

MEL'S

85 TENTH

Located in the former Nabisco Factory across a skybridge from Chelsea Market, Mel's is a collaboration between Chef Melissa Rodriguez, Jeff Katz and the TAO Group.

MELS.NYC 212 970 2202



MELISSA RODRIGUEZ

After graduating from the Culinary Institute of America, Melissa Rodriguez started her professional culinary career with Elaine Bell Catering and at Oceana. In 2006, she was hired as a line cook at Daniel Boulud's flagship Restaurant Daniel, where she quickly rose the ranks to sous chef. After five years at Daniel, Melissa joined the team at Del Posto where she was promoted to Chef de Cuisine. Two years later, Melissa was named Executive Chef, making her the first woman at the helm of a restaurant awarded four stars by the New York Times. Like most New York restaurants, Del Posto closed in March 2019. In the summer of 2020, Melissa partnered with Restaurateur Jeff Katz—with whom she worked for almost a decade at Del Posto—to acquire the space previously occupied by Del Posto at 85 Tenth Avenue. In 2023, Melissa and Jeff partnered with the Tao Group to work on an exciting new venture coming next door in Fall 2024.

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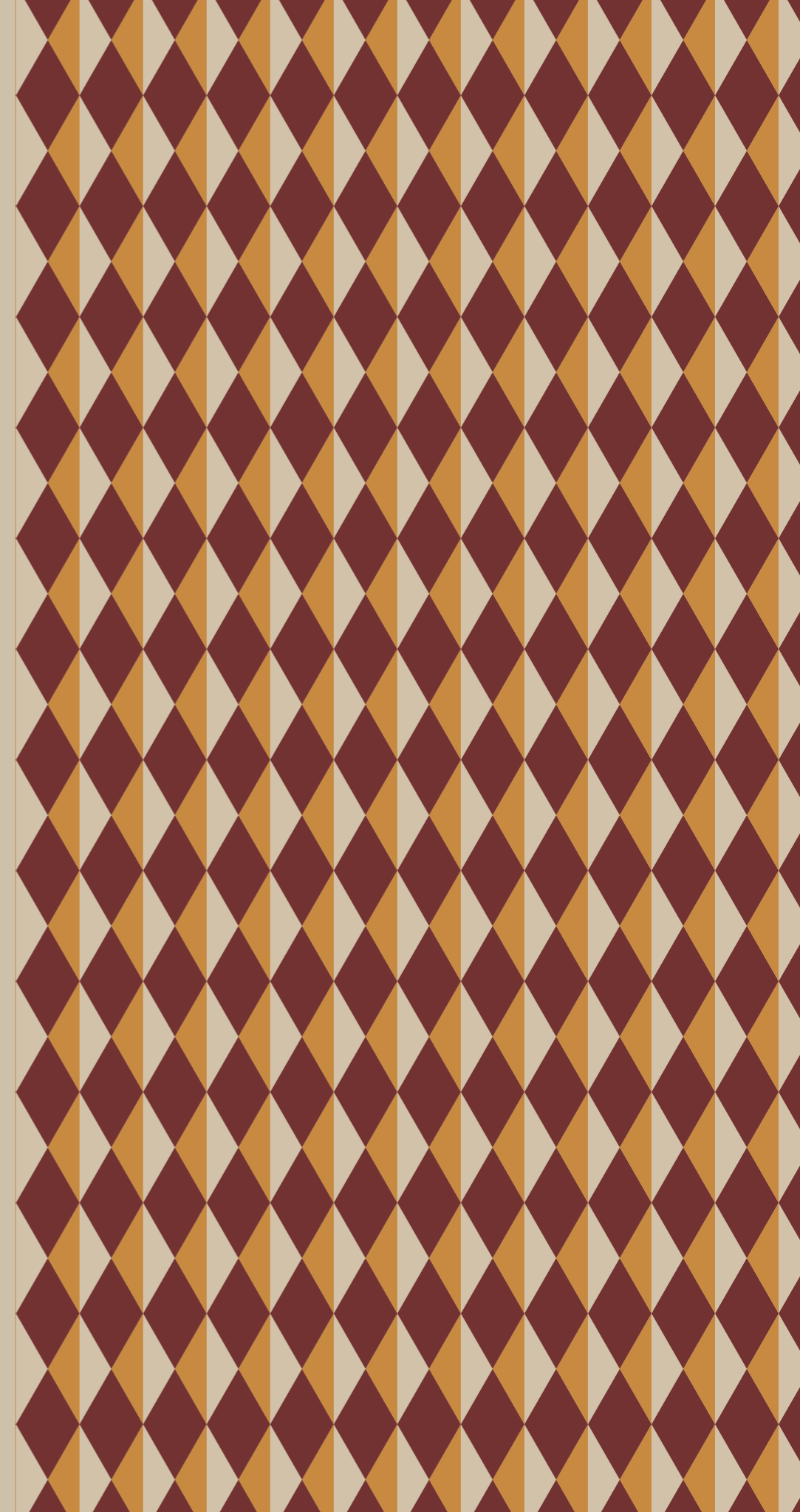




