

# OFF-PREMISES CATERING

## CAMPAGNA-STYLE ANTIPASTO

16" Tray

Marinated Roasted Peppers, Mortadella, Bocconcino Mozzarella, Sopressata, Sun-Dried Tomatoes, Marinated Mushrooms and Artichoke

**85.00**

## CHEESE PLATTER

(serves 12 to 15)

Imported & Domestic Cheeses with Dry Fruit, Nuts and Fig Jam

**85.00**

## SALAD

1/2      Full

- Field Green Salad 35 50
- Insalata Tre Colori 30 45
- Insalata di Cesare 30 45
- Seafood Salad 18.00 per lb

## PASTA

- Mezze Rigatoni con Piselli 35 55
- Penne Rigate alla Vodka 35 55
- Homemade Cheese Ravioli 35 55
- Cavatelli con Broccoli 35 55
- Zite al Forno 40 60
- Stuffed Shells or Manicotti 45 65

## CHICKEN

- Chicken Parmigiana 40 75
- Chicken Marsala 40 75
- Chicken Francese 40 75
- Chicken Rollatine Valdostana 45 85
- Chicken Avellino Style 40 75
- Chicken & Sausage (Campagna) 40 70
- Breaded Chicken Fingers 35 65

## VEAL

- Veal Marsala 55 90
- Veal Parmigiana 55 90
- Veal and Peppers 45 80

## BEEF

- Beef alla Pizzaiola 45 80

## PORK

- Sausage & Peppers 45 80
- Sausage & Broccoli Rabe 45 80
- Pork Medallions Pepperonata 40 75

## FISH

- Zuppa di Mussels (Red /White) 30 45
- Zuppa di Clams (Red /White) 40 75
- Fried Calamari 45 85
- Calamari \$ Shrimp Agro e Dolce 45 85
- Filet of Sole Gratinati 50 90
- Fried Shrimp (20/45 size) 45 90
- Shrimp Gratinati (20/45 size) 45 90
- Shrimp Parmigiana (20/45 size) 50 90
- Seafood Fra Diavolo 85
- Calamari Gratinati 40 75

## SIDES

- Eggplant Parmigiana 40 70
- Eggplant Rollatine 40 70
- Mozzarella in Carrozza 40 70
- Broccoli Gratinati 35 60
- Seasonal Vegetables 30 40
- String Beans Almondine 30 50
- Spinach in Garlic & Oil 35 60
- Peas & Mushrooms 30 50
- Broccoli Rabe in Garlic & Oil MARKET PRICE
- Fried Zucchini & Cauliflower 30 40
- Rice Balls 40 65
- Potato Croquets 40 65
- Fried Tuscan Custard 35 50
- Pizza Rustica 8.00 PER LB

## DESSERTS

- 12" (Small Tray) 16" (Large Tray)
- Chocolate-Dipped Fruit 15.00 PER LB
- Fresh Seasonal Fruit Platter 45 80

1/2= 8-12 guests Full=12-18 guests

## PICK UP ONLY

718.420.6150

# ON-PREMISES PARTY MENUS

## TOSCANA

**\$45.00**

## ANTIPASTO

(served family-style)

## ANTIPASTO FREDDO

(Sampling of Cold Appetizers)

## INSALATA DI MARE

Cold seafood salad

## ANTIPASTO CALDO

(Sampling of Hot Appetizers)

## PASTA

(choice of one)

## GEMELLI ALLA AMATRICIANA

## FIORETTE ALLA SICILIANO

## TORTELLONE BIANCO E VERDE

## RIGATONI ALLA VODKA

## PENNE AL FILETTO DI POMODORO

## MANICOTTI AL FORNO

## GNOCCHI DI RICOTTA FATTI A MANO AL PESTO

(Duet of pasta available at additional cost)

## ENTREES

(choice of three)

## SCALOPPINE DI VITELLO SORRENTO

## CATCH OF THE DAY ALLA TOSCANA O LIVORNESE

## PETTI DI POLLO ALLA TOSCANELLO

## GAMBERI GRATINATI

## VITELLO ALLA MARSALA

## COSTOLETTA DI MAIALE ALLA ZINGARA

## PETTI DI POLLO ALLA PRINCIPESSA

## COSTOLETTA DI MAIALE ALLA CAMPAGNOLA

All entrées served with chef's selection of vegetables and starch of the day

## DESSERT

## COLOMBIAN COFFEE, TEA OR ESPRESSO

\*Plus Tax and Gratuity

## LA CAMPAGNA

**\$50.00**

## ANTIPASTO

(served family-style)

