

RAMERINO

ITALIAN PRIME

Event Spaces

Main Dining Room 70 (seated dinner)

Dining Room 90 (seated dinner)

The Wine Room: 20 (seated dinner)

Outdoor Bar: 30 (seated dinner)

All restaurant Rooftop 22^{sd} floor: 105 (reception)

Private indoor Rooftop 22^{sd} floor: 25 (seated people)

Additional Information

We are open for indoor and outdoor dining.

We provide screen projector

Location

16 E 39th St, New York, NY 10016

For further information contact ramerinoprime@gmail.com



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MENU I - \$65

FIRST COURSE CHOICE OF

ARUGULA SALAD

Baby arugula, virgin olive oil, lemon, shaved
parmigiana reggiano, walnuts

CAPRESE

Buffalo mozzarella, tomatoes, fresh basil

POLPETINE

Homemade veal meatballs, tomato sauce,
36- month age Parmigiano-reggiano

SECOND COURSE CHOICE OF:

POLLO CASTELLI

Chicken breast, baby artichokes, capers,
mushrooms, white wine, lemon

PAPPARDELLE

Porcini mushrooms, goat cheese, truffle oil

SALMONE

Grilled salmon, cherry tomatoes, olive oil, lemon
sauce, extra virgin oil
Green vegetable choice of chef

DESSERT CHOICE OF:

PANNA COTTA

CHOCOLATE

MOUSE

Prices are subject to 20% Service Charge and 8.87 5% Tax



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MENU II

\$95 ADD 3- 4 HOURS OPEN BAR \$140

FIRST COURSE

HOT ANTIPASTO

Combination of prosciutto, burrata, scallops, shrimp

SECOND COURSE

COMBO PASTA

RAVIOLI DELLA CASA

Spinach & ricotta ravioli, Parmigiano-Reggiano

GNOCCHI

Homemade potato gnocchi, pesto sauce, Pecorino Romano DOP

THIRD COURSE CHOICE OF:

POLLO CASTELLI

Breast of chicken, baby artichokes, mushroom, lemon

EGGPLANT PARMIGIANA

Tomato, Parmigiano-Reggiano

Chilean sea bass on puree of green peas

STEAK

Sliced ribeye steak, fresh herbs
Green vegetable choice of chef (family style)

DESSERT CHOICE OF:

Cheesecake & tiramisu

Includes freshly brewed COLOMBIAN coffee & tea

Prices are subject to 20% Service Charge and 8.87 5% Tax



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MENU III

\$90

FIRST COURSE

HOT ANTIPASTO

Combination of prosciutto, burrata, scallops, shrimp

SECOND COURSE

COMBO PASTA

RAVIOLI DELLA CASA

Spinach & ricotta ravioli, Parmigiano-Reggiano

GNOCCHI

Homemade potato gnocchi, pesto sauce, Pecorino Romano DOP

THIRD COURSE CHOICE OF:

POLLO CASTELLI

Breast of chicken, baby artichokes, mushroom, lemon

EGGPLANT PARMIGIANA

Tomato, Parmigiano-Reggiano

SALMON

Grilled salmon, cherry tomatoes, olive oil, lemon sauce

STEAK

Sliced ribeye steak, fresh herbs
Green Vegetable choice of chef (Family style)

DESSERT CHOICE OF:

Cheesecake & tiramisu

Includes freshly brewed coffee & tea

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MENU IV

\$100

FIRST COURSE

BURRATA

Burrata cheese, Herman's tomatoes, basil oil

PROSCIUTTO MELON

36- month aged prosciutto San Daniele, melon

POLLO ALLA GRIGLIA

Grilled octopus on a chickpea puree, arugula, lemon dressing

CARCIOFI E AVOCADO, TAR - TAR

artichokes, avocado, parmigiano - Reggiano

SECOND COURSE

COMBO PASTA

RAVIOLI DELLA CASA

GNOCCHI

Homemade potato gnocchi, pesto sauce, Pecorino Romano DOP

THIRD COURSE CHOICE OF:

POLLO CASTELLI

Breast of chicken, baby artichokes, mushroom, lemon

VITELLO

Veal scaloppine, roasted porcini, wild mushrooms

SALMON

Chilian Sea bass, puree of Green peas

STEAK

Sliced ribeye steak, fresh herbs

Green vegetable choice of chef

DESSERT CHOICE OF:

Cheesecake, , panna cotta

Includes freshly brewed coffee & tea

Prices are subject to 20% Service Charge and 8.87 5% Tax



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2 HOURS OPEN BAR \$45

PREMIUM OPEN BAR

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BRANDS OF LIQUOR RED, WHITE
HOUSE WINES IMPORTED,
DOMESTIC BEER
PELLEGRINO, ASSORTED SODAS & JUICES

Prices are subject to 20% Service Charge and 8.87 5% Tax

