



FASANO

RESTAURANT

NEW YORK

PRIVATE DINING AND EVENTS





SINCE 1902

FOR OVER 100 YEARS, FASANO HAS CELEBRATED AUTHENTIC ITALIAN GASTRONOMY WITH A MODERN FLARE. IN A WORLD-CLASS LOCATION IN NEW YORK CITY, AT 280 PARK AVENUE, TRADITION AND EXCELLENCE IMBUE EVERY ASPECT OF THE DINING EXPERIENCE: A PRIZED MENU DRAWS INSPIRATION FROM THE FLAVORS OF NORTHERN ITALY, AND A ROBUST WINE CELLAR FEATURES A VARIETY OF CHÂTEAUX, BAROLOS AND BRUNELLOS COLLECTED BY MR. FASANO HIMSELF DURING TRIPS TO THE FINEST REGIONS. DESIGNED BY INTERNATIONAL ARCHITECT ISAY WEINFELD, FASANO PRESENTS FOUR ELEGANTLY DECORATED ROOMS THAT ARE SEAMLESSLY INTEGRATED, EACH WITH A DISCTINCTIVE ATMOSPHERE AND ADORNED IN MID-CENTURY BRAZILIAN AND EUROPEAN DESIGN.



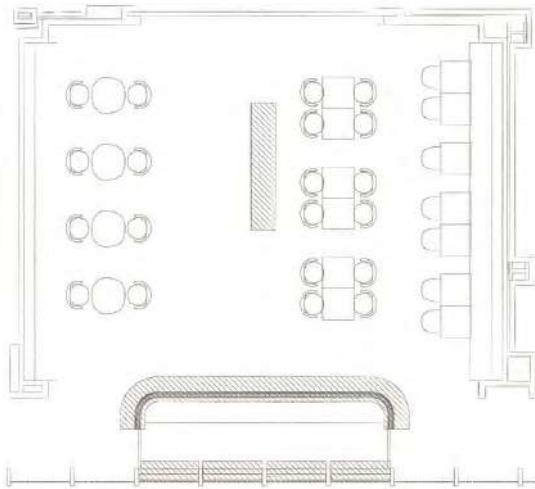
OSTERIA FASANO

THE OSTERIA IS A CASUAL DINING AREA LOCATED AT THE FOREROOM OF THE RESTAURANT. AMPLE LOUNGE SEATING AND TABLES IN VARYING SIZES ALLOW FOR PERSONALIZED DINING FORMATS, AND THE ROOM CAN BE SECLUDED WITH ELEGANT DIVIDERS TO ACCOMODATE SEMI-PRIVATE EVENTS AS WELL. THE OSTERIA FEATURES AN INVITING BAR WITH ADJACENT FLOOR-TO-CEILING WINDOWS.

1,694 SQUARE FT.

SIT-DOWN FORMAT: 40 GUESTS

COCKTAIL FORMAT: 60 GUESTS







THE BOARDROOM

THE BOARDROOM IS LOCATED IN A QUIET AND RESERVED AREA ON THE SECOND FLOOR OF THE RESTAURANT, ACCESSIBLE BY A PRIVATE ELEVATOR OR STAIRCASE. THIS BEAUTIFULLY APPOINTED ROOM SUITS BOTH BUSINESS AND SOCIAL EVENTS, FROM BIRTHDAY CELEBRATIONS TO PRESS CONFERENCES, PRIVATE WINE TASTINGS, PRODUCT PRESENTATIONS AND CORPORATE MEETINGS. THE SPACE ALSO FEATURES ITS OWN RECEPTION AREA, A SMALL PRIVATE BAR AND ADJACENT POWDER ROOM.

