

TRATTORIA
One Fifth

PRIVATE DINING

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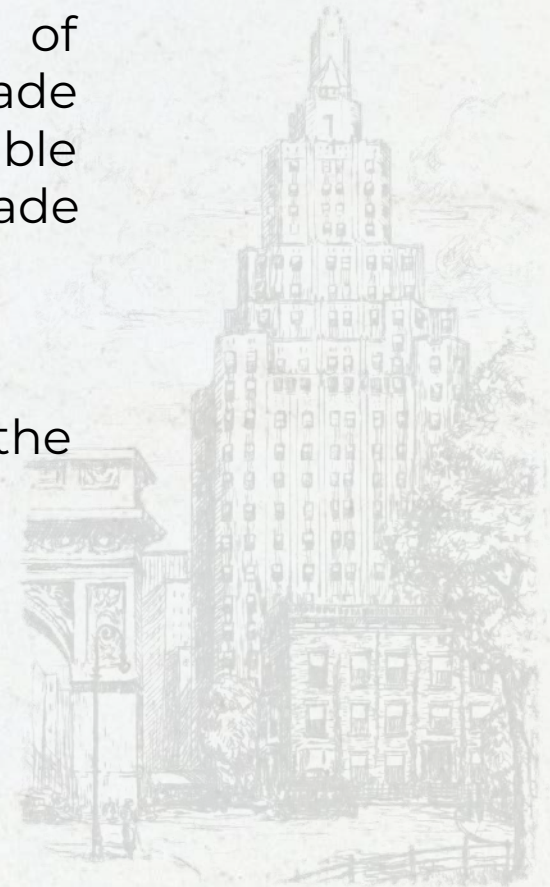




THANK YOU FOR YOUR INTEREST IN HOSTING YOUR EVENT WITH US AT TRATTORIA ONE FIFTH.

The food at Trattoria One Fifth draws influence from Chef Marc Forgione's family with a menu that nods to both Italian traditions and the best of New York, including local ingredients from the nearby Union Square Greenmarket. Chef Marc's special pizza dough, celebrated as some of the best in NYC, integrates the structure and crunch of a NY slice with the focus on technique and ingredients of Neapolitan style. Pizzas share the spotlight with housemade pastas, seasonal vegetables and entrees and an incredible dessert menu from Chef Jami Callao full of housemade gelatos, seasonal tarts, and lots more.

We look forward to introducing you and your guests to the newest member of the Respect Hospitality group.





THE MEWS



ideal for 12 to 65 guests

Our PRIVATE DINING ROOM can accommodate up to 45 guests for cocktails and a seated meal, 60 guests seated without cocktails, or 65 guests for a standing cocktail style reception. The intimate space features exposed brick and rustic wood accents, and can be set with a portable screen & projector for presentations.



PARTIAL BUYOUT



ideal for 60 to 150 guests

With the addition of the Mews, the expanded space can accommodate up to 120 guests seated or 150 guests for a standing cocktail reception. This SEMI PRIVATE space is perfect for rehearsal dinners, birthday parties and holiday events. Curated art honoring the building's famous residents, events, and neighborhood is hung throughout the space, and also features historical artifacts uncovered by the building's owners



RESTAURANT BUYOUT



ideal for 100 to 225 guests

Your guests can enjoy the entire space with communal seating for up to 150 guests and room for up to 225 guests to cocktail and socialize. Rustic and restored wood accents and antique-inspired sconces line the walls of the restaurant.

FAMILY STYLE CHEF'S SHARED MENU

\$125 per guest

All items served in a flow of food to be shared with the table.

CHEESE & SALUMI

Served stationary as guests arrive

ANTIPASTI

PIZZA

Chef's Seasonal Selection

SEASONAL GREEN MARKET SALAD

BURRATA

Seasonal Preparation

TUNA CRUDO

Olives, Sea Beans

PASTA

SELECT TWO FOR THE GROUP TO SHARE

Gluten free options available upon request

RIGATONI ALLA VODKA

Broccolini, Basil Breadcrumbs

CAVATELLI CACIO E PEPE

Pecorino, Black Pepper

BUCATINI CARBONARA

Egg, Pecorino, Guanciale

CASERECCE BOLOGNESE



CARNE & PESCE

SELECT TWO FOR THE GROUP TO SHARE

Vegetarian & vegan options available upon request

SNOWDANCE FARMS CHICKEN UNDER A BRICK

WHOLE BRANZINO

Filleted, Husk Cherry Vinaigrette

AGED STRIP STEAK

Horseradish Agliata

SERVED WITH

STONE GROUND POLENTA

Local Corn, Smoked Yogurt

CHEF'S SELECTION OF SEASONAL VEGETABLE

ADDITIONAL...

