PRIVATE DINING

Reach out to our team at
Events@MaialinoMare.com
Maialino Mare is the new Roman-style trattoria with an emphasis on seafood pastas and fish from Danny Meyer’s Union Square Hospitality Group—a coastal sister to the original Maialino restaurant opened in New York City in 2009.

Maialino Mare serves seasonal, inspired cooking from Executive Chef Rose Noel. We source from our local family of farmers and fishers, complemented by a robust Italian wine list and beautiful, rustic desserts.
The Private Dining Room is a bright and spacious room looking out onto Tingey Street. The space can accommodate up to 24 guests for a seated or cocktail-style reception.

The Private Dining Room has food and beverage minimums associated with each meal period:

- Breakfast: $750
- Lunch: $1,500
- Dinner: $2,500
- Weekend Brunch: $1,500

PRICES OF ALL LISTED MENUS OPTIONS ARE INCLUSIVE OF SERVICE.

The Wine Room is a cozy and intimate space surrounded by Maialino Mare’s curated Italian wine collection. The room can accommodate up to 14 guests for a seated or cocktail-style reception.

The Wine Room has food and beverage minimums associated with each meal period:

- Breakfast: $350
- Lunch: $600
- Dinner: $1,500
- Weekend Brunch: $750

PRICES OF ALL LISTED MENUS OPTIONS ARE INCLUSIVE OF SERVICE.
BREAKFAST
Available Monday - Friday, 7:00-10:00AM

CONTINENTAL
$38 per guest

House-Made Pastries | choice of two
Granola & Yogurt Parfait
Market Vegetable Frittata
Seasonal Fruit
Coffee, Tea, Orange Juice, Grapefruit Juice, Cold Brew Coffee

FAMILY-STYLE
$58 per guest

House-Made Pastries | choice of two
Breakfast Mains | choice of three
Contorni | choice of two
Coffee, Tea, Orange Juice, Grapefruit Juice, Cold Brew Coffee

PRICES OF ALL LISTED MENUS OPTIONS ARE INCLUSIVE OF SERVICE.
CONTINENTAL BREAKFAST
Available Monday - Friday, 7:00-10:00AM

$38 per guest
Menu selections are subject to change based on market availability.

HOUSE-MADE PASTRIES
Choice of two:

Croissant
Chocolate Croissant
Olive Oil Muffin
Seasonal Scone
Glazed Cinnamon Roll
Toffee Glazed Brioche Bun
Banana Bread & Whipped Maple Pecan Butter

BREAKFAST
For the table:

House-Made Granola & Yogurt Parfaits | seasonal fruit jam
Frittata | marinated zucchini, spring onion and pecorino fulvi
available with whole eggs or egg whites
Seasonal Fruit

BEVERAGES
(Unlimited)

Joe Coffee: Regular, Decaf, & Cold Brew,
Freshly Squeezed Orange Juice & Grapefruit Juice, Hot Tea

PRICES OF ALL LISTED MENUS OPTIONS ARE INCLUSIVE OF SERVICE.
FAMILY-STYLE BREAKFAST
Available Monday - Friday, 7:00-10:00AM

$58 per guest
Menu selections are subject to change based on market availability.

HOUSE-MADE PASTRIES
For the table
Choice of four:
Croissant
Chocolate Croissant
Olive Oil Muffin
Seasonal Scone
Glazed Cinnamon Roll
Toffee Glazed Brioche Bun
Banana Bread & Whipped Maple Pecan Butter

BREAKFAST MAINS
Choice of three:
Ricotta Pancakes | seasonal jam & maple syrup
Golden Raisin-Pecan Granola & Yogurt | mixed fruit & vincotto
Stone Cut Oatmeal | seasonal jam
Cacio e Pepe | scrambled eggs, pecorino & black pepper
Frittata | marinated zucchini, spring onion & pecorino fulvi
available with whole eggs or egg whites

CONTORNI
Choice of two:
Patate al Forno | roasted potatoes with rosemary
Misticanza | mixed green salad
Pancetta al Pepe Nero | thick cut black pepper bacon
Salsiccia di Cacio e Spinaci | spinach, pecorino & pork sausage
Frutta Fresca | seasonal fruit

BEVERAGES
( Unlimited )
Joe Coffee: Regular, Decaf, & Cold Brew,
Freshly Squeezed Orange Juice & Grapefruit Juice, Hot Tea

PRICES OF ALL LISTED MENUS OPTIONS ARE INCLUSIVE OF SERVICE.
TAKE HOME GIFTS FOR YOUR GUESTS
Personalized for your event, priced per guest

