

sotto13

GROUP DINING MENUS



West Village | New York City

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[Click here to connect with our event manager and book your event.](#)

Prices, packages & menu items subject to change. Minimum spend or room fee may apply. 121023

GROUP DINING SOCIAL BRUNCH MENU

available saturday and sunday afternoons * \$60 per person

Our popular social brunch is a festive experience for groups - a selection of signature cocktails, brunch plates, brick oven pizza and sides, served family style. A large skylight in the dining room creates an incredible vibe with an abundance of natural light.

2-hour brunch package * tax & gratuity additional



5

UNLIMITED BRUNCH COCKTAILS

2 hour seating (inquire about our extended time options)

bellini *prosecco, peach puree*
sangria *seasonal*

BRUNCH ITEMS

avocado toast
*feta, spicy aioli,
pomegranate, ciabatta*

black currant french toast
creme anglaise

eggs benedict
poached eggs, focaccia, canadian bacon, hollandaise

side applewood smoked bacon & crispy potatoes

DESSERT

bomboloni *nutella stuffed donut holes*

OPTIONS FOR VEGAN GUESTS

quinoa bowl - *roasted vegetables, market greens, avocado*

pomodoro - *rigatoni, fresh basil*
(gluten free pasta available)

substitution options...

mimosa / bloody mary / fuzzy navel
seasonal margarita / champagne mule

substitution option...

smoked salmon
*creme fresh, dill, pickled shallots, fried capers,
toasted bread*

shroom pizza
mushroom duxelle, bel paese, ricotta, chives, truffle oil

margherita pizza
fresh mozzarella, basil, olive oil

substitution options...

waffle blt
sweet & spicy bacon, gem lettuce, tomato, honey aioli

quinoa bowl
*7-minute egg, roasted vegetables, avocado, greens,
lemon thyme dressing*

tuscan eggs
fried egg, focaccia garlic bread, pomodoro

scramble
bel paese, brussels sprout, chives, toasted bread

pomodoro
rigatoni, pomodoro sauce, fresh basil, stracciatella

GROUP DINING SOCIAL BRUNCH (ADD-ON)



CRAFT YOUR OWN PROSECCO COCKTAIL EXPERIENCE

A fun experience for your guests. Trays of fruit purees, liqueurs and garnish to craft your own prosecco cocktails at the table. Add it to your social brunch for +10 per person.



GROUP DINING WEEKDAY MENU

*available evenings, sunday through thursday * \$65 per person*

*3-course menu experience offering your guests a selection of a variety of antipasti & pizza, entrees and dessert.
includes soft drinks * tax & gratuity additional*



ANTIPASTI

for the table

margherita pizza

fresh mozzarella, tomato sauce, basil, olive oil

arancini

lemon, saffron, smoked mozzarella, fresh herb tomato coulis

arugula salad

toasted almond vinaigrette, fennel, radish, orange segments

ENTREE

served individual; guest choice

roasted chicken

fresh herb potato hash, sauteed haricots verts, pan sauce

grilled salmon

*pear couscous, diced vegetables,
green tomato vinaigrette, basil oil*

cavatelli

*roasted vegetables, artichoke, tomato,
butternut squash, parmigiano*

DESSERT

for the table

bomboloni *nutella stuffed donut holes*

OPTION FOR VEGAN / GLUTEN FREE GUESTS UPON REQUEST

substitution options...

shroom pizza

*mushroom duxelle, mozzarella, ricotta, chives,
truffle oil*

pepperoni picante pizza *stracciatella, pickled
jalapeno, tomato sauce*

caesar salad *romaine, watercress, parmigiano,
bonito bread crumbs*

pear salad *baby spring mix, grapes, gorgonzola,
red wine vinaigrette*

substitution options...

hanger steak (+5 pp) *marble potatoes, broccolini,
brandy green peppercorn*

branzino (+5 pp) *pumpkin romesco, shaved fennel,
grapefruit, blood orange, lemon vinaigrette*

gnocchi lamb sausage *spicy lamb sausage ragu,
market greens*

veal ragu *hand cut rigatoni, ricotta salata*

pomodoro *rigatoni, tomato sauce, stracciatella, basil*

GROUP DINING MENU

available evenings, daily · \$85 per person

*a 4-course menu experience offering your guests a selection of a variety of antipasti & pizza, a pasta course, entrees and dessert.
includes soft drinks · tax & gratuity additional*



