



SPORTELLO

PRIVATE EVENTS INFORMATION



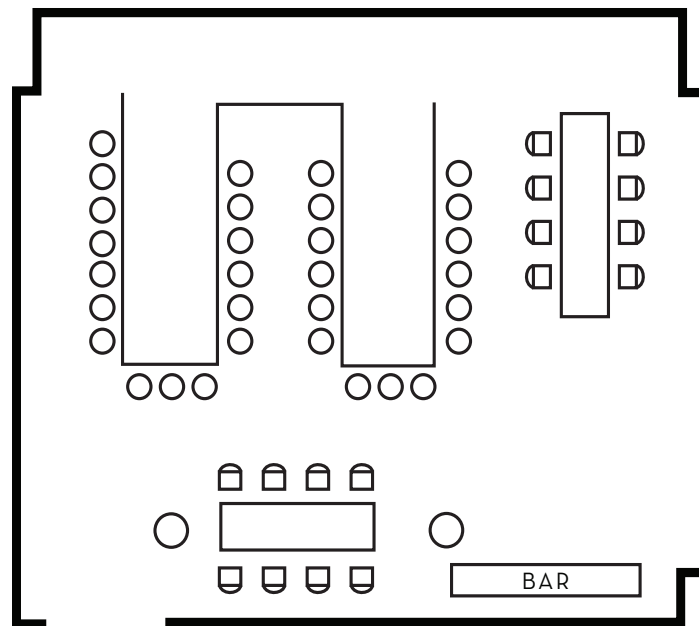
ABOUT

Located in Fort Point, Boston's waterfront cultural district, Sportello is Chef Barbara Lynch's modern interpretation of a classic diner, serving trattoria-inspired Italian dishes. Sportello's fun, Italian spirit and is captured in the sleek, minimalist design of the space. Sportello (Italian for counter service) features two u-shaped counters situated around an open kitchen, as well as table seating. A sophisticated blend of tradition and contemporary may also be experienced in the conception and execution of the cuisine – artisanal salumi, handmade pastas, and beautiful seasonal dishes– and in the expertly crafted wine list created by James Beard Award-winning wine director Cat Silirie.

