

Gran Morsi

TRATTORIA  ENOTECA



LUNCH & BRUNCH

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.



THE SPACE - MAIN DINING ROOM

Gran Morsi is a two-floor venue, the first floor is our chic main dining room and the second is our versatile private event space, both of which can be tailored to meet your specific needs.

Our main dining room can accommodate 70 guests seated and 125 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 onsite manager.



THE SPACE - PRIVATE EVENT SPACE

The private event space accommodates 110 guests seated and 175 guests standing. Complete with our largest living green wall installation, the space exudes an intimate and inviting energy.



BUFFET

Buffet: \$70 per person (3 hours)

Our Buffet Package includes a 45 minute Cocktail Reception with your choice of passed or stationary appetizers.

After the Cocktail Reception, Entrées and Sides will be served at a Buffet Table

where guests are invited by table, to serve themselves.

Upon conclusion of the Entrée Course, the Buffet Table is cleared and the Dessert Course is served!

Silent Vegetarian Option Always Available

Select 2 Appetizers, 1 Salad, 3 Entrees, 1 Side, 1 Dessert

APPETIZERS

Select Two

Additional Appetizers: \$10 per person

PASSED APPETIZERS

White Bean Falafel Tahini Verde (pb)

Tomato Basil Crostini (v)

Caponata Crostini Eggplant, Raisins, Mint (v)

Ricotta Crostini Honey, Pine Nuts (v)

Surf and Turf Crostini Maine Lobster, Prime Filet, Horseradish (+5)

Arancini Pomodoro (v)

Crispy Polenta Gorgonzola (v,gf)

Crispy Fried Shrimp Lemon Aioli (gf)

Caprese Skewers Fior di Latte, Baby Tomato (v,gf)

Prosciutto and Melon Skewers 24 Month Aged Prosciutto, Seasonal Melon (gf)

Antipasto Skewers Soppressata, Fontina, Green Olive (gf)

Scampi Skewers Gulf Shrimp, Panegrattato, Aioli

Chicken Meatballs Arrabbiata

Polpette Meatballs That Beat Bobby Flay!

Mini Cheeseburgers Pickles, Ketchup

Chicken Parmesan Sliders Fior di Latte, Pomodoro

Eggplant Parmesan Sliders Fior di Latte, Pomodoro (v)

Margherita Pizza Fior di Latte, Pomodoro, Basil (v)

Tuna Crudo Big Eye Tuna, Potato Pavé, Calabrian Chili (+5) (gf)

STATIONARY APPETIZERS

Vegetable Crudit  (pb,gf)

Grilled Vegetables Aged Balsamic (pb,gf)

Antipasto Platter Assorted Cured Meats, Italian Cheese (gf)

Assorted Bread Basket Housemade Sourdough (v)

(pb) plant-based vegan ~ (v) vegetarian ~ (gf) gluten-free

SALADS

Select One

Additional Salads: \$10 per person

Insalata Petite Lettuce, Fennel, Cherry Tomato, Radish, Vinaigrette (pb,gf)

Caesar Salad Kale, Sesame, Nori, Focaccia, Parmigiano-Reggiano

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

ENTREES

Select Three

Additional Entrees: \$15 per person

PIZZAS

Breakfast Scrambled Eggs, Yukon Gold Potatoes, Applewood Smoked Bacon, Fontina

Margherita Fior di Latte, Pomodoro, Basil (v)

Pepperoni Fior di Latte, Pomodoro, Basil

PASTAS

Gluten Free \$4 – Pasta Shape May Vary

Rigatoni Pomodoro Toasted Garlic, Fresh Basil (v)

Penne Vodka Shallots, Cream (v)

Spicy Rigatoni Vodka Calabrian Chilies, Shallots, Cream (v)

Lasagna Classico Fior di Latte, Ricotta, Pomodoro (v)

Rigatoni Bolognese Beef, Pork, Pancetta, Cream

Orecchiette Housemade Sausage, Broccoli Rabe, Calabrian Chilies, Pecorino

Rigatoni all'Amatriciana Pancetta, Onions, Calabrian Chilies, Pomodoro

MAINS

Ricotta Pancakes Warm Maple Syrup (v)

Frittata Fresh Farm Eggs, Zucchini, Baby Tomato, Fontina

Scrambled Eggs Cacio e Pepe

Eggplant Parmigiana Fior di Latte, Pomodoro (v)

