



*Calabria Restaurant LLC*  
*Il Brigante Restaurant*  
214 Front Street  
New York, NY 10038  
Tel: 212 285-0222 Fax: 212 721-2547

## IL BRIGANTE PARTY OPTIONS & PRICING

### **APPETIZERS**

I. Please pick a maximum of **TWO** pizzas to be served family style:

#### **Margherita**

*Tomato sauce, mozzarella fior di latte, and basil*

#### **Calabria**

*Tomato sauce, mozzarella fior di latte, hot sopressata, black olives, and red onions*

#### **4 Formaggi**

*Gorgonzola, Taleggio, Asiago, and mozzarella fior di latte*

#### **Bufalina**

*Imported buffalo mozzarella, cherry tomatoes, basil and olive oil*

#### **Quattro Stagioni**

*Tomato sauce, mozzarella fior di latte, artichokes, ham, black olives, and wild mushrooms*

#### **Paesana**

*Tomato sauce, mozzarella fior di latte, mushrooms, sausage, and roasted peppers*

II. Please pick **THREE** appetizers to be served family style:

#### **Insalata Mista**

*Organic greens in balsamic vinaigrette*

#### **Caesar Salad**

*Romaine salad tossed in our homemade dressing*

#### **Insalata Tricolore**

*Radicchio, fennel, and rucola in olive oil and balsamic vinegar*

#### **Insalata di Pomodori**

*Vine ripened Campari tomatoes, red onion, oregano, and extra virgin olive oil*

#### **Insalata di Rucola e Gorgonzola con Pere**

*Rucola salad with pears, gorgonzola cheese and pine nuts*

#### **Parmigiana di Melanzane**

*A tower of eggplant, tomato, basil, and mozzarella baked in our brick oven*

#### **Burrata Mozzarella**

*Fresh imported Italian cheese, served with Arugula and campari tomatoes*

#### **Fritturella Mista**

*Lightly fried calamari and shrimp*

#### **Broccoli di Rape e Salsicce**

*Spicy broccoli di rape topped with hot Italian sausage*

#### **Arancini**

*Baked rice ball coated with breadcrumbs, filled with beef ragu and mozzarella cheese.*

#### **Salsiccia con Polenta di Mais, e Scaglie di Parmegiano Reggiano**

*Italian sausage with corn polenta, and shaved parmesan cheese.*

#### **Bufala e Prosciutto di Parma**

*Imported buffalo mozzarella with prosciutto di parma, basil and extra virgin olive oil.*

## **MAIN COURSE**

Please pick **FOUR** of the following. Each guest will be served one of the three choices individually plated.

### **Pollo ai Funghi e Marsala**

*Chicken breast sautéed with Marsala wine and mushrooms sauce.*

### **Petto di Pollo alla Griglia**

*Grilled chicken breast served with roasted potatoes and vegetables.*

### **Pollo e Salsicce**

*Chicken and sausage sautéed with rosemary, garlic, balsamic vinegar, served with roasted potatoes*

### **Saltimbocca alla Romana**

*Veal cutlet stuffed with Prosciutto di Parma, fontina cheese and sage cooked in butter and white wine sauce and served with potatoes and vegetables*

### **Branzino al Forno**

*Whole branzino baked in our wood-burning oven, served with roasted potatoes and zucchini*

### **Pescespada alla Puttanesca**

*Grilled swordfish, topped with capers, black olives in a light tomato sauce*

### **Salmone al Vino Bianco**

*Salmon sautéed with lemon, white wine, and capers*

### **Dentice alla Livornese**

*Filet red snapper with sautéed mussels, clams and marinara sauce*

### **Rigatoni Salsiccia e funghi**

*Fresh rigatoni pasta with Italian sausagees and mushrooms in a pink sauce*

### **Fusilli Silani**

*Pasta with sausage ragu and caciocavallo cheese*

### **Trofie al Pesto**

*spiral-shaped pasta with our homemade pesto Genovese sauce*

### **Risotto ai Frutti di Mare**

*Italian rice with seafood*

### **Farfalle alla Campagnola**

*Bowtie pasta sauteed with broccoli di rape, sweet Italian sausage, sundried tomato, white wine and garlic*

### **Spaghetti alla Carbonara**

*Italian smoked pancetta with onions, egg yolks, Parmigiano Reggiano, and pecorino*

### **Rigatoni alla Norma**

*Tubular pasta in a rich tomato sauce, topped with eggplant, fresh basil, ricotta salata*

### **Fettuccine alla Bolognese**

*Slow-cooked homemade beef ragu' with Fresh Fettuccine pasta*

## **DESSERTS**

**Assortment of all our desserts**

**Coffees and Teas**

\*Renting the entire restaurant space minimum of \$2500 on Monday-Wednesday, Thursday through Sunday \$3500 and requires a deposit of \$500.

**Option 1: \$56 per person. Only sodas, coffee, and tea are included. All other drinks, including alcohol and bottled water, will be C.O.D. Tax and tip are not included.**

**Option 2: \$72 per person. Includes sodas, coffee, beers and wine [maximum of 1 bottle of wine per person] Tax and tips are not included.**

**Option 3: \$99 per person unlimited food and all soft drinks, bottled water, beers, and wine are included. Tax and tips are not included.**

\*Included wines for option 2 and 3

### Red Wine

**Pinot Noir Mandruzzo** Pravis 2015  
**Nero d'Avola** , *Poggionotte* 2015  
**Chianti Classico Riserva** Villa S. Andrea 2012  
**Barbera d'Alba** , *Livia Fontana* 2015  
**Cabernet Sauvignon** , Zolo 2016  
**Merlot** , *Amastuola* 2014  
**Primitivo di Manduria** , *Ater* 2011  
**Montepulciano d'Abruzzo** Colle sale 2015

### White Wine

**Pinot Grigio Dolomiti** Parvis 2017  
**Falanghina** , *La Sibilla* 2017  
**Chardonnay** , *Pierpaolo Pecorari* 2017  
**Sauvignon Blanc**, *Pierpaolo Pecorari* 2017  
**Rose' Belle Amour** "Schiava Pravis" 2017  
**Pecorino Colline Pescaresi** Ciaovolich 2017  
**Vernavvia di San Gimignano** Cesani 2017  
**Vermentino di Sardegna**, *Terramea*, 2017

**\$5 per person supplement:**

**Valdobbiadene Prosecco Brut** , *Col Vetoraz* 2017  
**Moscato d'Asti** , *Tenuta La Carretta* 2017