

TARALLUCCI E VINO EVENTS

DINNER MENU

GREENMARKET-INSPIRED | HOUSE-MADE PASTRIES | HAND-ROLLED PASTA | UNIQUE WINE SELECTIONS



DINNER

BUFFET \$80PP

1 ANTIPASTI
3 SECONDI, 2 CONTORNI
3 MINI DESSERTS PP

FAMILY STYLE, 3 COURSE \$80PP

2 ANTIPASTI
3 SECONDI, 2 CONTORNI
3 MINI DESSERTS

PLATED, 3 COURSE \$105PP

1 ANTIPASTI
1 SECONDI (CHOICE OF 3)
1 DOLCI PLATED (CHOICE OF 2)
OR 3 MINI DESSERTS PP FAMILY STYLE

PLATED, 4 COURSE \$115PP

1 ANTIPASTI
1 PASTA (CHOICE OF 2)
1 SECONDI (CHOICE OF 2)
1 DOLCI PLATED (CHOICE OF 2)
OR 3 MINI DESSERTS PP FAMILY STYLE



ANTIPASTI

INSALATA

ROMAN LETTUCE, PISTACHIO, RADISH,
RED ONIONS, CUCUMBER, CHERRY
TOMATOES, PARMIGIANO, HERB
VINAIGRETTE

RUCOLA E CARCIOFI

ARTICHOKES, ARUGULA, SHAVED
PARMIGIANO, WALNUTS, BALSAMIC
VINAIGRETTE

RADICCHIO

RED LEAF LETTUCE, ROASTED CARROTS,
RADICCHIO, POMEGRANATE, GOAT
CHEESE, LEMON DRESSING

CESARE

BABY GEM LETTUCE, CAESAR DRESSING,
CURED EGG YOLK

BURRATA

BABY BEET, BLUEBERRIES, AROMATIC BREAD
CRUMBS
ADD PROSCIUTTO (+\$2PP)

POLPETTINE

VEAL AND BEEF MEATBALLS, SAN MARZANO
TOMATOES, PARMIGIANO

CONTORNI

PATATE

ROSEMARY ROASTED FINGERLING
POTATOES

ASPARAGI

ROASTED ASPARAGUS, OLIVE OIL, FLAKY
SEA SALT

SAUTÉED BROCCOLI RABE

GARLIC, CALABRIAN CHILI, OLIVE OIL

SHISHITOS

FIRE ROASTED PEPPERS, FLAKY SEA
SALT

CAVOLETTI DI BRUXELLES

ROASTED BRUSSELS SPROUTS, CHILI,
COLATURA

SECONDI

GLUTEN FREE (+\$4PP) AND VEGAN OPTIONS AVAILABLE

STROZZAPRETI AL POMODORO

SAN MARZANO TOMATOES, GARLIC,
BASIL, OLIVE OIL

ORECCHIETTE AL PESTO

BASIL PESTO, PINE NUTS,
PARMIGIANO

RIGATONI

SLOW COOKED SHORT RIB RAGU

CACIO E PEPE

STROZZAPRETI, POCORING ROMANO,
BLACK PEPPER CORN

STROZZAPRETI CON FUNGHI

SAUTÉED MIXED MUSHROOMS, BLACK
GARLIC, PARMIGIANO

EGGPLANT PARMIGIANA

EGGPLANT, MOZZARELLA, TOMATOES,
BREADCRUMBS
VEGAN EGGPLANT PARMIGIANA (+\$4PP)

SALMONE

ROASTED SALMON, LEMON VINAIGRETTE

POLLO

ROASTED CHICKEN, HERB JUS

MILANESE

BREADED CHICKEN BREAST, ARUGULA,
SHAVED PARMIGI, LEMON DRESSING

BRANZINO (+\$7PP)

FILET OF MEDITERRANEAN SEA BASS,
SALSA VERDE

TAGLIATA (+\$20PP)

NEW YORK STRIP STEAK, BABY ARUGULA,
PARMIGIANO, CHERRY TOMATOES, PINE
NUT VINAIGRETTE

DESSERTS

TIRAMISÙ

LADYFINGERS, ITALIAN COFFEE, MASCARPONE CREAM, RUM

FRUTTA

SELECTION OF SEASONAL FRUIT (GF)

