

## BOTTINO PRIVATE DINNER MENU OPTIONS

### BOTTINO CLASSICO PRIX FIXE OPTION 1

\$ 65.00 per person plus bar on consumption or optional packages (below). 20% suggested gratuities, 5% event admin and sales tax additional.

#### SAMPLE PRIX FIXE MENU

Here is a sample of the menu your guests will receive, comprised of your selection of individual salad course, family-style antipasti, five entrees and two desserts selected from our dinner and specials menus.

OPTIONAL BAR PACKAGES FOR PRIX FIXE ONE include one round on arrival, and continued service through the completion of the main course and clearing for dessert.

Dessert drinks and after dinner drinks additional.

WINE PACKAGE \$ 35.00 per person  
Prosecco, select house wines, craft beers.

OPEN BAR PACKAGE \$ 50.00 per person  
Premium open bar and classic cocktails, prosecco, select house wines and craft beers.

### DINNER IN HONOR OF

#### *For the Tables*

Fritto Misto: calamari, shrimp and vegetables  
Bruschetta with Tomato and Basil  
Antipasto Toscano: Assorted Cured Meat

#### *Individual*

Pears and Tuscan Pecorino, Frisee, White Balsamic

#### *Choice of:*

Grilled Farm-Raised Scottish Salmon:  
Salsa Verde, Fingerlings and Haricot Verts

Pan-Roasted Organic Chicken Breast  
Malvasia and Rosemary; Seasonal Vegetable

Ravioli Verdi  
Homemade Spinach Pasta  
Fresh Ricotta and Chard; Tomato and Basil

Homemade Saffron Fettuccine  
Lobster, Rock Shrimp, Tomato, Saffron, Cognac

Tagliata: Seared Sliced Strip Steak  
Rosemary and Garlic, Corona Beans

#### *Choice of:*

Chocolate Tiramisu  
Berries or Poached Pears (Seasonal) Zabaglione

And

Coffee and Teas with Homemade Biscotti

# BOTTINO

246 Tenth Avenue New York 10001