LA SALA DI GIULIETTA

Di Anoia'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.

The Giulietta Dining Room is outfitted with 15 (3') white marble-top tables and 60 wooden blue-padded chairs. Three 6' auxiliary tables, and Four 36" round high-top tables are additionally available for use. Table linens are available to rent via 1978 Collective.

Red & white checkered **or** white napkin linens are provided for all events.
Black paper beverage napkins will also be provided at the bar and with any stationary or passed appetizers.

The Equipment | Decor | Printables

Guest WIFI
Sonos Sound System
HDMI Projector

Blue/Gold/Green/White Tea Light Votives
Assorted Crystal Bud Vases

2 Floor Sign Easels
Custom Guest Menus
Printed Door Signs
Visual Floor Plans

Seating Chart +$50 or Escort Cards +$20 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 1 hour prior to the start of the event and host cleanup must conclude 30 minutes following 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: $2,500 // Friday - Sunday: $4,000

All pricing is subject to 15% gratuity, 7% sales tax, 10% administrative fee

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DINNER PACKAGES

All Menus are Priced Per Person

FAMILY STYLE DINNER

Select 1 menu item from each course unless noted otherwise

$50 - **MANGIA!** Insalata e Pane, Pasta (2), Dolce

$65 - **MANGIA! 2** Antipasto, Insalata e Pane, Pasta (2) e Secondi, Dolce

$85 - **MANGIA! 3** Antipasto (2), Insalata e Pane, Pasta (2), Secondi (2) + Contorni, Dolce

$120 - **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** Plated Secondi, Dolce

$65 **4 Courses** - Insalata e Pane, Pasta, 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

$45 - Pane (served Family Style), Insalata, Antipasto, Pasta (2), Dolce

$60 - 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 $8/pp; Pasta $12/pp; Secondi $16/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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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 Soppressata, 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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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, 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/Cash Bar Guests

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BAR SELECTIONS

Prices reflect Consumption or Cash Bar charges

VINO $10

BUBBLES: Prosecco
WHITE: Pinot Bianco & Sauvignon Blanc-Trebbiano & Moscato
ROSE: Lacrima
RED: Pinot Nero & Red Blend

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

DIGESTIVO $8

House-Made Limoncello, Amaro, Grappa

APERTIVO $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
Vespa 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

ROCKS & HIGHBALL SPIRITS $10 -House $13 -Primo

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

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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