



DA ANDREA

EST — RISTORANTE — 2001

EVENT DECK

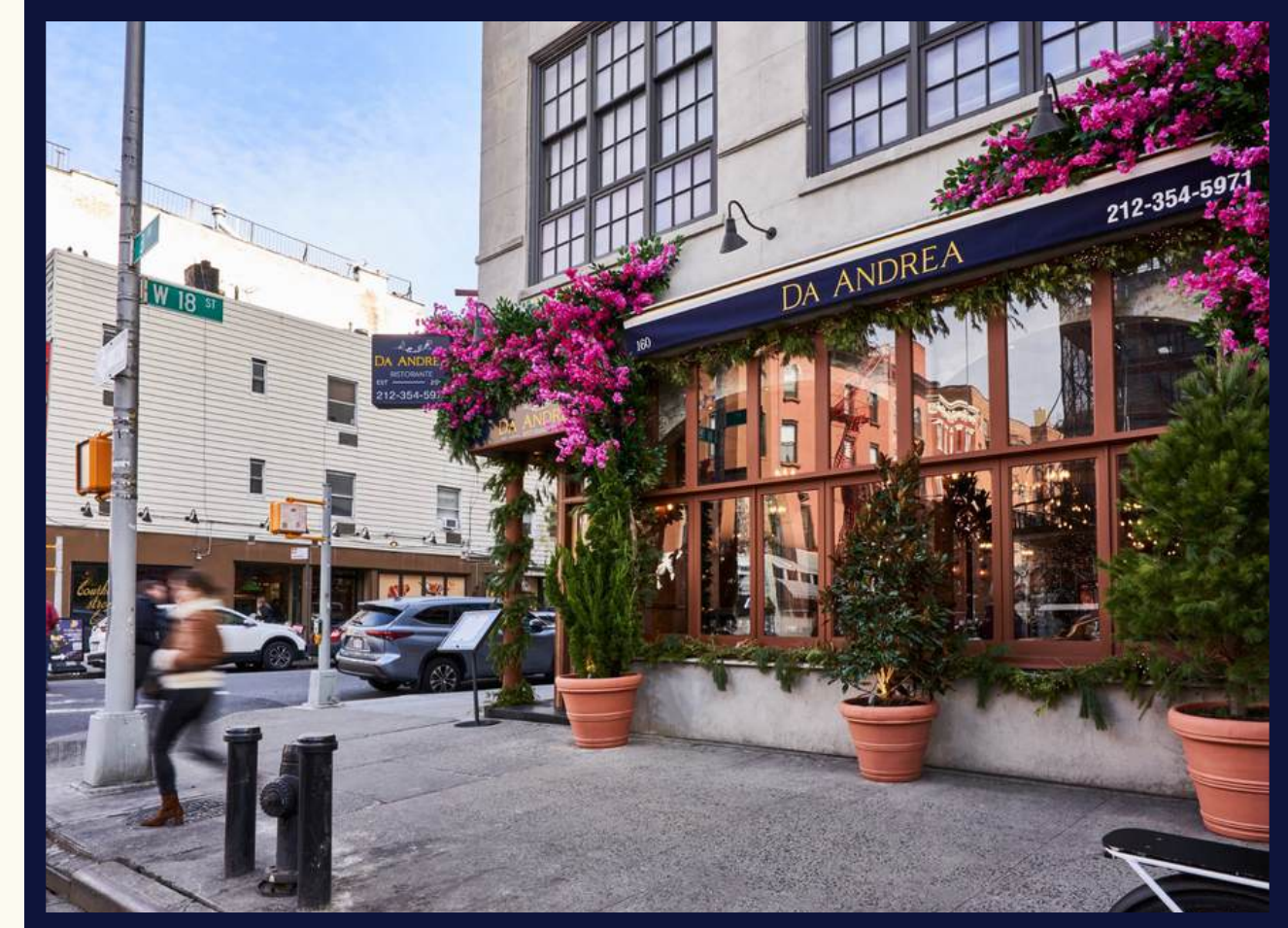
Celebrate your special occasions at Da Andrea, a staple Italian restaurant in New York City since 2001. Let your guests savor our North Italian menu, homemade pastas, freshly baked breads, and a specialty wine selection surrounded by warm hospitality and service. We remain true to our traditions — creating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

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.

