Sizzle Social

Appetite first. A table next.

Food becomes the graphic signature, while readable menus and separate reservation and event routes help diners act on that appetite.

THE VISITOR

A diner wants the food to look compelling, needs to understand the menu and price, and must know whether to reserve a table or organize a group event.

THE BUSINESS OBJECTIVE

Support ordinary table searches and more detailed private-dining inquiries through distinct, understandable routes.

THE CREATIVE DECISION

An edible pasta ampersand connects the name to sharing. Mint and cream keep the interface bright; dark macro moments bring warmth, texture and a slower evening atmosphere.

THE JOURNEY

01	02	03	04	05	06
Feel the food	Check the menu	Picture the evening	Choose table or group route	Share the right details	Confirm separately

SIZZLE SOCIAL | ITALIAN-INSPIRED SHARING PLATES / BROOKLYN

MENU ABOUT PRIVATE EVENTS CONTACT Find a table ↗

YOU

twirl / share repeat

ONE MORE BITE.

Explore the menu ↗

YOUR NEXT GOOD NIGHT.

DATE

Choose a date

GUESTS

2 people

TIME

Choose a time

Search tables ↗

Choose a date and time to check availability.

PASS THE GOOD STUFF.

TOMATO PAPPARDELLE — $28

Roasted tomatoes, basil, parmesan.



WHIPPED RICOTTA — $16

Chili honey, herbs, warm focaccia.



CRISPY ARTICHOKES — $18

Lemon, parsley, aioli.



Explore the menu ↗

Prices in USD. Tax and gratuity additional.

BASIL. TOMATO. A LITTLE OBSESSION.

An Italian-inspired kitchen built around sharing; something fresh, something crisp, something worth passing across the table.

READ IT. WANT IT. ORDER ANOTHER.

Dinner / Weekend lunch / Dessert



Focaccia $9
Olive oil, rosemary, sea salt.

Burrata & tomatoes $19
Basil, grilled sourdough.

Whipped ricotta $16
Chiil honey, herbs, warm focaccia.

Crispy artichokes $18
Lemon, parsley, aioli.

Tomato pappardelle $28
Roasted tomatoes, basil, parmesan.

Mushroom tagliatelle $29
Roasted mushrooms, thyme, parmesan.

Charred broccolini $14
Lemon, garlic, toasted breadcrumbs.

Espresso tiramisu $13
Coffee, mascarpone, cocoa.

Prices in USD. Tax and gratuity additional.
Tell us about dietary requirements before ordering.

A LITTLE LONGER AT THE TABLE.

For the weeknight catch-up, the long lunch and the dinner that becomes the whole evening.

BIG NIGHT. YOUR PEOPLE.

Birthdays, team dinners and the catch-ups that need a longer table.

GROUPS OF 8–24 / SHARING MENUS / A TAILORED PLAN

Plan a private dinner ↗

Tell us your date, group size and the kind of evening you have in mind.

LET'S MAKE A NIGHT OF IT.

01 / Your gathering 02 / Contact

Preferred date

Choose a date

☐ Our date is flexible

Group size

◉ 8–12 ○ 13–18 ○ 19–24

Occasion

Birthday, team dinner, celebration...

Budget per person (optional)

○ Under $100 ○ $100–149 ○ $150+

What would make the evening work for you?

Timing, seating, menu preferences or anything else.

Next: contact details ↗

An inquiry starts the conversation. Your booking is confirmed separately.

SAVE ROOM FOR ONE MORE BITE.



$13 / Espresso tiramisu

Coffee-soaked layers, soft mascarpone and a generous dusting of cocoa.

See dessert menu ↗

YOUR NEXT BROOKLYN DINNER PLAN.

FORT GREENE / BROOKLYN

Dinner
Tue–Thu & Sun 5–10 pm
Fri–Sat 5–11 pm

Weekend lunch
Sat–Sun noon–3 pm

Monday closed

Find a table ↗

For groups of 8–24, use the private-dining inquiry.

