



# DA ANDREA

EST ——— RISTORANTE ——— 2001

## EVENT DECK

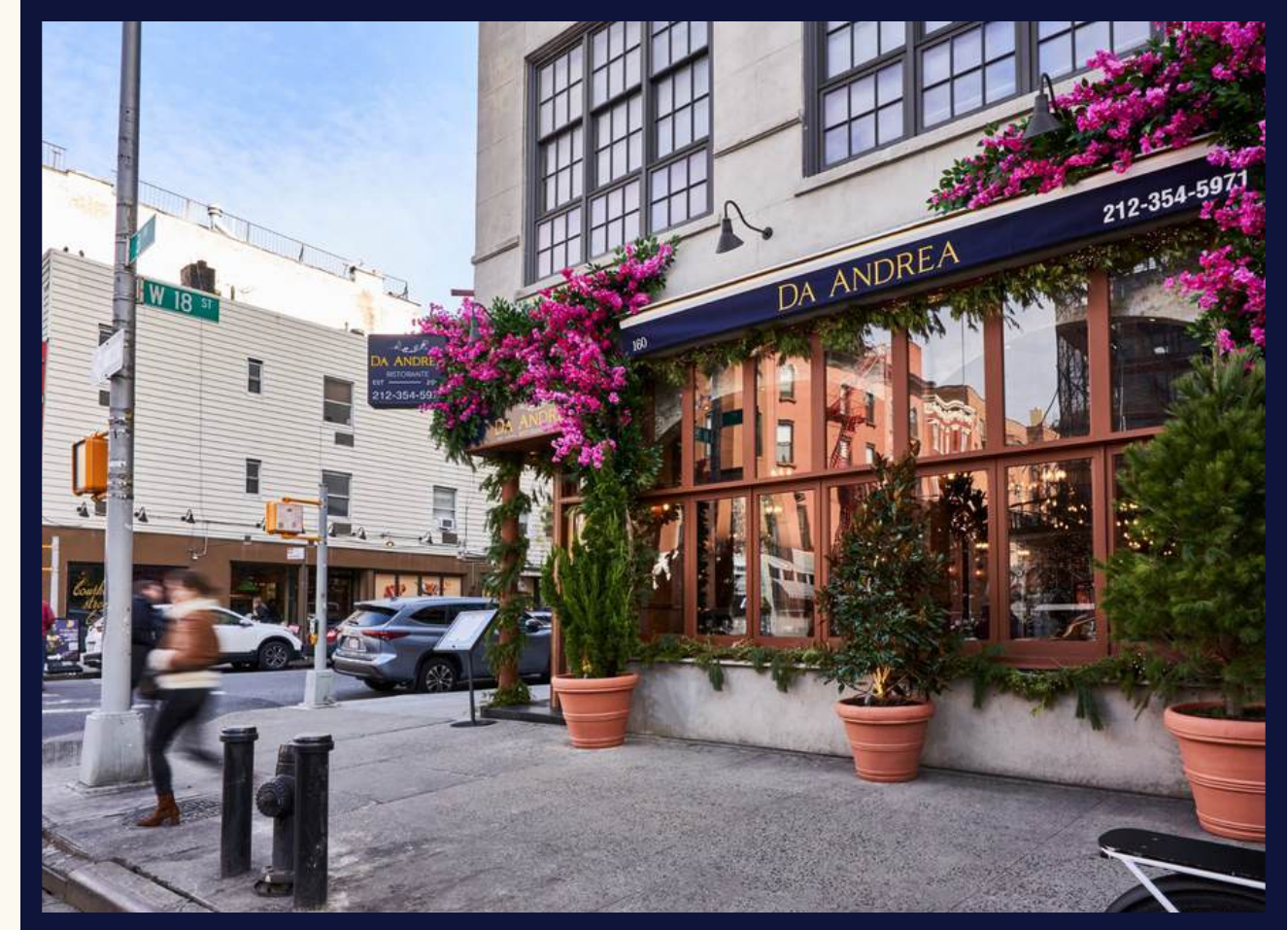
Celebrate your special occasions at Da Andrea, a staple Italian restaurant in New York City since 2001. Let your guests savor our North Italian menu, homemade pastas, freshly baked breads, and a specialty wine selection surrounded by warm hospitality and service. We remain true to our traditions — creating memorable moments with friends and family over great food.

Our two distinctive locations offer semi-private options to fit every gathering size and occasion.  
Bon appetit!

