

# Appetizers

<b>Fried Calamari</b>	17.85	<b>Garlic Knots (12)</b>	10.45
<b>Mozzarella Sticks (6)</b>	13.95	<b>Bruschetta (5)</b>	13.95
<b>Buffalo Chicken Wings (10)</b>	19.45	Toasted Italian bread topped with chopped tomato, onions & cheese	
<b>Chicken Fingers (5)</b>	15.05	<b>GS Caprese</b>	16.15
Crispy or Buffalo style		Fresh mozzarella, tomato, basil & drizzled with olive oil	
<b>Shrimp Cocktail (5)</b>	18.35	<b>Zuppa De Mussels (12)</b>	17.25
<b>Zuppa De Clams (12)</b>	17.25	With your choice of tomato marinara sauce, or white wine sauce	
White wine or red sauce		<b>Garlic Bread</b>	7.35   <b>with cheese</b> 9.55
<b>Eggplant Rollatini Appetizer (3)</b>	15.05	<b>Rice Balls (2)</b>	17.25
<b>Coconut Shrimp (5)</b>	18.35	<b>Potato Skins (5)</b>	15.05

# Soups

<b>Pasta e Fagioli</b>	8.75
The classic Italian favorite with ditalini pasta, white cannellini beans, a touch of fresh plum tomato, garlic & extra virgin olive oil	
<b>Soup of the Day</b>	9.25
<b>Chicken Soup</b>	8.75
Chunks of chicken & lots of vegetables in a chicken broth	
<b>Escarole &amp; Bean Soup</b>	8.75
Sautéed escarole & cannellini beans in a light broth with garlic & olive oil	

# Salads

	SMALL	LARGE		SMALL	LARGE
<b>GS Tossed Salad</b>	10.35	11.45	<b>GS Steak Salad</b>	20.15	21.85
Tomato, red onions, olives, cucumbers, peppers & balsamic vinaigrette			Black Angus steak, onions, asparagus, olives, Gorgonzola cheese & lemon vinaigrette		
<b>Caesar Salad</b>	10.35	11.45	<b>GS Strawberry Mandarin Salad</b>	17.95	21.25
Romaine lettuce, croutons, shaved Parmesan & Caesar dressing			Strawberry, feta cheese, walnuts, Mandarin orange & mixed greens with raspberry vinaigrette		
<b>Chicken Caesar Salad</b>	15.25	16.35	<b>Buffalo Calamari Salad</b>	19.05	21.25
Marinated grilled chicken, Romaine lettuce, croutons, shaved Parmesan & Caesar dressing			Buffalo calamari, arugula with tomato & crumbled blue cheese, served with blue cheese dressing		
<b>GS Italian Grilled Chicken Salad</b>	15.75	16.85	<b>GS Tri-Color Salad</b>	14.15	15.25
Marinated grilled chicken, roasted peppers, fresh mozzarella, Kalamata olives & balsamic vinaigrette over mixed greens			Arugula, shaved Parmesan, endive & radicchio tossed with our homemade balsamic vinaigrette		
<b>Buffalo Chicken Salad</b>	15.75	16.85	<b>GS Arugula Salad</b>	15.75	16.85
Crumbled bleu cheese, mix greens, tomato & bleu cheese dressing on the side			Arugula, shaved fennel, shaved Parmesan & asparagus with a lemon vinaigrette dressing		
<b>GS Gorgonzola Chicken Salad</b>	15.75	16.85	<b>GS Antipasti Salad</b>	15.75	16.85
Grilled chicken, sun-dried tomato, onions, asparagus, olives, Gorgonzola cheese & lemon vinaigrette dressing			Ham, salami, capicola & provolone cheese, mixed greens, tomatoes, olives & red wine vinaigrette		
<b>GS Grilled Shrimp &amp; Calamari Salad</b>	17.95	20.15	<b>Chef Salad</b>	15.75	16.85
Marinated grilled shrimp & calamari, fresh mozzarella, roasted peppers, olives & balsamic vinaigrette			Ham, turkey, American & Swiss cheese, mixed greens & red wine vinaigrette		

**Add Grilled Chicken 5.50 • Add Grilled Shrimp 8.50 • Add Steak 8.50 • Add Salmon 8.50**

## DRESSINGS

• Olive Oil & Vinegar • Creamy Italian • French • Russian • Ranch • Bleu Cheese House Balsamic Vinaigrette • Lemon Vinaigrette • Raspberry Vinaigrette • Italian

