

Casa
NONNA

PRIVATE EVENTS

Menu Pricing

CASA NONNA EVENTS

Casa Nonna wants your next event to be a unique and enjoyable experience that leaves your guests raving about the food, service and ambience. Our goal is to exceed your expectations!

Off-Site Catering

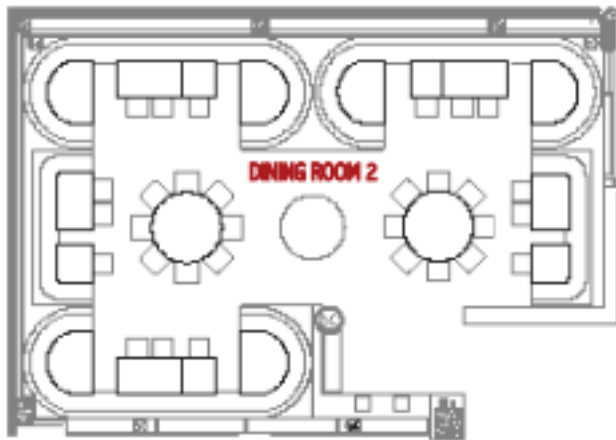
We specialize in off-site catering events of any size and style. Whether you are catering a luncheon in your office or planning a party in your home or other space, we will deliver! From simple drop off and set up, to party equipment rentals and staffing, we are capable of making your off-site event as simple and stress-free as possible.

Event Spaces

We are able to customize many different environments to suit your needs, from an intimate business dinner and presentation for 20 to a festive reception for 150 people.

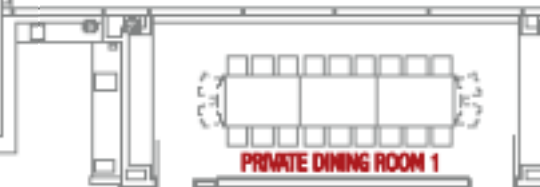
Dining Room 2

DR2 is a semi-private room for larger events with enough seating for a dinner party up to 100 guests or a stand-up reception up to 120 guests.



Private Dining Room 1

PDR1 features a 55" Television which can be connected to a laptop for presentations or slide shows. Connect your favorite playlist to our surround sound system. DVD equipment is also available for your use. Please discuss specific AV needs with our event planner!



Seating Capacities - Minimum Fees

Space	F&B Minimums	December Minimums	Sit-Down Dinner	Reception	Cocktails/ Dinner
Private Dining Room 1 (PDR 1)	\$750 Lunch	\$1,000 Lunch			
	\$1,500 Dinner	\$2,000 Dinner	22 guests	40 guests	22 guests
Private Pizza Kitchen	\$1,000 Dinner	\$1,500 Dinner	12 guests	35 guests	12 guests
Dining Room 2 (DR 2)	\$3,000 Lunch	\$5,000 Lunch			
	\$5,000 Dinner	\$7,500 Dinner	100 guests	120 guests	75 guests
	Wed/Thur \$7,500 Dinner	\$10,000 Dinner	100 guests	120 guests	75 guests
Buy-Out/MDR	PLEASE INQUIRE FOR PRICING		175 guests	300 guests	175 guests

To confirm any event a contract must be written and a 50% non-refundable deposit is required. The final balance is due the day of your scheduled event. Tax (8.875%), Optional Gratuity (15%, 17%, 20% or other), and 7% Administrative Fee will be added to the food & beverage total for all events.

Please contact Leigh Chairman @ 212.290.8005 E-mail: leigh@e2hospitality.com

-COCKTAIL RECEPTIONS-

PASSED HORS D'OEUVRES

Choice of 5 - \$20 per person (*based on ½ hour*)

FREDDI

CAPRESE SKEWER

Fresh Tomato, Mozzarella, Basil

CRAB CAKE

Wrapped Zucchini, Lemon-Chive Aioli

CAPONATA CROSTINI

Sicilian Sweet & Sour Eggplant

PORK BELLY E PERA

Caramelized Pear, Mustard-Apple Cider Glaze

TARTARE DI BISTECCA

Finely Chopped Beef Filet on Parmesan Frico

POLIPO

Octopus Ceviche on Crostini

HERBED RICOTTA CROSTINI

Herbed Ricotta, Butternut Squash with Pumpkin Seeds & Aged Balsamic

CALDI

PIZZA

Assorted Wood Oven Pizzas

POLPETTINE

Beef & Pork Meatballs, Ricotta, Pomodoro

ARANCINI

Prosciutto Mozzarella Risotto Balls

GAMBERETTO SCAMPI

Shrimp & Garlic Skewer

MINI CALZONE

Veal, Pomodoro

ROTOLO

Sausage, Peppers & Provolone in Pizza Crust

MOZZARELLA FRITTE

Fried Mozzarella Balls in Sauce Pomodoro

STATIONARY ANTIPASTI OPTIONS

Each portion serves approximately 6 guests

FORMAGGI

Imbriago, Robiola, Pecorino Oro Antico, Gorgonzola Dolce, Fennel Chutney, Hazelnut Honey

