



Ravioli

CATERING MENU

2858 Lower Lincoln Avenue
Oceanside, New York 11572
(516) 255-0341/0342

MON - FRI.
SATURDAY
SUNDAY

9:00am - 6:30pm
8:30am - 5:00pm
8:30am - 3:00pm

Open Seven Days

Three Generations of Fine Italian Food

*Pastosa. . .from our kitchen to your table.
Quality you can taste! Mangia*

PLATTERS

MOZZARELLA & TOMATO PLATTER	16"	\$75.00
<i>Our fresh handmade mozzarella layered with fresh ripe tomatoes garnished with roasted peppers, sundried tomatoes & fresh basil.</i>		
PROSCIUTTO, MOZZARELLA & TOMATO PLATTER	16"	\$85.00
<i>Same platter as above but add layers of our Imported Parma Prosciutto.</i>		
ANTIPASTO PLATTER	16"	\$85.00
<i>The perfect beginning to every meal; a medley of Italian Favorites, mixed olives, bocconcini mozzarella, roasted peppers, pepperoni, and sweet sopresatta, marinated mushrooms and artichokes.</i>		
<i>Add Prosciutto stuffed peppers with provolone, Additional \$20.00</i>		
VEGETABLE PLATTER	16"	\$60.00
<i>Garden fresh vegetables cut finger size & served with a creamy Italian dipping sauce.</i>		
AMERICAN PLATTER	16"	\$75.00
<i>Turkey, ham, roast beef, Swiss & American cheese. Always Boarshead, always fresh!</i>		
ITALIAN PLATTER	16"	\$75.00
<i>Sopressata, capicola, genoa salami and provolone. Imported of course!</i>		

PASTA

	1/2	Full
BAKED MANICOTTI	\$25.00	\$50.00
<i>Hand rolled cheese stuffed crepes baked in our homemade marinara sauce.</i>		
STUFFED SHELLS	\$25.00	\$50.00
<i>Jumbo & overstuffed cheese filled shells baked in our homemade marinara sauce.</i>		
BAKED ZITI	\$30.00	\$60.00
<i>Fresh Ziti Rigate, homemade ricotta cheese, reggiano parmigiana, fresh mozzarella & marinara sauce gently folded & baked to perfection.</i>		
LASAGNA WITH OR WITHOUT MEAT	\$40.00	\$75.00
<i>Tell them your grandmother made it and they'll tell you it's a lot better than the last one she made.</i>		
PENNE ALA VODKA	\$60.00	\$120.00
<i>Penne Ziti Regate splashed with our light creamy pink vodka sauce, comes with extra sauce.</i>		
LINGUINI WITH CLAM SAUCE	\$50.00	\$80.00
<i>Fresh Linguini & a whole lotta clams, fresh parsley, garlic, and butter. Red or White</i>		
PASTA PRIMAVERA	\$50.00	\$80.00
<i>Garden fresh vegetables sauteed to perfection & blended with your favorite pasta.</i>		
RIGATONI WITH VODKA & SHRIMP	\$75.00	\$130.00
<i>Fresh Rigatoni tossed with sauteed shrimp and vodka sauce, comes with extra sauce.</i>		
RIGATONI WITH MEAT SAUCE	\$40.00	\$75.00
<i>Fresh Rigatoni in our homemade meat sauce.</i>		
ORECHIETTI WITH SAUSAGE & BROCCOLI RABE	\$60.00	\$90.00
<i>Fresh bat pasta with homemade sweet sausage, broccoli rabe sausage, and sauteed broccoli rabe.</i>		

All prices subject to change without notice

SALADS

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CHIEF SALAD		\$65.00
CHICKEN CAESAR		\$65.00
BROCCOLI RABE	\$60.00	\$100.00
<i>Sauteed with garlic</i>		
TORTELLINI PESTO SALAD	\$40.00	\$65.00
<i>Fresh tri-colored cheese tortellini in a light pesto sauce.</i>		
PASTA SALAD	\$30.00	\$50.00
<i>Chopped fresh vegetables, your favorite pasta and olives in Italian dressing.</i>		
THREE BEAN SALAD	\$30.00	\$50.00
<i>A colorful medley of beans and red onion tossed in a cool vinaigrette dressing.</i>		
ORZO SALAD	\$30.00	\$50.00
<i>Baby Orzo Pasta, zucchini, peppers, yellow squash and red onion in a vinaigrette dressing.</i>		
GARDEN SALAD		\$50.00
<i>A fresh mesclun salad tossed with an array of crisp fresh vegetables, Italian herb dressing on the side.</i>		
BROCCOLI SALAD	\$45.00	\$65.00
<i>Fresh broccoli, red and yellow peppers, red onion, sunflower seeds, raisins and bacon, in a cold creamy dressing... You will never forget this salad!</i>		
CHICK PEA SALAD	\$40.00	

POULTRY

	1/2	Full
CHICKEN MARSALA	\$60.00	\$120.00
<i>Chicken breast filets smothered in our mushroom marsala wine sauce.</i>		
GRILLED CHICKEN	\$60.00	\$120.00
<i>Tender pieces of white meat chicken grilled to perfection in a light balsamic dressing.</i>		
CHICKEN PARMIGIANA	\$60.00	\$120.00
<i>Lightly breaded chicken cutlets baked with our fresh mozzarella, imported reggiano parmigiana in our marinara sauce.</i>		
CHICKEN FRANCESE	\$60.00	\$120.00
CHICKEN FINGERS	\$40.00	\$75.00