Chicken Parmigiana Fior di Latte, Pomodoro

Chicken Piccata Capers, Lemon (gf)

Chicken Scarpariello Sweet Sausage, Agrodolce (gf)

Striped Bass Puttanesca Tomato, Capers, Cracked Olives (+\$8) (gf)

Steak and Eggs Petit Filet, Sunny Side Up Egg, Steak Sauce (gf) (+\$10)

(pb) plant-based vegan ~ (v) vegetarian ~ (gf) gluten-free

SIDES

Select One

Additional Sides: \$10 per person

Haricot Vert Garlic, Extra Virgin Olive Oil (pb,gf)
Herb Roasted Potatoes Parmigiano-Reggiano (v,gf)
Kale Garlic, Calabrian Chilies (pb,gf)
Roasted Garlic Mashed Potatoes (v,gf)
Maple Glazed Sausage (gf)
Applewood Smoked Bacon (gf)
Broccoli Rabe Garlic, Calabrian Chilies (+\$4) (pb,gf)

DESSERTS

Select One

Additional Desserts: \$10 per person

Apple Crumb Cake Caramel (v)
Lemon Cake Mascarpone, Whipped Cream (v)
Ricotta Cheesecake Seasonal Fruit, Whipped Cream (v,gf)
Tiramisu Savoiardi, Mascarpone, Cocoa (v)
Chocolate Budino Seasonal Fruit, Whipped Cream (v,gf)
Assorted Cookie Platter Traditional Italian Cookies (v)
Seasonal Fruit Platter (pb,gf)

FAMILY STYLE

Family Style: \$85 per person (3 hours)

Family style refers to a dining experience where food is served in large communal dishes.

This allows guests to share and serve themselves, fostering a sense of togetherness and interaction.

This package includes a 45 minute Cocktail Reception with your choice of passed or stationary appetizers.

After the Cocktail Reception, Entrées and Sides will be served directly to each guests' table.

Upon conclusion of the Entrée Course, guests' tables are cleared and the Dessert Course is served!

Silent Vegetarian Option Always Available

Select 2 Appetizers, 1 Salad, 3 Entrees, 1 Side, 1 Dessert

APPETIZERS

Select Two

Additional Appetizers: \$10 per person

PASSED APPETIZERS

White Bean Falafel Tahini Verde (pb)

Tomato Basil Crostini (v)

Caponata Crostini Eggplant, Raisins, Mint (v)

Ricotta Crostini Honey, Pine Nuts (v)

Surf and Turf Crostini Maine Lobster, Prime Filet, Horseradish (+5)

Arancini Pomodoro (v)

Crispy Polenta Gorgonzola (v,gf)

Crispy Fried Shrimp Lemon Aioli (gf)

Caprese Skewers Fior di Latte, Baby Tomato (v,gf)

Prosciutto and Melon Skewers 24 Month Aged Prosciutto, Seasonal Melon (gf)

Antipasto Skewers Soppressata, Fontina, Green Olive (gf)

Scampi Skewers Gulf Shrimp, Panegrattato, Aioli

Chicken Meatballs Arrabbiata

Polpette Meatballs That Beat Bobby Flay!

Mini Cheeseburgers Pickles, Ketchup

Chicken Parmesan Sliders Fior di Latte, Pomodoro

Eggplant Parmesan Sliders Fior di Latte, Pomodoro (v)

Margherita Pizza Fior di Latte, Pomodoro, Basil (v)

Tuna Crudo Big Eye Tuna, Potato Pavé, Calabrian Chili (+5) (gf)

STATIONARY APPETIZERS

Vegetable Crudité (pb,gf)

Grilled Vegetables Aged Balsamic (pb,gf)

Antipasto Platter Assorted Cured Meats, Italian Cheese (gf)

Assorted Bread Basket Housemade Sourdough (v)

(pb) plant-based vegan ~ (v) vegetarian ~ (gf) gluten-free

SALADS

Select One

Additional Salads: \$10 per person

Insalata Petite Lettuce, Fennel, Cherry Tomato, Radish, Vinaigrette (pb,gf)

Caesar Salad Kale, Sesame, Nori, Focaccia, Parmigiano-Reggiano

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

ENTREES

Select Three

Additional Entrees: \$15 per person

PIZZAS

Breakfast Pizza Sunny Side Up Eggs, Yukon Gold Potatoes, Applewood Smoked Bacon, Fontina

