

# Catering

## APPETIZER PLATTERS

	Small	Medium	Large
<b>Cold Antipasto</b> .....	67.57/65	98.75/95	129.94/125
<b>Shrimp Cocktail</b> .....	67.57/65	98.75/95	129.94/125
<b>Fresh Mozzarella w/Tomato</b>			
Roasted Pepper & Olives..	51.98/50	72.77/70	93.56/90
<b>Grilled Vegetables</b> .....	46.78/45	67.57/65	88.36/85
<b>Eggplant Caponata</b> .....	31.19/30	41.58/40	62.37/60
<b>Bruschetta Platter</b> .....	31.19/30	41.58/40	62.37/60

## APPETIZERS

	CC / Cash Price Small	CC / Cash Price Large
<b>Riceballs</b> .....	41.58 / 40	62.37 / 60
<b>Prosciutto Balls</b> .....	67.57 / 65	88.36 / 85
<b>Potato Croquettes</b> .....	41.58 / 40	62.37 / 60
<b>Eggplant Rollatini</b> .....	67.57 / 65	88.36 / 85
<b>Meatballs</b> .....	67.57 / 65	88.36 / 85
<b>Stuffed Meatballs</b> .....	77.96 / 75	114.35 / 110
<b>Italian Egg Roll</b> .....	67.57 / 65	88.36 / 85
<b>Seafood Salad</b> .....	103.95 / 100	140.33 / 135
<b>Baked Clams</b> .....	46.78 / 45	83.16 / 80
<b>Zuppa Di Mussels</b> .....	46.78 / 45	72.77 / 70
<b>Zuppa Di Clams</b> .....	46.78 / 45	77.96 / 75
<b>Fried Calamari</b> .....	67.57 / 65	93.56 / 90
<b>Hot Wings w/Blue Cheese</b> .....	67.57 / 65	103.95 / 100
<b>Risotto Cakes</b> .....	41.58 / 40	62.37 / 60

## SALADS

<b>Pear Salad</b> .....	46.78 / 45	67.57 / 65
Mixed Greens, Pears, Reggiano Cheese, Onion & Finocchio		
<b>Italian Mixed Green Salad</b> .....	36.38 / 35	57.17 / 55
Romano Cheese, Onion & Tomato		
<b>Arugula Salad</b> .....	46.78 / 45	67.57 / 65
Strawberries, Goat Cheese & Honey Balsamic		
<b>Caesar Salad</b> .....	36.38 / 35	57.17 / 55
Croutons & Romano Cheese		
<b>Pete's Salad</b> .....	46.78 / 45	67.57 / 65
Mixed Greens, Craisins, Almonds, Sliced Apples, Gorgonzola Cheese, Finocchio & Honey Lemon Garlic Dressing		
<b>Honey Blue Cheese Chopped Salad</b> .....	46.78 / 45	67.57 / 65
Iceberg & Romaine Lettuce, Heirloom Tomato, Bacon, Red Cabbage, Craisins, Walnuts, Crumbled Blue Cheese, Homemade Blue Cheese Dressing with a touch of Honey		
<b>Escarole Salad</b> .....	46.78 / 45	67.57 / 65
Escarole, Olive Oil, Garlic, Lemon, Romano & Reggiano Cheese with a hint of Truffle Oil		

## PASTA

<b>Penne Vodka (Pancetta)</b> .....	57.17 / 55	77.96 / 75
<b>Baked Ziti</b> .....	57.17 / 55	77.96 / 75
<b>Rigatoni Eggplant &amp; Mozzarella</b> .....	57.17 / 55	77.96 / 75
<b>Rigatoni Aunt Butchies</b> .....	72.77 / 70	98.75 / 95
<b>Farfalle Pesto &amp; Chicken</b> .....	67.57 / 65	93.56 / 90
<b>Tortellini Alfredo</b> .....	62.37 / 60	88.36 / 85
<b>Penne Escarole w/Breadcrumbs</b> .....	62.37 / 60	83.16 / 80
<b>Gemelli Bolognese</b> .....	72.77 / 70	98.75 / 95
<b>Ravioli</b> .....	57.17 / 55	77.96 / 75
<b>Farfalle Zucchini</b> .....	67.57 / 65	93.56 / 90
<b>Orecchiette Sausage &amp; Broccoli Rabe</b> .....	72.77 / 70	98.75 / 95
<b>Linguini &amp; Clams</b> .....	72.77 / 70	98.75 / 95
<b>Linguini Seafood Fra Diavolo</b> .....	98.75 / 95	129.94 / 125
<b>Rigatoni Al Forno</b> .....	72.77 / 70	98.75 / 95
<b>Mac &amp; Cheese w/Breadcrumb</b> .....	57.17 / 55	77.96 / 75
<b>Lobster Ravioli w/Shrimp</b> .....	72.77 / 70	98.75 / 95