A FEW GOOD QUESTIONS.



Can I book for a group?

For 8–24 guests, send a private-dining inquiry so we can discuss the menu, setup and timing.

What if I have dietary requirements?

Tell the team before ordering. We will discuss suitable options based on the current menu.

Is an event inquiry a confirmed booking?

No. We will agree the date, menu and booking terms with you separately.

Can I see prices before booking?

Yes. Menu prices are shown above, in USD. Tax and gratuity are additional.

tomato-butter pappardelle

ONE MORE BITE.

Bring your people.
We will bring the plates.

Find a table ↗

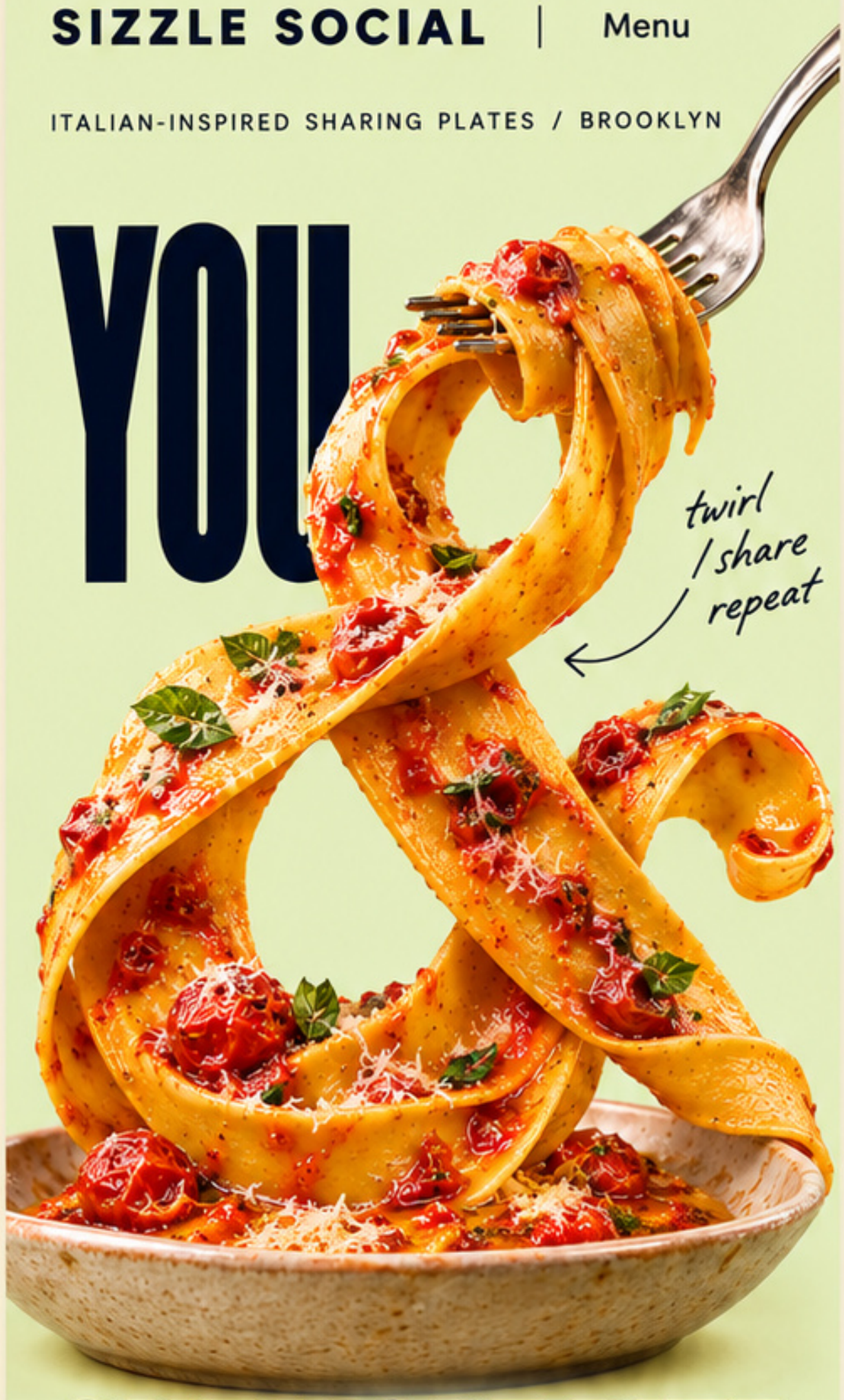
Planning something bigger?
Private dining ↗