## ANTIPASTO FREDDO

(Sampling of Cold Appetizers)

## INSALATA DI MARE

Cold seafood salad

## ANTIPASTO CALDO

(Sampling of Hot Appetizers)

## PASTA

(choice of one)

## GEMELLI ALLA AMATRICIANA

## FIORETTE ALLA SICILIANO

## TORTELLONE BIANCO E VERDE

## RIGATONI ALLA VODKA

## PENNE AL FILETTO DI POMODORO

## MANICOTTI AL FORNO

## GNOCCHI DI RICOTTA FATTI A MANO AL PESTO

(Duet of pasta available at additional cost)

## ENTREES

(choice of four)

## FILETTO DI MANZO ALLA GRIGLIA

## POLLO ROLLATINE VALDOSTANA

## CHILEAN SEA BASS ALLA LIVORNESE

## COSTOLETTA DI MAIALE ALLA ZINGARA

All entrées served with chef's selection of vegetables and starch of the day

## DESSERT

## COLOMBIAN COFFEE, TEA OR ESPRESSO

\*Plus Tax and Gratuity

## ANTIPASTO

<b>GAMBERETTI E CALAMARI “AGRODOLCE”</b>	<b>13</b>
Shrimp & fried calamari sautéed with sweet cherry peppers, pine nuts & golden raisins, sweet & sour glaze	
<b>SPIEDINI ALLA ROMANA</b>	<b>9</b>
Egg-battered and pan-fried white bread with mozzarella topped with a lemon garlic caper sauce	
<b>ZUPPA DI COZZE AL SAPORE DI MARE</b>	<b>10</b>
Black mussels steamed in white wine, tomato and fresh herbs	
<b>VONGOLE GRATINATE ALLA TOSCANA</b>	<b>11</b>
Long Island baked clams with white panco crumbs, herbs, tomato, basil and Grana Padano	
<b>CALAMARI FRITTI</b>	<b>12</b>
Simply-fried calamari with marinara sauce and lemon	
<b>MOZZARELLA IN CARROZZA “DORATA”</b>	<b>9</b>
Breaded and pan-fried white bread and mozzarella with fresh herbs garnished with baby greens	
<b>GRIGLIATA DI POLIPO E SEPPIE</b>	<b>14</b>
Grilled octopus and cuttlefish served over a salad of fennel and oranges	
<b>ZUPPA DI VONGOLE ALLA “SAMBUCA”</b>	<b>12</b>
Pan-steamed middle-neck clams with smoked Pancetta, fennel and onions in a Sambuca	
<b>FUNGO PORTOBELLO AL FORNO</b>	<b>11</b>
Oven-roasted Portobello mushroom stuffed with spinach, mozzarella, walnuts & white truffle-infused breadcrumbs	
<b>CARPACCIO DI MANZO</b>	<b>13</b>
Thinly sliced beef tenderloin with eggplant salad, parmigiano cheese and white truffle oil	
<b>COCKTAIL DI GAMBERONI</b>	<b>13</b>
Chilled colossal shrimp cocktail	
<b>INSALATA DI MARE “AMALFITANO”</b>	<b>14</b>
Marinated calamari, shrimp and scungilli with virgin olive oil, lemon and fresh herbs	
<b>SALMONE AFFUMICATO</b>	<b>12</b>
Smoked pastrami salmon with arugula, endive, hearts of palm and fennel with capers, lemon and olive oil	
<b>MELONE CON PROSCIUUTO</b>	<b>12</b>
Seasonal melon with Prosciutto di Parma, imported gorgonzola cheese and Amerena cherries	
<b>LE SPECIALITÀ DELLA CASA</b> (For Two)	
<b>ANTIPASTO DI VERDURE</b>	<b>18</b>
Marinated seasonal vegetable specialties	
<b>ANTIPASTO A BASE DI FORMAGGI</b>	<b>24</b>
A sampling of imported cheeses	
<b>ANTIPASTO DI SALUMI</b>	<b>26</b>
Soppresata, roasted peppers and Bufala mozzarella	
<b>COCKTAIL DI FRUTTI DI MARE</b>	<b>38</b>
Jumbo shrimp, lobster tail and clams on the ½ shell	
<b>ANTIPASTO FREDDO ALLA CASALINGA</b>	<b>26</b>
Roasted peppers, soppresata mozzarella, melon, prosciutto, seafood salad and Grana Padano	
<b>ANTIPASTO CALDO ALLA CASALINGA</b>	<b>24</b>
Stuffed peppers, baked clams, shrimp oreganato, fried calamari and mozzarella in carrozza	