\$36

PROSCIUTTO & MOZZARELLA

Prosciutto, Buffalo Mozzarella & Arugula

\$48

SALUMI

Speck, Coppa, Prosciutto, Finocchiona, Peppadew, Mixed Olives

\$42

BEVERAGE PACKAGES

Consumption tabs are available for all of our events! If your group prefers a beverage package the following options are available:

BASIC- Wine, Beer, Soda, Juice, Coffee & Teas @ \$12.00 per person per ½ hour.

CLASSIC- Mixed Drinks, Wine, Beer, Soda, Juice, Coffee & Teas @ \$15.00 per person per ½ hour.

STAND UP COCKTAIL RECEPTION PACKAGES

THE CASA

Choice of 5 Passed Hors D'Oeuvres, 2 Stationary AntiPasti Options,
Sommelier Selected Red & White Wine, Beer, Soda, Juice & Coffee

\$95.00 per person for 2 hours

\$115.00 per person for 3 hours

THE PRIMO

Choice of 7 Passed Hors D'Oeuvres, 3 Stationary AntiPasti Options,
Mixed Drinks, Sommelier Selected Red & White Wine, Beer, Soda, Juice & Coffee

\$110.00 per person for 2 hours

\$140.00 per person for 3 hours

**MENU
OPTION
-Lunch-**

3 Course Sit Down Luncheon
\$55 Per Person

~ SALAD ~

Choice of one, served with Focaccia di Recco

~ MAIN COURSE ~

Choice of three, served with family style Sides

~ DESSERT ~

Two, served family style

-INSALATE-

Select one prior to the event, individually plated

CAESAR

Romaine, Croutons, Shaved Parmesan, Caesar Dressing

RUCOLA

Arugula, Shaved Fennel, Pecorino, Lemon Dressing

MISTA

Mixed Greens, Grapefruit, Gorgonzola,
Candied Hazelnuts, Honey Balsamic Vinaigrette

-SECONDI-

Select three prior to the event, individually plated

CARNE

AGNELLO ALLA GRIGLIA

Grilled Lamb Tenderloin, Roasted Vegetables,
Natural Jus, Salsify Purée

POLLO ALLA PARMIGIANA

Breaded Chicken, Sauce Pomodoro, Mozzarella



PESCE SPADA

Grilled Swordfish, Roasted Peppers, Tomato, Black Olives, Capers

BRANZINO CROCCANTE

Cannellini Beans, Escarole, Sofritto, Saffron Aioli, Smoked Paprika

PASTA

PICI ALLA TOSCANA

Twisted Pasta Strands, Tuscan Beef-Pork Ragu

TRE FORMAGGI TORTELLINI

Melted Cherry Tomatoes, Basil

TAGLIATELLE INTEGRALE

Whole Wheat Pasta, Wild Mushrooms,
Butternut Squash, Baby Kale, Truffle Parmesan Fonduta

-CONTORNI-

Select two prior to event, served family style

SPINACI

Garlic, Hazelnuts, Raisins

BROCCOLI RABE

Garlic, Hot Pepper

ROASTED POTATOES

Rosemary & Garlic

-DOLCI-

Served family style

TIRAMISU

Shaved Chocolate, Espresso Crema

BUDINO

Warm Chocolate Pudding Cake, Vanilla Gelato

MENU OPTION -1-

3 Course Sit Down / \$70 Per Person

~ ANTIPASTI ~

Optional course, choice of three (+\$12)

~ PASTA ~

Choice of one, served with Focaccia di Recco

~ MAIN COURSE ~

Choice of three, served with family style Sides

~ DESSERT ~

Two, served family style

-ANTIPASTI-

Select three prior to event, served family style (+\$12)

