

Antipasto Platters

Sm Platter Serves 10-12 people • Lg Platter Serves 15-20 people

| | Sm Platter | Lg platter |
|--|------------|------------------|
| Grilled Vegetable Platter An array of marinated & grilled eggplant, portobello mushrooms caps, zucchini, bell peppers, drizzled with our Balsamic Glaze | \$50.00 | \$70.00 |
| Caprese Platter (Mozzarella & Tomato) Layers of Thinly sliced <i>Pastosa</i> fresh mozzarella cheese, tomatoes and fresh basil leaves, sprinkled and drizzled with <i>Pastosa</i> extra virgin olive oil | \$40.00 | \$70.00 |
| Cold Cut Platter Consisting of 4 Meats and 2 Cheeses | \$45.99 | \$79.99 |
| Cold Antipasto Platter Consisting of 7 Choses | \$49.99 | \$75.99 |
| International Cheese Platter A fine selection of first quality imported and domestic cheese beautifully arranged | \$49.99 | \$89.99 |
| Shrimp Cocktail (45Pcs) | \$75.99 | (80Pcs) \$120.00 |
| Garden Fresh Vegetable Platter Fresh cut vegetables that include broccoli, celery, cucumber, carrots, cauliflower, cherry tomatoes and zucchini sticks. Served with our Vegetable dip. | \$34.99 | \$54.99 |
| Fresh Fruit Platter An array of Fresh cut seasonal fruits and seasonal berries. All beautifully arranged. | \$35.00 | \$65.00 |
| Mini Fried Finger Food Platter Homemade miniature rice balls, miniature potato croquets, miniature prosciutto balls, mini fried cheese ravioli, and crispy miniature, mozzarella sticks. Served with marinara sauce. 15 pc of each | \$44.99 | \$64.99 |
| Mixed Vegetable (Sold by Weight) Fried cauliflower, fried artichoke, broccoli and fried zucchini | \$6.99 lb | |
| Mini Rice Balls | 50¢ each | |
| Fried Appetizers Mozzarella sticks, prosciutto balls, fried zucchini, fried cauliflower | by weight | |
| Mini Potato Croquettes | 50¢ each | |
| Stuffed Mini Roman Artichoke Stuffed with seasoned bread crumbs and <i>Pastosa</i> extra virgin olive oil | \$59.99 | |

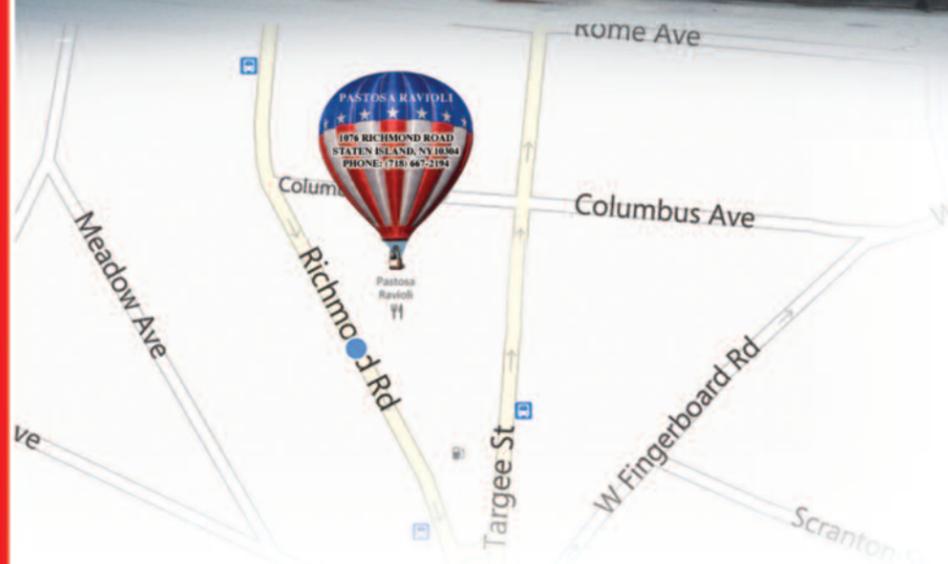
Specialty Heroes

All Boars Head Cold Cuts

| | |
|---|-----------------------|
| American Ham, salami, roast beef, turkey breast, swiss cheese, yellow, American cheese topped with lettuce and tomatoes | \$14.99 per foot |
| Italian Mortadella, sweet soppressata, ham, salami, provolone cheese, topped with fresh mozzarella and roasted peppers | \$16.99 per foot |
| Grilled Chicken Marinated and grilled chicken breast, and topped with fresh mozzarella & roasted peppers | \$18.00 per foot |
| Chicken Cutlet Fried, bread chicken cutlet topped with fresh mozzarella cheese and roasted peppers | \$18.99 |
| Grilled Vegetables Grilled eggplant, zucchini, portabello mushrooms, peppers and onions topped with fresh mozzarella | \$18.00 per foot |
| Assorted Finger Sandwiches Assorted sliced bread with your choice of cold cuts | \$40.00 \$60.00 |
| Panini (Assorted) | \$8.00 per sandwich |
| 3 Foot 15 People • 4 Foot 20 People • 5 Foot 25 People • 6 Foot 30 People | |

*Price Includes Homemade Macaroni & Potato Salad

*All Sandwiches are Pre cut on Platter Ready to be Served
If you do not see your favorite dish, just ask!



