

❧ LA PARMIGIANA ❧

	HALF TRAY	FULL TRAY
CHICKEN PARMIGIANA	\$65	\$125
VEAL PARMIGIANA	\$75	\$145
MEATBALL PARMIGIANA	\$65	\$125
EGGPLANT PARMIGIANA	\$65	\$125

We only use certified organic tomatoes in our tomato sauce

❧ CLASSICO ❧

CHICKEN MARSALA	\$65	\$125
CHICKEN FRANCESE	\$65	\$125
CHICKEN MILANESE	\$65	\$125
VEAL MARSALA	\$75	\$145
VEAL FRANCESE	\$75	\$145
VEAL MILANESE	\$75	\$145
SAUSAGE & PEPPERS	\$70	\$120

❧ MAIN COURSES ❧

GRILLED SALMON <i>Artichokes, eggplant, red wine reduction</i>	\$85	\$165
BRICK OVEN BRAISED SHORT RIBS OF BEEF <i>Basil whipped potatoes, balsamic red onions and natural braising juices</i>	\$90	\$175
GRILLED AGED HANGAR STEAK <i>Red wine reduction and roasted fingerling potatoes, sea salt and rosemary</i>	\$90	\$175
SAUSAGE & BROCCOLI RABE <i>Homemade sausage & broccoli rabe, mushrooms</i>	\$75	\$140

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

All Caterings comes with paper plates, plasticware & serving utensils

*10% tip will be added on all orders

❧ SIDES ❧

10 PERSON TRAYS

FINGERLING POTATOES ~ with sea salt and rosemary	\$45
BASIL OR PLAIN MASHED POTATOES	\$45
SAUTEÉD BROCCOLI RABE ~ with crushed red peppers & garlic	\$60
SAUTEÉD SEASONAL VEGETABLES	\$40
FRENCH FRIES	\$40



OUR HOMEMADE DESSERTS SERVED IN JARS

served in 8oz jars

ITALIAN TIRAMISU	8oz	\$8
BISCOTTI CRUST CHEESECAKE		\$8
HOMESTYLE CARROT CAKE		\$8
CLASSIC KEY LIME PIE		\$8
CREAMY CHOCOLATE MOUSSE		\$8
APPLE CINNAMON CRUMBLE*		\$8
MOLTEN CHOCOLATE CAKE*		\$8
SEASONAL CHEESECAKE		\$8

*Apple Cinnamon Crumble and Molten Chocolate Cake require re-heating

MINI CANNOLI TRAY	\$2.5 (PER)
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AVAILABLE FOR
PRIVATE PARTIES &
CORPORATE DELIVERY ~ ALL OCCASIONS

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 & 1ST/5TH AVENUE

OPEN 7 DAYS



ORDER ONLINE AT:

WWW.LEXINGTONPIZZAPARLOUR.COM

🌀 NEW YORK STYLE PIZZA 🌀

18” LARGE CHEESE PIZZA \$19

12” CHEESE PIZZA \$14

12” GLUTEN FREE CHEESE PIZZA \$18

ADDITIONAL TOPPINGS \$3.00 EACH

Onions 🌀 Peppers 🌀 Sausage 🌀 Extra Cheese

Mushrooms 🌀 Anchovies 🌀 Pepperoni 🌀 Black Olives

*Add Meatballs OR Prosciutto \$5.00



🌀 AUTHENTIC BRICK OVEN PIZZA 🌀

12” 18”

MARGHERITA D.O.C \$15 \$22

Italian tomato, basil, fresh mozzarella

DI BUFALA & ARUGULA \$17 \$24

Italian tomato, bufala mozzarella, baby arugula

QUATTRO FORMAGGI (4 CHEESE) \$17 \$23

Fresh mozzarella, fontina, gorgonzola, tallegio

ALLA VODKA \$17 \$22

Homemade vodka sauce, fresh mozzarella, basil

SALSICCIA \$17 \$23

Italian tomato, sweet italian sausage, broccoli rabe, carmelized onions

& red pepper flakes

LA FELLATA \$18 \$25

Prosciutto, fontina & baby arugula

TRE POMODORI (3 TOMATOES) \$17 \$23

Plum cherry & sun-dried tomatoes, grated Parmigiano, fresh mozzarella

LUNA PIENA (ORIGINAL “FULL MOON”) \$18 \$24

Half ricotta calzone & half Margherita pizza with smoked mozzarella

VERDURA \$16 \$22

Italian tomato, fresh mozzarella, grilled mixed vegetables

CAPRICCIOSELLA \$18 \$23

Fontina, artichokes, mushrooms, Parmigiano, balsamic glaze

NAPOLEPAPA \$17 \$22

Italian tomato, anchovies, capers, olives, mozzarella

“MAKE IT GLUTEN FREE” - ADD \$4.00 (12” ONLY)