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# Paninis

All Paninis Served with Side Salad

<b>Napolitano Panini</b>	16.90	<b>Grilled Chicken Swiss Panini</b>	15.35
Rib eye steak, caramelized onions, mushrooms, arugula & provolone cheese		Grilled chicken, Swiss cheese & honey mustard	
<b>Venician Panini</b>	15.35	<b>Chicken Cutlet Panini</b>	15.35
Prosciutto, fresh mozzarella & arugula with balsamic vinaigrette		Chicken cutlet with Swiss cheese & honey mustard	
<b>Portobello Mozzarella Panini</b>	15.35	<b>The Milano Panini</b>	15.35
Portobello mushrooms, fresh mozzarella, basil & balsamic vinaigrette		Turkey, provolone, arugula, sun-dried tomato & pesto sauce	
<b>Grilled Chicken Portobello Panini</b>	15.35	<b>Romano</b>	15.35
Chicken, Portobello, arugula, fresh mozzarella & balsamic vinaigrette		Mortadella, salami, provolone cheese, roasted peppers & pesto	
<b>Italian Panini</b>	15.35		
Ham, salami, capicola, provolone cheese, lettuce, tomato, oil & vinegar			

# Wraps

Choice of Wraps: Plain, Whole-Wheat or Sun-Dried Tomato. Gluten-Free Wrap \$1.10 Extra

<b>Mangiamo Wrap</b>	15.35	<b>Prosciutto &amp; Arugula Wrap</b>	15.35
Grilled chicken, mozzarella, roasted peppers & balsamic vinaigrette		With fresh mozzarella & balsamic vinaigrette	
<b>Grilled Veggie Wrap</b>	15.35	<b>Tuna Wrap</b> With lettuce, tomato & mayo	15.35
Eggplant, peppers, fresh mozzarella & balsamic vinaigrette		<b>Grilled Eggplant Wrap</b>	15.35
<b>Italian Combo Wrap</b>	15.35	Eggplant with arugula, fresh mozzarella, tomato & balsamic vinaigrette	
Ham, salami, capicola, provolone, lettuce, tomato, oil & vinegar		<b>Rib Eye Steak Wrap</b>	16.90
<b>Chicken Caesar Wrap</b>	15.35	Rib eye steak, caramelized onions, mushrooms, arugula & provolone cheese	
Marinated grilled chicken & Romaine Caesar dressing		<b>Turkey BLT Wrap</b>	15.35
<b>Buffalo Chicken Wrap</b>	15.35	Turkey breast, bacon, lettuce, tomato & mayo	
With blue cheese dressing, lettuce & tomato		<b>Mortadella Salami</b>	15.35
<b>Alla Casa Wrap</b> Grilled chicken, Swiss cheese & honey mustard	15.35	Mortadella, salami, provolone cheese, roasted peppers & pesto	

All Wraps Served with Side Salad

# Hot Heroes

Add Side Fries for \$3.85

	SMALL (7")	LARGE (10")		SMALL (7")	LARGE (10")
<b>Trio Hero</b>	12.50	13.60	<b>Buffalo Chicken Club</b>	12.50	13.60
Chicken cutlet, melted Swiss & honey mustard			Chicken cutlet, blue cheese, lettuce & tomato		
<b>Grilled Chicken</b>	12.50	13.60	<b>Chicken Parmigiana</b>	12.50	13.60
Warm chicken breast, lettuce, tomato & mayo			<b>Eggplant Parmigiana</b>	12.50	13.60
<b>Chicken Cutlet Club</b>	12.50	13.60	<b>Meatball Parmigiana</b>	12.50	13.60
Warm chicken cutlet, lettuce, tomato & mayo			<b>Sausage Parmigiana</b>	13.10	14.20
<b>Philly Cheesesteak</b>	13.10	14.20	<b>Veal Parmigiana</b>	13.60	14.70
Mushrooms, onions, green peppers & American cheese			<b>Shrimp Parmigiana</b>	14.70	15.80
<b>Veal Cutlet Club</b>	13.60	14.70	<b>Toreno</b>	13.60	14.70
Warm veal cutlet, lettuce, tomato & mayo			Grilled chicken, broccoli rabe, garlic & olive oil		