TORTA ALLA MOUSSE DI CIOCCOLATO

DARK CHOCOLATE MOUSSE, FLOURLESS CHOCOLATE CAKE, DARK COCOA (GF)

VANILLA PANNA COTTA

FRESH BERRIES (GF)

TORTA AL LIMONCELLO

PAN DI SPAGNA, LIMONCELLO MOUSSE, LEMON CURD

TORTA DI FORMAGGIO

MAPLE CHEESECAKE, WALNUT, HAZELNUT, COOKIE CRUMBS



MINI DESSERTS

BIGNÈ

CHOCOLATE GLAZED CREAM PUFFS,
CHANTILLY CREAM

TIRAMISÙ

LADYFINGERS, ITALIAN COFFEE, MASCARPONE
CREAM, RUM

VANILLA PANNA COTTA

SEASONAL FRUIT (GF)

CROSTATA AL LIMONE

LEMON CUSTARD, ITALIAN MERINGUE

CANNOLI ABRUZZESI

NUTELLA, MASCARPONE CREAM, CACAO NIBS

CIOCCOLATO BIANCO

CHOCOLATE SHELL WITH WHITE CHOCOLATE
CANACHE AND RASPBERRY

BERRY SALAD

BLUEBERRY, RASPBERRY, BLACKBERRY, MINT (GF)

FLOURLESS CHOCOLATE CUPCAKE

WHIPPED CREAM ICING (GF)



BEVERAGES

OUR VERSATILE WINE LIST FEATURES GEMS FROM FAMILY-RUN AND BIODYNAMIC WINERIES IN ITALY.

ALL BEVERAGE PACKAGES INCLUDE:

SOFT DRINKS: COCA COLA, DIET COKE, SPRITE,
TONIC, CLUB SODA, GINGER ALE
SAN PELLEGRINO: SPARKLING, ARANCIATA,
LIMONATA, CHINOTTO
REGULAR & DECAF DRIP COFFEE BY LAVAZZA
ASSORTED TEAS BY SERINDIPITEA

ARGENTO WINE & BEER \$52PP UP TO 3 HOURS

SCAVE, I CASALI, ABRUZZO
MONTEPULCIANO D'ABRUZZO, I CASALI, ABRUZZO
PROSECCO, LE MANZANE, VENETO
PERONI, PALE ALE, ROMA

ORO OPEN BAR \$65PP UP TO 3 HOURS

SCAVE, I CASALI, ABRUZZO
MONTEPULCIANO D'ABRUZZO, I CASALI, ABRUZZO
PROSECCO, LE MANZANE, VENETO
PERONI, PALE ALE, ROMA

LUKSUSOWA VODKA	WILD TURKEY RYE
BEEFEATER GIN	APEROL
ESPOLON TEQUILA	CAMPARI
BACARDI SUPERIOR	CINZANO SWEET
JAMESON WHISKEY	VERMOUTH
WILD TURKEY BOURBON	CINZANO DRY VERMOUTH

PLATINO OPEN BAR \$78PP UP TO 3 HOURS

SCAVE, I CASALI, ABRUZZO
MONTEPULCIANO D'ABRUZZO, I CASALI, ABRUZZO
PROSECCO, LE MANZANE, VENETO
PERONI, PALE ALE, ROMA

KETEL ONE VODKA	CINZANO SWEET
TITO'S VODKA	VERMOUTH
TANQUERAY GIN	CINZANO DRY
BOMBAY SAPPHIRE GIN	VERMOUTH
CASAMIGOS BLANCO	COINTREAU
CASAMIGOS RESPOSADO	COURVOISIER VS
JAMESON IRISH WHISKEY	LUXARDO AMARETTO
BULLEIT BOURBON & RYE	GRAND MARNIER
JW BLACK SCOTCH	LUXARDO LIMONCELLO
APEROL	RAMAZZOTTI SAMBUCA
CAMPARI	MONTENEGRO AMARO

~ our wine list & liquor selection changes based on availability ~



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