

LA PARMIGIANA

	HALF TRAY	FULL TRAY
CHICKEN PARMIGIANA	\$55	\$105
VEAL PARMIGIANA	\$65	\$125
MEATBALL PARMIGIANA	\$55	\$105
EGGPLANT PARMIGIANA	\$55	\$105

CLASSICO

	HALF TRAY	FULL TRAY
CHICKEN MARSALA	\$55	\$105
CHICKEN FRANCESE	\$55	\$105
CHICKEN MILANESE	\$55	\$105
VEAL MARSALA	\$65	\$125
VEAL FRANCESE	\$55	\$105
VEAL MILANESE	\$55	\$105
SAUSAGE & PEPPERS	\$55	\$105

MAIN COURSES

	HALF TRAY	FULL TRAY
GRILLED SALMON <i>Artichokes, eggplant, Barolo red wine reduction</i>	\$65	\$125
FIRE ROASTED CHICKEN BREAST <i>Warm orange citrus sauce, baby roasted beet frisse salad</i>	\$65	\$125
BRICK OVEN BRAISED SHORT RIBS OF BEEF <i>Basil whipped potatoes, balsamic red onions and natural braising juices</i>	\$75	\$145
GRILLED AGED HANGAR STEAK <i>Rosemary red wine reduction over arugula salad</i>	\$75	\$145
SAUSAGE & BROCCOLI RABE <i>Homemade sausage & broccoli rabe, fingerling potatoes</i>	\$55	\$105
ZUPPA DE PESCE <i>Sautéed mussels, calamari, garlic tomato broth over Sardinian pasta</i>	\$55	\$105

DESSERTS

HOMEMADE DESSERTS BY OUR PASTRY CHEF

ITALIAN CHEESECAKE	10 PIECES	\$60
CANNOLI TRAY	10 PIECES	\$40
TIRAMISU	10 PIECES	\$60

*HALF TRAY = 8-10 PEOPLE • FULL TRAY = 18-20 PEOPLE

LEXINGTON PIZZA PARLOUR

Authentic Brick Oven Pizzeria & Restaurant

Catering Menu

1590 LEXINGTON AVE
(CORNER OF 101ST)

TEL #: (212) 722-7850

FAX #: (212) 722-8275

**WE DELIVER BETWEEN
82ND/116TH STREET
AND 1ST/5TH AVENUE**

**OPEN 7 DAYS
10:30AM TO 10:15PM**

APPETIZERS

	HALF TRAY	FULL TRAY
HOMEMADE MOZZARELLA CAPRESE Homemade fresh mozzarella, fire roasted peppers, vine ripe tomatoes, basil	\$40	\$75
MEATBALLS Classic Neapolitan meatballs	\$40	\$75
MUSSELS RED/WHITE P.E.I mussels served with garlic, white wine or a spicy tomato sauce, grilled peasant bread	\$45	\$85
ROMAN ARTICHOKE Crispy long stem Roman artichokes, white truffle herbed ricotta drizzled with 25 year old balsamic reduction	\$50	\$95
RICE BALLS Choice of: Four cheese, ground beef or peas	\$45	\$85



SALADS

	HALF TRAY	FULL TRAY
BABY FIELD GREENS Goat cheese & black olive croutons	\$30	\$55
ARUGULA Shavings of Parmigiano Reggiano, tomato, lemon & olive oil emulsion	\$35	\$65
BLOOD ORANGE ROASTED FENNEL Frisse salad, shavings of Grana Padano cheese, balsamic vinaigrette	\$35	\$65
INSALATA CRUDA Baby arugula, shaved fennel, asparagus, shavings of Pecorino cheese, lemon & olive oil	\$35	\$65

PASTA

PASTA CHOICES

Cappellini Spaghetti Linguine Fettuccine
Penne Rigatoni Orecchiette

SAUCE CHOICE	HALF TRAY	FULL TRAY
POMODORO ~ Classic tomato sauce, fresh basil	\$40	\$75
A.O.P ~ Roasted garlic, extra virgin olive oil, crushed red pepper	\$40	\$75
BOLOGNESE ~ Slow cooked meat ragu	\$45	\$85
PESTO ~ Garden fresh basil, pine nuts, Parmigiano	\$40	\$75
PRIMAVERA ~ Sautéed seasonal vegetables, garlic, oil	\$40	\$75
PUTANESCA ~ Black olives, capers, anchovies, tomato sauce	\$40	\$75
ZINGARA ~ Sautéed eggplant, black olives, capers, shavings of ricotta salata	\$40	\$75
CREMA ~ Gorgonzola cream sauce, sautéed leeks, smoked prosciutto	\$40	\$75
FRUTTI DI MARE ~ Mussels, calamari & tomato sauce	\$55	\$105
FORESTA ~ Homemade sausage, sautéed mushrooms, broccoli rabe	\$45	\$85



HOMEMADE PASTA

	HALF TRAY	FULL TRAY
6 LAYER MEAT LASAGNA	\$60	\$115
VEGETABLE LASAGNA	\$55	\$105
HANDMADE RAVIOLI Daily Selection		
CAVATELLI Braised short ribs ragout, rosemary red wine reduction	\$60	\$115
FUORIMANO Hand rolled pasta sheet, fresh spinach, ricotta, cherry tomato sauce & melted shavings of Parmigiano Reggiano	\$60	\$115
GNOCCHI Brown butter sage	\$55	\$105



PANINI TRAY PLATTERS

	10 PPL	20 PPL
THE "BERTOLUCCI" Fresh mozzarella, tomato & basil	\$50	\$95
THE "BENIGNI" Prosciutto di Parma, homemade mozzarella, arugula	\$50	\$95
THE "DE SICA" Breaded eggplant, roasted pepper, mozzarella, caponata	\$50	\$95
THE "TROIISI" Grilled chicken, fresh mozzarella, roasted peppers & pesto	\$50	\$95

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