



We look forward to planning your next special event!!

Our event staff is here to guide you and customize your event to meet your individual needs. Please don't hesitate to inquire if there is something you would like, and don't see in our sample menus. entrees, pastas and desserts.

Our outstanding authentic menu, inspired by Executive Chef Mirco Grassini and our owner Russell Bellanca, will take you through all of the regions of Italy using the best locally sourced and imported Italian ingredients. Our menus change seasonally and are focused on offering the best five dishes we can create in all dining categories; appetizers, or a cocktail reception for 100 guests. We can also accommodate up to 250 guests using the entire restaurant.

We have several private dining rooms which can accommodate an intimate group of 10 to a seated dinner for 50, to ensure that everything is seamless so you can enjoy your event as much as your guests.

Trattoria Cinque is an ideal location for social functions, closing dinners, client receptions, and countless other events. Whether you're hosting a corporate function or celebrating one of life's momentous occasions, our goal is

Trattoria Cinque is our modern interpretation of an authentic Italian trattoria where we strive to provide warm and professional service in a relaxed environment where our guests can feel right at home.

Trattoria Cinque is available for private dining and special events



Take Out Menu

PLACE ORDERS by calling 212.965.0555

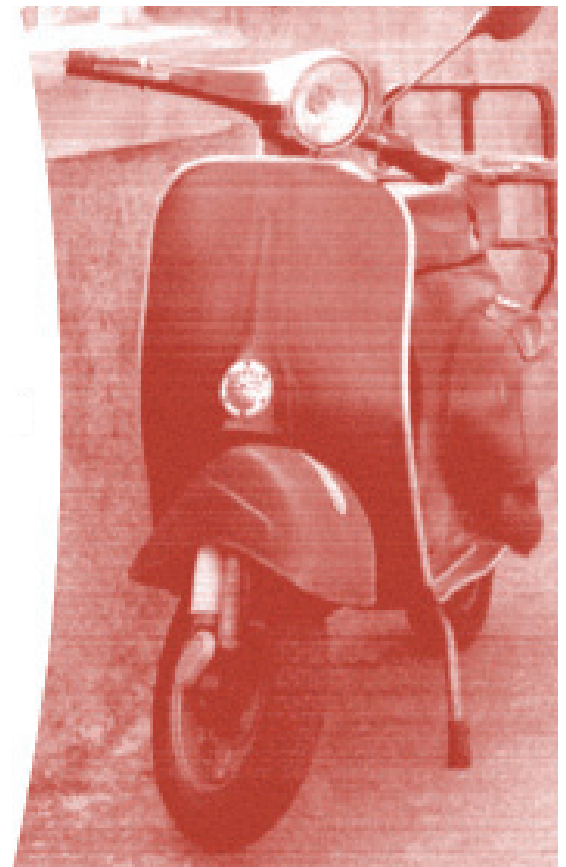
Sunday 11:00am - 10:00pm

Monday - Wednesday 11:30am - 10:00pm

Thursday - Saturday 11:30am - 11:00pm

PICK UP ORDERS at 363 Greenwich Street between Franklin & Harrison

Visit www.trattoriacinquenyc.com for more information



Salads

- Insalata di Cesare *Caesar freshly prepared from scratch at the tavola* 11 with chicken 15
Insalata della Casa **V** *mixed green salad* 9
Insalata di Rucola *baby arugula, grilled steak, gorgonzola, sliced red apple* 14
Pomodori **V** *vine ripe tomatoes, gorgonzola, greens, cucumber, roasted garlic & cherry tomatoes* 10
Mozzarella **V** *bufala mozzarella, roasted peppers, grilled eggplant, yellow beef steak tomatoes* 12
Tonno *Sicilian tuna, French beans, potato, hard boiled eggs, white cannelli beans, lemon, oil* 11
Pollo *organic grilled chicken breast, frisee, cashew nuts, avocado, walnut oil dressing* 12
Speck *imported sliced speck, arugula, asiago cheese, black amission figs, balsamic* 14

Beginnings

- Zuppa Vignarola **V** *soup with fresh green garden vegetables & legumes* 8
Tartare di Tonno *diced yellow fin tuna, raw fennel, cucumber & blood orange* 18
Frittura Mista *fried calamari, shrimp, asparagus tips, arrabiata sauce* 14
Arancini di Riso con Ragu **V** *arborio rice, ragu, bufala mozzarella, arrabiata sauce* 9
Formaggi Italiani *taleggio, gorgonzola, fresh pecorino, pecorino foglia di noce, figs, grapes & balsamic gelatin* 14

Piadinis & Pizzas

- Mozzarella in Carrozza *breaded, pan fried bufala mozzarella with anchovy, spicy marinara sauce* 13
Pizzas **V** *gorgonzola, pears, truffle oil or pork cheeks, Colonnata lard and mozzarella* 16
Pizza Margherita **V** *tomato, mozzarella, basil, extra virgin olive oil* 11
Pizza con Speck & Funghi *speck, mushroom, mozzarella* 14
Piadina Vegetariana *special dough filled with mozzarella, grilled eggplant, salsa verde* 8
Piadina con Porchetta *special dough filled with roast suckling pig, mozzarella, pesto mayonnaise* 10

Big Plates

- Pollo al Mattone *organic free-range chicken grilled under a brick* 18
Branzino *grilled branzino, stuffed with lemon & rosemary, couscous salad* 26
Costata di Manzo alla Griglia *aged ribeye, mashed potatoes, broccoli rabe* 25
Stinco d'Agnello *braised lamb shank, soft white polenta* 23
Costoletta di Maiale *organic grilled pork chop, balsamic glaze, roasted garlic mashed potatoes* 24

Pastas

- Timballo **V** *baked eggplant parmegian* 20
Malfatti di Ricotta **V** *spinach ricotta dumpling, tomato & basil sauce* 18
Ravioli di Brasato *homemade braised shortrib stuffed pasta* 22
Tagliolini al Pesto **V** *string beans, toasted pine nuts, pesto sauce* 21
Garganelli alla Checca **V** *pasta with tomato & basil, bufala, black taggiasche olives* 19

Endings

- Crostata con Cioccolato e Pere *chocolate & pear crostata* 9
Cioccolato Profiteroles *vanilla custard profiterole* 8
Cioccolato *hazelnut chocolate, bigusto chocolate, nocciolata, chocolate truffles & cookies* 15

Take Out Menu **V** = Vegetarian

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Proprietario - Russell Bellanca, Rome | Capo Chef - Mirco Grassini, Milan



Kid's Menu

- Margherita Pizza
*tomato, mozzarella, basil,
extra virgin olive oil* 7
Pasta Fusilli with tomato sauce 6
Chicken Fingers with Fries 8
Tubetti with Alfredo Sauce 6
Lasagna with classic meat sauce 7

Beverages:

- D. Coke, Coke, Sprite 2.50
Aranciata S. Pellegrino 3
Lemonade S. Pellegrino 3
WATER
1/2 Panna or S. Pellegrino 3.50
Panna or S. Pellegrino 4.50

Re-Heating Instructions:

Pizza

1. Preheat oven to 375 degrees
2. Place pizza on a sheet tray
3. Cook 10 minutes

Pasta

1. Microwave for 1 minute.
Stir & let stand for 30 seconds
or
2. Add 2 tablespoons of salted water
cook on stove top until heated through