

ANTICA PIZZERIA

L'ANTICA PIZZERIA DA MICHELE

GROUP DINING AND EVENTS

81 Greenwich Ave

New York, New York 10014

(929) 524-6682

mia@damichelenyc.com



Large Party

11+ guests

Prefix family style menu - **Price per person**

Pricing: Menu option selected (x)
number of guaranteed guests



Full Restaurant Buyout

Full Access

70+ guests

Prefix Menu

Capacity: 200 seated 250
standing



Taverna Dinner Buyout

Full Access

30+ guests

Prefix Menu

Capacity: 55 seated 70 standing



Taverna Brunch Buyout

Full Access

30+ guests

Prefix Menu

Capacity: 55 seated 70 standing

**pricing is subject to change during booking depending on availability - please book at your earliest convenience*



TAVERNA



DINNER & LUNCH MENUS



\$80 FAMILY STYLE

4 COURSE



APPETIZERS & SALADS

SELECT TWO

ARANCINI	CHOPPED SALAD
FIORI DI ZUCCA*	CARCIOFI SALAD
GNOCCO FRITO	CAPRESE SALAD
CALAMARI	BEET SALAD
MEATBALLS	CAESAR SALAD
EGGPLANT ROLLS	PROSCIUTTO & MELON

PIZZA

SELECT ONE

MARGHERITA	MARGHERITA DOUBLE
MARINARA	BIANCA
DIAVOLA	ARUGULA & PROSCIUTTO
PESTO	CAPRICCIOSA



PASTA

SELECT ONE

CACIO E PEPE	POMODORO
GENOVESE	MACCHERONI BOLOGNESE
NERANO	VERDI AL PESTO
PACCHERI AI FUNGHI MISTI E SCAMORZA	

DESSERT

SELECT ONE

DARK CHOCOLATE CAKE	TIRAMISU
RICOTTA CHEESECAKE*	PANNA COTTA*

\$105 FAMILY STYLE

4 COURSE



APPETIZERS & SALADS

SELECT THREE

ARANCINI	CHOPPED SALAD
FIORI DI ZUCCA*	CARCIOFI SALAD
GNOCCO FRITO	CAPRESE SALAD
CALAMARI	BEET SALAD
MEATBALLS	CAESAR SALAD
EGGPLANT ROLLS	PROSCIUTTO & MELON

PIZZA

SELECT TWO

MARGHERITA	MARGHERITA DOUBLE
MARINARA	BIANCA
DIAVOLA	ARUGULA & PROSCIUTTO
PESTO	CAPRICCIOSA



DESSERT

SELECT TWO

DARK CHOCOLATE CAKE	TIRAMISU
RICOTTA CHEESECAKE*	PANNA COTTA*

PASTA

SELECT TWO

CACIO E PEPE	POMODORO
GENOVESE	MACCHERONI BOLOGNESE
NERANO	VERDI AL PESTO
PACCHERI AI FUNGHI MISTI E SCAMORZA	

\$135 FAMILY STYLE

5 COURSE



APPETIZERS & SALADS

SELECT THREE

ARANCINI	CHOPPED SALAD
FIORI DI ZUCCA*	CARCIOFI SALAD
GNOCCO FRITO	CAPRESE SALAD
CALAMARI	BEET SALAD
MEATBALLS	CAESAR SALAD
EGGPLANT ROLLS	PROSCIUTTO & MELON

PIZZA

SELECT TWO

MARGHERITA	MARGHERITA DOUBLE
MARINARA	BIANCA
DIAVOLA	ARUGULA & PROSCIUTTO
PESTO	CAPRICCIOSA

PASTA

SELECT TWO

CACIO E PEPE	POMODORO
GENOVESE	MACCHERONI BOLOGNESE
NERANO	VERDI AL PESTO
PACCHERI AI FUNGHI MISTI E SCAMORZA	

ENTREES

SELECT TWO

BRANZINO CON MELANZANE E BROCCOLINI
SCALOPPINA AL LIMONE
SALMON
CHICKEN MILANESE

DESSERT

SELECT TWO

DARK CHOCOLATE CAKE	TIRAMISU
RICOTTA CHEESECAKE*	PANNA COTTA*

BEVERAGE PACKAGES

3 HOURS

OPEN BAR:

