





THE MONK ROOM



MAIN DINING ROOM



ROOFTOP

THE SET TABLE PACKAGES

At Porta, our family always comes first. There is something about a long table covered with simple food and surrounded by love that makes us count the good hours. So now we are setting our table for your family. Our options for group dining reflect our commitment to serving you with the freshest seasonal ingredients in a warm setting.

*We look forward
to having you
in our home.*



Honest

(Main Dining Room, Monk Room, or Rooftop, rooftop open mid-April to mid-November)

\$35 per person
\$15 for children 12 and under
Plus additional 20% gratuity & 7% sales tax

- 2 hour reservation
- served family style
- for parties of 15-30 adults

STARTER COURSE:

- Olives
- House-made mozzarella or ricotta

SALAD COURSE:

Choice of 1

- Porta Caesar or
- Arugula – Arugula, Grana Padano, lemon juice, extra virgin olive oil

PIZZA COURSE:

Choice of 3 from current dinner menu

(Please add \$1 per person for each additional pizza choice)

DESSERT COURSE:

- Nutella pies

Grateful

(Main Dining Room, Monk Room or Rooftop, rooftop open mid-April to mid-November)

\$50 per person
\$15 for children 12 and under
Plus additional 20% gratuity & 7% sales tax

- 2 hour reservation **(please add \$5 per person for a 3rd hour)**
- served family style
- In The Monk Room - 50 guest maximum and 30 adult guest minimum. Please inquire about a minimum on Friday and Saturday evenings.

STARTER COURSE:

- Olives
- Choice of Salumi e Formaggi or Just Formaggi
- House-made mozzarella or ricotta

SALAD COURSE:

Choice of 1

- Porta Caesar or
- Arugula – Arugula, Grana Padano, lemon juice, extra virgin olive oil

PIZZA COURSE:

Choice of 3 from current dinner menu

(Please add \$1 per person for each additional pizza choice)

PASTA COURSE:

Choice of 1

- Pomodoro – spaghetti, San Marzano tomatoes, parmigiano reggiano, basil or
- Cacio e Pepe – spaghetti, black pepper, butter, arugula, Parmigiano Reggiano

DESSERT COURSE:

- Nutella pies

Generous

(Monk Room or Rooftop, rooftop open mid-April to mid-November)

\$75 per person

\$15 for children 12 and under

Plus additional 20% gratuity & 7% sales tax

- 3 hour reservation **(please add \$5 per person for a 4th hour)**
- served family style
- In The Monk Room - 50 guest maximum and 30 adult guest minimum. Please inquire about a minimum on Friday and Saturday evenings.

STARTER COURSE:

- Olives
- Choice of Salumi e Formaggi or Just Formaggi
- House-made mozzarella or ricotta

SMALL BITES:

Choice of 5

Small bites will be passed

Vegetable

- Seasonal Arancini
- Roasted garlic and herb garbanzo bean vegetable crudo
- Eggplant capponata crostini - olive oil, parsley
- Creamy polenta served in a spoon topped with a Parmigiano Reggiano tuille and olive oil

Proteina

- Roasted shrimp, gremolata
- Lamb loin skewer, rosemary salt
- Beef polpettine in gravy
- Pesto marinated bocconcini with speck

SALAD COURSE:

Choice of 1

- Porta Caesar or
- Arugula - Arugula, Grana Padano, lemon juice, extra virgin olive oil

PIZZA COURSE:

Choice of 3 from current dinner menu

(Please add \$1 per person for each additional pizza choice)

PASTA COURSE:

Choice of 1

- Pomodoro - spaghetti, San Marzano tomatoes, Parmigiano Reggiano, basil or
- Cacio e Pepe - spaghetti, black pepper, butter, arugula, Parmigiano Reggiano

DESSERT COURSE:

- Nutella pies *and*
- Dessert platter (chocolate chip cookies, pignolis, snicker doodle cookies and canolis)

For own dessert it's \$2 fee per person.

