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# Arte Café

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*Authentic Italian*

*From corporate functions, rehearsal dinners, birthdays,  
holiday parties, baby showers, our private rooms are  
perfect for any occasion!*





# LUNCH SIT-DOWN PARTY MENU



## DRINKS

*\$24 per person for two and a half hours of wine, prosecco, and sodas*  
*\$26 per person for two and a half hours of wine, beer, prosecco and sodas*  
*\$28 per person for two and a half hours of champagne, mimosa, screwdriver, Bloody Mary*  
*\$35 per person for two and a half hours of open bar with premium liquor*

### **MENU 1** (Price per Person)

\$38 Monday–Tuesday-Wednesday  
 \$45 Thursday-Friday  
 \$48 Saturday-Sunday

### **MENU 2** (Price per Person)

\$38 Monday–Tuesday-Wednesday  
 \$46 Thursday-Friday-Saturday  
 \$50 Saturday-Sunday

### **MENU 3** (Price per Person)

\$38 Monday–Tuesday-Wednesday  
 \$45 Thursday-Friday-Saturday  
 \$52 Sunday

### **MENU 4** (Price per Person)

\$44 Monday–Tuesday-Wednesday  
 \$51 Thursday-Friday-Saturday  
 \$58 Sunday



## MENU 1

### FIRST COURSE

**Caesar Salad**, *classic caesar salad*

**Mista Salad**, *field greens, balsamic vinaigrette*

**Zucchine Fritte**, *crispy fried zucchini, spicy tomato sauce*

### SECOND COURSE

**Chicken Piccata**, *chicken breast, lemon and caper sauce, mashed potatoes, spinach*

**Rigatoni Alla Siciliana**, *eggplant, tomato, basil, ricotta salata*

**Fusilli Alla Norcia**, *sweet & hot sausage, pink tomato sauce*

**Penne Primavera**, *mixed seasonal vegetables*

### DESSERT

Tiramisu

Coffee & Tea

## MENU 2

### FIRST COURSE

**Caesar Salad**, *classic caesar salad*

**Mediterranea**, *greens, cucumber, cherry tomatoes, feta cheese, chickpeas, black olives*

**Cozze Al Vino Bianco**, *steamed mussels, white wine, garlic, parsley*

### SECOND COURSE

**Chicken Valdostana**, *chicken breast, prosciutto, fontina cheese, sautéed spinach*

**Salmone**, *grilled salmon, butternut squash puree, and spinach*

**Rigatoni Alla Siciliana**, *eggplant, tomato, basil, ricotta salata*

**Fettuccine Bolognese**, *home-made pasta, rustic meat ragout*

### DESSERT

Chocolate Mousse

Coffee & Tea

## MENU 3

### FIRST COURSE

**Caprese**, *imported Bufala mozzarella, vine tomatoes, fresh basil*

**Calamari Fritti**, *crispy calamari with spicy tomato sauce*

**Pere e Noci**, *pear, romaine, frisee, walnut, walnut-honey dressing*

### SECOND COURSE

**Chicken Valdostana**, *chicken breast, prosciutto, fontina cheese, sautéed spinach*

**Salmone**, *grilled salmon, butternut squash puree, spinach*

**Parmigiana di Pollo**, *traditional chicken parmesan, spaghetti alla chitarra, tomato sauce*

**Ravioli**, *homemade ricotta & spinach ravioli, pink sauce*

### DESSERT

Apple Tart with ice-cream

Coffee & Tea

## MENU 4

### FIRST COURSE

**Bietole**, *arugula, goat cheese, pistachio, sherry vinaigrette*

**Tagliere Misto**, *chef selection of imported cheeses, cured meats, mixed olive oil, grilled Portuguese octopus salad, potatoes, caper berries, onions, roasted p*

