Party Menu

55$ per person

Plus N.Y.C State Tax and 20% Gratuity.

*Soda, coffee & tea included*

**Antipasto, family style:**

- Eggplant Parmigiana con Bufala campana e Parmigiano Regiano.
- Rice ball Cacio e Pepe.
- Traditional Caesar Salad.

**Pizza, family style:**

- Margherita.

**Family style choice of one:**

- Short rigatoni alla norma.
- Tagliatelle al ragù.

**Main Course: Family style choice of two:**

- Pollo al limone:
  - French cut breast in a lemon sauce.
- Merluzzo agli agrumi:
  - Cod fish served with citrus sauce.
- Costoletta di maiale modenese:
  - Single bone roasted pork chop served in balsamic vinegar reduction with fingerling potatoes and broccoli rabe.
- Salmon: + 8$
Party Menu

65$ per person

Plus N.Y.C State Tax and 20% Gratuity.

*Soda, coffee & tea included*

Antipasto, family Style:

Tricolore Salad.

Sicilian rice ball cacio e pepe.

Eggplant Parmigiana con Bufala campana e Parmigiano Regiano.

Pizza, family style:

Margherita.

Honey Moon.

Family style pasta, choice of one:

Casarecce, pesto and stracciatella cheese.

Penne Amatriciana: pancetta, fresh tomato sauce, and pecorino romano.

Linguine, white clam sauce.

Risotto, lime and champagne.

Family style main course, choice of two:

Braised short ribs.

Filetto di vitello al pepe verde.

Salmone all’arancia.

Pollo ai porcini.
Party menu
75$ per person.
Plus N.Y.C State Tax and 20% Gratuity.
*Soda, coffee & tea included*

Antipasto, family Style:
Antipasto all’Italiana.

Pizza, family style:
Bronte.
4 Stagioni.

Salad, served individually:
Chef’s salad.

Pasta, choice of two served individually:
Mezzi rigatoni ai frutti di mare.
Tortellini ai porcini e tartufo.
Tagliatelle al ragù.
Casarecce siciliane pesto di pistacchio e gamberi.

Main course, choice of two served individually:
NY strip mushroom and onion veal demi.
Chicken Caesar baby jam roast tomato.
Salmone alla mostarda.
Striped bass al limone.
Filetto toscano.
*Lobster tail +10$*
Fact Sheet

Kitchen Hours of Operations:

**Wednesday and Thursday lunch and dinner:** 12:00pm – 9:00pm

**Friday and Saturday lunch and dinner:** 12:00pm – 11:00pm

**Sunday:** 12:00pm – 9:00pm

Bar options:

- **Tab bar:** upon consumption **Mandatory Bartender** $150 for 30 people or more.
- **Beer, Wine and Sangria:** $30.00 per person
- **Open bar:** 3 hours $40.00 per person – 4 hours $50.00 per person each additional hours $15.00 per person
- **House Wine:** $30.00 per bottle

Bar Addition:

- Champagne Toast $3.50
- Champagne Bar $10.00 p.p.
- Other shots frozen $6.00
- Margarita in mini Patron bottle with straw $10.00
- Patron shots frozen $10.00
- Champagne vending machine $350
- Mini champagne bottle $6.00
- Mini Moet/Rose bottle $3
FAMILY STYLE MENU

ANTIPASTO

“Caesar Salad”
Romaine lettuce with caesar dressing parmesan cheese and croutons

“Arancine e Panelle”
Cheese rice ball and Sicilian panelle saffron aioli

“Piccantini di Pollo”
Roasted chicken wings served with cherry peppers, red onion and potatoes, side of blue cheese.

PASTA

“Penne alla Vodka”

ENTRÉE

“Pollo al Limone”
Pan roasted chicken breast in a white wine & lemon sauce, served with potatoes and vegetable

PIZZA MADE ME DO IT

“Margherita”
Mozzarella, homemade tomato sauce, parmesan reggiano & Sicilian olive oil

“Honeymoon”
Mozzarella, homemade tomato sauce, spicy Calabrese soppressata, honey, parmesan reggiano & fresh basil

FRIDAY AND SATURDAY

$93 X PERSON plus tax and gratuity 9pm-1am
All you can eat food and open bar (21 and over)
Sprinter pick up and drop off $125 an hour min 5 hours available

12 Minthorne Street (646)949-8988
FLOUR&OAK BY ANGELINAS