WINE & BEER - \$70 PER PERSON

WINE, BEER, AND COCKTAILS - \$90 PER PERSON

WINE, BEER, AND PREMIUM COCKTAILS - \$120 PER PERSON

HOURS 4 AND 5: CUSTOM RATES

WINE PAIRING CAN BE DONE BY OUR SOMMELIER UPON REQUEST



SPIRIT LIST



GREENWICH SPIRITS

VODKA: WODKA, VERITA

GIN: ELENA LONDON DRY, STRAY DOG, AMBROSIA, HENDRICKS, BOMBAY

TEQUILA/MEZCAL: EL TESORO BLANCO, PUEBLO VIEJO, DEL Maguey, CASAMIGOS BLANCO, CATEDRAL DE MI PADRE ESPADIN

WHISKEY/RYE/BOURBON: RYE AND SONS, FORT HAMILTON BOURBON, MAKERS MARK BOURBON, JACK DANIELS, HARLESTON GREEN

SCOTCH: JOHNNIE WALKER

RUM: BACARDI, EL DORADO 12 YR

PREMIO SPIRITS

VODKA: BELVEDERE, GREY GOOSE, KETTLE ONE, TITOS

GIN: MONKEY 47 SCHWARZWALD DRY

TEQUILA/MEZCAL: DON JULIO 1942 ANEJO, EL JOGORIO PECHUGA, TOBALA, CASAMIGOS ANEJO

WHISKEY/RYE/BOURBON: BULLEIT 95, WHISTLE PIG 10 YR WOODFORD RESERVE BOURBON, STELLUM BOURBON, NEW RIFF DISTILLING BOURBON

SCOTCH: MACALLAN, LAGAVULLIN, OBAN

RUM: GOSLING'S BLACK SEAL, SANTA TERESA 1796 SOLERA



Additional Information & FAQs

How do I confirm a reservation?

- Send a completed credit card authorization form to our Events Coordinator, Mia Rivera at mia@damichelenyc.com

Can I see the space before booking?

- You can schedule a tour by emailing our Events Coordinator, Mia Rivera at mia@damichelenyc.com

What is required to meet the agreed upon minimums?

- Minimums only include food and beverage sales. Tax, gratuity, and administrative fee added at the end.
- If minimum amount is not reached with F&B a “room fee” of the difference will be added

Do you have gluten free options?

- We can substitute any pasta dish with gluten free pasta
- We do not have gluten-free pizza option; however our flour is important from Italy and therefore contains less gluten than American flour

When do I need to have my menu options selected?

- We require you to please send your selected menu options no later than a week prior to your event

Where is the Taverna located?

- Taverna is downstairs in our wine cellar
- Unfortunately, it is not wheelchair accessible as there is a flight of stairs required to enter

Can I do a cocktail hour?

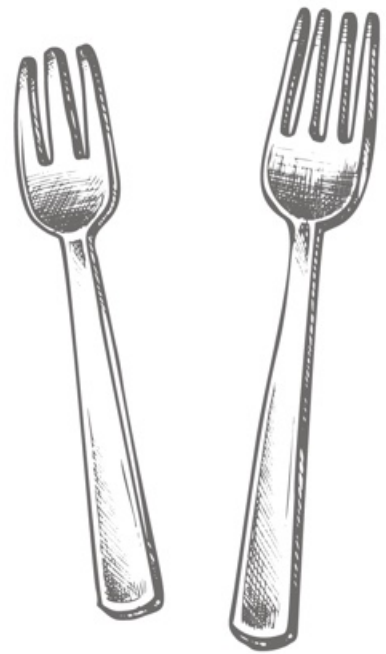
- Cocktail hours can be done for buyouts
- For non-buyouts, that is TBD as it depends on the date and time of the reservation

Included Services

- Customized menus: share your logo and/or specific desired header
- Votive candles
- Wifi
- Linens on tables
- Small floral decor on tables

Are there any additional fees?