# Catering

## RICE

	CC / Cash Price Small	CC / Cash Price Large
<b>Spanish Rice</b> .....	41.58 / 40	57.17 / 55
<b>Seafood Paella</b> .....	77.96 / 75	103.95 / 100

## VEGETABLES

<b>Eggplant Parmigiano</b> .....	57.17 / 55	77.96 / 75
<b>Mashed Potatoes</b> .....	41.58 / 40	62.37 / 60
<b>Roasted Red Skin Potatoes</b> .....	41.58 / 40	62.37 / 60
<b>Baked Mashed Potato Garlic &amp; Breadcrumb</b> .....		
	51.98 / 50	72.77 / 70
<b>Sauteed Broccoli</b> .....	41.58 / 40	62.37 / 60
<b>Broccoli Oreganata w/Breadcrumbs &amp; Lemon</b> .....		
	46.78 / 45	67.57 / 65
<b>Escarole &amp; Beans</b> .....	41.58 / 40	62.37 / 60
<b>Sauteed Broccoli Rabe</b> .....	72.77 / 70	98.75 / 95
<b>String Bean Almondine</b> .....	62.37 / 60	83.16 / 80

## CHICKEN ENTREES

<b>Chicken Parmigiano</b> .....	67.57 / 65	98.75 / 95
<b>Chicken Limoncello</b> .....	67.57 / 65	98.75 / 95
<b>Chicken Marsala</b> .....	72.77 / 70	103.95 / 100
<b>Chicken Sorrentino</b> .....	72.77 / 70	103.95 / 100
<b>Chicken Fingers &amp; French Fries</b> .....	67.57 / 65	93.56 / 90
<b>Chicken Rollatini</b> .....	88.36 / 85	119.54 / 115
<b>Chicken Scarpiello w/Sausage</b> .....	77.96 / 75	109.15 / 105

## PORK ENTREES

<b>Sausage &amp; Peppers</b> .....	72.77 / 70	103.95 / 100
<b>Sausage &amp; Broccoli Rabe</b> .....	77.96 / 75	109.15 / 105
<b>Sausage w/Potato &amp; Onions</b> .....	67.57 / 65	93.56 / 90
<b>Pork Loin w/Mushroom Gravy</b> .....	72.77 / 70	103.95 / 100
<b>Pork Loin Scarpiello</b> .....	77.96 / 75	109.15 / 105

## MEAT ENTREES

<b>Steak Pizziola</b> .....	98.75 / 95	129.94 / 125
<b>Steak &amp; Broccoli</b> .....	98.75 / 95	129.94 / 125

## VEAL ENTREES

<b>Veal Parmigiano</b> .....	93.56 / 90	135.14 / 130
<b>Veal Limoncello</b> .....	93.56 / 90	135.14 / 130
<b>Veal Marsala</b> .....	98.75 / 95	140.33 / 135
<b>Veal Sorrentino</b> .....	98.75 / 95	140.33 / 135

## SEAFOOD ENTREES

<b>Fried Shrimp</b> .....	93.56 / 90	140.44 / 135
<b>Shrimp Parmigiano</b> .....	93.56 / 90	140.44 / 135
<b>Shrimp Oreganata</b> .....	93.56 / 90	140.44 / 135
<b>Filet of Sole Oreganata</b> .....	77.96 / 75	129.94 / 125
<b>Filet of Sole Limoncello</b> .....	77.96 / 75	129.94 / 125
<b>Stuffed Filet of Sole (Crab &amp; Shrimp)</b> .....	98.75 / 95	145.53 / 140
<b>Salmon (Honey Mustard &amp; Panko)</b> .....	93.56 / 90	140.33 / 135

