

Gran Morsi

TRATTORIA  ENOTECA



PRIVATE EVENTS

22 Warren St. New York, NY 10007 | 212.577.2725 | www.granmorsi.com

THE RESTAURANT

Gran Morsi, named after the Italian word for “bites,” epitomizes elegant simplicity. The airy and convivial Tribeca restaurant specializes in boldly-flavored Italian fare with a strong focus on small and shared plates, many of which are cooked in the brick oven.

We have several packages to choose from, all of which are customizable. Our chef and events team will work with you to create the ideal menu for whatever you’re planning.



THE SPACE-MAIN RESTAURANT

Gran Morsi is a two-floor venue, the first being our chic, bright main restaurant space and the second is our versatile private event space that can be tailored to any specific needs.

Our main restaurant floor can accommodate 90 guests seated and 150 guests standing. Accented by high ceilings and exposed brick, the space also features two living green walls.

Both floors have a private entrance, restrooms, private bars (full alcohol, beer, wine) and sound systems. Every event comes complete with dedicated staff and an on site manager to ensure any issues are addressed immediately.



THE SPACE - EVENT SPACE

The private event space accommodates about 125 guests seated and 175 guests standing. We can also offer elevator access for any guests who may need it. Complete with a large living green wall, the space exudes a romantic, intimate yet inviting energy.





COCKTAIL RECEPTION

Based on 2 Hours

\$35.00 per person for selection of 3
\$45.00 per person for selection of 4
\$55.00 per person for selection of 5
\$65.00 per person for selection of 6

PASSED APPETIZERS

Tomato Basil Bruschetta *Traditional (v)*
Caponata Bruschetta *Eggplant Condiment, Golden Raisins, Pinenuts (v)*
Ricotta Bruschetta *Honey, Pine Nuts (v)*
Arancini *Crispy Rice Balls, Mozzarella, Marinara*
Fried Polenta *Parmesan Cheese, Truffle Oil (gf,v)*
Caprese Skewers *Fresh Mozzarella, Tomatoes, Basil (gf,v)*
Seasonal Fruit Skewers (gf,v)
Prosciutto Melon Skewers (gf)
Antipasto Skewers *Cheese, Charcuterie, Marinated Vegetables (gf)*
Italian Sausage & Peppers Skewers (gf)
Grilled Chicken Skewers (gf)
Grilled Beef Skewers (gf)
Grilled Shrimp Skewers (gf)
Polpette *Meatballs, San Marzano Tomatoes*
Black Angus Sliders *Select Condiments (Cheese, Caramelized Onions, Pickles, Ketchup)*
Chicken Parmesan Sliders *Fresh Mozzarella, San Marzano Tomatoes*
Crispy Fried Shrimp *Lemon Basil Aioli*
Crab Croquettes *Lemon Basil Aioli (+3)*
Tuna Crudo *Basil, Lemon, Chili, Pine Nuts (+3) (gf)*
Smoked Tuna *Olive Tapenade, Roasted Peppers, Crisp (+3) (gf)*
Salmon Tartare *Pickled Mustard Seeds, Sour Cream, Cucumber, Crisp (+3) (gf)*

STATIONARY APPETIZERS

Vegetable Crudit  *House Dipping Sauce (gf,v)*
Vegetable Antipasto Platter *Grilled, Marinated Vegetables (gf, v)*
Caprese Platter *Fresh Mozzarella, Tomatoes (gf,v)*
Antipasto Platter *Assorted Meats, Cheeses, Rosemary Taralli*
Margherita Pizza *Fresh Mozzarella, San Marzano Tomatoes, Basil (v)*

(v) vegetarian | (gf) gluten free

All prices are subject to additional 8.875% Sales Tax, 10% Gratuity and 15% Operations Fee



BUFFET or FAMILY STYLE

Buffet: \$85 per person (3 hours)
Family Style: \$95 per person (3 hours)
Select 2 Appetizers, 3 Entrees, 2 Sides and 1 Dessert

