



Da Nonna Rosa's Signature Dishes

Half Tray (6 - 8) Full Tray (12 - 15)
We require a 2 day advance notice for items
from Da Nonna Rosa's Signature Dishes

VEAL ROLLATINI

Pounded & rolled with mascarpone
& prosciutto finished with a wild
mushroom sauce *110.00 200.00*

FILET OF SOLE

Oreganata or Piccata *100.00 185.00*

SALMON FRANCESE

Sauteed salmon in a lemon & butter
sauce topped with fresh chopped
parsley *100.00 185.00*

GRILLED LAMB CHOPS

Half Tray (15-20 lamb chops)
Full Tray (35-40 lamb chops) *110.00 200.00*

BRAISED SHORT RIBS

Braised for 4 hours & served
in red sauce *110.00 200.00*

CHICKEN FLORENTINE

Breaded chicken & eggplant topped
with Italian prosciutto, tomatoes &
fresh mozzarella in a lemon butter
sauce *100.00 180.00*

Panini & Tuscan Wraps

110.00 per dozen | Be your own chef, customized your Panini or Wrap

DA NONNA ROSA

Tender grilled chicken, sautéed baby leaf
spinach & provolone

VEGETARIAN

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

THE LEO

Grilled Italian sausage, sautéed escarole
& cherry peppers

GRILLED CHICKEN & PORTABELLO

Roasted peppers, fresh mozzarella
& arugula with white balsamic

THE NAPOLITANO

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

MEDITERRANEAN

Grilled shrimp, feta, avocado, tomato,
red onion & romaine

VALDOSTANA

Fontina, prosciutto cotto
& sautéed mushrooms

ITALIAN TUNA FISH

With mixed greens, tomatoes, onions,
pimiento, mustard & mayonnaise

CHICKEN BLT

Tender fried chicken, bacon, Cheddar,
lettuce, tomato & ranch dressing

MEDITERRANEAN STEAK

With romaine lettuce, tomatoes, onions,
cucumbers, Gaeta olives & feta

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

Heroes

3 - 4 - 5 or 6 FOOT HEROES
25.00 per foot

DESIGN YOUR OWN | HOT - COLD - VEGETARIAN

All heroes come with complimentary House or Caesar Salad



Vegetables

Half Tray (8 - 10) Full Tray (12 - 15)

STRING BEANS & CARROTS

Sautéed in garlic & oil *40.00 - 60.00*

BROCCOLI

Sautéed in garlic & oil *60.00 - 80.00*

BROCCOLI RABE

Sautéed in garlic & oil *75.00 - 115.00*

EGGPLANT

Eggplant, plum tomatoes, garlic, basil & spotted
with fresh ricotta *60.00 - 85.00*

GRILLED VEGETABLES

Grilled then splashed with balsamic vinegar
& virgin olive oil *55.00 90.00*

MIXED VEGETABLES *55.00 90.00*

Dessert Platters

Half Tray (10 - 12) Full Tray (16 - 24)

HOMEMADE ITALIAN CHEESECAKE

One size 60.00

HOMEMADE TIRAMISU *55.00 90.00*

DESSERT PLATTER

Combination of Italian Cheesecake, Tiramisu, Cannoli,
Crème Brûlée Cheesecake, Chocolate Mousse
Cheesecake, Chocolate Cannoli *60.00 90.00*

FRESH FRUIT PLATTER *45.00 70.00*

CANNOLIS

*(1 dozen) 60.00 (2 dozen) 75.00
(3 dozen) 105.00*



ORDER ONLINE



CHAFFING DISHES & RACKS 15.00 per set
Racks must be returned

Da Nonna Rosa Catering Menu

~ Park Slope ~

140 7th Ave. | Brooklyn, NY 11215
718-788-6225 | Fax: 718-788-6220
danonnarosas.com

If you have a particular food allergy please let us know when ordering. Consuming raw or undercooked foods may increase your risk of food borne illness. Prices & menu items subject to change without notice. Tax not included.
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CATERING MENU

Da Nonna Rosa

~ Park Slope ~

WE CATER FOR ALL OCCASIONS!
Private Room Available | Up to 100 Guests
Open 7 Days | We Deliver



Da Nonna Rosa is a warm, friendly, family style
restaurant, built on a foundation of tradition
& authentic Italian cuisine.

Perfection is our influence. It starts with selecting
the finest ingredients that culminate the authentic
tastes that we serve to you.

Our staff is held to the highest standards with quick,
reliable service & precision timing to make sure your
order is delivered where & when you need it.

Have your catering experience feel effortless
by letting us serve you.