01 / APPETITE FIRST

SIZZLE SOCIAL | Menu

ITALIAN-INSPIRED SHARING PLATES / BROOKLYN

YOU



ONE MORE BITE.

Find a table ↗

Explore the menu ↗

YOUR NEXT GOOD NIGHT.

Choose a date to check availability.

02 / MENU TO TABLE

SIZZLE SOCIAL | Menu

READ IT. WANT IT.

Dinner Lunch Dessert

Tomato pappardelle $28
Roasted tomatoes, basil, parmesan.

Whipped ricotta $16
Chili honey, herbs, warm focaccia.

Crispy artichokes $18
Lemon, parsley, aioli.

Prices in USD. Tax and gratuity additional.



FIND YOUR TABLE.

Date

Choose a date

Guests

2 people

Time

Choose a time

Search tables ↗

Choose a date and time to check availability.



Every section has a job.

Visitor needs and business purpose, considered together.

01 / Food as the visual signature

Visitor: Feel the cuisine and recognize a memorable sharing-led restaurant identity.

Business: Pasta becomes a graphic device while menu and table actions remain visible.

02 / Table search near the opening

Visitor: Begin with date, party size and time without reading the entire page.

Business: The search route supports diners who already know they want a table.

03 / Signature dishes with context

Visitor: Connect photography to names, ingredients and prices.

Business: Dish-level information gives appetite a practical basis for a menu decision.

04 / An ingredient-led close-up

Visitor: Understand the fresh, rich and crisp character of the food.

Business: Macro texture builds a coherent food identity without unsupported provenance claims.

05 / A readable menu

Visitor: Compare dishes and prices without relying on a downloadable image-only menu.

Business: Scannable columns and clear categories keep ordering information accessible within the journey.

06 / Show the evening, not only the plate

Visitor: Picture the room and the kind of occasion it could suit.

Business: Atmosphere photography broadens the proposition from a dish to a dining experience.

Every section has a job.

Visitor needs and business purpose, considered together.

07 / A distinct group proposition

Visitor: Recognize when a gathering needs the private-dining route.

Business: Group fit and a separate CTA distinguish event planning from an ordinary reservation.

08 / Event context before contact

Visitor: Share a date, group size, occasion and optional budget preference.

Business: Non-overlapping budget bands and a context field make the inquiry more useful without implying a booking.

09 / A second appetite moment

Visitor: See dessert as part of the meal rather than an afterthought.

Business: The dark tiramisu sequence adds product range and visual pacing before the visit information.

10 / Practical visit information

Visitor: Check location context and service times before choosing a route.

Business: The visit block connects planning information to table search and larger-group inquiries.

11 / Questions at the point of decision

Visitor: Understand group booking, dietary discussions and confirmation expectations.

Business: The FAQ clarifies the next step without guaranteeing availability or accommodations.

12 / Close on a recognizable dish

Visitor: Return to the food signature with a direct table action.

Business: The final invitation reconnects the visual identity to the main reservation route.

From interest to context.

A useful inquiry handoff

Carry date, party size and time into the reservation provider. Private-dining inquiries collect event context before contact details, and explicitly separate an inquiry from a confirmed booking.

Search content architecture

A readable menu and clear Fort Greene, Brooklyn and private-dining content support the same questions as the visual journey.

What to measure next

Evaluate menu engagement, provider handoffs, confirmed reservations and qualified event inquiries. Keep dietary information, contact details and free text outside analytics.