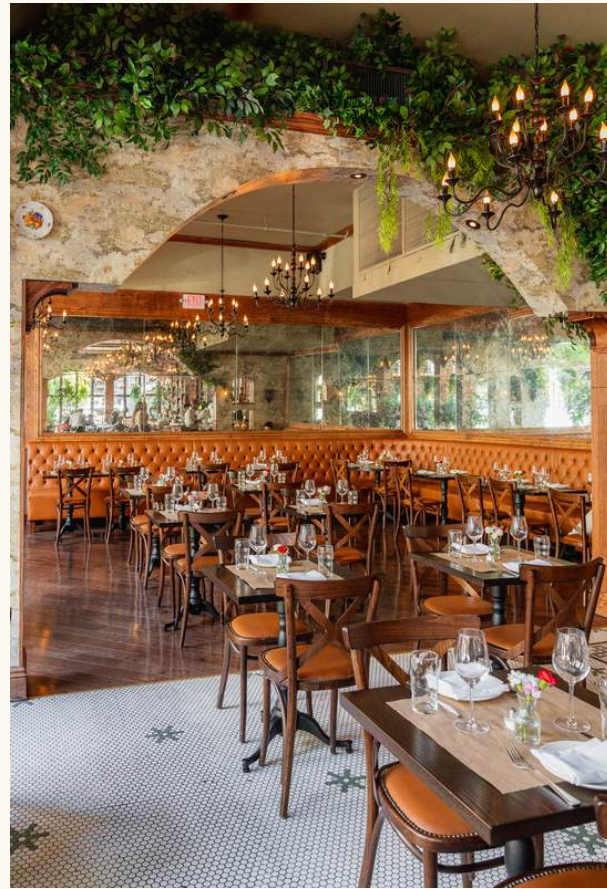
Featuring large clerestory windows that fill the space with sunlight, wooden tables with fresh flowers, antique chandeliers, and walls lined with Italian art, the ambiance is both welcoming and sophisticated. Outside, a stunning open-air patio overlooks the city under a lush green canopy, making our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

### SEMI-PRIVATE SPACE

**30**  
GUESTS  
*maximum*

**8**  
GUESTS  
*minimum*





## 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 **40** guests for both lunch and dinner.

### SEMI-PRIVATE SPACE

**40**  
GUESTS  
*maximum*

**8**  
GUESTS  
*minimum*





# 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 Ragù, 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

BISTECCA 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

### DIETARY RESTRICTIONS

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





# LUNCH

*Prix fixe menus for events*

Three-Course Prix Fixe | **\$58/person**

*Choose one from each*

## First Course

ZUPPA DEL GIORNO  
Soup of the Day

BARBABIETOLE  
Roasted Red Beet, Frisee, Endive, Onions, Walnuts, Goat Cheese,  
Champagne Vinaigrette

INSALATA TIEPIDA DI POLIPO (SUPPLEMENT +\$6)  
Warm Octopus, Potatoes, Black Olives & Capers

INSALATA DI CAESAR  
Romaine Hearts, Parmesan, Polenta Croutons,  
Homemade Caesar Dressing

TUNA TARTARE (SUPPLEMENT +\$6 )  
Yellow Fin Tuna, Avocado, Arugula,  
Endive, Tomatoes, Cilantro

POLPETTINE DI VITELLO  
Veal Meatballs, Tomato Basil, Ricotta

FLATBREAD  
Margherita

## Second Course

RAVIOLI DI NOCI  
Ricotta & Parmesan Ravioli, Walnuts, Cream Sauce

PENNETTE CON MELANZANE  
Penne Pasta, Eggplant, Mozzarella, Spicy Tomato Sauce

FILETTO DI SALMONE (SUPPLEMENT +\$9)  
Grilled Salmon, Charred Cauliflower, Cherry Tomatoes,  
Broccoli Rabe, Dijon Mustard Sauce

RISOTTO DEL GIORNO  
Risotto of the Day

OMELETTE PARMA  
Prosciutto, Asparagus, Fontina Cheese

BISTECCA (SUPPLEMENT +\$9)  
Sirloin Steak, Roasted Fingerling  
Potatoes, Mixed Greens