FREDDI

PROSCIUTTO E PERA

Caramelized Pear Wrapped in Prosciutto

PEPERONE DOLCE

Fresh Buffalo Mozzarella, Marinated Sweet Peppers

TARTARE DI MANZO

Hand Cut Angus Black Beef, Olives, Capers, Shallots

CAPONATA BRUSCHETTA

Sicilian Sweet & Sour Eggplant

CALDI

POLIPO

Octopus, Umbrian Chickpeas, Tomato, Red Onion, Roasted Red Pepper, Black Olives, Sherry Vinaigrette

ARANCINI

Prosciutto Mozzarella Risotto Balls

CALAMARI FRITTI

Fried Calamari, Julienne Vegetables, Lemon-Chive Aioli

POLPETTINE

Beef & Pork Meatballs, Ricotta, Pomodoro

-PRIMI-

Select one prior to the event, individually plated

TRE FORMAGGI TORTELLINI

Melted Cherry Tomatoes, Basil

PICI ALLA TOSCANA

Twisted Pasta Strands, Tuscan Beef-Pork Ragù

PANSOTTI DI ZUCCA

Butternut Squash Ravioli, Poppyseed, Brown Butter Sage, Walnut Pesto, Amaretti Cookie Crumbles

TAGLIATELLE INTEGRALE

Whole Wheat Pasta, Wild Mushrooms, Butternut Squash, Baby Kale, Truffle Parmesan Fonduta

-SECONDI-

Select three prior to the event, individually plated

CARNE

AGNELLO ALLA GRIGLIA

Grilled Lamb Tenderloin, Roasted Vegetables, Natural Jus, Salsify Purée

POLLO ALLA PARMIGIANA

Breaded Chicken, Sauce Pomodoro, Mozzarella

BISTECCA ALLA GRIGLIA

Grilled Skirt Steak, Baby Carrots, Broccolini, Fingerling Potatoes, Garlic Aioli, Salsa Verde

PESCE



PESCE SPADA

Grilled Swordfish, Roasted Peppers, Tomato, Black Olives, Capers

BRANZINO CROCCANTE

Cannellini Beans, Escarole, Soffritto, Saffron Aioli, Smoked Paprika

-OR-

EGGPLANT PARMESAN

Sauce Pomodoro, Mozzarella

-CONTORNI-

Select two prior to event, served family style

SPINACI

Garlic, Hazelnuts, Raisins

BROCCOLI RABE

Garlic, Hot Pepper

BRUSSELS SPROUTS

Crispy Pancetta, Roasted Apple, Mint, Mustard-Apple Cider Vinaigrette

SPAGHETTI DI ZUCCA

Oven Roasted Spaghetti Squash, Truffle Butter, Garlic, Fresh Parsley

ROASTED POTATOES

Rosemary & Garlic

-DOLCI-

Select two prior to event, served family style

BUDINO

Warm Chocolate Pudding Cake, Vanilla Gelato

TIRAMISU

Shaved Chocolate, Espresso Crema

PANNA COTTA

Rhubarb & Apple Cider Panna Cotta, Apple Sorbetto

MENU OPTION -2-

3 Course Sit Down / \$85 Per Person

~ ANTIPASTI ~

Optional course, choice of three (+\$12)

~ SALAD ~

Choice of one, served with Focaccia di Recco

~ MAIN COURSE ~

Choice of three-, served with Pasta & Sides

~ DESSERT ~

Choice of two, served family style

ANTIPASTI-

Select three prior to event, served family style (+\$12)

FREDDI

PROSCIUTTO E PERA

Caramelized Pear Wrapped in Prosciutto

PEPERONE DOLCE

Fresh Buffalo Mozzarella, Marinated Sweet Peppers

TARTARE DI MANZO

Hand Cut Angus Black Beef, Olives, Capers, Shallots

CAPONATA BRUSCHETTA

Sicilian Sweet & Sour Eggplant

CALDI

POLIPO

Octopus, Umbrian Chickpeas, Semi-dried Tomato, Red Onion,
Roasted Red Pepper, Black Olives, Sherry Vinaigrette

ARANCINI

Prosciutto Mozzarella Risotto Balls

CALAMARI FRITTI

Fried Calamari, Julienne Vegetables, Lemon-Chive Aioli

POLPETTINE

Beef & Pork Meatballs, Ricotta, Pomodoro

-INSALATE-

Select one prior to the event, individually plated

CAESAR

Romaine, Croutons, Shaved Parmesan,
Caesar Dressing

RUCOLA

Arugula, Shaved Fennel, Pecorino,
Lemon Dressing

MISTA

Mixed Greens, Grapefruit, Gorgonzola,
Candied Hazelnuts, Honey Balsamic Vinaigrette