822 SQUARE FT.

SEATING CAPACITY: 28 GUESTS







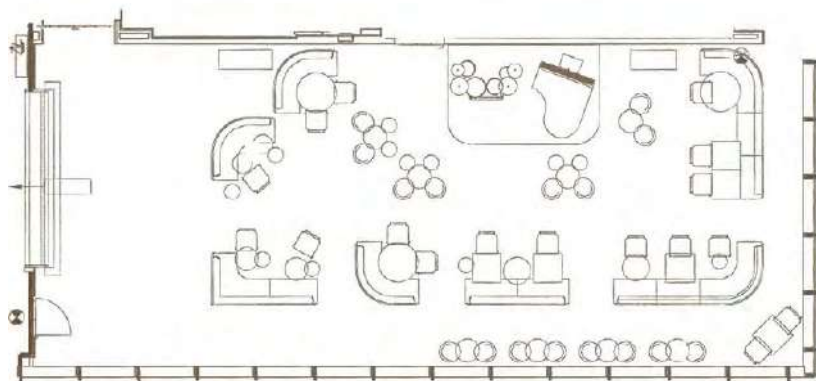
BARETTO

RANKED BY WALLPAPER MAGAZINE AS THE #1 BAR IN THE WORLD, BARETTO IS A RENOWNED JAZZ & BOSSA NOVA BAR ORIGINALLY ESTABLISHED WITHIN THE FASANO HOTEL IN SAO PAULO, BRAZIL. PRAISED FOR ITS MUSICAL CURATORSHIP, THE NEW YORK CITY OUTPOST FEATURES SPACIOUS LOUNGE SEATING AND STATE-OF-THE-ART ACCOUSTICS. THE SPACE CAN BE PERSONALIZED TO ACCOMODATE A VARIETY OF SETTINGS AND IS EQUIPPED WITH A SMALL STAGE, LIVE MUSIC SOUNDSYSTEM AND PROFESSIONAL THEATRE LIGHTING.

1,877 SQUARE FT

SIT-DOWN FORMAT: UP TO 120 GUESTS

COCKTAIL FORMAT: 200 GUESTS







PRIVATE DINING MENU

PASSED SAVORY

FISH AND SHELLFISH

TARTARA DI TONNO
TUNA TARTARE, CUCUMBERS AND LEMON

SALMONE AFFUMICATO SCOZZESE
SMOKED SCOTTISH SALMON AND SALMON ROE

OSTRICHE MALPEQUE
MALPEQUE OYSTERS ON ICE

CAVIALE E PATATE NOVELLE
FINGERLING POTATOES WITH CAVIAR (SUPPLEMENT +\$10)

SPIEDINI CON COCKTAIL
SHRIMP COCKTAIL SKEWERS

POLPETTE DI GRANSEOLA
MINI CRAB CAKE, TARTAR SAUCE

CROCCHETTE DI BACCALA
CODFISH CROQUETTE

MEAT

FOIE GRAS CON TOAST
FOIE GRAS AND QUINCE (SUPPLEMENT +\$15)

TARTARA DI FILETTO
STEAK TARTARE

CARPACCIO DI FILETTO
BEEF CARPACCIO AND TAGGIASCA OLIVES

VITELLO TONNATO
VEAL WITH TUNA SAUCE AND CRISPY CAPERS

TARTELLETTA CON BRIE E PROSCIUTTO
BRIE AND PARMA PROSCIUTTO TARTELLETTA

SEASONAL PRODUCT MENUS ARE SUBJECT TO CHANGE

VEGETARIAN/VEGAN

CAPONATA DI VERDURE
SICILIAN VEGETABLE CAPONATA

PORCINI FRESCHI E FORMAGGIO
PORCINI MUSHROOMS AND GOAT CHEESE

TWIST DI PAPRICA
PAPRIKA AND PARMIGIANO REGGIANO TWIST

PÃO DE QUEIJO
WARM CHEESE PUFFS

MOUSSE DI PARMIGIANO
PARMIGIANO REGGIANO MOUSSE AND WINTER TRUFFLE (SUPPLEMENT +\$8)

FOCACCIA ALLE CIPOLLE
FOCACCIA WITH CARAMELIZED RED ONIONS AND BALSAMIC VINEGAR

PLEASE NOTE: PRODUCTS ARE SEASONAL AND MENUS ARE SUBJECT TO CHANGE.

