

# ELA SOFFITTA

**FELICE**  
RISTORANTE & WINE BAR • NYC

at Gild Hall - A Thompson Hotel

15 Gold St, NY, NY 10038

(212) 785 5950 // [www.felicenyc.com](http://www.felicenyc.com)

## PRIVATE DINING AND EVENTS

We are proud to offer the following menus for large parties in our private event space, La Soffitta, as well as our main dining room.

Please note that all events are customizable. We are happy to work with your group to ensure that your event is truly special and memorable.

For more information, please contact our Special Events Manager at [specialevents@felicenyc.com](mailto:specialevents@felicenyc.com) or (212) 785 5950

Maximum Occupancy: 40 seated - 75 standing  
Menu Format: cocktail reception, seated or buffet breakfast, brunch, lunch, and dinner



All pricing exclusive of 20% suggested gratuity and 8.875% New York sales tax

# BREAKFAST

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15 guest minimum

## EXECUTIVE BUFFET

- \$40 per guest -

• BEVERAGES •

REGULAR AND DECAFFEINATED BREWED LAVAZZA COFFEE

MIGHTY LEAF TEA SELECTION

FRESHLY SQUEEZED FRUIT JUICES

• FRUITS, GRAINS, BREAD & PASTRIES •

**ASSORTED PASTRIES** jam, butter, cream cheese

**FRESH FRUIT SALAD**

**YOGURT** granola and berries

**FRENCH TOAST** strawberries, maple syrup

• SIDE DISHES •

**CRISPY BACON**

**PORK BREAKFAST SAUSAGES**

**HERB-ROASTED POTATOES**

• SELECT ONE EGG DISH •

**VEGETARIAN OMELETTE**

**SCRAMBLED EGGS, BACON, MOZZARELLA**

**OMELETTE, GOAT CHEESE, SPINACH, HAM**

# BRUNCH

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- \$40 Per Guest -

**ASSORTED PASTRIES**

jam, butter, cream cheese

**FRENCH TOAST**

homemade raisin brioche, strawberries, maple syrup

**UOVA AL PURGATORIO\***

oven-poached eggs, San Marzano tomato sauce  
mozzarella, parmigiano, toasted Tuscan bread

**SALMONE\***

smoked salmon, pretzel croissant,  
cream cheese, red onions, capers

**FRITTATA VEGETARIANA\***

seasonal vegetables,  
goat cheese, baby kale

**AMATRICIANA**

traditional Roman tomato sauce,  
red onion confit, crispy bacon

brunch buffet plus 2 hours unlimited Bellini, Mimosa, and Bloody Marys

- \$58 Per Guest -

FELICE

# LUNCH

Please note that the dishes within this menu use available fresh produce, and are subject to change due to seasonal product availability.

Lunch is also available buffet style  
choice of: three antipasti, two entrées, two desserts

## THREE-COURSE PRIX FIXE

\$55 Per Guest

### • PER INIZIARE •

#### MISTICANZA

mixed chicory, sliced kumato tomatoes, buffalo mozzarella, avocado, Dijon vinaigrette

#### INSALATA DI QUINOA

roasted seasonal vegetables, avocado, sliced radishes, toasted almonds, Parmigiano, basil dressing

#### MELANZANE ALLA PARMIGIANA

baked eggplant, 24-month aged Parmigiano Reggiano, tomato sauce

#### TARTARE DI SALMONE E AVOCADO\*

diced sushi-grade salmon, avocado, capers, Dijon vinaigrette

### • SECONDI •

#### L'HAMBURGER\*

short rib blend, fontina, bacon, caramelized red onions, cucumber, tomato, hand-cut fries

#### RAVIOLI DELLA CASA

homemade spinach and ricotta cheese ravioli, served in a sage butter sauce

#### BATTUTA DI POLLO

grilled organic free-range chicken paillard, salmoriglio, purè di patate, roasted tomatoes

#### BRANZINO

butterflied oven-roasted Mediterranean sea bass, aromatic herbs, scorched lemon, roasted cauliflower

#### FUSILLI AL FERRETTO

artisanal fresh fusilli, San Marzano tomato sauce, topped with creamy burrata

#### SALMONE\*

pan-seared organic Scottish salmon, sautéed broccoli, sun-dried tomato pesto

### • DOLCI •

#### TIRAMISU\*

espresso-soaked sponge cake, mascarpone cream

#### GIANDUIA

chocolate hazelnut mousse cake

#### PANNA COTTA

fresh strawberries, balsamic reduction

#### TARTALLETTA MIRTILLI

blueberry tart, Florentine cream

#### BISCOTTI

homemade assorted cookies

#### ITALIAN CHEESECAKE

please inquire for our daily selections

Gluten-free and whole wheat pastas are available upon request. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise us of any food allergies

# DINNER

Please note that the dishes within this menu use available fresh produce, and are subject to change due to seasonal product availability.