Details

Events are not considered booked until the deposit is paid.

Included are soft drinks, silverware in rustic white napkins, and white china.

We are more than happy to offer burlap table runners, candles, and seasonal floral arrangements at an additional cost of \$200 in the Monk Room and \$600 in the Main Dining Room and Rooftop. You are also always welcome to bring in your own decorations to help match the room to the theme of your event.

Due to the seasonal ingredients in our meals, all menus are subject to change. You will be among the first to be notified of any changes to our menu and if these changes conflict with your dining selections.



Brunch

(Main Dining Room, Monk Room or Rooftop
Rooftop open mid-April to mid-November)

\$42 per person

\$15 for children 12 and under

Plus additional 20% gratuity & 7% sales tax

To you bring your own dessert - add \$2 per person

- 2 hour reservation (**please add \$5 per person for a 3rd hour**)
- served family style
- In The Monk Room - 50 guest maximum and 30 adult guest minimum.

STARTER COURSE:

- Butter Up - house-made buttermilk biscuits
- Olives
- Arugula salad - arugula, Grana Padano, lemon juice, extra virgin olive oil

SECOND COURSE:

- Scramby - scrambled eggs, pecorino romano, black pepper
- Niman Ranch bacon

PASTA COURSE:

Choice of 1

- Pomodoro - spaghetti, San Marzano tomatoes, Parmigiano Reggiano, basil
- Cacio e Pepe - spaghetti, black pepper, butter, arugula, Parmigiano Reggiano

PIZZA COURSE:

Choice of 3 from current brunch menu

(Please add \$1 per person for each additional pizza choice)

DESSERT COURSE:

- Nutella pies



Drink

OPEN

\$40/Person for 2 hours

\$45/Person for 3 hours

\$50/Person for 4 hours

Beer: Miller lite, Lagunitas Pils,

Asbury Blonde, Blue Moon

Wine: Sangeovese, Pinot Grigio, Moletto Frizzante

Liquor: Conch Republic rum, Lairds vodka, Pepe Lopez tequila, Bankers Club gin, Bankers Club whiskey

DELUXE

\$50/Person for 2 hours

\$55/Person for 3 hours

\$60/Person for 4 hours

Beer: Miller lite, Lagunitas Pils, Asbury Blonde, Corona, Blue Moon, Peroni, New Belgium Fat Tire, Firestone Union Jack IPA

Wine: Sangeovese, Pinot Grigio, and Moletto Frizzante, Substance Cabernet, Foucher Sauvignon Blanc

Liquor: Captain Morgan rum, Tito's vodka, Espolon tequila, Tanqueray gin, Old Forrester bourbon, Jack Daniel's whiskey

SUPREME

\$60/Person for 2 hours

\$65/Person for 3 hours

\$70/Person for 4 hours

Beer: Miller Lite, Lagunitas Pils, Asbury Blonde, Corona, Heineken, Blue Moon, Peroni, Guinness, New Belgium Fat Tire, Firestone Walker Union Jack IPA, Fruli Belgian Strawberry Wit, Downeast Original Blend, Kane Overhead Imperial IPA

Wine: Sangeovese, Pinot Grigio, Moletto Frizzante, Cabernet, Sauvignon Blanc, Zardetto Rose, Cielo Prosecco

Liquor: Bacardi rum, Ketel One vodka, Patron tequila, Bombay Sapphire gin, Bulleit boubon, Crown Royal whiskey, Johnny Walker Black Label scotch

Ask us about our imported selections!

Note: Last call is 15 minutes prior to the end of the event



Cake


\$50 6 inch cake

\$75 10 inch cake

\$100 12 inch cake

**Flavors will be chocolate cake with chocolate mousse or vanilla cake with white chocolate mousse with the option to interchange*





*As your event concierge, we are
committed to fulfilling your vision.
Please let us know of any questions
or needs you may have so that we
can appropriately address them.*

*Email us at
events@pizzaporta.com*

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