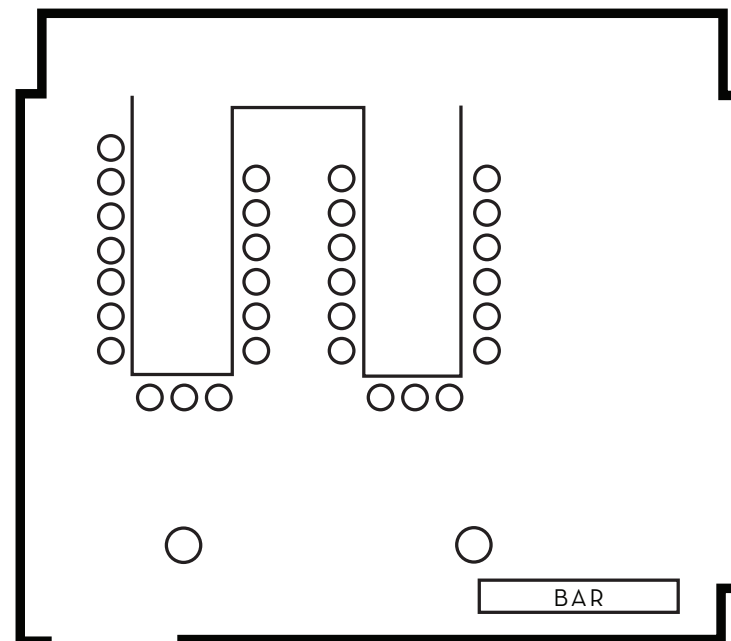


SPACE

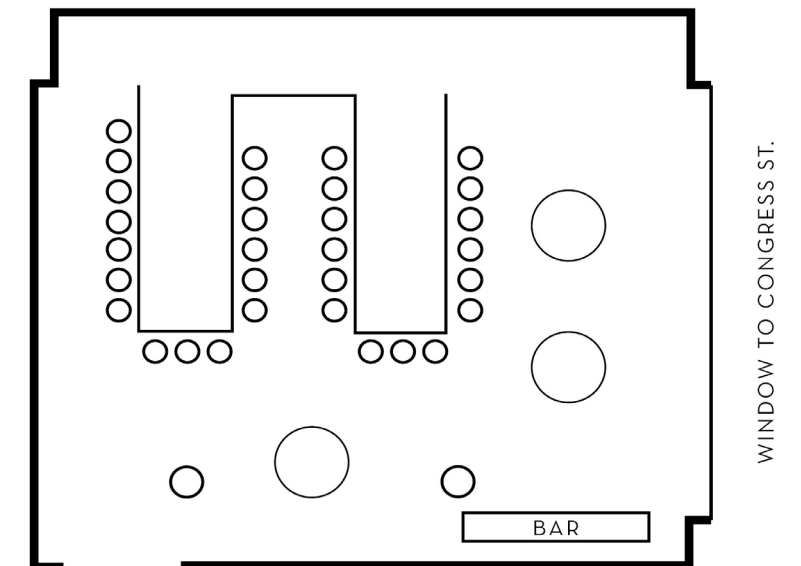
Whether you are planning a festive rehearsal dinner or a team building event with colleagues, Sportello offers a fun and unique space in which to gather. The u-shaped counter seating provides guests with an opportunity to watch the activity of the chefs in the open kitchen, creating a memorable dining experience. While Sportello does not have a private dining room, the entire restaurant can be reserved for private events. Sportello accommodates up to 50 guests for a seated dinner or 55 for a standing reception.



MAXIMUM 50 GUESTS
SEATED DINNER



MAXIMUM 55 GUESTS
STANDING RECEPTION



MAXIMUM 31 GUESTS
SEATED WITH HIGHTOPS FOR A RECEPTION



HOW TO PLAN AN EVENT

Our professional private events team will work closely with you to ensure that your event is perfectly tailored to your needs and imagination.

Please contact our private events team for further information:

events@sportelloboston.com

857.957.0099



OUR SAMPLE MENU:
RECEPTION



ANTIPASTI

Selection of Three, \$20 pp

*Deluxe Selection of Five, \$35 pp
(includes all three crostini's +
selection of four)*

*- herb ricotta + crispy pancetta
- pear + goat cheese
- duck + apple*

Marinated Olives

White Bean Purée

Grilled Shishito Peppers

STATIONARY DISPLAY

Salumi

\$20 pp

*mortadella / prosciutto /
sweet sopressata / coppa /
hot sopressata*

Formaggio

\$18 pp

*four selections / traditional
accoutrements / seasonal fruit / toast*

PASSED APPETIZERS

Selection of four, \$20 pp

Selection of five, \$25 pp

Tuna Tartare

avocado, chive

Steak Tartare

gougère, truffle

Winter Squash Crostini

ricotta, quince

Wild Mushroom Pinwheel

chicken liver, sage

Prosciutto Arancini

parmigiano reggiano fondue

Braised Beef Crostini

gruyère, dijonnaise

OUR SAMPLE MENU:
SEATED LUNCH & DINNER

BARBARA'S REGIONAL FEAST

3 Courses- Family Style Lunch \$45 pp

Includes: 1 - Primi
2 - Pasta's
1 - Cannoli

Wine Pairings \$35 pp

2 Courses- Family Style Lunch \$35 pp

Includes: 1 - Primi
2 - Pasta's

Wine Pairings \$25 pp

RECOMMENDED

3 Courses- Family Style Dinner \$80 pp

Includes: 2 - Primi
2 - Pasta's
1 - Secondi

Wine Pairings \$45 pp

4 Courses- Family Style Dinner \$90 pp

Includes: 2 - Primi
2 - Pasta's
1 - Secondi
2 - Dolce

Wine Pairings \$60 pp

PRIMI
(FIRST COURSE)