Olive Oil Muffin - $5
House-Made Granola Bar | dried apricot, cherry & golden raisin - $7
Cookie Box | Nutella Thumbprint, Italian Wedding, Lemon Sugar, Hot Chocolate Cookie
$12 Small, $28 Medium, $48 Large
Mini Cupcakes | box set of four, flavors and colors customizable - $15
Individual 5” Pies | choice of Pumpkin, Caramel Apple Crumb, Punch Amaro Pecan - $20
Wake up with a Mailino Gift Bag | Olive Oil Muffin, Granola Bar, House-Made Cinnamon Sugar Cereal, Coffee - $25

PRICES OF ALL LISTED MENUS OPTIONS ARE INCLUSIVE OF SERVICE.
FAMILY-STYLE LUNCH
Available Monday - Friday, 12:00-2:00PM

$50 per guest
Antipasti | Chef’s selection of two
Secondi | choice of three
Assorted Cookies
Estimated service time is 45 minutes - 1 hour

$75 per guest
Salad | choice of one
Antipasti | choice of one
Secondi | choice of two
Contorni | choice of one
Dolci | choice of one
Estimated service time is 90 minutes

$100 per guest
Antipasti | choice of three
Secondi | choice of two
Contorni | choice of three
Dolci | choice of two
Estimated service time is 90 minutes - 2 hours

ADDITIONAL OPTIONS
Stationary hors d’oeuvres - $12 per guest
Special occasion cakes - available upon request
Additional selections for each course - available upon request
Additional courses - available upon request

PRICES OF ALL LISTED MENUS OPTIONS ARE INCLUSIVE OF SERVICE.
LUNCH
Available Monday - Friday, 12:00-2:00PM

$50 PER GUEST
Menu selections are subject to seasonal change based on market availability.

ANTIPASTI
For the table:
Verdure Marinate | marinated market vegetables
Salumi Misti | assorted salumi & olives

SECONDI
Choice of three:
Insalata di Tonno | marinated tuna, mixed greens, artichokes, aged parmigiano
Insalata | market greens, anchovy dressing, breadcrumb, pecorino
Insalata Misticanza | green market lettuces, lemon, olive oil
Panino Indiavolato | salumi & hot pickled pepper
Ravioli di Ricotta | spinach, lemon, sage
Pollo alla Romano | chicken thigh, cherry tomato, sweet pepper & basil

DOLCI
For the table:
Biscotti | Italian Wedding & Tozzetti

PRICES OF ALL LISTED MENUS OPTIONS ARE INCLUSIVE OF SERVICE.
LUNCH
$75 PER GUEST
Menu selections are subject to seasonal change based on market availability.

PRIMI
Choice of one salad and one antipasti:

SALAD
Insalata | market greens, anchovy dressing, breadcrumb, pecorino
Insalatone | mixed greens, marinated vegetables, prosciutto, parmigiano
Insalata Misticanza | green market lettuces, lemon, olive oil

ANTIPASTI
Verdure Marinate | marinated market vegetables
Salumi Misti | assorted salumi & olives
Suppli al Telefono | tomato risotto & mozzarella croquettes

SECONDI
Choice of two. This can be two pasta, two protein or one from each selection:

PASTA
Ravioli di Ricotta | spinach, lemon, sage
Tonnarelli Cacio e Pepe | pecorino & black pepper
Bombolotti all’Amatriciana | spicy tomato & guanciale

PROTEIN
Spigola | olive oil poached sea bass filets
Bistecca | roasted sirloin & sel gris
Pollo alla Diavola | chicken, black pepper & pickled chili

CONTORNI
Choice of two:
Carote | roasted carrots & pistachio
Patate al Forno | roasted potatoes & rosemary
Rapini | sauteed broccoli rabe, garlic, lemon
Funghi Trifolati | mushrooms, white wine, anchovy

DOLCI
Choice of one, served individually to each guest:
Torta della Nonna | lemon custard, almond crust, toasted pine nuts
Torta al Cioccolato alle Nocciole | chocolate hazelnut cake, roasted hazelnuts, frangelico crema
Tiramisu | coffee soaked pavesini cookies & mascarpone cream

PRICES OF ALL LISTED MENUS OPTIONS ARE INCLUSIVE OF SERVICE.
LUNCH
$100 PER GUEST
Menu selections are subject to seasonal change based on market availability.

