

Order Guidelines and Additional Information

Trays are one size and feed 8-10 people

All food is prepared with the highest quality ingredients – we use Pastosa brand pasta, cheeses, tomatoes and olive oils exclusively to prepare our dishes

All orders are for pick up only as we do not offer a delivery service

All prices exclude applicable sales tax

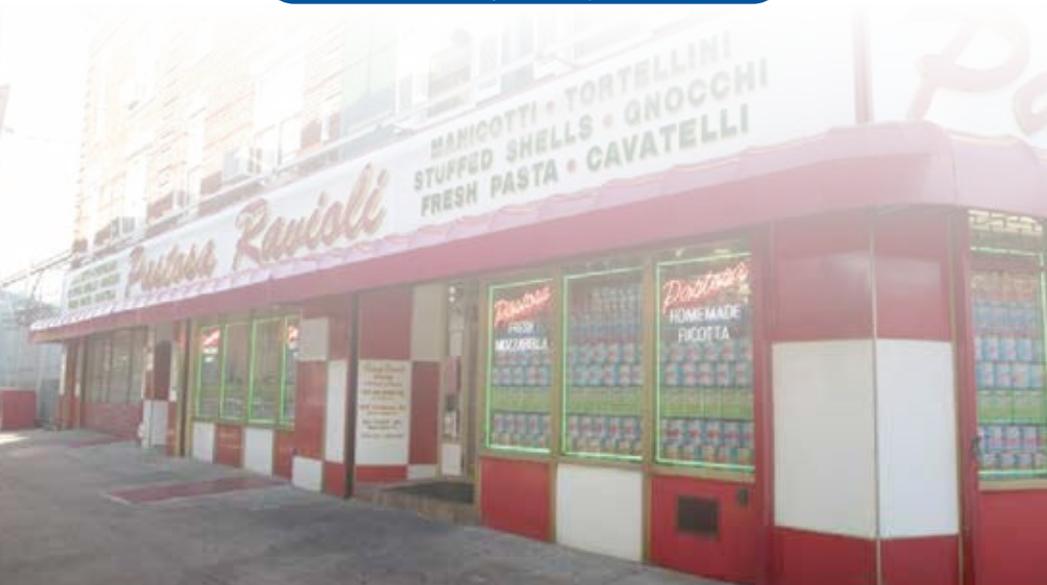
A credit card is required when you place your order along with a 25% deposit

In general, holiday orders should be placed no less than one week in advance of the desired pick up date. Please inquire about specific holiday cutoffs – given holiday volume and our desire to provide you with only the finest foods prepared fresh from our kitchen, we may, at times, require additional lead time or even stop accepting orders when we reach maximum capacity. We appreciate your understanding.

Please note that our Prepared Foods Menu does not include an exhaustive list of all possible ingredients used in the preparation of each dish. For example, certain items may include grated Pecorino Romano and/or Parmesan cheeses, as well as various seasonings. For individuals with specific allergies, we advise that you contact us for a complete listing of the ingredients used in the preparation of that dish. Thank you.

Hours:

Monday: 9am-5pm
Tuesday & Wednesday: CLOSED
Thursday- Saturday: 9am - 5pm
Sunday: 9am - 3pm



LOCATIONS



There are currently ten Pastosa Ravioli stores throughout New York and New Jersey. Each location is individually owned and operated and has been licensed to use the Pastosa Ravioli name by the Ajello family. Through the diligence and hard work of each of our stores' owners, Pastosa Ravioli has grown from a Brooklyn landmark to a household name throughout the New York Metropolitan Area.

Within each Pastosa Ravioli store you will find our complete line of Brooklyn's finest ravioli and specialty pasta products, homemade sauces, fresh mozzarella cheese, prepared foods, Pastosa Brand tomatoes and olive oils, Boar's Head cold cuts, prime cut meats and imported cheeses. You can also find Pastosa Ravioli at more than 100 independent retailers nationwide!



BROOKLYN

7425 New Utrecht Avenue
Brooklyn, NY
Tel: (718) 236-9615
Fax: (718) 331-8747



STATEN ISLAND

1076 Richmond Road
Staten Island, NY
Tel: (718) 667-2194
Fax: (718) 979-8462

3817 Richmond Avenue
Staten Island, NY
Tel: (718) 356-4600
Fax: (718) 227-6220

764 Forest Avenue
Staten Island, NY
Tel: (718) 420-9000
Fax: (718) 420-0802



NEW JERSEY

200 South Avenue East
Cranford, NJ
Tel: (908) 276-0600
Fax: (908) 276-0608

186 Columbia Turnpike
Florham Park, NJ
Tel: (973) 377-4800
Fax: (973) 377-4865

346 Union Hill Road
Manalapan, NJ
Tel: (732) 972-3222
Fax: (732) 972-3228

2410 Highway 35
Manasquan, NJ
Tel: (732) 722-8076
Fax: (732) 722-8078



LONG ISLAND

757 Deer Park Avenue
Babylon, NY
Tel: (631) 893-0138
Fax: (631) 893-3143

2858 Lower Lincoln Avenue
Oceanside, NY
Tel: (516) 255-0341
Fax: (516) 255-0342



BRONX

3812 East Tremont Avenue
Bronx, NY
Tel: (718) 822-2800
Fax: (718) 822-0039

Please note that the prepared food and/or catering offerings vary at each Pastosa location. Contact the location nearest you or visit pastosa.com to learn more about each store's menu.



