

VETRI PRIVATE DINING ROOM



Thank you for your interest in the Vetri Private Dining Room.

After 15 years at 1312 Spruce Street, we are expanding our offerings to include a second-floor private dining space. The venue itself evokes the same rustic charm and elegance as the main dining room, with the benefit of a separate dedicated kitchen, chef's counter, dining space, and service staff. This intimate space ensures that you and your guests enjoy the same bespoke experience we have offered since chef Marc Vetri and business partner Jeff Benjamin first opened their doors in 1998. As the flagship of the Vetri family of restaurants, Vetri's private dining space is ideal for guests interested in the unparalleled quality of food, wine, and service with which the Vetri name has become synonymous, as well as the luxury of a completely private setting, ensuring the utmost intimacy for you and your guests.



ROOM SPECIFICS

LAYOUT: The Vetri Private Dining Room is located on the second floor of 1312 Spruce Street and is accessed via a private staircase at the front of the restaurant. Upstairs, you will find sliding glass doors that lead to our open kitchen and chef's counter, replete with a subway-tiled backsplash and BlueStar™ appliances. Across from this room stands our private dining room, appointed with a handmade Bausman table, a custom hand-blown Venetian glass Murano chandelier, and a vintage Faema espresso machine.

CAPACITY: 10 guests can be accommodated at the chef's counter for a demonstration or cooking class, up to 16 guests around our dining table for a seated meal, and up to 40 guests for cocktail receptions.

MENU: For seated meals, we will offer our multi-course, prix-fixe tasting menu, crafted exclusively for your group by chef de cuisine Adam Leonti. Menus can be tailored to accommodate any dietary restriction and cost \$210 per person. Please refer to our Seated Dinner Menu on page 3.

For cocktail receptions, we will offer a variety of stuzzichini featuring fresh vegetables, house-cured meats, aged cheeses, and other seasonal offerings for \$100 per person, inclusive of house red, white, and sparkling wine. Please refer to our Cocktail Reception menu on page 4.

For all cooking classes, your menu will be individually designed based on your desired subject matter. Please refer to page 5 for a small sampling of optional class curriculum.

BEVERAGE OPTIONS: We offer both introductory and grand wine pairing options for \$90 and \$135 per person respectively. Alternatively, you and your guests are welcome to enjoy pre-selected bottles of wine from our extensive Vetri cellar, as well as beer and other spirits. Please refer to page 6 for our current wine pairings.

ADDITIONAL DECOR: In addition to our pillar and votive candles with which we will decorate the room, our in-house florist is available to ensure that the ambiance of your evening meets your exact specifications. All floral décor is personalized for your event; please inquire for a custom quote.

NEXT STEPS: In order to book your event with us, we require that you sign a contract and pay a deposit fee of 50% of the food & beverage minimum. Our food & beverage minimum is \$2,000 for every night of the week.



SEATED DINNER MENU

The Vetri Main Dining Room Dinner Menu will serve as inspiration for your seated dinner. Below, please find the five main categories of our tasting menu as well as their subsequent dishes. Please note that our menu changes to reflect the best available ingredients each season.

OCTOBER 2014

APERITIVO E ASSAGGI

DI PESCE (FISH)

GRANCHIO TREPIDO

IL CUSCUS DI ENZA

CAPELLACCI WITH STRIPED BASS AND GROUND CHERRY

WHOLE FISH "SECONDO IL MERCATO"

DI TERRA (FROM THE EARTH)

CELERIAC SOUP WITH MALINO

DUCK FAZZOLETTI WITH GAETA OLIVES

VINCISGRASSI

HAY-BAKED PROSCIUTTO

CAPRETTO WITH STONE MILLED POLENTA

TEXAS ANTELOPE WITH DELICATE SQUASH

DI VERDURE (VEGETABLE)

FARINATA WITH MAGNESS PEAR

SWEET ONION CREPE WITH TRUFFLE FONDUE

SPINACH GNOCCHI WITH BROWN BUTTER

ALMOND TORTELLINI WITH TRUFFLE SAUCE

PEDANA SQUASH RAVIOLI WITH AMARETTI

FARFALLE WITH SUN-DRIED TOMATO

DOLCE (DESSERT)

CHOCOLATE POLENTA SOUFFLE

PISTACHIO FLAN WITH MILK CHOCOLATE GELATO

CAFE AFFOGATO

FIADONE WITH RASPBERRY

PICCOLO PASTICCERIA



WINE PAIRINGS

To accompany your seated meal, we recommend selecting one of our wine pairing options below. The introductory wine pairing features younger, fresher, more fruit-forward wines, whereas the grand wine pairing features more complex, aged wines; each pairing is unique and satisfying in its own right.

