



# 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*

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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 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

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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

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

*\$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

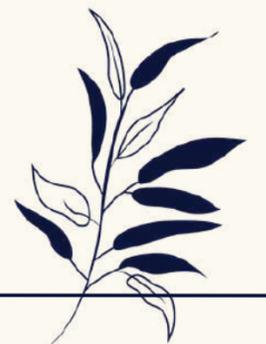
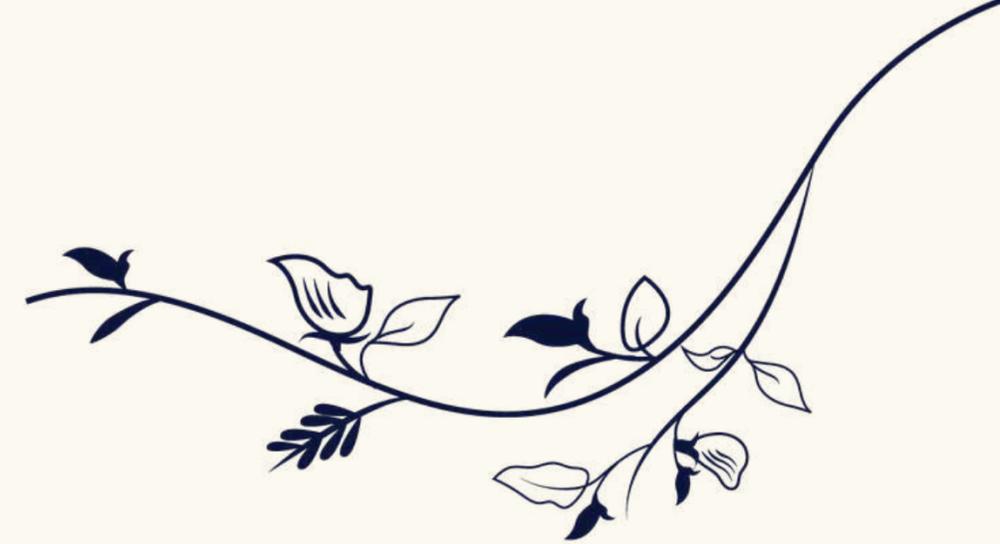
Whiskey: Wild Turkey, Maker's Mark

### NON-ALCOHOLIC BEVERAGES

Up to 2 soft drinks, juices,

(Still and Sparkling Water not included)

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





# EVENT POLICIES

## 1. Reservation Confirmation and Deposit Requirements:

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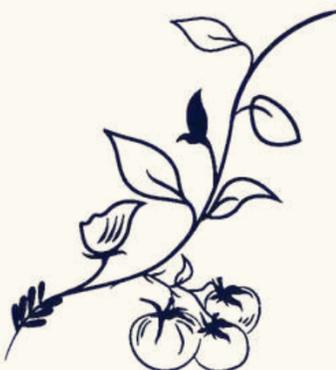
To secure your date, the following confirmation steps are required based on the estimated size of your group:

### A. Groups Up to 25 Guests:

- Confirmation: A valid credit card must be placed on file to confirm the reservation.
- Deposit: No monetary deposit is required at the time of booking.

### B. Groups 26–45 Guests:

- Confirmation: A 25% deposit of the estimated total (including applicable tax) is required to confirm the reservation.
- Application: This deposit is non-refundable upon cancellation (as detailed in Section 5) but will be fully applied as a credit toward your final event bill.





# EVENT POLICIES

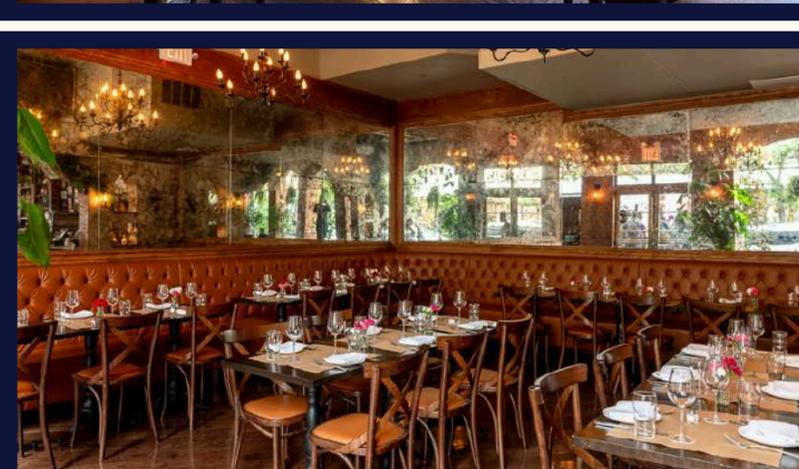
## 2. Guest Count Guarantee and Venue Minimum:

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The integrity of the final guest count is essential for planning, staffing, and food preparation.

