

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



\$65 FAMILY STYLE

4 COURSE

GRADUATION PACKAGE



SALADS

SELECT TWO

- BEET SALAD

CHOPPED SALAD**

CAESAR SALAD

CARCIOFI SALAD**

CAPRESE SALAD

APPETIZERS

SELECT TWO

- ARANCINI**

FIORI DI ZUCCA**

GNOCCO FRITO

CALAMARI

MEATBALLS

EGGPLANT ROLLS

PIZZA

SELECT ONE

- MARGHERITA

MARGHERITA DOUBLE

MARINARA

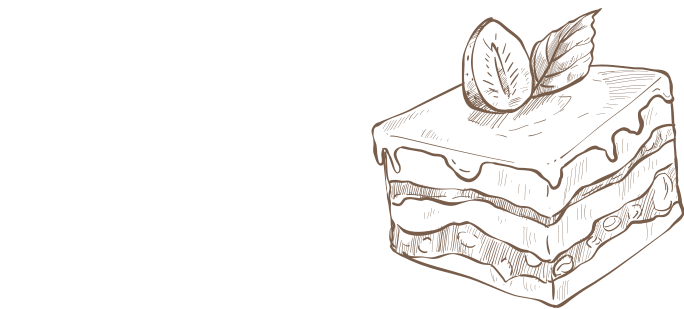
BIANCA

DIAVOLA

ARUGULA & PROSCIUTTO

PESTO

CAPRICCIOSA



DESSERT

SELECT ONE

- DARK CHOCOLATE CAKE

RICOTTA CHEESECAKE*

TIRAMISU

CELEBRATION CAKES

INQUIRE FOR DETAILS

**menu items need to be confirmed no later than 5 days prior to the reservation date

\$80 FAMILY STYLE

4 COURSE



APPETIZERS & SALADS

SELECT TWO

- ARANCINI**

FIORI DI ZUCCA**

GNOCCO FRITO

CALAMARI

MEATBALLS

EGGPLANT ROLLS
- CHOPPED SALAD**

CARCIOFI SALAD **

CAPRESE SALAD

BEET SALAD

CAESAR SALAD

PIZZA

SELECT ONE

- MARGHERITA

MARINARA

DIAVOLA

PESTO
- MARGHERITA DOUBLE

BIANCA

ARUGULA & PROSCIUTTO

CAPRICCIOSA



PASTA

SELECT ONE

- CACIO E PEPE

GENOVESE

NERANO

PACCHERI AI FUNGHI MISTI E SCAMORZA
- POMODORO

MACCHERONI BOLOGNESE

VERDI AL PESTO**

DESSERT

SELECT ONE

- DARK CHOCOLATE CAKE

RICOTTA CHEESECAKE*
- TIRAMISU

PANNA COTTA*

**menu items need to be confirmed no later than 5 days prior to the reservation date

\$105 FAMILY STYLE

4 COURSE



APPETIZERS & SALADS

SELECT THREE

- ARANCINI**

FIORI DI ZUCCA**

GNOCCO FRITO

CALAMARI

MEATBALLS

EGGPLANT ROLLS
- CHOPPED SALAD**

CARCIOFI SALAD **

CAPRESE SALAD

BEET SALAD

CAESAR SALAD

PIZZA

SELECT TWO

- MARGHERITA

MARINARA

DIAVOLA

PESTO

CAPRICCIOSA
- MARGHERITA DOUBLE

BIANCA

ARUGULA & PROSCIUTTO



DESSERT

SELECT TWO

- CACIO E PEPE

GENOVESE

NERANO

PACCHERI AI FUNGHI MISTI E SCAMORZA
- POMODORO

MACCHERONI BOLOGNESE

VERDI AL PESTO**

- DARK CHOCOLATE CAKE

RICOTTA CHEESECAKE*
- TIRAMISU

PANNA COTTA*

