

SIGNATURE DISHES

Half Tray (6-8) Full Tray (12-15)
2-day advance notice required

VEAL ROLLATINI

Pounded & rolled with mascarpone, prosciutto, finished with a wild mushroom sauce. HT 100.00 FT 190.00

BRANZINO

Oreganata or Piccata. HT 95.00 FT 180.00

SALMON FRANCESE

Sauteed salmon in a lemon & butter sauce with fresh chopped parsley. HT 95.00 FT 180.00

GRILLED LAMB CHOPS

HT 140.00 FT 270.00

BRAISED SHORT RIBS

Braised for 4 hours & served in red sauce. HT 100.00 FT 190.00

TRES CARNE PASTA

Braised short ribs, meatballs, grilled sausage, San Marzano tomato sauce HT 95.00 FT 180.00

PANINIS & WRAPS

Choose from our wide selection below or CYO 150.00 per dozen

DA NONNA ROSA

Tender grilled chicken, sauteed baby leaf spinach, provolone.

VEGETARIAN

Grilled seasonal vegetables drizzled with aged balsamic & extra virgin olive oil.

THE LEO

Grilled Italian sausage, sauteed escarole, cherry peppers.

GRILLED CHICKEN & PORTABELLO

Roasted peppers, fresh mozzarella, arugula, white balsamic.

THE NAPOLITANO

Fresh mozzarella, roasted red peppers, prosciutto, drizzled with basil pesto infused olive oil.

MEDITERRANEAN

Grilled shrimp or skirt steak, feta, avocado, tomato, red onion, romaine. +\$20 per dozen

VALDOSTANA

Fontina, prosciutto cotto, sauteed mushrooms.

ITALIAN TUNA FISH

With mixed greens, tomatoes, onions, pimienta, mustard & mayonnaise.

CHICKEN BLT

Tender fried chicken, bacon, cheddar, lettuce, tomato, ranch dressing.

BLACKENED CHICKEN AVOCADO

With lettuce, tomato, red onion & feta.

GRILLED CHICKEN

With Caesar salad & fresh mozzarella.

GRILLED CHICKEN SPRING MIX

Fresh mozzarella, roasted peppers, tomatoes.

BUFFALO CHICKEN

With blue cheese & romaine lettuce.

BBQ CHICKEN

With apple wood bacon & provolone.

THE ITALIANO

Roasted peppers, imported prosciutto, fresh mozzarella, arugula.

VEGETABLES

Half Tray (6-8) Full Tray (12-15)

STRING BEANS & CARROTS

Sauteed in garlic & oil. HT 55.00 FT 90.00

BROCCOLI

Sauteed in garlic & oil. HT 55.00 FT 90.00

BROCCOLI DI RABE

Sauteed in garlic & oil. HT 60.00 FT 100.00

EGGPLANT

Eggplant, plum tomatoes, garlic, basil, spotted with fresh ricotta. HT 55.00 FT 90.00

GRILLED VEGETABLES

Grilled then splashed with balsamic vinegar & extra virgin olive oil. HT 55.00 FT 90.00

MIXED VEGETABLES

HT 55.00 FT 90.00

MASHED POTATOES

HT 55 FT 90

DESSERTS

Half Tray (10-12) Full Tray (15-18)

HOMEMADE ITALIAN CHEESECAKE

HT 65 FT 105

HOMEMADE TIRAMISU

HT 65.00 FT 105.00

DESSERT PLATTER

HT 65.00 FT 105.00

FRESH FRUIT PLATTER

HT 60.00 FT 100.00

CANNOLIS

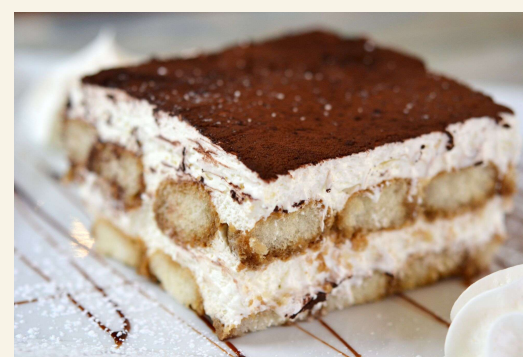
1 DOZEN 60.00 | 2 DOZEN 75.00 | 3 DOZEN 105.00

