



NONNA

family | friends | food



CATERING MENU

203.992.1888

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Half Tray – 6-8 People Full Tray – 14-16 People

APPETIZERS & SIDES —		
	Half	Full
Asparagi Gratinati / Grilled asparagus, bread crumbs, parmigiana and lemon	MP	MP
Baked Clams / Chopped clams baked with italian bread crumbs & fresh herbs	40	70
Broccoli Rabe / Sauteed fresh broccoli rabe with EVOO & roasted garlic	MP	MP
Broccoli Rabe with Sausage	MP	MP
Brushetta / Crostini with marinated Roma tomato and onions	\$2 / pie	ece
Buffalo Wings (35ct / 70ct) / Served: mild or hot	30	55
Chicken Fingers (30ct / 60ct) / Crispy breaded chicken tenders seved with variety of sauce	30	65
Clams Casino / Whole little neck clams roasted with sweet peppers and pancetta	40	70
Cocktail Franks / Baked mini premium hot dogs in a pastry crust	40	70
Eggplant Rollantini / Served with your choice of sauce	60	75
Fritto Misto Platter / Mozzarella sticks, chicken tenders and buffalo wings	45	80
Fried Calamari / Crispy calamari served with marinara sauce	55	80
Garlic Bread / Garlic Bread Parmigiana / Italian bread toasted, butter, garlic & herbs	\$4/10'	' wedge
Garlic Knots / House made pizza dough twists tossed in EVOO, garlic and herbs	20	40
Grilled Vegetables / Seasonal vegetables grilled only brushed with EVOO	40	70
Italian Antipasto / Prosciutto, mozzarella, artichokes, roasted peppers, olives, sopressata & reggiano cheese	50	70
Meatballs / Homemade Italian meatballs served in pomodoro sauce	40	70
Mozzarella Sticks (30 ct / 65ct) / Breaded crispy mozzarella served with marinara sauce	30	65
Mussels Rosso / Mussels simmered in a marinara sauce	40	70
Mussles Bianco / Mussels simmered in a lemon white wine, butter and garlic sauce	40	70
Arancini (15ct / 30ct) / Crispy panko rissotto croquettes with mozzarella and sweet peas	30	65
Sausage / Italian sausage in a pomodoro sauce	40	70
Shrimp Cocktail / Wild Shrimp served with cocktail sauce	90	120
Zuchini Sticks / Breaded and fried zuchini sticks served with marinara sauce	40	70

PIZZA

Any style and any size. Please refer to main menu.

PASTA

Choose your favorite pasta with any of our homemade sauces!

Pasta Choices

Also Available (add \$5)

Penne, Linguini, Spaghetti, Fettuccine, Angel Hair

Whole Wheat Penne, Gluten Free Penne, Cavatelli , Gnocchi

	Half	Full
Aglio and Olio / Extra virgin olive oil, fresh roasted garlic, and fresh parsley	50	75
Alfredo / Simply done	55	80
Meatballs / in our homemade pomodoro sauce	50	75
Pomodoro / Fresh homemade tomatoes, basil and italian herbs	50	75
Sausage / in our homemade pomodoro sauce	50	75
Bolognese / Traditional meat sauce with a touch of cream	55	80
Meat / Homemade pomodoro sauce with chopped meat	50	75
Pesto / Pureed basil, parmasean, pignoli nuts, and EVOO	50	75
Primavera / Medley of mixed seasonal vegetables in pomodoro or white wine and garlic sauce	60	85
Vodka / Our signature homemade pink cream sauce with pancetta and a splash of vodka	55	80
Broccoli / Simply done	50	75
Clams / Prepared red (in a light marinara sauce) or white (white wine lemon and garlic)	55	75
Cheese Ravioli (25ct / 50ct) / In any of our sauces (please ask about our seasonal stuffed ravioli)	55	80
Clams Oregenata / Whole clams sautéed in white wine, bread crumbs and lemon	60	80
Barese / Broccoli rabe, crumbled sausage and EVOO	55	80
Pescatore / Medley of fresh calamari, shrimps, mussels, scungilli, clams w/ herbs in a pomodoro sauce	80	120