APPETIZERS

Select Two
Additional Appetizers: \$7.50 per person

PASSED APPETIZERS

Tomato Basil Bruschetta *Traditional (v)*
Caponata Bruschetta *Eggplant Condiment, Golden Raisins, Pinenuts (v)*
Ricotta Bruschetta *Honey, Pine Nuts (v)*
Arancini *Crispy Rice Balls, Mozzarella, Marinara*
Fried Polenta *Parmesan Cheese, Truffle Oil (gf,v)*
Caprese Skewers *Fresh Mozzarella, Tomatoes, Basil (gf,v)*
Seasonal Fruit Skewers (gf,v)
Prosciutto Melon Skewers (gf)
Antipasto Skewers *Cheese, Charcuterie, Marinated Vegetables (gf)*
Italian Sausage & Peppers Skewers (gf)
Grilled Chicken Skewers (gf)
Grilled Beef Skewers (gf)
Grilled Shrimp Skewers (gf)
Polpette *Meatballs, San Marzano Tomatoes*
Black Angus Sliders *Select Condiments (Cheese, Caramelized Onions, Pickles, Ketchup)*
Chicken Parmesan Sliders *Fresh Mozzarella, San Marzano Tomatoes*
Crispy Fried Shrimp *Lemon Basil Aioli*
Crab Croquettes *Lemon Basil Aioli (+3)*
Tuna Crudo *Basil, Lemon, Chili, Pine Nuts (+3) (gf)*
Smoked Tuna *Olive Tapenade, Roasted Peppers, Crisp (+3) (gf)*
Salmon Tartare *Pickled Mustard Seeds, Sour Cream, Cucumber, Crisp (+3) (gf)*

STATIONARY APPETIZERS

Assorted Bread Basket
Vegetable Crudit  *House Dipping Sauce (gf,v)*
Vegetable Antipasto Platter *Grilled, Marinated Vegetables (gf, v)*
Caprese Platter *Fresh Mozzarella, Tomatoes (gf,v)*
Antipasto Platter *Assorted Meats, Cheeses, Rosemary Taralli*
Margherita Pizza *Fresh Mozzarella, San Marzano Tomatoes, Basil (v)*

(v) vegetarian | (gf) gluten free

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ENTREES

Select Three

Additional Entrees: \$12 per person

PIZZAS

Margherita Fresh Mozzarella, San Marzano Tomatoes, Basil (v)

Pepperoni Fresh Mozzarella, San Marzano Tomatoes, Basil, Pepperoni

PASTAS

Add Chicken \$5, Add Shrimp \$8

Rigatoni Pomodoro San Marzano Tomatoes, Toasted Garlic, Fresh Basil (v)

Penne Vodka San Marzano Tomatoes, Shallots, Cream (v)

Rigatoni Bolognese Classic Meat Sauce from Bologna

Orecchiette Sausage, Broccoli Rabe, Pecorino

Rigatoni all'Amatriciana Pancetta, Caramelized Onions, Calabrian Chilies, San Marzano Tomatoes (spicy)

MAINS

Cheese Lasagna Fresh Mozzarella, Ricotta, Parmigiano Reggiano, San Marzano Tomatoes, Basil (v)

Eggplant Parmigiana Fresh Mozzarella, San Marzano Tomatoes, Basil (v)

Chicken Parmigiana Fresh Mozzarella, San Marzano Tomatoes, Basil

Chicken Piccata Capers, Lemon (gf)

Chicken Scarpariello Sausage, Peppers, Cherry Peppers, San Marzano Tomatoes (gf)

Salmon Livornese Olives, Capers, San Marzano Tomatoes (+\$7.50) (gf)

Branzino Acqua Pazza Tomatoes, Olives, Capers, Onions (+\$7.50) (gf)

Seasonal Catch (+\$11)

New York Strip Steak Bordelaise Sauce, Wild Mushrooms (+\$11) (gf)

Filet Mignon Red Wine Sauce (+\$11) (gf)

SIDES

Select Two

Organic Mixed Green Salad Balsamic Vinaigrette (gf, v)

Arugula Salad Radish, Shaved Parmesan, Pine Nuts, Lemon (gf, v)

Caesar Salad Traditional

Seasonal Vegetable Garlic, Extra Virgin Olive Oil (gf, v)

Broccoli Rabe Toasted Garlic (gf, v)

Rosemary Roasted Potatoes (gf, v)

Roasted Garlic Mashed Potatoes (gf, v)

Creamy Polenta Parmesan Cheese, Mascarpone (gf, v)

Wild Mushroom Farro Mascarpone, Parsley (v)

