



OTTO GROUP DINING
Kyra Hickman
khickman@ottopizzeria.com

One Fifth Avenue
New York, NY 10003
P: 212.995.9559
F: 212.995.9052

NAME OF PARTY: Dana Levy	
CONTACT: Dana Levy EMAIL: danamlevy@gmail.com	PHONE: 202 276-2191
DATE: Saturday, February 9th 2013 TIME: 9:00 PM	NUMBER IN PARTY: 12 / 10

DELUXE DINNER CONFIRMATION

MENU

\$55 per person

Mixed Vegetable Antipasti
Mixed House Cured Meats
Bruschetta del Giorno
Romaine & Red Onion Salad
Arugula & Tomato Salad
A Chef's Selection of Artisanal Cheeses

PIZZA

Please choose four (4) from the attached menu

1. Margherita D.O.C.
2. Funghi & Taleggio (w/ truffle honey)
3. Prosciutto & Arugula
4. ~~Quattro Stagioni~~ Cacio e Pepe

PASTA

Please choose one (1) from the attached menu

1. Pasta alla norma

DOLCE

Homemade Italian Biscotti, Gelati & Sorbetti

BEVERAGE PACKAGES

Please check your choice

NON-ALCOHOLIC ____ \$10 per person
Soft drinks, Milk, Tea & Espresso Drinks

STANDARD ____ \$20 per person
Standard red and white wine, OTTO birra,
Soft drinks, Milk, Tea & Espresso

DELUXE ____ \$25 per person
Deluxe red, white, and sparkling wine, OTTO birra,
Soft drinks, Milk, Tea & Espresso

PREMIUM ____ \$35 per person
Franciacorta Toast, Premium red and white wine, OTTO birra,
Soft drinks, Milk, Tea, Espresso & Moscato d'Asti

OPEN BAR ____ \$50 per person

Standard red and white wine, OTTO birra, Liquor,
Soft drinks, Milk, Tea & Espresso

Thank you again for choosing OTTO Enoteca Pizzeria for your event. To ensure that your event runs as smoothly as possible, the following is a breakdown of our standards of service and expectations. We ask that you read over the list, initial each line, sign and date the bottom, and return this page with your contract. If you have any questions at all, please give us a call for clarification. Thank you.

Reservation Notes

1. Your event is allotted 2 hours to begin at the time specified in the contract (Extra time can be added for an additional

- fee 24 hours before the event). X AL.
2. We ask that the majority (2/3) of your party is here 15 minutes prior to the event in order to be seated on time. X AL.

Pricing & Gratuities

3. The price per person is \$40.00 for the standard menu and \$55.00 for the deluxe menu. Children under the age of 10 are charged a discounted rate of \$20.00. These prices are exclusive of beverages, tax, and gratuity. X AL.
4. For your convenience a 17% suggested gratuity based on the food and beverage cost will be added to your account. At your option, you may increase or decrease the amount of the suggested gratuity, in any amount you see fit. This suggested gratuity will be distributed in full to members of the service staff who work your event.

A mandatory 3% administrative fee, based on the food and beverage cost will be added to your account. This administrative fee is not a gratuity and is applied to offset ancillary expenses associated with the planning and administration of your event. The administrative charge is subject to an 8.875% New York State sales tax.

Cancellation & Augmentation

5. The beverage package is an additional price per person. X AL.
6. A beverage package must be chosen if there are 15 or more people attending. Beverage packages are universal and require the participation of the entire group, although a non-alcoholic option is available for children and adults who cannot participate. X AL.

Restaurant Policy

7. If you fail to cancel within 48 hours of the event, you will be responsible for 50% of the total cost for your event. X AL.
8. A final count must be given to the event manager the Monday before your event. X AL.
9. All additions or subtractions to your party need verbal confirmation from either the Events Manager or an OTTO Manager and must be received 24 hours prior to the event start time. If your party decreases in size without confirmation from the Events Manager or an OTTO manager you will be charged for the missing guests.
10. A contact name and number for the host who will be in attendance the day or night of the party must be provided. X AL.
11. Significant menu changes must be verified by OTTO 24 hours prior to the event. X AL.
12. A la carte items may be ordered during the event and will be in addition to the price of the package. X AL.
13. We do not allow any sort of decorations or balloons, although you can bring in a special occasion cake to be served with the gelati/sorbetti. X AL.
14. We ask all parties with reservations between 7:30pm - 10pm to select the Deluxe Menu. X AL.
15. We accept Visa, MasterCard, American Express, and Diner's Club. No more than four credit cards can be accepted. X AL.
16. Speeches are not permitted in the dining room or Enoteca. X AL.

