

# LA SALA DI GIULIETTA



*DiAnoia's*  
— EATERY —

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# LA SALA DI GIULIETTA - EVENING



## The Finer Details

### The Space

La Sala di Giulietta is a second story private event space (accessible only by stairs) that includes a separate dining room, full service bar, multi-stall restrooms, and coat closet. Giulietta has a private entrance to the left of our main door on Penn Avenue. Accommodation may not exceed 60 guests seated (50 if including a buffet) or 70 guests standing.

The Giulietta Dining Room is outfitted with 15 white marble-top 3' tables and 60 wooden blue-padded chairs. Three 6' auxiliary tables, and Four 36" round high-top tables are additionally available for use. White table linens are available for all at \$2.50 each.

Red & white checkered or white napkin linens are provided for all events.

Black or white paper beverage napkins will also be provided at the bar and with any stationary or passed appetizers.

### The Equipment | Decor | Printables

Guest WIFI

Sonos surround sound

HDMI/bluetooth Projector

Google Chromecast

Blue glass votives

Gold tea lights

Glass bud vases

2 Floor sign easels

Custom guest menus

Event door signs

Event floor plans

*Seating Chart \$25 or Escort Cards \$10 are also available*

### The Service

The space may be booked for a 4 hour block between the hours of 4pm-11pm.

Host setup is available for up to 1 hour prior to the start of the event, and host cleanup must conclude 30 minutes following the event end.

The Food & Beverage minimum (exclusive of any gratuities, taxes, fees, services or rentals)

is based on the day of the week: **Tuesday - Thursday: \$2,000 // Friday - Sunday: \$3,000**

**All pricing is subject to 15% gratuity, 7% sales tax, 5% administrative and \$250 cleaning fee**

# LA SALA DI GIULIETTA - EVENING



## DINNER PACKAGES

*All Menus are Priced Per Person*

### FAMILY STYLE DINNER

*Select 1 menu item from each course unless noted otherwise*

**\$45 - MANGIA!** Antipasto, Insalata e Pane, Pasta (2), Dolce

**\$60 - MANGIA! <sup>2</sup>** Antipasto (2), Insalata e Pane, Pasta (2) e Secondi, Dolce

**\$75 - MANGIA! <sup>3</sup>** Antipasto (2), Insalata e Pane, Pasta (2), Secondi (2) + Contorni, Dolce

**\$95 - CHEF'S PRIMO CENA** A six course tasting menu inspired by local and seasonal ingredients

### PLATED DINNER

*Select 2 menu items from each course for day-of guest selection*

**\$55 3 Courses** - Insalata e Pane, Pasta **or** Secondi, Dolce

**\$65 4 Courses** - Insalata e Pane, Antipasto, Pasta **or** Secondi, Dolce

**\$80 5 Courses** - Insalata e Pane, Antipasto, Pasta, Plated Secondi **and** Family Style Contorni, Dolce

### BUFFET DINNER

*Select 1 menu item from each course unless noted otherwise*

**\$40** - Pane (served Family Style), Insalata, Antipasto, Pasta (2), Dolce

**\$50** - Pane (served Family Style), Insalata, Antipasto, Pasta, Secondi, Contorni, Dolce

**\$70** - Pane (served Family Style), Insalata, Antipasto, Pasta (2), Secondi (2), Contorni, Dolce

**Add-On: Antipasto, Insalata or Contorni \$5/pp; Pasta \$10/pp; Secondi \$13/pp; Plated Secondi \$15/pp**

**Upgrade Secondi to Plated Secondi \$5/pp**

★ Children 10 and under **\$10/pp**

★ Outside Dessert Fee **\$2/pp**

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## COCKTAIL HOUR

*Pricing is per person for up to 1 hour*

### **PASSED APPETIZERS**

**\$8/pp** for choice of 2 **\$12/pp** for choice of 3

**Caprese Skewers** - Cherry Tomato, Mozzarella, Basil, Balsamic (V) (GF)

**Antipasto Skewers** - Salami, Mozzarella, Kalamata Olives (GF)

**Chicken Skewers** - with Salsa Verde (GF)

**\*Steak Skewers** - Sirloin with Salsa Verde (GF)

**Assorted Crostini** - Three Specialty Spreads on Toasted Crostini

**Bruschetta** - Tomato, Basil, EVO (V)

**Calabrian Deviled Eggs** - House Deviled Eggs with Calabrian Chili Oil (V) (GF)

**Crispy Polenta** - Crispy Polenta & Mushroom Gravy (Vegan) (GF)

**\*Cocktail Meatballs** - House Red Sauce & Parmigiano Reggiano

**\*Shrimp Cocktail** - Poached Jumbo Shrimp, Homemade Cocktail Sauce (GF)

*\* \$1 upcharge*

### **STATIONARY APPETIZERS**

**\$5 Crudite** - Assorted Raw Vegetables with Italian Hummus and Calabrian Ranch (V) (GF)

**\$5 Cheese & Fruit** - Assorted Cheeses + Fresh Fruit & Crostini (V)

**\$8 Meat & Cheese** - Assorted Italian Meat & Cheese with Olives & Crostini

**\$8 Focaccia Finger Panini** - Combination of Caprese Panini and Prosciutto & Mozzarella Panini

**\$8 Breads & Spreads** - Crostini with Four Assorted Seasonal Spreads

**\$12 Grazing Table** - Assorted Meats, Cheese, Fruit, Olives, Crudite, and Spreads

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# LA SALA DI GIULIETTA - EVENING



