

# BAITA

ITALIAN ALPS POP-UP RESTAURANT

# ON THE ROOF

BY **BIRRERIA**

Education & Events at Eataly  
212.539.0205 (Monday-Friday, 9am-5pm)  
[privatedining@eataly.com](mailto:privatedining@eataly.com)



# GROUP DINING OPTIONS

## BAITA by Birreria

Group reservations at Baita can be made for parties of 11-30 guests on Sundays, Mondays, Tuesdays and Wednesdays. On Thursdays, Fridays, and Saturdays, we only accept group reservations for up to 16 guests.

A \$1,500 food and beverage minimum will be required from Thursday to Saturday. Please note that our last seating is at 7pm.

Reservations can be booked as far as 90 days in advance, up to 2 weeks prior to the date of the event. All reservations are based on availability. The reservation will be allotted 3 hours from start to finish and all dishes will be served family style.

## GROUP DINING OPTIONS

*Menu to follow*

### MENU OPTIONS

**Lunch, Monday-Thursday:** \$55/person

Includes: 1 Antipasto, 3 Secondi, Seasonal Contorni, & Dolci

**Lunch, Friday-Sunday:** \$75/person

Includes: Includes Salumi & Formaggi Misti, 1 Antipasto, 4 Secondi, Seasonal Contorni, & Dolci

**Dinner:** \$75/person

Includes: Salumi & Formaggi Misti, Antipasto, 4 Secondi, Seasonal Contorni, & Dolci

### BEVERAGES

*A beverage package is required for all groups and is unlimited for the duration of the event. Any guest abstaining from drinking alcohol may opt for the non-alcoholic beverage package.*

**Non-Alcoholic:** \$10/person

Sparkling & Still Bottled Water, Lurisia Artisanal Italian Sodas, Drip Coffee & Tea

**Standard:** \$30/person

Sparkling & Still Bottled Water, Lurisia Artisanal Italian Sodas, Drip Coffee & Tea

Draft Beers: Peroni & 1 Domestic Label

Wines by the Carafe: Bastianich Vini Orsone Friulano 2014 & La Mozza I Perazzi Sangiovese 2014

**Deluxe:** \$50/person

Sparkling & Still Bottled Water, Lurisia Artisanal Italian Sodas, Drip Coffee & Tea

Premium Draft Beers: Baladin & Dogfish Head

Wines by the Carafe: Serafini & Vidotto Bollicine di Spumante Rosé NV, Fontanafredda Gavi 2015 & Mirafiore Dolcetto d'Alba 2015

**Premium:** \$70/person

Sparkling & Still Bottled Water, Lurisia Artisanal Italian Sodas, Drip Coffee & Tea

Premium Draft Beers: Baladin & Dogfish Head

Wines by the Carafe: Ferrari Trento Brut NV, Brandini Le Coccinelle Langhe Bianco 2013, & Fontanafredda Ebbio Langhe Nebbiolo 2013

Premium Open Bar

*\*The wines listed above are subject to slight change depending on our available inventory. Comparable wines will be served in the event of a substitution. Please note, all food and beverages are subject to a 20% service fee.*

# LUNCH AND DINNER MENU | BAITA by Birreria

## ANTIPASTI

### SALUMI & FORMAGGI MISTI

An Assortment of Artisanal Cured Meats & Cheeses

### INSALATA DI CAVOLO NERO CON MELOGRANO E PARMIGIANO REGGIANO

Tuscan Kale Salad with Pomegranate & Shaved Parmigiano Reggiano

### INSALATA DI RUCOLA E TRENTINGRANA

Arugula & Radicchio Salad with Shaved Trentingrana & Extra Virgin Olive Oil

### FUNGHI FRITTI

Fried Shiitake Mushrooms with Garlic Aioli

## SECONDI

### BACCALÀ E PATATE

House Salt-Cured Atlantic Cod with Spinach, Whipped Yukon Potatoes, & Lemon

### POLLO CON SPINACI E MELA

Seared Cascun Farms Chicken Thighs with Sautéed Spinach, Apples, & Shallots

### TAGLIATA DI MANZO

Grilled Wagyu Bohemian Steak with Roasted Radicchio & Whipped Potatoes

### FUNGHI MISTI E FARRO

Mixed Mushrooms with Farro, Thyme, & Trentingrana

### MAIALE ALLA BIRRA

Beer-Braised Arcadian Pastures Pork Shoulder, Apricot Glaze with Celery Root, Gala Apples, & Mustard Vinaigrette

## DOLCI

### PANE E MELE

Caramel Mousse, Caramelized Apples, Candied Bread, & Streusel

### TIRATI SU CLASSICO

Coffee-Soaked Lady Fingers with Mascarpone

### BISCOTTI MISTI

Assorted Italian Cookies