



FASANO

NEW YORK

PRIVATE DINING AND EVENTS





SINCE 1902

FOR OVER 100 YEARS, FASANO HAS CELEBRATED AUTHENTIC ITALIAN GASTRONOMY WITH A MODERN FLARE. IN A WORLD-CLASS LOCATION IN NEW YORK CITY, ON PARK AVENUE, TRADITION AND EXCELLENCE IMBUE EVERY ASPECT OF THE DINING EXPERIENCE: A PRIZED MENU DRAWS INSPIRATION FROM THE FLAVORS OF NORTHERN ITALY AND A ROBUST WINE CELLAR FEATURES A VARIETY OF CHÂTEAUX, BAROLOS AND BRUNELLOS COLLECTED BY MR. FASANO HIMSELF DURING TRIPS TO THE FINEST REGIONS. DESIGNED BY INTERNATIONAL ARCHITECT ISAY WEINFELD, FASANO PRESENTS FOUR ELEGANT DINING ROOMS THAT ARE SEAMLESSLY INTEGRATED, EACH WITH A DISCTINCTIVE ATMOSPHERE AND ADORNED IN MID-CENTURY BRAZILIAN AND EUROPEAN DESIGN.



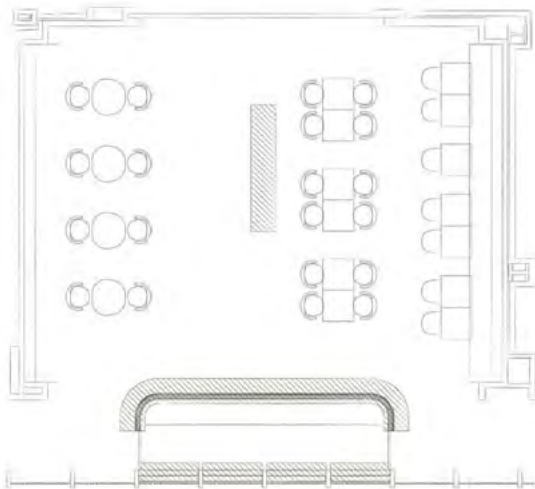
OSTERIA FASANO

THE OSTERIA IS A CASUAL DINING AREA LOCATED AT THE FOREROOM OF THE RESTAURANT. AMPLE LOUNGE SEATING AND TABLES IN VARYING SIZES ALLOW FOR PERSONALIZED DINING FORMATS, AND THE ROOM CAN BE SECLUDED WITH ELEGANT DIVIDERS TO ACCOMODATE SEMI-PRIVATE EVENTS AS WELL. THE OSTERIA FEATURES AN INVITING BAR WITH ADJACENT FLOOR-TO-CEILING WINDOWS.

1,694 SQUARE FT.

40 SEATED

60 COCKTAIL







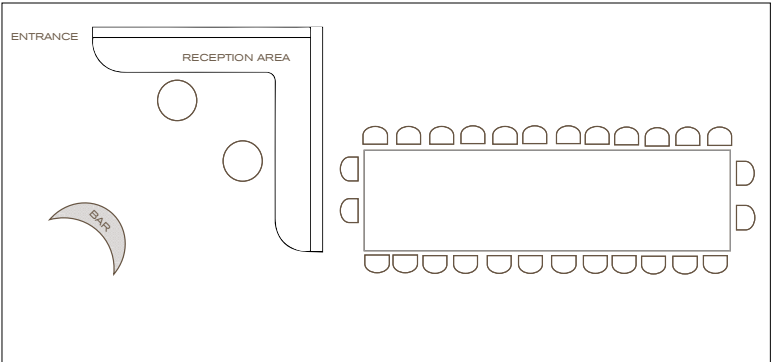


THE BOARDROOM

THE BOARDROOM IS LOCATED IN A QUIET AND RESERVED AREA ON THE SECOND FLOOR OF THE RESTAURANT, ACCESSIBLE BY A PRIVATE ELEVATOR OR STAIRCASE. THIS BEAUTIFULLY APPOINTED ROOM SUITS BOTH BUSINESS AND SOCIAL EVENTS, FROM BIRTHDAY CELEBRATIONS TO PRESS CONFERENCES, PRIVATE WINE TASTINGS, PRODUCT PRESENTATIONS AND CORPORATE MEETINGS. THE SPACE ALSO FEATURES ITS OWN RECEPTION AREA, A SMALL PRIVATE BAR AND ADJACENT POWDER ROOM.