DESSERTS

Select One

Additional Desserts: \$7.50 per person

Apple Crumb Cake Crème Anglaise

Limoncello Mascarpone Cake Lemon, White Chocolate

New York Cheesecake Seasonal Fruit

Tiramisu Savoiardi, Mascarpone, Amaretto, Cocoa

Chocolate Mud Cake Brownie, Mousse, Ganache, Seasonal Fruit

Assorted Cookie Platter Traditional Italian Cookies

(v) vegetarian | (gf) gluten free

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PRIX FIXE DINNER MENUS

PRIX FIXE DINNER PACKAGE 1

\$110 per person

Assorted Bread Basket Included

Silent Vegetarian Option Upon Request

Add 1 hour passed hors d'oeuvres (selection of three): \$25 per person

Add Antipasto Platter for the table: \$10 per person

FIRST COURSE

Select One

Additional Appetizers: \$7.50 per person

Baby Arugula Salad Radish, Shaved Parmesan, Pine Nuts, Lemon (gf,v)

Organic Mixed Green Salad Balsamic Vinaigrette (gf,v)

Caesar Salad Traditional

Caprese Salad Fresh Mozzarella, Tomatoes (gf,v)

ENTREÉS

Select Two

Additional Entrees: \$11 per person

Penne Vodka San Marzano Tomatoes, Shallots, Cream (v)

Rigatoni Sorrentino Eggplant, Mozzarella, Basil, San Marzano Tomatoes (v)

Spaghetti & Polpette "Meatballs" Black Angus Beef, Berkshire Pork, San Marzano Tomatoes, Toasted Garlic

Cheese Lasagna Fresh Mozzarella, Ricotta, Parmigiano Reggiano, San Marzano Tomatoes, Basil (v)

Eggplant Parmigiana Fresh Mozzarella, San Marzano Tomatoes, Basil (v)

Rigatoni Bolognese Classic Meat Sauce of Bologna

Chicken Parmigiana Fresh Mozzarella, San Marzano Tomatoes, Basil

Chicken Piccata Lemon, Capers (gf)

Chicken Scarpariello Sausage, Peppers, Cherry Peppers, San Marzano Tomatoes (gf)

Salmon Livornese Olives, Capers, San Marzano Tomatoes (gf)

Branzino Acqua Pazza Tomatoes, Olives, Capers, Onions (gf)

Seasonal Catch

Filet Mignon Red Wine Sauce (gf)

New York Strip Steak Bordelaise Sauce, Wild Mushrooms (gf)

SIDES

Select One – Served Family Style

Seasonal Vegetable Garlic, Extra Virgin Olive Oil (gf, v)

Broccoli Rabe Toasted Garlic (gf, v)

Rosemary Roasted Potatoes (gf, v)

Roasted Garlic Mashed Potatoes (gf, v)

Creamy Polenta Parmesan Cheese, Mascarpone (gf, v)

Wild Mushroom Farro Mascarpone, Parsley (v)

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DESSERTS

Select One

Additional dessert: \$7.50 per person

Apple Crumb Cake *Crème Anglaise*

Limoncello Mascarpone Cake *Lemon, White Chocolate*

New York Cheesecake *Seasonal Fruit*

Tiramisu *Savoiardi, Mascarpone, Amaretto, Cocoa*

Chocolate Mud Cake *Brownie, Mousse, Ganache, Seasonal Fruit*

Assorted Cookie Platter *Traditional Italian Cookies*

(v) vegetarian | (gf) gluten free

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PRIX FIXE DINNER PACKAGE 2

\$130 per person

Assorted Bread Basket Included

Silent Vegetarian Option Upon Request

Add 1 hour passed hors d'oeuvres (selection of three): \$25 per person

Add Antipasto Platter for the table: \$12.50 per person

FIRST COURSE

Select Two

Additional Appetizers: \$7.50 per person

Baby Arugula Salad *Radish, Shaved Parmesan, Pine Nuts, Lemon (gf,v)*

Organic Mixed Green Salad *Balsamic Vinaigrette (gf,v)*

Caesar Salad *Traditional*

Caprese Salad *Fresh Mozzarella, Tomatoes (gf,v)*

Burrata *Seasonal Preparation (+\$10)*

Fritto Misto "Mixed Fry" *Calamari, Shrimp, Cherry Peppers, Arrabiata*

Polpette *Meatballs, San Marzano Tomatoes*

Tuna Crudo *Basil, Lemon, Chili, Pine Nuts (gf)*

Smoked Tuna *Olive Tapenade, Roasted Peppers, Crisp (gf)*

Salmon Tartare *Pickled Mustard Seeds, Sour Cream, Cucumber, Crisp (gf)*

Octopus *Seasonal Preparation (+\$10)*

ENTREÉS

Select Three

Additional Entrees: \$11 per person

Cheese Lasagna *Fresh Mozzarella, Ricotta, Parmigiano Reggiano, San Marzano Tomatoes, Basil (v)*