- Corkage fee: \$35 first two bottles, \$70 thereafter
- Outside cake fee \$5 per person
- 4% administrative fee, tax, and gratuity added to all event checks



PRE-FIXE FAMILY STYLE MENU

Lunch & Dinner Menu Descriptions

Appetizers & Salad

Arancini

*Acquerello Risotto, Aspen Ridge
Beef & Pork, Fior di Latte,
Green Peas, Breadcrumb*

Fiori di Zucca

*Zucchini Flower stuffed with
Ricotta Cheese, Roasted Tomato,
and Burrata (v) *Seasonal Item -
Limited Stock**

Gnocco Fritto

*Deep Fried Pizza Dough,
Burrata, Prosciutto, Arugula*

Calamari

*Calamari, Shrimp, Sliced
Zucchini, Fennel, and
Homemade Arrabbiata Sauce*

Meatballs

*Aspen Ridge Meat, Tomato Sauce,
Parmigiano, Crostino*

Eggplant Rolls

*Eggplant Roll Parmigiana in San
Marzano Sauce filled with Fior di latte,
Basil, Parmigiano (V) (GF)*

Caprese Salad

*Heirloom Tomato, Buffalo
Mozzarella, Basil, Extra Virgin
Olive Oil, Salt, Black Pepper (v)*

Chopped Salad

*Romaine, Bacon, Provolone,
Cucumber, Tomato, Boiled Eggs,
Buttermilk Dressing*

Beet Salad

*Heirloom Beets, Mix Greens, Goat
Cheese, Hazelnuts, Balsamic
Vinaigrette (v) (gf)*

Caesar Salad

*Romaine, Radicchio, Capers,
Parmigiano, Breadcrumb, Caesar-
Anchovy Dressing*

Prosciutto & Melon

*Prosciutto Crudo, Cantaloupe,
Bufala, Arugula (GF)*

Carciofi Salad

*Castelvetrano Radicchio,
Artichokes, Pistachio, Pecorino
Romano, Lemon Dressing (V)
(GF)*

Pizza

Margherita

Tomato, Fior di Latte, Pecorino, Basil (V)

Bianca

Double Fior di Latte, Pecorino, Basil, Parmigiano (V)

Margherita Double

Double Fior di Latte, Pecorino, Basil (V)

Arugula & Prosciutto

*Tomato, Double Fior di Latte, Pecorino, Arugula, Prosciutto,
Shaved Parmigiano, Basil*

Marinara

Tomato, Sicilian Oregano, Garlic, Salt, Basil (VG)

Pesto

Pesto, Fior di Latte, Cherry Tomatoes (V)

Diavola

*Tomato, Fior di Latte, Pecorino, Basil,
Spicy Salame*

Capricciosa

*Tomato, Fior di Latte, Pecorino, Basil, Ham, Artichokes,
Mushroom, Black Olive, Oregano (V)*

VG – VEGAN / V – VEGETARIAN / GF – GLUTEN FREE

Consumption of raw or undercooked foods may increase risk of food-borne
illness. Please inform your server of any allergies.

PRE-FIXE FAMILY STYLE MENU

Lunch & Dinner Menu Descriptions



Pasta

Tagliatelle Verdi Al Pesto

Homemade Tagliatelle with Basil Pesto, Spinach, Burrata Sauce (V)

Paccheri ai Funghi Misti e Scamorza

Homemade Truffled Paccheri, Mix Wild Mushrooms, Smoked Scamorza (V)

Pappardelle Genovese*

Homemade Pappardelle, Onion, Slow Cooked Short Rib

Spaghetti Nerano

Homemade Spaghetti, Zucchini, Parmigiano, Pecorino, Basil (V)

Maccheroni Bolognese

Homemade Maccheroni, Parmigiano, Beef and Pork Ragu

Spaghetti Pomodoro

Homemade Spaghetti, Tomato, Basil, Garlic (V)

Cacio e Pepe

Homemade Spaghetti, Pecorino, Black Pepper, Parmigiano, Extra Virgin Olive Oil (V)

*FOR PARTIES OVER 11 - SPAGHETTI
/PAPPARDELLE/TAGLIATELLE WILL BE SUBSTITUTED
WITH A SHORT PASTA TO ENSURE QUALITY OF PASTA IN
LARGE VOLUMES