822 SQUARE FT.

28 SEATED









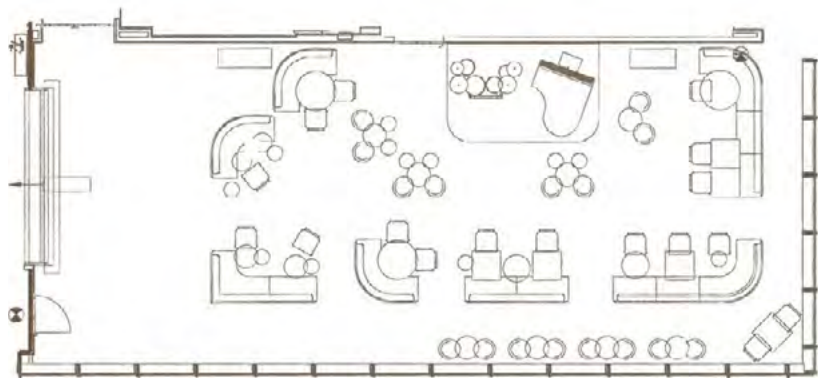
BARETTO

RANKED BY WALLPAPER MAGAZINE AS THE #1 BAR IN THE WORLD, BARETTO IS A RENOWNED JAZZ & BOSSA NOVA BAR ORIGINALLY ESTABLISHED WITHIN THE FASANO HOTEL IN SAO PAULO, BRAZIL. PRAISED FOR ITS MUSICAL CURATORSHIP, THE NEW YORK CITY OUTPOST FEATURES SPACIOUS LOUNGE SEATING AND STATE-OF-THE-ART ACCOUSTICS. THE SPACE CAN BE PERSONALIZED TO ACCOMODATE A VARIETY OF SETTINGS AND IS EQUIPPED WITH A SMALL STAGE, LIVE MUSIC SOUNDSYSTEM AND PROFESSIONAL THEATRE LIGHTING.