## Desserts

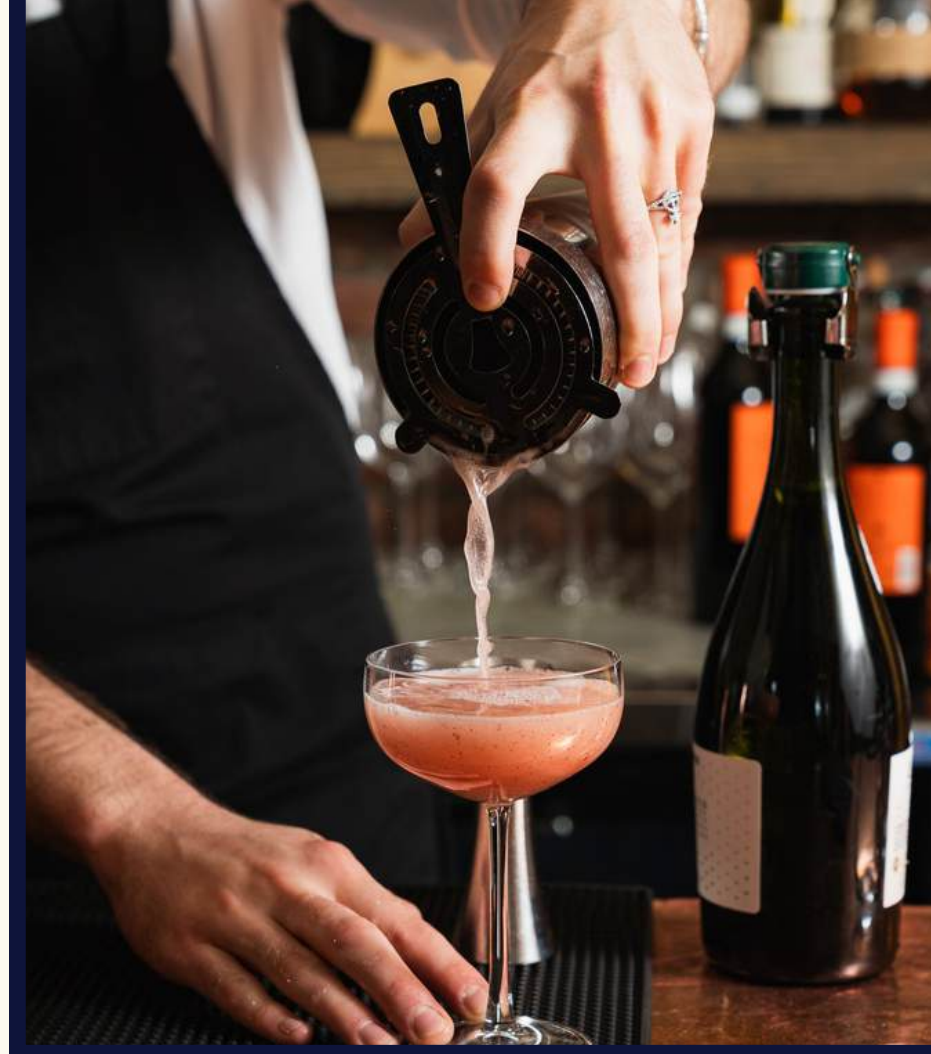
TORTINO DI RICOTTA  
Homemade Ricotta Cheesecake & Mixed Berries

