



# BOTTEGA DEL VINO

*Let Bottega del Vino host your guests  
for your next party or event.*

BOTTEGA DEL VINO... THE  
CENTURY-OLD VERONESE  
ENOTECA TRANSPORTED TO THE  
HEART OF MANHATTAN.  
WORLD-RENOWNED FOR ITS  
WINE CELLARS

Two rooms to choose from:  
The Verona Room &  
The Wine Cellar.

FOR MORE INFORMATION OR TO BOOK YOUR PARTY CALL:

212.223.2730 XTN. 115

ASK FOR NANCY

7 EAST 59TH STREET, NEW YORK 10022 FAX 212.223.3608  
info@bottegedelvinonyc.com | www.bottegedelvinonyc.com



## BOTTEGA DEL VINO HAS TWO PRIVATE PARTY ROOMS AVAILABLE ...

### THE WINE CELLAR SUB-LEVEL

*Reminiscent of a medieval cantina complete with arches and red brick-gabled ceilings, this completely private room houses Bottega Del Vino's famous selections of wines within it's dark wood walls and pillars.*

*A spectacular setting for any seasonal party, wedding reception or business meeting.*

Accommodates a max. of 45 guests (Less than 15 guests add \$500. fee)

### THE VERONA ROOM MAIN FLOOR

*Step into Bottega's trademark decor reminiscent of the vestiges of a centuries-old wine making and drinking traditions. Warm earthy colours, etched copper, antique-designed chandeliers, and exceptional wines and good times adorn these walls. This is where Bottega's iconic turn-of-the-century northern Italian ambiance will surround you and your guests for a truly memorable feast.*

Accommodates a max. of 25 guests (Less than 15 guests add \$300. fee)

WE CAN ALSO ACCOMMODATE PARTIES LARGER THAN 40 PERSONS OR OUTSIDE CATERING FOR ANY EVENTS

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## PARTY MENUS...

MENU #1 \$100. PER PERSON

MENU #2 \$120. PP

MENU #3 \$145. PP

MENU #4 \$160. PP

MENU #5 \$180. PP

MENU #6 \$265. PP

(WINE, BEVERAGES, NYC TAX AND 20% GRATUITY NOT INCLUDED)

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# BOTTEGA DEL VINO | NEW YORK

## PARTY MENU 1

### ANTIPASTI

#### Antipasto Bottega

*Assorted cold cuts, cheese and marinated vegetables*



### PRIMI PIATTI

#### Risotto con Asparagi e Pancetta

*Risotto with asparagus and pancetta*

### SECONDI

#### Salmone in Crosta di Erbe Fini

*Herb crusted salmon filet with lemon sauce*

OR

#### Petto Di Pollo alla Griglia

*Grilled chicken breast served over rucola and tomatoes*

OR

#### Filetto di Vitello ai Funghi

*Seared veal tenderloin with mushroom sauce*

*VEGETARIAN DISHES ARE ALSO AVAILABLE*

### DOLCE

#### Piatto di Dolci Misti

*Assorted dessert plate*

(Regular coffee or tea included)

## \$100 PER PERSON

(WINE, BEVERAGES, NYC TAX, AND 20% GRATUITY NOT INCLUDED)

# BOTTEGA DEL VINO | NEW YORK

## PARTY MENU 2

### ANTIPASTI

#### Antipasto Bottega

*Assorted cold cuts, cheese and marinated vegetables*  
or

#### Insalata di Arucola con Parmigiano e Pachini

*Baby arucola salad served with shaved parmesan cheese and cherry tomatoes*



### PRIMI PIATTI

#### Risotto con Salsiccia e tartufo nero

*Risotto with sweet sausage and black truffle*  
or

#### Ravioli del Giorno

*Ravioli of the day*

### SECONDI

#### Filetto di Branzino alla Siciliana

*Imported sea bass filet with cherry tomatoes, gaeta olives, and capers in a white wine sauce*  
or

#### Tagliata di Manzo al Rosmarino

*Dry-aged steak tagliata with rosemary sauce*  
or

#### Petto di Pollo ai Funghi Misti

*Roasted chicken breast with wild mushroom sauce*

### DOLCE

#### Semifreddo al cioccolato pralinato

*Chocolate semifreddo with nugget praline*  
or

*Traditional Tiramisu cake with lady finger biscuits and mascarpone cream*

**\$120 PER PERSON**

(WINE, BEVERAGES, NYC TAX, AND 20% GRATUITY NOT INCLUDED)

