

VETRI PRIVATE DINING ROOM



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

After 18 years at 1312 Spruce Street, we expanded in 2014 to offer 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 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 18 guests around our dining table for a seated meal, and up to 45 guests for cocktail receptions.

MENU: For seated meals, we offer our multi-course, prix-fixe tasting menu, crafted exclusively for your group by our chef of private dining. Menus can be tailored to accommodate any dietary restrictions. The tasting menu is priced at \$210 per person for dinner, and \$155 per person for a lunch event (11a-3p). Please refer to our Seated Dinner Menu on page 3.

For cocktail receptions, we provide you with a variety of seasonal offerings custom created for your event for \$145 per person, inclusive of house beverages. 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. 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 of 50% of the food & beverage minimum. Our food & beverage minimum is \$2,000 for every night of the week and \$1,500 for a day event all 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.

NOVEMBER 2016

APPERITIVO E ASSAGGI

ANTIPASTI

GRILLED SPANISH MACKEREL WITH ARTICHOKE
SWEET ONION CREPE WITH TRUFFLE FONDUE
AUTUMN SALAD
TORTELLINI PIE
TEMPURA FRIED CATFISH
BEEF CARPACCIO

SECONDI

SALT CRUSTED BRANZINO
CAPRETTO WITH SOFT POLENTA
ROASTED LAMB WITH PECORINO POTATOES
GUINEA HEN WITH SEASONAL MUSHROOMS

PASTA

SWISS CHARD GNOCCHI WITH BROWN BUTTER
ALMOND TORTELLINI WITH TRUFFLE SAUCE
ZUCCA CARMELLE
CHESTNUT FETTUCCINE WITH WILD BOAR RAGU
DUCK LASAGNETTA
CORZETTI WITH CHARRED TREVISO RAGU
STOCCAFISSO ROTOLO

DOLCE

PISTACHIO FLAN
CHOCOLATE POLENTA SOUFFLE
CINNAMON PANNA COTTA PIE
PUMPKIN CASSATA
PICCOLA 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.

November 2016

Grand Wine Pairing

Additional \$135 pp

- Château d'Epiré, Savennières 2014 (Loire, Fr) - autumn salad & carpaccio
- Spreitzer, Riesling 2014 "Rosengarten" (Rheingau, De) - catfish
- Bucci, Verdicchio dei Castelli di Jesi 2014 (Marche, It) - mackerel
- E. Pira e Figli, Dolcetto d'Alba 2014 (Piedmont, It) - onion crepe
- Val delle Corti, Chianti Classico 2013 (Tuscany, It) - gnocchi
- Jacques Charlet, Pouilly-Fuisse 2012 "Les Vieux Murs" (Burgundy, Fr) - tortellini
- Tour de L'Isle, Vinsobres 2011 (Rhône, Fr) - lasagnetta
- Azelia di Luigi Scavino, Barbera d'Alba 2012 "Punta" (Piedmont, It) - fettuccine
- Antoniolo, Gattinara 2010 "San Francesco" (Piedmont, It) - capretto
- D. Chandon de Briailles, Savigny-Les-Beaune 1er Cru 2014 "Les Lavières" (Burgundy, Fr) - lamb
- Montecariano, Amarone della Valpolicella Classico 2011 (Veneto, It) - guinea hen
- Cantina del Valdarno, Vin Santo del Chianti 2007 "Le Treggiaia" (Tuscany, It) - desserts

Wine Pairing

Additional \$90 pp

- Bertin - Delatte, Vin de France 2013 "L'Echalier" (Loire, Fr) - autumn salad
- Spreitzer, Riesling Winkeler Jesuitgarten Kabinett Halbtrocken 2014 (Rheingau, De) - catfish
- Fantezoppa, Verdicchio di Matelica 2015 (Marche, It) - mackerel
- Giacomo Fenocchio, Dolcetto d'Alba 2014 (Piedmont, It) - onion crepe
- Tenuta di Trecciano, Chianti Colli Senesi 2014 (Tuscany, It) - gnocchi
- Domaine Barraud, Macon-Fuisse 2014 (Burgundy, Fr) - tortellini
- Chateau Saint Martin de la Garrigue, "Bronzine Rouge" 2013 (Languedoc, Fr) - lasagnetta
- Iuli, Barbera del Monferrato Superiore 2014 "Umberta" (Piedmont, It) - fettuccine
- Antoniolo, Gattinara 2010 (Piedmont, It) - capretto
- Jean-Claude Bachelet, Saint-Aubin 1er Cru 2013 "Derrière la Tour" (Burgundy, Fr) - lamb
- Montecariano, Valpolicella Ripasso Classico Superiore 2011 (Veneto, It) - guinea hen
- La Spinetta, Moscato d'Asti 2015 "Biancospino" (Piedmont, It) - 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 \$145 per person menu will be based on seasonally inspired items created by our chef and may include some of the following items:

HOUSE MADE CHARCUTERIE

AGED CHEESES

OYSTERS

CARVING STATION

CAVAR

SEASONAL ANTIPASTI

CRUDO

FOLE GRAS

Included in this menu is our house red, white, sparkling wine and beer, as well as espresso, coffee, sodas. We have extensive options available for upgraded wine, beer and a top-shelf cocktail bar if you would like to include this as part of your event.



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 prosecco, sodas, espresso and coffee. Wine, beer and cocktails are available upon request for an additional cost.

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

- Extruded Pastas
- Hand-made Pastas
- Meat/Fish Butchery & Preparation
- Building an Italian Dinner Party Menu: Quattro Piatti
- Culinary Tours of Italy: Regional Dinner
- Pizza al Taglio: The Street Food of Rome
- Casalinga – Italian Food at Home
- Classic Sunday Suppers
- 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
at 215-732-3478 or vetri@vetrifamily.com



We sincerely look forward to planning your event at Vetri!