PREPARED FOODS MENU



All Foods Prepared Fresh in Our Kitchen

7425 New Utrecht Avenue
Brooklyn, NY
Tel: (718) 236-9615 • Fax: (718) 331-8747
Email: info@pastosa.com

Family Owned & Operated

VISIT US AT: www.pastosa.com

FOLLOW US ON:

A Brooklyn Tradition Since 1966

APPETIZERS



Every good meal begins with a delicious starter. Our selection of homemade appetizers are sure to please you and your family.

Jumbo Sicilian-Style Rice Balls (6 halves per tray) **\$16.00**

ground sirloin, peas and marinara sauce

Rice Balls (12 per tray) **\$20.00**

regular size with chopped prosciutto, grated Pecorino Romano cheese and fresh parsley

Potato Croquettes (15 per tray) **\$24.00**

with chopped prosciutto, grated Pecorino Romano cheese and fresh parsley

Eggplant Rollatini (20 per tray) **\$30.00**

breaded eggplant wrapped around fresh mozzarella and ricotta cheese

Stuffed Mushrooms (24 per tray) **\$35.00**

mushroom caps filled with a blend of breadcrumbs, roasted peppers and pecorino romano cheese

Spinach Rolls (16 per tray) **\$35.00**

homemade crepes fried and filled with chopped spinach, ricotta and fresh mozzarella

Rice Ball Wraps (16 per tray) **\$35.00**

homemade crepes fried and filled with ground beef, peas, ricotta and fresh mozzarella

Cauliflower Patties (10 per tray) **\$35.00**

Spicy Buffalo Wings (30 per per tray) **\$35.00**

breaded and crispy served with bleu cheese

Mini Crab or Lobster Cakes **\$70.00**

100% Maryland jumbo lump crab or 100% Maine Lobster meat, accompanied by our homemade cherry pepper tartar sauce

Fried Calamari **\$60.00**

with spicy marinara sauce

Fried Shrimp **\$60.00**

jumbo breaded and battered shrimp served with our homemade tartar sauce

Honey Chicken Tenders **\$35.00**

Bell & Evans chicken pieces fried and smothered in homemade honey mustard sauce

Fried Hot Sliced Cherry Peppers **\$35.00**

Mac & Cheese Bites **\$35.00**

Small Antipasto Tray* (choice of 7 items) **\$60.00**

Large Antipasto Tray** (choice of 7 items) **\$85.00**

*Small tray serves 8-10 people
**Large tray serves 12-15 people

PASTA



Our signature pasta dishes are prepared exclusively with Pastosa brand products. We use only the finest ingredients from our kitchen to yours. Bon Appetite!

Meat Lasagna **\$50.00**

homemade fresh lasagna strips layered and stuffed with ground sausage, marinara sauce, fresh ricotta and handmade fresh mozzarella

Stuffed Shells (18 per tray) **\$30.00**

abundantly filled with a rich, creamy blend of mozzarella, ricotta cheese and genuine Pecorino Romano cheese

Manicotti (12 per tray) **\$30.00**

our homemade crepes are filled with a rich, creamy blend of mozzarella, ricotta cheese and genuine Pecorino Romano cheese

Ravioli (36 per tray) **\$25.00**

our famous round cheese ravioli smothered in marinara sauce

Cavatelli with Broccoli **\$40.00**

fresh ricotta cavatelli prepared with sautéed broccoli in garlic and oil

Cavatelli with Sausage **\$45.00**

fresh ricotta cavatelli in a pink tomato cream sauce with ground pork sausage

Orecchiette Broccoli Rabe and Sausage **\$45.00**

ear-shaped pasta with fresh sautéed broccoli rabe and homemade Italian sausage

Bucatini all'Amatriciana **\$45.00**

thick spaghetti-like pasta prepared with pancetta, sweet onions and plump cherry tomatoes

Penne alla Vodka **\$40.00**

Penne with Grilled Chicken and Broccoli Rabe **\$45.00**

Rigatoni with Eggplant Sauce **\$45.00**

prepared with eggplant, red-ripened tomatoes and ricotta salata cheese

Baked Macaroni and Cheese **\$45.00**

our Italian version of this classic comfort food

Linguine with Clam Sauce **\$45.00**

prepared either white or red and loaded with clams and fresh parsley

Baked Ziti **\$40.00**



ENTREES



POULTRY

We only use Bell and Evans chicken to prepare all of our main course chicken dinners.