## LE MINESTRE

<b>ZUPPA DEL GIORNO</b>	<b>7</b>
<b>MINISTRONE ALLA TOSCANA</b>	<b>7</b>
<b>ZUPPA DI CIPOLLE GRATINATE</b>	<b>7</b>
<b>PASTA E FAGIOLI ALLA NAPOLETANA</b>	<b>7</b>

## INSALATE

<b>INSALATA MONTE BIANCO</b>	<b>9</b>
Artichoke, fennel, endive, mushroom and hearts of palm with a fresh lemon and Colavita virgin olive oil dressing	
<b>INSALATA TOSCANA</b>	<b>9</b>
Arugula with farro, pine nuts, avocado, hearts of palm and ricotta salata in a Chianti vinegar and oil dressing	
<b>INSALATA DI SPINACI</b>	<b>9</b>
Fresh spinach with orange, fennel, toasted pecans and sweet gorgonzola with a sherry-vinegar dressing	
<b>INSALATA TRE COLORI</b>	<b>8</b>
Arugula, endive and radicchio with virgin olive oil	
<b>INSALATA DI STAGIONE CON MELE E NOCI</b>	<b>8</b>
Field green salad with Granny Smith apples, caramelized walnuts, goat cheese and dry cranberries with a Limoncello vinaigrette	
<b>INSALATA DI BOSCO</b>	<b>9</b>
Sliced roasted Portobello mushrooms, baby field greens, toasted walnuts, celery root, smoked pancetta and goat cheese with Chianti vinegar and virgin olive oil	
<b>INSALATA ALLA CESARE</b>	<b>8</b>
Classic Caesar salad with croutons and grated parmigiano with Stefano’s “low fat” Caesar dressing	

## PASTA

<b>LINGUETTINE ALLA VIAREGGIO</b>	<b>24</b>
Long Island middle neck clams and shrimp sautéed with grape tomatoes, basil garlic, white wine	
<b>RAVIOLI DI SPINACI</b>	<b>22</b>
Black truffle & ricotta-filled ravioli with prosciutto, green peas and Grano Padana in a light cream sauce	
<b>RAVIOLI DI RICOTTA ALLA BOLOGNESE</b>	<b>14</b>
Homemade ricotta-filled ravioli with a classic meat sauce	
<b>TAGLIATELLE ALLA PESCATORA</b>	<b>24</b>
Thin fettuccine with calamari, scallops, shrimp, mussels and clams in a light tomato and basil broth	
<b>FIOCCHI AL FORMAGGIO E PERE</b>	<b>24</b>
Beggar’s purse pasta filled with ricotta, pear, lemon, mascarpone and arugula in a light cream sauce	
<b>PAPPARDELLE AL CHAMPAGNE</b>	<b>28</b>
With lobster tail, scallops and shrimp, champagne sauce	
<b>PENNE RIGATE ALLA VODKA “CLASSICA”</b>	<b>14</b>
Tomato, light cream, prosciutto, shallots and vodka	
<b>GEMELLI ALLA AMATRICIANA</b>	<b>16</b>
Twisted twin-tube pasta with pancetta di guanciale, onions sweet peas, cherry peppers and basil	
<b>GNOCCHI DI RICOTTA A TUO GUSTO</b>	<b>16</b>
Hand-rolled and cut ricotta gnocchi with tomatoes and melted mozzarella, pesto or Bolognese sauce	

## RISOTTI

<b>RISOTTO A FRUTTA DI MARE</b>	<b>24</b>
Seafood risotto with calamari, clams, mussels and shrimp with a light tomato sauce	
<b>RISOTTO PRIMAVERA</b>	<b>22</b>
Creamy risotto with vegetables and white truffle oil	

