

• Appetizers •

	Half Tray 10-12 People	Full Tray 20-22 People
Mini Rice Balls (Minimum 12)	\$2.50	each
served with marinara -OR- fra diavolo sauce		
Calamari Arrabbiata (Serves Two)	\$60	\$100
fried calamari topped with marinara & hot cherry peppers		
Calamari Fritti	\$60	\$100
golden fried calamari served with side of homemade marinara sauce		
Baked Clams (6) per order	\$55	\$95
whole baked Littleneck clams		
Chicken Fingers (5) per order	\$55	\$95
served with side of honey mustard dressing -OR- pomodoro sauce		
Mozzarella Sticks (6) per order	\$45	\$75
served with side of pomodoro sauce		
Fried Zucchini Sticks	\$40	\$75
served with side of pomodoro sauce		
Zuppa Di Cozze (Red -OR- White)	\$45	\$75
cultivated mussels, steamed & seasoned in a white wine, garlic herbed broth -OR- in a fresh garlic & plum tomato broth		
Mozzarella Di Casa	\$55	
homemade mozzarella cheese, flame roasted peppers, fresh tomatoes & basil drizzled with extra virgin olive oil & aged balsamic vinegar		
Italian Style Antipasto	\$70	\$120
dry sausage, pepperoni, mozzarella balls, provolone, pickled mushrooms, imported green and black olives, marinated artichoke hearts & roasted peppers		



• Salads Bowls •

	10-12 People
Pizzaiola Salad	\$50
chopped romaine lettuce & a medley of fresh grilled vegetables tossed with a sundried tomato balsamic vinaigrette	
<i>With Grilled Chicken</i>	\$70
Tossed House Salad	\$28
served with our "Italian Style" dressing	
<i>With Grilled Chicken</i>	\$42
<i>With Shredded Mozzarella Cheese</i>	\$32
Caesar Salad	\$32
romaine lettuce tossed with our own dijon caesar dressing topped with homemade garlic croutons & freshly shaved pecorino romano cheese	
<i>With Grilled Chicken</i>	\$42
Chop Any Salad Add	\$6

• Mini Panini •

Minimum of 12 People
\$4 Each

Grilled Chicken	flame roasted peppers, fresh mozzarella & broccoli rabe
Vegetable	eggplant, zucchini, fresh mozzarella & flame roasted peppers
Prosciutto	prosciutto, fresh mozzarella, tomatoes, arugula & pesto cream dressing

• Pasta •

	Half Tray 10-12 People	Full Tray 20-22 People
Penne Pizzaiola	\$65	\$110
diced filet mignon, fresh ground veal & mushrooms sauteed in a sherry wine & plum tomato sauce, served over penne		
Tortelloni Casalinga	\$65	\$110
cheese tortelloni pasta tossed with bolognese sauce with fresh mushrooms, peas & a touch of cream		
Tortelloni Mascarpone	\$65	\$110
this tasty combination includes cheese tortellini pasta tossed with "Julienne Style" pepperoni sticks and flamed roasted peppers, sauteed in a light cream sauce, topped with imported mascarpone cheese		
Penne Alla Vodka	\$55	\$95
diced imported prosciutto, sauteed in a creamy vodka pink sauce, over penne		
Rigatoni Fiorentina	\$65	\$100
rigatoni pasta tossed with fresh grilled chicken strips, spinach & melted mozzarella cheese tossed in a creamy pink sauce		
Farfalle Da Vinci	\$70	\$120
bowtie shaped pasta topped with fresh shrimp & mushrooms, sauteed in a roasted pepper cream sauce, garnished with green peas		
Shrimp Marinara -OR- Fra Diavolo	\$75	\$125
fresh shrimp served in a MILD Marinara plum tomato sauce -OR- SPICY "Fra Diavolo" sauce over linguine		
Penne E Gamberi	\$70	\$120
fresh shrimp, broccoli florets & cubed roma tomatoes sauteed in a light garlic & herb brodinio over penne		
Mussels Marinara -OR- Fra Diavolo	\$55	\$95
fresh cultivated mussels served in a MILD Marinara plum tomato sauce -OR- SPICY "Fra Diavolo" sauce over linguine		
Linguine Con Vongole (Red -OR- White)	\$70	\$115
our traditional clam sauce includes imported New Zealand clams, served in a marinara plum tomato sauce -OR- garlic & extra virgin olive oil broth		
Calamari Marinara -OR- Fra Diavolo	\$65	\$110
fresh calamari served in a MILD Marinara plum tomato sauce -OR- SPICY "Fra Diavolo" sauce over linguine		
Linguine Di Mare (Red -OR- White)	\$75	\$125
fresh rock shrimp, cultivated mussels & New Zealand clams sauteed in your choice of: MILD Marinara plum tomato, SPICY "Fra Diavolo" -OR- in a garlic & extra virgin olive oil sauce		
Rigatoni Montanara	\$60	\$100
a typical "Southern Italian" recipe which includes fresh grilled chicken strips, spinach & sundried tomatoes, sauteed in a light garlic & extra virgin olive oil broth over rigatoni		
Farfalle Fiorite	\$55	\$95
fresh broccoli florets & sundried tomatoes in a light garlic & virgin olive oil brodinio served over bow-tie pasta		
Linguine Primavera (Red -OR- White)	\$55	\$95
fresh assorted vegetables sauteed in a light garden tomato & basil sauce -OR- garlic & extra virgin olive oil sauce over linguine		
Fettuccine Spinaci	\$55	\$95
fettuccine pasta topped with fresh spinach, sauteed in a light onion & plum garden tomato sauce		
Rigatoni Campania	\$60	\$100
fresh escarole, crumbled Italian sausage & cannellini beans sauteed in a light garlic & extra virgin olive oil sauce		
Penne Al Giardino	\$60	\$100
whole wheat penne topped with assorted grilled vegetables & chicken strips, sauteed in a light garlic & extra virgin olive oil brodinio		
Penne Melanzana	\$55	\$95
penne pasta tossed with fresh cubed eggplant, sauteed in a unique marsala plum tomato sauce, topped off with fresh ricotta cheese, olive oil brodinio		
Fusilli Pesto Rosso	\$60	\$100
spiral shaped pasta tossed with fresh grilled chicken, sauteed in a "San Marzano" plum tomato sauce blended with our homemade pesto "Di Basilica"		
Penne Caprese	\$55	\$95
penne pasta tossed with fresh homemade mozzarella cheese in a garden plum tomato & basil sauce		
Rigatoni Bolognese	\$55	\$95
"Italian Style" fresh hearty meat sauce, served with rigatoni pasta		
Penne Madeira	\$60	\$100
penne pasta tossed with fresh grilled chicken, homemade mozzarella & crushed plum tomatoes, sauteed in a brown madeira wine sauce		
Linguine Marinara	\$40	\$70
our "Traditional" garlic & herb plum tomato sauce served with linguine		
Spaghetti Pomodoro	\$40	\$70
traditional "Old World" Italian tomato sauce		

