

OSTERIA | ENOTECA | WOOD-FIRED PIZZA

179 Third Avenue NY, NY 10003 212-477-4100 | suzanne@follianyc.com

PRIVATE DINING MENU

ROOM CAPACITY 22 PERSON MAX

\$60 PER PERSON

ADDITIONAL \$8 FOR SALAD COURSE

ADDITIONAL \$28 FOR 2 HOUR OPEN BAR INCLUDING SELECT WINE, BEER AND TOP SHELF LIQUOR PREMIUM OPTIONS AVAILABLE

ROOM MINIMUM

SUNDAY - WEDNESDAY \$1,000 THURSDAY - SATURDAY \$1,200 ROOM FEES MAY BE APPLIED

first course

ASSORTED ARTISANAL PIZZAS

ARANCINI fried fontina risotto balls

MEATBALLS in tomato sauce with parmigiana

ASSORTED ANTIPASTI

SELECTION OF SALUMI & FORMAGGI

entree course | FAMILY STYLE

ORECCHIETTE POMODORO san marzano tomatoes, basil, olive oil & parmigiano reggiano

HOUSE-MADE 'RAVIOLI' tartufo, ricotta, mozzarella, mushroom ragu

SPAGHETTI BOLOGNESE parmigiano reggiano

HOUSE-MADE PAPPARDELLE braised pork ragu, thyme & parmigiano reggiano

CACIO E PEPE crushed black pepper & parmigiano reggiano

GRILLED ATLANTIC SALMON seasonal vegetables

FREE RANGE HALF CHICKEN broccoli rabe & rosemary roasted potatoes

GRILLED FLANK STEAK FRITES spinach, truffle fries & nebbiolo sauce

dessert course | SELECT 2

WARM CHOCOLATE CAKE with whipped

SEASONAL BREAD PUDDING with vanilla gelato

TIRAMISU