# BOTTEGA DEL VINO | NEW YORK

## PARTY MENU 3

### ANTIPASTI

Zuppetta di Gamberi e Fagioli alla Toscana

*Tuscan style shrimp stew with tomato and bean sauce*  
or

Carpaccio di Manzo alla Piemontese

*Beef carpaccio with mushroom and white truffle oil*  
or

Mozzarella di Bufala alla Caprese

*Fresh buffalo mozzarella with tomatoes and fresh basil*



### PRIMI PIATTI

Risotto Amarone

*Vialone Nano rice cooked in Amarone wine, a Bottega del Vino signature dish*  
or

Paccheri alla Bolognese

*Large tube pasta in a Bolognese meat sauce*  
or

Orecchiette con gamberi al pesto di rapini

*Ear-shaped pasta with shrimp in a broccoli rabe pesto sauce*

### SECONDI

Costoletta di Angello al Vino Cotto

*Grilled lamb chop in a sweet red wine drizzle*  
or

Dentice al Forno con Salsa di Moscato

*Baked red snapper filet in a Moscato wine sauce, served with baby vegetables*  
or

Filetto di Vitello con Crema di Tartufo Nero

*Roasted veal tenderloin in a creamy black truffle sauce*

### DOLCE

Assortimento di Dolci Assorted dessert plate

**\$145 PER PERSON**

(WINE, BEVERAGES, NYC TAX, AND 20% GRATUITY NOT INCLUDED)

# BOTTEGA DEL VINO | NEW YORK

## PARTY MENU 4

### ANTIPASTI

Insalata di Granseola alla Moda dello Chef  
*Jumbo lump crabmeat salad, chef style* OR ...

Sformatino di Melanzane con Crema di Bufala  
*Eggplant terrine served with a creamy buffalo mozzarella* OR ...

Paté d'Oca al Porto con pane al Prosciutto  
*Duck paté with port wine served on toasted prosciutto bread*



### PRIMI PIATTI

Risotto alla Monzese *Risotto with sweet Italian sausage ragu and saffron* OR...

Tortellini della Bottega *Home-made tortellini filled with veal, beef and prosciutto* OR...

Fettuccine con Gamberi Punte di Asparagi e Pomodoro  
*Fettuccine with shrimp, asparagus tips and fresh tomatoes*

### SECONDI

Costoletta di Vitello ai Funghi Porcini  
*Roasted veal chops in porcini mushroom sauce* OR ...

Filetto di Orata in Crosta di Patate  
*Potato crusted sea bream filet in a fresh white wine tomato sauce* OR ...

Costata di Bue al Barolo  
*Grilled, dry-aged beef in a Barolo wine reduction sauce*

### DOLCE

Tortino di Mele con Gelato *Warm apple tart served with vanilla ice cream* OR ...

Semifreddo al Cioccolato *Walnut chocolate semifreddo*

Coffee, Cappuccino, Espresso

## \$160 PER PERSON

(WINE, BEVERAGES, NYC TAX, AND 20% GRATUITY NOT INCLUDED)

# BOTTEGA DEL VINO | NEW YORK

## PARTY MENU 5

### ANTIPASTI

Tortino di Astice con Caviale e Salsa di Mango

*Lobster terrine with caviar and mango sauce* OR ...

Fegato di Grasso con Composta di Fichi e Vino Porto

*Seared foie gras with figs compote and port wine* OR ...

Carpaccio di Agnello con Caprino Caldo e Marmellata di Cipolla

*Lamb carpaccio served with a warm goat cheese and red onion marmalade*

### PRIMI PIATTI

Risotto con Gamberi Erbe Fini e Champagne

*Shrimp risotto cooked with champagne and fine herbs*

or

Ravioli di Brasato con Salsa di Caprino

*Braised beef ravioli in goat cheese and fresh sage fondue sauce*

or

Gnocchi di Castagne con Ragu di Cinghiale

*Chestnut potato gnocchi with a wild boar ragu*

### SECONDI

Branzino Cileno con Guazzetto di Calamari

*Seared Chilean sea bass served with a calamari ragu*

or

Filetto di Bue con Mele Renette e Calvados

*Roasted filet mignon with fresh green apple in a Calvados brandy reduction sauce*

or

Petto d'Anatra in salsa di Marsala e porri

*Pan seared breast of duck with leeks in Marsala wine sauce*

### DOLCE

Semifreddo alle Nocciole *Hazelnut semifreddo with chocolate sauce* OR...

Tiramisu *Traditional Tiramisu cake with lady finger biscuits and mascarpone cream* OR...

