

Tarallucci e Vino, a restaurant group operating 5 restaurants and multiple event spaces in NYC, (www.taralluccievino.net), currently have an opportunity for a talented service professional to join our team as Floor Manager.

The ideal candidate is someone with previous hospitality experience, knowledge of food and wine, ability

to lead a team, and a strong organizational style with a keen eye for detail. This is the perfect position for someone with hospitality experience who is looking to move into a management role.

Restaurant Manager (Union Square)

Tarallucci e Vino is looking for a Restaurant Manager for our Union Square and NoMad locations.

Our ideal candidate possesses:

- Penchant for great Italian food and wine
- A warm and professional demeanor
- Flexible Schedule including weekend availability
- Strong work ethic
- Excellent communication skills, both verbal and written
- Ability to drive performance and success

The ideal candidate will be a natural leader, while still being a team player; always willing to roll up his or her sleeves to help wherever and whenever help is needed.

This is a full-time 40+ hours / week job.

Company History and Mission

Tarallucci e Vino is a New York City restaurant group founded in 2001 loved for its authentic Italian experience, capturing the ease and casual elegance of Italy's bars and "caffés,". The culinary philosophy at Tarallucci e Vino adheres to the Italian ideal of high quality, sustainable, seasonal food, sourced locally and prepared to highlight the natural beauty of the products. Our wine lists are crafted with a focus on Italian wines made by unique small batch producers. Our bakery located above the restaurant on 18th street makes all the pastries and desserts for all 5 of our locations every morning. We also have 4 private event spaces in Union Square where we are hosting an increasing number of events for large parties, special occasions and business gatherings in addition to events we execute as the exclusive caterer for the Cooper Hewitt museum. Our platters are popular throughout the city for offsite events large and small.

Our Locations

163 1st Avenue. Est. 2001. Our East Village café was the spark that started it all, originally conceived as a simple café serving artisan pastries, panini, and gelato this little engine that could has evolved into a neighborhood fixture known not just for our coffee and pastries, but also fresh pastas, unique wine offerings, and a laid back vibe.

15 East 18th Street. Est. 2005. Our 2nd location in Union Square presented the opportunity to expand our vision of an authentic Italian dining experience with a larger menu, more seating, and a prime location steps from the Union Square green market. 18th Street is also the location of our bakery, and 4 private dining spaces.

475 Columbus Avenue. Est. 2011. Location #3 on the Upper West Side blends the restaurant experience of Union Square with the café experience of the East Village. This has been a local favorite since opening as well as a destination for museum goers enjoying a day out.

9 East 90th Street. Est. 2014. This museum café is a hidden gem of the Upper East Side. A partnership with the Cooper Hewitt Smithsonian Design Museum creates a unique experience for dining on light fare in the museum garden and terrace. We are also the exclusive caterers for all events taking place at the museum.

44 East 28th Street. Est. 2016. Our newest restaurant takes our philosophy of carefully crafted wine lists and authentic Italian menu and presents it in a modern, stylish space. Nomad is a favorite location for a lively night out, and specialty cocktails made with house-made ingredients.