

# ALMAR



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EVENTS / FALL + WINTER

ALMAR DUMBO

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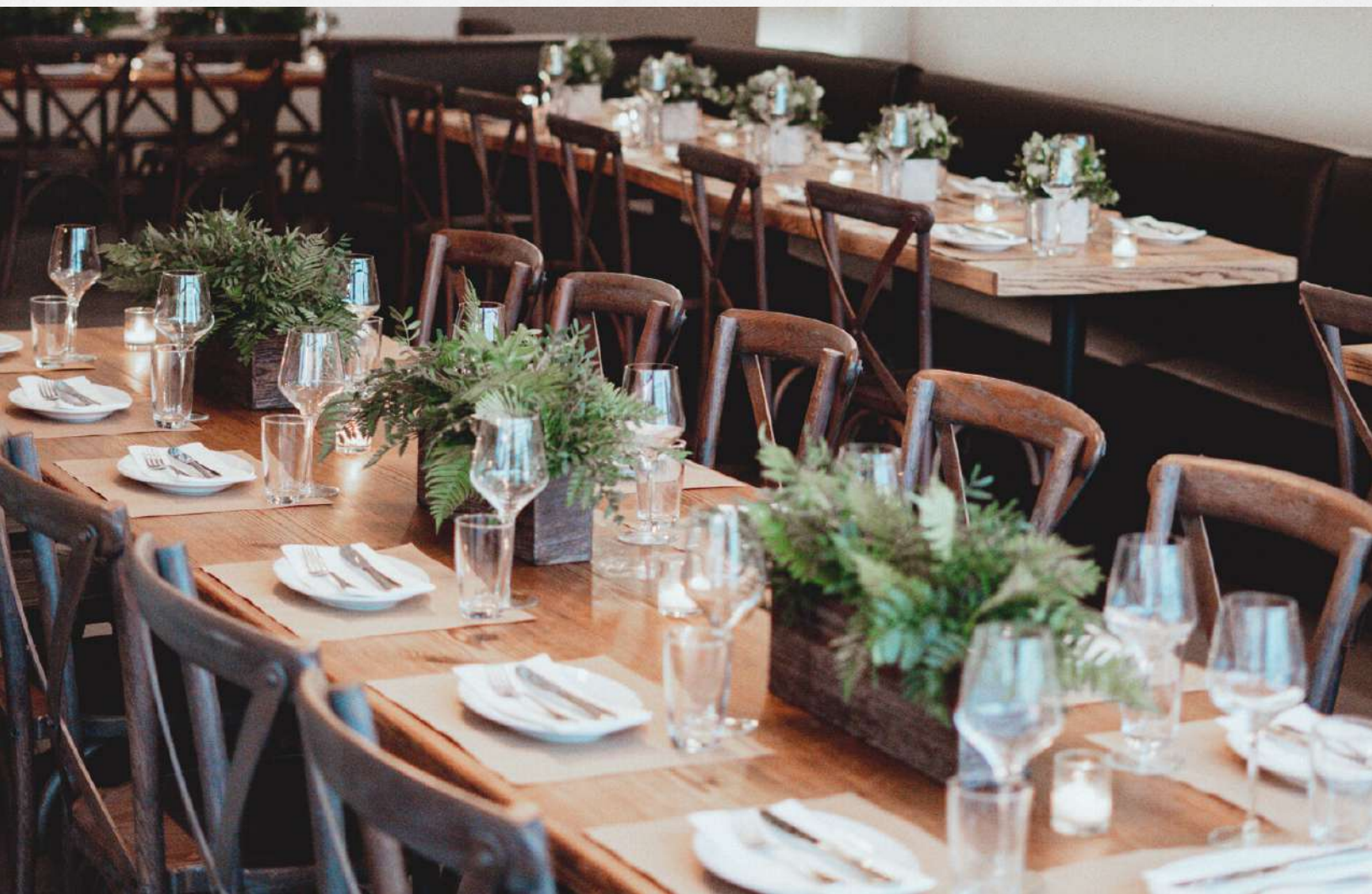
# OUR STORY

In August of 2011, ALMAR opened its doors in the heart of DUMBO Brooklyn.