Mousse di Cioccolato *Walnut chocolate mousse*

Coffee, Cappuccino, Espresso

**\$180 PER PERSON**

(WINE, BEVERAGES, NYC TAX, AND 20% GRATUITY NOT INCLUDED)

# BOTTEGA DEL VINO | NEW YORK

## PARTY MENU 6

### ANTIPASTI

Ostriche con frutto della passione e caviale

*Fresh oysters on the half shell with passion fruit and caviar*

or

Koby carpaccio con uova di quaglia in camicia and wild asparagus

*Koby beef carpaccio with poached quail eggs and asparagus*

or

Piccola Zucca Arrosto con Fonduta al Profumo di Tartufo

*Roasted baby pumpkin filled with cheese fondue and truffle oil*



### PRIMI PIATTI

Risotto Mantecato con Tartufo D'Alba *Risotto with white truffle*

and

Ravioli all'astice alle piccole verdure

*Lobster ravioli served with baby brunoise vegetable*

### SECONDI

Filetto di Ippoglosso con Ragu di Pesce Misto

*Seared halibut filet served with a mixed fish ragu sauce*

and

Chateaubriand al Rosso di Montalcino

*Chateaubriand cooked in Montalcino wine served with roasted new potatoes*

VEGETARIAN DISHES ARE ALSO AVAILABLE

### DOLCE

Semifreddo alle Nocciole *Hazelnut semifreddo with chocolate sauce* OR

Tiramisu *Cake with lady finger biscuits and mascarpone cream* OR

Mousse di Cioccolato *Walnut chocolate mousse*

*Coffee, Cappuccino, Espresso*

**\$265 PER PERSON**

(WINE, BEVERAGES, NYC TAX, AND 20% GRATUITY NOT INCLUDED)

# BOTTEGA DEL VINO | NEW YORK

## LUNCH PARTY MENU



### ANTIPASTI

Insalata con Asparagi Caprino e Noci

*Baby green salad with asparagus and goat cheese salad*

### SECONDI PIATTI

Fettucini alla Bolognese

*Fettucini with a meat ragu sauce*

*or*

Petto Di Pollo alla Griglia

*Grilled chicken breast served over rucola and tomatoes*

*or*

Salmone in Crosta di Erbe Fini

*Herb crusted salmon filet with lemon sauce*

VEGETARIAN DISHES ARE ALSO AVAILABLE

### DOLCE

Tartellette del Giorno

*Assorted tart plate*

**\$50 PER PERSON**

(WINE, BEVERAGES, NYC TAX, AND 20% GRATUITY NOT INCLUDED)



## COCKTAIL HOUR

(Pre-Dinner Reception)

Please mark  your selections from the following...

### HORS D'OEUVRES

1. Arancini di Riso (rice balls)     2. Assorted tartine (salmon, salami, prosciutto tarts)     3. Mini pizza  
 4. Parmigiano w/ seasonal grapes     5. Eggplant with goat cheese     6. Polenta with gorgonzola

**Choose 4 hors d'oeuvres from above. Cost: \$20. per person. Each additional selection add \$5 per person.**

## CONTRACT & AGREEMENT

Please sign below and mark your menu choice and party room desired. Please accept this as our service agreement.

Menu choice # \_\_\_\_\_ PLEASE NOTE: YOU MUST CONFIRM YOUR MENU CHOICES FOUR (4) DAYS PRIOR TO YOUR EVENT

- The Wine Cellar (sub-level)     The Verona Room (main floor)

Add room charge of \$500 if less than 15 persons    Add room charge of \$300 if less than 15 persons

Party Organizer: \_\_\_\_\_ Company: \_\_\_\_\_ Phone Number: \_\_\_\_\_

E-mail Address: \_\_\_\_\_

Party Day (Mo, Tu, We, Th, Fr, Sa, Su) \_\_\_\_\_ Date: \_\_\_\_\_ Time: \_\_\_\_\_ Minimum Number of Attending Guests: \_\_\_\_\_

We must be notified within 48 hours prior to your event if the number of guests attending changes. We reserve the right to charge for the number of guests booked, and not the number of guests who actually attend (if it is less than what was initially booked). We require your credit card information in order to secure the date & room for your occasion. If you decide to cancel your party, we require verbal notification 3 business days before your party date, otherwise we reserve the right to charge a cancellation fee of 50% of the entire check.

Please provide us with your credit card information (Visa, Mastercard and Amex accepted).

Please select one:  This credit card is for holding purposes only.     Is for payment for our event.

American Express: \_\_\_\_\_ Expires: \_\_\_\_\_

Visa: \_\_\_\_\_ Expires: \_\_\_\_\_

Master Card: \_\_\_\_\_ Expires: \_\_\_\_\_

Name on card (please print clearly) \_\_\_\_\_ Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**PLEASE FAX THIS FORM TO BOTTEGA DEL VINO AT 212.223.3608**