



RAMERINO ITALIAN
PRIME
PARTY MENU

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 22SD FLOOR: 105
(RECEPTION)

PRIVATE INDOOR ROOFTOP 22SD FLOOR: 25
(SEATED PEOPLE)

ADDITIONAL INFORMATION WE ARE OPEN TO INDOOR

AND OUTDOOR DINING. WE PROVIDE SCREEN
PROJECTORS

LOCATION 16 E 39TH ST, NEW YORK, NY 10016 FOR
FURTHER

INFORMATION CONTACT
RAMERINOPRIME@GMAIL.COM

RAMERINO

ITALIAN PRIME

MENU I - \$70

FIRST COURSE CHOICE OF

ARUGULA SALAD

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

CAPRESE

Buffalo mozzarella, tomatoes, fresh basil

POLPETTINE

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 (Family style)

DESSERT CHOICE OF:

Cheesecake & Tiramisu

Includes freshly brewed colombia coffee & tea

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

RAMERINO

ITALIAN PRIME

M E N U II

\$95 ADD 3 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, mushrooms, lemon

EGGPLANT PARMIGIANA

Tomato, Parmigiano-Reggiano

CHILEAN SEA BASS

Chilian Sea bass, asparagus, lemon sauce

STEAK

Sliced ribeye steak, fresh herbs

Green vegetable choice of chef (family style)

DESSERT CHOICE OF:

Cheesecake & tiramisu

Includes freshly brewed

Colombia coffee & tea

prices are subject to a 20% service charge and 8.875% Tax

RAMERINO

ITALIAN PRIME

MENU III

\$90 ADD 3 HOURS OPEN BAR \$135

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 DEL PASTORE

breast of chicken, baby artichokes, mushrooms, 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

Colombia coffee & tea

prices are subject to a 20% service charge and 8.875% Tax

RAMERINO

ITALIAN PRIME

MENU IV

\$100

FIRST COURSE

BURRATA

burrata cheese, Herman's tomatoes, basil oil

PROSCIUTTO

MELON 36- month aged prosciutto San Daniele, melon

POLPO ALLA GRIGLIA

Grilled octopus on a chickpea puree, arugula, lemon dressing

CARCIOFI E AVOCADO

artichokes, avocado, parmigiano - Reggiano

SECOND COURSE

RAVIOLI DELLA CASA

spinach & ricotta ravioli, Parmigiano-Reggiano

GNOCCHI

homemade potato gnocchi, pesto sauce, Pecorino Romano DOP

THIRD COURSE CHOICE OF:

POLLO DEL PASTORE

Breast of chicken, baby artichokes, mushroom, lemon

VITELLO

Veal scaloppine, roasted porcini, wild mushrooms

CHILIAN SEA BASS

Chilian Sea bass, asparagus, lemon sauce

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

RAMERINO

ITALIAN PRIME

MENU V

\$110

FIRST COURSE

BURRATA

burrata cheese, Herman's tomatoes, basil oil

POLPO ALLA GRIGLIA

Grilled octopus on a chickpea puree, arugula, lemon dressing

CARCIOFI E AVOCADO

artichokes, avocado, parmigiano - Reggiano

RAMERINO SALAD

mixed greens, walnuts, pear, goat cheese, a lemon dressing

SECOND COURSE

RAVIOLI DELLA CASA

spinach & ricotta ravioli, Parmigiano-Reggiano

GNOCCHI

homemade potato gnocchi, pesto sauce, Pecorino Romano DOP

THIRD COURSE CHOICE OF:

POLLO DEL PASTORE

Breast of chicken, baby artichokes, mushroom, lemon

FILETTO AL BAROLO

filet mignon, red wine reduction

RACK OF LAMB

grilled lamb chops, sauteed spinach

CHILIAN SEA BASS

Chilian Sea bass, asparagus, lemon sauce

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