

PIPS

EVENT DECK



ABOUT PIPS

Pips is inspired by the flavors and spirit of Italy, in Brooklyn Heights, with a seasonal menu sourced from local farms, an extensive list of amari and Italian-style cocktails, and a curated list of low-intervention natural wines.

CONTACT DETAILS

website: www.pipsbrooklyn.com

email: info@pipsbrooklyn.com

address: 129 Atlantic Ave, Brooklyn, NY 11201

social: [@pipsbrooklyn](#)

MENU STYLE

Our menu offerings include passed canapés, stationary platters, and seated dining. You have the freedom to curate your own selections, catering to a wide array of tastes and preferences.



COCKTAIL EVENT - CANAPÉ MENU

Passed canapés are offered for full buyout cocktail events. For 1 hour, please choose up to 5 items.

For 2 hours, please choose up to 8 items. Canapés are charged at \$40 per person, per hour

CROSTINI

WHIPPED RICOTTA
truffle honey, nasturtium leaf

SPICY ANCHOVY
calabrian chili, cultured
butter, parsley, lemon

MUSHROOM PATÉ
nasturtium, chervil

MERCATO

CAPRESE
mozzarella, tomato,
sweet basil

CAPONATA
eggplant, olives, pomodoro,
pine nuts, basil

FRIED SWEET POTATO
nduja, mascarpone, sesame

DUCK FAT FRIED DATES
labne, sea salt, thyme

PROTEINA

WHITE ANCHOVY
guindilla peppers,
salsa verde

RED SNAPPER CRUDO
cucumber, serrano, orange,
cilantro

PROSCIUTTO
wrapped pears, mostarda

POLPETTE
pork, tomato, gremolata,
breadcrumbs

PASTA

CAVATIEDDI
pomodoro, calabrian chili,
marjoram, pecorino,
breadcrumbs

PENNE
pesto di pistacchio, speck,
grana padano, nasturtium

PACCHERI
guanciale, pecorino,
black peppercorn

DOLCE

warm olive oil cake, zabaglione

ricotta bomboloni, nutella

COCKTAIL EVENT - STATIONED MENU

Stationed items are offered for full buyout cocktail events.
Platter are priced at \$20 person for one, or \$30 person for both, and are replenished during your event.

CHEESE BOARD

bufarolo apricot mostarda · bridgman blue, celery pickle · kashar, balsamico extra vecchio
(cheeses and accoutrements will vary with the seasons)

CHARCUTERIE

soppressata, romanesco, hazelnut · mortadella, citrus aioli · prosciutto, balsamic mustard
(meat and accoutrements will vary with the seasons)



SEATED DINNER EVENT - PRIX FIXE MENU

Our prix-fixe dinner menu is \$75 per guest, served family style.

PRIMI

choose two

RICOTTA CROSTINO
whipped ricotta, truffle honey,
nasturtium leaves

MARKET LETTUCES
red onion, pecorino, hazelnut,
citrus vinaigrette

RED SNAPPER CRUDO
chili oil, blood orange,
pistachio, mint

SECONDI

CAVATIEDDI
fava pesto, pecorino romano,
pistachio

BRANZINO
tomato, capers, olives, chili, butter

CHICKEN MILANESE
castelfranco radicchio,
anchovy vinaigrette

DOLCE

WARM OLIVE OIL CAKE
zabaglione gelato

RICOTTA BOMBOLONI
nutella

OPTIONAL ADD ONS

EAST COAST OYSTERS
red wine mignonette +2ea

CHEESE PLATE
seasonal accoutrements, sourdough +8pp

HOUSE FOCACCIA
confit garlic butter +4pp

SEATED BRUNCH EVENT - PRIX FIXE MENU

Our brunch menu starts at \$60 per guest, with optional add-ons. Served family style.

PRIMI

choose three

ricotta crostini, truffle honey,
nasturtium, black pepper

burrata, prosciutto, basil, olio verde

pesto crostini, sundried tomatoes,
herb oil, stracciatella

frittata, fingerling potato, onion,
calabrian aioli, pipparas

market lettuce, red onion, pecorino, hazelnut,
citrus vinaigrette

SECONDI

choose three

paccheri, guanciale, egg yolk,
pecorino, black pepper

cavatieddi, fava pesto,
pecorino romano, pistachio

egg scramble, speck, grana padano,
sourdough, mixed lettuces

uova in purgatorio, pomodoro, chili,
pecorino, majoram

DOLCE

olive oil cake, zabaglione gelato, mint

ricotta bomboloni, nutella, powdered sugar

LARGE FORMAT TAKEOUT / CATERING MENU

Entertaining at home? Let us do the cooking!