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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 **90.00 140.00**

NONNA ROSA MEATBALLS **60.00 100.00**

CALAMARI FRITTI

Golden fried calamari with fresh marinara sauce **55.00 90.00**

BAKED CLAMS

Whole baked little neck clams **55.00 90.00**

CRISPY COMBO

Combination of mozzarella sticks, zucchini sticks & chicken fingers, served with marinara sauce **50.00 80.00**

POTATO CROQUETTES **55.00 85.00**

MAC & CHEESE

White & yellow Cheddar & fontina topped with toasted bread crumbs **55.00 85.00**

EGGPLANT ROLLATINI

Breaded eggplant rolled with ricotta with tomato sauce & melted mozzarella **55.00 90.00**

ARANCINI (RICE BALLS)

Hand rolled rice balls filled with cheese & sweet peas, served with marinara sauce **55.00 80.00**

STUFFED MUSHROOMS

Can be made vegetarian or traditional with sausage, garlic & herbs, served with a pink sauce **55.00 85.00**

BRUSCHETTA

Lightly toasted garlic bread seasoned with herbs, extra virgin olive oil & smothered with diced plum tomatoes **45.00 75.00**

BUFFALO CHICKEN WINGS

Served with blue cheese, hot sauce or barbeque sauce garnished with celery & carrots **50.00 80.00**

PRINCE EDWARD ISLAND MUSSELS

Red sauce or garlic & oil **65.00 115.00**

Salad Bowls

Half Bowl (6 – 8)

Full Bowl (12 – 15)

NONNA ROSA TOSSED SALAD

Mesclun & romaine, carrots, olives, pimientos, chick peas, cucumbers, red cabbage & tomatoes **50.00 65.00**

CAESAR SALAD

Romaine lettuce & croutons tossed with our own Caesar dressing **50.00 65.00**

SPINACH SALAD

Applewood smoked bacon, mushrooms & creamy aged balsamic dressing **55.00 80.00**

ROASTED BEAT SALAD

Roasted beets over mixed greens with goat cheese **55.00 80.00**

INSALATA MISTA SALAD

Organic mixed greens, cranberries, walnuts, tomatoes, cucumbers, Granny Smith apples, gorgonzola cheese & white balsamic dressing **55.00 80.00**

PARK SLOPE SALAD

Spring mix, candied walnuts, dried cranberries, goat cheese & tomatoes, in a raspberry vinaigrette **55.00 80.00**

GREEK SALAD

Romaine lettuce, peppers, onions, tomatoes, Kalamata olives, cucumbers, feta & oil & vinegar dressing **55.00 80.00**

Add Proteins

GRILLED CHICKEN **15.00 20.00**

BUFFALO OR BLACKENED CHICKEN **15.00 20.00**

SHRIMP **30.00 45.00**

SALMON **30.00 45.00**

CRISPY CHICKEN STRIPS **15.00 20.00**

SLICED STEAK **25.00 35.00**

Pasta

Half Tray (6 – 8) Full Tray (12 – 15)

FILETTO DI POMODORO

Classic Italian tomato sauce made with ripe plum tomatoes, onions & olive oil **45.00 75.00**

VODKA

Pomodoro sauce with a touch of cream & a splash of vodka **55.00 90.00**

ALLA NONNA PASTA

Spinach, sun-dried tomatoes, baby shrimp & chicken in a garlic & oil brodino sauce **60.00 100.00**

AMICI

Pasta with pan seared chicken, shrimp, sun-dried tomatoes & basil, sautéed in a lemon garlic & oil sauce **70.00 115.00**

PRIMAVERA

Seasonal vegetables sautéed in garlic & olive oil or in tomato sauce **55.00 80.00**

BOLOGNESE

Fresh ground beef, in a hearty tomato sauce **60.00 90.00**

PASTA WITH BROCCOLI OR SPINACH

Sautéed in garlic & olive oil **45.00 75.00**

MELAZANE

Cubed eggplant sautéed in marinara sauce & spotted with ricotta cheese **55.00 75.00**

VONGOLE (ROSSO O BIANCO)

Little neck clams sautéed with white wine, garlic & oil, or in plum tomato broth **65.00 110.00**

PASTA AL SALMONE

Salmon & peas with plum tomato sauce & a dash of cream **70.00 110.00**

PASTA WITH BROCCOLI RABE

Garlic & oil **55.00 80.00**

PASTA ALFREDO

Pasta in a creamy parmigiano sauce with Italian ham **55.00 90.00**

GNOCCHI ALLA CAPRESE

Homemade fresh potato gnocchi served with Pomodoro sauce, basil & fresh mozzarella **55.00 90.00**

JUMBO SHRIMP PASTA

Marinara, fra diavolo or white wine sauce **70.00 135.00**

GENOVESE (BASIL PESTO SAUCE)