Margherita Fior di Latte, Pomodoro, Basil (v)

Pepperoni Fior di Latte, Pomodoro, Basil

PASTAS

Gluten Free \$4 – Pasta Shape May Vary

Rigatoni Pomodoro Toasted Garlic, Fresh Basil (v)

Penne Vodka Shallots, Cream (v)

Spicy Rigatoni Vodka Calabrian Chilies, Shallots, Cream (v)

Lasagna Classico Fior di Latte, Ricotta, Pomodoro (v)

Rigatoni Bolognese Beef, Pork, Pancetta, Cream

Orecchiette Housemade Sausage, Broccoli Rabe, Calabrian Chilies, Pecorino

Rigatoni all'Amatriciana Pancetta, Onions, Calabrian Chilies, Pomodoro

MAINS

Ricotta Pancakes Warm Maple Syrup (v)

Frittata Fresh Farm Eggs, Zucchini, Baby Tomato, Fontina

Scrambled Eggs Cacio e Pepe

Eggplant Parmigiana Fior di Latte, Pomodoro (v)

Chicken Parmigiana Fior di Latte, Pomodoro

Chicken Piccata Capers, Lemon (gf)

Chicken Scarpariello Sweet Sausage, Agrodolce (gf)

Striped Bass Puttanesca Tomato, Capers, Cracked Olives (+\$8) (gf)

Steak and Eggs Petit Filet, Sunny Side Up Egg, Steak Sauce (gf) (+\$10)

(pb) plant-based vegan ~ (v) vegetarian ~ (gf) gluten-free

SIDES

Select One

Additional Sides: \$10 per person

Haricot Vert Garlic, Extra Virgin Olive Oil (pb,gf)
Herb Roasted Potatoes Parmigiano-Reggiano (v,gf)
Kale Garlic, Calabrian Chilies (pb,gf)
Roasted Garlic Mashed Potatoes (v,gf)
Maple Glazed Sausage (gf)
Applewood Smoked Bacon (gf)
Broccoli Rabe Garlic, Calabrian Chilies (+\$4) (pb,gf)

DESSERTS

Select One

Additional Desserts: \$10 per person

Apple Crumb Cake Caramel (v)
Lemon Cake Mascarpone, Whipped Cream (v)
Ricotta Cheesecake Seasonal Fruit, Whipped Cream (v,gf)
Tiramisu Savoiardi, Mascarpone, Cocoa (v)
Chocolate Budino Seasonal Fruit, Whipped Cream (v,gf)
Assorted Cookie Platter Traditional Italian Cookies (v)
Seasonal Fruit Platter (pb,gf)

BRUNCH PRIX FIXE

\$95 per person

A Prix Fixe Menu is a dining experience that includes a set amount of courses which are served individually plated, per guest. This package includes one First Course option, four Entrée options, and two Side options which are pre-selected ahead of your event date from the menu below. The Entrée Course is individually plated and served, with each guest selecting their preferred entrée on the day of the event. The First Course and Sides are served Family Style, for the table!

Silent Vegetarian Option Always Available

FIRST COURSE

Select One - Served Family Style

Additional First Course: \$10 per person

Assorted Pastries (v)

Fresh Fruit, Yogurt, Granola (v)

Breakfast Pizza Sunny Side Up Eggs, Yukon Gold Potatoes,
Applewood Smoked Bacon, Fontina

ENTRÉE

Select Four

Additional Entrees: \$15 per person

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

Ricotta Pancakes Seasonal Fruit, Warm Maple Syrup

Frittata Fresh Farm Eggs, Zucchini, Baby Tomato, Fontina

Scrambled Eggs Cacio e Pepe (v)

Penne Vodka Shallots, Cream (v)

Spicy Rigatoni Vodka Calabrian Chilies, Shallots, Cream (v)

Spaghetti & Polpetta Meatballs That Beat Bobby Flay, Pomodoro

Chicken Parmigiana Fior di Latte, Pomodoro

Steak and Eggs Petit Filet, Sunny Side Up Egg, Steak Sauce (gf)

SIDES

Select Two - Served Family Style

Additional Sides: \$10 per person

Haricot Vert Garlic, Extra Virgin Olive Oil (pb,gf)

Herb Roasted Potatoes Parmigiano-Reggiano (v,gf)

Kale Garlic, Calabrian Chilies (pb,gf)

Roasted Garlic Mashed Potatoes (v,gf)

Maple Glazed Sausage (gf)

Applewood Smoked Bacon (gf)

Broccoli Rabe Garlic, Calabrian Chilies (+\$4) (pb,gf)

Dessert options begin at \$10 per person.