Heroes

3 - 4 - 5 - 6 FOOT HEROES

Design Your Own! \$25 per Foot

All Catering Orders
Include Complimentary
Focaccia Bread & Setup
Chafing Dishes, Sternos
& Racks
\$15 Deposit Per Set



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Delivery - Takeout - Pickup -

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APPETIZERS

Half Tray (6-8) Full Tray (12-15)

CLASSIC COLD ITALIAN ANTIPASTO

Sliced imported prosciutto di Parma, fresh mozzarella, marinated artichoke hearts, imported olives, flame roasted peppers, sopressata, provolone. **HT 90.00 FT 140.00**

NONNA ROSA MEATBALLS

Homemade blend of veal, pork, beef. **HT 60.00 FT 105.00**

CALAMARI FRITTI

Lightly breaded and fried. Served with lemon wedges and marinara sauce **HT 60.00 FT 105.00**

BAKED CLAMS

Littleneck clams baked on half shell, topped with herbed breadcrumbs. **HT 70.00 FT 120.00**

CRISPY COMBO

Combination of mozzarella sticks, zucchini sticks, chicken fingers, served with marinara sauce. **HT 65.00 FT 110**

POTATO CROQUETTES

Pan fried croquettes, grated parmesan. **HT 60.00 FT 110.00**

MAC & CHEESE

Shredded mozzarella & cheddar baked with toasted bread crumbs **HT 60.00 FT 110**

PRINCE EDWARD ISLAND MUSSELS

Red sauce or garlic & oil. **HT 65.00 FT 115.00**

EGGPLANT ROLLATINI

Breaded eggplant rolled with fresh mozzarella, herbed ricotta, topped with shredded mozzarella then baked tomato sauce. **HT 65.00 FT 110.00**

ARANCINI (RICE BALLS)

Hand rolled rice balls filled with cheese, sweet peas, served with marinara sauce. **HT 55.00 FT 100.00**

STUFFED MUSHROOMS

Stuffed with diced seasonal vegetables mixed with breadcrumbs then baked with garlic, herbs, Parmigiano cheese. **HT 55.00 FT 95.00**

BRUSCHETTA

Lightly toasted garlic bread seasoned with herbs, extra virgin olive oil, smothered with diced plum tomatoes. **HT 55.00 FT 95.00**

BUFFALO CHICKEN WINGS

Served with blue cheese, hot sauce or barbeque sauce, garnished with celery & carrots. **HT 65.00 FT 115.00**

SALAD BOWLS

Half Bowl (6-8)

NONNA ROSA TOSSED SALAD

Mesclun & romaine, carrots, olives, pimientos, chickpeas, cucumbers, red cabbage, tomatoes, shredded mozzarella, Italian dressing. **HB 55.00 FB 70.00**

CAESAR SALAD

Romaine, croutons, shaved Parmigiana & our homemade Caesar dressing. **HB 55.00 FB 70.00**

SPINACH SALAD

Applewood smoked bacon, mushrooms, gorgonzola, creamy aged balsamic dressing. **HB 60.00 FB 80.00**

GREEK SALAD

Romaine, peppers, onions, tomatoes, Kalamata olives, cucumbers, feta, oil & vinegar dressing. **HB 60.00 FB 80.00**

ROASTED BUTTERNUT SQUASH SALAD

Spring mix, roasted butternut squash, sliced almonds, cherry tomatoes, herbed goat cheese, white balsamic dressing **HB 60.00 FB 80.00**

Full Bowl (12-15)

INSALATA MISTA SALAD

Organic mixed greens, cranberries, walnuts, tomatoes, cucumbers, Granny Smith apples, gorgonzola, white balsamic dressing. **HB 60.00 FB 80.00**

PARK SLOPE SALAD

Spring mix, candied walnuts, dried cranberries, goat cheese, tomatoes, raspberry vinaigrette. **HB 60.00 FB 80.00**

ROASTED BEET SALAD

Roasted beets, goat cheese, mixed greens, Italian dressing **HB 60.00 FB 80.00**

ADD PROTEINS

GRILLED CHICKEN

HT 20 FT 40.

