

## 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

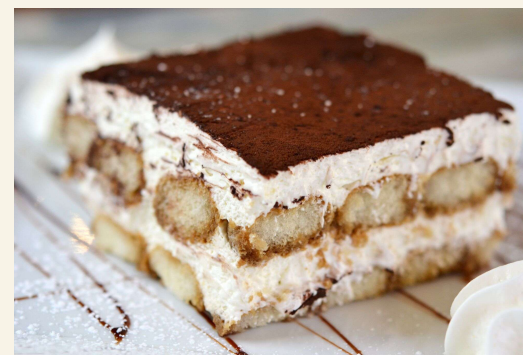
1 DOZEN 60.00 | 2 DOZEN 75.00 | 3 DOZEN 105.00

## 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



# Da Nonna Rosa

## CATERING MENU



140 7th Avenue  
Brooklyn, NY 11215

📞 718-788-6225

[www.danonnarosaparkslope.com](http://www.danonnarosaparkslope.com)

Host any Private Event on our Second Floor!

Open 7 Days a Week!  
10a.,m-11p.m

Delivery - Takeout - Pickup -

Banquet Hall Holds up to 80 Guests!



## 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