(pb) plant-based vegan ~ (v) vegetarian ~ (gf) gluten-free

FREQUENTLY ASKED QUESTIONS

What is included with the venue?

Your booking includes exclusive use of your selected space during the contracted time frame, along with dedicated event staff to ensure seamless service throughout your event. All furniture, tableware, catering services, white linens, and votive candles are included. Each floor operates independently and features a private entrance, private restrooms, a private full-service bar offering liquor, beer, and wine, and a built-in sound system. You will also have a dedicated team assigned to your event to ensure attentive and personalized service.

What are your beverage offerings?

We typically offer beverages on a consumption basis for daytime events as this is the most cost effective for our events clients and best accommodates guests enjoying either alcoholic or non-alcoholic beverages. The final amount associated with the consumption bar would be due upon the conclusion of your event.

How do I confirm my event?

We require a signed contract along with a 50% deposit of the contracted total in order to confirm your event. Contracts may be electronically signed, and payment can be conveniently submitted through our secure online portal. Once both the signed agreement and deposit have been received, we will confirm via email that your event is confirmed!

What additional fees should I expect?

All contracted pricing is subject to 10% Staff Gratuity, 15% Operations Fee, and 8.875% New York State Tax. Please note, the operations fee is taxed, though gratuity is not. Consumption bar tabs are subject to a 20% gratuity and a 5% operations fee, which differ from the rates associated with pre-contracted packages such as an Open Bar, however the total percentage remains the same (25% in fees + 8.875% sales tax). All fees will be clearly outlined in your contract for full transparency.

When is final payment due?

We require your final guaranteed guest count, menu selections, and remaining balance ten days prior to your event date. The final balance is calculated based on your guaranteed guest count and selected menu and may increase or decrease from the initial estimate. This will also be outlined in your contract's Terms and Conditions! After the final guarantee and payment are submitted, guest count may increase. However, we are not able to issue refunds for guests who are unable to attend.

What forms of payment do you accept?

We accept all forms of payment. For any non-credit card payments, we do require a credit card on file. Please consult your Event Coordinator for specific details regarding cash payments.

Do you offer dietary accommodations?

Our packages include a silent option of Pasta Pomodoro or Pasta Primavera, both of which can be modified to accommodate guests' specific restriction. For dessert, we offer a Seasonal Sorbet! Our team can also assist, day of, with modifications to your menu selections where possible.

Can I bring in outside food or beverage?

For private events, you are welcome to bring your own dessert at no additional charge. You may also bring up to four bottles of wine, each subject to a \$30 corkage fee, based on a standard 750mL bottle. Outside wine is permitted only if it does not appear on our current wine list. For any additional items, please consult your Event Coordinator in advance.

Can I bring in my own décor?

You are welcome to provide your own décor, provided that it does not damage our walls or furniture and does not include confetti, glitter, or adhesive materials such as stickers. We are happy to recommend trusted local vendors, though you are also welcome to work with vendors of your choice.

How much time is provided for set up?

We provide 75 minutes prior to your contracted start time for personal setup and 90 minutes prior for vendor setup.

Can events be hosted on both floors at the same time?

Yes! Both floors are able to operate independently. Gran Morsi features both a Main Dining Room and a Private Event Space, and each floor operates independently. This allows us to host events simultaneously while ensuring each event remains fully private and fully staffed with its own dedicated team.

Is the space ADA accessible?

Yes! Both of our floors are ADA accessible. We have a ramp to assist with reaching our ground floor space and elevator. We also offer use of our elevator to access our private event space. Please note, our ADA accessible restroom is located on our ground floor.

Do you have on-site parking?

While we do not offer on-site parking, there are several nearby parking options, including an above-ground lot at the corner of Warren Street and West Broadway and an underground garage on Murray Street between Church Street and West Broadway. We recommend contacting the parking facilities directly for current rates and availability.

Where are you located?

Gran Morsi is a two floor Italian restaurant, located in the heart of Tribeca. We are conveniently located on Warren Street between Church Street and Broadway, just off Brooklyn Bridge Park. Most mass transit lines, including A/C/E/1/2/3/R/W/4/5/6 and the NY/NJ PATH Train to World Trade Center are nearby.