1,877 SQUARE FT

UP TO 120 SEATED

200 COCKTAIL



Customizable seating plans available upon request







PRIVATE DINNER AT BARETTO

COCKTAIL RECEPTION MENU

PASSED SAVORY

FIVE SELECTIONS

FISH AND SHELLFISH

TARTARA DI TONNO

TUNA TARTARE, CUCUMBERS AND LEMON

SALMONE

SMOKED SALMON, SALMON ROE, CROUTONS

GRANSEOLA

CRAB CAKE, TARTAR SAUCE

CROCCHETTE DI BACCALA

CODFISH CROQUETTES

SPIEDINI DI GAMBERI

SHRIMP COCKTAIL SKEWERS

GAMBERI FRITTI

CRUNCHY SHRIMP

OSTRICHE

OYSTER ON ICE

CAVIALE

BLINIS, OSETRA CAVIAR

MEAT

TARTARA DI FILETTO

STEAK TARTARE, CROUTONS

CARPACCIO DI FILETTO

BEEF CARPACCIO, OLIVES, CROUTONS

VITELLO TONNATO

VEAL, TUNA SAUCE, CAPERS, CROUTONS

BRIE E PROSCIUTTO

BRIE AND PARMA PROSCIUTTO TARTLETS

SPIEDINI DI MANZO

BEEF SKEWERS

SPIEDINI DI POLLO

ORGANIC CHICKEN SKEWERS

VEGETARIAN/VEGAN

CAPONATA DI VERDURE

SICILIAN VEGETABLE CAPONATA

PORCINI

PORCINI TARTLETS, GOAT CHEESE

PÃO DE QUEIJO

WARM CHEESE PUFFS

MOUSSE DI PARMIGIANO

PARMIGIANO TARTELLETTE, BLACK TRUFFLE

CROCCHETTE DI SPINACI

SPINACH CROQUETTE, CAPERS, MAYONNAISE

PASSED SWEETS

THREE SELECTIONS

SPEDINI DI FRUTTA FRESCA

FRESH FRUIT SKEWERS

CANNOLI CON CREMA AL TIRAMISU

TIRAMISU CANNOLI

BIGNE AL CIOCCOLATTO

CHOCOLATE PROFITEROLES

MINI TORTINE AL CIOCCOLATO

MINI CHOCOLATE TARTE

TARTELLETTA CON CREMA PASTICCERA

WILD BERRIES CUSTARD TARTLETS

CHOCOLATE CAPRESE

GLUTEN-FREE CHOCOLATE ALMOND TART

LEMON CAPRESE

GLUTEN-FREE LEMON ALMOND TART

ADDITIONS

PACCHERI ALLA FASANO

CHEF-HOSTED PASTA STATION WITH PACCHERI PASTA COOKED IN

A THREE TOMATO POMODORO SAUCE

(MINIMUM 30 GUESTS)

RISOTTO MILANESE, PARMESAN, SAFFRON

CHEF-HOSTED RISOTTO STATION

(MINIMUM 30 GUESTS)

CHARCUTERIE AND CHEESE BOARD

PROSCIUTTO DI PARMA, SALAME DI VARZI, SELECTION OF ITALIAN

CHEESES, VEGETABLE CRUDITÉ

(MINIMUM 10 GUESTS)