All items are priced at portions for 10 people. Please allow a minimum of 48 hours notice to place your catering order with us.

S N A C K S

HOUSE MADE FOCACCIA · 90
herbs de provence,
chili flake, honey

CRISPY CHICKPEAS · 20
paprika, fennel

DUCK FAT FRIES · 55
malt vinegar, oregano,
calabrian aioli

MARINATED OLIVES · 35
citrus peel, garlic confit

A N T I P A S T I

GEM LETTUCES · 110
zucchini, walnuts, ricotta
salata, coconut dill

WHIPPED RICOTTA · 90
truffle honey, nasturtium,
sourdough

MUSHROOM PATÉ · 90
chervil, nasturtium,
sourdough

BURRATA · 140
prosciutto, basil, black
pepper, olio verde

P R O T E I N A

PORK POLPETTE · 110
tomato, gremolata,
horseradish, breadcrumbs

CHICKEN MILANESE · 170
castelfranco, anchovy
vinaigrette

POLPETTE SLIDERS · 125
pork, tomato, gremolata,
mozzarella, martins roll

BISON BURGER · 160
caramelized onions,
calabrian aioli, asiago

P A S T A

CAVATIEDDI · 155
fava pesto, pecorino romano,
pistachio

CAMPANELLE · 165
maitake mushrooms, garlic,
chili flake, parmigiano

PACCHERI · 165
guanciale, red onion, tomato,
pecorino, calabrian chile

TAGLIATELLE · 185
blue crab, burrata, serano,
spanish onion, basil

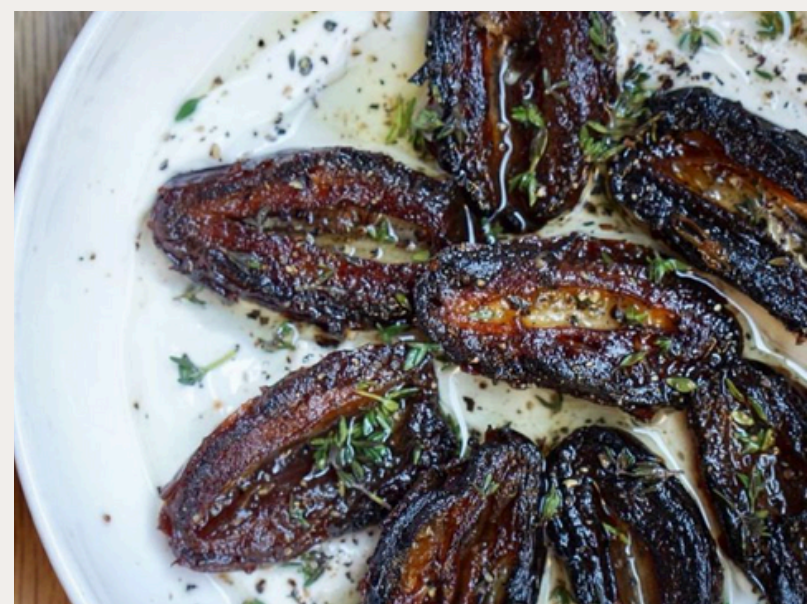
D O L C E

olive oil cake, zabaglione · 75

ricotta bomboloni, nutella · 65



FOOD





PIPS offers an extensive list of low-intervention natural wines, amari, and Italian-style cocktails such as negroni, spritzes, and more.

BEVERAGE





WINE & COCKTAILS

Bottles of wine are charged per consumption. Once your event menu is finalized, we will be happy to send you a copy of our current wine list, from which you may make your own selections for the evening. Our wine expert Elise is also happy to make recommendations based on your specific menu and price range.

For buyout events, we offer a premium open bar package, which is \$35 per person per hour with a two-hour minimum. This includes a selection of specialty cocktails, wines by the glass, beer, and premium liquors. Drinks may also be ordered on consumption, (cocktails and wines by the glass range from \$15 - \$19).



