



TRATTORIA NERVOSA

PRIVATE EVENTS



OUR RESTAURANT

Cafe Nervosa opened its doors at the corner of Yorkville and Bellair in 1996. Later renamed Trattoria Nervosa, this little yellow house continues to thrive as a neighborhood meeting place, attracting both familiar and new faces every day. We put as much care and consideration into our food and drink as we do into creating memorable experiences for our customers. Our customers are our extended family. And like family, we invite you to sit at our table and enjoy home-cooked Southern Italian food prepared with pride and love.

In southern Italy, it's a daily custom to gather around a table and enjoy a wonderful meal with family and friends. To take the time to laugh, love, share in good company and savor deliciously simple recipes.

OUR FAMIGLIA





UPSTAIRS LOUNGE

CAPACITY
22 GUESTS SIT-DOWN
30 COCKTAIL RECEPTION

MINIMUM SPEND
STARTING FROM \$5000



MAIN DINING ROOM

CAPACITY
32 GUEST DINING
40 COCKTAIL RECEPTION

MINIMUM SPEND **STARTING**
FROM \$6000



FULL BUYOUT

CAPACITY
60 DINING
120 COCKTAIL RECEPTION

MINIMUM SPEND
PLEASE CONTACT US



TRATTORIA NERVOSA

GROUP DINING MENUS

GROUP DINING MENUS

In order to serve large groups quickly and impeccably, we require that reservations for groups of 10 or more select one of set menus designed for large groups.

MENU A \$80 /PER PERSON

BRUSCHETTA CON LE ALICI

House made sourdough, straciatella cheese, red pepper spicy sauce, anchovy

INSALATA DI CAVOLO NERO

laciniate kale, zante currants, toasted pine nuts, shaved pecorino, parmigiano, lemon vinaigrette

CAPRESE SKEWERS

MEZZI RIGATONI LAMB RAGU

Lamb ragu, tomato sauce, pecorino

OR

CALMARATA GAMBERI E ZUCCHINE

Shrimp, zucchini, cherry tomato, chilly, herbs

CANNOLI

Seasonal flavors

COFFEE OR TEA

MENU B \$85 /PER PERSON

RUCOLA SALAD

Baby arugula, Marcona almonds, parmigiano, lemon vinaigrette

POLIPO

Grilled octopus, lemon potatoes, chimichurri, tapenade, piquillo puree, arugula, fried capers

BRANZINO

Grilled branzino, fregola, brussel sprouts, salmoriglio sauce, Marcona almonds

OR

LASAGNA

Veal and beef ragu, tomato sauce, bechamel parmigiano

TIRAMISU

Homemade traditional Tiramisu

COFFEE OR TEA

GROUP DINING MENUS

MENU C \$95 /PER PERSON
All appetizers are served family style

TAGLIERE MISTO
Selection of Italian cured meats, pickled vegetables, crostini, mustard

TAGLIERE DI FORMAGGI
Selection of Italian cheeses

INSALATA DI CAVOLO NERO
laciniate kale, zante currants, toasted pine nuts, shaved pecorino, parmigiano, lemon vinaigrette

IN HOUSE MARINATED OLIVES
Castelvetrano, Picholin, Kalamata, purple olives, oil-cured black olive, fresh garlic, herbs, chillie

MIX PIZZA
A selection of our pizzas

RISOTTO AI FUNGHI
Portobello, porcini, crimini, oyster mushrooms, parmigiano, truffle paste light cream sauce
OR

FILETTO DI MANZO
6 oz AAA beef tenderloin, squash puree, Maitake mushroom salsa verde, fennel pollen

CANNOLI

COFFEE OR TEA

MENU D \$100 /PER PERSON
Family Style

TAGLIERE MISTO
Selection of Italian cured meats, pickled vegetables crostini, mustard

INSALATA DI CAVOLO NERO
laciniate kale, zante currants, toasted pine nuts, shaved pecorino, parmigiano, lemon vinaigrette

BRUSCHETTA POMODORO
Tomato bruschetta, garlic, fresh basil

IN - HOUSE MARINATED OLIVES
Castelvetrano, Picholin, Kalamata, purple olives, oil-cured black olive, fresh garlic, herbs, chillie

POLPETTE CON PROVOLONE AFFUMICATO
Beef, veal and pork meatballs braised in tomato sauce smoked provolone

GNOCCHI AI FUNGHI
Portobello, porcini, crimini, oyster mushrooms, parmigiano, truffle paste light cream sauce

MEZZI RIGATONI LAMB RAGU
Lamb ragu, tomato sauce, pecorino

GELATO

COFFEE OR TEA



TO INQUIRE ABOUT GROUP DINING PLEASE EMAIL:

MEG@GUSTO54.COM

and one of our coordinators will get back to you within 48 hours