

APPETIZERS

	<i>1/2 Tray 6-8</i>	<i>Full Tray 10-12</i>
<i>Baked Clams Oreganata</i> Little neck clams filled with seasoned Italian breadcrumbs, baked in a scampi sauce	\$44.95	\$69.95
<i>Cold Antipasto</i> Traditional assortment of cured meats and cheeses served on a bed of mixed greens	\$39.95	\$64.95
<i>Cold Seafood Salad</i> An assortment of fresh cooked seafood marinated with lemon, basil, extra virgin olive oil and crushed red pepper	\$54.95	\$99.95
<i>Fried Calamari</i> Lightly floured and seasoned fried calamari, cooked golden brown	\$44.95	\$69.95
<i>Grilled Portobello alla Toscana</i> Grilled portobello mushroom served with soft mascarpone polenta	\$39.95	\$64.95
<i>Misto Terra</i> Assorted grilled vegetables and homemade mozzarella marinated with extra virgin olive oil, basil and balsamic vinegar	\$39.95	\$64.95
<i>Mozzarella Caprese</i> Homemade mozzarella, tomatoes, roasted red peppers, and fresh basil, drizzled with extra virgin olive oil	\$39.95	\$64.95
<i>Mozzarella Sticks</i> Mozzarella sticks seasoned, breaded and baked, served with tomato sauce	\$34.95 (30 pcs)	\$55.95 (60 pcs)
<i>P.E.I. Mussels Marinara or Fra Diavolo</i> Imported PEI mussels sauteed in a tomato broth or a spicy marinara	\$39.95	\$64.95
<i>Buffalo Wings</i> Classic style chicken wings tossed in our famous hot sauce	\$39.95	\$59.95
<i>Stuffed Mushroom Oreganata</i> Mushrooms filled with seasoned Italian breadcrumbs and vegetables with lemon, garlic and white wine	\$34.95	\$59.95
<i>Tri-Color Pasta Salad</i> Tri-color pasta with grilled vegetables, homemade mozzarella, tomatoes and Gaeta olives marinated in a Italian vinaigrette	\$39.95	\$59.95
<i>Chicken Fingers</i> Golden chicken tenders served with french fries	\$39.95	\$59.95

SIDE ORDERS

<i>Broccoli</i> Sauteed or steamed fresh broccoli	\$29.95	\$49.95
<i>Garlic Mashed Potatoes</i> Homemade mashed potatoes whipped with fresh garlic and herbs	\$29.95	\$49.95
<i>Mixed Vegetables</i> Sauteed or steamed seasonal mixed vegetables	\$29.95	\$49.95
<i>Potatoes Croquet</i> Breaded and seasoned potatoes fried golden brown	\$29.95	\$49.95
<i>Roasted Potatoes</i> Oven roasted potatoes with fresh herbs	\$29.95	\$49.95
<i>String Beans</i> Sauteed or steamed fresh string beans	\$29.95	\$49.95
<i>Broccoli Rabe</i> Sauteed or steamed fresh broccoli rabe	\$39.95	\$59.95

INSALATE

	<i>1/2 Tray 6-8</i>	<i>Full Tray 10-12</i>
<i>Insalate di Casa</i> Iceberg, romaine lettuce, tomatoes, cucumbers, red onions, and Gaeta olives dressed in a Italian vinaigrette	\$34.95	\$54.95
<i>Cesare</i> Romaine hearts with our classic homemade Caesar dressing, garlic croutons and shaved parmigiano	\$34.95	\$54.95
<i>Mediterranean</i> Red oak leaf lettuce, grape tomatoes, kalamata olives, imported Greek feta cheese, diced Granny Smith apples, dressed with a Spanish sherry vinaigrette	\$39.95	\$59.95
<i>Romano</i> Baby Spinach, gorgonzola pancetta, tomatoes, red onions, and toasted walnuts dressed in a Spanish sherry vinaigrette	\$39.95	\$59.95
<i>Tricolore</i> Arugula, radicchio, endive dressed with an aged balsamic vinaigrette	\$39.95	\$59.95
<i>Toscana</i> Arugula, sliced pears, roasted peppers, goat cheese, red onions, dressed in an aged balsamic vinaigrette, and drizzled with clover honey	\$39.95	\$59.95
<i>Adriana</i> Mesculin greens, porobello mushrooms, red onions, tomatoes, and homemade mozzarella, dressed in a raspberry vinaigrette	\$39.95	\$64.95