## GREENWICH



## CHELSEA



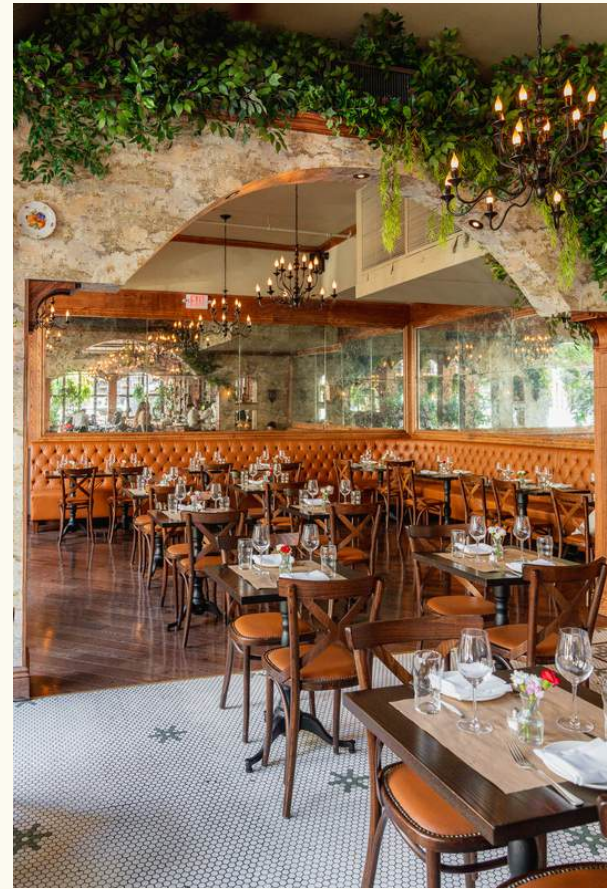


# EVENT SPACES

## GREENWICH

An elegant, intimate space with a warm, authentic Italian essence. Da Andrea Greenwich hosts a rustic, cozy interior adorned with floral accents, perfect for heart-felt moments and lively celebrations for up to **30 guests** for lunch and dinner daily.

Featuring large clerestory windows that fill the space with sunlight, wooden tables with fresh flowers, antique chandeliers, and walls lined with Italian art, the ambiance is both welcoming and sophisticated. Outside, a stunning open-air patio overlooks the city under a lush green canopy, making our Greenwich location a venue of endless possibilities.



## CHELSEA

Da Andrea Chelsea offers a radiant space bathed in natural light and florals, embodying the warmth of Italian hospitality. The centerpiece of the room is a grand oak bar overlooking the dining area, stretching from wall to wall.

Beneath rustic chandeliers and refined décor, the wooden tables are complemented with fresh flower vases and candlelight, to create an ideal atmosphere for special occasions. Our semi-private dining space in Chelsea can comfortably accommodate parties of up to \_\_\_ guests for both lunch and dinner.



# BRUNCH *Prix fixe menus for events*

Three-Course Prix-Fixe | **\$65/person**  
*Choose one from each*

## First Course

### INSALATA DI PERA

Poached Pear, Arugula, Gorgonzola, Walnuts, Honey Mustard

### CROSTINI DI AVOCADO

Tuscan Toast, Avocado, Poached Egg

### INSALATA DI CAESAR

Romaine Hearts, Parmesan, Polenta Croutons, Homemade Caesar Dressing

## Second Course

### PAPPARDELLE

Pappardelle, Lamb Ragu, Tomato Sauce

### PENNETTE CON SALMONE

Penne, Smoked Salmon, Asparagus, Tomatoes, Cream Sauce

### CAVATELLI ALLA BOLOGNESE

Homemade Ricotta Cavatelli with Classic Bolognese Sauce

### FILETTO DI SALMONE

Grilled Salmon, Charred Cauliflower, Cherry Tomatoes, Broccoli Rabe, Dijon Mustard Sauce

### BENEDICT PARMA

Poached Eggs, Spinach Parma, English Muffin, Hollandaise Sauce

### PAILLARD DI POLLO

Grilled Chicken, Tomatoes, Onions, Arugula

## Desserts

### TORTINO DI MELE

Homemade Apple Tart with Vanilla Ice Cream

### TRIANGOLO AL CIOCCOLATO

Chocolate Walnut Cake, Salted Caramel Ice Cream

### MIXED GELATI

Valrhona Chocolate, Vanilla, Salted Caramel



## DIETARY RESTRICTIONS

PLEASE LET US KNOW IN ADVANCE IF YOU HAVE ANY  
DIETARY RESTRICTIONS OR FOOD ALLERGIES. OUR  
CULINARY TEAM WILL ACCOMMODATE YOU.