## DELLA GRIGLIA

<b>FILETTO DI MANZO ALLA GRIGLIA</b>	<b>33</b>
Filet mignon with onion rings and Tuscan fries	
<b>FRUTTI DI MARE ALLA GRIGLIA</b>	<b>32</b>
Grilled shrimp, cuttlefish, baby octopus, lobster tail and scallops over a field green salad with apples, caramelized walnuts and dry cranberries with a light lemon, virgin olive oil, garlic, basil and red chili oil dressing	
<b>BISTECCA ALLA GRIGLIA</b>	<b>29</b>
Black Angus steak au jus with onion rings & Tuscan fries	
<b>AGNELLO A SCOTTADITO</b>	<b>29</b>
Grilled Australian lamb chops with sautéed spinach and an onion/Sangiovese red wine reduction	
<b>SALMONE ALLA GRIGLIA</b>	<b>24</b>
Simply grilled salmon with corn-style risotto	
<b>CODA DI ARAGOSTA ALLA GRIGLIA</b>	<b>28</b>
Grilled lobster tails served with baby greens, fennel, endive, tomatoes and hearts of palm with a Chianti vinegar dressing	

## SECONDI PIATTI

<b>TRANCI DI SALMONE</b>	<b>24</b>
Pan-seared Salmon with lemon sauce, capers, c herry tomatoes and fennel served with sautéed spinach	
<b>POLLO ALLA VALDOSTANA</b>	<b>22</b>
Prosciutto-wrapped chicken breast stuffed with Fontina cheese and basil with a Marsala wine and mushroom sauce	
<b>GAMBERONI AL PROFUMO LIMONCELLO</b>	<b>24</b>
Egg-battered sautéed jumbo shrimp in a lemon-citrus sauce with sautéed spinach & toasted garlic	
<b>POLLO SALTIMBOCCA DI SORRENTO</b>	<b>22</b>
Sautéed chicken breasts with prosciutto, mozzarella, tomatoes & basil in a lemon sauce	
<b>BRANZINO CILENO ALLA LIVORNESE</b>	<b>26</b>
Pan-seared Chilean sea bass with onions, olives, capers, tomatoes and white wine	
<b>BOCCONCINI DI POLLO E SALSICCE</b>	<b>22</b>
Boneless chicken with sweet sausage, garlic, mushrooms, white wine and lemon	
<b>SCALOPPE DI VITELLO ALLA TOSCANA</b>	<b>24</b>
Breaded veal cutlets stuffed with prosciutto cotto, Fontina and roasted garlic puree in a Chianti wine sauce with olives & mushrooms	
<b>CODA DI ARAGOSTA DI GRAND MARNIER</b>	<b>28</b>
Egg-battered lobster tails in a Grand Marnier, honey blossom sauce with sautéed spinach	
<b>BRANZINO ALLA GENEVESE</b>	<b>26</b>
Butterflied, boneless sea bass with potatoes, olives, capers, grape tomatoes and olive oil	

<b>FILETTO DI SOGLIOLA ALLA FRANCESE</b>	<b>24</b>
Wild-caught filet of sole, egg-battered and sautéed in lemon and white wine sauce	
<b>PETTI DI POLLO ALL’ AVELLINESE</b>	<b>22</b>
Sautéed chicken breasts with peppers and potatoes in a sherry wine vinegar demi-glaze	
<b>GAMBERI GRATINATI</b>	<b>24</b>
Jumbo shrimp with herb bread crumbs, tomatoes and basil & Sicilian-style couscous	

