



PRIVATE EVENTS



HEARTH

Hearth is the East Village restaurant from Chef Marco Canora, recipient of the James Beard Award for Best Chef New York City, 2017. Chef Canora's cuisine, with a warm nod to Tuscany, employs seasonal, locally-sourced ingredients that taste delicious, and make you feel good!

The restaurant spaces provide the perfect backdrop for events of every style, from refined business experiences to celebratory family gatherings. Join us, and let us cook for you!



PRIVATE DINING ROOM

Our private dining room sparkles with liveliness while retaining a distinctive intimacy. Glassware glimmers in the glow of candlelight in the evening, and abundant natural light brightens daytime gatherings.

Our private dining room can accommodate up to 30 guests for a seated meal.



view floorplan:

<https://acrobat.adobe.com/link/track?uri=urn:aaid:scds:US:2acd40d0-7569-3af3-b39a-0b59af5c4681>





DINNER



SUNDAY - THURSDAY

January - August | \$2,500 food & beverage minimum
September - December | \$2,900 food & beverage minimum



FRIDAY - SATURDAY

\$4,000 food & beverage minimum

Food & beverage minimums are non-inclusive of tax, gratuity, and 5% admin fee.



MENU FORMATS

3-COURSE

family-style | \$95 per guest

2 starters

2 mains & one side

2 desserts



4-COURSE

family-style | \$105 per guest

2 starters

one individually-plated mid-course pasta

2 mains & one side

2 desserts



4-COURSE

family-style | \$120 per guest

3 starters

one individually-plated mid-course pasta

3 mains & one side

2 desserts

4-COURSE

individually-plated | \$129 per guest
a choice for each guest between 3 starters,
2 mid-course pastas,
3 mains,
and 2 desserts



SAMPLE DINNER MENU OPTIONS



STARTERS



CECINA

chickpea flour pancake with olive tapenade

GARLIC BREAD

grass-fed butter, parsley, lemon

LETTUCES & VEGETABLES

lemon poppy seed dressing, black rice crisps

SMASHED CUCUMBERS

melon, almond gazpacho

BUFFALO MOZZARELLA

stone fruit, pistachio, basil

WARM SUMMER VEGETABLES

pickled onion, anchovy, basil, garlic

MARINATED CALAMARI SALAD

chickpeas, olives, celery, oregano



PASTAS



GEMELLI ALLA NORMA

eggplant, fresh tomato, basil, ricotta salata

CACIO E PEPE

black pepper, pecorino romano

MACCHERONI

pork ragu, whipped ricotta, fried rosemary



MAINS



GRILLED MARKET SQUASH

giovane farro, whipped labneh, salsa verde

WILD LOCAL FISH

corn succotash, tomato, basil

ROASTED SPATCHCOCK CHICKEN

leek butter, market peppers

GRILLED PORK SAUSAGE

provolone piccante, braised butter beans,
tomato, broccolini

GRASS-FED BEEF & RICOTTA MEATBALLS

in beefy tomato sauce

SIDES

SAUTÉED MARKET GREENS lemon confit, garlic

FAIRYTALE EGGPLANT anchovy, red onion, capers, chili

CREAMY POLENTA shishitos, fresh corn, parm



DESSERTS



HONEY PANNA COTTA

blackberry, basil, buckwheat cookies

ALMOND PINE NUT CAKE

raspberry, vanilla custard cream, pine nut brittle

PEACH CROSTATA

blueberry, verbena, yogurt mousse

SARSAPARILLA SEMIFREDDO

chocolate rye cake, market cherries

Please note, these offerings are samples only.

Party menus are determined by market availability, and created one week in advance of the event.



FOR A GRAND ENTRANCE...

CHEF'S SPREAD OF ANTIPASTI | \$20 per guest

LOCAL RAW BAR | \$35 per guest

~both available during a cocktail hour for parties of 20 guests or less~

FOR A GRAND FINALE...

INQUIRE ABOUT OUR CUSTOM CAKES!

WINE & BEVERAGE

ALL WINE AND BEVERAGE IS CHARGED ON CONSUMPTION

Our inspired Wine Director will gladly guide you in the selection of the perfect bottles to accompany your meal. Featuring smaller, independent producers, and many organic, natural, and biodynamic choices, our wine list offers something for everyone! Whether the preference is for crowd-pleasing varietals, or an exploration of unusual bottlings from our extensive cellar, casual sippers and wine aficionados alike will undoubtedly enjoy the wine conversation. All wines for private events are hand-picked with care.