Dinner is also available buffet style  
choice of: three antipasti, two entrées, two desserts

## THREE-COURSE PRIX FIXE

\$70 Per Guest

### • PER INIZIARE •

#### MELANZANE ALLA PARMIGIANA

baked eggplant, 24-month aged Parmigiano Reggiano, tomato sauce

#### TARTARE DI SALMONE E AVOCADO\*

diced sushi-grade salmon, avocado, capers, Dijon vinaigrette

#### ARANCINI

breaded saffron rice balls, sun dried tomatoes, zucchini, mozzarella, taleggio, side of pink tartare mayo

#### INSALATA DI QUINOA

roasted seasonal vegetables, avocado, sliced radishes, toasted almonds, Parmigiano, basil dressing

#### ARTICHOKE SALAD

thinly sliced raw artichokes, arugula, Parmesan, cherry tomatoes

#### CAPRESE INVERNALE

oven-roasted tomatoes, buffalo mozzarella, basil, olive oil

### • SECONDI •

#### BRANZINO

butterflied oven-roasted Mediterranean sea bass, aromatic herbs, scorched lemon, roasted cauliflower

#### SALMONE\*

pan-seared organic Scottish salmon, sautéed broccoli, sun-dried tomato pesto

#### FUSILLI AL FERRETTO

artisanal fresh fusilli, San Marzano tomato sauce, topped with creamy burrata

#### FETTUCCINE ALLA BOLOGNESE

traditional veal ragù, 24-month aged Parmigiano Reggiano

#### TAGLIATA DI MANZO\*

sliced sirloin steak, roasted potatoes, sautéed spinach

#### MILANESE

traditional chicken milanese, baby arugula, roasted cherry tomatoes, shaved Parmigiano, balsamic reduction

### • DOLCI •

#### TIRAMISU\*

espresso-soaked sponge cake, mascarpone cream

#### GIANDUIA

chocolate hazelnut mousse cake

#### PANNA COTTA

fresh strawberries, balsamic reduction

#### GELATO

by Sant Ambroeus, two scoops please inquire for our daily selections

#### ITALIAN CHEESECAKE

please inquire for our daily selections

#### TARTALLETTA MIRTILLI

blueberry tart, Florentine cream

Gluten-free and whole wheat pastas are available upon request. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise us of any food allergies

# SMALL BITES

2 Hours of Passed Hors d'Oeuvres and Small Plates

## SELECT FIVE

\$35 Per Guest

## SELECT EIGHT

\$40 Per Guest

mini pasta: add \$5 per person per plate

### • CARNE •

#### MINI BEEF BURGERS\*

tomatoes, mozzarella, pickles, ketchup

#### POLPETTINE

housemade veal meatballs,  
light tomato sauce, Parmigiano

#### CHICKEN SKEWERS

grilled chicken, Dijon mustard sauce

#### GRISSINI

homemade seasoned bread sticks  
wrapped in 18-month aged San Daniele  
black label prosciutto

#### FILLET MIGNON\*

horseradish sauce, Tuscan bread

#### PIGS IN A BLANKET

Italian sausage in puff pastry

### • PESCE •

#### SALMON AFFUMICATO\*

sunflower toast, smoked salmon,  
goat cheese, dill

#### GRILLED SHRIMP

cocktail sauce

#### MINI CRAB CAKES

tartar sauce

#### BOCCONCINI DI TONNO\*

bite-size slice seared ahi tuna,  
balsamic vinegar

#### LOBSTER ROLL

warmed mini bun

#### SHRIMP CEVICHE\*

shrimp, avocado, peperoncino, lime

### • VERDURE •

#### PIADINA ITALIANO

sliced Kumato tomatoes, arugula,  
buffalo mozzarella

#### BRUSCHETTA

rubbed garlic, sea salt, crushed fresh tomato,  
homemade toasted ciabatta

#### ARANCINI

breaded saffron rice balls, sun-dried tomatoes,  
zucchini, mozzarella, taleggio,  
side of pink tartare mayo

#### PIZZETTE

pizza bites, black olives, tomato,  
mozzarella

#### RICOTTA

fresh ricotta, Italian linden spicy honey,  
figs, sliced almonds, toasted Tuscan bread

#### CAPRESE SKEWERS

buffalo mozzarella, tomato, organic basil,  
Sant Ambroeus extra virgin olive oil

### • MINI PASTA •

#### FUSILLI AL FERRETTO

artisanal fresh fusilli,  
San Marzano tomato sauce, creamy burrata

#### RAVIOLI DELLA CASA

homemade spinach and ricotta cheese ravioli,  
sage butter sauce

#### ORECCHIETTE AL SUGO

pork ragu, rucola,  
shredded ricotta salata

#### RISOTTO MILANESE

saffron risotto, parmigiano,  
topped with balsamic reduction

# PLATTERS

Available for large groups and private parties in La Soffitta.  
We politely request 48 hour advanced notice

## PLATTERS SERVE 15-30 GUESTS

### • CARNE •

<b>FEGATINI</b> traditional Tuscan chicken liver mousse, toasted Tuscan bread	65
<b>POLPETTINE</b> housemade veal meatballs, light tomato sauce, Parmigiano	90
<b>POTATO CROQUETTE</b> ricotta, speck	90
<b>GRILLED CHICKEN SKEWERS</b> Dijon mustard sauce	120
<b>MINI BEEF BURGERS*</b> tomatoes, mozzarella, pickles, ketchup	150
<b>FOCACCIA CLASSICA</b> San Daniele Prosciutto, buffalo mozzarella, arugula	180