## PIATTI TRADIZIONALI

<b>SALTIMBOCCA ALLA BOCELLI</b>	<b>24</b>
Milk-fed nature veal scallopine with sage and prosciutto and Caciocavallo cheese in a Marsala wine demi-glaze served with sautéed spinach	
<b>FILETTO DI MAIALE “PEPPERONATA”</b>	<b>22</b>
Pork tenderloin with sweet cheery peppers, onions and potatoes with a sherry-vinegar infused demi-glaze	
<b>POLLO O SCALOPPE DI VITELLO “TUO GUSTO”</b>	<b>MKT</b>
Your choice of either chicken or thinly sliced veal prepared any style	
<b>ZUPPA DI PESCE ALLA SORRENTO</b>	<b>28</b>
Fresh fish stew with clams, mussels, calamari, lobster tail and shrimp in a white wine and tomato broth	
<b>SCALOPPE VITELLO ALLA MILANESE</b>	<b>24</b>
Thinly-sliced milk-fed veal, breaded and pan-fried with an arugula and tomato salad with Chianti vinegar and olive oil	
<b>OSSO BUCO</b>	<b>MKT</b>
Braised veal shank (Saturdays only)	
<b>RAGÚ DELLA NONNA</b>	<b>22</b>
Traditional Sunday sauce served with meatballs, braciola and Italian sweet sausage (Sundays only)	

## contorni

<b>BROCCOLI DI RAPE SALTATI</b>	
<b>CON AGLIO, OLIO E PEPERONCINO</b>	<b>12</b>
Sautéed with garlic, oil and red chili peppers	
<b>MELANZANE ALLA PARMIGIANA</b>	<b>9</b>
Eggplant layered with mozzarella and tomato sauce	
<b>FRITTURA DI ZUCCHINE</b>	<b>6</b>
Deep-fried zucchini	
<b>PISELLI CON CIPOLLE E BASILICA</b>	<b>6</b>
Sautéed peas with onions and basil	
<b>SPINACI SALTATI CON AGLIO E OLIO</b>	<b>6</b>
Spinach sauteed with garlic, red chili peppers and extra virgin olive oil	
<b>CAROTE ALLA SAN PELLEGRINO</b>	<b>6</b>
Slice carrots cooked in Pellegrino water with sweet onions	
<b>ARINCINI AL PROFUMO DI TRATUFO BIANCO</b>	<b>10</b>
Mini white truffle-infused rice balls with mozzarella cheese	

# ON-PREMISES PARTY MENUS

## SOGNO

\$35.00

## INSALATA

(choice of one)

### INSALATA TRE COLORI

### INSALATA ALLA CESARE

### INSALATA DI STAGIONE CON MELE E NOCI

## PASTA

(choice of one)

### GEMELLI ALLA AMATRICIANA

### FIORETTE ALLA SICILIANO

### TORTELLONE BIANCO E VERDE

### RIGATONI ALLA VODKA

### PENNE AL FILETTO DI POMODORO

### MANICOTTI AL FORNO

### GNOCCHI DI RICOTTA FATTI A MANO AL PESTO

(Duet of pasta available at additional cost)

## ENTRÉE DUETS

(choice of one)

### POLLO ROLLATINE VALDOSTANA

&

### GAMBERI GRATINATI

or

### PETTI DI POLLO TOSCANELLO

&

### VITELLO ALLA MARSALA

or

### PETTI DI POLLO ALLA MARSALA

&

### VITELLO ALLA FRANCESE

All entrées served with chef's selection of vegetables and starch of the day

## DESSERT

### COLOMBIAN COFFEE, TEA OR ESPRESSO

\*Plus Tax and Gratuity

## LA ROMANZA

\$40.00

## ANTIPASTO

(served family-style)

### ANTIPASTO FREDDO

(Sampling of Cold Appetizers)

### INSALATA DI MARE

Cold seafood salad

## PASTA

(choice of one)

### GEMELLI ALLA AMATRICIANA

### FIORETTE ALLA SICILIANO

### TORTELLONE BIANCO E VERDE

### RIGATONI ALLA VODKA

### PENNE AL FILETTO DI POMODORO

### MANICOTTI AL FORNO

### GNOCCHI DI RICOTTA FATTI A MANO AL PESTO

(Duet of pasta available at additional cost)

## INSALATA

(choice of one)

### INSALATA TRE COLORI

### INSALATA ALLA CESARE

### INSALATA DI STAGIONE CON MELE E NOCI

## ENTREES

(choice of three)