BRUNCH



Our private dining room is a delightful venue for a wedding or baby shower, birthday celebration, or festive family function!

The space can accommodate up to 30 guests for a seated meal.

\$1,500 food and beverage minimum
non-inclusive of tax, gratuity, and 5% admin fee



Brunch events may begin as early as 11:30,
and must conclude by 4pm.

MENU FORMAT



3 COURSES
\$65 per guest



2 family-style starters
a choice for each guest between 3 individually-plated mains
2 family-style desserts



SAMPLE BRUNCH MENU OPTIONS

STARTERS

JANE'S BLACKBERRY CORNMEAL MUFFINS

WHIPPED RICOTTA TOAST

market tomatoes, stone fruit, thai basil

CECINA

chickpea flour pancake with olive tapenade

LETTUCES & VEGETABLES

lemon poppy seed dressing, black rice crisps

SMASHED CUCUMBERS

melon, almond gazpacho

BUFFALO MOZZARELLA

stone fruit, pistachio, basil

MARINATED CALAMARI SALAD

chickpeas, olives, celery, oregano



ADD-ON



+ \$5 per guest to include house-made pasta
on the menu

+ \$10 per guest to include wild local fish or
roasted chicken on the menu

~upcharges apply to whole party~



MAINS



BUCKWHEAT PANCAKES

plums, mascarpone

FABIO'S FAMOUS TOMATO & EGG

saucy eggs with grilled bread

TUSCAN BREAKFAST

fried eggs, polenta, pork sausage

HORSESHOE RANCH B.E.C.

home-fried potatoes

MUFFALETTA

mortadela, sopressata, bresaola, provolone,
olives & peppers

THE SANDWICH THAT MADE ME CRY IN ROME

veal spezzatino, braised greens, parm

GRASS-FED BEEF & RICOTTA MEATBALLS

creamy polenta, shishitos



DESSERTS



HONEY PANNA COTTA

blackberry, basil, buckwheat cookies

ALMOND PINE NUT CAKE

raspberry, vanilla custard cream, pine nut brittle

PEACH CROSTATA

blueberry, verbena, yogurt mousse

SARSAPARILLA SEMIFREDDO

chocolate rye cake, market cherries

Please note, these offerings are samples only.

Party menus are determined by market availability, and created one week in advance of the event.



WEEKDAY LUNCHEON

IN THE MAIN DINING ROOM

Private weekday luncheons are hosted in our main dining room, where sunlight streams through French doors, basking vintage rustic design in its glow.

The main dining room can accommodate up to 70 guests for a seated meal.

January - August | \$2,500 food & beverage minimum
September - December | \$2,900 food & beverage minimum

Food & beverage minimums are non-inclusive of tax, gratuity, and 5% admin fee.

Weekday luncheons may begin as early as 11:30, and must conclude by 4pm.

MENU FORMATS

3-COURSE

family-style | \$70 per guest

2 starters

2 mains & one side

2 desserts



3-COURSE

mixed format | \$80 per guest

2 family-style starters

a choice for each guest between 3 individually-plated mains

2 family-style desserts

SAMPLE WEEKDAY LUNCHEON MENU OPTIONS



STARTERS



WHIPPED RICOTTA TOAST

market tomatoes, stone fruit, thai basil

CECINA

chickpea flour pancake with olive tapenade

LETTUCES & VEGETABLES

lemon poppy seed dressing, black rice crisps

SMASHED CUCUMBERS

melon, almond gazpacho

BUFFALO MOZZARELLA

stone fruit, pistachio, basil

WARM SUMMER VEGETABLES

pickled onion, anchovy, basil, garlic

MARINATED CALAMARI SALAD

chickpeas, olives, celery, oregano

SIDES

SAUTÉED MARKET GREENS lemon confit, garlic

FAIRYTALE EGGPLANT anchovy, red onion, capers, chili

CREAMY POLENTA shishitos, fresh corn, parm

ADD-ON

+ \$10 per guest to include wild local fish on the menu (upcharge applies to whole party)