## HEROES BY THE FOOT & SANDWICH PLATTERS ARE AVAILABLE

	CC	Cash Price Price Per Foot
<b>1. Italian Tuna</b> .....	26.98	25.95
Olive Oil based Tuna mixed with Chopped Olives, Sweet Peppers, Tomato, Onions, Celery, Lemon, Touch of Balsamic & Topped with Lettuce & Sliced Tomato		
<b>2. Buffalo Mozzarella</b> .....	24.90	23.95
Sliced Tomato, Fresh Basil, Olive Oil & Topped with Honey Balsamic		
<b>3. Grilled Veggie</b> .....	20.74	19.95
Assorted Grilled Vegetables with Crumbled Goat Cheese, Topped with Olive Oil		

<b>8. Grilled Chicken Finocchio</b> .....	22.82	21.95
Thinly Sliced Finocchio & Shaved Parmigiano Reggiano, with a Touch of Truffle Oil & Lemon Garlic Dressing		

<b>9. Grilled Chicken &amp; Rabe</b> .....	24.90	23.95
Sautéed Broccoli Rabe, Fresh Garlic & Topped with Gorgonzola Cheese		

<b>10. Grilled or Fried Chicken &amp; Roasted Peppers</b> .....	23.86	22.95
With Homemade Roasted Peppers, Fresh Mozzarella & Herb Mayo		

<b>11. Italian Combo</b> .....	24.90	23.95
Italian Cold Cuts, Provolone Cheese & Bruschetta		

<b>13. Soppressata</b> .....	24.90	23.95
Sliced Sweet Soppressata with Baby Arugula, Shaved Parmigiano Reggiano Cheese, Touch of Truffle Oil & Lemon Garlic Dressing		

<b>15. Grilled or Fried Chicken</b> .....	22.82	21.95
With Bruschetta, Fresh Mozzarella & Balsamic		

<b>16. Grilled or Fried Chicken</b> .....	25.94	24.95
With Arugula, Mozzarella, Pesto and Prosciutto		

<b>17. Prosciutto &amp; Arugula</b> .....	25.94	24.95
With Saved Reggiano, Truffle Oil and Lemon		

<b>18. Prosciutto, Fig &amp; Arugula</b> .....	25.94	24.95
With Figs, Goat Cheese and Honey Balsamic		

### Choice of bread for sandwich platters: Hero or Wrap

#### Wrap Platter:

Small - approx. 25 pieces • Large - approx. 35 pieces  
Small Platter 67.57 / 65 • Large Platter 103.95 / 100

#### Hero Platter:

Small - approx. 20 pieces • Large - approx. 35 pieces  
Small Platter 67.57 / 65 • Large Platter 103.95 / 100

All sandwich, platters and heroes come with 1/2 Tray of House Salad

# We Have 2 Private Party Rooms

*Our Rooms Hold From 25 People to 125 People  
For Private Functions*

*Parties are Between 3 to 5 Courses*

*We are here for all your needs such as  
Business Functions & Seminars*

#### Bereavement

*Starting at \$39.45 (CC) \$37.95 (Cash)  
for 4 Courses*

## Family Style Our Way

**Family Style Appetizers** (Choice of 3)  
Eggplant Caponata, Italian Eggrolls, Italian House Salad,  
Fritto Misto, Baked Clams, Stuffed Meatballs & Margherita Pizza  
**Family Style Pasta**  
Penne Vodka & Rigatoni Marinara  
**Family Style Entrées**

Chicken Limoncello, Eggplant Parmigiana, Shrimp Oreganata,  
Sliced Filet Mignon with Portabello Mushrooms & Port Wine

#### Dessert Platter

Assorted Desserts

#### Beverages

Beer, Wine, Sangria, Soft Drinks, Coffee and Tea

61.28 CC / 58.95 Cash per person (plus tax and 20% gratuity)

26.98 CC / 25.95 Cash per child (plus tax and 20% gratuity)

Family Style Menu Available for Parties of 4 or more.

All prices advertised and marketed are subject to change.