PRIVATE DINING MENU

APPETIZER

SELECT TWO
FOR PARTIES OVER 70 SELECT ONE

TARTAR DI TONNO YELLOWFIN
YELLOWFIN TUNA TARTAR, STRACCIATELLA, CRISPY FOCACCIA, LEMON

CARPACCIO DI FILETTO DI MANZO
FILET MIGNON CARPACCIO, TAGGIASCA OLIVES, TOASTED PINE NUTS

VITELLO TONNATO
THINLY SLICED VEAL, CALABRIAN TUNA SAUCE, CRISPY CAPERS

INSALATA ORGANICA
MIXED LETTUCCES, ORGANIC VEGETABLES

INSALATA DI RUCOLA
BABY ARUGOLA, ARTICHOKE SALAD, PARMIGIANO REGGIANO CHEESE

CAPRESE DI MOZZARELLA
ANDRIA BUFFALO MOZZARELLA CHEESE, CHERRY TOMATOES, BASIL

POLPO ALLA GRIGLIA
GRILLED OCTOPUS, TAGGIASCA OLIVES, TOMATOES

INSALATA MEDITERRANEA
MEDITERRANEAN SALAD, YELLOWFIN TUNA, EGGS, CRISPY FOCACCIA

BURRATA CON PROSCIUTTO DI PARMA
BURRATA CHEESE WITH PROSCIUTTO DI PARMA AGED 30 MONTHS

PLEASE NOTE: PRODUCTS ARE SEASONAL AND MENUS ARE SUBJECT TO CHANGE.

PASTA & RISOTTO

SELECT TWO
FOR PARTIES OVER 70 SELECT ONE

MINISTRONE DI VERDURE
VEGETABLE MINISTRONE SOUP

CAPPELLACCI DI RICOTTA
HAND-DIPPED RICOTTA, SPINACH CAPPELLACCI, PARMIGIANO, FRESH
BLACK TRUFFLE (SUPPLEMENT +\$15)

RISOTTO CARNAROLI
CARNAROLI RISOTTO, SAFFRON FROM SAN GIMIGNANO, MAINE LOBSTER

CASERECCE DI GRAGNANO
CASERECCE PASTA, PORCINI MUSHROOMS, PARMIGIANO
REGGIANO CHEESE

CAVATELLI DI SEMOLA
"CAVATELLI" PASTA, SHORT RIB, PECORINO ROMANO CHEESE

TORTELLI DI VITELLO
SLOW BRAISED VEAL TORTELLI, PARMESAN FONDUTA, VEAL REDUCTION

PACCHERI DI GRAGNANO
PACCHERI PASTA FROM GRAGNANO, FASANO TOMATO SAUCE

RIGATONI DI GRAGNANO
RIGATONI PASTA, PECORINO ROMANO CHEESE, BLACK PEPPER

RISOTTO AGLI ASPARAGI
RISOTTO, ASPARAGUS, PECORINO ROMANO CHEESE

MAIN COURSE

SELECT TWO

FOR PARTIES OVER 70 SELECT ONE

BRANZINO ALLA GRIGLIA

GRILLED MEDITERRANEAN SEA BASS, VEGETABLES, OREGANO

FILETTO DI MANZO

FILET MIGNON, POTATO CREAM, PORCINI MUSHROOMS, BLACK TRUFFLES (SUPPLEMENT +\$15)

SUPREMA DI POLLO

ORGANIC CHICKEN BREAST, ASPARAGUS, PORCINI MUSHROOMS

PARMIGIANA DI MELANZANE (FOR PARTIES OF 28 OR LESS)

