

2025



PRIVATE DINING AND EVENTS

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In Sotto la Luna, meaning "under the moon," you step into a unique culinary escape where the authentic vibes of Italian flavors mingle with the laid-back charm of Astoria. Our spot is more than just a place to eat – It's a touch of nature, a connection to the outdoors, and a dining experience that goes beyond the ordinary.

Our handcrafted pizzas, and a menu filled with delectable pasta dishes will transport you straight to Italy. From classic favorites to unique twists, our creations are meticulously made with love and tradition.

And at our open kitchen, you're not just witnessing our chef and crew putting heart and soul into every dish – you're a part of it. Want to chat or learn a thing or two about what's cookin'? We're all about that interactive energy, just like at a family gathering.

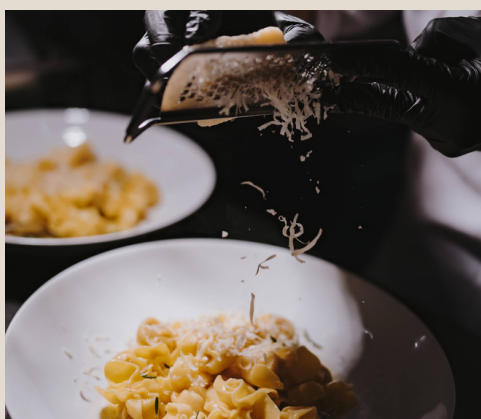
From casual hangs to birthdays, baby showers, work get-togethers, and even weddings – Sotto la Luna is the spot for all kinds of events. Here, every celebration turns into a fusion of tastes, good vibes, and a flavorful journey that feels like a warm, welcoming hug.

**Love
&
Tradition**

YOUR CELEBRATION AT SOTTO LA LUNA

Host your next birthday, corporate gathering, or special occasion at Sotto La Luna, where good food and good company set the tone for memorable moments. Whether you're planning a cozy meal with friends or taking over the whole restaurant for a private event, we'll make sure everything feels effortless and welcoming. Chef Marco Coccia brings his signature touch to every menu, using the best seasonal ingredients to create dishes meant to be shared, savoured, and remembered.

Inside this guide, you'll find everything you need to plan your celebration — build your own menu, choose your preferred drinks package, and get an idea of your group's pricing. We're here to help at every step, so if you have any questions or would like a bit of guidance, just reach out; we'd love to make planning your event as easy (and delicious) as possible.



FAMILY STYLE - BUILD YOUR MENU

- ANTIPASTI -

BURRATA ⑤

Fresh Puglian creamy mozzarella cheese, rainbow gourmet cherry tomatoes, basil

INSALATA CECI ⑤

Organic chickpeas, red beets, crumbled goat cheese, olive oil

TORTINO DI ZUCCA ⑤

Butternut squash soufflé over provolone cheese fondue

ARANCINI ⑤

Homemade panko-fried riceballs

PARMIGIANA DI MELANZANE ⑤

Housemade eggplant parmigiana

ASSORTED PIZZA SELECTION

Chef's choice

FRITTO MISTO ALL' ITALIANA

Fried wild calamari, shrimp, artichoke, and zucchini, served with homemade marinara sauce

IMPEPATA DI COZZE

sautéed mussels in white wine, light garlic and black pepper sauce

POLIPETTI

Steamed baby octopus with potatoes, and green peas

PORCHETTA ROMANA

Thin-sliced, slow roasted baby pork with roasted potatoes and peppers

POLPETTE DI CARNE

Slow-braised beef meatballs in marinara sauce

TAGLIERE MISTO

Mix selection of Italian cold cuts and cheeses, served with homemade focaccia

- PASTE -

CACIO E PEPE ⑤

Half rigatoni with pecorino cheese and black pepper served in a wheel

POMODORO ⑤

Penne with Italian cherry tomato and basil sauce

RAVIOLI DELLO CHEF ⑤

PACCHERI BOLOGNESE

Large rigatoni with Bolognese sauce

LASAGNA BOLOGNESE

AMATRICIANA

Rigatoni with tomato sauce, guanciale, pecorino cheese and black pepper

AGNELLO

Orecchiette with lamb ragout

GAMBERI E ZUCCHINE

Half rigatoni with shrimp, zucchini and cherry tomato sauce

RISOTTO MONTAGNA +\$10pp ⑤

Porcini mushroom, and black truffle

GAMBERI E ZUCCHINE

Half rigatoni with shrimp, zucchini and cherry tomato sauce

GRANCHIO

Casarecce (short pasta) with crab meat, broccoli rabe, cherry tomato and lobster bisque