PASTA FROM THE OVEN

Meat Lasagna / 3 layers of fresh pasta sheets, with ricotta, chopped meat, fresh mozzarella & pomodoro sauce	65	90
Baked Ziti / With ricotta cheese, and melted mozzarella and pomodoro sauce	40	70
Baked Manicotti or Jumbo Shells (15ct/ 32ct)	50	75
Baked Rigatoni Norma / Tossed with eggplant, fresh mozzarella, & ricotta cheese	50	75

ENTREES



Chicken Cacciatore / Chicken simmered with mushrooms, peppers & onions in pomodoro sauce	60	80
Chicken Francese / Boneless chicken breast in lemon, butter and white wine	70	90
Chicken Scarpiello / Chicken morsels, cherry peppers, sweet peppers in a tangy rosemary wine sauce	70	90
Chicken Marsala / Boneless breast of chicken simmered with mushrooms in our Marsala wine sauce	70	90
Chicken Parmigiana / Breaded crispy chicken baked with fresh mozzarella and pomodoro sauce	70	90
Chicken Balsamico / Boneless chicken breast simmered with artichoke hearts in a balsamic sauce	70	90
Chicken Sorrentino / Breast of chicken layered with eggplant, mozzarella & sliced tomato in a sherry sauce	70	90
Rotisserie Fired Chicken / ½ of a rotisserie fired chicken seasoned with Italian herbs and EVOO	70	120



	Half	FUII
Sole Francese / Battered filet of sole in lemon, white wine and butter	85	120
Shrimp Francese / Butterflied wild shrimp battered in lemon, white wine & butter	85	120
Shrimp Parmigianna / Breaded & fried shrimp topped with our pomodoro sauce & cheese baked	80	115
Shrimp Marecchiara or Fra Diavolo / Wild shrimp simmered in a light marinara sauce or in a light marinara with added red pepper flakes	80	115
Salmon / Grilled salmon, with lemon slices and italian herbs	80	110
Sole Oregenata / Baked filet of sole, topped with panko crumbs, oregenao and fresh herbs	80	115

Other fish preparations upon request include

grilled, pan seared, steamed, blackened, sautéed and fried

Please ask about other market fish

(flounder, striped bass, bronzini, swordfish, halibut, tuna, cod, skate, lobster, soft shell crab) & your choice of sauces and preparations.



Veal Picatta / Veal scaloppini sautéed with capers, lemon butter & white wine sauce	80	110
Veal Marsala / Veal served with mushrooms in a marsala wine brown sauce	80	110
Veal Parmigiana / Breaded thinly pounded veal baked with fresh mozzarella and pomodoro sauce	80	110
Veal Saltinbocca / Veal topped with spinach, prosciutto, melted mozzarella in a brown sauce	90	120
Veal Francese / Veal scallopini sautéed in lemon, butter and white wine sauce	80	110
Veal Cacciatore / Veal cutlet simmered with mushrooms, peppers & onions in a pomodoro sauce	80	110
Veal Sorrentino / Veal scallopini layered with eggplant, sliced tomato and fresh mozzarella in sherry sauce	85	110
Sausage & Peppers / Italian sausage with carmelized onions and sweet peppers	65	85
Lamb Ossobucco / Slowly braised Lamb Ossobucco in a homemade brown sauce	80 (4pc)	150 (8pc)
Beef Short Ribs / Angus beef short ribs, brushed with homemde BBQ sauce and slowly baked	85	125

VEGETARIAN & SIDES

Eggplant Parmigiana / Baked with fresh mozzarella and pomodoro sauce	55	75
Eggplant Rollintini / Egglant stuffed with ricotta and mozzarella cheese in pomodoro sauce	60	80
Veggie Lasagna / 3 levels of layered pasta sheets with ricotta, mozzarella, pecorino cheese & mixed veggies	65	90
Sautéed Broccoli or Spinach / Fresh broccoli or spinach sautéed in EVOO & sliced roasted garlic	35	55
Sautéed Escarole and White Beans / Fresh escarole, white beans sautéed in EVOO & sliced roasted garlic	35	55
Sautéed Broccoli Rabe / Fresh broccoli rabe sautéed with EVOO & roasted garlic	MP	MP
Roasted Potatoes / Baby potatoes slowly roasted with rosemary, sea salt and EVOO	30	45
Green Bean Almodine / Green beans with slivered almonds tossed with EVOO	35	55

PARTY SUBS

3, 4, 6 ft available. Ask about other sandwich options.