BAKED EGGPLANT, BUFFALO MOZZARELLA, SAN MARZANO TOMATO, PARMIGIANO

TAGLIATA DI MANZO

SLICED NY-STRIP STEAK, SAUTEED ASPARAGUS, AROMATIC HERBS

TRANCIO DI SALMONE

SALMON FILET, POTATO PURÉE, WHITE WINE SAUCE

LASAGNA ALLA BOLOGNESE

HOMEMADE LASAGNA, BEEF RAGU, BECHAMEL

ADDITIONS

\$25 SUPPLEMENT PER PERSON, SERVED FAMILY-STYLE, SELECT THREE

SPINACI SALTATI

SAUTEED SPINACH

PATATE ARROSTO

ROAST POTATOES

VERDURE ORGANICHE SPADELLATE

SAUTEED ORGANIC VEGETABLES

ASPARAGI ALLA GRIGLIA

GRILLED ASPARAGUS

PURÈ DI PATATE

MASHED POTATOES

DESSERT

SELECT TWO

FOR PARTIES OVER 70 SELECT ONE

IL TIRAMISÙ FASANO

TIRAMISÙ FASANO

LA TORTINA DELLA NONNA

NONNA CAKE, ENGLISH CREAM, PINE NUTS

IL BONET PIEMONTESE A MODO NOSTRO

CHOCOLATE CUSTARD, AMARETTI COOKIES

LA FRUTTA FRESCA

FRESH FRUITS

CAPRESE AL CIOCCOLATO

CHOCOLATE CAPRESE, ENGLISH CREAM

PANNA COTTA AI FRUTTI DI BOSCO

VANILLA PANNA COTTA, WILD BERRIES

TORTA DI SEMOLINA

RICOTTA CHEESE, CANDIED ORANGE TARTE

TORTA DI MELE

APPLE TARTE, ALMOND FRANGIPANE

PLEASE NOTE: PRODUCTS ARE SEASONAL AND MENUS ARE SUBJECT TO CHANGE.

RECEPTION MENU

PASSED SAVORY

FIVE SELECTIONS

FISH AND SHELLFISH

TARTARA DI TONNO
TUNA TARTARE, CUCUMBERS AND LEMON

SALMONE AFFUMICATO SCOZZESE
SMOKED SCOTTISH SALMON AND SALMON ROE

OSTRICHE MALPEQUE
MALPEQUE OYSTER ON ICE

CAVIALE E PATATE NOVELLE
FINGERLING POTATOES WITH CAVIAR (SUPPLEMENT +\$10)

SPIEDINI DI GAMBERI
SHRIMP COCKTAIL SKEWERS

POLPETTE DI GRANSEOLA
MINI CRAB CAKE, TARTAR SAUCE

CROCCHETTE DI BACCALA
CODFISH CROQUETTE

RISOTTO DI GAMBERI E ZUCCHINE
MINI BOWL, SHRIMP, ZUCCHINI RISOTTO

CALAMARI FRITTI
FRIED CALAMARI

GAMBERI CROCCANTI
CRUNCHY SHRIMP

MEAT

FOIE GRAS E MELA COTOGNA
FOIE GRAS AND QUINCE (SUPPLEMENT +\$15)

TARTARA DI FILETTO DI MANZO
STEAK TARTARE

CARPACCIO DI FILETTO DI MANZO
BEEF CARPACCIO AND TAGGIASCA OLIVES

VITELLO TONNATO
VEAL WITH TUNA SAUCE AND CRISPY CAPERS

TARTELLETTA CON BRIE E PROSCIUTTO
BRIE AND PARMA PROSCIUTTO TARTELLETTA

SPIEDINI DI POLLO
SKEWERED ORGANIC MEDITERRANEAN CHICKEN

ORECCHIETTE ALLA BOLOGNESE
MINI BOWL, ORECCHIETTE WITH BOLOGNESE SAUCE

RAVIOLI DI VITELLO
MINI BOWL, VEAL RAVIOLI TOMATO, BASIL

TORTELLINI AL PROSCIUTTO COTTO
MINI BOWL, TORTELLINI, CREAM, HAM, PEAS

POLPETTE DI MANZO
MEATBALL MINI BOWL

SPIEDINI DI MANZO
BEEF SKEWERS, PAPRIKA

VEGETARIAN/VEGAN

CAPONATA DI VERDURE

SICILIAN VEGETABLE CAPONATA

PORCINI FRESCHI E FORMAGGIO

PORCINI MUSHROOMS AND GOAT CHEESE

TWIST DI PAPRICA

PAPRIKA AND PARMIGIANO REGGIANO TWIST

PÃO DE QUEIJO

WARM CHEESE PUFFS

MOUSSE DI PARMIGIANO

PARMIGIANO REGGIANO MOUSSE AND WINTER TRUFFLE (SUPPLEMENT +\$8)