# Cold Heroes

Add Side Fries for \$3.85

	SMALL (7")	LARGE (10")		SMALL (7")	LARGE (10")
<b>Combination</b>	12.50	13.60	<b>Turkey Breast</b> With lettuce, tomato & mayo	12.50	13.60
Ham, salami, capicola, provolone, lettuce, tomato, oil & vinegar			<b>Mortadella</b>	12.50	13.60
<b>Fresh Mozzarella &amp; Prosciutto</b>	12.50	13.60	Sliced mortadella, roasted pepper & arugula with red wine vinaigrette dressing		
Roasted peppers & balsamic vinaigrette					
<b>Tuna</b> With lettuce, tomato & mayo	12.50	13.60			

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# Pastas

Spaghetti, Penne, Linguini or Angel Hair Whole-Wheat Linguini or Penne \$2.20 Extra  
Gluten-Free Linguini or Penne \$2.75 Extra Add Side Salad for \$3.85 • Add Salmon \$7.15

Marinara Sauce	16.05	Meatballs	18.85	Broccoli, Garlic & Oil	18.25
Meat Sauce	18.85	Sausage	18.85	Vodka Sauce	18.85
Alfredo Sauce	18.85	Garlic & Oil	16.65		

# Pasta Specialties

Add Side Salad for \$3.85

Linguini with garlic & oil	16.90	Penne Puttanesca	Garlic, capers, olives, tomato & anchovies	20.20
Cavatelli & Broccoli	19.60	Penne Arrabbiata (Spicy)	Mushrooms, onions & cherry peppers in a spicy marinara sauce	19.60
Penne Alla Vodka	19.10	Rigatoni Plum	Plum tomato, basil, prosciutto, black olives, garlic & oil	20.20
Cheese Ravioli Alla Vodka	22.40	Penne Primavera	Mixed vegetables in a light pink sauce	20.20
Cavatelli & Broccoli with Chicken	22.90	Penne Primavera & Chicken	Mixed vegetables & chicken in a light pink sauce	22.90
Linguini with Clam Sauce (White or Red)	20.20	Penne Primavera & Shrimp	Mixed vegetables & shrimp in a light pink sauce	25.10
Spaghetti & Meatballs	19.60	Rigatoni Broccoli with Chicken	Sautéed with broccoli, sun-dried tomato & white wine sauce over rigatoni	22.90
Penne Alla Vodka & Chicken	22.40	Gnocchi Bolognese	Tossed in our homemade meat sauce	21.30
Penne Alla Vodka & Shrimp	25.10	Baked Stuffed Shells		20.70
Fettuccini Alfredo	19.10	Baked Tortellini		20.70
Fettuccini Alfredo with Chicken	22.40	Baked Ziti		20.70
Fettuccini Alfredo with Shrimp	25.10	Baked Manicotti		20.70
Penne Alla Carbonara	Bacon, onions & cream sauce	Baked Ravioli		20.70
Spaghetti Bolognese	In a hearty meat sauce	Baked Meat Lasagna		20.70
Farfalle Sausage & Broccoli-Rabe	21.30			
Sautéed with broccoli rabe in white wine sauce				
Penne Eggplant	20.20			
With fresh mozzarella, eggplant & garlic white wine sauce				
Rigatoni Rigata	20.20			
Eggplant, mozzarella cheese, broccoli & garlic white wine sauce				

Add Chicken 5.50 • Add Shrimp 8.80 • Add Salmon 8.80

# Kid's Menu

Chicken Tenders (3) with fries	10.95	Ravioli Marinara or Tortellini with marinara or butter	10.95
Baked Ravioli (4)	10.95	Kids Pizza	10.95
Baked Ziti	10.95	Kids Penne with Butter or Marinara	10.95



# Burgers

NEW

All Burgers Served with French Fries

<b>Burger Deluxe</b> 13.00	<b>Gorgonzola Cheeseburger</b> 15.00
Hamburger, lettuce, tomatoes, mayo, & pickle on side	Melted gorgonzola cheese, caramelized onions, lettuce, tomatoes, mayo, & pickle on side
<b>Deluxe Cheeseburger</b> 14.00	<b>Bleu Cheeseburger</b> 15.00
American cheese, lettuce, tomatoes, mayo, & pickle on side	Melted crumbled bleu cheese, caramelized onions, lettuce, tomatoes, mayo, & pickle on side
<b>Deluxe Bacon Cheeseburger</b> 15.00	<b>BBQ Burger</b> 13.50
Bacon, American cheese, lettuce, tomatoes, mayo, & pickle on side	American cheese, lettuce, tomatoes, mayo, BBQ sauce, ranch & pickle on side