Both the design of Mel's and Chef Melissa Rodriguez's menu are informed by the hearth at the restaurant's center.

Everything on the menu is intended to be shared, and is prepared either over a wood-fired grill or in the chrome-tiled pizza oven. A color palette of various hues of red, yellow, and blue is intended to make the entire space feel like an extension of the hearth.

The menu is versatile enough to satisfy those leaving the office for a glass of wine and a plate of grilled prawns at the bar; or a three-course family-style feast for a friend's birthday or fun celebration.





SEMI-PRIVATE NOOK





The 85-seat restaurant is distinguished by a long dining bar that wraps around the open kitchen. A semi-private dining room in the front of the restaurant nearest Tenth Avenue can accommodate up to 25 people, while the back can accommodate up to 50 seated, or 70 for a reception. For larger parties of up to 120, full restaurant buyouts are available.

NOOK

12 seated (1 table); 14 seated (2 parallel tables)

SEMI-PRIVATE FRONT ROOM

20 seated
300 square feet

SEMI-PRIVATE FRONT ROOM & NOOK

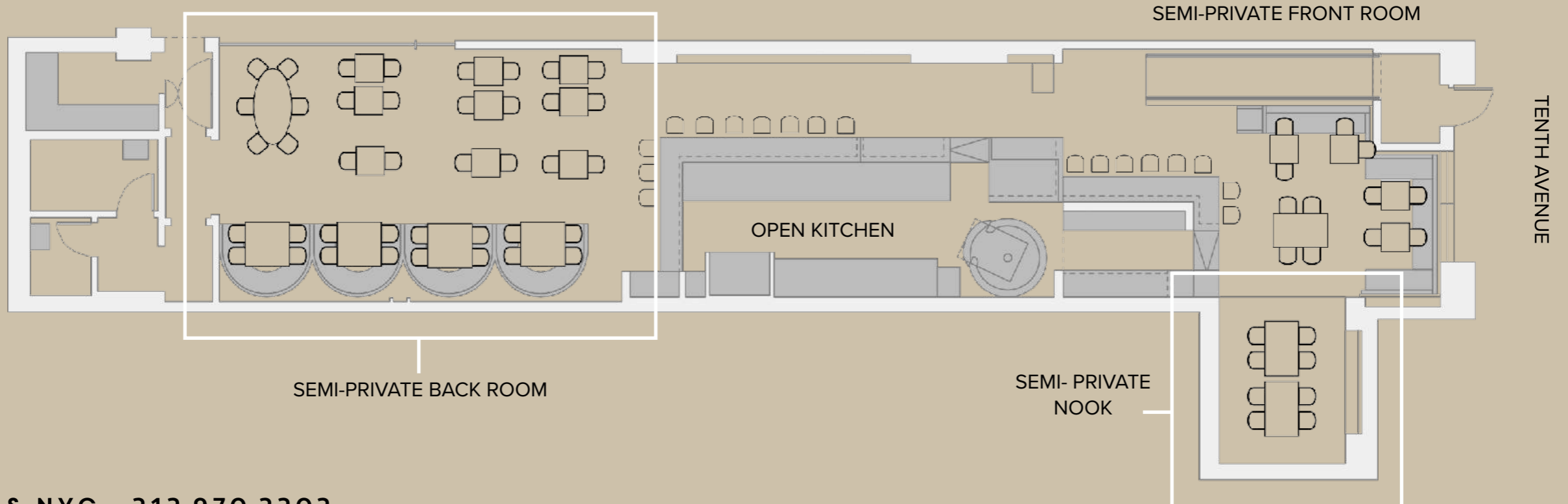
30 seated

SEMI-PRIVATE BACK ROOM

50 seated, 70 standing
1200 square feet

FULL BUYOUT

85 seated, 120 standing
3000 square feet





SEATED FAMILY-STYLE LUNCH

\$65 per person

- Appetizers (choose 2)
- Pizza (choose 2)
- Sundaes (choose 1)

