

Private Dining & Events at Thompson Italian Alexandria

Host your next unforgettable gathering in Old Town



Our Story

With a romance that blossomed in the kitchens of New York's most celebrated Michelin-starred restaurants, Gabe and Katherine Thompson bring a love of food and family to every table. The chef-owners of Thompson Italian are known for handcrafted pastas, seasonal flavors sourced from local farmers markets, and an atmosphere that balances festive nights out with the warmth of a casual dinner party.

Since opening their first location in Falls Church in 2019, Thompson Italian has become one of the region's most beloved restaurants — earning accolades from the Washington Post, Washingtonian, and Northern Virginia Magazine, and a James Beard Award nomination for Katherine Thompson for Outstanding Pastry Chef of the Year (2020). The second location in Old Town Alexandria opened in 2023, carrying forward the same spirit of hospitality and award-winning cuisine.



Meet the Team



Gabe Thompson
Chef/Owner

Gabe has 25+ years of culinary experience, trained by Eric Ripert (Le Bernardin) and Mark Ladner (Del Posto).

Former Executive Chef of four acclaimed NYC restaurants: dell'anima, L'Artusi, L'Apicio, and Anfora.

- Co-author of the cookbook Downtown Italian (2014).
- Featured in Bon Appétit, The Wall Street Journal, The Washington Post, and more.



Katherine Thompson
Chef/Owner

Graduated first in her class at the Culinary Institute of America.

Former Pastry Chef at Per Se, Del Posto, and Italian Wine Merchants.

Co-founded Epicurean Management in NYC and co-authored Downtown Italian.

- James Beard nominee for Outstanding Pastry Chef (2020).
- Desserts featured in Food & Wine, The New York Times, and The Washington Post.



Lucy Dakwar
Executive Chef

Worked with Gabe & Katherine since 2013, starting on the opening line at L'Apicio in NYC.

Former Chef de Cuisine at Thompson Italian Falls Church, shaping much of the menu.

First female butcher at Commander's Palace in New Orleans.

- Brings leadership, technical skill, and creative flair to the Alexandria kitchen.
- Alexandria Chamber of Commerce 40 Under 40 honoree



Cindy Le
Events Manager

10+ years in hospitality; experienced across FOH roles (host, server, bartender, and manager)

Worked at both Thompson Italian locations; deeply familiar with our service standards

- Detail-driven planner who orchestrates seamless, memorable events



Mel Haynes
General Manager

Part of the opening service team at Thompson Italian Falls Church; now leads the Alexandria location

10+ years of hospitality experience across FOH/BOH operations

- Organization and leadership skills honed in nonprofit and corporate roles
- Collaborative leader with an engaging presence and guest-focused approach



The Space at a Glance

- ▶ 2,000 sq. ft. across three distinct rooms
- ▶ Capacity: from intimate gatherings of 12 to larger events of 50
- ▶ Bar + mini show kitchen for interactive experiences
- ▶ Located on King Street in Old Town Alexandria

Event Possibilities

- ▶ Wine dinners & pasta tasting menus
- ▶ Rehearsal dinners & milestone celebrations
- ▶ Corporate board meetings & client dinners
- ▶ Cooking classes & Sunday suppers
- ▶ Family gatherings & private group meals

The Rooms

The Great Room • The Wine Room • The Butterfly Room



The Great Room

Bright, open, and versatile, the Great Room overlooks King Street and seats 50. Its mini show kitchen, styled like a home kitchen on a platform, creates opportunities for live cooking demos and chef-curated dining.

Best for: Wine dinners · Pasta tastings · Large celebrations

Capacity: 55 seated, 75 standing



The Wine Room

An intimate setting with a temperature-controlled wine display and long central table for up to 20 guests. A discreet TV screen makes it ideal for corporate meetings by day and elegant wine dinners by night.

Best for: Board meetings · Corporate dinners · Wine pairing parties

Capacity: 22 seated, 30 standing



The Butterfly Room

Flexible and character-filled, this space can host a dramatic 16-person dinner or cocktail-style event with passed canapés. Can be used with the Wine Room for a “cocktails + dinner” flow.

Best for: Cocktail receptions • Rehearsal dinners • Family gatherings

Capacity: 18 seated, 25 standing

The Thompson Italian Experience

Every event is anchored in our hallmark blend of:
Award-winning Italian cuisine featuring seasonal, local ingredients

Customizable menus tailored to your event

Wine expertise with curated pairings and tastings

Hospitality that feels like home from our dedicated events team

Accessibility & Logistics

Upstairs event space is accessible via stairs; the main dining room remains fully accessible.

Location: Corner of King & S. Henry Streets, Old Town Alexandria.

Metro: 0.5 miles from King Street-Old Town Metro (Blue & Yellow lines).

King Street Trolley: Free every 15 minutes, 11 AM-11 PM daily.
Closest stop: King & N. Patrick (one block away).

Parking: Metered street parking + multiple paid lots/garages nearby.

Event Possibilities

Wine dinners & pasta tasting menus

Rehearsal dinners & milestone celebrations

Corporate board meetings & client dinners

Cooking classes & Sunday suppers

Family gatherings & private group meals

Plan Your Event

Let us create an unforgettable experience for you and your guests.

Booking: Online via TripleSeat • Contact: alexandria@thompsonitalian.com



Thompson Italian

Where Every Gathering Feels Like a Celebration



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1024 King Street, Alexandria, VA 22314

www.thompsonitalian.com

alexandria@thompsonitalian.com

@thompsonitalian on Instagram