THREE-COURSE DINING MENU

APPETIZER - MAIN COURSE - DESSERT

APPETIZER

SELECT THREE

FOR PARTIES OVER 60 SELECT TWO

TARTARA DI TONNO

TUNA TARTARE, STRACCIATELLA, RADISH, LEMON

CARPACCIO

BEEF CARPACCIO, OLIVES, PINE NUTS

VITELLO TONNATO

VEAL, TUNA SAUCE, CAPERS

INSALATA ORGANICA

MIXED LETTUCE, ORGANIC VEGETABLES, BALSAMIC VINAIGRETTE

INSALATA DI CARCIOFI

ARTICHOKES, ARUGULA, PARMIGIANO, LEMON DRESSING

CAPRESE

BUFFALO MOZZARELLA, CHERRY TOMATOES, BASIL

BURRATA

PROSCIUTTO DI PARMA, FIGS, WALNUTS

MAIN COURSE

SELECT THREE

FOR PARTIES OVER 60 SELECT TWO

BRANZINO

GRILLED MEDITERRANEAN SEA BASS, ROASTED VEGETABLES,
OREGANO

FILETTO DI MANZO

FILET MIGNON, MASHED POTATOES, PORCINI MUSHROOMS,
BLACK TRUFFLES

POLLO

CHICKEN BREAST, ASPARAGUS, PORCINI MUSHROOMS

TAGLIATA DI MANZO

NY STRIP STEAK, POTATOES, ASPARAGUS

SALMONE

SALMON FILET, CAULIFLOWER, ASPARAGUS, WINE SAUCE

RAVIOLI

RICOTTA AND SPINACH RAVIOLI, PARMIGIANO, TRUFFLE

RISOTTO ALL'ASTICE

CARNAROLI RICE, LOBSTER, SAFFRON

RISOTTO AI PORCINI

CARNAROLI RICE, PORCINI MUSHROOMS, PARMIGIANO

PACCHERI ALLA FASANO

THREE TOMATO SAUCE

ADDITIONS

SELECTION OF THREE SERVED FAMILY-STYLE

SPINACI

SAUTEED SPINACH

VERDURE

SAUTEED ORGANIC VEGETABLES

PATATE ARROSTO

ROASTED POTATOES

DESSERT

SELECT TWO

TIRAMISÙ FASANO

FRUTTA FRESCA

FRESH FRUIT

CAPRESE AL CIOCCOLATO

CHOCOLATE CAPRESE CAKE, CRÈME ANGLAISE

TORTA DELLA NONNA

NONNA CAKE, CRÈME ANGLAISE, PINE NUTS

BONET PIEMONTESE

CHOCOLATE CUSTARD, AMARETTI COOKIES

FOUR-COURSE DINING MENU

APPETIZER - PASTA - MAIN COURSE - DESSERT

APPETIZER

SELECT THREE

FOR PARTIES OVER 60 SELECT TWO

TARTARA DI TONNO

TUNA TARTARE, STRACCIATELLA, RADISH, LEMON

CARPACCIO

BEEF CARPACCIO, OLIVES, PINE NUTS

VITELLO TONNATO

VEAL, TUNA SAUCE, CAPERS

INSALATA ORGANICA

MIXED LETTUCE, ORGANIC VEGETABLES, BALSAMIC VINAIGRETTE

INSALATA DI CARCIOFI

ARTICHOKES, ARUGULA, PARMIGIANO, LEMON DRESSING

CAPRESE

BUFFALO MOZZARELLA, CHERRY TOMATOES, BASIL

BURRATA

PROSCIUTTO DI PARMA, FIGS, WALNUTS

PASTA & RISOTTO

SELECT ONE

RAVIOLI

RICOTTA AND SPINACH RAVIOLI, PARMIGIANO, TRUFFLE

RISOTTO ALL'ASTICE

CARNAROLI RICE, LOBSTER, SAFFRON

RISOTTO AI PORCINI

CARNAROLI RICE, PORCINI MUSHROOMS, PARMIGIANO

PACCHERI ALLA FASANO

THREE TOMATO SAUCE

MAIN COURSE

SELECT THREE

FOR PARTIES OVER 60 SELECT TWO

BRANZINOGRILLED MEDITERRANEAN SEA BASS, ROASTED VEGETABLES,
OREGANO**FILETTO DI MANZO**FILET MIGNON, MASHED POTATOES, PORCINI MUSHROOMS,
BLACK TRUFFLES**POLLO**