### SCALOPPINE DI VITELLO SORRENTO

### CATCH OF THE DAY ALLA TOSCANA O LIVORNESE

### PETTI DI POLLO ALLA SPUMANTE

### GAMBERI GRATINATI

### VITELLO ALLA MARSALA

### COSTOLETTA DI MAIALE ALLA ZINGARA

### PETTI DI POLLO ALLA PRINCIPESSA

### COSTOLETTA DI MAIALE ALLA CAMPAGNOLA

All entrées served with chef's selection of vegetables and starch of the day

## DESSERT

### COLOMBIAN COFFEE, TEA OR ESPRESSO

\*Plus Tax and Gratuity

# LUNCH TAKEOUT MENU

## ANTIPASTI

**CALAMARI FRITTI** 8  
Fried calamari with marinara sauce and lemon

**VONGOLE GRATINATE ALLA TOSCANA** 8  
Long Island baked clams with white panko crumbs, herbs, tomato, basil and Grana Padano

**ZUPPA DI COZZE AL SAPORE DI MARE** 7  
Black mussels steamed in white wine, tomato and herbs

**MOZZARELLA DI BUFALA** 10  
Buffalo mozzarella with fire-roasted marinated peppers with basil oil and a balsamic reduction

**SPIEDINI ALLA ROMANA** 8  
Egg-battered and fried mozzarella skewers with anchovies with a lemon garlic caper sauce

**INSALATA DI MARE "AMALFITANO"** 10  
Marinated calamari, shrimp and scungilli with virgin olive oil, lemon and fresh herbs

**PROSCIUTTO E MELONE** 9  
Seasonal melon with prosciutto

**ANTIPASTO FREDDO ALLA CASALINGA** 10  
Roasted peppers, mozzarella, melon, prosciutto, seafood salad and Grana Padano

**GAMBERETTI E CALAMARI "AGRODOLCE"** 10  
Shrimp and fried calamari sautéed with sweet cherry peppers, pine nuts and golden raisins in a sweet and sour glaze

## LE MINESTRE

**ZUPPA DEL GIORNO** 5

**MINISTRONE ALLA TOSCANA** 5

**STRACCIATELLA ALLA ROMANA** 5

## INSALATE

**INSALATA MISTA DELLA CASA** 6

**INSALATA ALLA CESARE** 6

**INSALATA TRI COLORI** 6

## PIATTI FREDDI

**INSALATA DI POMODORI E MOZZARELLA** 16  
Fresh mozzarella and seasonal tomatoes with prosciutto in a balsamic vinaigrette

**INSALATA DI GAMBERETTI E FAGIOLINI** 16  
Shrimp and cannelloni bean salad with arugula and radicchio in a lemon olive dressing

**INSALATA PANZANELLA CON TONNO** 14  
Tomato, celery, peppers, capers, red onions, foccacia croutons & preserved tuna in a sherry & olive oil dressing

**INSALATA ALLA CAMPAGNA CON POLLO** 16  
Field green salad of artichokes, olives, roasted peppers & basil in a balsamic vinaigrette with breaded chicken cutlet

**INSALATA DI STAGIONE CON MELE E NOCI E CON POLLO ALLA GRIGLIA** 16  
Field greens with apples, caramelized walnuts, goat cheese and dry cranberries in a Limoncello vinaigrette with grilled chicken

**INSALATA ALLA CESARE CON POLLO** 14  
Caesar salad with foccacia croutons and parmigiana grana with grilled chicken and Caesar dressing

**INSALATA TRE COLORI CON GAMBERONI** 19  
Arugula, endive and radicchio with grilled marinated jumbo shrimp in a balsamic dressing

## PIATTI CALDI

**POLLO ALLA PICCATA** 14  
Sautéed chicken breast served with a lemon and caper sauce

**MELANZANE ALLA PARMIGIANA** 12  
Sautéed eggplant with parmigiano, mozzarella, tomato and basil

**SALTIMBOCCA ALLA ROMANA** 15  
Veal scallopine with sage and prosciutto in a Marsala wine demi-glaze served with sautéed spinach