Pasta & basil pesto, with toasted pignoli nuts **50.00 90.00**

FRUTTI DI MARE

Tender calamari, Prince Edward mussels, little neck clam & jumbo shrimp in marinara or garlic oil sauce **85.00 160.00**

PASTA ALLA ROSA

Tender chicken, crumbled Italian sausage & baby leaf spinach, finished in a creamy pink sauce with fresh mozzarella **70.00 115.00**

FUNGHI MISTI

Mixed wild mushrooms, shallots, with a touch of cream **55.00 85.00**

Pasta Choices:

Spaghetti, Linguini, Ziti, Penne, Capellini, Rigatoni or Farfalle & Whole Wheat Penne, Orecchiette
Gluten Free Pasta *Additional charge*

Homemade Fresh Pastas:

Cavatelli, Gnocchi, Fettuccine, Pappardelle, Fusilli

Pasta al Forno

Half Tray (6 – 8) Full Tray (12 – 15)

BAKED CHEESE RAVIOLI **50.00 80.00**

BAKED STUFFED SHELLS **50.00 80.00**

BAKED MANICOTTI **50.00 80.00**

ITALIAN TRIO

Manicotti, stuffed shells & meat lasagna in marinara with melted mozzarella **60.00 110.00**

BAKED MEAT LASAGNA **60.00 110.00**

BAKED EGGPLANT & SPINACH LASAGNA **65.00 105.00**

BAKED ZITI **50.00 90.00**

BAKED ZITI SICILIANO

Eggplant & crumbled sausage **55.00 95.00**



Entrées

Approximately Half Tray (6 – 8) Full Tray (12 – 15)

CHICKEN CUTLET PARMIGIANA

60.00 100.00

CHICKEN MARTINO

Tender chicken breast topped with asparagus & fresh homemade mozzarella in a brown sherry sauce **65.00 110.00**

CHICKEN VESUVIO

Grilled chicken breast topped with sautéed seasonal vegetables **60.00 100.00**

CHICKEN FRANCESE

Battered chicken breast braised in lemon, butter & white wine sauce **60.00 110.00**

CHICKEN PORTOBELLO

Tender chicken breast topped with portobello mushroom caps & fresh homemade mozzarella in a brown sherry sauce **65.00 115.00**

THE AMALFI

Grilled chicken with broccoli di rabe & sliced cherry peppers **60.00 110.00**

CHICKEN MARSALA

Tender chicken breast & fresh mushrooms sautéed in a classic marsala sauce **60.00 110.00**

CHICKEN BRUSCHETTA

Marinated balsamic chicken, topped with chipped tomatoes, fresh mozzarella, minced red onions, fresh basil & seasonings **60.00 110.00**

CHICKEN & SAUSAGE GIAMBOTTA

Juicy bone-in chicken & homemade sausage with peppers, onions, mushrooms & potatoes in a tangy brown sauce **60.00 110.00**

CHICKEN PICCATA

Tender chicken breast with capers in lemon, butter & white wine sauce **60.00 110.00**

CHICKEN CONTADINA

Tender chicken, sausage, potatoes & cherry peppers in a light white wine sauce **60.00 100.00**

CHICKEN ROLLATINI

Pounded chicken rolled with mascarpone & prosciutto finished with wild mushroom brown sauce **85.00 155.00**

CHICKEN ALLA ROSA

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

VEAL PARMIGIANA

Tender breaded veal & tomato sauce with melted mozzarella **80.00 125.00**

VEAL FRANCESE

Tender battered veal braised in lemon, butter & white wine **75.00 125.00**

VEAL MARSALA

Tender veal & fresh mushrooms sautéed in a classic marsala sauce **75.00 125.00**

VEAL SALTIMBOCCA

Tender veal topped with imported prosciutto, spinach & fresh homemade mozzarella in brown sherry sauce **75.00 130.00**

SAUSAGE, PEPPERS & ONIONS

Sautéed in garlic & oil or tomato sauce **60.00 90.00**

STEAK PIZZAIOLA

Juicy sliced steak with string beans & mushrooms in a blush tomato sauce **70.00 130.00**

Seafood

Half Tray (6 – 8) Full Tray (12 – 15)

SHRIMP SCAMPI

Succulent shrimp sautéed in lemon, butter & white wine **85.00 155.00**

SHRIMP FRANCESE

Battered shrimp sautéed in lemon, butter & white wine sauce **85.00 155.00**

SALMON CALABRESE

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

SHRIMP PARMIGIANA **75.00 130.00**

SHRIMP OREGANATA

Shrimp in lemon, butter, garlic, topped with seasoned bread crumbs & white wine sauce **90.00 140.00**

TRADITIONAL COLD SEAFOOD SALAD

Fresh clams, mussels, shrimp, octopus & calamari in a lemon dressing **90.00 155.00**

Choose any Salad from our Menu or Create your Own!

