

Da Noi

138 Fingerboard Road * Staten Island, NY 10305 * Telephone: 718.720.1650

Party Menu*

* available for Friday & Saturday Evenings

Ask about Family Style Hot or Cold Antipasto

1st Course: Salad

Mixed Field Green Salad (oil & balsamic dressing)

2nd Course: Appetizer

(Combination of two)

Farfalle Bolognese

(bowtie w/ meat sauce)

Rigatoni Amatriciana

(onion, bacon & plum tomato sauce)

Oriecchietta ai Broccoli

(shell shaped pasta w/ broccoli & plum tomatoes)

Rottollo Montonara

(similar to vegetarian lasagna)

Penne ai Filetti di Pomodori

(ziti w/ plum tomatoes & basil)

Fusilli alle Melanzane

(corkscrew pasta sw/ eggplant, dry ricotta & tomatoes)

Penne Rigati alla Vodka

(ziti w/ vodka sauce)

Gnocchi Quattro Formaggio

(basil potato dumplings in a 4 cheese sauce)

Penne Affumicate

(ziti w/ eggplant, smoked mozzarella in a pink sauce)

Ravioli Piemontese

(ricotta cheese ravioli in a pink sauce)

3rd Course: Chicken, Veal & Seafood

(Choice of three)

Pollo Melanzane

(chicken pieces, eggplant, tomatoes)

Pollo Francese

(chicken breast w/ lemon & white wine)

Pollo al Nonno Parmeggiano

(cutlet topped w/ mshrms, ham & tomatoes w/ cheese)

Pollo Martini add \$2.00

(chicken breast encrusted in parmigiano, ww, lemon)

Filet Sole Muniere or any style

(boneless sole w/ lemon, white wine & butter)

Veal Capricciosa

(cutlet topped w/ tomato salad & melted cheese)

Veal Pepper & Mushrooms

(scaloppini sauteed w/ pepper & mshrm)

Veal Marsala

(scaloppini sauteed w/ marsala wine and mshrm)

Salmone Livornese add \$2.50

(Salmone sautéed w/ onions, capers, olives & tomato)

Tilapia Oreganata

(Tilapia w/ bread crumbs w/ lemon & white wine)

Served with

Fresh vegetables & Sweet Dough Croquets

Bread & Butter

4th Course: Dessert

Tiramisu & Ricotta Italian Cheese Cake Combination (Homemade)

Coffee & Tea

Mon-Fri Afternoon 24.95 + 8.875% Tax + 18% Gratuity includes soda

Weekday Nights & Weekend Afternoons 25.95 + 8.375% Tax + 18% Gratuity

Friday Night 26.95 + 8.875% Tax + 20% Gratuity

Saturday Night 27.95 + 8.875% Tax + 20% Gratuity (min 50 people)

Extras

Veal Martini

Filet Sole Crab Meat

Branzino (Sea Bass) Balsamico

Red Snapper Origanata

add \$7.00 per person (pp)

Veal Chop Salvia

Baby Rack of Lamb

Filet Mignon

Lobster Tail Fra Diavolo

add \$12.00 per person (pp)

Optional

Open Bar \$15.00 pp/\$16 on Fri/\$18 on Sat (NON-Premium Liq)

Beer, Wine & Soda \$10.50 pp (Coors Light & Bud)/Fri & Sat \$14.00

Unlimited Soda \$4.00 pp

Champagne Toast \$2.50 pp

Cappuccino/Esp \$2.50 pp

House DJ ONLY

A NON-REFUNDABLE DEPOSIT OF \$250.00 IS REQUIRED IN
ADVANCE ON ALL PARTIES.