



DA ANDREA

EST — RISTORANTE — 2001

EVENT DECK

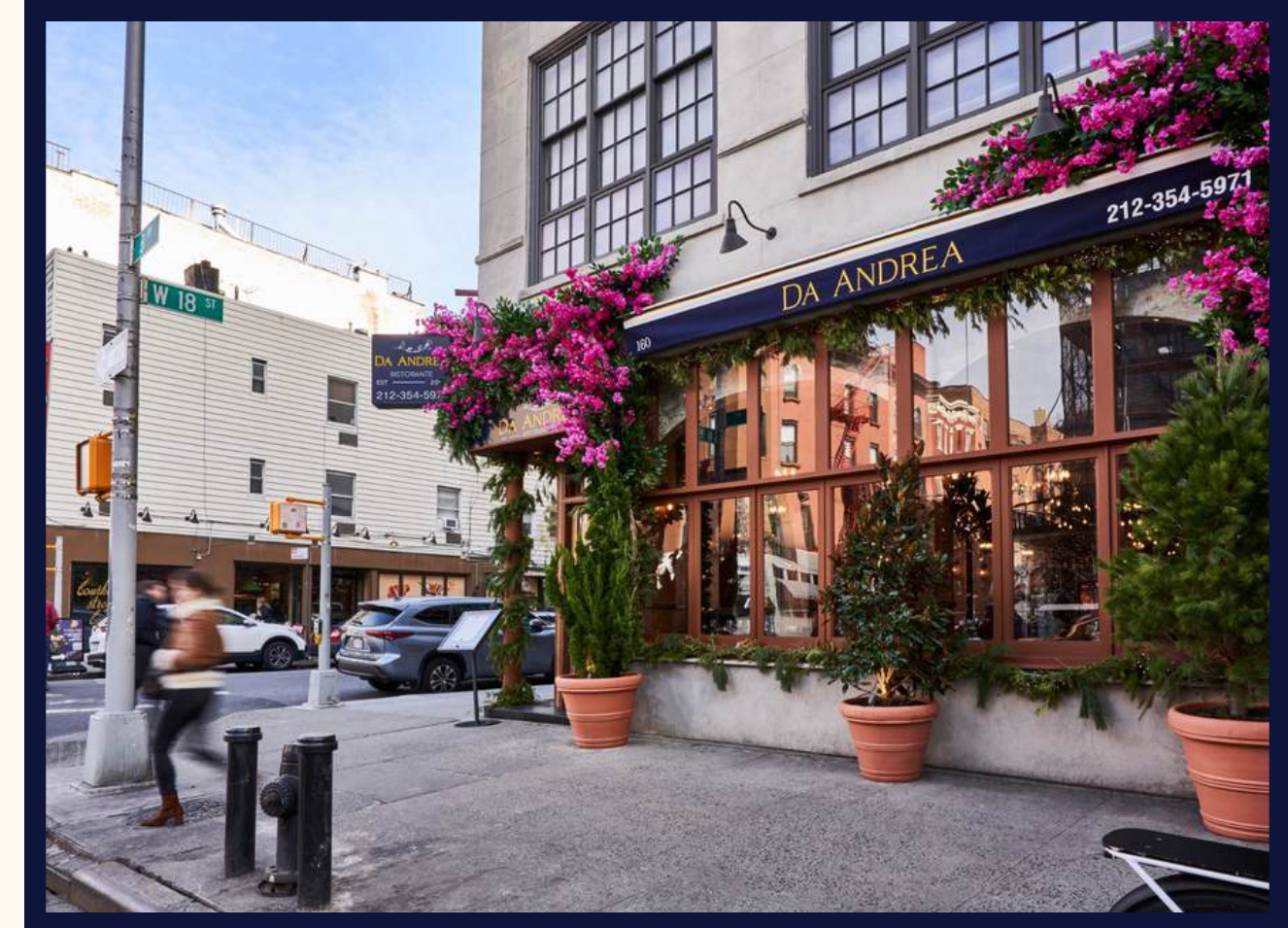
Celebrate your special occasions at Da Andrea, a staple Italian restaurant in New York City since 2001. Let your guests savor our North Italian menu, homemade pastas, freshly baked breads, and a specialty wine selection surrounded by warm hospitality and service. We remain true to our traditions — creating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