LET US CATER YOUR NEXT PARTY  
IN OUR HOME OR YOUR HOME

# We Deliver

For Delivery Or Reservations

718-227-0002

Fax: 718-227-5918

#### HOURS

Monday 11am - 9pm • Tuesday 11am - 9pm  
Wednesday 11am - 9pm • Thursday 11am - 10pm  
Friday 11am - 10pm • Saturday 11am - 10pm  
Sunday 11am - 9pm

4864 Arthur Kill Road  
Staten Island, NY 10309

www.AuntButchiesofBrooklyn.com





APPETIZERS			CC	Cash Price
Eggplant Caponata			7.8	7.5
Our Famous Eggplant Coponata Served with Crostini Bread				
Eggplant Rollatini			13.51	13
Stuffed Meatball			14.55	14
Beef, Breadcrumb, Romano Cheese, Stuffed with Ricotta & Mozzarella and Baked with Tomato Sauce				
<i>AB</i> Italian Eggrolls			14.55	14
Fried Eggrolls with Sausage & Broccoli Rabe Served with a Side of Garlic Demi Sauce				
Old World Tripe			18.71	18
Beef Tripe Served in a Spicy Tomato Sauce with Peas & Potatoes				
<i>AB</i> Mozzarella Spiedini Rosso			15.07	14.5
Fried Mozzarella & Bread in a Lemon, White Wine, Touch of Marinara				
<i>AB</i> Mozzarella Spiedini Bianca			15.07	14.5
Fried Mozzarella & Bread with Lemon, Capers, White Wine				
<i>AB</i> Our Famous Fritto Misto			17.15	16.5
Golden Fried Calamari, Zucchini, Shrimp & Hot Cherry Peppers				
Cold Antipasto <sup>Ⓞ</sup>			18.71	18
Hot & Sweet Soppressata, Olives, Roasted Peppers, Parmigiano, Provolone Cheese, Fresh Mozzarella & Tomato				
Mozzarella Di Buffalo <sup>Ⓞ</sup>			15.07	14.5
Served over Arugula, Topped with Bruschetta, Olive Oil & Honey Balsamic				
Baked Clams			15.59	15
Little Necks Stuffed with Breadcrumbs, Romano Cheese, Lemon, Olive Oil & White Wine				
Frutti Di Mare <sup>Ⓞ</sup>			19.23	18.5
Calamari, Pulpo, Scungilli, Shrimp, Celery, Sweet Cherry Peppers & Onions with a Fresh Lemon Dressing				
Fried Zucchini			12.99	12.5
Lightly Floured Zucchini				
Fried Calamari			17.67	17
Lightly Floured Calamari				
Zuppa Di Mussels (White or Red) <sup>Ⓞ</sup>			16.11	15.5
Choice of White Wine Sauce or Spicy Tomato Sauce				
Zuppa Di Clams (White or Red) <sup>Ⓞ</sup>			16.11	15.5
Choice of White Wine Sauce or Spicy Tomato Sauce				
Tortelloni Osso Buco			15.59	15
Tortellini Stuffed with Pork & Veal, Carrots, Onions, Garlic & Celery in a Red Wine Reduction with Truffle Oil & Parmesan Cheese				
SOUPS				
Pasta Fagioli		sm.	8.32	8
Italian Bean Soup with Celery, Garlic, Onion & A Touch of Tomato				
Chicken Tortellini		sm.	8.32	8
All White Meat Chicken with Celery, Carrots & Cheese Tortellini				
CHILDREN'S MENU				
Chicken Fingers (With French Fries)...			14.55	14
Personal Margherita Pizza			14.55	14
Macaroni & Cheese			12.47	12
Grilled Cheese (With French Fries).....			12.47	12
<sup>Ⓞ</sup> GLUTEN FREE <i>AB</i> SIGNATURE DISHES				