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# Side Dishes

<b>French Fries</b>	8.15	<b>GS Sausage</b>	10.90
<b>Meatballs</b>	10.90	<b>Mashed Potatoes</b>	8.15
<b>GS Side Salad</b>	7.30	<b>GS Grilled Chicken</b>	12.75

# Side Vegetables

<b>GS Broccoli with garlic &amp; oil</b>	10.65	<b>GS Mixed Vegetables</b>	11.20
<b>GS Baby Spinach with garlic &amp; oil</b>	10.65	<b>GS Broccoli Rabe with garlic &amp; oil</b>	11.20
<b>GS Escarole with garlic &amp; oil</b>	10.65		

# Chicken/Veal/Steak Entrées

	CHICKEN	VEAL		CHICKEN	VEAL
<b>Chicken Portobello</b> Portobello mushrooms, sun-dried tomato & shallots in a brown sauce	24.50		<b>Chicken or Veal Francese</b> Lightly battered & sautéed in lemon & white wine sauce	24.50	27.35
<b>Chicken Fra Diavolo</b> Chicken breast sautéed in a spicy Fra Diavolo sauce	24.50		<b>Chicken or Veal Parmigiana</b> Fresh tomato sauce & smothered with mozzarella cheese	24.50	27.35
<b>Chicken Mediterranean</b> Chicken breast sautéed in a garlic white wine sauce with artichoke hearts, mushrooms & roasted peppers	24.50		<b>Chicken or Veal Marsala</b> Sautéed in a Marsala wine sauce with fresh mushrooms & shallots	24.50	27.35
<b>Veal Milanese</b> Breaded veal cutlet, pan-fried & served over arugula with lemon wedges		27.65	<b>Chicken or Veal Piccata</b> Chicken breast sautéed in a white wine, lemon & capers	24.50	27.35
<b>Veal Saltimbocca</b> Topped with prosciutto, spinach, shallots & mozzarella in brown sauce		27.65	<b>Chicken or Veal Sorrentino</b> Topped with eggplant, shallots, fresh mozzarella & prosciutto in a demi glaze sauce	24.50	27.35

## Eggplant Entrées

<b>Eggplant Parmigiana</b> Lightly battered skinless eggplant covered with tomato sauce & mozzarella	24.35	<b>Eggplant Rollatini</b> Lightly battered eggplant stuffed with ricotta, covered with sauce & melted mozzarella	24.35
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## NEW Steak

<b>Mangiamo Steak (10 OZ)</b> Rib eye steak, sautéed mushrooms & caramelized onions	28.35	<b>Steak Gorgonzola (12 OZ)</b> Rib eye steak topped with melted gorgonzola cheese, asparagus & shallots in a red wine sauce	28.35
<b>Steak Marsala (12 OZ)</b> Rib eye steak & sautéed Portobello mushrooms in a marsala wine sauce	28.35	<b>Poivre Rib Eye Steak (12 OZ)</b> W/ sautéed asparagus, onions & creamy brown sauce	29.45

All steaks served with mashed potatoes & vegetables or on side linguini marinara

## Pesce (Fish)

<b>Mussels Marinara</b> New Zealand mussels in a garlic marinara sauce	25.15	<b>Shrimp Francese</b> Succulent shrimp in a white wine & lemon sauce	26.75
<b>Shrimp Marinara</b> Jumbo shrimp in a marinara sauce	26.75	<b>Fillet of Sole Francese</b> Lightly battered fresh fillet of sole in a white wine & lemon sauce	26.75
<b>Seafood Combo</b> Shrimp, clams, mussels & calamari in a marechiara sauce	28.95	<b>Shrimp Scampi</b> Jumbo shrimp & garlic white wine lemon sauce	26.75
<b>Calamari Marinara</b> Tender calamari sautéed in our marinara sauce	25.65	<b>Salmon Gorgonzola</b> Pesto crust salmon topped with melted Gorgonzola cheese & asparagus in white lemon sauce	29.85
<b>Shrimp Parmigiana</b> Fresh tomato sauce & smothered with mozzarella cheese	26.75		

All entrées served over pasta or mashed potatoes & vegetables  
All served w/ side salad

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# Pizzas

	LARGE 16"	PERSONAL 12"
<b>Cheese Pie</b>	18.95	15.40
<b>Thick Sicilian: Square</b> Mozzarella cheese & tomato sauce 12-slices	24.05	N/A
<b>Vegan Cheese Pizza</b>	23.95	18.95