Lemon Chicken **\$50.00**

bursting with zesty lemon flavor, sweet onions and Francese-style white meat chicken

Roasted Chicken **\$24.00**

(2 halves per tray, 2 trays per order)
half roasted chicken with fresh lemon, garlic and chopped fresh parsley

Grilled Chicken **\$50.00**

fire grilled chicken with chopped tomatoes marinated in extra virgin olive oil and balsamic vinegar

Chicken Marsala **\$50.00**

pieces lightly floured and sautéed with mushrooms and onions in a marsala sauce

Chicken Arrabiata **\$50.00**

spicy chicken with mushrooms, onions and red peppers

Chicken Parmigiana **\$45.00**

Chicken Saltimbocca **\$50.00**

pieces floured and cooked with prosciutto, onion and capers sautéed in a lemon sauce

Chicken Cacciatore **\$50.00**

pieces floured and sautéed with San Marzano tomatoes, a blend of olives, celery and onion

Baked Chicken Cutlets **\$40.00**

BBQ Chicken **\$45.00**

chicken legs and thighs marinated in our special barbecue glaze



VEAL

Veal Cutlet Parmigiana **\$50.00**

Veal Marsala **\$55.00**

Veal with Peppers and Onions **\$55.00**

Veal Rollatini **\$55.00**

our breaded milk-fed veal cutlets are stuffed with fresh spinach and caciocavallo cheeses

Veal Saltimbocca **\$55.00**

made with prosciutto, cherry tomatoes, onions and lemon



BEEF

Steak with Peppers and Onions **\$50.00**

Tuscan Beef Stew **\$50.00**

tender slow-cooked beef stew includes potatoes, carrots, string beans and tomatoes

Meatballs Marinara **\$35.00**

our homemade meatballs covered in our fresh tomato marinara sauce

Skirt Steak **\$65.00**

fire grilled with arugula, red onion and baby tomatoes



PORK

Sausage & Peppers **\$45.00**

BBQ St. Louis Ribs **\$50.00**

Pork Chops with Cherry Peppers **\$45.00**

breaded boneless pork chops topped with hot sliced cherry peppers

Stuffed Pork Loin **\$60.00**

pork loin in cradle sliced with gravy and stuffed with prosciutto, a blend of Italian cheese and fresh parsley



SIDES



RISOTTO

Seafood **\$50.00**

with shrimp and calamari

Asparagus and Prosciutto **\$40.00**

Lemon Rice **\$30.00**

Spanish Rice **\$30.00**

yellow rice cooked with assorted diced bell peppers and hot sausage



VEGETABLES

Mixed Roasted Vegetables **\$45.00**

an abundant assortment of fresh vegetables (carrots, cauliflower, zucchini, broccoli and onions) lightly sautéed in extra virgin olive oil and slow-roasted to perfection

Eggplant Parmigiana **\$50.00**

Stuffed Bell Peppers **\$45.00**

filled with rice, ground beef, fresh mozzarella and grated cheese

Sautéed Spinach **\$35.00**

Sautéed Broccoli Rabe **\$35.00**

Sautéed Broccoli Florets **\$30.00**

Grilled Mixed Vegetables **\$45.00**

select from fire grilled peppers and onions, eggplant, artichokes and Portobello mushrooms, topped with chopped tomatoes in Balsamic vinegar and extra virgin olive oil

Jumbo Stuffed Artichokes (4 per tray) **\$25.00**

Stuffed Mini Roman Artichokes (30 per tray) **\$45.00**

Roasted Red Potatoes **\$35.00**

Roasted Butternut Squash **\$35.00**



Ravioli Salad **\$35.00**

our signature medium square cheese ravioli tossed in diced sun-dried tomatoes, red onions, balsamic vinegar, extra virgin olive oil and parmigiana reggiano

Three Bean **\$35.00**

cannellini, chick peas and red kidney beans tossed with red onions in oil and vinegar

Bocconcini **\$45.00**

bite-sized fresh mozzarella knots marinated in olive oil, fresh parsley and spices

Antipasto **\$45.00**

diced cured meats and assorted cheeses from around the world mixed with a variety of sweet and hot peppers, black olives and onions tossed in olive oil and vinegar

Fish Salad **\$75.00**

Potato and String Bean **\$35.00**

Tomato and Cucumber **\$30.00**

Olive Salad **\$25.00**

an abundance of mixed olives, carrots, cauliflowers, red peppers, celery, onion and pepperoncini peppers

House Salad **\$20.00**

includes vinaigrette dressing



We Ship Anywhere in the United States www.pastosa.com