



**172 SEVENTH AVENUE AT 20TH STREET • NEW YORK, NY 10011 • T. 212-206-8686 • F. 212-924-9984**

**PRIVATE GALLERIA – BRUNCH/LUNCH:**

*In the following pages, you will find our fixed price brunch and lunch menus available for the Private Galleria. Listed prices do not include beverages, applicable sales tax or gratuity.*

**ROOM DETAILS:**

*All guests are required to check-in with the hostess at the main entrance of the restaurant located at 172 7<sup>th</sup> Avenue between 20<sup>th</sup> and 21<sup>st</sup> Streets. Guests will then be escorted to the function room located on the first level of the restaurant. Our Private Galleria is decorated with contemporary artwork, has a full bar, and overlooks a small garden. The room is wheelchair accessible and seats a maximum of twenty-four people.*

**DEPOSIT/PAYMENT INFORMATION:**

*A deposit of \$250.00 is required to secure a reservation. Deposits will be deducted from the total bill, when final payment is made at the end of the function. All charges are subject to an 8.875% sales tax as well as a 20% gratuity added to the pre-tax bill total.*

**CANCELLATION POLICY:**

*Reservations cancelled less than 7 days prior to the scheduled event will incur a full loss of the \$250.00 deposit. Please note that the exact number of attendees must be confirmed at least 48 hours prior to the date of the event. You will be charged for the confirmed number of attendees even if a lesser amount of guests are served.*

**For more information please call us at 212-206-8686 or visit our website at [www.lezie.com](http://www.lezie.com).**



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**If you would like to pay the deposit by credit card please completely fill out this form and e-mail it to [bonaudio@gmail.com](mailto:bonaudio@gmail.com) or fax it to 212-924-9984.**

Company Name: \_\_\_\_\_

Contact: \_\_\_\_\_

Billing Address: \_\_\_\_\_

Phone: \_\_\_\_\_

Fax: \_\_\_\_\_

E-mail: \_\_\_\_\_

I authorize Le Zie 2000 to charge a deposit in the amount of \$250.00 that will be applied to our function on \_\_\_/\_\_\_/\_\_\_\_\_ in the Private Galleria.

# \_\_\_\_\_ of people at \_\_\_\_\_ am pm

Menu # \_\_\_\_\_ Additional Option: \_\_\_\_\_

Menu Title: \_\_\_\_\_

Credit Card Number: \_\_\_\_\_

Expiration Date: \_\_\_/\_\_\_/\_\_\_\_\_ Card Type: \_\_\_\_\_

Card Holder Name: \_\_\_\_\_

**\*\*\*Deposit will be deducted from the total bill, when final payment is made at the end of the function. A copy of the front and back of the credit card must also be attached for signature confirmation.\*\*\***

Card Holder Signature: \_\_\_\_\_



## **BRUNCH MENU OPTION 1**

### **Appetizer Choice of:**

Mesclun Salad, Tarragon-Mustard Vinaigrette  
Or  
Soup of the Day

### **Entrée Choice of:**

Ricotta and Spinach Tortelli, Brown Butter,  
Asparagus, Crispy Sage  
Or  
Horseradish Crusted Salmon, Snap Peas,  
Carrots, Sundried Tomato  
Or  
Free Range Roasted Chicken, Mashed Potatoes,  
Grilled Asparagus

### **Dessert Choice of:**

Tiramisu  
Or  
Panna Cotta, Fresh Strawberry

Coffee or Selection of Teas

**\$34 per person**



## **BRUNCH MENU OPTION 2**

### **Appetizer Choice of:**

Marinated Beets Salad, Fennel, Citrus,  
Pistachio, Goat Cheese

Or

Arugola Salad, Parmigiano Reggiano, Balsamic Vinaigrette

### **Entrée Choice of:**

Egg Benedict with choice of  
Canadian Ham or Smoked Salmon Served with  
Sautéed Diced Potatoes and Onions

Or

Ricotta and Spinach Tortelli, Brown Butter,  
Asparagus, Crispy Sage

Or

Grilled Branzino, Escarole, Olive Oil Braised Potatoes

Or

Chicken Piccata, Sautéed Spinach, Lemon

### **Dessert Choice of:**

Tiramisu, Panna Cotta with Fresh Strawberry,  
“Cioccolatissimo” with Vanilla Ice Cream or Fresh Seasonal Fruit

