

Dinner Package 3 ~ \$75 per person

5 Courses • Party max: 3 hours

#1: ANTIPASTO PLATTER

Served family-style at each table.

#2: TO START

Host selects **one plated option** for their guests.

- Arugula, parm, lemon garlic vinaigrette
- Kale, goat cheese, cranberry, sherry vinaigrette
- Endive Salad, toasted almonds, Manchego, green apples, cider vinaigrette
- Burrata, roasted fall squash, brown butter vinaigrette, pepitas
- Octopus, potato, avocado puree, sweet chorizo, tomato jam
- Crispy cauliflower, lemon aioli, radish, sweet lime vinaigrette (v)
- Crispy Brussels, sriracha aioli, cider gastrique (v)
- Smoked Ricotta, acacia honey, grilled bread (v)
- Chicken liver crostini, Chicken liver pate, crisp crostini, apple mostardo
- Marinated eggplant, manchego, crispy prosciutto
- Mediterranean salmon tartar, potato chips

#3: PASTA

Host selects **three options** for their guests to choose from. Guest selects **one plated option** during event.

- Campanelli pesto, arugula, basil pesto, parmigiano
- Fussili a la vodka, peas, parmigiano
- Creste di Gallo, Wild mushrooms, kale, truffle oil, parmigiano (v)
- Ricotta Cavatelli, fennel sausage Bolognese and parmigiano
- Black Pepper Rigatoni Carbonara, egg yolks, spinach, pancetta, onion, parmigiano
- Campanelle alla Romana or Marinara
- Fettucini Nero, seafood marinara, shrimp, crabmeat, calamari, clams and basil
- Pappadelle Classic Bolognese
- Bucatini, baby clams, bacon, leeks, toasted breadcrumb
- Spinach Malfatti, porcini braised duck, green olive, pomegranate molasses, parmigiano
- Potato gnocchi, seasonal prep

#4: ENTRÉE

Host selects **three options** for their guests to choose from. Guest selects **one plated option** during event.

- Chicken Cutlet Parmigiana, mozzarella, tomato sauce
- Chicken Scarpariello, chicken, chicken sausage, potatoes, cherry peppers, local farm greens
- Bronzino with market fish prep of season
- Butternut Squash Cutlet Parmigiana, smoked ricotta, marinara, mozzarella (v)
- Pork chop Pizzaiola, braised escarole
- Chicken Picatta, artichoke, capers, potato, lemon
- Petite fillet, with market steak prep of season
- Pork or chicken cutlet Milanese, horseradish aioli, arugula salad, house pickles, parmigiano

#5: DESSERT

Host selects **one plated option** for their guests.

- Bombolini: "Italian Doughnuts" with chocolate sauce
- Bread Pudding: caramel sauce, whipped cream
- Cheesecake Cup: fruit jam, graham crumble

***Please see page 4 for customizable add-on options.*

To book, contact:
info@liniziony.com or
call 914-693-5400

- There is a 20% service fee on all packages.
- All packages include water, soda, coffee, and tea.
- **Restaurant Capacities:**
Entire Restaurant*: 70 guests
Private Room: 25 guests
Bar: 10 guests
- \$1,500 minimum on food and beverage for the Daytime Package.
- Parties on Friday and Saturday evenings are a \$10,000++ minimum to book the whole restaurant.

Dinner Package 2 ~ \$60 per person

Four Courses • Party max: 3 hours

#1: TO START

Host selects **one plated option** for their guests.

- Arugula, parm, lemon garlic vinaigrette
- Kale, goat cheese, cranberry, sherry vinaigrette
- Little gem, gouda, hazelnuts, orange, shallot vinaigrette
- Burrata, roasted fall squash, brown butter vinaigrette, pepitas
- Mixed greens, house pickles, croutons, Italian vinaigrette
- Crispy cauliflower, lemon aioli, radish, sweet lime vinaigrette (v)
- Crispy Brussels, sriracha aioli, cider gastrique (v)
- Smoked Ricotta, acacia honey, grilled bread (v)
- Chicken liver crostini, Chicken liver pate, crisp crostini, apple mostardo

#2: PASTA

Host selects **three options** for their guests to choose from. Guest selects **one plated option** during event.