## TOPPINGS

PERSONAL HALF TOPPING 3.85 · PERSONAL FULL TOPPING 4.40

· HALF TOPPING 3.85 · FULL TOPPING 4.95

- Extra Cheese • Sausage • Pepperoni • Meatballs • Salami • Bacon • Olives • Ham
- Spinach • Green Peppers • Prosciutto • Broccoli • Sun-Dried Tomato
- Garlic • Sliced Tomato • Hot Peppers • Roasted Peppers • Mushrooms
- Artichoke Hearts • Eggplant • Onions • Anchovies

# Specialty Pizzas

	THIN SICILIAN	LARGE ROUND 16"	PERSONAL ROUND 12"
<b>Margarita Pizza</b> Plum tomato, fresh mozzarella, fresh basil & Romano cheese	26.45	24.00	18.00
<b>Grandma Thin-Crust Pan Pizza</b> Layered with mozzarella & spotted with flavorful herbs & plum tomato sauce	25.00	24.00	18.00
<b>Buffalo Chicken Pizza</b> Chicken cutlet in Buffalo sauce with blue cheese & mozzarella cheese	27.20	26.00	19.00
<b>Hawaiian Pizza</b> Sliced ham & pineapple chunks	27.00	25.70	19.00
<b>Chicken Francese Pizza</b> Battered chicken, sautéed in a lemon butter white wine sauce & mozzarella	27.00	26.00	19.00
<b>Tuscany Pizza</b> Eggplant, roasted peppers, fresh mozzarella & plum tomato sauce	26.80	25.70	19.00
<b>Paesano Pizza</b> Black olives, plum tomato, garlic, olive oil, basil, fresh mozzarella & Romano cheese	26.80	25.70	19.00
<b>Vodka Pizza</b> Our homemade creamy vodka sauce topped with fresh mozzarella & Romano cheese	26.80	25.70	19.00
<b>"Four Season" Pizza</b> Artichoke hearts, roasted peppers, mushrooms, ham & fresh mozzarella	26.80	25.70	19.00
<b>Chicken Parmigiana Pizza</b> Topped with chicken cutlet, tomato sauce & mozzarella	26.80	25.70	19.00
<b>Philly Cheese Pizza</b> Philly steak with peppers, onions & mushrooms with American cheese	26.80	25.70	19.00
<b>Vegetable Pizza</b> Eggplant, broccoli, spinach, zucchini & tomato with red sauce or white sauce	27.20	27.00	20.20
<b>Quattro Formaggio Pizza</b> Fresh mozzarella, Romano, ricotta & mozzarella cheese with fresh basil	26.80	25.70	19.00
<b>Marengo Pizza</b> Grilled chicken, roasted red peppers, fresh mozzarella & plum tomato sauce	26.80	25.70	19.00
<b>Meat Lovers Pizza</b> Ham, meatballs, sausage, pepperoni & mozzarella	28.00	25.70	20.20
<b>House Special Pizza</b> Pepperoni, sausage, meatballs, mushrooms, peppers & onions	27.00	26.00	20.20
<b>Shrimp Venezia</b> Shrimp, garlic, oregano, fresh basil, plum tomato sauce & fresh mozzarella	27.00	26.00	20.20
<b>Chicken Bacon Ranch Pizza</b> Chicken cutlet, bacon & mozzarella topped with ranch dressing	26.80	25.70	19.10
<b>Chicken Bruschetta Pizza</b> Diced tomato, onions, fresh basil, olive oil & chicken cutlet	26.80	25.70	19.10
<b>Arugula Pizza</b> Arugula, chopped tomato, onions, fresh basil, Parmesan cheese & fresh mozzarella	26.80	25.70	19.10
<b>White Pizza</b> Mozzarella & ricotta	24.60	23.50	18.00
<b>White Bruschetta Pizza</b> Chopped tomato, chopped onions, mozzarella & ricotta	26.00	25.00	18.00
<b>White Eggplant Rollatini</b>	25.70	24.60	18.40
<b>Pasta Pizza Alla Vodka</b> Fresh mozzarella & penne pasta	25.00	24.60	18.40
<b>NEW Chicken Teriyaki</b> Sautéed chicken, teriyaki sauce, broccoli, mozzarella & fresh mozzarella	26.80	25.70	19.10
<b>NEW Chicken Vodka</b> Chicken cutlet, vodka sauce, mozzarella & fresh mozzarella	26.80	26.00	19.40
<b>NEW Sausage, Peppers &amp; Onions</b>	26.80	25.70	20.30
<b>NEW BBQ Chicken</b> Chicken cutlet, BBQ sauce, ranch, bacon, sautéed onions, mozzarella & fresh mozzarella	26.80	25.70	18.40