INTERIOR

With custom architectural plaster textured walls, brass touches, and a warm yet industrial-modern design, the interior of PIPS exudes an elegant atmosphere, and a visually stunning and inviting space for your next event.

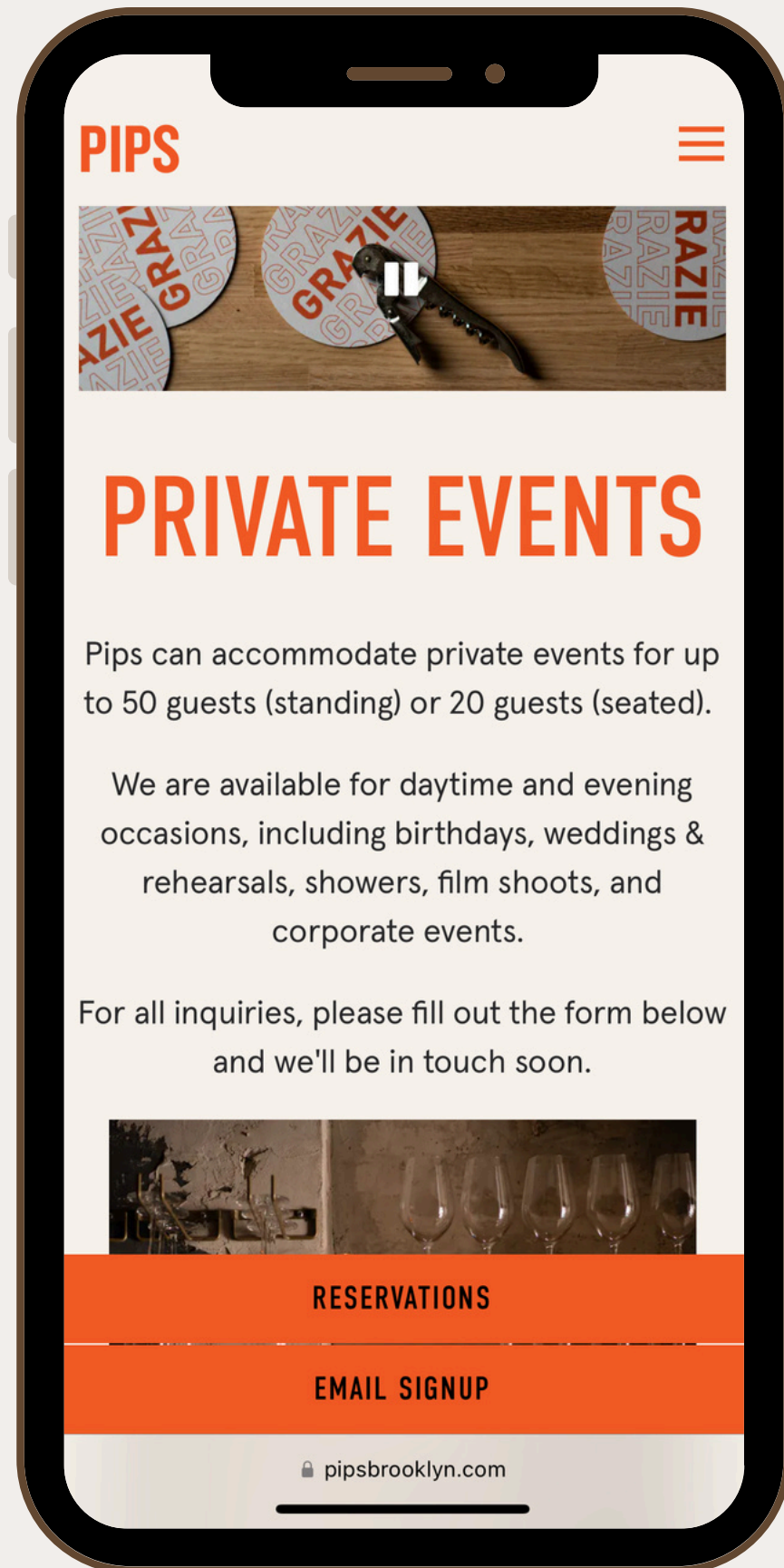
Modern

Industrial

Elegant







GET IN TOUCH

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