Name of Contact Dana Levy
Phone Number 202-276-2191 Email danamlevy@gmail.com Date 2/6/13

CARD HOLDER NAME & SIGNATURE: <u>Dana Levy</u> <u>[Signature]</u>	EXPIRATION DATE:
CARD #: <u>4477 0377 1856 0926</u>	<u>05/15</u>
GROUP: <u>Levy Dinner</u>	



MENUS

Group Dining Dinner Menu

Reservations available for parties of 12 or more

The fixed price menu includes a selection from the Chef's available items.
Parties may substitute our selection of house cured meats with a salad.

Please inquire about beverage options.

DELUXE MENU \$55/Person

FIRST COURSE

CHEF'S SELECTION OF VEGETABLE ANTIPASTI

CHEF'S SELECTION OF CURED MEATS

BRUSCHETTA DEL GIORNO

SALADS:

ROMAINE & RED ONION, ARUGULA & TOMATO

CHEF'S SELECTION OF ARTISANAL CHEESES

SECOND COURSE

PIZZA

Please Choose 4 of the Following Pizzas:

(The kitchen sends out enough of the
four types to feed the entire party)

BIANCA

OLIVE OIL, SEA SALT

OTTO LARDO

LARDO

AGLIO, OLIO & PEPERONCINO

GARLIC, OLIVE OIL, FRESH CHILES

MARINARA

TOMATO, GARLIC, CHILES

ROMANA

TOMATO, ANCHOVY, CAPERS, CHILES, MOZZARELLA

CACIO E PEPE

MOZZARELLA, PECORINO, CACIO, PARMIGIANO, BLACK PEPPER

QUATTRO FORMAGGI

TOMATO, MOZZARELLA, TALEGGIO, CACIO, RICOTTA

QUATTRO STAGIONI

TOMATO, MOZZARELLA, MUSHROOMS, ARTICHOKE, COTTO, PEPPERS

MARGHERITA D.O.C.

TOMATO, BUFALA MOZZARELLA, BASIL

PEPPERONI

TOMATO, SPICY SALAMI, CACIO, MOZZARELLA

PROSCIUTTO ARUGULA

TOMATO, CACIO, MOZZARELLA, CRUDO, ARUGULA

FENNEL & BOTTARGA

TOMATO, RAW FENNEL, BOTTARGA, PECORINO, MOZZARELLA

FUNGI & TALEGGIO

PORCINI, TALEGGIO

VONGOLE

CLAMS, CHILES, GARLIC, MOZZARELLA

BALSAMIC ONION & GOAT CHEESE

POTATO, ANCHOVY & RICOTTA

PANE FRATTAU

TOMATO, PECORINO, EGG

PASTA

Please Choose 1 of the Following Pastas:

(all pastas will be served with Penne)

PASTA CON SAUSAGE & ESCAROLE

GARLIC, ESCAROLE, SWEET ITALIAN SAUSAGE

PASTA AGLIO, OLIO & PEPERONCINI

PASTA ALLA NORMA

TOMATO, ROASTED EGGPLANT, BASIL, BUFALA RICOTTA

PASTA CACIO E PEPE

EXTRA VIRGIN OLIVE OIL, BLACK PEPPER, BUTTER

PASTA PUTTANESCA

ANCHOVIES, CAPERS, OLIVES, CHILIES, ROASTED TOMATO

PASTA ALL'AMATRICIANA

TOMATO, PECORINO, GUANCIALE

PASTA CON STRACOTTO

BRAISED PORK SHOULDER, TOMATO, BASIL

THIRD COURSE:

DOLCI

CHEF'S SELECTION OF HOMEMADE BISCOTTI, GELATI & SORBETTI