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# Calzones / Rolls / Pinwheels

Served w/ a Cup of Sauce

<b>Cheese Calzone</b> 9.45	<b>Pepperoni Roll</b> 10.45	<b>Chicken Pinwheel</b> 4.75
<b>Ham &amp; Cheese Calzone</b> 10.45	<b>Sausage, Pepper &amp; Onion Roll</b> 10.45	<b>Pepperoni Pinwheel</b> 4.75
<b>Spinach Calzone</b> 10.45	<b>Meat Stromboli</b> 10.45	<b>Spinach Pinwheel</b> 4.75
<b>Chicken Roll</b> 10.45	Ham, salami, pepperoni & mozzarella	

## Gluten Sensitive

<b>GS Chicken Wrap</b> 17.15 Grilled chicken, fresh mozzarella, arugula & roasted peppers with balsamic vinaigrette dressing in a gluten-free wrap	<b>GS Grilled Chicken Parmigiana</b> 26.50 Fresh tomato sauce & smothered with mozzarella cheese over gluten-free linguini pasta	<b>GS Cheese Pizza</b> 18.45 Gluten-free 10" personal cheese pizza
<b>GS Penne Alla Vodka</b> 21.05 Our homemade creamy vodka sauce tossed with gluten-free penne pasta	<b>GS Shrimp Calamari</b> 29.45 Sautéed shrimp & calamari tossed in our homemade marinara sauce over gluten-free linguini pasta	<b>GS Salmon</b> 29.45 Salmon with spinach, sun-dried tomato, roasted peppers & white wine garlic sauce over gluten-free linguini

## Beverages

<b>Cappuccino</b> 5.85	<b>2-Liter</b> (Coke, Diet Coke, Sprite) 5.10	<b>Gold Peak Tea</b> 3.70 (Lemon, Diet Lemon, Green Tea)
<b>Hot Tea</b> 3.60	<b>Snapple</b> 3.85 (Lemon, Diet Lemon, Orangeade, Raspberry, Diet Raspberry, Snapple Apple, Green Tea, Peach, Diet Peach, Kiwi Strawberry, Fruit Punch, Mango Madness)	<b>Pellegrino</b> 4.85
<b>Espresso</b> 3.60		<b>Vitamin Water</b> 3.95 (Multi-V, XXX, Power-C, Orange)
<b>20 Oz.</b> 3.85 (Coke, Diet Coke, Sprite, Sprite Zero, Root Beer, Fanta Orange, Lemonade)		<b>Orange Juice / Apple Juice</b> 3.35

## Dessert



**Carrot Cake** 8.70  
Alternating layers of carrot cake spiced with cinnamon, chopped walnuts and pineapple, covered with a smooth cream cheese topping and sprinkled with crushed walnuts



**Cheesecake** 8.70  
Traditional New York cheesecake flavored with a hint of vanilla, on a sponge cake base



**Tiramisu in a Glass** 9.80  
Sponge cake soaked in espresso, topped with mascarpone cream and dusted with cocoa powder



**Chocolate Mousse** 9.80  
Rich chocolate mousse and zabaione, topped with chocolate curls



**Crème Brûlée in a Glass** 9.80  
Creamy custard topped with caramelized sugar



**Bomba** 9.80  
Classic vanilla and chocolate gelato separated by a cherry and sliced almonds covered in cinnamon, finished with a chocolate coating



**Profiteroles in a Glass** 9.80  
Cream puffs surrounded by vanilla and chocolate cream



**Cannoli** 6.00



**Guava Mango Flute** 9.80  
Creamy tropical guava gelato swirled with sweet mango sauce



**Coppa Strawberries & Caramel** 9.80  
Fior di latte gelato swirled with caramel, almond crunch and wild strawberries, topped with slivered almonds



**Lemon Ripieno** 8.70  
Refreshing lemon sorbetto served in the natural fruit shell



**Orange Ripieno** 8.70  
Orange sorbetto served in the natural fruit shell



**Coppa Caffè in a Glass** 9.80  
Fior di latte gelato with rich coffee and pure cocoa swirl



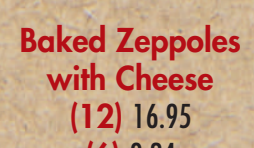
**Coppa Stracciatella** 9.80  
Chocolate chip gelato swirled together with chocolate syrup, topped with cocoa powder and hazelnuts



