

PARMIGIANA

	HALF TRAY SERVES 8-10	FULL TRAY SERVES 16-18
CHICKEN CUTLET PARMIGIANA PLATTER.....	55	95
VEAL CUTLET PARMIGIANA PLATTER.....	65	110
MEATBALL PARMIGIANA PLATTER.....	40	70
EGGPLANT PARMIGIANA PLATTER.....	45	75
JUMBO SHRIMP PARMIGIANA PLATTER.....	75	125
SAUSAGE PARMIGIANA PLATTER.....	45	75
SAUSAGE PEPPERS & ONIONS PARMIGIANA PLATTER.....	45	75

BAKED PASTA

	HALF TRAY SERVES 8-10	FULL TRAY SERVES 16-18
HOMEMADE MEAT LASAGNA.....	50	85
BAKED ZITI.....	45	75
BAKED RAVIOLI.....	45	75
BAKED PENNE SICILIANA WITH FRESH BREADED EGGPLANT.....	45	75

HEROS

	3 FEET	6 FEET
FRESH GRILLED OR FRIED CHICKEN CLUB HERO..... served with lettuce, tomato and house dressing	45	90
GRILLED CHICKEN, BROCCOLI RABE AND FRESH MOZZARELLA HERO.....	50	100
ITALIAN HERO assorted italian cold cuts, fresh mozzarella, peppers, lettuce, tomato.....	45	90
AMERICAN HERO turkey, ham, american cheese, lettuce and tomatoes.....	45	90

PANINI PLATTER

16 MINI PANINI

POLLO grilled chicken, fresh mozzarella and roasted peppers.....	45
MIA GIANNA broccoli rabe, fresh mozzarella, roasted peppers.....	45
VINCENZA grilled chicken, lettuce, tomato and fresh mozzarella.....	45

GLUTEN FREE

	HALF TRAY SERVES 8-10	FULL TRAY SERVES 16-18
EGGPLANT PARMAGIANA..... fresh sliced eggplant, tomato sauce, mozzarella cheese	65	120
LASAGNA..... made from rice pasta, layered with ricotta cheese and mozzarella in a fresh pomodoro sauce	65	120

SERVE PIZZA AS AN APPETIZER

NEOPOLITAN (regular) round - 18 inches -- 8 slices.....	13.95
SICILIAN square - 12x18 -- 9 slices.....	14.95
"GRANDMA" PIZZA (9 slices)..... grandma's own special recipe -- extra thin crust pan pizza layered with mozzarella cheese and spotted with a flavorful herbed san marsano plum tomato sauce	16.50
BIANCO (8 slices)..... round pizza crust basted with garlic, olive oil, topped with romano cheese, mozzarella and seasoned ricotta	17.99
SICILIAN STYLE HOUSE SPECIAL (9 slices)..... a hearty combination of fresh sausage, meatballs, pepperoni, mushrooms, peppers, onions, black olives, extra cheese and tomato sauce (anchovies available by request only)	22.99
MARGHERITA (9 slices)..... thin square crust authentic "old style" pan pizza pie with homemade fresh mozzarella, plum tomato sauce and fresh basil	17.99
VEGETARIAN PIZZA (8 slices)..... a combination of sauteed broccoli and spinach with roasted peppers, fresh mushrooms, mozzarella cheese and tomato sauce	21.99
BUFFALO CHICKEN PIZZA (8 slices)..... tender chicken pieces sauteed in a blend of barbecue and hot sauces baked onto a round pizza crust with bleu cheese dressing & mozzarella cheese	22.25
"GODFATHER" "margherita pizza" topped with sausage, meatballs, pepperoni, ricotta & cherry peppers	21.50
CHICKEN MARSALA PIE (8 slices)..... tender chicken pieces sauteed in a marsala wine sauce, topped with mozzarella cheese, baked onto a round pizza crust	22.25
CHICKEN BACON RANCH (8 slices)..... diced chicken cutlet, cheddar cheese, bacon & ranch dressing on a round crust	22.25
CHICKEN FRESCA (9 slices)..... thin crust square margherita pie topped with grilled chicken red onion, fresh tomato and basil	22.25
OLD WORLD PIZZA sicilian style pizza baked with fresh mozzarella, marinara sauce, basil & breadcrumbs	20.99
MARINARA PIZZA old world pan pizza topped with our traditional garlic and herb plum tomato sauce, fresh basil and a touch of virgin olive oil	17.00
FOCCIA PIZZA thin crust garlic toasted pan pizza topped with fresh sliced garden tomatoes, homemade mozzarella cheese & basil drizzled with a touch of virgin olive oil & seasoning	20.00
VODKA PIZZA thin square crust topped with fresh mozzarella, homemade vodka sauce and grilled chicken	22.99
CRISPINO PIE thin crust pan pizza topped with homemade fresh mozzarella and broccoli rabe then crowned with our unique grandma sauce	22.50

