



## 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 Fall 2014**

### **Antipasti**

#### **bruschettas:**

- mortadella mousse
- eggplant caponata
- imported bufala ricotta and black pepper
- squash with pecorino and spiced pumpkin seeds

salami del giorno with onion marmalade

mortadella with hazelnut honey

rabbit liver terrine

mixed salumi plate

mozzarella with pumpkin and pistachio

baked pecorino with almond honey

squid with potatoes and hot peppers

swordfish meatballs with creamy polenta  
and pine nuts

mussels with fennel sausage and leeks

Sal's old school meatballs with tomato potato

pork cheek saltimboca

quail with sweet potato and arrope

almond dusted sweetbreads with  
fennel marmalade

grilled veal tongue with pepper mostarda

tripe alla romana (roman tripe stew)

shaved cabbage and apples with dunbarton blue cheese and walnuts





### **pasta**

tonnarelli "cacio e pepe" with pecorino and black pepper

rigatoni with pancetta and mushrooms

bucatini with jalapeno and almond pesto

fettuccine with duck bolognese

paccheri with swordfish and eggplant fries

eggplant lasagna with tomato conserva

### **secondi**

porcini-rubbed striploin with potatoes and onions

scallops with spaghetti squash and apples

pork chop with braised escarole

grilled swordfish with escalivada

roasted lamb shoulder with potatoes

chicken spiedini with cucumber and peppers

### **Dolci**

Mom-Mom's rice pudding

olive oil cake with apple butter, candied hazelnuts and whipped cream

belgian style waffle with nutella, vanilla semifreddo and toasted hazelnuts

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

alix's apple dumpling





***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](mailto:events@vetrifamily.com)**