### • PESCE •

<b>SALMONE*</b> avocado, smoked salmon, scallion, pickled cucumber, toasted Tuscan bread	75
<b>FRITTO DI CALAMARI</b> crispy calamari, seasonal vegetables, side of jalapeño aioli	100
<b>GAMBERETTI SKEWERS</b> grilled shrimp, homemade cocktail sauce	130
<b>MINI CRAB CAKES</b> tartar sauce	140

### • VEGETARIANO •

<b>RICOTTA</b> fresh ricotta, Italian linden spicy honey, figs, sliced almonds, toasted Tuscan bread	65
<b>PIZZETTE</b> pizza bites with black olives, tomato, mozzarella	80
<b>CAPRESE SKEWERS</b> buffalo mozzarella, tomato, organic basil, Sant Ambroeus extra virgin olive oil	95
<b>ARANCINI</b> breaded saffron rice balls, sun dried tomatoes, zucchini, mozzarella, taleggio, side of pink tartare mayo	95
<b>FOCACCIA VEGETARIANA</b> grilled eggplant, zucchini, crushed burrata	130
<b>CRUDITE*</b> assorted seasonal raw vegetables, mint yogurt dip	90

### • VEGANO •

<b>BRUSCHETTA</b> rubbed garlic, sea salt, crushed fresh tomato, homemade toasted ciabatta	60
<b>PIZZETTE VEGANE</b> black olives, sun-dried tomatoes	80
<b>PANELLE</b> chickpeas fritters, rosemary scent	80
<b>CAPONATA DI MELANZANE</b> vegetable caponata	100

### • TAGLIERI •

<b>FORMAGGI E SALUMI</b> chefs selection of assorted Italian cheeses and imported cured meats	125 / 250
<b>ASSAGGI DI OLIVE MISTE</b> mixed olives, Parmigiano chunks, dried fruits, mixed nuts	125 / 250

## BEVERAGES

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### - LIMITED BAR -

Open bar of Italian wine, domestic and imported beer, and Sant Ambroeus prosecco. Includes soft drinks and juices.

Wine selections are detailed on the following page.

TIER 1: \$18 PER GUEST/PER HOUR

TIER 2: \$21 PER GUEST/PER HOUR

TIER 3: \$31 PER GUEST/PER HOUR

Welcome your guests with a specialty cocktail, add \$10 per guest.

### - OPEN BAR -

Selection of spirits, including cocktails and martinis.  
(Shots are not included)

ADD \$15 PER GUEST/PER HOUR

### - CONSUMPTION BAR -

Beverages can be charged on a per drink basis.  
Full wine and cocktail menus are available.

### - AFTER PARTIES -

Last call by 2am



FELICE

# WINE SELECTION

Each tier includes domestic and imported beer and Sant Ambroeus prosecco.  
wine is subject to change due to availability

TIER 1		\$18 PER PERSON/PER HOUR
WHITE (SELECT ONE)	Friulano, Gradis' Ciutta round, savory and elegant 🌿 Organic	
	Askos Verdeca, Masseria Li Veli full, well balanced and fruity minerality	
RED	Nero di Troia, Botromagno richly textured and full bodied	
TIER 2		\$21 PER PERSON/PER HOUR
WHITE (SELECT ONE)	Felice Chardonnay, Fattoria Sardi rich and mineral 🌿 Sustainable	
	Vermentino, Fattoria Sardi elegant, light and aromatic 🌿 Organic	
	Pinot Bianco, Kettmeir medium and aromatic 🌿 Organic	
ROSÈ	Felice Rosè, Fattoria Sardi fresh and fruity 🌿 Sustainable	
RED (SELECT ONE)	Felice Sangiovese, Fattoria Sardi refreshing, well-balanced and fruity 🌿 Sustainable	
	Redimore Irpinia, Aglianico Mastroberardino bright fruit flavors and clean, mineral finish	
	Barbera D'Asti Montebruna, Braidà Deep, full-bodied, with a long finish	
TIER 3		\$31 PER PERSON/PER HOUR
WHITE (SELECT ONE)	Pinot Grigio, Valle dei Laghi medium-bodied and elegant with a bright freshness 🌿 Organic	
	Sauvignon Blanc, Asimonia full-bodied and aromatic 🌿 Organic	
SPARKLING	Prosecco Sant Ambroeus	
RED (SELECT ONE)	Sebastiano, Fattoria Sardi full bodied and soft 🌿 Organic	
	Montepulciano d'Abruzzo, Filaretto light and elegant to bold and structured	

**Sustainable:** an ecologically sound winery using pesticides in limited quantity and only when strictly necessary to save the crop.

**Organic:** a winery that doesn't use any synthetic additives.

**Biodynamic:** the vineyard is seen as an ecosystem; animals and insects are part of the cycle and astrological influences and lunar cycles are used to make decisions. There are no manipulations such as selected yeast addition for the fermentation and acidity adjustment.