

Party Package for Zero Otto Nove Tuckahoe

Contact – 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, parmigiana, 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 Zucchini

Eggplant and zucchini parmigiana with mozzarella & tomato sauce

Coffee, tea, espresso, or Cappuccino.

\$60.00 per person includes a three course served meal

Antipasti

Mozzarella Caprese

Roasted peppers, fresh mozzarella, tomatoes, basil

Parmigiana di Melanzane e Zucchini

Eggplant and zucchini parmigiana 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

Salmone

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 Zucchini

Eggplant and zucchini parmigiana 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 parmigiana 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 Zucchini

Eggplant and zucchini parmigiana with mozzarella & tomato sauce

Primi Piatti

Fettucine Tartufato

Homemade pasta sauteed 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.**

\$25 Beer, Wine and Soda

\$45 House Open Bar

+\$5 Dessert platter Tiramisu, Cannoli and Biscotti

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

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

Cocktail Hour Packages — Tuckahoe

@zeroottonove | 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, Caesar salad, Shrimp Cocktail, Truffle arancini, Meatballs
Choice of 1 pasta and 1 chicken dish.

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**

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

Client Signature: _____ Date: _____