TOPPINGS

sausage • meatball • pepperoni • ham • mushrooms • peppers • onion • olives
garlic • extra cheese • roasted peppers • eggplant
1/2 topping...2.50 | 1 topping...4.00 | 2 topping...5.00 | 3 topping...5.95



248 Smithtown Boulevard
Nesconset, New York 11767
631-724-0726

CATERING MENU

*Complimentary
with All Orders of:*

\$100.00 to \$125.00 - 1 Tray Garlic Sticks

\$150.00 to \$200.00 - 2 Trays Garlic Sticks

\$250.00 to \$300.00 - 3 Trays Garlic Sticks

\$350.00 and up - 4 Trays Garlic Sticks

**ALL PRICES SUBJECT TO CHANGE.
SALES TAX ADDITIONAL**

APPETIZERS

	HALF TRAY SERVES 8-10	FULL TRAY SERVES 16-18
GRILLED ARTICHOKE HEARTS grilled artichoke hearts topped with pecorino romano and a red pepper flake aioli	40	65
FRIED ZUCCHINI served with pomodoro sauce	33	50
BAKED CLAMS OREGANATA	45	80
BUFFALO WINGS	35	55
STUFFED MUSHROOMS stuffed with baby spinach, seasoned bread crumbs & mozzarella in a garlic sauce	40	65
MUSSELS OR CLAMS POSILLIPO served in your choice of white wine garlic or marinara sauce	40	60
MOZZARELLA FRESCA homemade mozzarella cheese, flame roasted peppers, fresh tomatoes and basil drizzled with a balsamic reduction	40	60
HOT ANTIPASTO an assortment of baked clams, shrimp oreganata, stuffed mushrooms, eggplant rollatini and grilled artichoke hearts	N/A	100
MEATBALL SLIDERS meatball halves served in a garlic knot topped with a lite tomato sauce and pecorino romano	45	75
FRIED CALAMARI lightly fried and served with a side of marinara with arribiatta sauce	40 45	65 75
RICEBALLS golden fried riceballs served over our homemade pomodoro sauce	40	70

SALADS

	HALF TRAY SERVES 8-10	FULL TRAY SERVES 16-18
INSALATA PERA mesculin green topped with poached pears, crumbled blue cheese, caramelized walnuts and infused with our balsamic honey reduction	35	50
INSALATA VESPA mesculin greens with grilled artichokes, diced tomatoes, pecorino romano and bacon bits tossed with lemon and olive oil	35	50
INSALATA BUENAVISTA spring mix greens topped with sliced green apples, fresh mozzarella and caramelized walnuts, served with our honey mustard vinaigrette dressing	35	50
GINO'S SALAD romaine hearts, red onions, fresh mozzarella, olives, roasted peppers and fresh tomatoes tossed in our house balsamic vinaigrette	35	50
GREEK SALAD romaine lettuce, peppers, feta cheese, tomatoes, onions, cucumbers & grape leaves	35	50
INSALATA FANTASIA spinach and mixed greens topped with red onions, goat cheese and a raspberry shallot vinaigrette, sided with crostini	35	50
INSALATA MARANELLO romaine, walnuts, dried cranberries, avocado, goat cheese in a balsamic honey dressing	35	50
CLASSIC CAESAR SALAD * With Grilled Chicken	35 10	50 15