CALAMARATA

Thick ring pasta with wild salmon, radicchio, and pistachio pesto sauce

RISOTTO MARE +\$10pp

Seafood risotto

FAMILY STYLE - BUILD YOUR MENU

- SECOND -

SALMONE

Pan-seared wild Atlantic salmon filet,
served with sautéed mix vegetables

BRANZINO

Grilled Branzino filet with grilled asparagus

TONNO +\$5pp

Pistachio-encrusted fresh tuna steak served
over Sicilian eggplant caponata

HALIBUT

Pan-seared Halibut filet with sautéed spinach,
in a lemon-caper sauce

POLLO

Oven-roasted aromatic herbs chicken breast in a lemon sauce,
served with roasted potatoes

BRASATO

Braised beef short ribs with mash potatoes

RIBEYE +\$10pp

Grilled grass-fed angus ribeye, Barolo wine sauce,
served with grilled vegetables

MILANESE DI VITELLO +\$5pp

Panko-breaded fried veal chop served with arugula salad



DINING & BEVERAGE PRICING

- SUGGESTED FAMILY-STYLE MENU PACKAGES | WEEKDAY & WEEKEND -

Monday–Thursday	Monday–Sunday
3 Appetizers + 1 Pasta \$35 per person	3 Appetizers + 2 Pastas + 1 Main \$60 per person
3 Appetizers + 2 Pastas \$45 per person	4 Appetizers + 2 Pastas + 2 Mains \$70 per person
3 Appetizers + 1 Pasta + 1 Main \$55 per person	4 Appetizers + 2 Pastas + 3 Mains \$80 per person

- DOLCI -

MIXED ITALIAN DESSERT SELECTION
\$7 per person

- DRINKS -

A LA CARTE
Order from our drinks menu

BIRRA E VINO
\$25 per person - 3 hours unlimited
Selection of wine, sangria, and Peroni beer

OPEN BAR
\$35 per person - 3 hours unlimited
Selection of wine, Peroni beer, and crafted cocktails

*Prices do not include sales tax or gratuity.

For full restaurant buyouts, please reach out to us at sottolalunanyc@gmail.com
If a privatization fee applies, it will vary based on the date, time, and number of guests.

PIZZA PARTY

Gather your friends, family, or team and join us for a Pizza Party at Sotto La Luna — perfect for birthdays, team dinners, or just a night of endless slices and laughter. Enjoy all-you-can-eat pizza straight from the oven, featuring a rotating selection of Chef Marco's favorites, for just \$25 per person.

Price	\$25 per person
Includes	All-you-can-eat pizza (Chef's choice selection)
Availability	For groups of 8 or more guests
Duration	Up to 2 hours
Beverages	À la carte or add one of our drinks packages
Booking	Advance reservation required

Enhance your Pizza Party by adding any of our family-style appetizers, dessert selections, or drinks packages to turn it into a full feast.



TERMS & CONDITIONS

FOR PRIVATE BUYOUTS

A 25% deposit is required at the time of booking to secure your event date and space.

All deposits become non-refundable and non-transferable 30 days prior to the event.

Food and beverage prices are exclusive of state taxes and gratuities. A 20% gratuity on total food and beverage charges is suggested.

A final guest count must be confirmed two weeks prior to the event.

We're happy to accommodate dietary restrictions, and allergies with advance notice.

No underage drinking is permitted.

PARKING

Please note that we do not have on-site parking or reserved spaces. Street parking is available nearby, and guests are encouraged to find suitable spaces in the vicinity. Additionally, parking lots such as 'PV Parking' and 'Public Parking' offer convenient alternatives for your parking needs.



SOTTO LA LUNA



READY TO
ELEVATE
YOUR EVENT
AT
SOTTO LA
LUNA?

PLEASE CONFIRM YOUR RESERVATION
Email: sottolalunanyc@gmail.com