



*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

**Option 1: \$75 pp.** Soft drinks are included

### **APPETIZERS**

I. Pizza will be served family style:

#### **Margherita**

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

**Mid-course:** Other options available upon request

II. Served family style:

#### **Caesar Salad**

*Romaine salad tossed in our homemade dressing*

#### **Burrata Mozzarella**

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

#### **Fritturella Mista**

*Lightly fried calamari and shrimp*

### **MAIN COURSE**

III. Each guest will be served one of the choices individually plated.

#### **Cotoletta di Vitello alla Milanese**

*Breaded veal cutlet topped with rucola and cherry tomatoes.*

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

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

#### **Rigatoni Salsiccia e Funghi**

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

#### **Trofie al Pesto**

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

#### **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 ragú with fresh fettuccine pasta*

***Desserts and coffee will be served individually.***

**\* Renting the entire restaurant space requires a minimum of \$3500 and will also require a deposit of \$500. Tax and tips are not included.**



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## **IL BRIGANTE PARTY OPTIONS & PRICING**

**Option 2: \$95 pp.** Soft drinks and Peroni draft beer included.

**APPETIZERS** Other options available upon request

I. Pizza will be served family style:

**Margherita**

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

**Mid-course:** Other options available upon request.

II. Served family style:

**Fritturella Mista**

*Lightly fried calamari and shrimp.*

**Insalate Rucola Pera e Gorgonzola**

*Rucola salad with pears and gorgonzola cheese in extra virgin olive oil and lemon dressing.*

**Parmigiana di Melanzane**

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

**MAIN COURSE**

III. Each guest will be served one of the choices individually plated.

**Rigatoni Salsiccia e Funghi**

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

**Lasagna di Carne**

*Fresh pasta layered with meat sauce, tomato sauce, ricotta, parmigiano, and mozzarella cheese.*

**Spaghetti and Meatballs**

*Spaghetti with tomato sauce and beef meatballs.*

**Pollo e Salsicce**

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

**Pollo alla Parmigiana**

*Chicken breast breaded and baked with tomato sauce, homemade mozzarella and grated Parmigiano Reggiano cheese. Served with potatoes and vegetables.*

**Saltimboca 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 potatoes and vegetables.*

**Salmone al Vino Bianco e Capperi**

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

***Desserts and coffee will be served individually.***

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## **IL BRIGANTE PARTY OPTIONS & PRICING**

### **Option 3: \$140 pp.** Wine and beer included

**APPETIZERS** Other options available upon request.

I. Pizza will be served family style:

**Margherita**

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

**Paesana**

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

**Mid-course:** Other options available upon request.

II. Served family style:

**Fritturella Mista**

*Lightly fried calamari and shrimp.*

**Gamberoni Saltati**

*King prawns in butter, garlic, and white wine.*

**Insalate di Avocado e Gamberi**

*Shrimp, avocado, cherry tomatoes and red onions in extra virgin olive oil and lemon dressing.*

**Caprese di Bufala**

*Organic beefsteak tomatoes with imported buffalo mozzarella and basil.*

**MAIN COURSE** Other options available upon request.

III. Each guest will be served one of the choices individually plated.

**Linguine al Nero di Seppia con Frutti di Mare**

*Black linguine with imported scampi, calamari, mussels, Manila clams, extra virgin olive oil, garlic and cherry tomatoes.*

**Spaghetti alle Vongole Veraci**

*Spaghetti with fresh Manila clams in extra virgin olive oil, white wine and parsley.*

**Saltimboca 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.*

**Agnello Scottadito**

*Grilled organic lamb chops topped with a reduction of balsamic vinegar, served with vegetables and potatoes.*

**Branzino al Forno**

*Whole branzino baked in our wood burning oven, served with potatoes and vegetables.*

**Salmon al Vino Bianco e Capperi**

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

***Desserts and coffee will be served individually.***

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