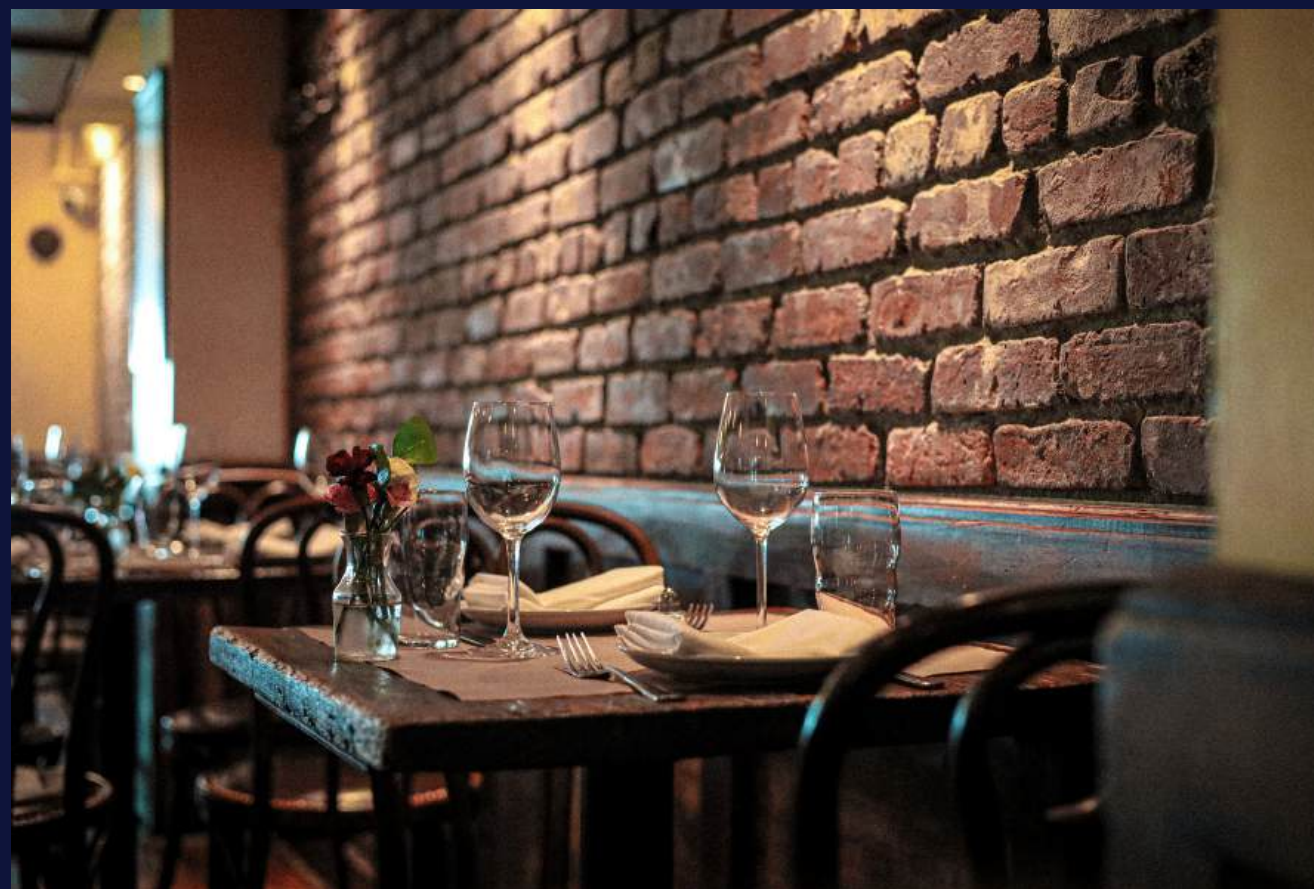
Our two distinctive locations offer semi-private options to fit every gathering size and occasion.
Bon appetit!