BUFFALO OR BLACKENED CHICKEN

HT 25 FT 50

SHRIMP

HT 45 FT 85

SALMON

HT 45 FT 85

CRISPY CHICKEN STRIPS

HT 20 FT 40

SLICED STEAK

HT 50 FT 90

PASTA

Half Tray (6-8) Full Tray (12-15)

FILETTO DI POMODORO

Classic Italian tomato sauce made with ripe plum tomatoes, onions, olive oil. **HT 55.00 FT 95.00**

VODKA

Pomodoro sauce with a touch of cream & a splash of vodka. **HT 65.00 FT 110.00**

ALLA NONNA

Spinach, sun-dried tomatoes, baby shrimp, chicken, garlic & oil, brodino sauce. **HT 75.00 FT 125.00**

AMICI

Pasta with grilled chicken, shrimp, sun-dried tomatoes & basil, sauteed in a lemon garlic & oil sauce. **HT 75.00 FT 125.00**

PRIMAVERA

Seasonal vegetables sauteed in garlic & olive oil or tomato sauce. **HT 65.00 FT 110.00**

BOLOGNESE

Fresh ground beef, pork & veal in a hearty tomato sauce. **HT 65.00 FT 105.00**

PASTA WITH BROCCOLI OR SPINACH

Sauteed in garlic & olive oil. **HT 55.00 FT 95.00**

MELAZANE

Cubed eggplant sauteed in marinara sauce, spotted ricotta cheese. **HT 55.00 FT 90.00**

VONGOLE (ROSSO O BIANCO)

Littleneck clams sauteed in white wine with garlic & oil or plum tomato broth. **HT 65.00 FT 110.00**

PASTA AL SALMONE

Salmon sauteed with spinach, cherry tomatoes, extra virgin olive oil & fresh garlic. **HT 75.00 FT 120.00**

PASTA WITH BROCCOLI RABE

Garlic & oil. **HT 60.00 FT 95.00**

PASTA ALFREDO

Creamy Parmigiano sauce with Italian ham. **HT 65.00 FT 105.00**

GNOCCHI ALLA CAPRESE

Homemade fresh potato gnocchi served with Pomodoro sauce, basil, fresh mozzarella. **HT 65.00 FT 105.00**

JUMBO SHRIMP PASTA

Marinara, fra diavolo or white wine sauce. **HT 75.00 FT 125.00**

GENOVESE (BASIL PESTO SAUCE)

Basil pesto with toasted pignoli nuts. **HT 65.00 FT 105.00**

FRUTTI DI MARE

Tender calamari, Prince Edward mussels, Littleneck clams, jumbo shrimp in marinara or garlic & oil sauce. **HT 75.00 FT 125.00**

PASTA ALLA ROSA

Tender chicken, crumbled Italian sausage, baby leaf spinach, finished in a creamy pink sauce with cubed fresh mozzarella. **HT 70.00 FT 110.00**

FUNGHI MISTI

Mixed wild mushrooms & shallots with a touch of cream. **HT 65.00 FT 105.00**

PASTA CHOICES:

SPAGHETTI, LINGUINI, ZITI, PENNE, CAPELLINI, RIGATONI OR FARFALLE.

