

*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

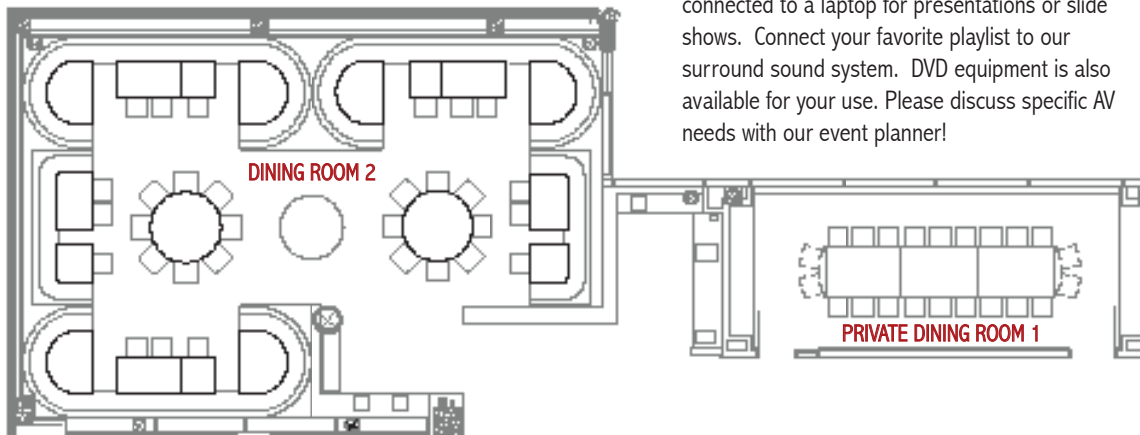
We specialize in off-site catering events of any size and style. Whether you are catering a luncheon in your office or planning a party in your home or other space, we will deliver! From simple drop off and set up, to party equipment rentals and staffing, we are capable of making your off-site event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

|  |  |
|--|--|
| <b>CAPRESE SKEWER</b><br>Fresh Tomato, Mozzarella, Basil                         | <b>PIZZA</b><br>Assorted Wood Oven Pizzas                            |
| <b>POLPETTINE</b><br>Beef & Pork Meatballs, Ricotta, Pomodoro                    | <b>TUNA TARTARE</b><br>Tuna Crostini, Cherry Pepper Spiced Aioli     |
| <b>CAPONATA CROSTINI</b><br>Sicilian Sweet & Sour Eggplant                       | <b>ARANCINI</b><br>Prosciutto Mozzarella Risotto Balls               |
| <b>PROSCIUTTO E MELON</b><br>Diced Melon Wrapped in Prosciutto                   | <b>GAMBERETTO SCAMPI</b><br>Shrimp & Garlic Skewer                   |
| <b>TARTARE DI BISTECCA</b><br>Finely Chopped Beef Filet on Parmesan Frico        | <b>SMOKED SALMON</b><br>Cornichon, Black Olives on Endive            |
| <b>CRAB CAKE</b><br>Zucchini, Lemon-Chive Aioli                                  | <b>STUFFED MUSHROOM CAPS</b><br>Basil, Ricotta                       |
| <b>RICOTTA CROSTINI</b><br>Lemon Zest Ricotta & Robiola Cheese, Spring Pea, Mint | <b>MOZZARELLA FRITTE</b><br>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

**SPINACI**

Spinach, Strawberries, Asparagus,  
Toasted Almonds, Ricotta Salata, Citrus-Sherry Vinaigrette

**-SECONDI-**

*Select three prior to the event, individually plated*

**CARNE**

**PORK TENDERLOIN**

Seared Pork Tenderloin Wrapped in Speck with Fresh Bean Ragù & Tuscan Kale

**POLLO ALLA PARMIGIANA**

Breaded Chicken, Sauce Pomodoro, Mozzarella

**PESCE**  


**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 Ragù

**TRE FORMAGGI TORTELLINI**

Melted Cherry Tomatoes, Basil

**TAGLIATELLE INTEGRALE**

Whole Wheat Pasta, Spring Peas, Mustard Greens,  
Porcini Mushrooms, 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

#### TOMATO BRUSCHETTA

Heirloom Tomato, Basil, Balsamic

#### PEPERONE DOLCE

Fresh Buffalo Mozzarella, Marinated Sweet Peppers

#### TARTARE DI MANZO

Hand Cut Angus Black Beef, Olives, Capers, Shallots

#### PROSCIUTTO E PERA

Caramelized Pear Wrapped in Prosciutto

#### CAPONATA BRUSCHETTA

Sicilian Sweet & Sour Eggplant

### CALDI

#### POLIPO

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

#### MOZZARELLA IN CAROZZA

Buffalo Mozzarella, Melted Heirloom Cherry Tomatoes, Basil Pesto

#### 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

#### BARBABIETOLE E TORTELLINI RICOTTA

Mozzarella & Ricotta filled Beet Tortellini, Hazelnut Pesto, Brown Butter, Baby Arugula

#### TAGLIATELLE INTEGRALE

Whole Wheat Pasta, Spring Peas, Mustard Greens, Porcini Mushrooms, Truffle Parmesan Fonduta

## -SECONDI-

Select three prior to the event, individually plated

### CARNE

#### PORK TENDERLOIN

Seared Pork Tenderloin Wrapped in Speck with Fresh Bean Ragù & Tuscan Kale

#### 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, Sofritto, 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

