

nonna dora's

NONNA DORA'S TRIBECA

PRIVATE DINING

THE SPACES:

1. THE MEZZANINE, A PRIVATE SPACE NESTLED ABOVE OUR DINING ROOMS.
2. LARGE DINING ROOM
3. FULL BUYOUT, THREE DINING AREAS

CAPACITY:

1. 40 SEATS, PLUS 8 SEATS AT THE BAR.
2. 55 SEATED OR 70 STANDING
3. 120-140 SEATED OVER 3 SPACES

AMENITIES: PRIVATE RESTROOM, DEDICATED PRIVATE BAR.

ROOM FEE: NO ROOM OR ADMIN FEE, ALTHOUGH NYS SALES TAX & 20% GRATUITY WILL BE ADDED TO YOUR FINAL FOOD & BEVERAGE BILL

MINIMUM:

MEZZANINE: \$2,500
DINING ROOM: \$5,000
FULL BUYOUT: \$12,000, PLEASE INQUIRE

BEVERAGES:

- \$48 PER PERSON FOR BEER, WINE & SOFT DRINK PACKAGE
- \$68 PER PERSON FOR FULL OPEN BAR
- YOU MAY ALSO CHOOSE TO BE CHARGED ON CONSUMPTION

nonna dora's

NONNA DORA'S MENU

SERVED FAMILY-STYLE OR AS A BUFFET

\$98 PER PERSON FOR DINNER

\$78 PER PERSON FOR LUNCH

ASSAGGINI

CHEF'S ASSORTMENT OF LITTLE BITES

ANTIPASTI

RUCOLA

ARUGULA SALAD WITH TOMATOES & LEMON VINAIGRETTE

MOZZARELLA

WITH DORA'S GIARDINIERA

PANZEROTTI

BABY CALZONES FILLED WITH MOZZARELLA & SAN MARZANO TOMATOES

POLPETTE

DORA'S SUNDAY MEATBALLS IN SAUCE

CALAMARI FRITTI

CRISPY-FRIED CALAMARI

DORA'S HANDMADE PASTA

RAVIOLI PER OLIVIA

RICOTTA-FILLED, IN PISTACHIO SAUCE

CAPPELLETTI

FILLED WITH RICOTTA DI BUFALA, WITH TOMATOES & GUANCIALE

MEZZELUNE

FILLED WITH SHRIMP, WITH SHIITAKE MUSHROOMS

RIGATONI

ALLA CARBONARA

ORECCHIETTE

IN RABBIT RAGÚ

MALLOREDDUS

SAFFRON-SEASONED, WITH SAUSAGE & TOMATO

DOLCI

TIRAMISU

DORA'S CLASSIC RECIPE

TORTA DI RICOTTA

DORA'S CHEESECAKE

PANZEROTTI DOLCI

BABY CALZONES FILLED WITH NUTELLA

PANNA COTTA

VANILLA BEAN, WITH A BERRY COMPOTE



I TRULLI MENU
\$125 PER PERSON FOR DINNER
\$98 PER PERSON FOR LUNCH

ASSAGGINI

CHEF'S ASSORTMENT OF LITTLE BITES

ANTIPASTI

SERVED FAMILY-STYLE

RUCOLA

ARUGULA SALAD WITH TOMATOES & LEMON VINAIGRETTE

MOZZARELLA

WITH DORA'S GIARDINIERA

PANZEROTTI

BABY CALZONES FILLED WITH MOZZARELLA & SAN MARZANO TOMATOES

POLPETTE

DORA'S SUNDAY MEATBALLS IN SAUCE

CALAMARI FRITTI

CRISPY-FRIED CALAMARI

DORA'S HANDMADE PASTA

SERVED FAMILY-STYLE

GLUTEN - FREE AVAILABLE

CAVATELLI

WITH BROCCOLI RABE & TOASTED ALMONDS

ORECCHIETTE

IN RABBIT RAGÚ

MALLOREDDUS

SAFFRON-SEASONED, WITH SAUSAGE & TOMATO

SECONDI PIATTI

CHOICE OF ENTREE

POLLO

CHICKEN MILANESE WITH ARUGULA SALAD

BRASATO

BRAISED BEEF SHORT RIB

BRANZINO

SEABASS FILET WITH BROCCOLI RABE & BEANS

DOLCI

SWEETS

TIRAMISU

DORA'S CLASSIC RECIPE

TORTA DI RICOTTA

DORA'S CHEESECAKE

PANZEROTTI DOLCI

BABY CALZONES FILLED WITH NUTELLA

PANNA COTTA

VANILLA BEAN, WITH A BERRY COMPOTE



RISTORO DEL CINGHIALE MENU

\$175 PER PERSON FOR DINNER

\$125 PER PERSON FOR LUNCH

ASSAGGINI

CHEF'S ASSORTMENT OF LITTLE BITES

ANTIPASTI

SERVED FAMILY-STYLE

RUCOLA

ARUGULA SALAD WITH TOMATOES & LEMON VINAIGRETTE

MOZZARELLA

WITH DORA'S GIARDINIERA

PANZEROTTI

BABY CALZONES FILLED WITH MOZZARELLA & SAN MARZANO TOMATOES

POLPETTE

DORA'S SUNDAY MEATBALLS IN SAUCE

CALAMARI FRITTI

CRISPY-FRIED CALAMARI

DORA'S HANDMADE PASTA

SERVED FAMILY-STYLE

GLUTEN - FREE AVAILABLE

GNOCCHI

WITH BASIL & PIGNOLI PESTO

TAGLIATELLE

WITH MUSHROOMS & SALATA TARTUFATA

PAPPARDELLE

IN WILD BOAR RAGU

SECONDI PIATTI

SERVED FAMILY STYLE

VITELLO ALLA PARMIGIANA

CHICKEN, BREADED AND BAKED WITH SAUCE & MOZZARELLA

ARISTA DI CINGHIALE

ROASTED WILD BOAR CHOP

CACCIUCCO

SEAFOOD STEW OF LIVORNO

DOLCI

SWEETS

TIRAMISU

DORA'S CLASSIC RECIPE

TORTA DI RICOTTA

DORA'S CHEESECAKE

PANZEROTTI DOLCI

BABY CALZONES FILLED WITH NUTELLA

PANNA COTTA

VANILLA BEAN, WITH A BERRY COMPOTE