PASTA

<i>Penne Pomodoro and Basilico</i> Penne tossed with a fresh tomato and basil sauce	\$34.95	\$54.95
<i>Gemelli Siciliana</i> Rope shaped pasta in a marinara sauce with roasted eggplant and peas, topped with Sicilian ricotta salata	\$39.95	\$64.95
<i>Penne Primavera</i> Penne with fresh diced mixed vegetables in a garlic white wine sauce or tomato basil sauce	\$39.95	\$64.95
<i>Rigatoni al Forno</i> Baked rigatoni with ricotta, tomato sauce, topped with melted mozzarella	\$39.95	\$64.95
<i>Baked Manicotti</i> Homemade crepes filled and rolled with ricotta, then baked with tomato sauce and melted mozzarella	\$39.95	\$64.95
<i>Farfalle Firenze</i> Bowtie pasta with chicken, broccoli and sundried tomatoes in a light shallot cream sauce	\$39.95	\$64.95
<i>Gemelli alla Figaro</i> Rope shaped pasta with mixed mushrooms, sundried tomatoes and basil in a shallot and garlic white wine sauce	\$39.95	\$64.95
<i>Homemade Cheese Ravioli</i> Cheese ravioli filled with ricotta and tossed with a tomato and basil sauce	\$39.95	\$64.95
<i>Penne alla Vodka</i> Penne tossed in a pink sauce with vodka and finished with parmigiano	\$39.95	\$64.95
<i>Rigatoni alla Bolognese</i> Rigatoni tossed in a fresh meat ragu, finished with parmigiano	\$39.95	\$64.95
<i>Rigatoni Ragusa</i> Rigatoni in a pink sauce with Italian ground sausage and peas	\$39.95	\$64.95
<i>Baked Lasagna</i> Homemade lasagna sheets layered with meat ragu, ricotta and mozzarella	\$44.95	\$74.95

ENTREES

	<i>1/2 Tray 6-8</i>	<i>Full Tray 10-12</i>
<i>Eggplant Parmigiana</i> Thinly sliced and breaded eggplant with a tomato and basil sauce, topped with melted mozzarella	\$44.95	\$69.95
<i>Eggplant Rollatini Fiorentina</i> Rolled eggplant filled with a delicate ricotta cheese and spinach blend, baked in tomato sauce and melted mozzarella	\$49.95	\$74.95
<i>Grilled Eggplant Caprese</i> Grilled eggplant topped with fresh tomato, mozzarella, and basil, baked in a tomato basil sauce	\$49.95	\$74.95
<i>Italian Sausage, Peppers and Onions</i> Italian sweet sausage sauteed with mixed peppers and Spanish onions in a tomato sauce	\$49.95	\$69.95
<i>Italian Sausage and Potatoes</i> Italian sweet sausage, sauteed with potatoes and hot cherry peppers	\$44.95	\$64.95
<i>Italian Sausage and Broccoli Rabe</i> Grilled Italian sweet sausage served on a bed of sauteed broccoli rabe	\$49.95	\$69.95
<i>Italian Sausage or Meatballs</i> Baked Italian sausage or meatballs in a fresh tomato sauce	\$39.95	\$64.95

	<i>1/2 Tray 6-8</i>	<i>Full Tray 10-12</i>
<i>Chicken Parmigiano</i> Breaded and seasoned chicken cutlet with tomato basil sauce topped with melted mozzarella	\$54.95	\$79.95
<i>Chicken Francese</i> Chicken breast dipped in an egg batter, lightly sauteed with lemon and white wine	\$54.95	\$79.95
<i>Chicken Marsala</i> Chicken breast with mixed mushrooms and a marsala brown wine sauce	\$54.95	\$79.95
<i>Chicken Primavera</i> Chicken breast with fresh diced mixed vegetables in a light shallot, garlic and white wine sauce	\$54.95	\$79.95
<i>Chicken Abruzzese</i> Chicken breast with artichoke hearts, sundried tomatoes, and Gaeta olives in a cognac sauce	\$54.95	\$79.95
<i>Chicken Napoletana</i> Chicken breast, Italian sausage, hot cherry peppers and fresh rosemary in lemon, garlic and white wine sauce	\$54.95	\$79.95
<i>Chicken Piemontese</i> Chicken breast with pearl onions, toasted walnuts and gorgonzola cheese in a light shallot cream sauce	\$54.95	\$79.95
<i>Chicken alla Ponte</i> Chicken breast topped with ham, broccoli, mozzarella, in a lemon caper white wine sauce	\$54.95	\$79.95
<i>Chicken Positano</i> Chicken breast with portobello mushrooms, roasted peppers and toasted walnuts in a cognac sauce	\$54.95	\$79.95
<i>Chicken Romano</i> Chicken breast topped with fresh spinach and mozzarella baked with a lemon and caper white wine sauce	\$54.95	\$79.95
<i>Chicken Calabrese</i> Grilled chicken breast with mixed mushrooms, roasted plum tomatoes and pearl onions in a port wine sauce	\$54.95	\$79.95
<i>Chicken Rollatini</i> Chicken breast stuffed with prosciutto, spinach and provolone cheese baked in a mixed mushroom demi-glaze sauce	\$59.95	\$89.95

