



La Cena New York

— *We want to transmit our
warm values in our food* —



Nonna in Italian is the grandma and means family, means friends, means sharing. We offer a real traditional Italian cuisine, and we want to transmit all this warm valor in our food.

To do this we ensure to shop all organic ingredients and create for you *the best experience ever.*



Hors D'Oeuvres

Choose 3

- ◆ **Bruschetta Tricolore**  Lioni Mozzarella
(Bread Crostini topped with homemade Pesto, Local Stracciatella and Chopped Tomatoes)
- ◆ **Crostini formaggio di Capra e marmellata di Fichi**   Lioni Mozzarella
(Bread crostini topped with Fig Gem, Goat Cheese and Modena Balsamic Glaze)
- ◆ **Spiedini di Caprese**  Lioni Mozzarella
(Skewer of Cherry Tomato, local Mozzarella, Basil)
- ◆ **Spiedino di Insalata greca**
(Skewer of Feta cheese, cherry tomatoes, cucumber and kalamata olives)
- ◆ **Lollipop Mozzarelle in carrozza**  Lioni Mozzarella
(Fried Local Mozzarella bites with Panko bread)
- ◆ **Funghi Ripieni**  
(Mushrooms upside down stuffed with Pecorino D.O.P and Breadcrumbs)
- ◆ **Crocchette di Patate**
(Potatoes croquettes stuffed with provolone fondue and mint)
- ◆ **Bite di focaccia barese**  LE FERRE
— OLIO EXTRAVERGINE D'OLIVA —
(Barese bread with salt, cherry tomatoes and Le Ferre Extra Virgin olive oil)
- ◆ **Bite di funghi e cipolla caramellata**
(Puff pastry topped with mushrooms, caramelized onions and smoked Provolone)

◆ **Polpette al sugo**   

(Italian meatballs stuffed with Pecorino Cheese D.O.P and Parsley in Mutti tomato Sauce)

◆ **Bocconcini di Melone e Prosciutto di Parma**  

(Mini Melon slice wrapped in Parma Prosciutto D.O.P 18 month)

◆ **Involtini di Bresaola con formaggio di Capra** 

(Bresaola rolls stuffed with goat cheese and topped with truffle oil)

◆ **Mini Cheese Burger con Aioli al Tartufo**  

(Mini Burger with Cheddar served in a Bun with homemade Truffle Aioli Sauce)

◆ **Blini con Salmone Affumicato**

(Blini topped with Smoked Salmon and Crème fraiche)

- Add Caviar (optional)

◆ **Tartare di Tonno**

(Raw chopped Tuna with Capers Pesto)

◆ **Il cocktail di gamberi**

(Shrimps cocktail in cocktail sauce)

◆ **Tramezzini assortiti**  

(White Bread bites stuffed with Rio Mare Italian Tuna or Prosciutto Cotto or smoked salmon)

◆ **Aragosta Rolls**

(Fresh lobster chunks tossed in a mixture of mayonnaise, lemon juice and herbs served in a toasted buttered bun)

◆ **Ostriche**

(Kushi, Kunamoto or Blu Point raw Oysters served on Ice)

Our Artisanal Pasta Special like Apulia



Centoni uses carefully selected raw materials, starting with 100% Italian durum wheat semolina. From here they give life to their specialties of flavored dry pasta, characterized by high quality because they believe that every palate is unique.

Each of their formats is bronze drawn to obtain a product with on point porosity, capable of “capturing” the condiments.

With the unique experience that distinguishes them and the use of cutting-edge technologies, they combine the Apulian “know-how” of the culinary tradition.



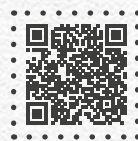
Our Extra virgin Olive Oil Tastes like Apulia

LE FERRE
— OLIO —
EXTRAVERGINE
— D'OLIVA —



Extra virgin olive oil is a precious food. It originates from nature because each plant, with its fruits, already contains the scents and flavors that you will find in the bottle. Multivarietale is born by the combination of different varieties of olives from Puglia; it's a fine blend of extra virgin olive oils, which is harmonious and very pleasant. The taste of it gives light bitter notes with a delicate and pleasant spiciness. The pronounced balance characterizes its profile, and its enchanting taste gives value to every culinary preparation. The cold extraction is the process of producing the olive oil at a temperature that doesn't exceed 27° C during the whole production cycle, in the order to preserve the aromatic part of the product.