ANTIPASTI
Choice of three:
Salumi Misti | assorted salumi & olives
Piatto di Formaggio | assorted cheeses
Alici e Mozzarella | scalia anchovy & buffalo mozzarella
Suppli al Telefono | tomato risotto & mozzarella croquettes
Verdure Marinate | marinated market vegetables
Insalata Misticanza | green market lettuces, lemon, olive oil
Insalata | market greens, anchovy dressing, breadcrumb, pecorino
Insalata di Tonno | marinated tuna, marinated vegetables, artichokes, aged parmigiano

SECONDI
Choice of two. This can be two pasta, two protein or one from each selection:
PASTA
Ravioli di Ricotta | spinach, lemon, sage
Tonnarelli Cacio e Pepe | pecorino & black pepper
Bombolotti all’Amatriciana | spicy tomato & guanciale
Penne alla Carbonara | black pepper, guanciale, egg
Fettuccine alla Bolognese | pork ragu, tomato, grana padano

PROTEIN
Spigola | olive oil poached sea bass filets
Pesce alla Piastra | seared brook trout & lemon
Bistecca | roasted sirloin & sel gris
Pollo alla Diavola | chicken, black pepper & pickled chili
Frutti di Mare | cod, octopus, red snapper, winter squash
Maialino al Forno | roasted suckling pig

CONTORNI
Choice of two:
Carote | roasted carrots & pistachio
Patate al Forno | roasted potatoes & rosemary
Rapini | sauteed broccoli rabe, garlic, lemon
Funghi Trifolati | mushrooms, white wine, anchovy

DOLCI
Choice of two:
Torta della Nonna | lemon custard, almond crust, toasted pine nuts
Torta al Cioccolato alle Nocciole | chocolate hazelnut cake, roasted hazelnuts, frangelico crema
Ricotta Condita | ricotta, fresh market fruit jam, honey & almond
Tiramisu | coffee soaked pavesini cookies & mascarpone cream
Biscotti | italian wedding & tozzetti

PRICES OF ALL LISTED MENUS OPTIONS ARE INCLUSIVE OF SERVICE.
WEEKEND BRUNCH
Available Saturday - Sunday, 8:00AM-2:30PM

FAMILY-STYLE BRUNCH
$65 per guest
House-Made Pastries | choice of four
Brunch Mains | choice of three
Contorni | choice of two

FAMILY-STYLE LUNCH
$85 per guest
Antipasti | choice of two
Secondi | choice of two
Contorni | choice of two
Dolci | choice of two

PRICES OF ALL LISTED MENUS OPTIONS ARE INCLUSIVE OF SERVICE.
FAMILY-STYLE BRUNCH
Available Saturday - Sunday, 8:00AM-2:30PM

$65 per guest
Menu selections are subject to change based on market availability.

HOUSE-MADE PASTRIES
For the table
Choice of four:
Croissant
Chocolate Croissant
Olive Oil Muffin
Seasonal Scone
Glazed Cinnamon Roll
Toffee Glazed Brioche Bun
Banana Bread & Whipped Maple Pecan Butter

BRUNCH MAINS
Choice of three:
Ricotta Pancakes | seasonal jam & maple syrup
Golden Raisin-Pecan Granola & Yogurt | mixed fruit & vincotto
Cacio e Pepe | scrambled eggs, pecorino & black pepper
Frittata | marinated zucchini, spring onion & pecorino fulvi
available with whole eggs or egg whites
Ravioli di Ricotta | spinach, lemon & sage
Rigatoni alla Carbonara | black pepper, guanciale & eggs
Tonnarelli Cacio e Pepe | pecorino & black pepper
Bombolotti all’Amatriciana | spicy tomato & guanciale
Insalatone di Tonno | marinated tuna, mixed greens, marinated vegetables & parmigiano
Pesce alla Piastra | seared brook trout & lemon
Pollo alla Romano | chicken thigh, cherry tomato, sweet pepper & basil

CONTORNI
Choice of two:
Patate al Forno | roasted potatoes with rosemary
Misticanza | mixed green salad
Pancetta al Pepe Nero | thick cut black pepper bacon
Salsiccia di Cacio e Spinaci | spinach, pecorino & pork sausage

PRICES OF ALL LISTED MENUS OPTIONS ARE INCLUSIVE OF SERVICE.
FAMILY-STYLE LUNCH
Available Saturday - Sunday, 8:00AM-2:30PM

$85 per guest
Menu selections are subject to change based on market availability.