ANTIPASTI

for the table

meatballs

ricotta, pomodoro

pear salad

baby spring mix, grapes, gorgonzola, red wine vinaigrette

shroom pizza

mushroom duxelle, mozzarella, ricotta, chives, truffle oil

PASTA

for the table

veal ragu

hand cut rigatoni, ricotta salata

cavatelli

*roasted vegetables, artichoke, tomato,
butternut squash, parmigiano*

ENTREE

served individually; guest choice

roasted chicken

fresh herb potato hash, sauteed haricots verts, pan sauce

branzino

*pumpkin romesco, shaved fennel, grapefruit, blood orange,
lemon vinaigrette*

hanger steak

marble potatoes, broccolini, brandy green peppercorn

DESSERT

for the table

bomboloni *nutella stuffed donut holes*

OPTION FOR VEGAN / GLUTEN FREE GUESTS UPON REQUEST

substitution options...

arancini *lemon, saffron, smoked mozzarella,
fresh herb tomato coulis*

margherita pizza *mozzarella, tomato sauce, basil*

kale pizza *mozzarella, pesto, crispy kale,
parmigiano, lemon zest*

caesar salad *romaine, watercress, parmigiano, bonito
bread crumbs*

arugula salad *almond vinaigrette, fennel, radish,
orange segments*

substitution options...

gnocchi lamb sausage *spicy lamb sausage ragu,
market greens*

pomodoro *rigatoni, tomato sauce, stracciatella, basil*

*Note... pasta course may be served individually upon request. If
served individual, select one pasta choice.*

substitution options...

osso buco *braised pork shank, saffron risotto, au jus*

grilled salmon *pear couscous, diced vegetables,
green tomato vinaigrette, basil oil*

GROUP DINING – COCKTAIL PARTY

available evenings, daily

Host a cocktail style party for a casual, 2 hour social experience. Includes light antipasti & bar snacks passed butler-style. Available for groups of 40+. Semi-private or private space required.

With Beer & Wine Service (\$80 per person)

Includes unlimited beer & wine selection (house red, white & sparkling)

With Open Bar Service (\$100 per person)

Includes unlimited beer & wine selection (house red, white & sparkling), full liquor, (2) of our signature cocktails

(Certain super premium liquors are excluded such as single malt scotches. see inclusion list)



MENU

passed butler style

arancini

*lemon, saffron, smoked mozzarella,
fresh herb tomato coulis*

crostini

fresh ricotta, lemon, honey

mozzarella sticks

fried prosciutto

shroom pizza

mushroom duxelle, mozzarella, ricotta, chives, truffle oil

margherita pizza

mozzarella, tomato sauce, fresh basil, olive oil

substitution options...

avocado toasts

*feta, spicy aioli, pomegranate,
ciabatta*

smoked salmon

*creme fresh, dill, pickled shallots,
fried capers, toasted bread*

spicy sausage pizza

*mozzarella, tomato sauce,
caramelized onions*

crispy prosciutto

*burrata cream, cooked prosciutto,
sundried tomato, exotic mushrooms*

GROUP DINING – CUSTOMIZED MENUS

Our group dining menus and packages are designed to create a great experience for your group and make it easy for you as the host. However, if you prefer something different, please let us know and we would be happy to work with you to create a customized menu and group dining experience.



BEVERAGE OPTIONS

*alcohol package options for Primi & Secondi Menus * tax & gratuity additional*

BY CONSUMPTION – HOST PAYS BAR TAB

*You, or your guests, may order alcoholic beverages ala carte from the menu.
The host will be presented with a bar tab at the conclusion of the event.*

UNLIMITED BEER & WINE SERVICE (+\$40 PER PERSON)

Includes unlimited beer & wine selection (house red, white & sparkling)

OPEN BAR SERVICE (+\$60 PER PERSON)

*Includes unlimited beer & wine selection (house red, white & sparkling),
full liquor and 2 of our signature cocktails
(Certain super premium liquors are excluded such as single malt scotches, etc.)*

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NEXT STEPS:

1. Select Your Food Menu & Beverage Package.

Let us know which menu package you would like (and if you would like to make any substitutions) and which beverage option you select. If you have any questions or special requests, we would be happy to advise and assist.

2. Event Order & Reservation Deposit.

We will provide, for your review and sign-off, our group dining order form that outlines everything for your event, including confirmation of your menu package and selections. Your reservation and event will be wrapped up and booked with the receipt of a deposit - 25% of your estimated final bill.

3. Final Guest Count & Details.

7-10 days prior to your event, just let us know if your final guest count has changed. We are happy to answer any final questions or discuss any details. Otherwise, we'll await the arrival of you and your guests for your special event.

We look forward to serving you!

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