

Vegetables

Half Tray Feeds 8-10 People

- Eggplant Parmigiana** ~~\$49.99~~ **\$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**~~\$49.99~~ **\$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**~~\$69.99~~ ~~\$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**~~\$69.99~~ ~~\$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 ~~\$49.99~~ **\$44.00**
- 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**~~\$49.99~~ **\$44.00**
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~~\$69.99~~ ~~\$59.99~~
- Steak Pizzaiola****\$59.99**
Steak sautéed with peppers, onions and potatoes in a red sauce
- Grilled Steak** Vinaigrette with scallion & cherry tom:**\$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**.....~~\$69.99~~ ~~\$50.00~~
Jumbo butter-fried shrimp coated in Italian seasoned bread-crumbs smothered in fresh marinara sauce and topped with melted fresh mozzarella cheese.
- Fried Shrimp**.....~~\$69.99~~ ~~\$50.00~~
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**.....**Market Price** ~~\$50.00~~
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
- Grilled Balsamic Chicken** ..**\$49.99**
Marinated chicken with Bruschetta
- Chicken and Broccoli****\$49.99**
Tender sliced chicken breast with broccoli florets tossed in a garlic
- Chicken Cacciatore****\$49.99**
Boneless chicken with capers and gaeta olives in san marzano tomato sauce
- Chicken Francaise**.....**\$49.99**
Tender chicken breasts sautéed in a light lemon butter sauce
- Chicken Marsala**.....**\$49.99**
Lightly floured chicken and onions in a marsala wine sauce with mushrooms
- Chicken Parmigiana**~~\$49.99~~ ~~\$44.99~~
Breaded chicken cutlet covered with marinara sauce, *Pastosa* fresh mozzarella & grated cheese
- Chicken Scarpariello****\$49.99**
with Sausage, sautéed peppers, onions and potatoes. Bone or boneless
- Chicken Rollatini****\$49.99**
Stuffed with prosciutto and mozzarella
- Chicken Sorrentino****\$49.99**
Tender chicken breast on a bed of spinach, *Pastosa* fresh mozzarella cheese and roasted peppers
- Chicken Breast****\$49.99**
stuffed with prosciutto, fresh mozzarella, locatelli cheese, pepper, parsely, baked in a mushroom and onion sauce
- Chicken and Bacon****\$49.99**
Breaded seasoned bread crumbs baked and topped with onions and bacon
- Chicken Meatballs****\$49.99**
Chicken chop meat, salt pepper, pasely topped with sautéed onion sauce
- Spicy Chicken****\$49.99**
Tender chicken lightly floured, cooked with balsamic vinegar, hot pepper and scallions
- Chicken Fingers or Honey** **39.99**

