



ROEY'S

PRIVATE DINING
& EVENTS

1 Perry Street

New York City

212 488 2624

events@roeysnyc.com

The image shows a long, rustic wooden table in a restaurant. The table is set with several place settings, each including a glass of water, a folded napkin, and a small menu. In the center of the table is a large vase of white flowers and a bowl of lemons. The restaurant has white brick walls, large windows, and hanging plants. A semi-transparent text box is overlaid on the top right of the image.

The Communal Table

Located in the center of our Main Dining Room.

Available for groups of 8 - 10 guests with the use of a prix fixe menu.

The Bar

Exclusive use of our beautiful bar.

Perfect for your casual intimate gatherings.

Capacity: 18 guests standing





Full Venue

Exclusive use of the venue.

Capacity: 50 seated 75 standing

Dinner Menu

\$65 3 COURSE FAMILY STYLE

ANTIPASTI & INSALATE

select 3 for the table

PIZZA

select 3 for the table

DOLCE

an assortment included for the table

ANTIPASTI & INSALATE

OLIVES castelvetro, fennel, orange V, GF, DF

MOZZARELLA & BURRATA basil, maldon sea salt V, GF

SALUMI & FORMAGGI selection of italian meat and cheese

KALE & PECORINO SALAD lemon, breadcrumbs, yogurt vinaigrette V

RIVIERA SALAD

arugula, kale, brussels sprouts, artichokes, cherry tomatoes olives
pine nuts, parmigiano, basil vinaigrette V, GF

MEATBALLS +5 SUPPLEMENT PER PERSON

dry aged beef, pork, rosé, parmigiano

PIZZA

MARGHERITA tomato, mozzarella, basil V

BURRATA cherry tomatoes, fresh burrata, basil V

CACIO E PEPE taleggio, pecorino, mozzarella, black pepper V

ALLA NORMA tomato, eggplant, peperoncino, ricotta salata V

SOPPRESSATA calabrian chili, tomato, mozzarella, fennel honey

ROSSO tomato, garlic, basil V, DF

MUSHROOM & SPINACH white wine & lemon cream, mozzarella, parmigiano V

IL MACELLAIO +3 SUPPLEMENT PER PERSON

house tomato sauce, mozzarella, parmigiano, pepperoni sausage, pancetta, oregano

OPTIONAL SPARKLING TOAST

\$10 supplement per person

GLUTEN FREE PIZZA CRUST

\$4 per order

Brewed coffee & tea are included with each menu.

Quantities of each dish for family style courses are determined by your final guest count.

Dinner Menu

\$80 3 COURSE FAMILY STYLE

ANTIPASTI & INSALATE

*a selection included for the table
select 1 salad*

SECONDI

select 3 for the table

CONTORNI

sides for the table

DOLCE

an assortment included for the table

ANTIPASTI

MOZZARELLA & BURRATA basil, maldon sea salt

V, GF

SALUMI & FORMAGGI selection of italian meat and cheese

OLIVES castelvetro, fennel, orange

V, GF, DF

INSALATE

KALE & PECORINO SALAD lemon, breadcrumbs, yogurt vinaigrette

V

RIVIERA SALAD

arugula, kale, brussels sprouts, artichokes, cherry tomatoes olives
pine nuts, parmigiano, basil vinaigrette