The Finest Ravioli,
Fresh Pasta and Italian Specialties

Fruit Platters and Cookie Trays Available
Gift Certificate Available

1076 Richmond Road, Staten Island, New York 10304
Phone: (718) 667-2194 • Fax: (718) 979-8462

www.Pastosa.com



*30% Deposit required on all orders. All prices subject to sales tax



CATERING MENU

The Finest Ravioli,
Fresh Pasta and Italian Specialties

1076 Richmond Road
Staten Island, New York 10304

Phone: (718) 667-2194

Fax: (718) 979-8462



Vegetables

Half Tray Feeds 8-10 People

- Eggplant Parmigiana**\$44.99
Breaded eggplant, layered with fresh mozzarella, fresh *Pastosa* ricotta, grated cheese and baked in marinara sauce
- Eggplant Rollatini**\$39.99
Breaded Eggplant, rolled with fresh mozzarella, fresh *Pastosa* ricotta, grated cheese, topped in marinara sauce
- Broccoli Rabe**\$44.99
Broccoli rabe sautéed in garlic and oil or lemon and garlic
- String Bean Salad**\$39.99
with red potatoes, red onions and tomatoes
- Tossed Salad**\$19.99
Romaine lettuce with tomatoes, cucumber and onions

- Grilled Vegetables**\$49.99
Eggplant, zucchini, roman artichokes, portabello mushrooms, peppers and onions and cooked on the grill
- Broccoli**\$34.99
Tender broccoli florets sprinkled with seasoned bread crumbs in a light garlic and lemon sauce
- Sautéed Spinach**\$49.99
Sautéed Baby Spinach with Garlic sliced and *Pastosa* extra virgin olive oil
- Roasted Potatoes**\$24.99
Crispy roasted red skin potatoes tossed in *Pastosa* extra virgin olive oil and fresh herbs

Pasta Dishes

- Ravioli, Stuffed Shells or Manicotti**\$34.99
Pastosa Ricotta filled ravioli/stuffed shells/manicotti. In a san marzano tomato sauce, topped with fresh mozzarella
- Penne alla Vodka**\$39.99
Penne pasta in creamy vodka sauce
- Penne alla Pastosa**\$44.99
Penne pasta with grilled chicken, broccoli rabe, roasted peppers in a garlic & oil sauce
- Penne Siciliano**\$49.99
Penne pasta with eggplant, zucchini, sausage, your choice of red or white sauce
- Penne Primavera**\$39.99
Penne pasta with assorted vegetables, your choice of cream sauce or garlic & oil
- Linguine con Vongole**.....\$44.99
Linguine Al Dente with chopped clams in your choice of red or white sauce
- Orecchiette con Broccoli Rabe** \$44.99
Sautéed broccoli rabe sausage in garlic & oil
- Pasta Aglio Olio Linguine or Spaghetti**\$29.99

- Lasagna**\$44.99
Homemade lasagna with fresh *Pastosa* ricotta, fresh chopped sirloin and sausage in a *Pastosa* San Marzano tomato sauce
- Risotto Alla Pastosa**\$44.99
Peas, mushrooms, hot dry sausage, in a meat sauce, baked *Pastosa* with fresh mozzarella
- Cavatelli with Broccoli**\$39.99
Fresh cavatelli pasta tossed with broccoli florets, garlic and *Pastosa* extra virgin olive oil
- Baked Ziti**\$44.99
Ziti pasta mixed with *Pastosa* fresh ricotta, mozzarella & locatelli cheese
- Risotto Pescatore**\$49.99
Risotto with Shrimp, calamari, clams, mussels in a red sauce
- Risotto Alla Parmigiana**\$44.99
Risotto, cooked in a parmigiano cheese sauce salt pepper, butter
- Risotto with Asparagus**\$44.99
Sautéed asparagus salt pepper parmigiano cheese
- Risotto Alla Primavera**\$44.99
Sautéed broccoli, asparagus, peppers, carrots, peas and parmigiano cheese

All Entrees are Served in 1/2 Size Trays, Which Feed approx. 8-10 people.