# DINNER *Prix fixe menus for events*

Three-Course Prix-Fixe | **\$85/person**

*Choose one from each*

## First Course

### MISTICANZA DI STAGIONE

Organic Salad, Carrots, Balsamic Vinegar Dressing

### INSALATA DI CAESAR

Romaine Hearts, Parmesan, Polenta Croutons, Homemade Caesar Dressing

### BURRATA CON BASILICO

Burrata, Vine Ripe Tomatoes, Basil Sauce

### CALAMARETTI ALLA GRIGLIA

Grilled Squid, Corn & Cucumber Salad, Lemon Dressing

## Second Course

### PAPPARDELLE

Pappardelle, Sweet Sausage Ragout, Truffle Oil

### SPAGHETTI ALLA CARBONARA

Homemade Spaghetti, Bacon, Parmesan, Cream Sauce

### PENNETTE CON MELANZANE

Penne Pasta, Eggplant, Mozzarella, Spicy Tomato Sauce

### CAPPELLACCI TARTUFO E PORCINI

Homemade Spinach Ravioli Filled with Truffle Mushroom, Ricotta

### FILETTO DI SALMONE

Grilled Salmon, Charred Cauliflower, Cherry Tomatoes, Broccoli Rabe, Dijon Mustard Sauce

### SCALOPPINE DI POLLO

Chicken Escalope, Fine Herbs, Mushroom Sauce, Mashed Potatoes

### BISTECA DI MANZO

Sirloin Steak, Spinach, Mashed Potatoes & Truffle Butter

## Desserts

### TORTINO DI CIOCCOLATO

Chocolate Walnut Cake, Salted Caramel Ice Cream

### TORTINO DI RICOTTA

Homemade Ricotta Cheesecake & Mixed Berries

### TIRAMISU



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# BEVERAGE PACKAGES

## À la carte

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You are welcome to select any beverage listed below. Our three-course prix fixe menu does not include any beverages. All drinks are available ala carte and will be charged based on consumption.

# BEVERAGE PACKAGES

Choose one of the packages

## BASIC

*\$51 per person*

*Up to 3 drinks per person*

### WELCOME DRINK

Prosecco or Aperol Spritz on arrival (1 drink per person)

### WINE AND BEER SELECTION

White Wine: Pinot Grigio, Chardonnay

Red Wine: Chianti, Montepulciano

Rosé Wine: Rosato

Draft Beers: Ipa or Lager

### NON-ALCOHOLIC BEVERAGES

Up to 2 soft drinks, juices.

(Still and Sparkling Water not included)

*\* Includes Unlimited Beer*

## PREMIUM SELECTION

*\$68 per person*

*Up to 4 drinks per person*

### WELCOME DRINK

Prosecco or Aperol Spritz on arrival

(1 drink per person)

### WINE AND BEER SELECTION

White Wine: Pinot Grigio, Chardonnay

Red Wine: Chianti, Montepulciano

Rosé Wine: Rosato

Draft Beers: Ipa or Lager

### SPIRITS SELECTION

Vodka, Ketel One, Tito's

Gin: Hendrick's, Copley

Rum: Planteray, Copalli

Tequila: Altos, Casamigos Blanco

Whiskey: Wild Turkey, Maker's Mark

### NON-ALCOHOLIC BEVERAGES

Up to 2 soft drinks, juices,

(Still and Sparkling Water not included)

*\* Includes Unlimited Beer & Spirits from the List*







# EVENT POLICIES

## Reservation Terms

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*The space reservation time includes any setup or clean-up time.*

If you would like to extend the time, make a reservation in advance to guarantee space. If your guests stay later than the contract time, you'll be charged an additional \$200 every 30 minutes. Guests arriving late may affect the timeline and flow of service.

## Guest Count

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The number of guests must be confirmed 4 days before the event date. If no guarantee is received, your estimated guest count will become your guaranteed guest count.

Changes to the guest count can be made up to 4 days before the event based on the capacity of the space.





# EVENT POLICIES

## Alcohol Policy

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We offer our guests a full bar service and do not allow outside beverages to be brought into the restaurant. Additionally, our team reserves the right to refuse service of alcoholic beverages to any guest who appears to be over-consumed.

## Menu Selection

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The menu must be confirmed 2 weeks before the event date. If no guarantee is received, your estimated menu set count will become your guaranteed menu set count.

## External Food Policy

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Besides dessert items (cake), Da Andrea does not allow outside food to be brought in or served at your event.

## Animal/Pet Policy

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We do not allow any pets or animals unless it is a service dog.