CHICKEN BREAST, ASPARAGUS, PORCINI MUSHROOMS

TAGLIATA DI MANZO

NY STRIP STEAK, POTATOES, ASPARAGUS

SALMONE

SALMON FILET, CAULIFLOWER, ASPARAGUS, WINE SAUCE

ADDITIONS

SELECTION OF THREE SERVED FAMILY-STYLE

SPINACI

SAUTEED SPINACH

PATATE ARROSTO

ROASTED POTATOES

VERDURE

SAUTEED ORGANIC VEGETABLES

DESSERT

SELECT TWO

TIRAMISÙ FASANO**FRUTTA FRESCA**

FRESH FRUIT

CAPRESE AL CIOCCOLATO

CHOCOLATE CAPRESE CAKE, CRÈME ANGLAISE

TORTA DELLA NONNA

NONNA CAKE, CRÈME ANGLAISE, PINE NUTS

BONET PIEMONTESE

CHOCOLATE CUSTARD, AMARETTI COOKIES

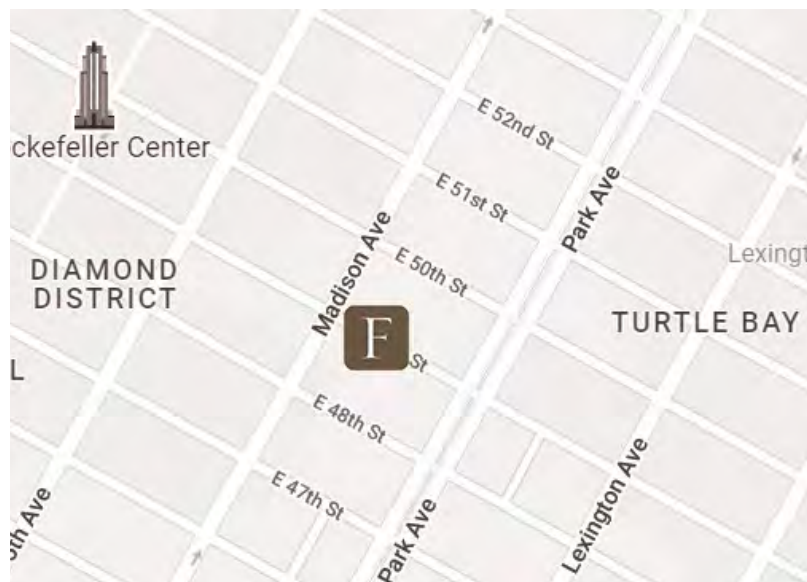
PASTRIES & CELEBRATION DESSERTS

FASANO OFFERS A SOPHISTICATED SELECTION OF FRESHLY-BAKED AND DELICATELY ADORNED PASTRIES PURPOSED FOR CELEBRATIONS AND SPECIAL OCCASIONS.



LOCATION

IN THE HEART OF MIDTOWN AT 280 PARK AVENUE (ENTRANCE ON 49TH STREET) FASANO RESTAURANT ENJOYS A PRIVILEGED LOCATION FOR YEAR-ROUND SOCIAL AND BUSINESS OCCASIONS.



PRIVATE EVENTS

A SIGNED CONTRACT AND 50% DEPOSIT ARE REQUIRED TO RESERVE THE SPACE OF YOUR CHOOSING.

ADDITIONAL COSTS

ALL EVENTS INCUR A 20% OPERATIONS CHARGE, PLUS 6% ADMINISTRATIVE FEE AND NYC SALES TAX.

CONTACT

THE PRIVATE EVENTS TEAM AT FASANO OFFERS FULL-SERVICE PLANNING FOR EVERY OCCASION, FROM CUSTOMIZED MENUS FROM THE CHEF, TO CURATED WINE PAIRINGS AND ASSISTANCE WITH DECORATION AND ENTERTAINMENT.

TO LEARN MORE AND INQUIRE ABOUT AVAILABILITY, PLEASE CONTACT EVENTS@FASANORESTAURANTNY.COM

The image shows the interior of the Fasano restaurant on Fifth Avenue. The room is elegantly furnished with dark wood paneling, a ceiling with recessed lighting, and walls covered in numerous framed black and white photographs. A long, dark blue leather sofa runs along the left wall, adorned with plush red and orange cushions. Several round wooden tables are arranged throughout the space, each accompanied by a small lamp and a vase of flowers. In the foreground, two orange upholstered armchairs with dark wood frames are positioned. The background features a large glass wall that reflects the interior and provides a view of the city. The overall atmosphere is sophisticated and classic.

FASANO
FIFTH AVENUE



FASANO Y CAFFÈ

Private Club

FIFTH AVENUE

SET DISCREETLY WITHIN FASANO FIFTH AVENUE, A MEMBERS CLUB & HOTEL ON THE WORLD'S MOST CELEBRATED ADDRESS, THE FASANO CAFFÈ IS A PRIVATE DINING CLUB PRESENTING CLASSIC NORTHERN ITALIAN DISHES IN AN INTIMATE SETTING.

AVAILABLE FOR PRIVATE BOOKINGS, THIS IS AN IDEAL SPACE FOR BUSINESS AND SOCIAL EVENTS, PRODUCT LAUNCHES, AND CELEBRATIONS.

CAPACITY

25 SEATED

40 COCKTAIL

SERVICES

BREAKFAST, LUNCH, COCKTAIL HOUR AND DINNER

AMENITIES

CUSTOM LIGHTING, AMBIENT SOUND, OUTDOOR TERRACE

FASANO



@fasanorestaurantny

www.fasanorestaurantny.com