🌀 APPETIZERS 🌀

HOMEMADE MOZZARELLA CAPRESE \$45 \$90

Homemade fresh mozzarella, fire roasted peppers,
vine ripe tomatoes, basil

MEATBALLS \$50 \$95

Classic Neapolitan meatballs

ROMAN ARTICHOKE \$55 \$105

Crispy long stem Roman artichokes, white truffle herbed
ricotta drizzled with 25 year old balsamic reduction

MUSHROOM ARANCINI (RICE BALLS) \$50 \$95

Served with truffle aioli

NEW YORK STYLE MOZZARELLA STICK \$45 \$90

Made with premium whole milk mozzarella

CLASSIC BRUSCHETTA \$50 \$95

Chopped tomatoes, red onions, basil served with
toasted peasant bread.

RICOTTA & PROSCIUTTO BRUSCHETTA \$50 \$95

Whipped ricotta, honey, chives, hazelnuts, truffle essence

FRESH BURRATA (1 BALL SERVES 2) \$60 \$120

Prepared as per individual request



🌀 SALADS 🌀

BABY FIELD GREENS \$40 \$80

Black olive croutons, parmesean cheese, balsamic vinaigrette

ARUGULA \$40 \$75

Shavings of Parmigiano, tomatoes, lemon & olive oil emulsion

BABY SPINACH & GORGONZOLA \$45 \$85

Cranberries, toasted almonds, champagne vinaigrette

INSALATA CRUDA \$45 \$85

Baby arugula, shaved fennel, asparagus, shavings of
Parmigiano, lemon & olive oil emulsion

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All Catering comes with paper plates, plasticware & serving utensils

*10% tip will be added on all orders

We use only the finest organic flour and imported Italian products

🌀 PASTA 🌀

PASTA CHOICES

Spaghetti 🌀 Linguine 🌀 Fettuccine 🌀 Penne 🌀 Rigatoni

SAUCE CHOICES

POMODORO ~ Classic tomato sauce, fresh basil \$40 \$80

A.O.P ~ Roasted garlic, extra virgin olive oil, crushed red pepper \$40 \$80

BOLOGNESE ~ Slow cooked meat ragu \$55 \$105

PESTO ~ Garden fresh basil, pine nuts, Parmigiano \$50 \$95

PRIMAVERA ~ Sautéed seasonal vegetables, garlic, oil \$40 \$80

PUTANESCA ~ Black olives, capers, anchovies, tomato sauce \$45 \$90

CREMA ~ Gorgonzola cream sauce, sautéed leeks, smoked prosciutto \$50 \$95

FORESTA ~ Homemade sausage, sautéed mushrooms, broccoli rabe \$55 \$105

VODKA ~ Fresh tomato & light cream sauce \$50 \$95

SUBSTITUTE GLUTEN FREE OR WHOLE WHEAT

ADD \$5.00 PER HALF TRAY

We only use certified organic tomatoes in our tomato sauce

🌀 HOMEMADE PASTA 🌀

HALF TRAY FULL TRAY

6 LAYER MEAT LASAGNA \$65 \$130

VEGETABLE LASAGNA \$60 \$120

HANDMADE RAVIOLI ~ Meat, Seafood, Vegetarian options P/A P/A

CAVATELLI ~ Braised short ribs, rosemary red wine reduction \$70 \$140

MANICOTTI ~ Hand rolled spinach pasta, ricotta, tomato sauce \$65 \$130

and Parmigiano shavings

🌀 PANINI TRAY PLATTERS 🌀

10 PPL 20 PPL

THE “BERTOLUCCI” \$50 \$100

Fresh mozzarella, tomato & basil

THE “BENIGNI” \$50 \$100

Prosciutto di Parma, homemade mozzarella, arugula

THE “DE SICA” \$50 \$100

Breaded eggplant, roasted pepper, mozzarella, caponata

THE “TROIISI” \$50 \$100

Grilled chicken, fresh mozzarella, roasted peppers & pesto