Coffee or Selection of Teas

**\$38 per person**



## **LUNCH MENU OPTION 1**

### **Appetizer Choice of:**

Mesclun Salad, Tarragon-Mustard Vinaigrette  
Or  
Soup of the Day

### **Entrée Choice of:**

Penne, Spicy Tomato, Black Olives, Capers  
Or  
Horseradish Crusted Salmon, Snap Peas,  
Carrots, Sundried Tomato  
Or  
Free Range Roasted Chicken, Mashed Potatoes,  
Grilled Asparagus

### **Dessert Choice of:**

Tiramisu  
Or  
Panna Cotta, Fresh Strawberry

Coffee or Selection of Teas

**\$34 per person**



## **LUNCH MENU OPTION 2**

### **Appetizer Choice of:**

Shrimp Cakes, Arugola, Orange Segments, Salsa Rosa  
Or  
Buffalo Mozzarella+Tomato, Basil  
Or  
Mesclun Salad, Tarragon-Mustard Vinaigrette  
Or  
Soup of the Day

### **Entrée choice of:**

Ricotta and Spinach Tortelli, Brown Butter,  
Asparagus, Crispy Sage  
Or  
Grilled Branzino, Escarole, Olive Oil Braised Potatoes  
Or  
Chicken Piccata, Sautéed Spinach, Lemon

### **Dessert Choice of:**

Tiramisu, Panna Cotta with Fresh Strawberry,  
“Cioccolatissimo” with Vanilla Ice Cream or Seasonal Fresh Fruit

Coffee or Selection of Teas

**\$40 per person**



### **ADDITIONAL OPTIONS**

Choose from the following additional options to be served prior to the Appetizers with the Set Price Menus

#### **Venetian Cicchetti**

##### ***(Venetian Sample Platter)***

Lobster Deviled Egg  
Stuffed Fried Olives  
Stewed Squid  
Cod Mousse  
Eggplant Caponata  
Shrimp Cakes  
Sardines in "Saor"  
Octopus with Celery  
White Baits Ceviche  
Meat Balls

Chicken Liver Pâté served with White and Yellow Grilled Polenta

**Additional \$16.00 per person**

#### **Cutting Board**

##### ***(Served in the center of the table)***

Imported Sliced:

"Zuarina" Parma Prosciutto Aged 24 months,  
Mortadella,  
Coppa,  
Cacciatorino Salami,  
Tuscan Finocchiona,

Served with a Selection of  
Italian Cheeses  
and

Black and Green Marinated Olives  
Breadsticks

**Additional \$16.00 per person**

#### **Hors d'Oeuvres**

##### ***(Butler-Style Service)***

##### ***Choice of any four of the following options:***

- \*Shrimp Cakes, on Milk Polenta, Salsa Rosa
  - \*Grilled Paprika Scallops  
  Wrapped in Bacon
  - \*Tuna Carpaccio with  
  Pesto on Tuscan Bread
  - \*Lobster Deviled Egg
  - \*Grilled Shrimp with Prosciutto
  - \*Chicken Paté on Toasted Croutons
  - \*Endive with Goat Cheese and Walnut
  - \*Home Cured Salmon Served on Black Bread  
  with Sweet and Sour Mustard
  - \*Carpaccio of Beef with Arugola and Parmesan  
  Cheese on Tuscan Bread
  - \*Italian Meatballs with Tomato
  - \*Italian Salami on Mini Focaccia Bread
  - \*Prosciutto Wrapped Grissini
  - \*Frittata of Asparagus and Spinach
  - \*Vol au Vent Filled with Asparagus
  - \*Codfish on Bruschetta
  - \*Saffron Fontina Risotto Balls
  - \*Wild Mushroom in Puff Pastry
  - \*Small Pizza with Mushrooms, Mozzarella,  
  Tomato and Prosciutto
  - \*Eggplant Parmigiana
  - \*Grilled Vegetable Skewer
- Additional \$16.00 per person**