#### RAGU DI VERDURE

Corn, Quinoa, Roasted Red Peppers, Spring Onion, Asparagus, Artichokes, Ricotta Salata

#### 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

#### SPUMONI

Chocolate, Pistachio, Vanilla & Cherry-Almond Ice Cream with Toasted Meringue

## 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

#### TOMATO BRUSCHETTA

Heirloom Tomato, Basil, Balsamic

#### PEPERONE DOLCE

Fresh Buffalo Mozzarella, Marinated Sweet Peppers

#### TARTARE DI MANZO

Hand Cut Angus Black Beef, Olives, Capers, Shallots

#### PROSCIUTTO E PERA

Caramelized Pear Wrapped in Prosciutto

#### CAPONATA BRUSCHETTA

Sicilian Sweet & Sour Eggplant

### CALDI

#### POLIPO

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

#### MOZZARELLA IN CAROZZA

Buffalo Mozzarella, Melted Heirloom Cherry Tomatoes, Basil Pesto

#### 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

#### SPINACI

Spinach, Strawberries, Asparagus, Toasted Almonds, Ricotta Salata, Citrus-Sherry Vinaigrette

## -SECONDI-

Select three prior to the event, individually plated

### CARNE

#### PORK TENDERLOIN

Seared Pork Tenderloin Wrapped in Speck with Fresh Bean Ragú & Tuscan Kale

#### POLLO ALLA PARMIGIANA

Breaded Chicken, Sauce Pomodoro, Mozzarella

### FILETTO

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

#### VEAL ALLA SALTIMBOCCA

Prosciutto Wrapped Veal Tenderloin, Wild Mushroom-Marsala Ragú, Kale Farro Risotto

### 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 Ragú

#### TAGLIATELLE INTEGRALE

Whole Wheat Pasta, Spring Peas, Mustard Greens, Porcini Mushrooms, 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

#### RAGU DI VERDURE

Corn, Quinoa, Roasted Red Peppers, Spring Onion, Asparagus, Artichokes, Ricotta Salata

#### 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

#### SPUMONI

Chocolate, Pistachio, Vanilla & Cherry-Almond Ice Cream with Toasted Meringue

#### CANNOLI

Ricotta Cream, Candied Pistachios, Mixed Berries

## 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

### SPINACI

Spinach, Strawberries, Asparagus,  
Toasted Almonds, Ricotta Salata, Citrus-Sherry 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

### BARBABIETOLE E TORTELLINI RICOTTA

Mozzarella & Ricotta filled Beet Tortellini,  
Hazelnut Pesto, Brown Butter, Baby Arugula

### TAGLIATELLE INTEGRALE

Whole Wheat Pasta, Spring Peas, Mustard Greens,  
Porcini Mushrooms, Truffle Parmesan Fonduta

## -SECONDI-

*Select three prior to the event, served individually plated*

### CARNE

### PORK TENDERLOIN

Seared Pork Tenderloin Wrapped in Speck  
with Fresh Bean Ragù & Tuscan Kale

### FILETTO

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

### VEAL ALLA SALTIMBOCCA

Prosciutto Wrapped Veal Tenderloin,  
Wild Mushroom-Marsala Ragù, Kale Farro Risotto

### 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, Fregola, Green Asparagus,  
Vidalia Onions, Kumquat Sauce

## -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

### RAGU DI VERDURE

Corn, Quinoa, Roasted Red Peppers,  
Spring Onion, Asparagus, Artichokes, Ricotta Salata

### 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

### SPUMONI

Chocolate, Pistachio, Vanilla & Cherry-Almond Ice Cream with  
Toasted Meringue

### CANNOLI

Ricotta Cream, Candied Pistachios, Mixed Berries

# -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 38

Prosciutto, Buffalo Mozzarella & Arugula 50

Bruschetta-Tuscan Chicken Liver & Golden Raisins -Sicilian Eggplant Caponata-  
-Lemon Zest Ricotta, Spring Pea, Mint- 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

SPAGHETTI POMODORO HALF / FULL  
50 / 95  
Tomato, Basil, Olive Oil

PENNE ALL'ARRABBIATA 50 / 95  
"Angry Style", Spicy Tomato Sauce

ORECCHIETTE 55 / 100  
"Little Ears", Broccoli Raab, Fennel Sausage

BUCATINI 60 / 115  
Seasonal Vegetables, Garlic, White Wine

LASAGNE AL FORNO 60 / 115  
"Kitchen Pot" - Layered with Bolognese Meat Sauce, Bechamel

## MAIN COURSES

SALMON HALF / FULL  
95 / 160  
Citrus Gremolata Crusted Salmon, Tri-Color Cauliflower,  
Cauliflower Purée, Lemon-Caper Olive Oil

MANZO AL FORNO 95 / 160  
Wood Roasted Hanger Steak

POLLO ALLA PARMIGIANA 70 / 125  
Breaded Chicken, Sauce Pomodoro, Mozzarella

## SIDES

SPINACI 44  
Garlic, Hazelnuts, Raisins

BROCCOLI RABE 40  
Garlic, Hot Pepper

EGGPLANT PARMIGIANA 52 / 95  
Baked Eggplant, Tomato, Basil, Mozzarella & Parmesan

POPETTINE 5 EACH  
Beef & Pork Meatballs, Ricotta, Pomodoro

## DESSERTS

TORTA RICOTTA 11 PER PERSON  
Ricotta Cheesecake

TIRAMISU 11 PER PERSON  
Shaved Chocolate, Espresso Crema

*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.*