**Coppa Pistachio** 9.80  
Custard gelato swirled together with chocolate and pistachio gelato, topped with praline pistachios



**Limoncello Flute** 9.80



**Baked Zeppoles with Cheese**  
(12) 16.95  
(6) 9.24  
(3) 5.39



**Coppa Yogurt & Berries** 9.80



**Coppa Spagnola** 9.80



**Hazelnut Chocolate Flute** 9.80

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# MANGIAMO CATERING

All buffets come with complete set-up: plastic plates, utensils, napkins, serving utensils, stands & sternos.  
View buffets up to 500 people at our website: [www.mangiamoparamus.com](http://www.mangiamoparamus.com)  
We accommodate any substitutions. Call store for details.

## MANGIAMO HOT BUFFET FOR 12-15 PEOPLE \$394

- Half Tray of Penne Vodka • Half Tray of Chicken Francese
- Half Tray of Eggplant Parmigiana • Half Tray of Tossed Salad
- Half Tray of Sausage, Peppers & Onions • Half Tray of Bread

## MANGIAMO HOT BUFFET FOR 18-20 PEOPLE \$520

- 1 Tray of Penne Vodka • Half Tray of Chicken Francese
- Half Tray of Meatballs • Half Tray of Eggplant Parmigiana
- Half Tray of Antipasto Salad
- Half Tray of Tossed Salad with Dressing • 1 Tray of Bread

## MANGIAMO HOT BUFFET FOR 25-30 PEOPLE \$672

- 1 Tray of Penne Vodka • 1 Tray of Chicken Francese
- 1 Tray of Veal Marsala • 1 Tray of Antipasto Salad
- 1 Tray of Tossed Salad with Dressing • 1 Tray of Bread

## MANGIAMO HOT BUFFET FOR 35-40 PEOPLE \$846

- 2 Trays of Penne Vodka • 1 Tray of Chicken Francese
- 1 Tray of Veal Marsala • 1 Tray of Sausage, Peppers & Onions
- 1 Tray of Antipasto Salad
- 1 Tray of Tossed Salad with Dressing • 1 Tray of Bread

## MANGIAMO HOT BUFFET FOR 50-55 PEOPLE \$1,029

- 2 Trays of Penne Vodka • 1 Tray of Chicken Francese
- 1 Tray of Veal Marsala • 1 Tray of Shrimp Parmigiana
- 1 Tray of Sausage, Peppers & Onions • 1 Tray of Antipasto Salad
- 1 Tray of Tossed Salad with Dressing • 1 Tray of Bread

## MANGIAMO HOT BUFFET FOR 60-65 PEOPLE \$1,234

- 2 Trays of Penne Vodka • 2 Trays of Chicken Francese
- 1 Tray of Veal Marsala • 1 Tray of Shrimp Parmigiana
- 1 Tray of Eggplant Parmigiana
- 1 Tray of Sausage, Peppers & Onions • 1 Tray of Antipasto Salad
- 1 Tray of Tossed Salad with Dressing • 1 Tray of Bread

## MANGIAMO HOT BUFFET FOR 75-80 PEOPLE \$1,455

- 3 Trays of Penne Vodka • 2 Trays of Veal Marsala
- 1 Tray of Shrimp Parmigiana • 2 Trays of Chicken Francese
- 1 Tray of Sausage, Peppers & Onions
- 1 Tray of Eggplant Parmigiana • 1 Tray of Antipasto Salad
- 2 Trays of Tossed Salads with Dressing • 2 Trays of Bread

## MANGIAMO HOT BUFFET FOR 85-90 PEOPLE \$1,917

- 3 Trays of Penne Vodka • 2 Trays of Chicken Francese
- 2 Trays of Veal Marsala • 1 Tray of Calamari Marinara
- 1 Tray of Sausage, Peppers & Onions
- 2 Trays of Eggplant Parmigiana • 1 Tray of Meatballs
- 2 Trays of Tossed Salad w/ Dressing • 2 Trays of Bread
- Mixed Antipasto Salad • Complete Buffet Set Up