## DINNER MENU

*Pricing listed is for a la carte selection - otherwise included in package price*

### **ANTIPASTO \$10**

**Escarole, Beans, & Sausage** - Hot Italian Sausage, Cannellini Beans, Escarole, Chicken Stock (GF)

**Marinated Beans** - House Marinated Cannellini Beans, Chickpeas, Kidney Beans (Vegan) (GF)

**Fried Artichoke** - Marinara, Lemon, EVO, Parmigiano-Reggiano (V)

**Prosciutto & Melon** - Prosciutto, Cantaloupe, Basil, EVO (GF)

**Shrimp Scampi** - Shrimp, White Wine, Lemon, Garlic (GF)

**Polpo** - Charred Octopus, Red Potatoes, Lemon, Celery, EVO (GF)

**Calabrian Mussels** - PEI Mussels, White Wine & Calabrian Chili Broth, Crostini

### **INSALATA \$8**

**House Salad** - Olives, Chickpeas, Cherry Tomatoes, Red peppers, Oregano Vinaigrette (V) (GF)

**Tuscan Kale Salad** - Radicchio, Pecorino, Sunflower Seeds, Creamy Citrus Vinaigrette (GF) +White Anchovies \$1

**Caesar Salad** - Romaine, Pecorino, Focaccia Breadcrumbs, Caesar Dressing +White Anchovies \$1

**Caprese Salad** - Fresh Mozzarella, Heirloom Tomatoes, Basil, Arugula, Balsamic, EVO (V) (GF)

**Chopped Salad** - Radicchio, Endive, Romaine, Cucumber, Crispy Chickpeas, Aged Provolone, Hot Soppresata, Honey Mustard Vinaigrette (GF)