VITELLO

	<i>1/2 Tray</i> 6-8	<i>Full Tray</i> 10-12
Veal Parmigiano Breaded and seasoned veal cutlet with tomato basil sauce, topped with melted mozzarella	\$64.95	\$94.95
Veal Marsala Veal scaloppine with mixed mushrooms in a marsala wine sauce	\$69.95	\$99.95
Veal Pizzaiola Veal scaloppine with mixed mushrooms and peppers in a marinara sauce	\$69.95	\$99.95
Veal Francese Veal scaloppine dipped in an egg batter, lightly sauteed with lemon and white wine	\$69.95	\$99.95
Veal Rosmarino Veal scaloppine with sundried tomatoes, asparagus and fresh rosemary in a cognac sauce	\$69.95	\$99.95
Veal Sant'Antonio Veal scaloppine with Sicilian oranges, Gaeta olives and toasted almonds in a champagne sauce	\$69.95	\$99.95
Veal Vinsanto Veal scaloppine with roasted peppers, spinach and shitake mushrooms in a vinsanto wine sauce	\$69.95	\$99.95
Veal Volare Veal scaloppine with diced zucchini, butternut squash and pear tomatoes in a maderia wine sauce	\$69.95	\$99.95

PESCE

Shrimp Parmigiana Jumbo breaded shrimp with tomato sauce and topped with melted mozzarella	\$64.95	\$99.95
Baked Lemon Sole Milanese Fillet of sole breaded and baked golden brown	\$64.95	\$104.95
Grilled Salmon Piccata Grilled wild salmon with lemon, caper and white wine sauce	\$64.95	\$104.95
Lemon Sole Francese Fillet of Lemon sole dipped in egg batter, sauteed lightly brown with lemon and white wine sauce	\$64.95	\$109.95
Baked Tilapia Oreganata Fillet of tilapia topped with seasoned bread crumbs baked in a lemon garlic and white wine sauce	\$69.95	\$109.95
Red Snapper Livornese Broiled red snapper fillet with Gaeta olives, Spanish onions, and capers in a marinara sauce	\$69.95	\$109.95
Frutti di Mare An assortment of fresh seafood cooked in a light tomato broth or spicy marinara sauce	\$84.95	\$119.95

PANINI

Bice grilled assorted mixed vegetables and fresh mozzarella with basil pesto		<u>Platter</u> \$49.95
Campagna Fresh sliced ripened tomatoes homemade mozzarella and basil drizzled with extra virgin olive oil		\$49.95
Ponte grilled chicken breast, portobello mushrooms, roasted peppers and gorgonzola cheese		\$49.95
LeMadre grilled zucchini, carmalized onions, smoked mozzarella and sundried tomatoes		\$49.95
Da Silvano assorted Italian cured meats, sliced provolone, roasted peppers and lettuce drizzled with a balsamic dressing		\$49.95
La Parma prosiutto di parma, arugala, goat cheese and sliced tomatoes		\$49.95

PAESE HEROS

3FT, 4FT, OR 6FT.