Mains

Scaloppina al Limone

Jidori Chicken, Lemon, Mashed Potato, Broccolini

Branzino Con Melanzane e Broccolini

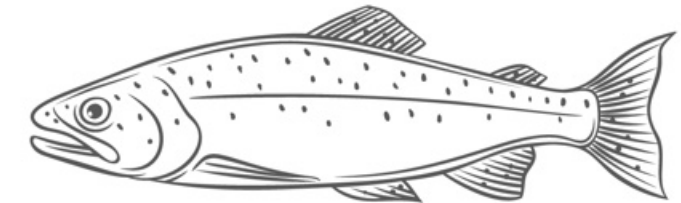
Grilled Seabass Fillet, Eggplant all'Uccelletto, Fresh Roast Tomatoes and Broccolini with Mediterranean Sauce (GF)

Salmon

Grilled Salmon Filet, Grilled Asparagus, Meyer Lemon Sauce (GF)

Chicken Milanese

Crispy Chicken Breast topped with Smoked Scamorza, Fresh Tomato Sauce, Roasted Potato and Spinach



Dessert

Tiramisu

Coffee Soaked Sponge, Marsala Cream, Cocoa (V)

Dark Chocolate Cake

Chocolate Mousse, Nutella Cream, Sea Salt (V)

Panna Cotta*

*Seasonal toppings
Inquire for allergens
No longer offered on regular menu -
please Inquire If in stock*

Ricotta Cheesecake*

*Seasonal toppings
Inquire for allergens (V)*

VG – VEGAN / V – VEGETARIAN / GF – GLUTEN FREE
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illness. Please inform your server of any allergies.

BRUNCH PRE-FIXE FAMILY STYLE
MENU - Descriptions

Bread & Eggs

Ricotta Bruschetta

*Ricotta, Balsamic Figs, Hazelnut,
Prosciutto Crudo, Poached Egg*

Frittata Dell’Orto

*Egg, Bell Peppers, Onion, Spinach,
Tomato, Parmesan*

Funghi Scrambled

*Egg, Mushrooms, Smoked Scamorza,
Arugula, Onion Rings*

Avocado Toast

*Avocado, Egg, Prosciutto Crudo, Bufala,
Tomato*

Italian Omelette

*Eggs, Ham, Sausage, Guanciale, Burrata,
Tomato, Onion*

Salad

Antica Salad

*Mixed Greens, Pears, Pecorino
Toscano, Balsamic Vinaigrette (V)*

Chicken Salad

*Romaine, Bacon, Provolone,
Cucumber, Tomato, Boiled Eggs,
Chicken, Ranch Dressing (GF)*

Prosciutto & Melone

*Prosciutto Crudo, Cantaloupe, Bufala,
Arugula (GF)*

Pizza & Pasta

Ham & Eggs

*Fior di Latte, Broccoli Rabe, Ham,
Pecorino, Eggs, Basil (V)*

Spaghetti Carbonara

*Homemade Spaghetti, Guanciale,
Pecorino, Black Pepper, Egg (add
shaved truffle + \$18)*

Carbonara

*Fior di Latte, Eggs, Pecorino, Smoked
Bacon, Burrata, Parmigiano Cream, Black
Pepper*

Maccheroncini Vodka

*Homemade Maccheroncini, Creamy
Spicy Tomato, Breadcrumbs, Onion,
Grated Egg Yolk, Parmigiano*

Mains

Brunch Burger

*Free Range Grass-Fed Wanderer
Beef, Aioli, Onion, Lettuce,
Tomato, Smoked Scamorza,
Bacon, Fried Egg*

Crispy Chicken Sandwich

*Crispy Breaded Jidori Chicken on
a Bun, Aioli, romaine, Gorgonzola,
Spicy Sauce*

Baked Sausages and Egg

*Tomato Sauce, Sausage, Egg,
Olives, Onion*

NY Steak and Eggs (8 oz)

*Asparagus, 2 Eggs Any
Style*

Sides: Bacon (+ \$7) French Fries (+ \$7) Avocado (+ \$6) 2 Eggs Any Style (+ 7)