

# RAMERINO

ITALIAN PRIME

## RAMERINO ITALIAN PRIME

Event Spaces and Capacities:

Main Dining Room  
Capacity: 80 (Seated Dinner)

All Restaurant  
Capacity: 100 (Seated Dinner)

The Wine Room  
Capacity: 23 (Seated Dinner)

Outdoor Patio  
Capacity: 30 (Seated Dinner)

All Restaurant Rooftop (22nd Floor)

Capacity: 105 (Reception)

Private Indoor Rooftop (22nd Floor)  
Seated: 18 people  
Stand-up: 30 people

Private outdoor Rooftop (22nd Floor)  
Seated: 80 people

AND OUTDOOR DINING. WE PROVIDE  
SCREEN,PROJECTORS

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

FURTHER  
INFORMATION CONTACT  
RAMERINOPRIME@GMAIL.COM

# RAMERINO

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## MENU #1

Food Menu: \$75

Upgrade Option: Add 3-hour Premium Open bar for \$125

### FIRST COURSE CHOICE OF

#### BURRATA

burrata cheese, Herman's tomatoes, extra virgin olive oil, basil

#### ARUGULA SALAD

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

#### PROSCIUTTO MELON

36-month aged prosciutto San Daniele, melon

#### 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

#### BOLOGNESE

fettuccine pasta, traditional veal ragu, 24-month-aged Parmigiano-Reggiano

#### SALMONE

grilled salmon, cherry tomatoes, olive oil, lemon sauce, extra virgin oil

Green vegetable choice of chef (Family style)

### DESSERT CHOICE OF:

Cheesecake , Tiramisu, Panna Cotta

prices are subject to a 20% Service Charge and an 8.875% Tax

# RAMERINO

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## MENU #2

Food Menu: \$85

Upgrade Option: Add 3-hour Premium Open bar for \$135

### FIRST COURSE- COMBO PASTA

#### RAVIOLI DELLA CASA

spinach & ricotta ravioli, Parmigiano-Reggiano

#### GNOCCHI

homemade potato gnocchi, pesto sauce, Pecorino Romano DOP

### SECOND COURSE CHOICE OF:

#### RAMERINO SALAD

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

### THIRD COURSE CHOICE OF:

#### EGGPLANT PARMIGIANA

tomato, parmigiano-reggiano

#### POLLO CASTELLI

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

#### VITELLO

veal scaloppine, roasted porcini, wild mushrooms

#### SALMONE

grilled salmon, cherry tomatoes, olive oil, lemon sauce, extra virgin oil

Green vegetable choice of chef (Family style)

### DESSERT CHOICE OF:

Cheesecake , Tiramisu, Panna Cotta

prices are subject to a 20% Service Charge and an 8.875% Tax

# RAMERINO

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## MENU #3

Food Menu: \$95

Upgrade Option: Add 3-hour Premium Open bar for  
\$145

### FIRST COURSE CHOICE OF:

#### HOT ANTIPASTO

Combination of calamari, scallops, shrimp

#### ARUGULA SALAD

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

### 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:

#### CHICKEN MARTINI

chicken breast breaded in parmigiano, white wine sauce, over asparagus

#### EGGPLANT PARMIGIANA

tomato, parmigiano-reggiano

#### SALMON

grilled salmon, cherry tomatoes, olive oil, lemon sauce

#### STEAK

sliced prime ribeye steak, fresh herbs

GREEN VEGETABLE CHEF CHOICE (family style)

### DESSERT CHOICE OF:

cheesecake, tiramisu, panna cotta

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# RAMERINO

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## MENU #4

Food Menu: \$100

Upgrade Option: Add 3-hour Premium Package for \$150

### FIRST COURSE CHOICE OF:

#### HOT ANTIPASTO

Combination of calamari, scallops, shrimp

#### ARUGULA SALAD

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

### 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 prime ribeye steak, fresh herbs

### GREEN VEGETABLE CHEF CHOICE

### DESSERT CHOICE OF:

cheesecake ,tiramisu,cannoli

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# RAMERINO

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## MENU #4

Food Menu: \$110

Upgrade Option: Add 3-hour Premium Package for \$160

### FIRST COURSE CHOICE OF

#### 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 RAMERINO

stuffed chicken breast, goat cheese, zucchini, carrots, brussels sprouts

#### EGGPLANT PARMIGIANA

tomato, Parmigiano-Reggiano

#### VITELLO

veal scaloppine, roasted porcini, wild mushrooms

#### CHILIAN SEA BASS

chilian sea bass, asparagus, lemon sauce

#### STEAK

sliced prime ribeye steak, fresh herbs

### GREEN VEGETABLE CHEF CHOICE

### DESSERT CHOICE OF:

cheese cake, panna cotta, tiramisu

prices are subject to a 20% Service Charge and an 8.875% Tax

# RAMERINO

## ITALIAN PRIME

### MENU #6

Food Menu: \$120

Upgrade Option: Add 3-hour Premium Package for \$170

#### FIRST COURSE CHOICE OFF:

##### BURRATA

burrata cheese, Herman's tomatoes, basil oil

##### CALAMARI

grilled baby calamari, arugula pesto sauce

##### 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 - INDIVIDUAL

##### CACIO E PEPE

tonnarelli pasta, Pecorino Romano DOP, tellicherry black pepper, grated 24-month age Parmigiano-Reggiano

#### THIRD COURSE CHOICE OF:

##### POLLO DEL PASTORE

breast of chicken, baby artichokes, mushrooms, lemon

##### EGGPLANT PARMIGIANA

Tomato, Parmigiano-Reggia

##### 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 prime ribeye steak, fresh herbs

Green vegetable choice of chef

#### DESSERT CHOICE OF:

cheesecake ,panna cotta, cannoli

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# RAMERINO

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Premium Open Bar Selections:

Cocktails:

Red and White Wines:

Beer:

Vodka:

- Gray Goose
- Tito's
- Ketel One

Gin:

- Bombay
- Tanqueray
- Bombay Sapphire

Scotch:

- Black Label
- Red Label
- Dewar's

Bourbon:

- Maker's Mark

Please note that while our bar selection is extensive, it does not include top-shelf options.