## MANGIAMO HOT BUFFET FOR 100-110 PEOPLE \$2,205

- 4 Trays of Penne Vodka • 3 Trays of Chicken Francese
- 2 Trays of Veal Marsala • 1 Tray of Calamari Marinara
- 1 Tray of Sausage, Peppers & Onions • 1 Tray of Meatballs
- 2 Trays of Eggplant Parmigiana • Mixed Antipasto Salad
- 2 Tossed Salads w/ Dressing & Bread • 2 Trays of Bread
- Complete Buffet Set Up

## MANGIAMO HOT BUFFET FOR 120-130 PEOPLE \$2,573

- 4 Trays of Penne Vodka • 4 Trays of Chicken Francese
- 2 Trays of Veal Marsala • 2 Trays of Sausage, Peppers & Onions
- 1 Tray of Meatballs • 1 Tray of Calamari Marinara
- 2 Trays of Eggplant Parmigiana • Mixed Antipasto Salad
- 2 Tossed Salads w/ Dressing & Bread • 2 Trays of Bread
- Complete Buffet Set Up

## MANGIAMO HOT BUFFET FOR 140-150 PEOPLE \$2,888

- 5 Trays of Penne Vodka • 5 Trays of Chicken Francese
- 2 Trays of Veal Marsala
- 2 Tray of Sausage, Peppers & Onions
- 2 Trays of Meatballs • 1 Tray of Calamari Marinara
- 2 Trays of Eggplant Parmigiana • 2 Mixed Antipasto Salad
- 2 Tossed Salads w/ Dressing & Bread • 3 Trays of Bread
- Complete Buffet Set Up

## MANGIAMO HOT BUFFET FOR 170-180 PEOPLE \$3,570

- 5 Trays of Penne Vodka • 5 Trays of Chicken Francese
- 3 Trays of Veal Marsala • 3 Tray of Sausage, Peppers & Onions
- 4 Trays of Meatballs • 2 Trays of Calamari Marinara
- 2 Trays of Eggplant Parmigiana • 2 Mixed Antipasto Salads
- 2 Tossed Salads w/ Dressing & Bread • 3 Trays of Bread
- Complete Buffet Set Up

**WE CATER UP TO 1,000 PEOPLE  
CATERING DELIVERY TO BERGEN, PASSAIC, HUDSON,  
ROCKLAND & FIVE NY BOROUGHES. WE CATER UP TO 1000 PEOPLE**

**GS** = Contains gluten-sensitive ingredients. We are not a gluten-sensitive environment.  
Please let us know of any food allergy or accommodations. Ask for a manager.

# Private Dine-In Party Packages

Minimum 10-15 people. Substitutions are accommodated.

Packages include soda. BYOB. No Room or cake-cutting fees.

Call the store for any questions & availability. Packages available buffet style

## PLATINUM PACKAGE

### INDIVIDUAL HOUSE SALADS

**APPETIZERS FOR THE TABLE:** Chicken Wings, Eggplant Rollatini

**ENTRÉE:** Choice of One of the Following: Penne Alla Vodka, Chicken Parmigiana  
Shrimp Francese, Pasta Primavera, Salmon Gorgonzola

**DESSERT:** Choice of One of the Following: Cheesecake, Cannoli, Chocolate Mousse

**\$45.95 PER PERSON PLUS TAX & GRATUITY**

## PREMIUM PACKAGE

### INDIVIDUAL HOUSE SALADS

**APPETIZERS FOR THE TABLE:** Chicken Wings, Bruschetta

**ENTRÉE:** Choice of One of the Following: Penne Alla Vodka, Chicken Parmigiana  
Shrimp Scampi, Pasta Primavera

**DESSERT:** Choice of One of the Following: Cheesecake, Cannoli, Tiramisu

**\$40.95 PER PERSON PLUS TAX & GRATUITY**

## GOLD PACKAGE

### INDIVIDUAL HOUSE SALADS

**APPETIZERS FOR THE TABLE:** Chicken Wings, Bruschetta

**ENTRÉE:** Choice of One of the Following: Penne Alla Vodka, Chicken Parmigiana  
Shrimp Scampi, Pasta Primavera

**\$33.95 PER PERSON PLUS TAX & GRATUITY**

## SILVER PACKAGE

### INDIVIDUAL HOUSE SALADS

**ENTRÉE:** Choice of One of the Following: Penne Alla Vodka, Chicken Parmigiana  
Shrimp Scampi, Pasta Primavera

**\$26.95 PER PERSON PLUS TAX & GRATUITY**

**GS** = Contains gluten-sensitive ingredients. We are not a gluten-sensitive environment.  
Please let us know of any food allergy or accommodations. Ask for a manager.