MAINS

MUFFALETTA

mortadela, sopressata, bresaola, provolone, olives & peppers

THE SANDWICH THAT MADE ME CRY IN ROME

veal spezzatino, braised greens, parm

GEMELLI ALLA NORMA

eggplant, fresh tomato, basil, ricotta salata

MACCHERONI

pork ragu, whipped ricotta, fried rosemary

GRILLED MARKET SQUASH

giovane farro, whipped labneh, salsa verde

ROASTED SPATCHCOCK CHICKEN

leek butter, market peppers

GRASS-FED BEEF & RICOTTA MEATBALLS

in beefy tomato sauce



DESSERTS



HONEY PANNA COTTA

blackberry, basil, buckwheat cookies

ALMOND PINE NUT CAKE

raspberry, vanilla custard cream, pine nut brittle

PEACH CROSTATA

blueberry, verbena, yogurt mousse

SARSAPARILLA SEMIFREDDO

chocolate rye cake, market cherries

Please note, these offerings are samples only.

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FULL RESTAURANT BUYOUT IN THE MAIN DINING ROOM

For larger-scale events, we can accommodate up to 70 guests for a seated meal, or up to 90 guests for a standing cocktail-style reception. Buyout guests enjoy the entirety of our main dining room space for a truly memorable dinner or brunch. Food and beverage options are fully customized, and our team works to curate all of the unique elements of the experience, so every buyout is bespoke! Put yourself in our hands!



Please inquire for full restaurant dinner or brunch buyout rates.





THE FINE PRINT

DEPOSIT

A \$500 deposit is required to book all private dining room, weekday luncheon, and full restaurant brunch buyout events. The deposit can be applied to the final bill at the conclusion of the meal, or credited back to the original form of payment.

A \$5,000 deposit is required to book a full restaurant dinner buyout. The deposit can be applied to the final bill at the conclusion of the meal, or credited back to the original form of payment.

ADMIN FEE, TAX & GRATUITY

A 5% admin fee is charged for all private events.
8.875% New York State tax is charged, except in the case of tax-exempt status.
Gratuity is not included, and is at the guest's discretion.

CANCELLATION POLICY

The deposit will be refunded for a cancellation made at least 14 days in advance of the event, January-August, 21 days in advance of the event, September-December.

The deposit will not be refunded for a cancellation made less than 14 days in advance of the event, January-August, 21 days in advance of the event, September-December, but can be applied to a future event within one year.



For more information, please contact Meredith Mandel
mmandel@restauranthearth.com

646.602.1300



Wild FISH

... from U.S. fisheries are our preference—flavorful, local species like Fluke, Tilefish and calamari are what we like to serve. We seek out fish that are caught or Grown in an environmentally sustainable manner. No "Lions of the Sea" (i.e. Tuna and Swordfish)!

HEARTH
 Chef's Rules
 #1, 2, and 3
 Serve REAL food that tastes, looks and smells delicious.
and perhaps most important is rule #4
 Serve food that makes you
FEELGOOD!!

Offal Strong

When the cheetah takes down the gazelle, the first and only thing it eats are the *guts!* It realizes where the biggest bang for the buck lies in terms of *nutrients*. We should learn from nature.



Vegetables have...

MORE Variety MORE Flavor
 MORE Color MORE Texture

...than any other food group.
 We can all benefit from eating

MORE VEGGIES.

A Good LIFE

In the simplest terms, we only use meat from happy, healthy animals.



fat is a major food group!

Not all fats are created equal. Chemically extracted seed oils and trans-fats are the bad guys...virgin olive oil, grass-fed butter, ghee and animal fats are the good guys. We only use the good guys.

Clean

KEEPING IT
 We never-ever use meats that were fed anti-biotics or growth hormones. The more time an animal spends on pasture the better.

YOU ARE WHAT YOU EAT ATE.

Real Sweet

We lean towards natural sweeteners like honey, maple and dates. Be sure to check out our Dark Chocolate Board.

Deep THOUGHTS

The freshness of fat also matters, which is why we change our fryer oil so frequently. No old, oxidized fats allowed!

Certified Organic is **NOT** all it's cracked up to be

...supporting local, family farms at the NYC Greenmarkets is. We vet our farmers and seek out farming practices that minimize the use of chemical pesticides. **NO** Round-up ready crops allowed. The closer it grows to us, the fresher it is, which equates to brighter flavor and more nutrients.

Freshly MILLED

We mill our own flour and polenta from Intact, non-GMO, heirloom varieties of grain on a daily basis. Why do we do this?

BECAUSE IT'S FUN,
 it's better for you, and it's much **TASTIER!**