**menu items need to be confirmed no later than 5 days prior to the reservation date
MENU DESCRIPTIONS ON LAST PAGE

\$135 FAMILY STYLE

5 COURSE



APPETIZERS & SALADS

SELECT THREE

- ARANCINI**

FIORI DI ZUCCA**

GNOCCO FRITO

CALAMARI

MEATBALLS

EGGPLANT ROLLS
- CHOPPED SALAD**

CARCIOFI SALAD**

CAPRESE SALAD

BEET SALAD

CAESAR SALAD

PIZZA

SELECT TWO

- MARGHERITA

MARINARA

DIAVOLA

PESTO

CAPRICCIOSA
- MARGHERITA DOUBLE

BIANCA

ARUGULA & PROSCIUTTO

ENTREES

SELECT TWO

- BRANZINO CON MELANZANE E BROCCOLINI

SCALOPPINA AL LIMONE

SALMON

CHICKEN MILANESE

PASTA

SELECT TWO

- CACIO E PEPE

GENOVESE

NERANO

PACCHERI AI FUNGHI MISTI E SCAMORZA
- POMODORO

MACCHERONI BOLOGNESE

VERDI AL PESTO

DESSERT

SELECT TWO

- DARK CHOCOLATE CAKE

RICOTTA CHEESECAKE*
- TIRAMISU

PANNA COTTA*

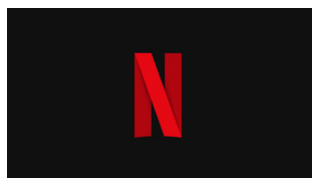
**menu items need to be confirmed no later than 5 days prior to the reservation date
MENU DESCRIPTIONS ON LAST PAGE

CUSTOMARY EVENTS

- RANGING FROM SMALL INTIMATE EVENTS TO CELEBRATORY EVENTS UP TO 10,000+ GUESTS
- BUFFET, FAMILY STYLE, FULL PLATED DINING - ALL CUSTOMARY TO YOUR LIKING!
- PRIVATE PIZZA CLASSES
- ON-SITE FULL SERVICE CATERING

CLIENTS WE ARE PROUD TO WORK WITH:

NETFLIX



CNN



LA CLIPPERS



AMAZON



PARAMOUNT



DREAMWORKS



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?

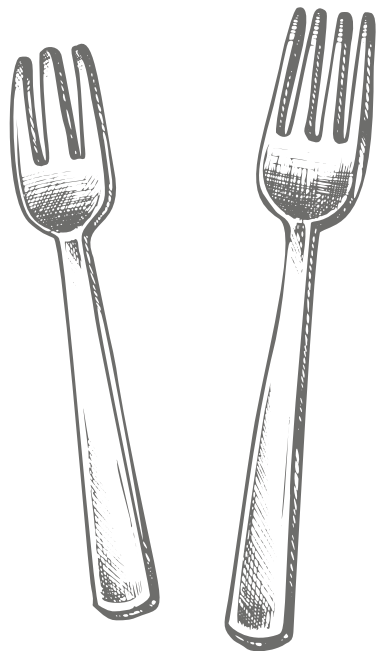
- Cocktail hours can be done for buyouts
- For non-buyouts, that is TBD as it depends on the date and time of the reservation

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, Breadcrumbs*

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, Breadcrumbs, Caesar-
Anchovy Dressing*

Carciofi Salad

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

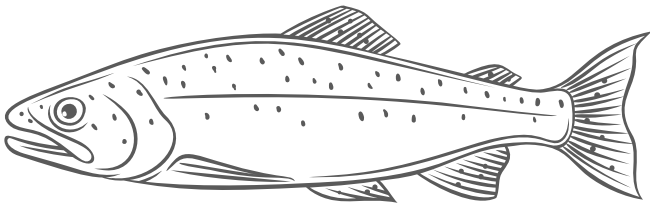
Mains

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)*

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

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

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