

amis

AMIS TRATTORIA SPECIAL EVENTS

412 S 13TH ST, PHILADELPHIA, PA | EVENTS@AMISTRATTORIA.COM | 215.454.5915

ABOUT US

Lively, comfortable and convivial, dining at Amis is perfect for a variety of occasions, boasting a share-plates menu of house-made pasta, salumi, farm-fresh meats and peak seasonal vegetable dishes, perfect for sharing while celebrating with friends and family, or a meal out with someone special.



SEMI-PRIVATE PLATFORM

Seats: 26

Reception: 30

Presentation: n/a

The semiprivate Platform at Amis is located to the left of the front entrance. The Platform is a small step above the rest of the restaurant creating a feeling of exclusivity while still being able to enjoy the Amis ambiance. For larger bookings, inquire about our buyout options.

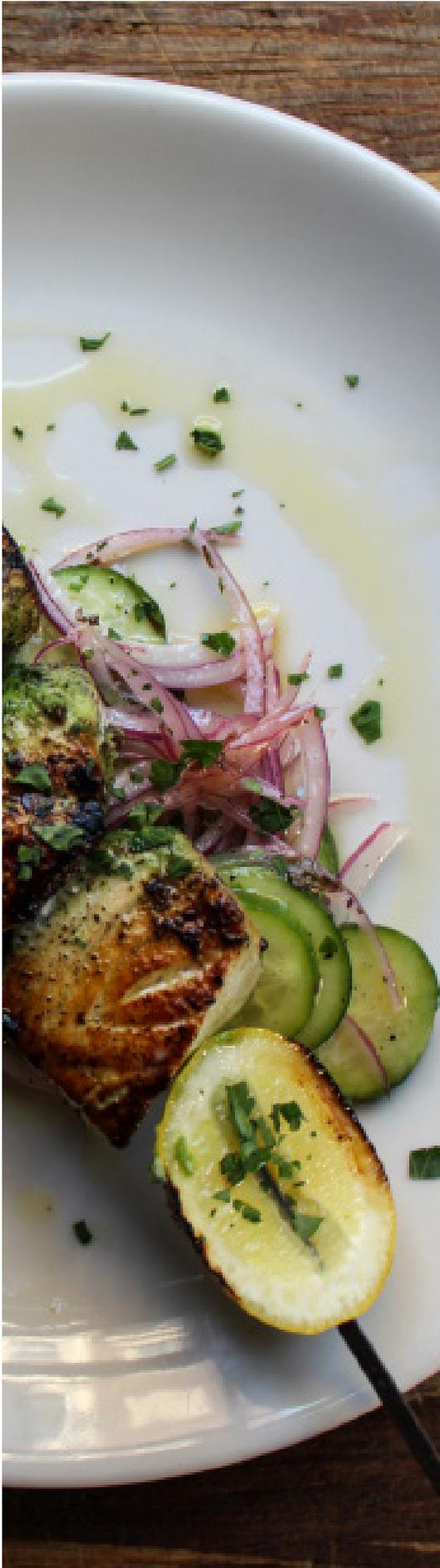


MENUS

Our family style approach holds true to the trattoria style and allows for interaction through sharing. The menus can be tailored to accommodate any dietary restriction and food allergies.

BEVERAGE CONSUMPTION

We offer a wide selection of Italian wines that can be charged upon consumption or preselected in advance. All beer and cocktails are also charged upon consumption. We also offer beverage packages with specialty cocktail additions.



FAMILY STYLE PACKAGES

PLEASE SELECT FROM MENU ON PAGES 4-6

BRUNCH (available Sundays only)

3 courses for \$35 per guest

- 2 antipasti selections
- 2 selections for pasta and secondi
- 2 dolci selections

DINNER

3 courses for \$55 per guest

- 4 antipasti selections
- 3 selections for pasta and secondi
- 2 dolci selections

4 courses for \$65 per guest

- 4 antipasti selections
- 2 pasta selections
- 2 secondi selections
- 2 dolci selections

4 courses for \$75 per guest

- 6 antipasti selections
- 2 pasta selections
- 2 secondi selections
- 3 dolci selections

BRUNCH

ANTIPASTI

housemade assorted bread basket
escarole salad, apple, radish, pecorino
avocado toast, hardboiled egg
brussels sprouts caesar, pancetta
bufala ricotta bruschetta with hazelnut honey
bufala mozzarella with radicchio agrodolce
Sal's old school meatballs, ricotta

MAINS

the jersey cannonball
soft scramble a la parmigiana
baked eggs, spring onion, pancetta
jersey french toast, hazelnuts, maple buttercream
rigatoni, sausage ragu, egg yolk
pork chop milanese, escarole salad
ultima signora

CONTORNI (\$2 pp each)

scrapple
brown sugar bacon
home fries





DINNER

ANTIPASTI

eggplant caponata bruschetta

bufala ricotta bruschetta

poached tuna & cannelloni bean bruschetta

baked pecorino, almond honey

escarole salad, apples, pecorino

crispy cauliflower, pecorino, salsa rossa

Sal's old school meatballs, tomato potato

grilled veal tongue with pepper mostarda

bufala mozzarella, honey crisp apples, chili oil

squash salad, white anchovies, sesame

flake crudo, pomegranate, herb salad

beef cheek saltimbocca, marsala, plums

charred octopus, bomba calabrese, summer squash

shaved fennel salad, poached quince, feta

PASTA

tonnarelli "cacio e pepe"

bucatini, jalapeno, almond pesto

paccheri, alla amatriciana, house-made guanciale

ricotta ravioli, sweet potato, sage brown butter

cocoa fettuccie, chanterelle mushrooms, parmesan

shells, wild boar sausage, tuscan kale

MAINS

pork chop parmigiana

baked eggplant parmigiana, basil, burrata

roasted half chicken, lemon, wilted escarole, garlic

scallops, alla plancha, roasted beets, citrus

whole roasted branzino, olives, potatoes

lamb chops, butternut squash, roasted hazelnut gremolata

12 oz. creekstone new york strip, roasted fall vegetable salad, vincotto

SIDES (\$5 pp for choice of 2)

crispy potatoes, rosemary

crispy brussels sprouts, lemon

roma bean arrabiata

DESSERT

mom-mom's rice pudding, cheery, fig, mint

olive oil cake, seasonal jam, whipped cream

spelt flour waffle, nutella, semifreddo

ricotta and cinnamon tart, fall fruit

chocolate tartufo sundae



BEVERAGE OPTIONS *

NO. 1
\$35 per person

House red and white wines, prosecco and rotating craft beer

NO. 2
\$45 per person

House red and white wines, prosecco, rotating craft beer, and well drinks

NO. 3
\$55 per person

Premium red and white selected wines, prosecco, rotating craft beer, two signature cocktails and premium drinks

NO. 4
\$30 per person

House red and white wines, mimosas and bloody mary's (available for afternoon brunch events)

**Based on 3 hours*



WE WOULD LOVE TO BE A PART OF YOUR NEXT SPECIAL EVENT

Weddings | Baby + Bridal Showers | Birthdays
Corporate Dining | Celebrations

For further information, please contact
events@amistrattoria.com or 215.454.5915

NEXT STEPS

To book your event with us, we simply require a signed contract with a 50% deposit, applicable to your final bill. Food and beverage minimums may apply and are subject to change.

No event is considered reserved or confirmed without your deposit submission.

amis

 @amistrattoria