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 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 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

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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

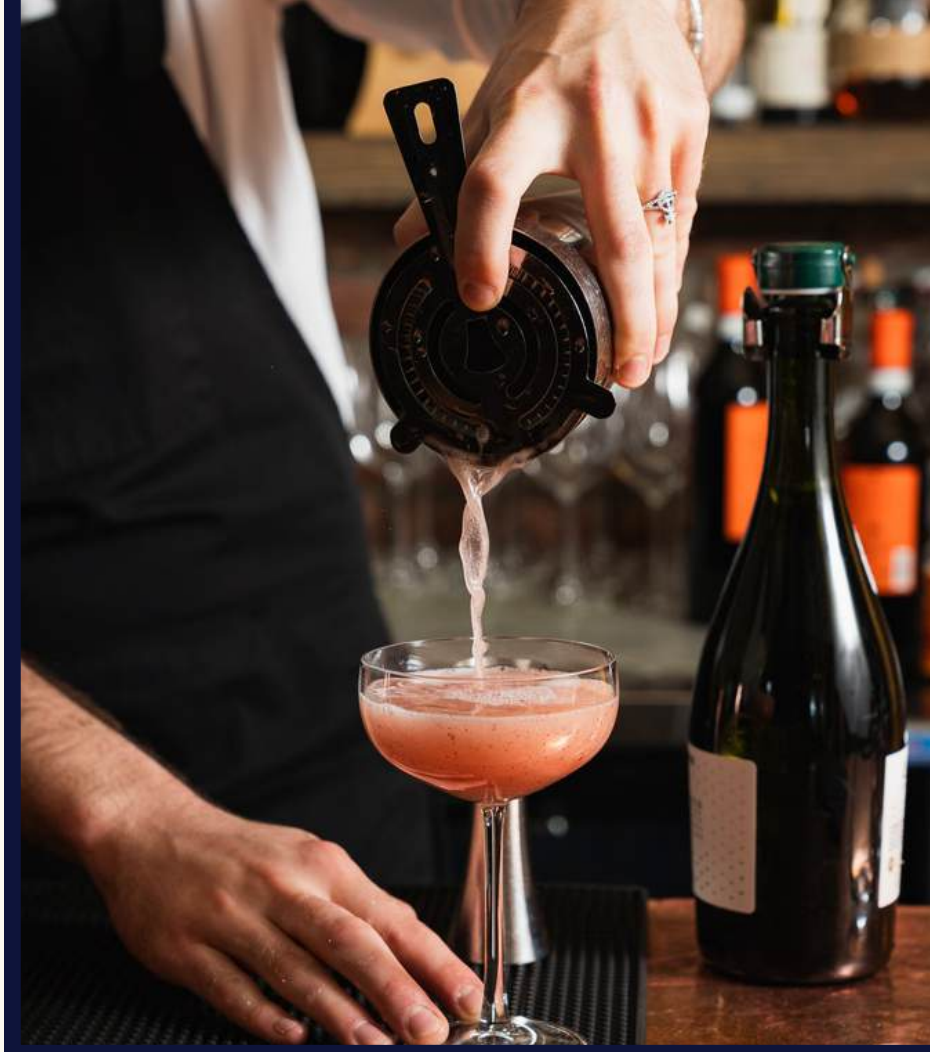
Desserts

TORTINO DI RICOTTA
Homemade Ricotta Cheesecake & Mixed Berries

TIRAMISU

DIETARY RESTRICTIONS

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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

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

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

Location

GREENWICH

CHELSEA

**Event
Coordinator**

KALED AHMED
(212) 367-1979

KALED AHMED
(212)354-5971



GRAZIE!

Greenwich
35 W 13th Street
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