V, GF

SECONDI

MARGHERITA tomato, mozzarella, basil

V

BURRATA cherry tomatoes, fresh burrata, basil

V

CACIO E PEPE taleggio, pecorino, mozzarella, black pepper

V

ALLA NORMA tomato, eggplant, peperoncino, ricotta salata

V

SOPPRESSATA calabrian chili, tomato, mozzarella, fennel honey

ROSSO tomato, garlic, basil

V, DF

MUSHROOM & SPINACH white wine & lemon cream, mozzarella, parmigiano

V

IL MACELLAIO +3 SUPPLEMENT PER PERSON

house tomato sauce, mozzarella, parmigiano, pepperoni sausage, pancetta, oregano

CHICKEN PARMIGIANA confit tomatoes, mozzarella, arugula & radish salad

MEATBALLS dry aged beef, pork, rosé, parmigiano

RIGATONI ALLA VODKA tomato, double cream, fresno chili

V

LUMACHE AL FORNO

black truffle, gouda, parmigiano, fontina, mozzarella, toasted breadcrumbs

V

CONTORNI

BRUSSELS SPROUTS hot honey

V

OPTIONAL SPARKLING TOAST

\$10 supplement per person

GLUTEN FREE PIZZA CRUST

\$4 per order

Brewed coffee & tea are included with each menu.

Quantities of each dish for family style courses are determined by your final guest count.

Brunch Menu

\$55 2 COURSE FAMILY STYLE

ANTIPASTI & INSALATE

select 3 for the table

PIZZA & ENTRÉES

select 3 for the table

ANTIPASTI & INSALATE

OLIVES	castelvetrano, fennel, orange	V, GF, DF
MOZZARELLA & BURRATA	basil, maldon sea salt	V, GF
SALUMI & FORMAGGI	selection of italian meat and cheese	
KALE & PECORINO SALAD	lemon, breadcrumbs, yogurt vinaigrette	V
RIVIERA SALAD	arugula, kale, brussels sprouts, artichokes, cherry tomatoes olives	

PIZZA & ENTRÉES

MARGHERITA PIZZA	tomato, mozzarella, basil	V
BURRATA PIZZA	cherry tomatoes, fresh burrata, basil	V
MUSHROOM & SPINACH PIZZA	white wine & lemon cream, mozzarella, parmigiano	V
ROSSO PIZZA	tomato, garlic, basil	V, DF
AVOCADO TOAST	shaved radish, cherry tomatoes, bomba chili	V, DF
BAKED FARM EGGS	two farm eggs, tomato, parmigiano	V
CACIO E PEPE EGG SANDWICH	two eggs, pecorino, black pepper, roey's hot sauce, brioche bun	V
NAPOLETANO	scrambled eggs, tomato, basil, burrata, arugula, pine nuts, grilled focaccia	V

OPTIONAL SPARKLING OR MIMOSA TOAST

\$10 supplement per person

GLUTEN FREE PIZZA CRUST

\$4 per order

Brewed coffee & tea are included with each menu.

Quantities of each dish for family style courses are determined by your final guest count.

Bar Menu

\$55 PER PERSON

ANTIPASTI
a selection included

SECONDI
select 3

ANTIPASTI

OLIVES castelvetro, fennel, orange

V, GF, DF

MOZZARELLA basil, maldon sea salt

V, GF

PROSCIUTTO DI PARMA imperiale, 24 month

GF

PARMIGIANO REGGIANO

V, GF

PIZZA

MARGHERITA tomato, mozzarella, basil

V

BURRATA cherry tomatoes, fresh burrata, basil

V

CACIO E PEPE taleggio, pecorino, mozzarella, black pepper

V

ALLA NORMA tomato, eggplant, peperoncino, ricotta salata

V

SOPPRESSATA calabrian chili, tomato, mozzarella, fennel honey

ROSSO tomato, garlic, basil

V, DF

MUSHROOM & SPINACH white wine & lemon cream, mozzarella, parmigiano

V

IL MACELLAIO +3 SUPPLEMENT PER PERSON

house tomato sauce, mozzarella, parmigiano, pepperoni sausage, pancetta, oregano

OPTIONAL SPARKLING TOAST

\$10 supplement per person

GLUTEN FREE PIZZA CRUST

\$4 per order

Brewed coffee & tea are included with each menu.

Quantities of each dish for family style courses are determined by your final guest count.