### **PANE \$4** (Gluten Free Flatbread Available)

**House Baked Bread with Oil and Vinegar** (V)

**\$3 add Whipped Ricotta** - Lemon, EVO (V) (GF)

**\$3 add Caponata** - Eggplant, EVO (V) (GF)

**\$3 add Anchovy Butter** (GF)

**\$4 Pane con Cacio** - Fresh Baked Pizza Dough with Provolone (V)

### **PASTA \$13** (Gluten Free Pasta Available)

**Rigatoni & Red Sauce** - Marinara, Parmigiano-Reggiano (V)

**Pork Sugo** - Gemelli, Braised Pork, San Marzano Tomatoes, Parmigiano-Reggiano

**Rigatoni Sorrentino** - Tomatoes, Fresh Mozzarella, Cream, Basil, Parmigiano-Reggiano (V)

**Mushroom Carbonara** - Orecchiette, Local Wild Mushrooms, Guanciale, Egg Yolk, Parmigiano \*Unavail. for Buffet

**Vegetable Aglio e Olio** - Gemelli, Seasonal Vegetables, Garlic, EVO (Vegan)

**Orecchiette Cacio e Pepe** - Grana Padano, Pecorino Romano, Black Pepper (V)

**Gemelli all'Amatriciana** - Guanciale, Tomato, Red Pepper Flakes, Parmigiano-Reggiano

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## SECONDI \$15-18

**Parmesan** - Breaded & Fried **Chicken, Veal, or Eggplant**, San Marzano Sauce, Mozzarella, Provolone

**Marsala** - Rice Floured & Fried **Chicken, Veal, or Eggplant**, Mushrooms, Marsala Wine, Parsley (GF)

**Piccata** - Rice Floured & Fried **Chicken, Veal, or Eggplant**, Butter, Capers, White Wine, Parsley (GF)

**Meatballs & Sauce** - Momma's Recipe Meatballs, Marinara, Parmesan

**Porchetta** - Served with Focaccia & Drippings

**Branzino Acqua Pazza** - Branzino Fillets, Spicy Fish Stock, Roasted Tomatoes (GF)

**Salmon** - Garlic Herb Oven Roasted Salmon (GF)

## PLATED SECONDI \$20-24

**Chianti Beef & Polenta** - Red Wine Braised Short Rib served atop Cacio e Pepe Polenta with Garlic Herb Oil (GF)

**Braised Pork & Polenta** - San Marzano Braised Pork served atop Cacio e Pepe Polenta with Salsa Verde (GF)

**Swordfish Puttanesca** - Tomato, Olives, Capers (GF)

**Stuffed Pepper** - Farro, Seasonal Vegetables, Green Lentils, Salsa Verde (Vegan) (GF) +Sausage \$1

**Frutti di Mare Risotto** - Shrimp, Crab, Mussels, Risotto

**Bolognese Lasagna** - Ground Beef, Marinara, Basil, Mozzarella & Ricotta, Parmigiano-Reggiano

**Carrot Lasagna** - Carrot Bolognese, Herbed Tofu Ricotta, Marinara, Basil (Vegan)

## CONTORNI \$8

**Polenta** - Creamy Polenta, Parmigiano-Reggiano, Black Pepper (V) (GF)

**Marinated Zucchini** - White Wine Vinegar, Oil, Garlic, Basil (Vegan) (GF)

**Roasted Cauliflower** - Ricotta, Pine Nuts, Breadcrumbs & Pesto (V)

**Cacio e Pepe Broccoli** - Roasted Broccoli, Grana Padano, Romano, Black Pepper (V) (GF)

**Seasonal Vegetables** - Pan Roasted Assorted Vegetables (Vegan) (GF)

## DOLCE \$4-6

**Italian Cookies** - House Made Assorted Cookies \*May Contain Nuts

**Tiramisu** - Espresso Soaked Sponge Cake, Whipped Mascarpone, Cocoa Powder + \$1

**Cheesecake** - House-Made Cookie Crust, Cream Cheese, Ricotta, Sour Cream + \$2

**Sheet Cake** - House-Made Vanilla or Chocolate Cake with Buttercream Frosting + \$2

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# LA SALA DI GIULIETTA - EVENING



## BAR PACKAGES

*Priced Per Person*

### **\$50 POSHITANO**

Aperitivo & Classic Cocktails, Primo Rocks & Highballs, Birra, Primo Vino, Digestivo

### **\$40 LONG ISLANDER**

House Rocks & Highballs, Birra, Vino

*Upgrade to Primo Spirits \$5*

### **\$30 ITALYINZ**

Birra e Vino

**\$5 Add-On: Signature Aperitivo or Classic Cocktail**

**\$30 Corkage Fee for outside wine, priced per bottle**

*Bar packages are priced per person, as "open bar" for 3.75 hours, and include non-alcoholic beverages. Last call will be announced 15 minutes prior to the conclusion of the event*

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## **CONSUMPTION**

Bar selection charged by consumption - alcohol tallied for host.

## **CASH BAR**

Bar selection - bar tabs paid individually by guests of host

## **\$5 NON-ALCOHOLIC BEVERAGE SERVICE**

Automatically applied for all Minors and Consumption or Cash Bars

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## BAR SELECTIONS

Prices reflect Consumption or Cash Bar charges

### **VINO \$10 glass /\$40 bottle**

**BUBBLES:** Prosecco

**WHITE:** Pinot Bianco & Greco

**ROSE:** Lacrima

**RED:** Pinot Nero & Merlot

### **BIRRA \$6**

**Italian Lager** - Peroni

**Domestic** - Miller High Life

**IPA** - Bell's Two Hearted

**Red Ale** - North Country Fire House

**Stout** - Guinness

**Hard Seltzer** - White Claw

**Non-Alcoholic** - Athletic Brewing Hazy IPA

### **APERITIVO \$10**

**House Sangria** - Red Wine, Fruit & Spices

**Aperol Spritz** - Aperol, Prosecco, Orange

**Vodka/Gin + Tonic** - Tito's or Hayman's and House Rosemary Tonic

**Campari e Soda**

### **CLASSICS \$13**

**Godfather** - Dewars White Label Scotch, Lazzaroni Amaretto, Lemon

**Martini** - Tito's Vodka Or Hayman's Gin, Cinzano Dry Vermouth, Olive

**Manhattan** - Old Overholt Rye, Alessio Vermouth Di Torino, Angostura Bitters, Cherry

**Negroni** - Hayman's Gin, Campari, Cinzano Rosso, Orange

### **DIGESTIVO \$8**

**House-Made Limoncello, Amaro, Grappa**

### **ROCKS & HIGBALL SPIRITS \$10 -House \$13 -Primo**

All Rocks & Highballs Spirits are served Neat, On the Rocks, or with a Non-Alcoholic Mixers

**HOUSE** - Tito's Vodka, Beefeater Gin, Bacardi Rum, Hornitos Tequila, Jameson Irish Whiskey, Maker's Mark Bourbon, Famous Grouse Scotch

**PRIMO** - Ketel One Vodka, Bluecoat Gin, Maggie's Farm Rum, Espolon Tequila, Angel's Envy Rye, Russel's Reserve Bourbon, Laphroaig Scotch

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### **N/A BEVERAGES \$5**

**Soft Drinks** - Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Club Soda, Tonic

**Juices** - Orange Juice, Cranberry Juice, Pineapple Juice

**Coffee** - Brewed Regular + Decaf, Whole Milk, ½ & ½, Oat Milk, Soy Milk, Sugar and Sugar Substitutes

**Espresso** - Espresso, Cappuccino, Latte, Cortado, Americano

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