Our Urbani Truffles Smells like Italy



In order to come back to men's first noble job: agriculture. It is a large nursery located in Scheggino, Umbria: it produces mycorrhized plants for truffle cultivation with a revolutionary method. New truffle plants that grow among endless natural truffieres that have been there for centuries instead, and need new strength. It's oaks, hazels and hornbeams, being taken care of by loving and experienced hands. They are then planted outside and, for five years, they silently linger, absorbing all the nourishment, waiting patiently for the earth to ripen them.

The result of the anticipation is the truffle, unique and scented food, a miracle of nature. Truffleland exports them in the world, as only the Urbanis can. It puts its own technique, knowledge and emotions in the project. The rest is done by the earth, and the sun adds in what is lacking.

Our Bread Basket As rich as Italy




Our bread basket is special because it is a great tour of Italian typical products. It includes brick oven Semolina Bread, housemade Focaccia with tomato, Turin housemade Bread Stick (Grissini) and Apulian Taralli. It is served with three special spread, Green Olives Spread, Artichokes spread and Sundried Tomatoes Spread to recreate the Italian flag. Paired with our Le Ferre extravirgin olive oil and IGP Modena Blasamic Vinegar, it is the best way to start your Italian Dinner.
Buon Appetito.



Appetizer

Choose 1

◆ **La Bruschetta Burrata e Funghi Porcini**  Lioni Mozzarella
(Bread crostino with local Burrata cheese and Porcini Mushroom)

◆ **L'Insalata Greca**  LE FERRE
(Greek Salad with cucumbers, Kalamata olives, Feta Cheese, Red Onions and Tomatoes with Le Ferre Extra Virgin Olive oil dressing)

◆ **L'Insalata Tricolore**   
(Romaine Lettuce salad with cherry mozzarella, cherry tomatoes and shaved Grana Padano D.O.P. with Modena Balsamic dressing)

◆ **L'Insalata di Polipo e Patate**
(Chopped Octopus and potatoes salad with Fresh Italian Parsley and Lemon juice)

◆ **La Burrata e Prosciutto di Parma**    Lioni Mozzarella
(Local Burrata stuffed with Stracciatella and served with Prosciutto di Parma D.O.P 18 months)

◆ **Il Sautee di Cozze**
(Fresh Mussels sauteed with Cherry Tomatoes, Garlic and Parsley)

◆ **La Parmigiana di Melanzane**    MUTTI  Lioni Mozzarella
(Baked Eggplant with Mutti Tomato Sauce, Local Mozzarella cheese, Parmigiano Reggiano D.O.P and basil)

◆ **I Fiori di Zucca**
(Fried Zucchini flowers stuffed with Ricotta Cheese, smoked Provolone and drizzled with honey)

◆ **La Focaccia Cotto, Burrata e Tartufo**  *(Focaccia topped with Gran Biscotto Rovagnati, Fresh Local Burrata Cheese and Black Truffle)*

◆ **La Tartare di Salmone e Avocado**

(Tartare with Salmon, Avocado, Chives and Lemon juice)

◆ **La Tartare di carne** 

(Steak Tartare made from Beef Tenderloin with Worcestershire Sauce and Dijon Mustard)

- Add Black Truffle (optional)

◆ **Il Carpaccio di Bresaola**  

(Thin sliced Bresaola with shaved Grana Padano, Arugula and Le Ferre extra virgin olive oil)

◆ **Polipetti alla Luciana**

(Baby Octopus in Olives, Tomatoes and Capers sauce)

◆ **Fritto Misto**

(Fried Calamari, shrimps, and zucchini with lemon Aioli)

◆ **La Grande Salumeria della Nonna (Familystyle)**   

(The Nonna Great Selection of Cheeses and Cold Cuts board with Prosciutto di Parma D.O.P 24 months, Speck, Gran Biscotto Rovagnati, Mortadella with Pistacchio, Salame, Parmigiano Reggiano D.O.P. 24 Month, Pecorino al Tartufo, Gorgonzola Dolce, Taleggio and sottocenere al tartufo)

◆ **Le Plateau Royal (Family style)**

(An amazing composition of raw Oysters, Prawns, Clams, Crab, Tuna and Salmon Tartare served with Tabasco Sauce)

I Primi
PASTA COURSE

Choose 1



— Fresh made —

◆ **La Lasagna della Nonna**  

(The classic Lasagna Bolognese with ground Beef ragu' and Parmigiano Reggiano D.O.P.)