- Campanelli pesto, arugula, basil pesto, parmigiano
- Fussili a la vodka, peas, parmigiano
- Creste di Gallo, Wild mushrooms, kale, truffle oil, parmigiano (v)
- Ricotta Cavatelli, fennel sausage Bolognese and parmigiano
- Black Pepper Rigatoni Carbonara, egg yolks, spinach, pancetta, onion, parmigiano
- Campanelle alla Romana or Marinara
- Fettucini Nero, seafood marinara, shrimp, crabmeat, calamari, clams and basil
- Pappadelle Classic Bolognese
- Bucatini, baby clams, bacon, leeks, toasted breadcrumb

#3: ENTRÉE

Host selects **three options** for their guests to choose from. Guest selects **one plated option** during event.

- Chicken Cutlet Parmigiana, mozzarella, tomato sauce
- Chicken Scarpariello, chicken, chicken sausage, potatoes, cherry peppers, local farm greens
- Bronzino with market fish prep of season
- Butternut Squash Cutlet Parmigiana, smoked ricotta, marinara, mozzarella (v)
- Pork chop Pizzaiola, braised escarole
- Chicken picatta, artichoke, capers, potato, lemon
- Petite fillet, with market steak prep of season
- Pork or chicken cutlet Milanese, horseradish aioli, arugula salad, house pickles, parmigiano

#4: DESSERT

Host selects **one plated option** for their guests.

- Bombolini: "Italian Doughnuts" with chocolate sauce
- Bread Pudding: caramel sauce, whipped cream
- Cheesecake Cup: fruit jam, graham crumble

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Dinner Package 1 ~ \$45 per person

Three Courses • Party max: 3 hours

#1: TO START

Host selects **one plated option** for their guests.

- Arugula, parm, lemon garlic vinaigrette
- Kale, goat cheese, cranberry, sherry vinaigrette
- Little gem, gouda, hazelnuts, orange, shallot vinaigrette
- Burrata, roasted fall squash, brown butter vinaigrette, pepitas
- Mixed greens, house pickles, croutons, Italian vinaigrette
- Crispy cauliflower, lemon aioli, radish, sweet lime vinaigrette (v)
- Crispy Brussels, sriracha aioli, cider gastrique (v)
- Smoked Ricotta, acacia honey, grilled bread (v)
- Chicken liver crostini, Chicken liver pate, crisp crostini, apple mostardo

#2: ENTRÉE

Host selects **three options** for their guests to choose from. Guest selects **one plated option** during event.

- Chicken Cutlet Parmigiana, mozzarella, tomato sauce
- Creste di Gallo, Wild mushrooms, kale, truffle oil, parmigiano (v)
- Salmon with market fish prep of season
- Butternut Squash Cutlet Parmigiana, smoked ricotta, marinara, mozzarella (v)
- Pork chop Pizzaiola, braised escarole
- Chicken picatta, artichoke, capers, potato, lemon
- Ricotta Cavatelli, fennel sausage Bolognese and parmigiano
- Pork or chicken cutlet Milanese, horseradish aioli, arugula salad, house pickles, parmigiano
- Black Pepper Rigatoni Carbonara, egg yolks, spinach, pancetta, onion, parmigiano

#3: DESSERT

Host selects **one plated option** for their guests.

- Bombolini: "Italian Doughnuts" with chocolate sauce
- Bread Pudding: caramel sauce, whipped cream
- Cheesecake Cup: fruit jam, graham crumble

Daytime Package ~ \$35 per person

Only Available 11:00 AM to 3:30 PM

Party max: 2.5 hours

***Only time liquor by consumption option is available*

#1: TO START

Host selects **one plated option** for their guests.

- Arugula, parm, lemon garlic vinaigrette
- Kale, goat cheese, cranberry, sherry vinaigrette
- Little gem, gouda, hazelnuts, orange, shallot vinaigrette
- Mixed greens, house pickles, croutons, Italian vinaigrette
- Crispy cauliflower, lemon aioli, radish, sweet lime vinaigrette (v)
- Crispy Brussels, sriracha aioli, cider gastrique (v)
- Smoked Ricotta, acacia honey, grilled bread (v)

#2: ENTRÉE

Host selects **three options** for their guests to choose from. Guest selects **one plated option** during event.