SALADS			CC	Cash Price
Escarole Salad			14.03	13.5
Escarole, Olive Oil, Garlic, Lemon, Romano & Reggiano Cheese with a hint of Truffle Oil				
Italian House Salad <sup>Ⓞ</sup>			13.51	13
Romaine, Arugula, Escarole, Mesculine, Red Onion, Grated Romano Cheese, Tomato & Italian Dressing				
Honey Blue Cheese Chopped Salad <sup>Ⓞ</sup> ....			15.07	14.5
Iceberg & Romaine Lettuce, Heirloom Tomato, Bacon, Red Cabbage, Craisins, Walnuts, Crumbled Blue Cheese, Homemade Blue Cheese Dressing with a touch of Honey				
Caesar Salad			14.03	13.5
Romaine Lettuce, Croutons, Romano Cheese, with Caesar Dressing (Contains Anchovies)				
Buffalo Calamari Salad			17.15	16.5
Iceberg Wedge, Shaved Carrots, Red Cabbage and Homemade Blue Cheese Dressing				
Pete's Salad <sup>Ⓞ</sup>			15.59	15
Romaine, Mixed Greens, Almonds, Craisins, Gorgonzola Cheese, Finocchio & Sliced Apples with Honey Lemon Garlic Dressing				
Pear Salad <sup>Ⓞ</sup>			15.59	15
Romaine, Mesculine, Pears, Reggiano Cheese, Onions, Almonds & Finocchio with Honey Lemon Garlic Dressing				
Strawberry Arugula Salad <sup>Ⓞ</sup>			15.59	15
Baby Arugula, Fresh Strawberries, Crumbled Goat Cheese, Topped with Honey Balsamic Dressing				
Add Chicken Grilled or Fried.....			4.16 / 4	Add Calamari Grilled or Fried.....7.28 / 7
Add Shrimp Grilled or Fried.....			7.28 / 7	Add Tuna Italian Tuna.....7.28 / 7
PASTA				
*Spaghetti al Forno			24.95	24
Baked Spaghetti with Shrimp & Prosciutto in a Cream Cognac Sauce				
Rigatoni Aunt Butchies			23.91	23
Chop Meat, Prosciutto, Carrots, Celery, Onion, Peas, Heavy Cream & Tomato Sauce				
*Capellini Arrabiata with Shrimp			23.91	23
Capellini Pasta in a Spicy Marinara Sauce with Shrimp				
Orecchiette with Sausage & Broccoli Rabe			23.91	23
Chopped Sausage, Broccoli Rabe, Garlic, Olive Oil & Red Pepper				
Sunday Sauce			23.91	23
Rigatoni Pasta with Sausage & Meatballs				
Linguini Carbonara			21.83	21
Spaghetti with Fresh Garlic, Onions, Parmagiano, Reggiano, Pancetta, Heavy Cream				
Farfalle Pesto Grilled Chicken			22.87	22
Basil, Heavy Cream, Garlic, Reggiano Cheese & Grilled Chicken				
Penne Alla Vodka			18.71	18
Smoked Pancetta, Onion, Vodka, Cream & Tomato Sauce				
Rigatoni Eggplant			20.79	20
Italian Eggplant, Fresh Mozzarella, Marinara Sauce				
Penne Escarole			20.79	20
Sauteed Escarole & Toasted Seasoned Breadcrumbs				
*Linguini Seafood Fra Diavola			31.19	30
Spicy Marinara Sauce with Shrimp, Calamari, Clams & Mussels				
Capellini Arugula			20.79	20
Marinara Sauce, Fresh Mozzarella and Arugula				
*Gnocchi Sorrentina			20.79	20
Homemade Potato Gnocchi in Marinara Sauce with Mozzarella				
Homemade Cheese Ravioli		Ravioli with Marinara Sauce	15.59	15
*Lobster Ravioli		Topped with Shrimp in a Pink Sauce....	21.83	21
*Linguini and Clams (White or Red Sauce)			23.39	22.5
North East Little Neck Clams in choice of White or Red Sauce				
*Linguini and Mussels (White or Red)			21.83	21
Mussels in choice of White or Red Sauce				
Peas & Macaroni			20.79	20
Ditalini Pasta with Prosciutto, Onions, Peas, Vegetable Stock & Grated Romano Cheese				
Gemelli Bolognese			21.83	21
Meat Sauce with Blended Finocchio, Carrots, Celery, Tomato, Romano Cheese & Topped with Bashemel				
Farfalle Zucchini			19.75	19
Sliced Zucchini, Butter, Vegetable Stock, White Wine, Romano Cheese, Touch of Cream and Topped with Parmigiano Reggiano Cheese				
All Pasta Available in Half Portion Size for 12.48 CC / 12 Cash				
*Not Available In Half Portion Size				
Gluten Free Pasta Available Upon Request - Additional 3.12 / 3				