◆ **Gli Gnocchi al Pesto Genovese (Pesto live show)**

(Fresh made gnocchi with homemade pesto Genovese created in front of your guests)

◆ **Le Tagliatelle alla Bolognese** 

(Fresh made Tagliatelle with ground Beef ragu')

◆ **Le Fettuccine ai funghi porcini**

(Fresh made Fettuccine with Porcini Mushroom Sauce)

◆ **I Ravioli di Funghi Burro e salvia**   

(Fresh made Ravioli stuffed with mushrooms in Butter and Sage Sauce)

– Add Black Truffle (optional)

– Add White Truffle (optional – only winter season)

◆ **I Ravioli d'aragosta**

(Fresh Ravioli stuffed with Lobster chunks in Lobster bisque)

– Add Lobster Tail (optional)

- Artisanal Dry -



◆ **Le Orecchiette Tricolore**    **Lioni Mozzarella**

(Artisanal Orecchiette with Mutti Tomato sauce, Local Burrata and pistacchio crumbs)

◆ **I Rigatoni alla Carbonara** 

(Artisanal Rigatoni in Eggs and Pecorino Romano D.O.P Sauce with Guanciale)

◆ **I Paccheri Artigianali alla Vodka (tableside plating show)**

(Artisanal Paccheri in Nonna Francesca Vodka Sauce)

◆ **Artisanal Spaghetti Cacio e Pepe**   

(Artisanal Spaghetti with Pecorino Cheese and ground pepper sauce)

- *Add Black Truffle (optional)*

- *Add White Truffle (optional – only winter season)*

◆ **Artisanal Linguine al Limone alle Vongole** 

(Artisanal Linguine made with lemon juice and aroma with clams, garlic, white wine and parsley)



• **Il Risotto ai Funghi Porcini**

(Carnaroli risotto with Porcini Mushrooms)

- *Add Black Truffle (optional)* 
- *Add White Truffle (optional – only winter season)*

• **Il Risotto alla Pescatora**

(Carnaroli Seafood Risotto with Mussels, Clams, Calamari, Shrimps and Prawn)

- *Add Lobster Tail (optional)*

I Secondi

MAIN COURSE

Choose 1



- ◆ **I Gamberi in scorza di Limone**

(Shrimps in Lemon Boat with Pistacchio Crumbs)

- ◆ **Il Filetto di Cod alla Mediterranea**

(Pan seared Cod Filet with Olives, Capers and Cherry Tomatoes)

- ◆ **Gli Scampi Grigliati**

(Grilled Prawns served with Lemon dressing and Italian Parsley)

- ◆ **Il Polipo alla Griglia**

(Grilled Octopus served with capers, Italian Parsley and paprika)

- ◆ **Il Tonno in crosta di Pistacchi**

(Whole Mediterranean Seabass baked in salty crust)

- ◆ **L'aragosta alla Catalana**

(Lobster Salad with Red Onion and cherry Tomatoes)

- ◆ **Il Branzino al Sale (Flambe' live show)**

(Whole Mediterranean Seabass baked in salty crust)



- **Il pollo alla Cacciatora**

(Chicken Cacciatora with tomato sauce, carrots, celery and onions)

- **Scaloppine di Vitello al marsala**

(Veal Scaloppine in Marsala Sauce)

- **I Saltimbocca di Vitello alla Romana**  

(Veal saltimbocca topped with Parma Prosciutto and sage)

- **L'Ossobuco alla Milanese con Risotto allo Zafferano**

(Beef Ossobuco served on Saffron Risotto)

- **Il Filetto di Manzo in salsa di pepe verde**

(Grass fed Beef Filet 4oz served in green Peppercorn Sauce)

- **Le Costolette d'Agnello in riduzione di vino Rosso**

(Australian Lamb Chops in Red Wine Reduction)

- **La Costata di Manzo ai ferri**

(Grilled Grass Fed Beef Ribeye Steak with Sea Salt)