PASTA

	HALF TRAY SERVES 8-10	FULL TRAY SERVES 16-18
Gluten Free Pasta Available • \$5 - 1/2 Tray, \$10 - Full Tray		
RIGATONI COTTI a unique basil and sundried tomato cream pesto, topped with breaded and seasoned chicken cutlets	55	90
RIGATONI FIORENTINA tossed with fresh grilled chicken, baby spinach & melted mozzarella in a creamy pink sauce	50	80
LINGUINE LIMONCELLO cherry tomatoes and bay shrimp sauteed in a lemon sauce	65	105
PENNE ALLA VODKA diced imported prosciutto in a creamy pink sauce	45	75
LINGUINE WHITE/RED CLAM SAUCE	65	105
TORTELLINI DAVINCI a sherry pink sauce simmered with shrimp, roasted peppers and mushrooms	65	105
LINGUINE ALFREDO	35	55
PENNE MADEIRA grilled chicken strips and cubed mozzarella in a madeira wine plum sauce	50	80
LINGUINE WITH GARLIC AND OIL	30	50
AQUA PAZZA jumbo shrimp, clams and mussels steamed in a filetto sauce over linguine	70	115
RIGATONI BOLOGNESE a hearty meat sauce comprised of fresh ground meat & fresh grated cheese	45	75
RIGATONI DI RABE crumbled fennel sausage & broccoli rabe in a light garlic & virgin olive oil sauce	50	85
LINGUINE WITH MUSSELS pei mussels in fra diavlo sauce over linguine pasta	55	85
CAPPELINI STELLA DI MARE shrimp and calamari in garlic marinara sauce with a hint of spice	65	105
PENNE CAPRESE BIANCO garlic, olive oil, fresh diced tomatoes & white wine, tossed with fresh mozzarella	45	75
CAPPELINI WITH SHRIMP MARINARA	60	100
RIGATONI ROSARIA lite bolognese sauce, mushrooms and peas topped with melted fresh mozzarella cubes and seasoned breadcrumbs	50	80
WHOLE WHEAT PENNE PRIMAVERA assorted seasonal vegetables with whole wheat pasta in a garlic and oil brodino	50	80
RIGATONI TERRAZZA cannellini beans, escarole and jumbo shrimp served in a light marinara	65	105
PENNE PESTO ROSSO tossed with fresh grilled chicken and fresh mozzarella cheese sauteed in a marsano plum tomato sauce blended with our homemade pesto di basilico	50	85
RIGATONI MONTANARA tossed with fresh spinach, sundried tomatoes and grilled chicken strips sauteed in a light roasted garlic and virgin olive oil brodino	50	85
RIGATONI FIORITE fresh broccoli florets & sundried tomatoes in a light garlic & virgin olive oil brodino	45	75
LINGUINE LICATA topped with sauteed broccoli rabe & calamari served in a lite marinara sauce	55	95

ENTREES

	CHICKEN HALF/FULL	VEAL HALF/FULL
CHICKEN ALA VODKA PARMIGIANA chicken breast topped with a creamy pink vodka sauce topped with mozzarella	50/95	60/105
MARSALA CHICKEN/VEAL sauteed in a marsala wine sauce with fresh mushrooms	55/95	70/120
FRANCESE CHICKEN/VEAL sauteed in a white wine, lemon, and butter sauce	55/95	70/120
PIZZAIOLA CHICKEN/VEAL peppers, onions and mushrooms sauteed in a light red sauce	55/95	70/120
POSITANO CHICKEN/VEAL topped with ham, melted mozzarella cheese & mushrooms served in a sherry wine sauce	60/100	75/125
GIUSEPPE CHICKEN/VEAL breaded cutlets topped with a pesto rosso cream sauce then crowned with diced fresh mozzarella, portobello mushroom and sundried tomatoes	60/100	75/125
SCARPARELLO CHICKEN/VEAL boneless chicken or veal, sliced sausage, potatoes and peppers in a rosemary white wine sauce	60/100	75/125
CACCIATORE CHICKEN/VEAL sauteed in garlic & oil with plum tomatoes, onions and mushrooms	55/95	60/105
SALTIMBOCCA CHICKEN/VEAL layered with imported prosciutto & melted mozzarella in a sherry brown gravy	60/100	75/125
SORRENTINO CHICKEN/VEAL layered with imported prosciutto, battered eggplant and homemade melted mozzarella topped with a light madiera wine sauce	60/100	75/125
CAROLINA CHICKEN/VEAL battered and topped with prosciutto, broccoli and melted mozzarella in a chardonnay and garlic glaze	60/100	75/125
SEMIFREDDO CHICKEN/VEAL topped with tomatoes, fresh mozzarella, red onions, basil and balsamic glaze	50/85	60/100
PRIMAVERA CHICKEN/VEAL simmered with assorted fresh vegetables in a light garlic and oil brodino	55/95	70/120
GRILLED CHICKEN LUPO topped with sauteed broccoli rabe, cherry peppers and fresh mozzarella	55/95	N/A
CHICKEN VESUVIO Fresh breast of grilled chicken marinated in italian seasonings and topped with fresh sauteed spinach, broccoli and mushrooms	55/95	N/A
EGGPLANT ROLLATINI eggplant rolled with seasoned ricotta, topped with mozzarella & tomato sauce	45/75	N/A
SHRIMP MONALISA breaded jumbo shrimp topped with mozzarella cheese simmered in a brown marsala wine sauce with mushrooms	80/130	N/A
OREGANATA STYLE your choice of filet of sole or shrimp	75/125	N/A
MARECHIARE STYLE your choice of filet of sole or shrimp pan seared with fresh tomatoes and onions in a light marinara brodetto	75/125	N/A
FILET OF SOLE PUTTANESCA topped with olives, diced tomatoes, and onions in a light filetto sauce	75/125	N/A
FILET OF SOLE PESCATORE pan seared topped with mussels, clams and red brodino sauce	75/125	N/A