-SECONDI-

Select three prior to the event, individually plated

CARNE

AGNELLO ALLA GRIGLIA

Grilled Lamb Tenderloin, Roasted Vegetables,
Natural Jus, Salsify Purée

PETTO D' ANATRA

Fennel Spiced Duck Breast, Braised Lentils,
Tuscan Kale, Baby Carrots, Duck Jus

POLLO ALLA PARMIGIANA

Breaded Chicken, Sauce Pomodoro, Mozzarella

FILETTO

10 oz. Filet Mignon, Barolo Sauce, Roasted Garlic Aioli

PESCE



PESCE SPADA

Grilled Swordfish, Roasted Peppers, Tomato, Black Olives, Capers

BRANZINO CROCCANTE

Cannellini Beans, Escarole, Sofritto, Saffron Aioli, Smoked Paprika

PASTA

Select two prior to event,
served family style with Main Courses

TRE FORMAGGI TORTELLINI

Melted Cherry Tomatoes, Basil

PICI ALLA TOSCANA

Twisted Pasta Strands, Tuscan Beef-Pork Ragù

TAGLIATELLE INTEGRALE

Whole Wheat Pasta, Wild Mushrooms,
Butternut Squash, Baby Kale, Truffle Parmesan Fonduta

-CONTORNI-

Select two prior to the event, served family style

SPINACI

Garlic, Hazelnuts, Raisins

BROCCOLI RABE

Garlic, Hot Pepper

BRUSSELS SPROUTS

Crispy Pancetta, Roasted Apple, Mint, Mustard-Apple Cider Vinaigrette

SPAGHETTI DI ZUCCA

Oven Roasted Spaghetti Squash, Truffle Butter, Garlic, Fresh Parsley

ROASTED POTATOES

Rosemary & Garlic

-DOLCI-

Select two prior to the event, served family style

BUDINO

Warm Chocolate Pudding Cake, Vanilla Gelato

TIRAMISU

Shaved Chocolate, Espresso Crema

PANNA COTTA

Rhubarb & Apple Cider Panna Cotta,
Apple Sorbetto

TORTA DI RICOTTA

Ricotta Cheesecake, Amaretti Crust, Torrone Praline, Orange Gelato

MENU OPTION -3-

4 Course Sit Down / \$95 Per Person

~ ANTIPASTI ~

Optional course, choice of three (+\$12)

~ SALAD ~

Choice of one, served with Focaccia di Recco

~ PASTA ~

Choice of two, individually plated

~ MAIN COURSE ~

Choice of three, served with family style Sides

~ DESSERT ~

Choice of two, individually plated

-INSALATE-

Select one prior to the event, individually plated

CAESAR

Romaine, Croutons, Shaved Parmesan,
Caesar Dressing

RUCOLA

Arugula, Shaved Fennel, Pecorino,
Lemon Dressing

MISTA

Mixed Greens, Grapefruit, Gorgonzola,
Candied Hazelnuts, Honey Balsamic Vinaigrette

-PRIMI-

Select two prior to the event, served individually plated

PICI ALLA TOSCANA

Twisted Pasta Strands, Tuscan Beef-Pork Ragù

TRE FORMAGGI TORTELLINI

Melted Cherry Tomatoes, Basil

PANSOTTI DI ZUCCA

Butternut Squash Ravioli, Poppyseed, Brown Butter
Sage, Walnut Pesto, Amaretti Cookie Crumbles

TAGLIATELLE INTEGRALE

Whole Wheat Pasta, Wild Mushrooms,
Butternut Squash, Baby Kale, Truffle Parmesan Fonduta

-SECONDI-

Select three prior to the event, served individually plated

CARNE

AGNELLO ALLA GRIGLIA

Grilled Lamb Tenderloin, Roasted Vegetables,
Natural Jus, Salsify Puree

PETTO D' ANATRA

Fennel Spiced Duck Breast, Briased Lentils,
Tuscan Kale, Baby Carrots, Duck Jus

FILETTO

10 oz. Filet Mignon, Barolo Sauce, Roasted Garlic Aioli

PESCE



PESCE SPADA

Grilled Swordfish, Roasted Peppers, Tomato, Black Olives, Capers

BRANZINO CROCCANTE

Cannellini Beans, Escarole, Sofritto, Saffron Aioli, Smoked Paprika

CAPELANTE

Pan Seared Sea Scallops, Saffron Risotto,
Mixed Baby Carrots, Brussels Sprouts, Saffron Piccata