Italian Combo Ham, provolone, salami, pepperoni, lettuce, roasted peppers and tomatoes with an Italian vinaigrette	\$14.95 ft.
Chicken Parmigiana Breaded and seasoned chicken cutlet with tomato sauce, topped with melted mozzarella	\$17.95 ft.
Eggplant Parmigiana Thinly sliced and breaded eggplant, with tomato sauce, topped with melted mozzarella	\$17.95 ft.
Grilled Chicken Breast Grilled chicken breast with lettuce, tomatoes, red onions and roasted red peppers with an Italian vinaigrette	\$17.95 ft.
Grilled Chicken and Broccoli Rabe Grilled chicken breast topped with sauteed broccoli rabe and fresh mozzarella	\$17.95 ft.
Grilled Mixed Vegetables Assorted grilled mixed vegetables, tomatoes and homemade mozzarella with balsamic vinaigrette	\$17.95 ft.

RISOTTO

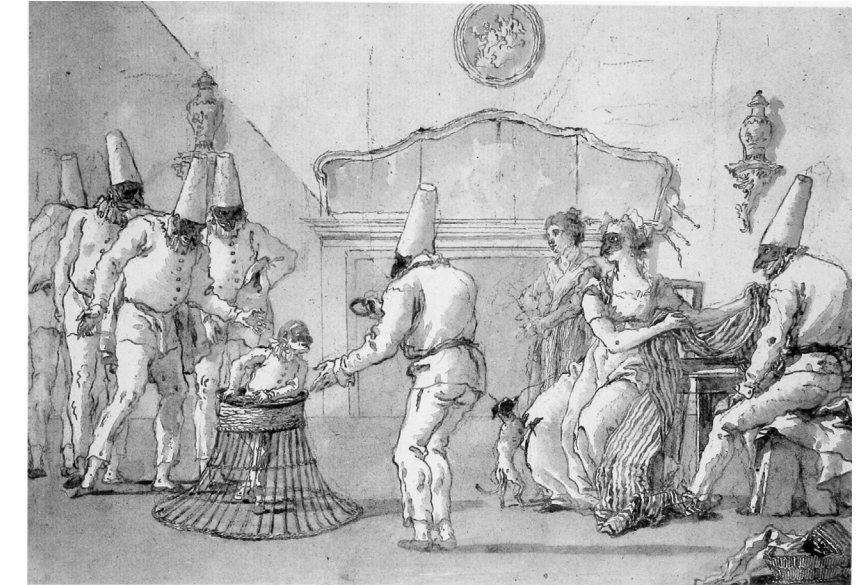
	<i>1/2 Tray</i> 6-8	<i>Full Tray</i> 10-12
Risotto Barese Arborio rice with Italian ground sausage and peas in a pink sauce, topped with shaved parmigiano	\$59.95	\$99.95
Risotto Calabria Arborio rice with chicken, spinach, butternut squash and diced tomatoes in a garlic and shallot white wine sauce	\$59.95	\$99.95
Risotto Primavera Arborio rice with fresh diced mixed vegetables and basil in a shallot, garlic and white wine sauce or tomato and basil sauce	\$59.95	\$99.95
Risotto Palermo Arborio rice with shrimp, arugula, mixed mushrooms and sundried tomatoes in a tomato brandy sauce	\$69.95	\$109.95
Risotto Pescatore Arborio rice with calamari, shrimp, mussels, scungilli and clams in a marinara sauce or fra diavolo sauce	\$69.95	\$109.95

DOLCI

	<i>1/2 Tray</i>	<i>Full Tray</i>
Assortment of Italian mini pastries	\$14.95 per pound	
Assorted Cookie Platter Italian Biscotti, Chocolate chip, Sugar Cookies	\$34.95	\$54.95
Torta di Famaggio Our famous Italian cheese cake made with ricotta, mascarpone, cream cheese blended with a hint of orange and lemon zest	\$39.95	
Mousse di Cioccolato A creamy dark and white chocolate mousse cake covered with chocolate ganache	\$39.95	
Fruita Fresca An assortment of seasonal fresh fruit	\$44.95	\$59.95
Tiramisu Lady fingers soaked in espresso with kahlua and mascarpone	\$44.95	\$74.95

Paese Pasta & Pizza

Trattoria



Catering Menu

A New Experience in Italian Cuisine

Tel. (914) 923~8268

Fax. (914) 923~8566

Let us cater your next event

professional wait staff available

Business Hours

Mon. ~ Sat. 11:00 am ~ 10:00 pm

Sun. 12:00 pm ~ 9:00 pm

1147 Pleasantville Road
Briarcliff Manor, NY 10510

~ All prices are subject to price change and tax ~