The namesake derived from its managing partners and chef ALfredo Miccoli and MARcello Scandiffio. Recognized for its true authenticity, Chef Alfredo Miccoli's regionally-inspired Italian menu offers a genuine and uncompromising dedication to producing and sourcing the best ingredients available.

From seasonal antipasti which include Alfredo's Signature Meatballs, to the celebrated assortment of pasta, the restaurant's philosophy is reminiscent of classic Italian home cooking passed down from generation to generation.

In 2021, ALMAR marked its 10-year anniversary during the pandemic year while navigating unprecedented times for the industry. The DUMBO community answered by its continuous support and truly solidified ALMAR as its neighborhood restaurant.



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@almardumbo

## Space + Capacities

Bar Seating: 8

Square Footage: 2010

Cocktail Capacity: 80

Tavolo Grande: 18 Seats

Tavolo Piccolo: 12 Seats

Dining Room: 40 seats

Pergola: 20 Seats (seasonal)

## Hours

Lunch / Mon-Sat 11:30am-5:30pm

Dinner / Mon-Thurs 5:30pm-10:30pm

Fri-Sat 5:30pm-11:00pm

Sun CLOSED

Managing Partner / Marcello Scandiffio

Managing Partner + Chef / Alfredo Miccoli

# ALMAR



## GENERAL INFO

# SPECIAL EVENTS



ALMAR is the perfect venue for your special occasion.

Whether corporate or private ALMAR is sure to create an unforgettable experience focused around its authentic Italian cuisine . With a purely tailored and bespoke approach, managing partner Marcello along with Chef Alfredo will work closely with you to design a menu and experience that best suits your needs for the occasion.

Passed signature bites curated and scaled down from ALMAR'S most beloved dishes are the perfect way to celebrate your cocktail style event. Review our family style banquet menu which include a substantial offering taking you through a culinary tour of the best of the best of ALMAR.

If you are hosting your off-site office party, or private dinner for friends and family at home, please review our Catering Menus!

All food and beverage minimums are tailored and quoted event specific. They are determined by the date, time, guest count, and space needed in order to accommodate your request.

For inquiries feel free to email direct at [marcello@almardumbo.com](mailto:marcello@almardumbo.com)



# APERITIVO

Choice of 5 – From \$35 Per Person  
(passed service)

## Seasonal Bruschetta

### Whipped Ricotta Crostini

mascarpone, parmigiano, walnuts, honey

### Beet & Vodka House-Cured Salmon

mascarpone, avocado, citrus, chive

### Truffled Mushrooms Puff

ricotta, parmigiano

### Alfredo's Meatballs

beef, pork, veal

### Bresaola Tuscanini

arugula, parmigiano

### Tonno Cherry Peppers

tuna, capers

### Leek & Basil Frittata

### Mushroom & Pepper Frittata

### Stuffed Pepper Rollatini

anchovy, capers, garlic, olives, bread crumbs

### Baccala Mantecato

whipped salt cod, oven-toasted polenta

### Barbabietola

pistachio, goat cheese, arugula, orange zest

### Seasonal Risotto Tazze

### Hanger Steak

salsa verde

(supp \$3 pp)

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APERITIVO

# DINNER BANQUET

Served family-style – From \$70 Per Person

Monday–Thursday – 12–30 guests

Friday–Saturday – 12–18 guests

## **Pane e Companatico**

mixed olives

## **Antipasti**

Choose 2

### **Octopus Carpaccio**

pink peppercorn, pistachio dust, citrus zest, chive, lemon

### **Salumi & Formaggi**

chef's selection

(supp \$7 pp)

### **Alfredo's Meatballs**

beef, pork, veal

### **Roasted Beet Carpaccio**

arugula, orange, pistachio, goat cheese

### **Eggplant Rollatini**

ricotta, basil

### **Sautéed East Coast Mussels**

garlic, lemon, parsley

(supp \$5 pp)

### **Wagyu Beef Carpaccio**

black angus beef, apple, celery root, arugula, parmigiano, horseradish creama

(supp \$5 pp)