RISOTTO			CC	Cash Price
Carciofo Risotto <sup>Ⓞ</sup>			23.91	23
Artichoke Risotto with Peas, Onions & Parmigiano Reggiano Cheese				
Risotto Al Frutti Di Mare <sup>Ⓞ</sup>			32.22	31
Clams, Mussels, Shrimp, Calamari, Shallots, Garlic, Sweet Cherry Peppers, White Wine with a Touch of Cream				
ARTISAN PIES				
Red Pie			(Personal)	
Margherita Pizza			14.55	14
Tomato Sauce, Fresh Mozzarella, Romano & Parmigiano Cheese topped with Olive Oil & Basil				
Meatball Pizza			15.59	15
Our Famous Meat Balls with Tomato Sauce, Romano & Parmigiano Cheese Topped with Olive Oil & Basil				
Pepperoni Pizza			15.59	15
Tomato Sauce, Romano & Parmigiano Cheese topped with Pepperoni, Olive Oil & Basil				
Eggplant Pizza			15.59	15
Sautéed Eggplant, Tomato Sauce, Romano & Parmigiano Cheese & Basil				
Vodka Pizza			16.63	16
Smoked Pancetta, Onion, Vodka, Tomato Sauce, Heavy Cream & Romano Cheese				
Sausage Parm Pizza			15.59	15
Tomato Sauce, Romano & Parmigiano Cheese Topped with Sausage, Olive Oil & Basil				
Mozzarella Di Bufala Pizza			16.63	16
Fresh Buffalo Mozzarella, Romano & Parmigiana Cheese Topped with Olive Oil & Basil				
Parma Pizza			18.71	18
Prosciutto, Tomato Sauce, Arugula, Parmesan Cheese, Canellini Beans, Lemon, Garlic & Truffle Oil				
White Pie			(Personal)	
Sausage & Rabe Pizza			17.67	17
Sautéed Sausage & Broccoli Rabe with Garlic , Red Pepper, Gorgonzola & Ricotta Cheese				
Buffalo Chicken Pizza			17.67	17
Chicken, Buffalo Sauce, Butter, Fresh Buffalo Mozzarella & Gorgonzola Cheese				
Ricotta Pizza			15.59	15
Fresh Ricotta, Fresh Mozzarella, Romano & Parmigiano Cheese Topped with Olive Oil & Basil				
Pesto Pizza			16.63	16
Creamy Pesto, Fresh Mozzarella, Sliced Fresh Tomato, Grilled Chicken Topped with Olive Oil				
CHOICE OF TOPPINGS				
3.12 CC / 3 EACH Cash				
Fresh Garlic, Sweet or Hot Cherry Peppers, Anchovy, Zucchini, Button Mushrooms, Fried/Grilled Eggplant, Baby Arugula				
4.16 CC / 4 EACH Cash				
Ricotta, Fresh Mozzarella, Sweet Sopressata, Pepperoni, Sausage, Meatballs, Portobella Mushrooms, Artichoke Hearts				
6.24 CC / 6 EACH Cash				
Prosciutto, Truffle Oil, Broccoli Rabe, Grilled or Fried Chicken, Shaved Parmigiano Reggiano Cheese				

SIDES			CC	Cash Price
Sauteed Broccoli			6.24	6
Mashed Potatoes			6.24	6
Sauteed Broccoli Rabe			11.43	11
Sauteed Escarole			8.82	8
French Fries			7.28	7
Risotto Cake (2)			5.20	5
SANDWICHES				
1. Italian Tuna			13.51	13
Olive Oil based Tuna mixed with Chopped Olives, Sweet, Peppers, Tomato, Onions, Celery, Lemon, Touch Tof Balsamic & Topped with Lettuce & Sliced Tomato				
2. Buffalo Mozzarella			13.51	13
Sliced Tomato, Fresh Basil, Olive Oil & Topped with Honey Balsamic				
3. Grilled Veggie			13.51	13
Assorted Grilled Vegetables, Crumbled Goat Cheese,Topped with Olive Oil				
4. Eggplant Parmigiana			12.99	12.5
With Fresh Mozzarella, Basil, Tomato Sauce & Parmigiana Cheese				
5. Meatball Parmigiana			13.51	13
With Fresh Mozzarella, Basil, Tomato Sauce & Parmigiana Cheese				
6. Veal Parmigiana			16.63	16
With Fresh Mozzarella, Basil, Tomato Sauce & Parmigiana Cheese				
7. Chicken Parmigiana			13.51	13
With Fresh Mozzarella, Basil, Tomato Sauce & Parmigiana Cheese				
8. Grilled Chicken Finocchio			14.03	13.5
Thinly Sliced Finocchio, Shaved Parmigiano Reggiano, Touch of Truffle Oil & Lemon Garlic Dressing				
9. Grilled Chicken & Rabe			14.03	13.5
Sautéed Broccoli Rabe, Fresh Garlic & Topped with Gorgonzola Cheese				
10. Grilled or Fried Chicken & Roasted Peppers			13.51	13
With Homemade Roasted Peppers, Fresh Mozzarella & Herb Mayo				
11. Italian Combo			15.07	14.5
Italian Cold Cuts, Provolone Cheese & Bruschetta				
12. Panella Special			12.47	12
Chickpea Fritters with Ricotta, Parmigiano & Fresh Mozzarella Cheese				
13. Soppressata			15.07	14.5
Sliced Sweet Soppressata with Baby Arugula, Shaved Parmigiano Reggiano Cheese, Touch of Truffle Oil & Lemon Garlic Dressing				
14. Shrimp Parmigiana			15.59	15
With Fresh Mozzarella				
15. Grilled or Fried Chicken			13.51	13
With Bruschetta, Fresh Mozzarella and Balsamic				
16. Grilled or Fried Chicken			13.51	13
With Arugula, Mozzarella, Pesto and Prosciutto				
17. Prosciutto & Arugula			15.59	15
With Saved Reggiano, Truffle Oil and Lemon				
18. Prosciutto, Fig & Arugula			14.03	13.5
With Figs, Goat Cheese and Honey Balsamic				
All Sandwiches are served on a Brick Oven Bread or Wraps.				