PORK

SAUSAGE & PEPPERS	\$50.00	\$100.00
<i>Our finest homemade Italian sausage smothered with fresh sauteed peppers and onions.</i>		
SAUSAGE PASTOSA	\$65.00	\$120.00
<i>Same as above, but add tender roasted red potatoes.</i>		
ROASTED LOIN OF PORK	\$60.00	\$120.00
<i>Fresh boneless loin of pork, served sliced in a wonderful mushroom gravy.</i>		

VEAL/BEEF

	1/2	Full
VEAL PARMIGIANA	\$75.00	\$130.00
<i>Lightly breaded veal cutlets baked with our fresh mozzarella, imported reggiano parmigiana in our marinara sauce.</i>		
VEAL MARSALA	\$75.00	\$130.00
<i>Tender milk fed veal sauteed in our marsala wine sauce.</i>		
VEAL FRANCESE	\$75.00	\$130.00
<i>Tender milk fed veal in a zesty lemon butter sauce.</i>		
VEAL & PEPPERS	\$75.00	\$130.00
<i>Veal & peppers sauteed to perfection.</i>		
MEATBALLS IN SAUCE	\$35.00	\$65.00
<i>Our mouth watering meatballs & sauce. What more can we say!</i>		
STUFFED PEPPERS		\$6.99 ea.
<i>Topped with Mozzarella & Fresh Parsley.</i>		

SEAFOOD

FRIED SHRIMP	\$75.00	\$130.00
<i>Lightly breaded fresh shrimp fried to a golden brown perfection.</i>		
SHRIMP OREGANATA	\$75.00	\$130.00
<i>Lightly breaded & slow baked with fresh oregano, garlic and olive oil.</i>		
SHRIMP PARMIGIANA	\$75.00	\$130.00
<i>Golden shrimp topped with fresh mozzarella and imported reggiano parmigiano.</i>		
SHRIMP SCAMPI	\$75.00	\$130.00
<i>Sauteed shrimp with garlic, lemon, onion and fresh parsley.</i>		
BAKED STUFFED CLAMS	\$75.00	\$130.00
<i>The tastiest in town.</i>		

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VEGETABLES

	1/2	Full
EGGPLANT PARMIGIANA	\$55.00	\$85.00
<i>Layers & layers of eggplant, fresh mozz., Regg. Parm. & our fresh made marinara sauce.</i>		
EGGPLANT ROLLATINI	\$55.00	\$85.00
<i>Lightly breaded tender eggplant rolled with our fresh home made ricotta and mozzarella cheese topped with grated Imported Regg. Parmigiano.</i>		
GRILLED MIXED VEGETABLES	\$55.00	\$85.00
<i>Asparagus, zucchini, eggplant, portabello mushrooms, red & yellow peppers grilled in our balsamic grilling marinade and tossed with fresh tomatoes.</i>		
STUFFED MUSHROOMS	\$50.00	\$85.00
<i>Pump mushrooms sauteed in white wine & then stuffed with loads of family secrets.</i>		
RICE BALLS WITH MEAT \$3.00	WITHOUT MEAT \$2.50	EACH
<i>Fluffy white rice, four imported cheeses and a variety of seasonings make this old time favorite.</i>		
POTATO CROQUETTE	\$2.50	EACH
<i>Mashed and twice baked till golden brown.</i>		
ROSEMARY ROASTED POTATOES	\$40.00	\$80.00
<i>Bite size chunks of fresh red potatoes roasted with fresh rosemary, garlic & herbs.</i>		
Mixed Fried Vegetables	\$50.00	\$100.00

Racks, Sternos
and water pan
\$7.50 plus deposit

*At
Pastosa Ravioli we are
committed to bringing you
the finest tastes of Italy,
Backed by three generations
of quality and tradition*

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HEROS, SANDWICHES

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WRAP PLATTERS

All Heros are served on fresh baked breads delivered to us daily from the finest Brooklyn bakeries. Our Heros are sliced and laid out on a platter.

ITALIAN HERO

Imported Prosciutto, Deluso Genoa Salami, Mortadella, Sopressata, Ham Capicola, Imported Provolone, Pepperoni, Roasted Peppers, Lettuce, Tomato and Italian Dressing on the side.

AMERICAN

Roast Beef, Turkey, Ham, Swiss Cheese, Lettuce, Tomato with mustard and mayonnaise on the side.

EGGPLANT

Fried eggplant, Roasted Peppers, Fresh Mozzarella

6 Foot	\$75.00
4 Foot	\$54.00
3 Foot	\$43.00

CHICKEN CUTLET

Chicken Cutlet, Fresh Mozzarella, Roasted Peppers with Italian Dressing on the side.

GRILLED CHICKEN

Grilled Chicken, Fresh Mozzarella and Roasted Peppers.

GRILLED VEGETABLES

Variety of Mixed Grilled Vegetables and Fresh Mozzarella.

Abruzzo

Imported Prosciutto, Salami, Sweet Sopressata, Provolone, Roasted Peppers and Broccoli Rabe.

Avellino

Hot Sopressata, Hot Capocollo, Hot Sliced Cherry Peppers, Artichoke Hearts and Provolone.

6 Foot	\$100.00
4 Foot	\$69.00
3 Foot	\$55.00

FRESH WRAP PLATTER

An assortment of wraps cut in 1/2 or 1/4 expertly arranged on platters
\$6.99 per wrap

DESSERTS

FRESH FRUIT PLATTER sm. \$50.00 lg. \$70.00
An assortment of fresh seasonal fruits.

Please place orders 3 days in advance, if possible.