• Baked Pasta •

	Half Tray 10-12 People	Full Tray 20-22 People
Baked Ziti	\$50	\$85
Baked Ziti Siciliana	\$60	\$100
with fresh battered eggplant		
Meat Lasagna	\$60	\$100
Baked Stuffed Shells (2 per person)	\$50	\$85



• Entrees •

	Half Tray 10-12 People	Full Tray 20-22 People
Chicken Pizzaiola	\$65	\$110
tender medallions of chicken sauteed in a garlic plum tomato sauce with bell peppers, onions & fresh mushrooms		
Grilled Chicken Primavera	\$65	\$110
fresh breast of chicken marinated in balsamic vinegar & imported seasonings, topped off with a medley of sauteed fresh vegetables		
Chicken Marsala	\$65	\$110
tender medallions of chicken served in a "Classic" marsala wine brown sauce with fresh mushrooms		
Chicken Francese	\$65	\$110
fresh breast of battered chicken sauteed in a white wine, lemon butter sauce		
Chicken Parmigiana	\$65	\$110
Veal Pizzaiola	\$85	\$150
tender medallions of veal sauteed in a garlic plum tomato sauce with bell peppers, onions & fresh mushrooms		
Veal Marsala	\$85	\$150
tender medallions of veal served in a "Classic" marsala wine brown sauce with fresh mushrooms		
Veal Piccata	\$85	\$150
tender pan seared veal scaloppine served with capers & artichoke hearts in a light white wine, lemon butter sauce		
Veal Parmigiana	\$85	\$150
Shrimp Parmigiana	\$85	\$150
Baked Shrimp Oreganata	\$85	\$150
(6) fresh jumbo shrimp topped with our homemade seasoned bread crumbs, broiled in a garlic & white wine "Scampi" sauce		
Eggplant Rollatini	\$60	\$100
fresh battered eggplant rolled with seasoned ricotta topped with pomodoro sauce & melted mozzarella cheese		
Eggplant Parmigiana	\$60	\$100
Sausage, Peppers & Onions (Red -OR- White)	\$55	\$95
Meatball Pomodoro	\$55	\$95

• Side Dishes •

	Half Tray 10-12 People
Sauteed Broccoli	\$40
Broccoli Rabe	\$45
Mixed Vegetables	\$40

Complimentary
with all orders of:



\$100 to \$125 - 1 Tray Garlic Sticks

\$150 to \$200 - 2 Trays Garlic Sticks

\$250 to \$300 - 3 Trays Garlic Sticks

\$350 and up - 4 Trays Garlic Sticks

All above items are supplied at NO CHARGE
with our Compliments and THANKS!

**Prices Are Subject To Change
Without Notice**

Sales Tax Not Included

**All Catering Orders
Come With**

**Italian Bread
&
Homemade Pita Bread**

**NO CHARGE
FOR STERNOS**

**\$10 Refundable deposit for each
combined water pan and
catering rack supplied**

NOTES: _____

Pizzaiola

Catering Menu



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