



VIA 13

Group Dining & Events

Bold · Genuine · Unexpected

From an intimate dinner gathering to a festive cocktail-style event, Via 13 creates the perfect setting for every occasion. Our group dining menus have been carefully crafted to leave your guests impressed. Brunch and dinner experiences are available in our warm bar lounge or our light-filled dining room, each blending contemporary style, authentic Italian flavors, and genuine hospitality.

West Village | New York City
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Mezzogiorno Group Dining Brunch Menu

3-course menu • includes unlimited spritz and soft drinks

2-hour package \$65 per person • 2.5 hour package \$75 per person • tax & gratuity additional

Starter Course

(served center of table to share)

Carbonara Pizza

creamy egg, pecorino, black pepper, and crispy guanciale

Crema Mediterranea

red beet hummus, evoo, rosemary flatbread

Substitution options

Orto di Stagione

peach slices, cherry tomatoes, Taggiasca olives, feta, and toasted almond vinaigrette

Pizza Tartara +5

avocado cream, stracciatella, tuna tartare

Main Course

(guest choice)

Lobster Torta

puff pastry with scrambled eggs and lobster béchamel

Burrata Burger

house blend beef patty, burrata, caramelized onion, tomato, lettuce, truffle & crispy guanciale

Paccheri al Pomodorino Giallo

yellow heirloom tomato sauce, fresh basil and cold-pressed EVOO

Substitution options

Avocado Toast con Salmone

avocado, caramelized Tropea onions & a crispy egg

Benedict alla Focaccia

salmon mousse & hollandaise

Salmone Burger

pickled cucumber, lime-tequila mayo & caramelized onions

Rigatoni Carbonara di Mare

octopus and guanciale, topped with egg yolk and Roman pecorino

Citrus Shrimp Salad

shaved fennel, orange segments, pomegranate pearls, and sesame seeds in orange vinaigrette

Filet e Frittatina+10

sliced hanger steak, provolone omelet, bright gremolata sauce

Vegan Option Available

Dessert

(served center of table to share)

Cocoa Cannolo

pastry shell stuffed with fresh ricotta & chocolate shards on peach cream

Unlimited Spritz

(host selects two)

Aperol, Hugo, Italicus & Rosemary, Campari, Almond

Additional Liquor Options

Unlimited Beer & Wine +20 (house white, red and sparkling wine)

Open Bar +35 (house beer, wine, top shelf liquor and 2 specialty cocktails)

Tab Bar (by consumption)

Sera Group Dining Menu

3-course menu • includes soft drinks
2.5 hour package \$75 per person • tax & gratuity additional

Starter Course

(served center of table to share)

Radici Pizza

broccoli rabe cream, potato chips, smoked mozzarella, crispy mushrooms, and rosemary oil

Smoked Cesare

parmigiano crisps and toasted bread croutons

Polpo Croccante

crispy octopus, potato purée, hazelnut stracciatella & 'nduja

Substitution options

Orto di Stagione

peach slices, cherry tomatoes, Taggiasca olives, feta, and toasted almond vinaigrette

Diavola 2.0 Pizza

stracciatella, nduja, salame, tomato sauce, EVOO

Bruschettone

smoked ricotta, Calabrian honey & Toritto almonds

Beef Tartare Rustica

crostone with egg yolk crumble

Main Course

(guest choice)

Carbonara di Mare

octopus and guanciale, topped with egg yolk and Roman pecorino

Rollè di Chicken e Tartufo

chicken rollatini stuffed with creamy potatoes, chestnuts, mushrooms, and shaved black truffle

Zucchini-Wrapped Salmone

fresh stracciatella and roasted cherry tomato reduction

Substitution options

Paccheri al Pomodorino Giallo

yellow heirloom tomato sauce, fresh basil and cold-pressed EVOO

Gnocchi alla Bolognese

baked with melted caciocavallo

Hanger Steak al Pepe Verde +5

rosemary mashed potatoes & green peppercorn sauce

Vegan Option Available

Dessert

(served center of table to share)

Cocoa Cannolo

pastry shell stuffed with fresh ricotta & chocolate shards on peach cream

Liquor Options

Unlimited Beer & Wine +40 (house white, red and sparkling wine)

Open Bar +60 (house beer, wine, top shelf liquor and 2 specialty cocktails)

Prosecco Toast +10 (house selection)

Tab Bar (by consumption)

Grand Serata Group Dining Menu

4-course menu • includes soft drinks
3 hour package \$100 per person • tax & gratuity additional

Starter Course

(individual combination)

Bruschettone

smoked ricotta, Calabrian honey & Toritto almonds

Lasagna Nigiri

twist between tuna sushi and Italian comfort

Substitution options

Citrus Shrimp Insalata

shaved fennel, orange segments, pomegranate pearls, and sesame seeds in orange vinaigrette

Burrata Estiva

medley of colorful cherry tomatoes, peach vinaigrette, and crumbled tarallo pugliese

Pasta Course

(individual host choice or combo)

Lobster Tagliolini

lobster ragu

Paccheri al Pomodorino

yellow heirloom tomato sauce, fresh basil and cold-pressed EVOO

Individual substitution options

Tagliatelle Pistacchio & Tuna Tartare

burrata, lemon zest, and citrus-marinated tuna tartare

Spaghettone Sea Urchin & Truffle

velvety sea urchin, Sicilian citrus zest and shaved black truffle

Main Course

(guest choice)

Hanger Steak al Pepe Verde

rosemary mashed potatoes & green peppercorn sauce

Rollè di Chicken & Tartufo

chicken rollatini stuffed with creamy potatoes, chestnuts, mushrooms, and shaved black truffle

Filetto di Seabream

mint-pea velouté with crispy mushrooms and black truffle

Substitution options

Filet Mignon al Pepe Verde +10

rosemary mashed potatoes with green peppercorn sauce

Vegan Option Available

Dessert

(individual)

Crostatina ai Berries

short crust tartlet with Chantilly cream and wild berries

Liquor Options

Unlimited Beer & Wine +40 (house white, red and sparkling wine)

Open Bar +60 (house beer, wine, top shelf liquor and 2 specialty cocktails)

Prosecco Toast +10 (house selection)

Tab Bar (by consumption)