



**ALLORO**  
NEW YORK PRIVATE DINING

# For the Love of Fine Italian Cuisine

Reserve a uniquely Italian dining experience that reflects the authentic hospitality and culinary journey reminiscent of a genuine home-cooked meal in a traditional trullo along the narrow cobblestone streets of Puglia, Italy.

# Platinum Dining Experience

Chef Pasquale will take you and your guests on once in lifetime culinary journey describing step by step each course while discovering the most hidden secrets of Italian cuisine.

Enjoy an exclusive dining experience designed by Chef Pasquale who will handpick some of the best made in Italy organic and sustainable product to create 1 of kind crafted tasting menu.

Unique 9 course tailored menu with caviar and truffles tasting; plus an exclusive selection of seafood, shellfish from direct contact with local boats or from sustainable aquaculture practices, in New York and/or Italy.

Direct Relationships with farmers for humanly raised and antibiotics free meats as well as selecting fruit, pulse and produce from union square farmer's market or from Tri-state surrounding farms

## Includes:

- Chef Pasquale in person grocery shopping
- Table-side Italian caviar service
- Italian imported seasonal fresh truffles tasting recipes
- Enjoy Extra Virgin Olive Oil tastings from century-old olive trees
- Italian artisan bread, handmade focaccia and pasta using imported flours milled from Puglia's ancient grains
- Expert sommelier service for wine and food pairing
- Unsurpassed hospitality from a carefully curated staff of skilled professionals
- Complete dinner clean up



Minimum 2 guests

# Gold Dining Experience

An elegant Hassle-free 6 courses private culinary journey.

We Create a memorable Italian private dining experience, designed for those who love to relax at the dinner table in the very comfort of their own home while an Italian Chef and his team will take them to Italy without having to fly.

Emulating the authentic slow-paced homemade Italian meal, using the highest quality ingredients imported directly from

Italy or purchased from NYC's best boutique markets.

All our pastas, breads, and focaccia are handmade on premises while Chef Pasquale will explain each single dish highlighting its history and the very principles of the Mediterranean diet for which Italy is the mother land.

## Includes:

- 3 an half hours seat down dinner
- 6 course custom tasting menu
- Chef Pasquale's in person grocery shopping in the most luxurious boutique stores in NYC or directly imported from Italy
- Artisan bread and focaccia made on premises.
- It typically includes Chef Pas, 1 sous chef and 1 maître D and set up + after dinner clean up services



Minimum 4 guests

## Silver

# Dining Experience

Hassle-free 3 course casual private lunch or dinner

Created for those who just want to entertain some family members, friends, or work colleagues for a quick lunch or dinner at home and sip on a cocktail or a glass of wine.

A two hours long dinner, with great food crafted for the evening and guest's needs.

A nutritional focused meal option will also be available for those who don't want to get off their diet, but they will also be able to enjoy and indulge on a chef's well curated menu.

Servers and kitchen helpers will be on premises along with Chef Pasquale to execute entire event.



Minimum 8 guests

## Includes:

- 1.5 hours buffet or family style dinner + half an hour clean up
- 3 course menu
- Minimum 8 guests
- Grocery shopping
- 1 chef + 1 kitchen helper
- Additional staffing: sous chef, servers, bar tenders, Maitre D. Fees very accordingly

# Our Process

## Design Your Menu With Chef Pasquale

We do not have predetermined menus. Instead, we design a unique culinary experience that respects the current season and preserves traditional Italian recipes and cooking methods while still accommodating your taste preferences and possible food sensitivities.

After your booking, Chef Pasquale will schedule a phone call with you to record any requests you and your guests may have in terms of general food orientation. This call also allows Chef Pasquale to understand your overall dining needs more clearly. Your needs are our pleasure.

Once we design a possible menu, we will send it for your review and confirmation, happily assisting with any modifications until you confirm a finalized menu.

## Curate Your Ingredients

There is a reason everything tastes so incredible in Italy. That reason is behind Chef Pasquale's commitment for establishing direct relationships with local farmers and fishermen. He visits in person to hand-select only the best of nature's in-season offerings at the local market.

And that is why, to preserve the freshness and fragrance of your menu ingredients, Chef Pasquale only shops one week in advance. He even imports ingredients like high-quality extra virgin olive oil and artisan flours for his handmade baking goods from his native region back in Puglia, Italy.

## Prepare & Execute Your Meal

We will begin a few aspects of your dinner in advance. But we will prepare the majority of your menu at your residence, emulating a home-cooked authentic Italian dining experience where hostesses often prepare homemade bread, pasta, and sweets totally from scratch, with guests assisting in the process.



# Reserve

## YOUR DINING EXPERIENCE

### Remit Payment:

- First, clients must sign an agreement and a credit card authorization form.
- Then, we require a 50% deposit (not refundable within 30 days to the reserved date unless otherwise agreed upon by both parties).

### Fees:

- We apply a minimum transportation fee (amount increases according to event size) for events within New York City's 5 boroughs.
- Fees may vary according to the size of the event and/or locations outside of the New York City area.

### Kids:

- Crafted menu also available for children, kids, teenagers and priced accordingly.
- Ask our chef for more details.

We look forward to your response and remain readily available to assist you with your dining experience decisions.

Grazie,  
Chef Pasquale Martinelli

