

## 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 120.00 FT 210.00

### BRANZINO

Oreganata or Piccata. HT 100.00 FT 185.00

### SALMON FRANCESE

Sauteed salmon in a lemon & butter sauce with fresh chopped parsley. HT 110.00 FT 200.00

### GRILLED LAMB CHOPS

HT 220.00 FT (35-40 lamb chops) 380.00

### BRAISED SHORT RIBS

Braised for 4 hours & served in red sauce. HT 120.00 FT 210.00

### TRES CARNE PASTA

Braised short ribs, meatballs, grilled sausage, San Marzano tomato sauce HT 100.00 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, pimiento, 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 75.00 FT 105.00

### 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

Full Tray 65.00

### HOMEMADE TIRAMISU

HT 65.00 FT 105.00

### DESSERT PLATTER

HT 65.00 FT 105.00

### FRESH FRUIT PLATTER

HT 50.00 FT 90.00

### CANNOLIS

1 DOZEN 60.00 | 2 DOZEN 75.00 | 3 DOZEN 105.00

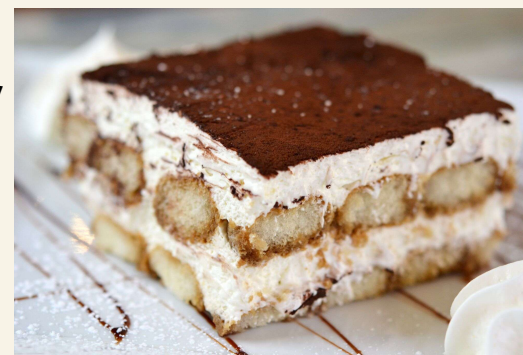
## Heroes

### 3 - 4 - 5 - 6 FOOT HEROES

Design Your Own! \$25 per Foot

All Catering Orders  
Include Complimentary  
Focaccia Bread

Chafing Dishes & Racks  
\$15 Deposit Per Set



# Da Nonna Rosa

## CATERING MENU



140 7th Avenue  
Brooklyn, NY 11215

718-788-6225  
www.danonnarosas.com

Host any Private Event on our Second Floor!  
Open 7 Days a Week!

Delivery - Takeout - Pickup - Banquet Hall



## 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 100.00

**CALAMARI FRITTI**  
Golden fried calamari with fresh marinara sauce. HT 55.00 FT 90.00

**CALAMARI**  
Lightly breaded and fried. Served with lemon wedges and marinara sauce HT 55.00 FT 90.00

**BAKED CLAMS**  
Littleneck clams baked on half shell, topped with herbed breadcrumbs. HT 65.00 FT 110.00

**CRISPY COMBO**  
Combination of mozzarella sticks, zucchini sticks, chicken fingers, served with marinara sauce. HT 60.00 FT 105

**POTATO CROQUETTES**  
Pan fried croquettes, grated parmesan. HT 60.00 FT 105.00

**MAC & CHEESE**  
Shredded mozzarella & cheddar baked with toasted bread crumbs HT 60.00 FT 105

## 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 50.00 FB 65.00

**CAESAR SALAD**  
Romaine, croutons, shaved Parmigiana & our homemade Caesar dressing. HB 50.00 FB 65.00

**SPINACH SALAD**  
Applewood smoked bacon, mushrooms, gorgonzola, creamy aged balsamic dressing. HB 55.00 FB 80.00

**GREEK SALAD**  
Romaine, peppers, onions, tomatoes, Kalamata olives, cucumbers, feta, oil & vinegar dressing. HB 55.00 FB 80.00

**ROASTED BUTTERNUT SQUASH SALAD**  
Spring mix, roasted butternut squash, sliced almonds, cherry tomatoes, herbed goat cheese, white balsamic dressing HB 55.00 FB 80.00

### 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 95.00

**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 50.00 FT 90.00

**BUFFALO CHICKEN WINGS**  
Served with blue cheese, hot sauce or barbeque sauce, garnished with celery & carrots. HT 65.00 FT 110.00

**INSALATA MISTA SALAD**  
Organic mixed greens, cranberries, walnuts, tomatoes, cucumbers, Granny Smith apples, gorgonzola, white balsamic dressing. HB 55.00 FB 80.00

**PARK SLOPE SALAD**  
Spring mix, candied walnuts, dried cranberries, goat cheese, tomatoes, raspberry vinaigrette. HB 55.00 FB 80.00

**ROASTED BEET SALAD**  
Roasted beets, goat cheese, mixed greens, Italian dressing HB 55.00 FB 80.00

## ADD PROTEINS

GRILLED CHICKEN

BUFFALO OR BLACKENED CHICKEN

SHRIMP

SALMON

CRISPY CHICKEN STRIPS

SLICED STEAK

## 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 105.00

**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 105.00

**BOLOGNESE**  
Fresh ground beef, pork & veal in a hearty tomato sauce. HT 65.00 FT 100.00

**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 55.00 FT 95.00

**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 55.00 FT 90.00

**BAKED STUFFED SHELLS**  
HT 55.00 FT 90.00

**BAKED MANICOTTI**  
HT 55.00 FT 90.00

**ITALIAN TRIO**  
Manicotti, stuffed shells & meat lasagna in marinara sauce with melted mozzarella HT 60.00 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 60.00 FT 100.00

**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 115.00

**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 120.00

**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 115.00

**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 65.00 FT 115.00

**CHICKEN PICCATA**  
Tender chicken breast with capers in lemon, butter & white wine sauce. HT 70.00 FT 125.00

**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 155.00

## 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 65.00 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

**SHRIMP PARMIGIANA**  
HT 75.00 FT 130.00  
**SHRIMP OREGANATA**  
Shrimp in lemon, butter, garlic. topped with seasoned breadcrumbs & white wine sauce. HT 90.00 FT 140.00  
**TRADITIONAL COLD SEAFOOD SALAD**  
Fresh clams, mussels, shrimp, octopus & calamari in a lemon dressing. HT 90.00 FT 155.00