Beverage Packages & Spirit List

\$50 BEER & WINE

WINES

Sparkling, Rosé, White & Red

BEERS

\$45 FULL BRUNCH

WINES

Sparkling, Rosé, White & Red

BRUNCH COCKTAILS

\$65 FULL BAR

WINES

Sparkling, Rosé, White & Red

FULL BAR SPIRITS

BEERS

\$85 PREMIUM BAR

WINES

Sparkling, Rosé, White & Red

PREMIUM BAR SPIRITS

SPECIALTY COCKTAILS

Rosemary's Spritz &
Margarita Peligrosa

BEERS

FULL BAR SPIRITS

VODKA

Helix Vodka

GIN

Askur Gin

TEQUILA

Juarez (Silver)

BOURBON

Evan Williams

RUM

El Dorado White Rum

PREMIUM SPIRITS

VODKA

Helix Vodka, Titos, Ketel One Grey
Goose

GIN

Askur Gin, Hendricks
Tanqueray

TEQUILA

Juarez Silver, Espolon Blanco

MEZCAL

El Silencio, Desolas Mezcal

RYE/BOURBON

Evan Williams, Pinkhook Bourbon
Pinkhook Rye

SCOTCH

Dewar's 'White Label'

RUM

El Dorado White Rum

Ten to One Rum

Goslings Black Seal

Ron Zacapa 23

All beverage packages include non-alcoholic beverages such as soft drinks, juices, coffee & tea.

Espresso beverages are always charged on consumption.

Cocktail Reception

PASSED CANAPÉS

\$30 per person for 1 hour - \$60 per person for 2 hours

CHOOSE 5

PASTA FRITTA prosciutto, fonduta

POLPETTE braised meatballs

SHRIMP SCAMPI garlic aioli, tomato pesto

GF

MINI GARLIC KNOTS

V

CAPRESE SKEWERS mozzarella, tomato, basil

V,GF

APPLE & PARMIGIANO wrapped in prosciutto

GF

MINI CHICKEN PARMIGIANA

ROASTED VEGETABLE SKEWERS seasonal vegetables

V,DF,GF

FRIED MOZZARELLA tomato sauce

V

CAPONATA CROSTINO eggplant, agrodolce, pine nuts

V, DF

PLATTERS

serves 10

SALUMI BOARD \$55

DF

prosciutto, soppressata, house pickles, olives, focaccia

CRUDITÉS \$40

V,DF,GF

market vegetables, artichoke & basil dip

FORMAGGI BOARD \$50

V,DF

ricotta fresca, parmigiano reggiano, tallegio, rosemary honey

grapes, maple pecans, focaccia

MOZZARELLA \$40

V

fresh basil, flaked sea salt, focaccia



INCLUDED SERVICES

CUSTOMIZED MENUS

- Share your logo and/or custom menu header. We're happy to personalize each menu.
- Casa Nela is committed to sustainability efforts. We will print a limited amount of menus for guests to share. If more menus are required for your event please inquire.

VOTIVE CANDLES

- Votive candles flood the room and tables for the perfect dim ambiance.
- Available for brunch events upon request.

WIFI

- For your presentations or to post that cute selfie!

COAT CHECK

- Complimentary upon entry!

PREFERRED VENDORS

FLORALS

- [Fleurissimo NYC](#) - 631-912-5323 or fleurissimonyc@gmail.com

CAKE / BAKERY

- [Empire Cake](#)- 212-242-5858 or info@empirecake.com
- [Magnolia Bakery](#)- 212-462-2572 or hello@magnoliabakery.com
- [Maman](#)- 646-767-0097 or info@mamannyc.com

PHOTOGRAPHERS

- [Carly Tumen Creative](#) - 516-592-9611 or carly@carlytumen.com

DECOR SUPPLY

- [Party City](#) - 929-523-2739
- Mary Ellen - chasedtreasures@gmail.com

KOSHER CATERING

- [Abigael's Catering](#)- 212-575-1407