Octopus Salad (supplement \$2 pp)
cherry tomato, arugula, balsamic, hot soppressata

Beef Carpaccio
gorgonzola, black olive, lemon

Mixed Green Salad
persimmon, walnut, parmesan frico

Spicy Tomato Soup
taleggio + caraway crostini

Burratini
roasted beet + sunflower pesto

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PASTA
(SECOND COURSE)
(All pasta is made in-house, everyday, by hand)

Garganelli
hen of the woods mushroom, squash, garlic

Agnolotti
oxtail, truffle, chestnut

Spaghetti Allo Scoglio
scampi, calamari, mussel, smoked tomato sugo

Strozzapreti
braised rabbit, picholine olives, rosemary

Potato Gnocchi
lobster, mushroom ragu, peas

Tagliatelle
sauce bolognese + parmigiano

SECONDI
(THIRD COURSE)

Squash Risotto
delicata, brown butter, parmigiano reggiano

Branzino
cauliflower, romanesco, caper

Wagyu Beef Cheek
roman gnocchi, turnip, cabbage

Pork Chop
quince, brussels sprouts, red pepper

Roasted Half Chicken
black trumpet mushroom, fingerling potato, mustard green

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DOLCE
(DESSERT)

Cannoli
dark chocolate + candied pistachio

Coconut Cake
toasted coconut, custard, buttercream frosting

Frozen Trio
vanilla gelato, strawberry gelato, melon sorbetti

Affogato

Gelato + Amaro

**May be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.*



BEVERAGE PROGRAM

Our carefully curated wine list, created by James Beard Award-winning Wine Director Cat Silirie, is comprised of incredibly food-friendly, artisanal Italian wines that complement the cuisine, offer great value, and capture the casual, fun spirit of Sportello. To accomplish this, Cat searched for interesting and delicious wines from her favorite regions of Italy that would pair well with the trattoria-inspired dishes on Sportello's menu. The result is a collection that represents the diverse regions of Italy, from the light bodied, aromatic wines of the North, to the sunny, full-bodied wines of the South, and the earthy, rustic, medium-bodied wines of Central Italy, all supremely drinkable and food friendly.

In addition to our carefully crafted wine list outlined above we do offer a selection of cocktails, beers, amari, and nonalcoholic beverages.

Classic Cocktails:

Campari & Soda
Aperol Spritz
Campari & Soda
Aperol Spritz
Americano
Sbagliato
Garibaldi
Italian Greyhound

Signature Cocktails

Tramonto Italiano
Vodka, Aperol, Grapefruit
Barrel Aged Negroni
Gin, Campari, Cinzan
Manhattan Nero
Rye, Averna, Bitters

**Non alcoholic cocktails are available upon request*

For parties that are exclusively reserving our space, a full bar option is available (please note, 1 week prior notice required and an additional fee will apply).

Sportello has a variety of rotating selections of mostly local craft New England beers that is designed to celebrate and support local breweries and business'. This list is perfect for the beer lover in your party.

Amaro, Italian for "bitter", is an Italian herbal liqueur that is commonly enjoyed as an after-dinner digestif. Sportello has a variety of different styles of amari imported from Italy. A round of amari at the end of a meal is a traditional and perfect way to send off your satisfied guests from your experience at Sportello. If you have guests who will not be imbibing we have an extensive non alcoholic beverage list. We offer Coke products, house made Iced Tea, Lemonade, and Limeade. We have a variety of teas by MEM Tea as well as a house blend of regular and decaf espresso based beverages from Fazenda Coffee.

SPORTELLO

348 CONGRESS ST, BOSTON, MA 02210
IN BOSTON'S FORT POINT NEIGHBORHOOD.

EVENTS@SPORTELOBOSTON.COM
857.957.0099

LUNCH
(MON – SUN)
11:30AM to 4:30PM

DINNER
(SUN – WED)
4:30PM to 10:00PM
(THR – SAT)
4:30PM to 11:00PM

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