Please give at least 1-week notice

Veal

- Veal Marsala**\$59.99
Milk fed veal cutlets in a Marsala wine sauce with mushrooms
- Veal Cutlet Parmigiana**\$59.99
Breaded veal cutlet covered with marinara sauce, *Pastosa* fresh mozzarella & grated cheese
- Veal Francese**\$59.99
Lightly floured in a buttery lemon wine sauce
- Veal w/Peppers & Onions** ..\$59.99
Milk fed veal cutlets with sautéed peppers & onions
- Veal Pizzaiola**\$59.99
Milk fed veal cutlets with sautéed peppers, onions & potatoes in a marinara sauce
- Veal Sorrentino**\$59.99
Tender veal cutlets on a bed of spinach *Pastosa* fresh mozzarella cheese and roasted peppers

Pork

- Sausage & Peppers** Sausage with sautéed peppers & onions\$44.99
- Sausage and Broccoli Rabe**.....\$49.99
Sausage with broccoli rabe, sautéed with garlic & oil
- Pork Pizzaiola**\$49.99
Pork with sautéed peppers, onions & potatoes in a marinara sauce
- Pork Chops**\$44.99
Pork in wine and vinegar sauce with sautéed peppers, onions and potatoes
- BBQ Ribs**\$39.99
Slow roasted pork ribs smothered in smokey BBQ Sauce
- Pork Marsala**\$49.99
Sautéed pork cutlets in a light marsala wine sauce, mushroom & onion
- Loin of Pork**\$49.99
Tender loin of pork baked with mushrooms & onions in a wine sauce

Beef

- Beef and Broccoli**.....\$49.99
Beef and broccoli, sautéed in garlic and oil in a brown sauce
- Meatballs Marinara**\$44.99
Meatballs in a marinara sauce topped with fresh mozzarella
- Tripe all Marinara**\$44.99
Tender chunks of beef tripe in our homemade marinara sauce with potatoes and peas
- Pepper Steak** Pepper steak with sautéed peppers & onions\$49.99
- Rib Eye Steak** Mushrooms with sautéed onions in a brown gravy\$59.99
- Steak Pizzaiola**\$59.99
Steak sautéed with peppers, onions and potatoes in a red sauce
- Grilled Steak** Vinaigrette with scallion & cherry tomato\$59.99
- Roast Beef** Sautéed mushrooms, onions in a brown gravy\$49.99

Seafood

- Calamari alla Marinara**\$59.99
Calamari in a marinara sauce
- Fried Calamari**\$59.99
Lightly floured fried calamari
- Shrimp Oreganato**\$69.99
Lightly breaded shrimp baked with garlic and oil
- Mussels alla Marinara**\$49.99
Sautéed mussels in a marinara sauce
- Shrimp Parmigiana**\$59.99
Jumbo butter-fried shrimp coated in Italian seasoned bread-crumbs smothered in fresh marinara sauce and topped with melted fresh mozzarella cheese.
- Fried Shrimp**.....\$59.99
Crispy fried shrimp seasoned with fine italian herbs
- Filet of Sole Francaise**\$59.99
Fresh filet of sole seasoned bread crumbs. Drizzled with a light lemon butter sauce and garnished with slices of lemon
- Baked Filet of Sole**\$59.99
- Baked Little Neck Clams**.....\$59.99
Little neck clams baked with seasoned bread crumbs
- Calamari Alla Marinara**\$59.99
Tender rings and tentacles of calamari tossed in your choice of sweet or hot marinara sauce.

Poultry

Bell & Evans Use in All Chicken Dishes

- Chicken Alla Pastosa**\$49.99
Sautéed with peppers, artichokes, mushrooms and capers in a wine sauce
- Chicken Rollatini**\$49.99
Stuffed with prosciutto and mozzarella
- Grilled Balsamic Chicken** ..\$49.99
Marinated chicken with Bruschetta
- Chicken Sorrentino**\$49.99
Tender chicken breast on a bed of spinach, *Pastosa* fresh mozzarella cheese and roasted peppers
- Chicken and Broccoli**\$49.99
Tender sliced chicken breast with broccoli florets tossed in a garlic
- Chicken Breast**\$49.99
stuffed with prosciutto, fresh mozzarella, locatelli cheese, pepper, parsely, baked in a mushroom and onion sauce
- Chicken Cacciatore**\$49.99
Boneless chicken with capers and gaeta olives in san marzano tomato sauce
- Chicken and Bacon**\$49.99
Breaded seasoned bread crumbs baked and topped with onions and bacon
- Chicken Francaise**.....\$49.99
Tender chicken breasts sautéed in a light lemon butter sauce
- Chicken Meatballs**\$49.99
Chicken chop meat, salt pepper, pasely topped with sautéed onion sauce
- Chicken Marsala**\$49.99
Lightly floured chicken and onions in a marsala wine sauce with mushrooms
- Chicken Parmigiana**\$44.99
Breaded chicken cutlet covered with marinara sauce, *Pastosa* fresh mozzarella & grated cheese
- Spicy Chicken**\$49.99
Tender chicken lightly floured, cooked with balsamic vinegar, hot pepper and scallions
- Chicken Scarpariello**\$49.99
with Sausage, sautéed peppers, onions and potatoes. Bone or boneless

