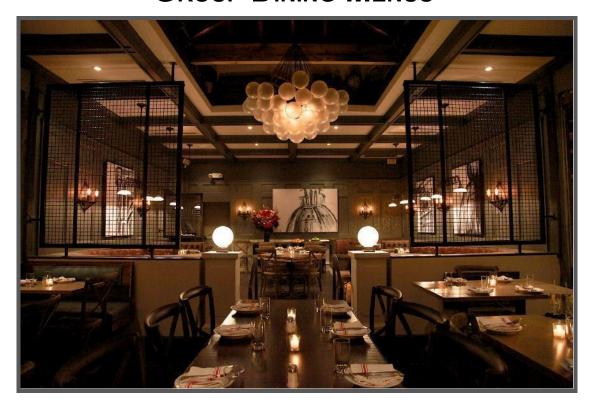
sotto13

GROUP DINING MENUS







West Village I New York City 140 w13th Street New York, NY 10011

www.sotto13.com | 212.647.1001 | @sotto13nyc

Click here to connect with our event manager and book your event.

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





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

<u>substitution option</u>....

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

<u>substitution options</u>....

waffle blt

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

quinoa bowl

 $\bar{7}$ -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

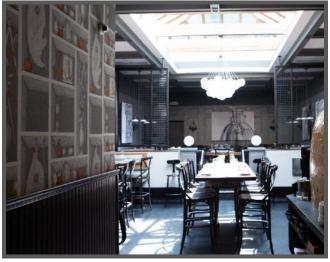
GROUP DINING SOCIAL BRUNCH (ADD-ON)



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

<u>substitution options</u>....

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

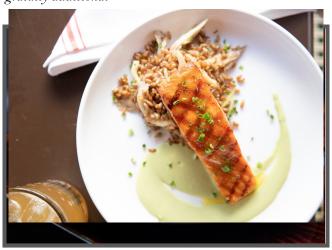
marble potatoes, broccolini, brandy green peppercorn

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

 $mush room\ duxelle,\ mozzarella,\ ricotta,\ chives,\ truffle\ oil$

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.)

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!

Click here to connect with our event manager and book your event.

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

