

malaparte events

Dining menu
from $58+ pp

Open bar
from $26+/hr pp

Base pricing does not include tax, 20% gratuity and/or food & beverage minimums, which vary based on the specific date of the event.



An Italian Table, Meant to Be Shared
Our event menus are served family style ,
the way meals are meant to be enjoyed in Italy.

options from

$58+

per person

malaparte
events
food

FAMIGLIA

Family style dining is at the heart of Italian culture.
It encourages conversation, interaction, and a sense of ease that individual plating simply cannot recreate.
Guests are invited to pass plates, try everything, and enjoy the meal collectively , just as it would happen at a long table in Italy.
This approach is ideal for celebrations, corporate dinners, and private gatherings where connection is as important as the food.



malaparte
events
food

Family style

menu convivio

58 per person

FINOCCHI E PARMIGIANO
arugula, castelfranco, shaved fennel, parmigiano

PROSCIUTTO & BUFALA DOP
san daniele prosciutto, bufalo mozzarella

PANE E POMODORO
pain de campagne, apulian tomatoes, oregano, stracciatella

CAVOLI DI BRUXELLES
roasted brussels sprouts, pecorino romano, lemon

LASAGNA AL RAGU
pork & beef ragù, béchamel, parmigiano

MEZZE MANICHE AL PESTO
basil, pine nuts, pecorino romano, evoo

TAGLIATELLE AI PORCINI
porcini, mushrooms, parmigiano reggiano

RIGATONI ALL'AMATRICIANA
tomato sauce, crispy guanciale, pecorino romano DOP

DESSERT SELECTIONS

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malaparte
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Family style

menu contemporaneo

88 per person

FINOCCHI E PARMIGIANO
arugula, castelfranco, shaved fennel, parmigiano

PROSCIUTTO & BUFALA DOP
san daniele prosciutto, bufalo mozzarella

BURRATA
burrata, butternut squash, piedmont hazelnut IGP, aged balsamic

CALAMARI
grilled calamari, charred green onion, scallion mayo, lemon

TONNO SCOTTATO
seared tuna, frisée, avocado, aged white balsamic

LASAGNA AL RAGU
pork & beef ragù, béchamel, parmigiano

MEZZE MANICHE AL PESTO
basil, pine nuts, pecorino romano, evoo

TAGLIATELLE AI PORCINI
porcini, mushrooms, parmigiano reggiano

RIGATONI ALL'AMATRICIANA
tomato sauce, crispy guanciale, pecorino romano DOP

MILANESE DI MAIALE
breaded pork chop, arugula, chamomile mayo

DESSERT SELECTIONS

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malaparte
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Family style

menu trip to Italy

108 per person

FINOCCHI E PARMIGIANO
arugula, castelfranco, shaved fennel, parmigiano reggiano

PROSCIUTTO & BUFALA DOP
san daniele prosciutto, bufalo mozzarella

BURRATA
burrata, butternut squash, piedmont hazelnut IGP, aged balsamic

CALAMARI
grilled calamari, green onion, scallion mayo, lemon

TONNO SCOTTATO
seared tuna, frisée, avocado, aged white balsamic

LASAGNA BOLOGNESE
pork & beef ragù, béchamel, parmigiano

MEZZE MANICHE AL PESTO
basil, pine nuts, pecorino romano, evoo

TAGLIATELLE AI PORCINI
porcini, mushrooms, parmigiano reggiano

BRANZINO
whole grilled branzino, radicchio salad, garlic, parsley

STRIPLOIN STEAK
15 oz prime striploin, green beans, butter , sicilian salmoriglio

DESSERT SELECTIONS

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malaparte events drinks

open bar

OPEN BAR IS OPTIONAL
BEVERAGE CAN BE ORDERED FROM THE MENU

Open bar

26$/hr pp

Prosecco La Gioiosa , Veneto
Pinot Grigio Nals Magreid , Alto Adige
Montepulciano Lunara , Abruzzo

Open bar premium

32$/hr pp

Prosecco La Gioiosa , Veneto
Pinot Grigio Nals Magreid , Alto Adige
Chardonnay Cantina Lavis , Trentino
Montepulciano Lunara , Abruzzo
Cabernet Sauvignon Cantina Lavis , Trentino
Cappelletti Spritz Cappelletti , Prosecco & Mint
Shochu Negroni Sochu , Cappelletti & Vermouth

full Open bar

38$/hr pp

anyting no limits from our drink menu

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