### SECOND COURSE

**Bistecchina**, *marinated skirt steak, salsa verde, mashed potatoes, baby carrots*

**Branzino**, *pan seared, seasonal vegetables parsnip puree*

**Chicken Valdostana**, *chicken breast, prosciutto, fontina cheese, sautéed spinach*

**Garganelli**, *shrimp, asparagus, grape tomatoes*

### DESSERT

Apple Tart, Tiramisu

Chocolate Mousse

Coffee & Tea



# BRUNCH SIT-DOWN PART MENU



## DRINKS

*\$26 per person for two and a half hours of wine, beer, prosecco and sodas*  
*\$28 per person for two and a half hours of champagne, mimosa, screwdriver, Bloody Mary*  
*\$35 per person for two and a half hours of open bar with premium liquor*

### MENU 1

**Price per person:**

**\$28 Saturday**

**\$35 Sunday**

Fresh Fruit & Berry Salad, *whipped cream on top*  
 Brioche French Toast, *fresh fruit, whipped cream, maple syrup*

3 Eggs Any Style, *bacon or sausage*  
 Chicken Caesar Salad, *traditional Caesar w/ grilled chicken*  
 Omelete, *spinach & goat cheese*

Frittata Primavera, *onions, carrots, peppers, zucchini*

Eggs Benedict, *with home fries*

Pizza Margherita, *mozzarella tomato, basil*

Pat La Frieda Burger, *French*

Chicken Sandwich, *avocado, lettuce, tomato, basil mayo*

### **DESSERT**

Chocolate Mousse

Coffee & Tea

### MENU 2

**Price per person:**

**\$30 Saturday**

**\$38 Sunday**

Eggs Benedict, *w/ smoked salmon*  
 Pizza Funghi, *shitake, oyster, wild mushrooms, mozzarella, tomato sauce*

Pizza Diavolo, *mozzarella, pepperoni, tomato sauce*  
 Rigatoni Con Pollo, *chicken, sun dried tomatoes, vodka sauce*

Chick Paillard, *arugula, tomato, red onions*

Salmone, *grilled salmon, spinach, butternut squash puree*

Steak & Eggs, *home fries, salad*

### **DESSERT**

Chocolate Mousse

Coffee & Tea





# DINNER SIT-DOWN PARTY MENU



## DRINKS

*\$24 per person for two and a half hours of wine, prosecco, mimosa and sodas*

*\$26 per person for two and a half hours of wine, beer, champagne and sodas*

*\$35 per person for two and a half hours of open bar with premium liquor*

### **MENU 1** **(Price per Person)**

\$47 Monday–Tuesday-Wednesday- Sunday  
\$51 Thursday-Friday-Saturday

### **MENU 2** **(Price per Person)**

\$49 Monday–Tuesday-Wednesday- Sunday  
\$55 Thursday-Friday-Saturday

### **MENU 3** **(Price per Person)**

\$65 Monday–Tuesday-Wednesday- Sunday  
\$69 Thursday-Friday-Saturday

### **MENU 4** **(Price per Person)**

\$69 Monday–Tuesday-Wednesday- Sunday  
\$79 Thursday-Friday-Saturday







# TWO-HOUR COCKTAIL PARTY



## DRINKS

*\$24 per person for two hours of wine, prosecco, mimosa and sodas*

*\$26 per person for two hours of wine, beer, champagne and sodas*

*\$35 per person for two hours of open bar with premium liquor*

## **HORS D'OEUVRES \$24 per person (2 hours)    HORS D'OEUVRES \$38 per person (2 hours)**

*Meatballs*

*Grilled Shrimp*

*Crispy Zucchini*

*Mixed Mushroom Crostini*

*Tomato Crostini*

*Salmon Crostini*

*Caprese*

*Mixed Greens*

*Pizza Bufalina*

*Pizza Margherita*

*Pizza Funghi*

*Fried Calamari*

*Fried Zucchini*

*Tuna Tartar*

*Burger Sliders*

*Chicken Parmesan Sliders*

*Asparagus wrapped with Prosciutto*

*Bruschetta*

*106 West 73<sup>rd</sup> Street NY, NY 10023*

*NYCRG.COM*