SEATED FAMILY-STYLE DINNER

\$110 per person

- Appetizers (choose 3)
- Pizza (choose 3)
- Sundaes (choose 1)

\$130 per person

- Appetizers (choose 3)
- Pizza (choose 3)
- From the Fire (choose 2)
- Sundaes (choose 1)

BUYOUT RECEPTION FORMATS

LIGHT BITES

\$80 per person for 2 hours

- Passed aperitivi
*Chef's selection of 8
includes 6 savory and 2 sweet*

HEARTY APPETITES

\$195 per person, 3 hours

\$225 per person, 4 hours

- Passed aperitivi
Chef's selection of 4
- Appetizers (choose 3)
- Pizza (choose 3)
- Passed mini gelato sundaes (choose 3)
- Standard open bar with 1 specialty cocktail

BEVERAGE PACKAGES

BEER & WINE

House white, red, sparkling, and beer
\$48 per person for 2 hours
\$20 per person per additional hour

STANDARD

Includes house spirits, white, red, sparkling wine and beer
\$60 per person for 2 hours
\$25 per person per additional hour

PREMIUM

Includes premium spirits, house white, red sparkling wine, beer and 2 specialty cocktails
\$70 per person for 2 hours
\$30 per person per additional hour

MENU

APPETIZERS

ADD FOCACCIA + 2 SAUCES, +\$11PP

LITTLE GEM SALAD breadcrumbs, crispy garlic, anchovy, parm

RADICCHIO SALAD market chicories, bosc pears, hazelnut vin

CAULINI anchovy, tahini, mint

CORONA BEANS wilted chard, lemon, salsa verde, grilled focaccia

SHRIMP scallion butter, garlic chips, herbs

SAUCES parmesan fonduta • “the oil” • vodka rosa

PIZZA

MARGHERITA tomato, mozzarella, basil, olio fresco

POTATO roasted leeks, fontina, thyme, black pepper

MUSHROOM tomato, mozzarella, marinated trumpets, rosemary

SHRIMP SCAMPI parmesan fonduta, parsley, cherry peppers, lemon

FINOCCHIONA swiss chard, smoked provolone, salumi breadcrumbs, fennel pollen

GUANCIALE tomato, pecorino, peperoncino, shallot

SAUSAGE tomato, provolone, roasted red onion, whipped ricotta

FROM THE FIRE

ROASTED EGGPLANT pomodoro, garlic breadcrumbs, parmesan, basil

WHOLE BRANZINO charred lemon, fennel conserva

NEW YORK STRIP STEAK herbs

GELATO SUNDAES

CHOCOLATE CHIP COOKIE cocoa gelato, cookie dough, crème fraîche whip

TRICOLORE STRACCIATELLA mascarpone gelato, fudge sauce, italian rainbow cookie

TAHINI COCONUT CRUNCH tahini gelato, coconut whip, candied sesame seeds **vegan**

MALT CONCORD streusel, concord sorbetto, malted vanilla bean gelato

Sundaes can be served in either a smaller individual size or a larger family-style format. Please let us know which option you prefer for your dinner



**Menu items are seasonal and subject to change. Please note that gluten-free pizza is not available at this time, however almost all other dishes can be modified to be made gluten-free.*

SAMPLE MENU

COCKTAILS

TI AMO

Tequila, passionfruit, peach, habanero, sungold tomato, lime

WATERMELON FRESCA

Aperitivo, chili vodka, bubbles

NEGRONI

Gin, Italin bitter, sweet vermouth, *draft*

JUNGLE BIRD

Amaro, aperitivo, rum, mezcal, pineapple, lime

VERMOUTH + SODA

Mulassano bianco *or* bordiga rossa di torino

GIN TONICA

Gin, blood orange, aperitivo, tonic



CATERING BY MEL'S

Hosting an office lunch, birthday party, book club, or weekday hangout?
From focaccia pies and sandwiches to tricolore cookies —
let us take the stress out of your next gathering and do the hard work for you.

Visit mels-nyc.com to view the menu & place your order, or email
catering@mels-nyc.com to learn more.