WHOLE SUCKLING PIG

Feeds 10-12 guests

+\$425

DULCE

SELECTION OF HOUSE MADE COOKIES

Add selection of artisanal Gelato & Sorbet for \$8 per guest

CUSTOM CAKES

Inquire about seasonal flavors and pricing

All pricing is subject to 5% administration fee, 8.875% sales tax, and gratuity

Please let us know in advance of any special dietary needs so that we can best accommodate your guests.

Due to the seasonality of our menu, final selections will be provided one week in advance

Plated Seated Dinner

Three or Four Course meal available for parties of 20 or less

\$130 per guest

CHEESE & SALUMI

Served stationary as guests arrive

FAMILY STYLE ANTIPASTI

Served family style for the table to share

SEASONAL GREEN MARKET SALAD

BURRATA

Seasonal Preparation

TUNA CRUDO

Olives, Sea Beans



add PASTA + \$20 per guest

Please select two options for your guests to select from that evening

Gluten free options available upon request

RIGATONI ALLA VODKA

Broccolini, Basil Breadcrumbs

CAVATELLI CACIO E PEPE

Pecorino, Black Pepper

BUCATINI CARBONARA

Egg, Pecorino, Guanciale

CASERECCE BOLOGNESE

CARNE & PESCE

Please select two options for your guests to select from that evening

Vegetarian & vegan options available upon request

All items served with Chef's Selection of Seasonal Sides

SNOWDANCE FARMS CHICKEN UNDER A BRICK

BRANZINO FILLET

Husk Cherry Vinaigrette

AGED STRIP STEAK

Horseradish Agliata

DULCE

Please select one option for your guests to enjoy

SELECTION OF HOUSE MADE COOKIES & GELATO

Served family style for the table to share

SEASONAL INDIVIDUAL DESSERT

CUSTOM CAKES

Inquire about seasonal flavors and pricing

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WHOLE SUCKLING PIG DINNER

\$150 per guest

All items served in a flow of food to be shared with the table.

FIRST COURSE

CHARCUTERIE

HEAD CHEESE

PICKLES

CHIPPED PARM

PIZZA PILLOW

SECOND COURSE

CAESAR SALAD

Lardo Crouton

UNION SQUARE MARKET CRUDITE

Bagna Cauda Puree

LUMACHE AMATRICIANA

Guanciale, Red Onion

SOPPRESSATA PICANTE PIZZA

DULCE

SELECTION OF HOUSE MADE COOKIES &
GELATO

CUSTOM CAKES

Inquire about seasonal flavors and pricing

THE PIG

Chef's Seasonal Selection of Sides

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PIZZA & PASTA MENU

\$75 per guest

All items served in a flow of food to be shared with the table.

SEASONAL GREEN MARKET SALAD

PIZZA

MARGHERITA

Fiore de Latte, Basil

PEPPERONI

Njuda, Cacio di Tuscany

CHEF'S SEASONAL SELECTION

PASTA

SELECT TWO FOR THE GROUP TO SHARE

Gluten free options available upon request

RIGATONI ALLA VODKA

Broccolini, Basil Breadcrumbs

CAVATELLI CACIO E PEPE

Pecorino, Black Pepper

BUCATINI CARBONARA

Egg, Pecorino, Guanciaie



CASERECCE BOLOGNESE

ADDITIONS

CHEESE & SALUMI +\$18 PP

Chef's Selection of Cheese & Charcuterie, Nuts and Bread.

PLATTER OF HOUSE MADE COOKIES +\$ 10 PP

SELECTION OF ARTISANAL GELATO +\$ 8 PP

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PASSED BITES

\$20 - 3 SELECTIONS FOR 30 MINS / \$30 - 5 SELECTIONS FOR 30 MINS

ARANCINI

Smoked Gouda

PANELLE

Lior's Fennel Pollen

SHEEP'S MILK RICOTTA

First Press EVOO, Sourdough

UNION SQUARE MARKET CRUDITE

SESAME BUNS +2 PP

Lamb Mortadella, Pistachios

MEATBALLS

Sunday Sauce, Parmesan

SEASONAL PIZZA

SQUASH ZEPPOLE

Xavier's Honey

SEAFOOD CRUDO

Seasonal Preparation

PASTA SPOONS

Rigatoni alla Vodka or Cavatelli Cacio e Pepe

CAPRESE SKEWERS

Tomato, Bocconcini, Basil

CAPONATA CROSTINI

Seasonal Caponata, Sourdough

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RECEPTION STATIONS

Menus below can be combined for a cocktail reception or added as a start to your event before dinner