Homemade Cole Slaw, Macaroni Salad or Potato Salad	20	40	
Italian / Salami, ham, prosciutto, provolone, roasted peppers, lettuce and tomato, EVOO & Balsamic	\$19 per foot		
American / Ham, turkey, american cheese, lettuce, tomato and mayo	\$17 pe	r foot	
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PANINI & WRAPS

The following are available on wraps or homemade panini bread Choose one or more for an assorted platter (8 per platter)

\$79.95 Per Platter

Veggie / Grilled zucchini, portabella mushrooms, roasted peppers, yellow squash, grilled tomatoes with a light pesto

Pollo Fresco / Grilled chicken, tomato, fresh mozzarella, avocado and aruqula

The Nonna / Chicken cutlet, broccoli rabe and provolone

Parma / Prosciutto, fresh mozzarella, tomato, arugula and EVOO

The Greenwich / *Grilled Eggplant, tomato and goat cheese*

Caprese / Fresh mozzarella, tomato, basil and EVOO

Smoked Salmon / *Red onions, tomatoes, cusabi dressing (yogurt, dill, cucumbers)*

Italiano / Chicken cutlet, Arugula, roasted peppers and fresh mozzarella

SALAD

House Garden / Baby mesculin greens, carrots, cucumbers, tomatoes, olives and red onions	30	45
Bella Nonna / Mixed greens, tomatoes, roasted peppers, asparagus, carrots, cucumbers, roasted corn, red onion, olives and fresh mozzarella	50	65
Ceasar / Romaine lettuce, croutons and freshed shaved parmasean	35	50
Cobb / Grilled chicken, cucumbers, roasted peppers, hard boiled eggs, red onion, mushrooms, olives & bacon bits	45	70
Greek / Romaine lettuce, tomaotes, cucumbers, red onion, grape leafs, feta cheese, olives	45	70
Railroad / Mixed greens, walnuts, almonds, pears, dried cranberries and gorgonzola	45	70
Chefs / House garden salad, ham, turkey, mozzarella, hard boiled egg	45	70
Tri Color / Radicchio, endive, arugula and parmasean cheese	45	70
Arugula or Spinach / Tomatoes, cucumbers, olives and mushrooms	35	50
Seafood / A medley of shrimp, calamari, scungili, olives, onions and tomato in lemon EVOO marinade	70	95
Baby Kale / Baby kale, mixed greens, almonds, chick peas, carrots, tomatoes	45	70
Canrese / Sliced heefstabe tomatoes layered with fresh mozzarella and hasil with Ralsamic & FVOO	45	70

Dressings

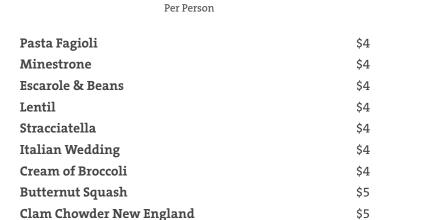
House Creamy Italian, Balsamic, French, Bleu Cheese, Thousand Island, Ranch, Honey Mustard, EVOO and Vinegar, Raspberry Vinaigrette

Cheeses

Fresh Mozzarella, Shredded Mozzarella, Provolone, Feta, Goat, Shaved Parmasean, Gorgonzola

Additional Options

Grilled Chicken H:15 F:25 / Chicken Cutlet H:15 F:25 / Shrimp H:20 F:30



SOUPS

Ask About Corporate Disounts. Call to discuss pricing, staffing & equipment needs.

Be sure to inform us of any **food allergies**.

Ask about specials and special requests will also be fulfilled... **Even if it's not on the menu we can MOST LIKELY make it!**

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