- Chicken Cutlet Parmigiana, mozzarella, tomato sauce
- Chicken Scarpariello, chicken, chicken sausage, potatoes, cherry peppers, local farm greens
- Salmon with market fish prep of season
- Butternut Squash Cutlet Parmigiana, smoked ricotta, marinara, mozzarella (v)
- Chicken Picatta, artichoke, capers, potato, lemon
- Pork or chicken cutlet Milanese, horseradish aioli, arugula salad, house pickles, parmigiano

#3: DESSERT

Host selects **one plated option** for their guests.

- Bombolini: "Italian Doughnuts" with chocolate sauce
- Bread Pudding: caramel sauce, whipped cream
- Cheesecake Cup: fruit jam, graham crumble

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Brunch Package ~ \$35 per person

Only Available Saturdays and Sundays

11:00 AM to 3:30 PM

Party max: 2.5 hours

#1: APPETIZER

Host selects **one plated option** for their guests.

- Avocado Toast, radish, Aleppo pepper, crispy shallots
- Crispy Brussels, sriracha aioli, cider gastrique (v)
- Smoked Ricotta, acacia honey, grilled bread (v)
- Crispy cauliflower, lemon aioli, radish, sweet lime vinaigrette (v)
- Bomboloni "Italian Doughnuts"

#2: SECOND COURSE

Host selects **three options** for their guests to choose from. Guest selects **one plated option** during event.

- Octopus, chorizo, potato hash, avocado purée, soft boiled egg
- Black Pepper Rigatoni Carbonara, egg yolks, spinach, pancetta, onion, parmigiano
- Ricotta Cavatelli, fennel sausage Bolognese and parmigiano
- Kale Caesar Salad, garlic crouton, parmigiana, soft boiled egg
- Butternut Squash Parmigiana Toad in a Hole, amatriciana, mozzarella, baked egg

#3: ENTRÉE

Host selects **three options** for their guests to choose from. Guest selects **one plated option** during event.

- Steak and Eggs, chimichurri, crispy fingerling potatoes, parmigiana
- L'inizio Gouda Burger, egg, roasted tomato, arugula, horseradish aioli, pickles
- Chiri's Fluffy Pancakes, honey-coated berries, maple syrup, whipped cream
- Emmy's egg sandwich, bacon, cheddar, brioche roll with fingerling potatoes
- Chicken cutlet Milanese, horseradish aioli, arugula salad, house pickles, parmigiano

***Please see page 4 for customizable add-on options.*

Children's Menu ~ \$20 per person

12 and under only.

#1: ENTRÉE COURSE

- Children can select from the following the day of the event:
 - Campanelle Bolognese
 - Campanelle Marinara
 - Campanelle Butter and Cheese
 - Kid's Burger
 - Chicken Parm
- Includes the dessert you select for the rest of the party.

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ADD-ONS

HORS D'OEUVRES

Select **three** for \$15 per person.

- Arancini (v)
- Truffle mushroom crostini (v)
- Shrimp scampi endive
- Hamachi ceviche
- Steak spiedini with chimichurri
- Chicken parm meatball
- Avocado toast, crispy shallots (v)
- Deviled egg, fried capers
- Wagyu beef pigs in a blanket

Stationary Cold Antipasto Board ~ \$10 per person

Serve your Entrées Family-Style ~ \$10 per person

Select three entrées from the dinner packages.

DESSERT

Chocolate Fudge Cake ~ \$8 per person

Apple Crumb Cake ~ \$8 per person

Cake Cutting Fee ~ \$25

BEVERAGES

- **Bar by Consumption**
- **Red and White Wine** ~ \$15 per person
Select ONE White: Chardonnay OR Sauvignon Blanc
Select ONE Red: Cabernet Sauvignon OR Montepulciano
- **Red and White Wine and Beer** ~ \$20 per person

RESTAURANT CAPACITIES:

Entire Restaurant*: 70 guests

Private Room: 25 guests

Bar:** 10 guests

**Parties on Friday and Saturday evenings are a \$10,000++ minimum to book the whole restaurant and \$5,000++ minimum to book the private room.*

***\$1,000++ minimum on food and beverage*

OFF-SITE CATERING

For off-site catering options, please view our Family Meal and Pasta Party menus available online at LinizioNY.com

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