOMATOES

D O L C I

CIOCCOLATO

CHOCOLATE TART, FLEUR DE SEL

LAMPONE

RASPBERRY TART, PASTRY CREAM

TIRAMISU

LADYFINGERS, COFFEE, MASCARPONE CREAM, RUM

D I N N E R

ANTIPASTI

ZUPPA

SEASONAL SOUP

INSALATA

ARUGULA, PARMIGIANO, LEMON VINAIGRETTE

FARRO

FARRO, RICOTTA SALATA, CHERRY TOMATOES, MINT, BABY SPINACH

SPINACI E PERE

SPINACH, PEAR, GORGONZOLA DOLCE, PECANS, SHERRY VINAIGRETTE

BURRATA

BURRATA, ARUGULA, PESTO, ACETO BALSAMICO, ALMOND CRUMBS

POLPETTINE

VEAL AND BEEF MEATBALLS, SAN MARZANO TOMATOES, PARMIGIANO

SECONDI

CAPELANTE

PAN-ROASTED SCALLOPS WITH LEMON CAPER BERRIES

SALMONE

PAN-ROASTED SALMON, CHARRED LEMON

BRANZINO

MEDITERRANEAN SEA BASS, PARSLEY PESTO

POLLO

ROASTED CHICKEN, HERB JUS

AGNELLO (\$5 SUPPLEMENT)

SPICE RUBBED RACK OF LAMB, AGRODOLCE

BISTECCA

CULOTTE STEAK, BALSAMICO AND SALSA VERDE

PASTA

FUSILLI

CHERRY TOMATOES, GARLIC, BASIL, TUSCAN OLIVE OIL

CAVATELLI

BOLOGNESE RAGU

RIGATONI (\$3 SUPPLEMENT)

ABRUZZESE DUCK RAGU, STEWED TOMATOES, PARMIGIANO

GIGLI

BASIL PESTO, PARMIGIANO

CONTORNI

PATATE

FINGERLING POTATOES, ROSEMARY

CAVOLO

ROASTED KALE SPROUTS

ZUCCA

ROASTED GREEN AND YELLOW SQUASH, FRESH HERBS, CHERRY TOMATOES

MARKET GREENS

*GLUTEN FREE PASTA AVAILABLE FOR ADDITIONAL FEE



DESSERTS

TIRAMISU

LADYFINGERS, COFFEE, MASCARPONE CREAM, RUM

FRUTTA

SELECTION OF SEASONAL FRUITS

BUDINO

CHOCOLATE HAZELNUT, PANNA FRESCA, TOASTED HAZELNUTS

NUTELLA CAKE

DARK CHOCOLATE CAKE, NUTELLA, MASCARPONE, GANACHE, GOLD LEAF

CHEESECAKE

SEASONAL PREPARATION

GELATI

SELECTION OF THREE GELATO

PANNA COTTA

PANNA COTTA, SEASONAL PREPARATION

SORBETTI

SELECTION OF THREE SORBET

MINI DESSERTS

TIRAMISU

LADYFINGERS, COFFEE, MASCARPONE CREAM, RUM

PANNA COTTA

PANNA COTTA, SEASONAL PREPARATION

BEIGNET

CHOCOLATE GLAZED CREAM PUFFS,
CHANTILLY CREAM

CHOCOLATE BUDINO

DARK CHOCOLATE, HAZELNUTS

OPERA CAKE

ALMOND CAKE, RUM, ESPRESSO

CANNOLI ABRUZZESI

NUTELLA , MASCARPONE CREAM,
CACAO NIBS

CIOCCOLATO

CHOCOLATE TART, FLEUR DE SEL

LAMPONE

RASPBERRY TART, PASTRY CREAM

COCONUT MACAROON

CHOCOLATE, COCNUT

CHOCOLATE FLOURLESS CUPCAKE

CHANTILLY CREAM ICING

BEVERAGES

- our wine list changes based on availability -

WINE

PROSECCO DI VALDOBBIADENE SUPERIORE

LE MANZANE (VENETO)

PECORINO

CAMILLO MONTORI '14 (ABRUZZO)

MONTEPULCIANO D'ABRUZZO

CAMILLO MONTORI '14 (ABRUZZO)

BEER

MORETTI - ITALY

BLUE MOON - USA

PAULANER - GERMANY

B E V E R A G E S

NON-ALCOHOLIC

SODAS

COCA COLA, DIET COKE, SPRITE, TONIC, CLUB SODA, GINGER ALE

SAN PELLEGRINO

STILL & SPARKLING WATER, LIMONATA, CHINOTTO, ARANCIATA

FRESH JUICES

ORANGE, GRAPEFRUIT, CRANBERRY

COFFEE & TEAS

REGULAR AND DECAF DRIP COFFEE BY LAVAZZA, ASSORTED TEAS

MIMOSA & BELLINI

PROSECCO DI VALDOBBIADENE, FONTANA VECIA, COLESEL (VENETO)

STANDARD LIQUORS

VODKA

RUM

GIN

TEQUILA

IRISH WHISKEY

BOURBON WHISKEY

APEROL

CAMPARI

SWEET VERMOUTH

DRY VERMOUTH

COINTREAU

PREMIUM LIQUORS

GREY GOOSE VODKA

BARBANCOURT AGED RUM

(4 YR)

TANQUERAY GIN

HENDRICKS GIN

CORRALEJO BLANCO TEQUILA

CORRALEJO REPOSADO TEQUILA

CLONTARF IRISH WHISKEY

BULLEIT BOURBON WHISKEY

BULLEIT RYE WHISKEY

JOHNNY WALKER BLACK SCOTCH

APEROL

CAMPARI

SWEET VERMOUTH

DRY VERMOUTH

COINTREAU

BAILEY'S IRISH CREAM

HENESSEY VS

DISARONNO

GRAPPA

GRAND MARINER

KAHLUA

LIMONCELLO

SAMBUCA

AMARO MONTENEGRO



15 EAST 18TH STREET, NY, NY 10003

1 (212) 228 5400

EVENTS@TARALLUCCIEVINO.NET

WWW.TARALLUCCIEVINO.NET