TIRAMISU

### DIETARY RESTRICTIONS

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





# BEVERAGE PACKAGES

## À la carte

---

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

\$65 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

\$85 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

## Deposits and Payment

---

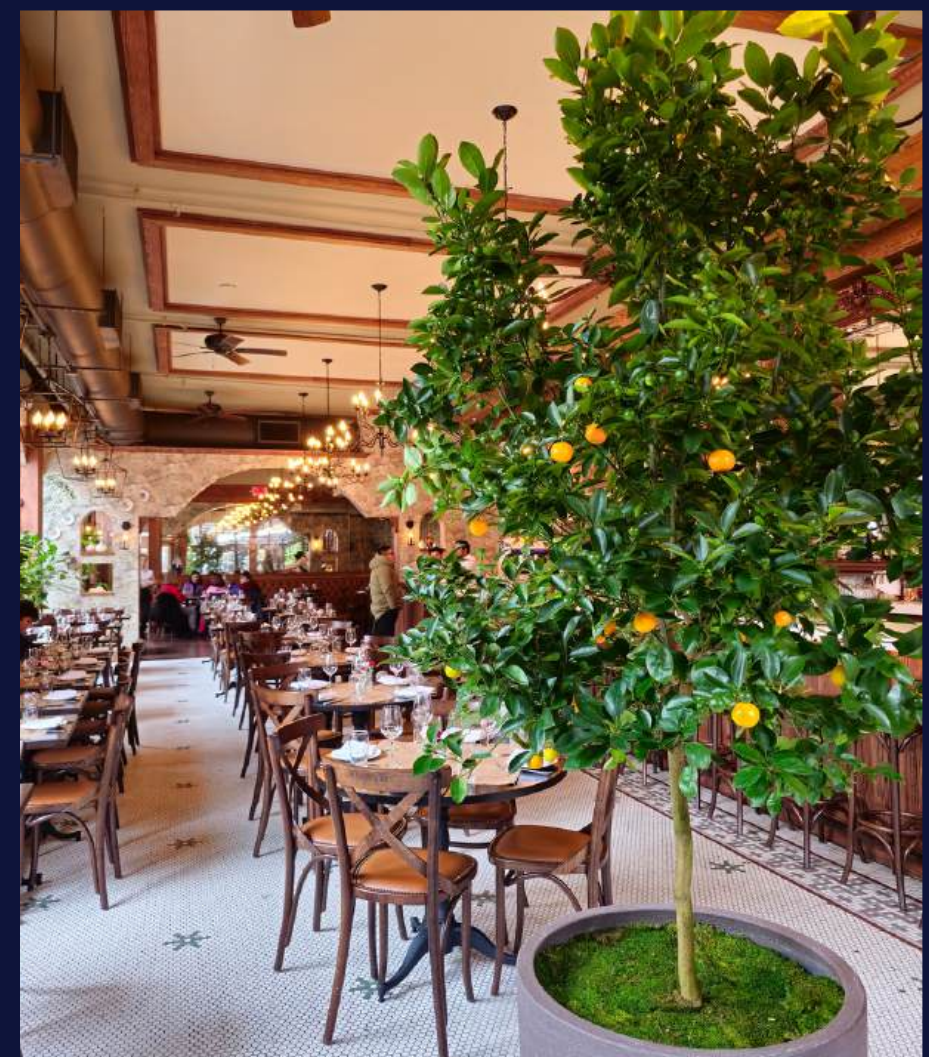
Large Groups (26 to 30 Guests): A 25% non-refundable deposit is required to confirm your reservation. This deposit will be applied to your final bill. In the event of a no-show or if you cancel within 7 days of the reservation date, the deposit will be applied as a fee. Any additional guests beyond the confirmed count will incur extra charges based on the food and beverage minimum.

Small Groups (Up to 25 Guests): Credit card details are required to secure the reservation. A \$25 per person fee will be charged only if there is a no-show or a cancellation within one week of the reservation date.

## Venue Minimum

---

For groups of 26 or more, a minimum spend on food and beverages is required. If fewer guests attend than the number confirmed, you will still be responsible for paying the full minimum amount, regardless of the actual number of attendees.







# EVENT POLICIES

## Time Allocation

---

Events are contracted for a specific duration, including setup and clean-up. Additional time must be arranged in advance and will incur extra charges.



## Guest Count

---

Small Groups (Up to 25 Guests): Adjustments can be made up to 48 hours before the event.

Large Groups (26 to 30 Guests): The final guest count must be confirmed 7 days prior to the event, with adjustments subject to venue capacity.







# EVENT POLICIES

## Menu Policy

---

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

## Alcohol Policy

---

Da Andrea offers a full bar service and does not allow any outside beverages to be brought into the restaurant. Our team reserves the right to refuse service of alcoholic beverages to any guest who appears to be over-consumed.

## External Food Policy

---

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







# EVENT POLICIES

## Payment and Gratuity

---

The final bill will include all applicable NYS sales taxes and a 20% gratuity. We require full payment at the end of the event, and we do not accept individual payments from guests. Payments can be made by credit card or cash only.







# 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

---

<b>Location</b>	<b>GREENWICH</b>	<b>CHELSEA</b>
<b>Event Coordinator</b>	<b>KALED AHMED</b> <b>(212) 367-1979</b>	<b>KALED AHMED</b> <b>(212) 354-5791</b>





# GRAZIE!

Greenwich  
35 W 13th Street  
New York, NY 1011  
(212)367-1979



[info@daandreanyc.com](mailto:info@daandreanyc.com)

Chelsea  
160 8th Ave,  
New York, NY 1011  
(212) 354-5791