ANTIPASTI
Choice of three:
- Salumi Misti | assorted salumi & olives
- Suppli al Telefono | tomato risotto & mozzarella croquettes
- Verdure Marinata | marinated market vegetables
- Insalata Misticanza | green market lettuces, lemon, olive oil
- Insalata | market greens, anchovy dressing, breadcrumb, pecorino
- Insalatone | mixed greens, marinated vegetables, prosciutto & parmigiano

SECONDI
Choice of two. This can be two pasta, two protein or one from each selection:

PASTA
- Ravioli di Ricotta | spinach, lemon, sage
- Tonnarelli Cacio e Pepe | pecorino & black pepper
- Bombolotti all’Amatriciana | spicy tomato & guanciale

PROTEIN
- Spigola | olive oil poached sea bass filets
- Bistecca | roasted sirloin & sel gris
- Pollo alla Romano | chicken thigh, cherry tomato, sweet pepper & basil

CONTORNI
Choice of two:
- Carote | roasted carrots & pistachio
- Patate al Forno | roasted potatoes & rosemary
- Rapini | sauteed broccoli rabe, garlic, lemon
- Funghi Trifolati | mushrooms, white wine, anchovy

DOLCI
Choice of two:
- Torta della Nonna | lemon custard, almond crust, toasted pine nuts
- Torta al Cioccolato alle Nocciole | chocolate hazelnut cake, roasted hazelnuts, frangelico crema
- Ricotta Conida | ricotta, fresh market fruit jam, honey & almond
- Tiramisu | coffee soaked pavesini cookies & mascarpone cream

PRICES OF ALL LISTED MENUS OPTIONS ARE INCLUSIVE OF SERVICE.
DINNER
Available Monday - Sunday, 5:00-10:00PM

FOUR COURSE
FAMILY STYLE MENU

$150 per guest

Antipasti | Choice of three
Primi | Choice of two
Secondi | Choice of two
Contorni | Choice of two
Dolci | Choice of two

ADDITIONAL OPTIONS
Stationary hors d’oeuvres - $12 per guest
Special occasion cakes - Available upon request
Additional selections for each course - Available upon request
Additional courses - Available upon request

PRICES OF ALL LISTED MENUS OPTIONS ARE INCLUSIVE OF SERVICE.
FAMILY STYLE DINNER
Available Monday - Sunday, 5:00-10:00PM

$150 per guest
Menu selections are subject to seasonal change based on market availability.

ANTIPASTI
Choice of three
Salumi Misti | assorted salumi & olives
Piatto di Formaggio | assorted cheeses
Alici e Mozzarella | anchovy & buffalo mozzarella
Verdure Marinate | marinated market vegetables
Insalata Misticanza | green market lettuces, lemon & olive oil
Insalata | market greens, anchovy dressing, breadcrumbs, pecorino
Suppli al Telefono | tomato risotto & mozzarella croquettes

PRIMI
Choice of two
Tonnarelli Cacio e Pepe | pecorino & black pepper
Ravioli di Ricotta | spinach, lemon & sage
Penne alla Carbonara | black pepper, guanciale & egg
Bombolotti all’Amatriciana | spicy tomato & guanciale
Cavatelli | pork sausage, rapini, tomato & pecorino
Fettuccine alla Bolognese | pork ragu, tomato & grana padano

SECONDI
Choice of two
Spigola | olive oil poached sea bass filets
Pesce alla Piastra | seared brook trout & lemon
Pollo alla Diavola | chicken, black pepper & pickled chili
Bistecca | roasted sirloin & sel gris
Scottadita | marinated & seared lamb chops
Maialino al Forno | roasted suckling pig $16 Supplement Per Guest

CONTORNI
Choice of three
Carote | roasted carrots & pistachio
Polenta | mascarpone & olive oil polenta
Patate al Forno | roasted potatoes & rosemary
Funghi Trifolati | mushrooms, white wine & anchovy

DOLCI
Choice of two
Torta della Nonna | lemon custard, almond crust & toasted pine nuts
Torta al Cioccolato alle Nocciole | chocolate hazelnut cake, roasted hazelnuts, Frangelico crema
Ricotta Condita | ricotta, fresh market fruit, honey & almond
Tiramisu | coffee soaked pavesini cookies & marcarpone cream
Biscotti | nutella thumbprint, italian wedding, lemon sugar, tozzetti & hot chocolate

PRICES OF ALL LISTED MENUS OPTIONS ARE INCLUSIVE OF SERVICE.
STATIONARY HORS D’OEUVRES
Choice of three - $12 per guest