October 2014

Grand Wine Pairing

Crealto, Grignolino del Monferrato Casalese 2010 "Marcaleone" (Piedmont, It) for the farinata.

Villa Bucci, Verdicchio dei Castelli di Jesi 2011(Marche, It) for the prawns and squid.

San Fereolo, Dolcetto di Dogliani 2011 "Valdiba" (Piedmont, It) to pair with the onion crepe.

Ronchi di Cialla, Cialla Bianco 2012 (Friuli, It) for the tortellini.

Ronchi di Cialla, Ribolla Nera 2011 (Friuli, It) with the gnocchi.

Pacina, Chianti Colli Senesi 2008 (Tuscany, It) to pair with vinci grassi

Montecariano, Amarone della Valpolicella 2008 (Veneto, It) antelope.

Chateau Simard, Saint-Emilion 2004 (Bordeaux, Fr) for the goat and pork.

Di Majo Norante, Moscato 2010 "Apianae" (Molise, It) to pair with the desserts.

Standard Wine Pairing

Montalbera, Grignolino d'Asti 2012 (Piedmont, It) for the farinata.

Alois, Pallagrello Bianco 2012 "Caiati" (Campania, It) to match the prawns and squid.

Roagna, Dolcetto d'Alba 2012 (Piedmont, It) to pair with the onion crepe.

Jean Manciat, Macon-Charnay 2013 (Burgundy, Fr) to pair with the tortellini.

Moser, Tereldego 2010 (Trentino, It) with the gnocchi.

San Felice, Chianti Classico 2011 (Tuscany, It) for the vinci grassi.

Chateau Pontet - Fumet, St. Emilion Grand Cru 2006 (Bordeaux, Fr) to match the goat and pork.

La Spinetta, Moscato d'Asti 2013 (Piedmont, It) to pair with the desserts.



COCKTAIL RECEPTION

For our cocktail menu, we take inspiration from the Aperitivo Hours common in Italy. With an equal focus on food and beverage and an emphasis on variety and selection, we invite you to join us for vino and stuzzichini.

Our \$100 per person menu is inclusive of the following, all of which can be either passed or stationary:

TORTA D'ERBE

BELGNETS

CURED MEATS

FRITTO MISTO

FRIED STUFFED OLIVES

GRILLED POLENTA WITH BACCALA

AGED CHEESES

ARANCINI

FOIE GRAS PASTRAMI

BRUSCHETTA

POLPETTINI

CAPON SALAD

Also included in this menu is dessert, espresso, coffee, as well as our house red, white, and sparkling wine. Additional beverages are available upon request for an additional cost.

This menu may be modified to your specifications. Additionally, we can supplement this menu with caviar, raw oysters, or cold frutti di mare for a supplemental charge.



COOKING CLASSES

The Vetri Private Dining Room kitchen and chef's counter is the ideal location for small gatherings to learn the art of Italian cooking. With 10 seats available at our chef's counter, you and your guests are guaranteed an intimate affair and the opportunity to interact with our chef. Cooking class pricing varies by subject matter and chef-teacher. All pricing is inclusive of house red, white, and sparkling wine. Other beverages are available upon request for an additional charge.

The subject matter of the cooking class is based entirely on the desires of you and your group. Possible class topics include the following:

- Salumi Production
- Food and Wine Pairing
- Extruded Pastas
- Hand-made Pastas
- Meat Butchery & Preparation
- Building an Italian Dinner Party Menu: Quattro Piatti
- Culinary Tours of Italy
- Fish Butchery & Preparation
- The Art of Preservation
- Pizza al Taglio: The Street Food of Rome
- Casalinga - Italian Food at Home
- Classic Sunday Suppers
- Italian Cheese & Wine
- Piccolo Pasticceria
- Bread Baking

Please feel free to also express the topic of your choice, and we will be pleased to accommodate!



Please contact us with any further questions or concerns
at 215-732-3478 or liliana@vetrifamily.com



We sincerely look forward to planning your event at Vetri!