**RAVIOLI DI RICOTTA ALLA BOLOGNESE** 12  
Ricotta-filled ravioli with a classic meat sauce

**PAPPARDELLE ALLO CHAMPAGNE** 18  
With lobster tail, scallops and shrimp in a champagne sauce

**LINGUETTINE ALLE VONGOLE** 14  
Clams, garlic, white wine, virgin olive oil and basil

**SALMONE AL LIMONE CON BASILICO** 15  
Sautéed salmon with lemon, tomato and basil

**PENNE RIGATE ALLA VODKA "CLASSICA"** 12  
Tomato, light cream, prosciutto, shallots and a touch of vodka

**VITELLO PARMIGIANA** 15  
Breaded veal cutlet topped with mozzarella & tomato sauce

**POLLO PARMIGIANA** 14  
Breaded chicken cutlet topped with mozzarella & tomato sauce

**TRANCI DI SALMONE ALLA LIVORNESE** 15  
Pan-seared salmon with onions, olives, capers, grape tomatoes and white wine

## PANINI

**IL TOSCANELLO** 12  
Garlic and rosemary grilled chicken with peppers and provolone

**IL PAESANO** 13  
Prosciutto, sopressata, mozzarella, roasted peppers & tomato

**IL SICILIANO** 12  
Chicken parmigiana with prosciutto, fresh tomato and melted mozzarella

**BURGER ALLA "BOCELLI"** 12  
Beef burger with sauteed mushrooms, melted provolone, onions and tomatoes

**IL GIARDINO** 12  
Marinated grilled eggplant, zucchini, mozzarella, Portobello mushroom, arugula, peppers & pesto sauce and balsamic glaze

**PESCE DEL GIORNO ALLA GRIGLIA** MKT PX  
"Catch of the day," grilled and served with our house salad

**FRITTATA DEL GIORNO** 14  
Open-faced Italian omelet of the day served with arugula and tomato salad with a balsamic dressing

# ON-PREMISES LUNCHEON

## VENETIAN LUNCHEON

3-COURSE / \$20.00    4-COURSE / \$25.00  
MON THRU FRI ONLY

### INSALATA

(choice of one)

INSALATA TRE COLORI  
INSALATA ALLA CESARE  
INSALATA DELLA CASA

### PASTA

(choice of one)

GEMELLI ALLA AMATRICIANA  
FIORETTE ALLA SICILIANO  
TORTELLONE BIANCO E VERDE  
RIGATONI ALLA VODKA  
PENNE AL FILETTO DI POMODORO  
MANICOTTI AL FORNO  
GNOCCHI DI RICOTTA FATTI A MANO AL PESTO

(Duet of pasta available at additional cost)

### ENTRÉES

(choice of three)

POLLO ALLA MILANESE  
PESCE DEL GIORNO  
POLLO ALLA PIEMONTESE  
POLLO ALLA PARMIGIANA  
OGLIOLA ALLA FRANCESE  
TILAPIA ALLA LIVORNESE  
PETTI DI POLLO ALLA PRINCIPESSA

or

### ENTRÉE DUETS

(choice of one)

PETTI DI POLLO ALLA PRINCIPESSA  
&

GAMBERI GRATINATI

or

PETTI DI POLLO ALLA NAPOLETANA  
&

VITELLO ALLA MARSALA

or

PETTI DI POLLO ALLA MARSALA  
&

VITELLO ALLA FRANCESE

### DESSERT

COLOMBIAN COFFEE, TEA OR ESPRESSO

\*Plus Tax and Gratuity

# ABOUT US

## COMPLETE SUNDAY DINNER

(IN HOUSE ONLY)

### INSALATA MISTA DELLA CASA

Salad of field greens with cucumbers, tomatoes  
and red onion in a balsamic and Colavita virgin olive oil dressing

### RAGÚ DELLA NONNA

Traditional Sunday sauce served with meatballs,  
braciola and Italian sweet sausage

### COFFEE OR TEA

### THE CHEF'S SELECTION OF HOMEMADE DESSERT

25

per person

OPEN FOR  
LUNCH & DINNER  
MONDAY – FRIDAY  
12 PM – 10 PM

SATURDAY  
4 PM – 11 PM

SUNDAY  
1 PM – 9 PM

LIVE MUSIC  
SATURDAY EVENINGS

ON- AND OFF-PREMISES  
CATERING AVAILABLE

PARTY ACCOMMODATIONS  
FOR UP TO 100 GUESTS

MONTHLY COOKING CLASSES

GIFT CERTIFICATES AVAILABLE

1250 HYLAN BOULEVARD  
STATEN ISLAND, NY 10305  
(TEL) 718.420.6150  
(FAX) 718.420.6358  
www.bocellirest.com



## TAKE OUT & CATERING MENUS

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