

# Party Package for Zero Otto Nove Tuckahoe

## Contact – [089tuckahoe@gmail.com](mailto:089tuckahoe@gmail.com) Clyde (914)337-6941 Ext2

\$45.00 per person includes a two-course served meal

**(Not available Friday & Saturday evenings)**

### Antipasti

#### **Insalata di Ceasar**

Romaine, parmesana, croutons, anchovy dressing

#### **Mozzarella Caprese**

Roasted peppers, fresh mozzarella, tomatoes, basil

### Secondi Piatti

(Choice of)

#### **Orecchiette con Broccoli Rabe**

Orecchiette pasta sautéed with broccoli rabe, pecorino and almonds.

#### **Penne Vodka**

Homemade penne pasta with vodka, cream, pancetta & a touch of tomato sauce

#### **Pollo Capriciosa**

Breaded pan-fried chicken cutlet, with marinated tomatoes, mozzarella, pesto and arugula

#### **Salmone**

Grilled salmon served with Sautéed Brussel sprouts and spinach

#### **Parmigiana di Melanzane e Zucchine**

Eggplant and zucchini parmesana with mozzarella & tomato sauce

**Coffee, tea, espresso, or Cappuccino.**

**\$25 Beer, Wine and Soda**

**Fettucine Tartufato** Pasta sautéed with cream of black truffle and shaved truffle. +\$10  
All the choice options are optional and can be customized for all our menus.

\$60.00 per person includes a three course served meal

### Antipasti

#### **Mozzarella Caprese**

Roasted peppers, fresh mozzarella, tomatoes, basil

#### **Parmigiana di Melanzane e Zucchine**

Eggplant and zucchini parmesana with mozzarella & tomato sauce

### Primi Piatti

#### **Orecchiette con Broccoli Rabe**

Orecchiette pasta sautéed with broccoli rabe, pecorino, and almonds.

#### **Rigatoni Vodka**

Rigatoni pasta with vodka, cream, pancetta & a touch of tomato sauce

### Secondi Piatti

(Choice of)

#### **Veal Scallopine**

Sautéed Veal medallions with zucchini, speck prosciutto, fontina cheese, touch of tomato sauce and white wine sauce

#### **Salmon**

Grilled salmon served with Sautéed Brussel sprouts and spinach

#### **Pollo Capriciosa**

Breaded pan-fried chicken cutlet, with marinated tomatoes, mozzarella, pesto and arugula

**Coffee, tea, espresso, or Cappuccino.**

\$75.00 per person includes a three course served meal

### Antipasti

#### **Fried Calamari**

Clams Oreganata (for the Table)

#### **Mozzarella Caprese**

Roasted peppers, fresh mozzarella, tomatoes, basil

#### **Parmigiana di Melanzane e Zucchine**

Eggplant and zucchini parmesana with mozzarella & tomato sauce

### Primi piatti

#### **Orecchiette con Broccoli Rabe**

Orecchiette pasta sautéed with broccoli rabe, pecorino, and almonds.

#### **Radiatori in Cartoccio**

Radiatori pasta cooked in tinfoil with porcini mushrooms, cherry tomatoes, breadcrumbs & shaved parmesana Reggiano

### Secondi Piatti

(Choice Of)

#### **Branzino Acquapazza**

Cherry tomatoes and sliced potatoes, white wine sauce.

#### **Pollo Scarpariello**

Chicken on the bone Sausage and peppers

#### **Brasato alla Peroni**

Served over polenta.

#### **Pollo Capriciosa**

Breaded pan-fried chicken cutlet, with marinated tomatoes, mozzarella, pesto and arugula

### Dolce

#### **Tiramisu, Cannoli and Biscotti**

**Coffee, tea, espresso, or Cappuccino.**

\$125.00 per person includes a cocktail hour and a three course served meal

### Passing hors d'oeuvres

**Cheese and salami board, Oysters , Fish salad, Shrimp Cocktail, Truffle arancini , Meatballs**

### Dinner Menu

#### **Fave, Carciofi and Cacio**

Sautéed fava beans, artichoke & cacio cheese

#### **Parmigiana di Melanzane e Zucchine**

Eggplant and zucchini parmesana with mozzarella & tomato sauce

### Primi Piatti

#### **Fettucine Tartufato**

Homemade pasta sautéed with cream of black truffle and shaved truffle.

### Secondi Piatti

**Sliced Dry Aged Tomahawk Steak & Sauteed prawns served with roasted potatoes and shishito peppers.**

### Dolce

**\*\*Assorted desserts and Coffee, tea, espresso, or cappuccino.**

**+\$5 Dessert platter Tiramisu, Cannoli and Biscotti**

**Bistecca alla Griglia** Grilled skirt steak served with roasted potatoes and arugula +\$8

 **Cocktail Hour Packages — Tuckahoe**

@zeroottonove | [zeroottonove.com](http://zeroottonove.com)

**BEER & WINE PACKAGE — \$60** Cheese & Meat Board, Assorted Finger Food, 2 Hot Dishes, **3 Hour Event**

Passing hors d'oeuvres Cheese and salami board, Oysters , Ceasar salad, Shrimp Cocktail, Truffle arancini , Meatballs  
Choice of 1 pasta and 1 chicken dish.

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**OPEN BAR PACKAGE — \$80** Cheese & Meat Board, Assorted Finger Food, 3 Hot Dishes, **3 Hour Event**

**Zero Otto Nove Tuckahoe – Event Terms & Conditions**

**1. Guest Count & Guarantees**

A final guest count is required no later than **48 Hours** prior to the event date. This count must meet or exceed the minimum guaranteed number of guests as stated in the signed event contract.

**2. Deposits & Payments**

A **non-refundable deposit** starting at **\$500** (amount may vary depending on event date and size) is required to confirm your reservation.

Final payment is due **immediately following the event**.

**3. Cancellation Policy**

- Events canceled **more than 30 days** prior to the scheduled date are eligible for a **full refund of the deposit**.
- Events canceled **within 30** of the scheduled date **forfeit the deposit**.

**4. Taxes, Gratuity & Fees**

- A **8.38% sales tax** and a **20% gratuity** will be added to all invoices.
- A **3% convenience fee** will apply to all credit card payments.

**5. Children's Policy**

- Children **ages 3–12** will be charged **\$30** and may order from a dedicated children's menu.
- Children **under age 3** are **not charged** unless they order from the children's menu.
- A breakdown of adults and children attending is required **two (2) days before the event**.

**6. Cake Plating**

We **do not charge a fee** for cake plating.

**7. Event Duration**

All seated down events include a **four (4) hour time limit**. Additional time may be available for an extra fee and must be arranged in advance with management.

**8. Payments**

Checks should be made payable to: **Zero Otto Nove**

Client Name	
Contact Number	
Contact Email	
Date of Event	
Start and End Time	
Room	
Minimum Required	
Occasion	
Fina Head Count	
Adult	
Kids	
Menu Price	
Liquor Price PP	
Open Tab Y/N	
Deposit	

Client Signature: \_\_\_\_\_ Date: \_\_\_\_\_