

LATITUDE 39 RESTAURANT & BAR

LARGE PARTIES MENUS

HORS D'OEUVRES

Chicken Wings

* ... *

Pork Belly Baos

* ... *

Arancini

* ... *

Meatballs Pomodoro

* ... *

Clam Oreganata

* ... *

Tuna Tartar

* ... *

Shrimp Toscana

* ... *

Margherita Pizza

Lat39 Premiere Menu

Includes the following:

First Course:

Toscano Salad

Kale, baby carrots, ricotta, toasted pumpkin seeds, bleu cheese, lemon vinaigrette

Mains –

Chicken Paillard

Free ranch Chicken breast, pounded, grilled, topped with salad
OR

Eggplant Lasagna

Pan-fried eggplant, fresh mozzarella, ricotta, and Parmigiano
OR

Atlantic Salmon

Pan-seared Salmon, Mashed Potato, Grilled Asparagus, Meuniere sauce ****

Dessert:

Chef's dessert selection

NYC Menu

Dinner

First Course

Pear Arugula

Anjou pear, cherry tomatoes, walnut, goat
cheese, Sherry Shallot Vinaigrette

Mains

Chicken Parmigiana

Pomodoro, fresh mozzarella, Parmigiano, fresh basil,
capellini

Or

Pork Chop Milanese

Pounded breaded pork chop, chopped salad

Or

Lamb Shank Risotto

Saffron Risotto, rainbow carrots

Or

Red Snapper Toscana

Squash puree, braised Tuscan kale, roasted mushrooms

Dessert

Dessert of the Day

Times Square Menu

Includes the following:

Dinner:

First Course

Cold Antipasto

Selection of Cured Meats, Cheeses, Olives, and Roasted
Vegetables ****

Second Course

Pasta Sampler: Gnocchi all Funghi Wild mushrooms, vermouth,
cream, pecorino Romano
Lobster Ravioli Vodka Pink Sauce

Third Course

Caesar Baby romaine, crostini, anchovies, Caesar
dressing

Fourth Course

Chicken Al Mattone

Crispy skin chicken, cipollini, asparagus, spinach, White wine
OR

Seared Tuna

Yellowfin Tuna, spinach, roasted potatoes
OR

Eggplant Lasagna

Pan-fried eggplant, fresh mozzarella, ricotta, and parmigiano
OR

Steak Fiorentina

Grilled 14oz New York strip, sauteed spinach, crispy potatoes

Dessert

Dessert of the Day

Tuscany Menu

Includes the following:

Dinner

First Course:

Hot/Cold Antipasto: Truffle Macaroni, Mussels Posillipo, Fritto
Calamari Tuna Tartar

Second Course

Pasta Sampler: Gnocchi all Fungi Wild mushrooms, vermouth,
cream, pecorino Romano
Lobster Ravioli Vodka Pink Sauce

Third Course

Brussels Salad

Shaved Brussels sprouts, mixed greens, raisins, sunflower seeds,
feta cheese

Fourth Course

Steak Fiorentina

Grilled 14oz New York strip, sauteed spinach, crispy
potatoes

OR

Lamb Shank Risotto

Saffron Risotto, rainbow carrots

OR

Red Snapper Toscana 29

Squash puree, braised Tuscan kale, roasted
mushrooms

OR

Colorado Baby Lamb Chops

Garlic and Rosemary

**A selection of our finest Italian Pastries for each table
Served with Coffee, Tea, Cappuccino, or Espresso**

MENU PRICING

PREMIUM BAR PACKAGE

(Includes all cocktails up to \$15 in value)

Half Hour: \$18 per person

One Hour: \$28 per person

ALL TOP SHELF ALCOHOL AND AFTER DINNER DRINKS
WILL BE CHARGED UPON CONSUMPTION BASED ON A LA
CARTE PRICES.

OUR SOMMELIER WILL BE HAPPY TO DISCUSS WINE
SELECTIONS WITH YOU.

HORS D'OEUVRES

SELECTON OF 4 (Half hour): \$18

SELECTON OF 4 (One hour): \$28

MENU PRICE

Lat39 Premiere Menu: \$50

NYC Menu: \$60

Times Square Menu: \$70

Tuscany Menu:\$85

***ALL PRICING IS PRE-TAX AND PRE-
SERVICE/ADMINISTRATION CHARGES. NY SALES TAX**