CROCCHETTE DI SPINACI

SPINACH CROQUETTE, CAPER, MAYONNAISE

CASARECCE CON PORCINI

MINI BOWL, CASARECCE PASTA, PORCINI MUSHROOMS

RISOTTO ALLA MILANESE

MINI BOWL SAFFRON RISOTTO (MILANESE STYLE)

RISOTTO ALLA PARMIGIANA E PECORINO ROMANO

MINI BOWL, RISOTTO, PARMIGIANO REGGIANO, PECORINO CHEESE

MOZZARELLA IN CARROZZA

FRIED MOZZARELLA

PASSED SWEETS

THREE SELECTIONS

SPIEDINI DI FRUTTA

FRESH FRUIT SKEWERS

CANNOLI CON CREMA AL TIRAMISU

TIRAMISU CANNOLI

BIGNE' AL CIOCCOLATO

CHOCOLATE PROFITEROLES

MINI TORTINE AL CIOCCOLATO

MINI CHOCOLATE TARTE

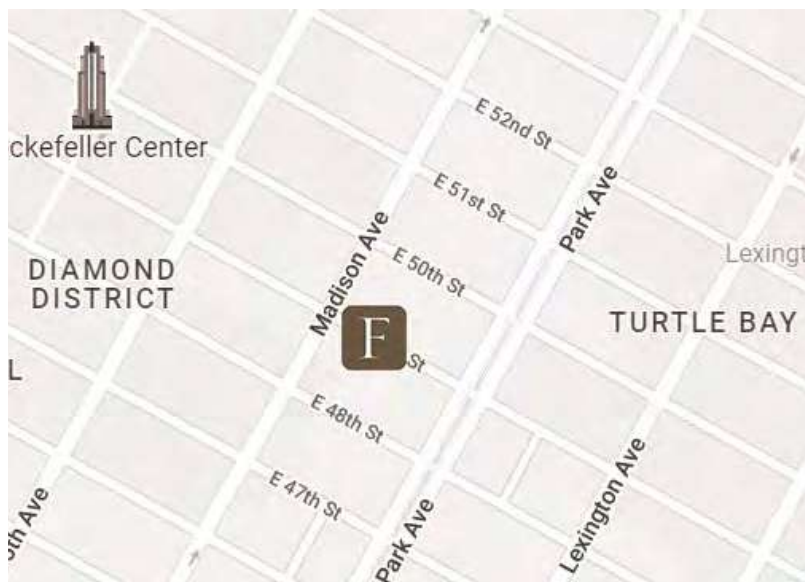
TARTELLETTA CON CREMA PASTICCERA

WILD BERRIES CUSTARD TARTLET

PLEASE NOTE: PRODUCTS ARE SEASONAL AND
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LOCATION

IN THE HEART OF MIDTOWN AT 280 PARK AVENUE (ENTRANCE ON 49TH STREET) FASANO RESTAURANT ENJOYS A PRIVILEGED LOCATION FOR YEAR-ROUND SOCIAL AND BUSINESS OCCASIONS.



BOOKINGS

A SIGNED CONTRACT AND 50% DEPOSIT ARE REQUIRED TO RESERVE THE SPACE OF YOUR CHOOSING.

ADDITIONAL COSTS

ALL EVENTS INCUR A 20% OPERATIONS CHARGE, PLUS 6% ADMINISTRATIVE FEE AND NYC SALES TAX.

CONTACT

THE PRIVATE EVENTS TEAM AT FASANO OFFERS FULL-SERVICE PLANNING FOR EVERY OCCASION, FROM CUSTOMIZED MENUS FROM THE CHEF, TO CURATED WINE PAIRINGS AND ASSISTANCE WITH DECORATION AND ENTERTAINMENT.

TO LEARN MORE AND INQUIRE ABOUT AVAILABILITY, PLEASE CONTACT EVENTS@FASANORESTAURANTNY.COM

FASANO



@fasanorestaurantny

www.fasanorestaurantny.com