# EVENT POLICIES

## Deposits and Cancellation Policies

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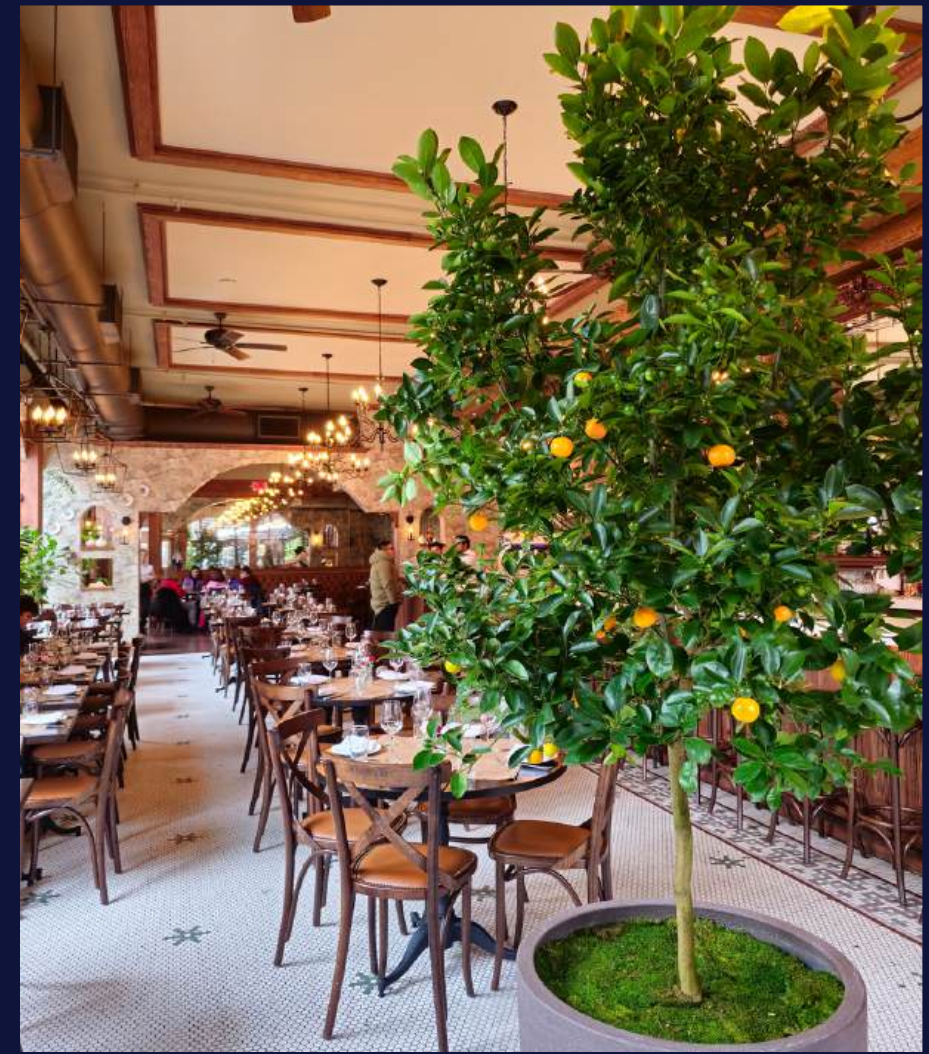
A party will not be confirmed until a deposit of 30% of the estimated bill and a signed contract is received. This deposit will be deducted from your total bill at the end of your event.

To secure your event reservation, we require your credit card details at the time of booking. In case of a cancellation within two weeks of the reservation date or in the event of a no-show, the 30% non-refundable deposit will be applied as a cancellation fee to the provided credit card.

## Venue Minimum

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The menu must be confirmed 2 weeks before the event date. If no guarantee is received, your estimated menu set count will become your guaranteed menu set count.





# EVENT POLICIES

## Payment and gratuity

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You will be billed based on the confirmed number of guests and the minimum food and beverage cost. If more guests attend than the number, an additional charge of \$116 per person will be applied.

The final bill will be inclusive of all taxes. Additionally, a gratuity of 20% will be automatically added to your final bill. We will not accept individual payments from each guest. All payments must be made in full at the end of the event. We only accept credit cards and cash.





# CONTACT INFORMATION

Thank you for considering Da Andrea Ristorante to host your event. We're here to make it a delightful one.

*For event inquiries, please contact our team here:*

## Contact details

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**Location**

**GREENWICH**

**CHELSEA**

**Event  
Coordinator**

**KALED AHMED  
(212) 367-1979**

**KALED AHMED  
(212) 354-5791**



# GRAZIE!

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