CHICKEN ENTREES			CC	Cash Price
*Chicken Marsala .....	23.39	22.5		
Onions, Prosciutto, Marsala Wine & Mushrooms				
*Chicken Limoncello.....	22.87	22		
In a Lemon, Butter & White Wine Sauce with a touch of Limoncello				
*Chicken Sorrentino.....	23.39	22.5		
Chicken, Prosciutto, Fried Eggplant, Mozzarella in a White Wine Tomato Sauce				
*Chicken Rollatini .....	25.47	24.5		
Boneless Chicken Breast stuffed with Ricotta, Prosciutto & Mozzarella Cheese in a Marsala Sauce				
*Chicken Parmigiana.....	22.87	22		
With Fresh Mozzarella & Marinara Sauce				
Grilled Chicken with Broccoli Rabe...	23.39	22.5		
Grilled Chicken with Sautéed Broccoli Rabe				
*Chicken Scarpariello.....	24.43	23.5		
Boneless Chicken, Sausage, Hot & Sweet Vinegar Peppers, Mushrooms, Garlic, White Wine & Butter				
VEGETARIAN ENTREES				
*Eggplant Parmigiana.....	21.83	21		
Layers of Fried Eggplant, Fresh Mozzarella & Marinara Sauce				
Grilled Vegetable Platter.....	19.75	19		
Assorted Grilled Vegetables over a bed of Baby Arugula, Topped with Crumbled Goat Cheese.				
VEAL ENTREES				
*Veal Marsala.....	27.55	26.5		
Onions, Prosciutto, Marsala Wine & Mushrooms				
Veal Milanese .....	27.55	26.5		
Fried Veal Cutlet, over a Bed of Arugula Topped with Bruschetta & Mozzarella				
*Veal Parmigiana .....	27.03	26		
With Fresh Mozzarella & Marinara Sauce				
PORK ENTREES				
*Pork Chop Scarpariello .....	27.03	26		
With Hot & Sweet Vinegar Peppers, Mushrooms, Garlic, White Wine & Butter				
SEAFOOD ENTREES				
*Shrimp Parmigiana .....	27.03	26		
With Fresh Mozzarella & Marinara Sauce				
*Shrimp Oreganata .....	27.03	26		
Garlic, White Wine, Vegetable Stock, Topped with Breadcrumbs				
Salmon.....	27.55	26.5		
Over a bed of Baby Arugula, Shitake Mushrooms & Balsamic Reduction				
*Filet of Sole Limoncello.....	26.51	25.5		
In a Lemon, Butter & White Wine Sauce with a touch of Limoncello				
*Filet of Sole Oreganata.....	26.51	25.5		
Garlic, White Wine, Vegetable Stock, Topped with Breadcrumbs				
MEAT ENTREES				
Filet Mignon.....	41.58	40		
Portabella Mushrooms in a Port Wine Sauce and served with Mashed Potatoes				
All Entrees are served with Vegetable & Risotto Cake				
*Select Entrees available with Penne Pasta or Spaghetti				