GLUTEN FREE PASTA

Additional charge

HOMEMADE - CAVATELLI, GNOCCHI, FETTUCCINE, PAPPARDELLE, ORECCHIETTE

PASTA AL FORNO

Half Tray (6-8)

Full Tray (12-15)

BAKED CHEESE RAVIOLI

HT 65.00 FT 110.00

BAKED STUFFED SHELLS

HT 65.00 FT 110.00

BAKED MANICOTTI

HT 65.00 FT 110.00

ITALIAN TRIO

Manicotti, stuffed shells & meat lasagna in marinara sauce with melted mozzarella **HT 65.00 FT 110.00**

BAKED MEAT LASAGNA

HT 75.00 FT 130.00

BAKED EGGPLANT & SPINACH LASAGNA

HT 70.00 FT 120.00

BAKED ZITI

HT 65.00 FT 110.00

BAKED ZITI SICILIANO

HT 65.00 FT 110.00



ENTREES

Half Tray (6-8) Full Tray (12-15)

CHICKEN CUTLET PARMIGIANA

HT 65.00 FT 120.00

CHICKEN MARTINO

Tender chicken breast topped with asparagus & fresh homemade mozzarella in a brown Madeira sauce. **HT 75.00 FT 135.00**

CHICKEN VESUVIO

Grilled chicken breast topped with sauteed seasonal vegetables. **HT 65.00 FT 115.00**

CHICKEN FRANCESE

Battered chicken breast braised in lemon, butter, white wine sauce. **HT 70.00 FT 125.00**

CHICKEN PORTOBELLO

Tender chicken breast topped with portobello mushrooms, capers & fresh homemade mozzarella in a brown sherry sauce. **HT 70.00 FT 125.00**

THE AMALFI

Grilled chicken, broccoli di rabe, sliced cherry peppers. **HT 65.00 FT 120.00**

CHICKEN MARSALA

Tender chicken breast, fresh mushrooms, classic marsala sauce. **HT 70.00 FT 125.00**

CHICKEN BRUSCHETTA

Lightly fried breaded chicken topped with tomato & red onion bruschetta. **HT 70.00 FT 120.00**

CHICKEN PICCATA

Tender chicken breast with capers in lemon, butter & white wine sauce. **HT 70.00 FT 120.00**

EGGPLANT PARMIGIANA

HT 60.00 FT 105.00

CHICKEN & SAUSAGE GIAMBOTTA

Juicy bone-in chicken & homemade sausage with peppers, onions, mushrooms & potatoes in a tangy brown sauce. **70 125**

CHICKEN CONTADINA

Tender chicken, sausage, potatoes & cherry peppers in a light white wine sauce **HT 70.00 FT 125.00**

CHICKEN ROLLATINI

Pounded chicken rolled with mascarpone & ham finished with wild mushroom brown sauce **HT 85.00 FT 155.00**

CHICKEN ALLA ROSA

Chicken breast pan seared with fresh herbs; olive oil, & imported red wine vinegar; roasted to perfection **HT 75.00 FT 135.00**

VEAL PARMIGIANA

Tender breaded veal with tomato sauce & melted mozzarella cheese **HT 80.00 FT 135.00**

VEAL FRANCESE

Tender battered veal braised in lemon, butter & white wine **HT 80.00 FT 135.00**

VEAL MARSALA

Tender veal & fresh mushrooms sauteed in a classic marsala sauce **HT 80.00 FT 135.00**

VEAL SALTIMBOCCA

Tender veal topped with imported prosciutto, spinach & fresh homemade mozzarella in a brown sherry sauce **HT 85.00 FT 140.00**

SAUSAGE, PEPPERS & ONIONS

Sweet sausage sauteed in garlic & oil or tomato sauce **HT 65.00 FT 115.00**

SKIRT STEAK PIZZAIOLA

Skirt steak sauteed with mushrooms & onions in red wine tomato sauce **HT 85.00 FT 160.00**

SEAFOOD

Half Tray (6-8)

Full Tray (12-15)

SHRIMP SCAMPI

Succulent shrimp sauteed in lemon, butter & white wine sauce. **HT 85.00 FT 155.00**

SHRIMP FRANCESE

Battered shrimp sauteed in lemon, butter & white wine sauce. **HT 85.00 FT 155.00**

SALMON CALABRESE

Salmon filet broiled & topped with bruschetta, tomatoes, red onions, Kalamata olives & white wine sauce. **HT 85.00 FT 155.00**