Spaghetti & Polpette "Meatballs" *Black Angus Beef, Berkshire Pork, San Marzano Tomatoes, Toasted Garlic*

Chicken Parmigiana *Fresh Mozzarella, San Marzano Tomatoes, Basil*

Eggplant Parmigiana *Fresh Mozzarella, San Marzano Tomatoes, Basil (v)*

Rigatoni Sorrentino *Eggplant, Mozzarella, Basil, San Marzano Tomatoes (v)*

Penne Alla Vodka *San Marzano Tomatoes, Shallots, Cream (v)*

Rigatoni Bolognese *Classic Meat Sauce of Bologna*

Chicken Piccata *Lemon, Capers (gf)*

Chicken Scarpariello *Sausage, Peppers, Cherry Peppers, San Marzano Tomatoes (gf)*

Salmon Livornese *Olives, Capers, San Marzano Tomatoes (gf)*

Branzino Acqua Pazza *Tomatoes, Olives, Capers, Onions (gf)*

Seasonal Catch

Filet Mignon *Red Wine Sauce (gf)*

New York Strip Steak *Bordelaise Sauce, Wild Mushrooms (gf)*

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SIDES

Select Two – Served Family Style

Seasonal Vegetable *Garlic, Extra Virgin Olive Oil (gf, v)*

Broccoli Rabe *Toasted Garlic (gf, v)*

Rosemary Roasted Potatoes *(gf, v)*

Roasted Garlic Mashed Potatoes *(gf, v)*

Creamy Polenta *Parmesan Cheese, Mascarpone (gf, v)*

Wild Mushroom Farro *Mascarpone, Parsley (v)*

DESSERTS

Select One

Additional Desserts: \$7.50 per person

Apple Crumb Cake *Crème Anglaise*

Limoncello Mascarpone Cake *Lemon, White Chocolate*

New York Cheesecake *Seasonal Fruit*

Tiramisu *Savoiardi, Mascarpone, Amaretto, Cocoa*

Chocolate Mud Cake *Brownie, Mousse, Ganache, Seasonal Fruit*

Assorted Cookie Platter *Traditional Italian Cookies*

(v) vegetarian | (gf) gluten free

Please inquire for gluten-free dessert options

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BEVERAGE PACKAGES

BEER & WINE

\$44 per person for the first two hours

\$22 per person for each additional hour

Draft Beer | Peroni, Brooklyn Lager, Allagash White, Bronx Pale Ale

Bottled Beer | Stella Artois, Birra Moretti Pale Lager, Downeast Cider

Sommelier Selected House Red, White Wine & Sparkling Wine

Soft Drinks, Coffee & Tea Included

STANDARD OPEN BAR

Mixed Drinks Included

\$48 per person for the first two hours

\$24 per person for each additional hour

Draft Beer | Peroni, Brooklyn Lager, Allagash White, Bronx Pale Ale

Bottled Beer | Stella Artois, Birra Moretti Pale Lager, Downeast Cider

For example: **Tito's, Johnny Walker Red Label, Jack Daniels, Bacardi, Tanqueray, Captain Morgan,**

Jose Cuervo, Dewar's, Malibu, Campari

Sommelier Selected House Red, White Wine & Sparkling Wine

Soft Drinks, Coffee & Tea Included

PREMIUM OPEN BAR

Classic Cocktails Included

\$52 per person for the first two hours

\$26 per person for each additional hour

Draft Beer | Peroni, Brooklyn Lager, Allagash White, Bronx Pale Ale

Bottled Beer | Stella Artois, Birra Moretti Pale Lager, Downeast Cider

For example: **Ketel One, Absolut, Jameson, Hennessy, Grey Goose, Hendricks, Johnny Walker Black Label, Jack Daniels, Bacardi, Bombay Sapphire, Tanqueray, Captain Morgan, Jose Cuervo, Dewar's, Malibu, Campari, Makers Mark, Bulleit Rye, Kahlua, Cointreau,**

Amaretto Disaronno

Sommelier Selected House Red, White Wine & Sparkling Wine

Soft Drinks, Coffee & Tea Included

****Shots are not included in any open bar package****

Add a Specialty Cocktail for \$7

****Consumption bar option available and requires a minimum guarantee****

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