- Option: Dry Aged 6-8 weeks (family style)



Choose 1

Le patate della Nonna

(Nonna Roasted Potatoes with Rosemary)

Le verdure grigliate

(Grilled eggplant and Zucchini)

L'Insalata Verde

(Mix Green Salad with Cherry Tomatoes and balsamic dressing)

L'Insalata di Finocchi e Arance

(Orange and fennel Salad with Lemon dressing)

Le patate fritte

(Our wonderful french fries)

Le Caponata Siciliana

(Nonna sweet and sour mix veggies with Eggplant and olives)

I carciofi saltati

(The artichokes sauteed)



Dessert

Choose 1
LIVE SICILIAN SHOW)

- ◆ **I Cannoli**

(Nonna Cannoli with Goat Ricotta Cheese Chocolate chips and Pistachio crumb)

- ◆ **Il Tiramisu**

(Coffee deep lady fingers with Mascarpone Cream)

- ◆ **Il Bianco e Nero Messinese**

(Mini puff stuffed with whippy cream deep in Nutella frozen)

- ◆ **La macedonia di frutta con gelato**

(Chopped Fruit salad with vanilla Ice Cream Scoop)

- ◆ **Il pistacchiotto italiano**

(Italian truffle pistachio gelato and almonds in Pistachio crumbs)

- ◆ **La Cassata Siciliana**

(Sicilian Cake filled with Ricotta, Candied fruit and Chocolate)

- ◆ **Lo Spumone**

(Italian Gelato with assorted flavors and biscuits)

- ◆ **La Torta Personalizzata**

(Personalized Cake for Birthday, Anniversary, Weddings and any kind of celebration)

Kids Menu

Choose 1

Gli ziti al forno

*(Baked Ziti with Mozzarella,
Parmigiano Reggiano D.O.P. and Mutti Tomato sauce)*

Mac and Cheese

(Baked Macaroni and Cheese)

Pizza Margherita

(Cheese pizza with Mutti Tomato sauce)

Pizza pepperoni

(Pepperoni and cheese Pizza)

CREW STAFF CHARGE

CHEF

SERVERS (1 EACH 10 PEOPLE)

ASSISTANT CHEF (ONLY PARTY WITH AT LEAST 8 GUESTS)

2ND ASSISTANT CHEF (ONLY PARTY WITH AT LEAST 18 GUESTS)

3RD ASSISTANT CHEF (ONLY PARTY WITH AT LEAST 30 GUESTS)

BARTENDER (OPTIONAL)

WINE PAIRING (OPTIONAL)

CONTACT US FOR A QUOTE

WATER PACKAGE (OPTIONAL)

SAN PELLEGRINO SPARKLING WATER 

PANNA STILL WATER 

NO ALCOHOLIC PACKAGE (OPTIONAL)

SAN PELLEGRINO SPARKLING WATER 

PANNA STILL WATER 

COKE 

DIET COKE 

SAN PELLEGRINO ARANCIATA 

SAN PELLEGRINO LIMONATA 



EQUIPMENT (OPTIONAL)

WE ENCOURAGE YOU TO USE YOUR OWN EQUIPMENT.

IF YOU HAVE A BIG PARTY AND YOU NEED TO RENT EQUIPMENT,
WE CAN OFFER YOU TWO DIFFERENT OPTIONS.

SILVERWARE, REGULAR PLATES SET AND GLASSES (CONTACT US FOR A QUOTE)

FLOWERS SERVICE (OPTIONAL)

IF YOU HAVE A WEDDING, AN ANNIVERSARY, OR A BIG SIZE PARTY AND YOU NEED
TO SET UP YOUR TABLE WITH FLOWERS, WE CAN OFFER YOU SOME OPTIONS.

PLEASE CONTACT US FOR A QUOTE.

PAYMENT METHOD

TO ENSURE THE DATE AND START SHOP FOR YOU, WE DO REQUIRE
30% OF SECURITY DEPOSIT.

WE ACCEPT

CREDIT AND DEBIT CARD    

ZELLE AT NONNAFRANCESCA.FAMILY@GMAIL.COM 

VENMO AT @NONNA-FRANCESCA 

PAYPAL 



WWW.NONNAFRANCESCAFAMILY.COM