## **Insalate**

Choose 1

### **Tuscan Kale**

golden raisins, walnuts, red onion, pecorino, citrus zest

### **Mix Greens**

grape tomato, red onion, parmigiano

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# DINNER BANQUET

## Primi Pasta

Choose 1

### Mezzi Rigatoni

sausage, peas, cream, tomato

### Orecchiette

broccoli rabe, garlic, peperoncino, fried bread crumbs

### Seasonal Risotto

### Mafaldine Amatriciana

guanciale, pecorino, tomato

### Fettucine Bolognese

beef, pork, veal

## Mains

Choose 2

### Roasted Whole Branzino

olives, grape tomato, parsley

### Roasted Faroe Islands Salmon

seasonal sautéed vegetables

### Chicken Marsala

seasonal mushrooms, marsala, garlic mashed potatoes

### Pollo al Forno

roasted organic chicken, rosemary, thyme, sage, garlic

### Grass-fed Hangar Steak

grilled sweet onion, watercress, tomato, roasted potatoes

(supp \$10pp)

## Dolci

Choose 1

### Tartufo

### Tiramisu

### Chocolate Mouse

### Seasonal Panna Cotta

DINNER  
ALLMARR







# BRUNCH BANQUET

From \$45 Per Person

Choose 1

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**Whipped Ricotta Crostini**

mascarpone, parmigiano, walnuts, honey

**Tuscan Kale**

golden raisins, walnuts, red onion, pecorino, citrus zest

Choose 1

-

**Leak & Basil Frittata**

**Mushroom & Pepper Frittata**

Choose 2

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**Alfredo's Meatballs**

beef, pork, veal

**Eggplant Parmigiana**

**Arrabbiata Baked Eggs**

three eggs, spicy tomato sauce, mozzarella, basil olive oil, grille Pugliese bread

**AlMar Avocado Toast**

house-cured salmon, whipped ricotta, roasted beets, radish, chive, citrus zest

**Seasonal Vegetariano Risotto**

**Mezzi Rigatoni**

crumbled pork sausage, peas, cream, tomato

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ALMAR BRUNCH



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# CATERING

## **Ricotta Crostini**

mascarpone, parmigiano walnut, honey

18-20 pieces - half tray - \$99

38-40 pieces - full tray - \$199

## **Salumi & Formaggi**

chef's selection

serves 12-15 - \$140

## **Tuscan Kale Insalate**

golden raisins, walnuts, red onion, pecorino, citrus zest

serves 18-20 - \$125

## **Mix Greens Insalate**

grape tomato, red onion, parmigiano

serves 18-20 - \$99

## **Alfredo's Meatballs**

beef, pork, veal

18 pieces - half tray - \$99

40 pieces - full tray - \$225

## **Eggplant Parmigiano**

serves 12-14 - \$99

serves 28-30 - \$199

## **Pasta**

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### **Mezzi Rigatoni**

sausage, peas, cream, tomato

serves 12-14 - \$125

serves 20-24 - \$250

### **Orecchiette**

broccoli rabe, garlic, parmigiano

serves 12-14 - \$99

serves 20-24 - \$199

# CATERING

## **Baked Penne**

tomato, mozzarella, parmigiano, basil (vegetarian)

serves 10-12 - \$99

serves 20-24 - \$199

## **Baked Penne with Meat Sauce**

serves 12-14 - \$125

serves 20-24 - \$250

## **Lasagna**

bolognese ragu, béchamel, parmigiano

serves 30-35 - \$350

## **Mains**

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### **Chicken Marsala**

oyster, cremini, shitake

serves 20-24 - \$180

### **Slow-Roasted Italian-Style Pork Ribs**

serves 18-20 - \$199

### **Faroe Island Whole-Roasted Salmon**

Italian herbs, white wine, lemon

serves 18-20 - \$189

## **Sides**

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### **Broccoli Rabe**

serves 12-14 - \$49

### **Roasted Potatoes**

serves 12-14 - \$39

## **Dolci**

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### **Tiramisu**

serves 20-24 - \$75

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# A LEMAR D D



Marcello, Alfredo, and the entire team at ALMAR look forward to hosting your next special event.

## Recent Press + Media

[Where Supermodel Ashley Graham Eats - Harper's Bazaar](#)

[NYC's 5 Best Restaurants for Meatballs - CBS News](#)

[Where to Eat and Drink in Dumbo - EATER New York](#)



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111 FRONT ST DUMBO, BROOKLYN

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