RAW BAR

\$50 PP FOR 60 MINUTES OF SERVICE

Oysters & Clams
Traditional Shrimp Cocktail
Marinated Crab

CHEESE & SALUMI

\$18 PP FOR 60 MINUTES OF SERVICE

Chef's Selection of Cheese, Cured Meats, Olives, Nuts and Dried Fruit

Add **UNION SQUARE MARKET**

CRUDITE +\$8pp

HAND PULLED MOZZARELLA STATION

\$28 PP FOR 60 MINUTES OF SERVICE

Olive Oil, Pesto, Bread

PIZZA STATION

\$35 PP FOR 90 MINUTES OF SERVICE

CHEF'S SELECTION OF 3 SEASONAL STYLE PIZZA

SEASON GREEN MARKET SALAD

ENTREE STATION

**\$45 PP FOR 90 MINUTES OF SERVICE
SELECT TWO FOR THE GROUP TO SHARE**

Include a Chef Attendant for \$300

**SNOWDANCE FARMS CHICKEN
UNDER A BRICK**

PIEDMONTESE STEAK
Horseradish Agliata

PRIME RIB +\$10 per guest
Horseradish Agliata

BRONZINO
Husk Cherry Vinaigrette

WHOLE SUCKLING PIG +\$20 per guest

served with
**CHEF'S SELECTION OF SEASONAL
VEGETABLE**

PASTA STATION

**\$40 PP FOR 90 MINUTES OF SERVICE
SELECT TWO FOR THE GROUP TO SHARE**
Gluten free options available upon request

RIGATONI ALLA VODKA
Broccolini, Basil Breadcrumbs

CAVATELLI CACIO E PEPE
Pecorino, Black Pepper

BUCATINI CARBONARA
Egg, Pecorino

CASERECCE BOLOGNESE

***Include a Chef Attendant for made to order
pasta for \$300***

HOUSE MADE COOKIES

\$12 PP FOR 60 MINUTES OF SERVICE

ARTISANAL GELATO STATION

\$20 PP FOR 60 MINUTES OF SERVICE

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BEVERAGE PACKAGES

ALL PACKAGES ARE PRICED PER THE HOUR WITH A THREE HOUR MINIMUM

By consumption bars and specialty tastings are also available

BEER & WINE

\$28PP / PER HOUR

1 SPARKLING WINE
1 ROSE
2 WHITE WINES
2 RED WINES
2 BEERS

SOFT DRINKS
DRIP COFFEE & TEA

STANDARD BAR

\$32PP / PER HOUR

1 SPARKLING WINE
1 ROSE
1 WHITE WINE
1 RED WINE
2 BEERS

HOUSE BRAND LIQUORS

One Fifth HOUSE COCKTAILS

SOFT DRINKS
DRIP COFFEE & TEA

PREMIUM BAR

\$38PP / PER HOUR

1 SPARKLING WINE
1 ROSE
1 SOMMELIER SELECTION WHITE WINE
1 SOMMELIER SELECTION RED WINE
2 BEERS

HOUSE BRAND LIQUORS + PREMIUM
BRAND LIQUORS

One Fifth HOUSE COCKTAILS

SOFT DRINKS
DRIP COFFEE & TEA

WINE EXPERIENCES

Inquire about our private wine classes and sommelier
guided wine dinners.



*All pricing is subject to 5% administration fee, 8.875%
sales tax, and gratuity*

*Please let us know in advance of any special dietary
needs so that we can best accommodate your guests*



THE FINE PRINT

To confirm all large party reservations and private parties, we require a 50% deposit and signed contract.

Final payment will be processed upon conclusion of your event.

We kindly ask for a guaranteed guest count no later than 7 days prior to your event. This is the minimum number of guests for which you will be charged.

To ensure that all your guests have the same extraordinary dining experience, please let us know of any known dietary restrictions or allergies in advance. We can always modify our menu to meet your guests needs with advanced notice.

We offer custom cakes for all special occasions. For more information please contact kmccaffery@respecthospitality.com.

Love something from our regular dining menu but don't see it listed in one of our menus above? Let us know! We love creating custom dining experiences for our guests.

OTHER QUESTIONS?

Please don't hesitate to reach out to our Private Dining team at [**kmccaffery@respecthospitality.com**](mailto:kmccaffery@respecthospitality.com).

We look forward to hosting your group with us soon!

RESPECT



HOSPITALITY



PEASANT



One Fifth®

NEW YORK CITY SINCE 1927

