



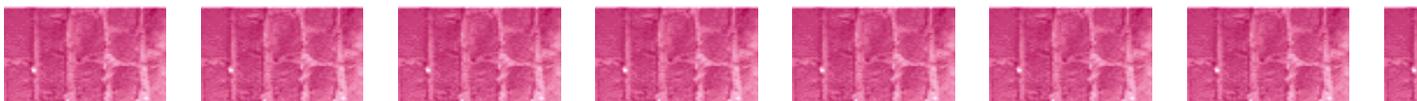
Amis Trattoria Special Events



Amis brings the quintessential Roman-style trattoria to Philadelphia's Center City neighborhood.

Opened in 2010 by Vetri Family partners Jeff Benjamin and Chefs Marc Vetri, Brad Spence and Jeff Michaud, Amis has cemented its place as one of the city's premier dining destinations, garnering high praise from such publications as the Philadelphia Inquirer (three-out-of-four-bells) and Bon Appetit magazine ("Top 10 Places for Pasta in the U.S."), and from the crowds of regular guests who pack its dining room nightly for dinner and weekends for brunch.

Lively, comfortable and convivial, dining at Amis is perfect for a variety of occasions, boasting a share-plates menu of house-made pasta, salumi, farm-fresh meats and peak seasonal vegetable dishes, perfect for sharing while celebrating with friends and family, or a meal out with someone special. Be sure to ask about our "Beast of Amis" menu too. These special dishes feature whole animals—birds, hogs, fish and even full sides of beef.





Room Specifics:

Layout: The semiprivate Platform at Amis is located to the left of the front entrance. The Platform is a small step above the rest of the restaurant creating a feeling of exclusivity while still being able to enjoy the Amis ambiance.

Capacity: The Platform can seat up to 26 guests for a seated dinner or brunch event.

Menu: For seated meals, we offer a predetermined menu to be served family style. Our family style approach holds true to the trattoria style and allows for interaction through sharing. The menus can be tailored to accommodate any dietary restriction and food allergies.

We offer three price tiers of menu options: 3 courses for \$55 per guest, 4 courses for \$65 per guest and 5 courses for \$75 per guest. Please refer to the menus shown on pages 3-4.

Beverage Options: We offer a wide selection of Italian wines that can be charged upon consumption or preselected in advance. All beer and cocktails are also charged upon consumption.

Included in the price per person are all non alcoholic beverages (soda, coffee, tea, espresso etc.)

Next Steps: To book your event with us, we simply require a signed contract with a 50% deposit of the food and beverage minimum.

Food and Beverage Minimums: Sunday through Thursday evenings, the Platform holds a \$2000 food and beverage minimum while on Friday and Saturday evenings the minimum is \$4000. For Sunday brunch, the minimum is \$1000.





Seated Dinner Menus

Below is the full list of menu options that we offer for each price tier. We are always happy to make menu proposals for you and your guests featuring Amis signature dishes.

The predetermined menus are served family style, and served on multiple large platters so that everyone can sample as much variety as possible.

3 Courses for \$55 per guest

- 4 antipasti selections
- 3 selections for pasta and secondi
- 2 dolci selections

4 Courses for \$65 per guest

- 4 antipasti selections
- 2 pasta selections
- 2 secondi selections
- 2 dolci selections

5 courses for \$75 per guest

- 6 antipasti selections
- 2 pasta selections
- 2 secondi selections
- 3 dolci selections



Dinner Winter 2017

Antipasti bruschettas

bufala ricotta and black pepper**

mortadella mousse

eggplant caponata **

beef heart tartare and horseradish **

salumi

(all salumi is housemade)

salami del giorno with onion marmalade**

mortadella with hazelnut honey **

pork liver terrine **

mixed salumi plate**

formaggi

bufala mozzarella with beets and chestnuts**

baked pecorino with almond honey **

marinated olives **

antipasti di pesce

fried calamari with hot pepper and garlic

swordfish meatballs with creamy polenta
and pine nuts

scallop crudo with meyer lemon





antipasti di carne

Sal's old school meatballs with tomato potato
duck hearts with pomegranate and herb salad

il quinto quarto (the fifth quarter)

almond dusted sweetbreads with
fennel marmalade
grilled veal tongue with pepper mostarda**
tripe alla romana (roman tripe stew) **

antipasti di verdure e insalate

escarole salad with apples and radishes **
fried cauliflower with pecorino and salsa rossa
winter citrus and green harissa **

pasta

tonnarelli "cacio e pepe" with pecorino
and black pepper
bucatini with jalapeno and almond pesto
linguine and clams
paccheri with swordfish and eggplant fries
tagliolini with duck and procini ragu
polenta ravioli with beef cheek ragu





secondi

strip steak with cipollini onion **

grilled swordfish with orange and fennel salad **

pork chop parmesan

octopus with chickpeas and broccolin

roasted lamb shoulder with potatoes **

chicken alla diavola**

contorni (additional \$5 per person for a choice of two)

fried brussels sprouts and lemon

roasted potatoes **

polenta with brown butter **

broccolini with chili and pecorino**

dolci

Mom-Mom's rice pudding **

olive oil cake with seasonal topping (currently apple butter and candied hazelnuts)

"tartufo al bacio" chocolate and hazelnut semifreddo with amarena cherries

belgian style waffle with nutella, vanilla semifreddo, and toasted hazelnuts

chocolate pudding with candied orange**

Indicated items can be made gluten free

Brunch Winer 2017, Sunday's only

3 Courses for \$35 per guest



- 2 antipasti selections
- 3 selections for pasta and secondi
- 2 dolci selections

bruschetta

house made assorted bread basket

butternut squash with feta**

bufala ricotta with hazelnut honey **

mortadella mousse**

antipasti

bufala mozzarella with delicate squash and pumpkin seed pesto**

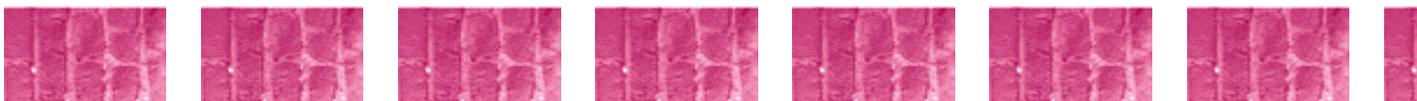
classic warm salad with egg and pancetta**

escarole salad with apples and radish**

mixed salumi plate**

baked pecorino with almond honey

secondi





bucatini with jalapeno and almond pesto

baked rotini with chorizo

tonnarelli carbonara

fried polenta with prosciutto, poached eggs, and pecorino **

the sausage cannonball

porcini rubbed flank steak with fried eggs**

polenta pancakes with cinnamon pecan butter

Belgian waffle with salted butter semifreddo, hazelnuts & maple syrup

baked eggs in purgatory

seasonal open-faced omelet **

scrapple with tomatoes and sunny side up eggs**

french toast with seasonal fruit and cream

contorni

smoked bacon**

home fries **

house made scrapple **

dolci

Mom-Mom's rice pudding **

olive oil cake with seasonal topping (currently apple butter and candied hazelnuts)

vanilla semifreddo with maple syrup and nuts**

Indicated items can be made Gluten Free





Thank you for your interest in Amis Private Dining!



We would be delighted to help you plan your event with us:

for further information, please contact events@vetrifamily.com

