

CATERING MENU



PASTA & PROVISIONS

CATERING ORDERS ARE ACCEPTED VIA EMAIL ONLY

WE REQUIRE **AT LEAST 24** HOURS ADVANCE NOTICE SUBJECT TO AVAILABILITY
INVOICES SENT VIA EMAIL SERVE AS CONFIRMATION
PICK UP DURING BUSINESS HOURS ONLY

ALL DISHES SERVED IN STANDARD DEEP 12X10 ALUMINIUM FOIL CATERING TRAY

APPETIZERS & VEGGIES

DPNB FRESH BAKED ORGANIC FOCACCIA "LOAF" - **\$20**

our house made focaccia dressed with Sicilian olive oil and Maldon sea salt

DPNB HOUSE GREENS SALAD - **\$35**

mixed chicories, frisée, and micro celery; served with our garlic yogurt dressing

CECI SALAD - **\$35**

organic chickpeas with celery hearts, herbs, and preserved lemon vinaigrette

CUCUMBER SALAD - **\$45**

cucumbers, mint, and red onion tossed in red wine vinegar, topped with Escabeche No.25
served with a fava bean & hazelnut hummus*

ROASTED BEET SALAD - **\$50**

roasted marinated beets with Hudson Valley burrata, mint, and pink peppercorn

CHARRED CAULIFLOWER WITH ROMESCO SAUCE - **\$45**

charred cauliflower tossed with herbs and served with DPNB Romesco sauce*

*CONTAINS NUTS

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LASAGNA

fresh DPNB pasta sheets layered with *EITHER* heritage pork ragu Bolognese
OR organic spinach, bechamel, & parmigiano

VEGGIE - \$60

MEAT - \$65

MACARONI PIE- \$65

our 4 cheese (ricotta, parmigiano, pecorino, & mascarpone) macaroni pie
made with fresh DPNB spaghetti; served with side of our spicy pomodoro sauce

RIGATONI WITH SAUCE

fresh DPNB rigatoni pasta cooked and tossed in your choice of sauce

TOMATO & BASIL SAUCE - \$55

CACIO E PEPE - \$60

BROCCOLI RABE / HAZELNUT PESTO* - \$60

HERITAGE PORK RAGU BOLOGNESE - \$65

DPNB HERITAGE PORK MEATBALLS IN SAUCE - \$70

15 meatballs made with heritage pork & DPNB focaccia
served in tomato sauce seasoned with oregano

CHICKEN AND SAUSAGE "SCARPARELLO" - \$70

stewed chicken, DPNB fennel pork sausage, red peppers, potatoes, rosemary & vinegar

PORCHETTA (REQUIRES AT LEAST 48 HRS NOTICE) - \$145

slow roasted rolled pork seasoned with fennel pollen, salt & black pepper with
crispy & crackly skin served with side of our broccoli rabe / hazelnut pesto*

*CONTAINS NUTS

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DESSERTS

BOX OF CANNOLI - \$60

12 cannoli filled with our signature ricotta, Mascarpone, and greek yogurt filling with vanilla and candied orange; dusted with powdered sugar, and drizzled with honey

BOX OF CHOCOLATE CHIP COOKIES - \$36

12 large chocolate chip cookies made with love and just the right amount of sea salt

BOX OF POLENTA & SESAME COOKIES - \$30

12 polenta cookies covered in sesame seeds and a touch of sea salt

WHOLE OLIVE OIL CAKE - \$60

moist, light and citrus-y cake with orange zest; served with whipped crème fraîche

TIRAMISU - \$80

DPNB version of the classic Italian dessert made with ladyfingers soaked in Brooklyn Roasting Company cold brew, mascarpone, zabaglione, coffee liqueur, and Valrhona cocoa powder

WHEN PLACING ORDERS PLEASE NOTE PREFERENCE WHETHER TRAYS SHOULD BE HOT (READY TO EAT) OR COLD (FOR REHEAT)

PLEASE INFORM US OF ANY ALLERGIES OR AVERSIONS AS NOT ALL INGREDIENTS ARE LISTED ON MENU

PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS SUCH AS:
GLUTEN, DAIRY, EGGS,
SOY, TREE NUTS, PEANUTS, FISH, & SHELLFISH

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