- **Final Count Deadline:** The final guaranteed guest count must be provided at least 3 days prior to the event. If the count is not updated by this deadline, the most recent number provided will be considered the final guarantee.
- **Billing Minimum:** All charges will be based on the agreed food and beverage minimum and the final guaranteed guest count.
- **Venue Minimum:** A minimum spend on food and beverages is required. You will be responsible for paying the full minimum amount, regardless of the actual number of attendees.
- **Reduction in Guests:** If fewer guests attend than the final guaranteed count, the client remains responsible for the full agreed minimum.
- **Increase in Guests:** Any guests exceeding the final guaranteed count must be communicated prior to the event and are subject to availability.

Extra charges will be incurred based on the agreed food and beverage minimum and will be reflected in the final bill.





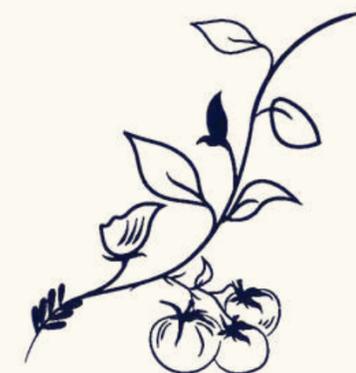
# EVENT POLICIES

## 3. Operational Policies:

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These policies govern the management of your event on-site:

- **Time Allocation:** Events are contracted for a specific, agreed-upon duration, which includes both setup and clean-up time. Any request for additional time must be arranged in advance and will incur extra charges.
- **Menu Policy:** The final menu selection must be confirmed 3 days prior to the event date. If no guarantee is received by the final count deadline, the estimated menu set count will automatically become the guaranteed menu set count.
- **Alcohol Policy:** Da Andrea offers a full bar service and does not permit 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 (specifically, a purchased cake), Da Andrea does not allow outside food to be brought in or served at your event.
- **Decorations & External Items:** No glitter or outside decorations are permitted without management approval.





# EVENT POLICIES

## 4. Financial Terms and Payment:

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- **Final Payment:** The final bill will include the applicable food and beverage minimum, charges for any additional guests, and will be subject to all applicable taxes and 20% gratuity.
- **Payment Method:** A physical credit card or cash payment is required to settle the final bill at the conclusion of the event.



# EVENT POLICIES

## 5. Cancellation Policy:

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All cancellation fees are based on the timing of the cancellation notification relative to the event date.

### 5.1. Policy for Groups Up to 25 Guests

- Cancellation within 7 days prior to the event (not including the event day): A cancellation fee of \$25 per person, plus applicable tax, will be charged to the credit card on file.
- Cancellation on the day of the event or No-Show: The client is responsible for 100% of the full agreed food and beverage package cost, plus applicable tax and gratuity, based on the confirmed number of guests, charged to the credit card on file.

### 5.2. Policy for Groups 26–45 Guests

- More than 7 days before the event: The 25% deposit will be fully refunded.
- Between 7 and 3 days before the event (not including the event day): The 25% deposit plus tax is non-refundable and will be retained as the cancellation fee.
- Within 3 days of the event (not including the event day): The client is responsible for 50% of the agreed food and beverage minimum, plus applicable tax, based on the confirmed number of guests.
- On the day of the event or No-Show: The client is responsible for 100% of the agreed food and beverage package cost, plus applicable tax and gratuity, based on the confirmed number of guests, charged to the credit card on file.





# 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**

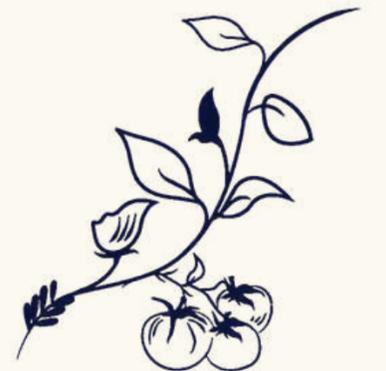
**GREENWICH**

**CHELSEA**

**Event  
Coordinator**

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**(212) 367-1979**

***KALED AHMED***  
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# GRAZIE!

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