-CONTORNI-

Select two prior to event, served family style

SPINACI

Garlic, Hazelnuts, Raisins

BROCCOLI RABE

Garlic, Hot Pepper

BRUSSELS SPROUTS

Crispy Pancetta, Roasted Apple, Mint, Mustard-Apple Cider Vinaigrette

SPAGHETTI DI ZUCCA

Oven Roasted Spaghetti Squash,
Truffle Butter, Garlic, Fresh Parsley

ROASTED POTATOES

Rosemary & Garlic

-DOLCI-

Select two prior to the event, served individually plated

BUDINO

Warm Chocolate Pudding Cake, Vanilla Gelato

TIRAMISU

Shaved Chocolate, Espresso Crema

PANNA COTTA

Rhubarb & Apple Cider Panna Cotta,
Apple Sorbetto

TORTA DI RICOTTA

Ricotta Cheesecake, Amaretti Crust,
Torrone Praline, Marsala Caramel, Orange Gelato

-CATERING-

AVAILABLE FOR PICK-UP, OFFICE OR HOME DELIVERY

ANTIPASTI PLATTERS

Platters serve approximately 6

Umbriaco, Robiola, Pecorino Oro Antico, Gorgonzola Dolce
Fennel Chutney, Hazelnut Honey 35

Prosciutto, Buffalo Mozzarella & Arugula 50

Bruschetta-Tuscan Chicken Liver & Golden Raisins -Sicilian Eggplant Caponata-
-Herbed Ricotta, Butternut Squash, Pumpkin Seeds, Aged Balsamic- 27

Speck, Coppa, Prosciutto, Finocchiona
Peppadew, Mixed Olives 38

SALADS

Salads serve approximately 12

CAESAR

Romaine, Croutons, Caesar Dressing, Parmesan 52

RUCOLA

Arugula, Shaved Fennel, Pecorino, Lemon Dressing 52

INSALATA MISTA

Mixed Greens, Grapefruit, Gorgonzola, Candied Hazelnut,
Honey Balsamic Vinaigrette 52

Add Grilled Chicken + 30

Add Grilled Shrimp + 2 each

PANINI PLATTERS

*Platters include a full variety of Panini listed below
unless otherwise specified by the client.*

\$14 per person

PORCHETTA

House Made Porchetta, Broccoli Rabe,
Mustard & Roasted Garlic Aioli, Rosemary Ciabatta

POLLO

Grilled Chicken, Smoked Mozzarella, Prosciutto, Basil Aioli

GIARDINIERA

Grilled Vegetables, Soft Goat Cheese, Basil,
Balsamic, Extra Virgin Olive Oil

THE ROCKER

Soppressata, Prosciutto, Coppa, Sharp Provolone



SANDWICH BOX LUNCH

Choice of Panini, Pasta Salad, Green Salad or Caponata,
and Homemade Cookies

18

PASTAS

HALF / FULL

SPAGHETTI POMODORO

Tomato, Basil, Olive Oil

50 / 95

PENNE ALL'ARRABBIATA

"Angry Style", Spicy Tomato Sauce

50 / 95

ORECCHIETTE

"Little Ears", Broccoli Raab, Fennel Sausage

55 / 100

BUCATINI

Seasonal Vegetables, Garlic, White Wine

60 / 115

LASAGNE AL FORNO

"Kitchen Pot" - Layered with Bolognese Meat Sauce, Bechamel

60 / 115

MAIN COURSES

HALF / FULL

SALMON

Citrus Gremolata Crusted Salmon, Tri-Color Cauliflower,
Cauliflower Purée, Lemon-Caper Olive Oil

95 / 160

MANZO AL FORNO

Wood Roasted Hanger Steak

95 / 160

POLLO ALLA PARMIGIANA

Breaded Chicken, Sauce Pomodoro, Mozzarella

70 / 125

SIDES

SPINACI

Garlic, Hazelnuts, Raisins

44

BROCCOLI RABE

Garlic, Hot Pepper

40

EGGPLANT PARMIGIANA

Eggplant, Tomato, Basil, Mozzarella & Parmesan

52 / 95

POPETTINE

5 EACH

DESSERTS

TORTA RICOTTA

Ricotta Cheesecake

11 PER PERSON

TIRAMISU

Shaved Chocolate, Espresso Crema

11 PER PERSON

*All items listed above are available as Half Pans or Full Pans.
Depending on your appetite, a Half Pan feeds approximately 6-8 people
and a Full Pan feeds approximately 12-15 people.*