Prosciutto Wrapped Apple
Salted Butter & Anchovy Crostini
Ricotta & Hazelnut Honey Crostini
Chicken Liver Mousse & Balsamic Vinegar Crostini
Marinated & Charred Octopus
Market Crudite & Bagna Cauda
Gorgonzola Stuffed Mushrooms

TAKE HOME
GIFTS FOR YOUR GUESTS
Personalized for your event, priced per guest

Olive Oil Muffin - $5
House-Made Granola Bar | dried apricot, cherry, golden raisin - $7
Cookie Box | Nutella Thumbprint, Italian Wedding, Lemon Sugar & Hot Chocolate Cookie
$12 Small, $28 Medium, $48 Large
Mini Cupcakes | box set of four, flavors & colors customizable - $15
Individual 5" Pies | choice of Pumpkin, Caramel Apple Crumb, Punch Amaro Pecan - $20
Wake up with Maialino Gift Bag | Olive Oil Muffin, Granola Bar, House-Made Cinnamon Sugar Cereal, Coffee - $25

SPECIAL OCCASION CAKES
Created in appropriate size for your party - $90-$200 in addition to plated dessert
Capability to serve a cake in place of plated dessert for no additional fee.

Orange Olive Oil Cake | mascarpone buttercream
Chocolate Cake | chocolate mousse filling & chocolate glaze
Vanilla Cake | vanilla custard filling & praline buttercream
Chocolate or Vanilla Cake | vanilla, chocolate, or caramel buttercream

PRICES OF ALL LISTED MENUS OPTIONS ARE INCLUSIVE OF SERVICE.
BEVERAGE PACKAGES

Beverage package pricing is reflective of the wines that will be served. All package options include unlimited non-alcoholic beverages, with the exception of bottled water, as well as unlimited spirits and beers. Spirits can be ordered at the preference of our guests (cocktails, on the rocks or neat).

WINE INFORMATION

All beverage packages will include selections made by our wine team to include one sparkling wine option, one white wine option and one red wine option. We are happy to work with you to customize your selections based on your personal preference. The below are not our default wine options but rather examples of what to expect for each package option.

CLASSICO SELECTIONS

SPARKLING:
Ananas Prosecco NV (Veneto)

WHITE:
Musat da Rive Ribolla Gialla 2015 (Campania)

RED:
Calea Nero d’Avola 2016 (Sicily)

SUPERIORE SELECTIONS

SPARKLING:
Billecart-Salmon Brut Reserve NV (Champagne)

WHITE:
Ezio Poggio “l’Archetipo” Timorasso 2016 (Piemonte)

RED:
Il Baccante Rosso Toscana 2013 (Tuscany)

RISERVA SELECTIONS

SPARKLING:
Henriot Brut Blanc de Blancs NV (Champagne)

WHITE:
Gini “Salvarenza” Soave Classico 2015 (Veneto)

RED:
Marion Valpolicella Superiore 2014 (Veneto)

PRICES OF ALL LISTED MENUS OPTIONS ARE INCLUSIVE OF SERVICE.
BEVERAGE

Guests are welcome to select a beverage package outlined in this packet or all beverages can be charged based on consumption. If you will be selecting wines to be charged based on consumption we request that you make selections from our wine list in advance, and our wine team will be happy to guide you through our options.

TIMING

Reservation times for our private dining rooms are based on the specific meal period of your event. Please inquire with our Event Sales team for arrival and departure times.

COSTS & BILLING

The price of all menu options is inclusive of service. This means that all costs and fees, exclusive of tax, associated with food, beverage and hospitality for the event have been accounted for in the menu pricing of the event. We do not charge a room fee, however there are food and beverage minimums associated with each meal period. There will be a Sales Tax in the amount of 10% added to all charges.

DEPOSITS & CANCELLATION

A deposit is required to reserve an event in Maialino Mare. Your reservation is guaranteed once Maialino Mare has confirmed receipt of your deposit. Deposits are fully refundable for cancellations more than 28 days prior to the event date. Deposits will not be refunded for cancellations within 28 days of the contracted event date, unless we are able to rebook your contracted room. Forfeited deposits will not be applied toward future private events or charges at Maialino Mare or the Thompson Washington D.C.

Cancellations within 3 business days of the event are subject to the full contracted food and beverage minimum charge. Any charges for additional services or vendors coordinated by Maialino Mare will also be charged and are subject to a 10% Sales Tax.

PRICES OF ALL LISTED MENUS OPTIONS ARE INCLUSIVE OF SERVICE.