

LA PARMIGIANA

	HALF TRAY	FULL TRAY
CHICKEN PARMIGIANA	\$60	\$115
VEAL PARMIGIANA	\$70	\$135
MEATBALL PARMIGIANA	\$60	\$115
EGGPLANT PARMIGIANA	\$60	\$115

We only use certified organic tomatoes in our tomato sauce

CLASSICO

CHICKEN MARSALA	\$60	\$115
CHICKEN FRANCESE	\$60	\$115
CHICKEN MILANESE	\$60	\$115
VEAL MARSALA	\$70	\$135
VEAL FRANCESE	\$70	\$135
VEAL MILANESE	\$70	\$135
SAUSAGE & PEPPERS	\$65	\$120

MAIN COURSES

GRILLED SALMON <i>Artichokes, eggplant, red wine reduction</i>	\$80	\$155
BRICK OVEN BRAISED SHORT RIBS OF BEEF <i>Basil whipped potatoes, balsamic red onions and natural braising juices</i>	\$85	\$165
GRILLED AGED HANGAR STEAK <i>Red wine reduction and roasted fingerling potatoes, sea salt and rosemary</i>	\$85	\$165
SAUSAGE & BROCCOLI RABE <i>Homemade sausage & broccoli rabe, mushrooms</i>	\$70	\$130

*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	\$35
BASIL MASHED POTATOES	\$35
SAUTEÉD BROCCOLI RABE ~ with crushed red peppers & garlic	\$45
SAUTEÉD SEASONAL VEGETABLES	\$35

DESSERTS

HOMEMADE DESSERTS PREPARED BY OUR PASTRY CHEF (10 PERSON TRAYS)

ITALIAN CHEESECAKE	\$60
CANNOLI TRAY (10 PIECES)	\$40
TIRAMISU	\$60
MINI CANNOLI TRAY (MIN 20 PIECES)	\$2 PER



OUR HOMEMADE DESSERTS SERVED IN MASON JARS

served in 8oz jars

THE CLASSIC TIRAMISU	8OZ	\$6
THE ORIGINAL CHEESECAKE		\$6
THE STRAWBERRY CHEESECAKE		\$6
THE SALTED CARAMEL CHEESECAKE		\$6
THE BLUEBERRY CHEESECAKE		\$6
THE CREAMY CHOCOLATE MOUSSE		\$6

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 \$17

12" GLUTEN FREE PIZZA \$16

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 \$13 \$19
Italian tomato, basil, fresh mozzarella

MARGHERITA DI BUFALA & ARUGULA \$15 \$21
Italian tomato, bufala mozzarella, baby arugula

QUATTRO FORMAGGI (4 CHEESE) \$15 \$21
Fresh mozzarella, fontina, gorgonzola, taleggio

ALLA VODKA \$15 \$21
Homemade vodka sauce, fresh mozzarella, basil

LA FELLATA \$16 \$22
Prosciutto, fontina & baby arugula

TRE POMODORI (3 TOMATOES) \$15 \$21
Plum cherry & sun-dried tomatoes, grated Parmigiano, fresh mozzarella

SALSICCIA \$15 \$21
Italian tomato, sweet italian sausage, broccoli rabe, caramelized onions & red pepper flakes

LUNA PIENA (ORIGINAL "FULL MOON") \$15 \$21
Half ricotta calzone & half Margherita pizza with fresh mozzarella

VERDURA \$14 \$20
Italian tomato, fresh mozzarella, grilled mixed vegetables

NAPOLEPAPA \$14 \$20
Italian tomato, anchovies, capers, olives, mozzarella

"MAKE IT GLUTEN FREE" - ADD \$5.00 (12" ONLY)

APPETIZERS

HOMEMADE MOZZARELLA CAPRESE HALF FULL
TRAY TRAY
Homemade fresh mozzarella, fire roasted peppers, vine ripe tomatoes, basil \$40 \$80

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

RICE BALLS \$50 \$95
Choice of: Four cheese or bolognese

EGGPLANT POLPETTE \$45 \$90
Meat-less meatball made with eggplant w/truffle aioli

RICOTTA & PROSCIUTTO BRUSCHETTA \$45 \$90
Whipped ricotta, honey, chives, hazelnuts, truffle essence

FRESH BURRATA (1 BALL SERVES 2) \$60 \$120
Prepared as per individual request



SALADS

BABY FIELD GREENS HALF FULL
TRAY TRAY
Black olive croutons, parmesan cheese, balsamic vinaigrette \$40 \$75

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

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

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

	HALF TRAY	FULL TRAY
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	\$50	\$95
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
ZINGARA ~ Sautéed eggplant, black olives, capers, parmigiano	\$45	\$90
CREMA ~ Gorgonzola cream sauce, sautéed leeks, smoked prosciutto	\$50	\$95
FORESTA ~ Homemade sausage, sautéed mushrooms, broccoli rabe	\$50	\$95
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
FUORIMANO ~ Hand rolled pasta sheet, fresh spinach, ricotta, cherry tomato sauce & melted shavings of Parmigiano Reggiano	\$65	\$130

PANINI TRAY PLATTERS

	10 PPL	20 PPL
THE "BERTOLUCCI" Fresh mozzarella, tomato & basil	\$50	\$100
THE "BENIGNI" Prosciutto di Parma, homemade mozzarella, arugula	\$50	\$100
THE "DE SICA" Breaded eggplant, roasted pepper, mozzarella, caponata	\$50	\$100
THE "TROIISI" Grilled chicken, fresh mozzarella, roasted peppers & pesto	\$50	\$100