

Wines & Beers

White

	Glass	Bottle
Pinot Grigio • • • Della Vicolo Delle Venezie (Italy)	12.00	- - -
Pinot Grigio • • • Cavit (Italy)	- - -	32.00
Pinot Grigio • • • Santa Margherita Alto Adige (Italy)	- - -	52.00
Pinot Grigio • • • Fontana Candida Delle Venezie (Italy)	13.00	34.00
Chardonnay • • • Canyon Road (California)	- - -	34.00
Chardonnay • • • Redwood Creek (California)	12.00	- - -
Chardonnay • • • Brutocao (California)	- - -	34.00
Sauvignon Blanc • • • Santa Emma	12.00	30.00
Sauvignon Blanc • • • Edna Valley	- - -	32.00

Red

	Glass	Bottle
Chianti • • • Cecchi (Italy)	12.00	- - -
Chianti Classico • • • Cavallersco (Italy)	- - -	36.00
Chianti • • • Ruffino “Tan Ducale” (Italy)	- - -	52.00
Nero D’Avola • • • Cusumano Terre Sicilia	12.00	36.00
Montepulciano • • • La Monica (Italy)	12.00	32.00
Malbec • • • Alamos (Argentina)	12.00	36.00
Pinot Noir • • • Fetzer Anthony Hill (Italy)	12.00	- - -
Pinot Noir • • • Costa Mancini (Italy)	- - -	34.00
Red Zifindel • • • Dancing Bull (California)	12.00	34.00
Cabernet Sauvignon • • • Redwood Creek (California)	12.00	- - -
Cabernet Sauvignon • • • Cayon Road (California)	- - -	32.00
Cabernet Sauvignon • • • Dancing Bull (California)	12.00	34.00
Cabernet Sauvignon • • • Storypoint (California)	13.00	38.00
Merlot • • • Redwood Creek (California)	12.00	- - -
Merlot • • • Cayon Road (California)	- - -	32.00
Merlot • • • Frei Brothers (California)	13.00	36.00
Tempranillo Syrah • • • Colorea (Spain)	12.00	34.00

Blush

	Glass	Bottle
White Zinfandel • • • Sutter Home (California)	10.00	28.00
White Zinfandel • • • Beringer (California)	- - -	32.00

Sparkling

	Glass	Bottle
Moscota • • • D’ Asti Franco Amaroso (Italy)	12.00	34.00
Moscota Rose • • • Gancia (Italy)	- - -	34.00
Prosecco • • • La Marca (Italy)	12.00	- - -

Red Sangria	12.00	- - -
White Sangria	12.00	- - -
Mimosa	9.00	- - -
Pitcher Sangria		47.00

Beer

Budweiser	5.50	Corona	6.00
Coors Light	5.50	Amstel Light	6.00
Heineken	6.00	Heineken Light	6.00
Peroni	6.00	Stella	6.00

Hot & Cold Beverages

Cold Beverages

Fountain Soda - Free Refill	2.50	Snapples	2.50
Coke	Diet Coke	Pellegrino (3.75 L)	3.50
Sprite	Ginger Ale	Pellegrino (Liter)	6.00
Cherry Coke	Iced Tea - <i>Sweetened or Unsweetened</i>	Aqua Panna	6.00

Classica Espresso Bar

Espresso	3.00
Cappuccino - Hot / Iced	6.00
Latte - Hot / Iced	6.00
- organic caramel	
- organic vanilla	
Affogato	6.00
scoop of vanilla ice cream with espresso	
American Coffee - Hot / Iced	2.00
Hot Tea	2.00
chamomile, lemon ginger, raspberry zinger, peppermint, black tea	
Classica Hot Coco	4.50
ghirardelli cocoa powder with fresh marshmallow & whip cream	

Pasta

Your choice of Penne, Spaghetti, Linguine, Cappellini and Rigatoni.
Whole Wheat Spaghetti or Rigatoni \$3.00 Extra
Fresh Cavatelli, Fresh Fettuccine, Fresh Pappardelle, Fresh Fusilli \$3.00 Extra
Add Grilled Chicken or Chicken Cutlet for \$4.00 or Grilled Shrimp for \$6.00

Pasta w/ Meatballs	\$15.95
Pasta w/Broccoli, garlic & oil	\$15.95
Cheese Ravioli tomato sauce	\$15.95
Linguine al Fresco	\$15.95
fresh garlic, plum tomato, and basil	
w/Fresh Mozzarella	\$16.95
Pasta with Broccoli & Sauteed	
Chicken	\$16.95
Penne alla Vodka	\$16.95
Linguine Clam Sauce	\$18.95
Cavatelli Bolognese	\$17.95
Homemade cavatelli w/meat sauce & a touch of cream	
Rigatoni Siciliano	\$18.95
tomato sauce, with eggplant, basil, fresh mozzarella, and ricotta salata	
Fettuccine Alfredo	\$18.95
Rigatoni Carbonara	\$17.95
with bacon, onions and peas in a cream sauce	
Classic Tortellini	\$18.95
fresh Tortellini w/ham, green peas in alfredo sauce	
Pasta Primavera	\$17.95
fresh vegetables in a cream sauce or garlic & oil	
Spinach Ravioli	\$17.95
in a creamy pesto sauce	
Gnocchi Allo Ponte Vecchio	\$18.95
Homemade Gnocchi with prosciutto, onions, green peas in pink sauce	
Orecchiette Broccoli Rabe	\$18.95
crumbled sausage, broccoli rabe and fresh garlic	

Fruta Di Mare	\$21.95
clams, shrimp, calamari and mussels chopped in a light red sauce over pasta	
Pasta Pescatore	\$22.95
shrimp, clams, mussels, calamari in a spicy marinara sauce	
Fettuccine Lamb Ragu	\$21.95
Whole Wheat Spaghetti	\$20.95
with grilled veggies & grilled shrimp sauteed with garlic and oil	
Whole Wheat Rigatoni	\$18.95
fresh baby spinach, sauteed chicken & tomatoes in a garlic & oil sauce	
Spaghetti with Calamari	\$18.95
sauteed artichoke hearts, onions & olives in a light marinara sauce	
Penne with Escarole & Sausage	\$17.95
with white cannellini beans, garlic & oil	
Rigatoni alla Classica	\$17.95
In a light marinara sauce with cherry peppers topped with fried zucchini	
Penne Oreganata	\$20.95
shrimp, zucchini, tomatoes & breadcrumbs with garlic & oil	
Spaghetti Mare e Monte	\$21.95
shrimp, calamari, mushrooms, tomatoes & spinach with garlic & oil	
Lobster Ravioli alla Vodka	\$19.95
Linguine with Baby Scallops & Shrimp	\$21.95
sauteed with mushrooms, broccoli rabe, tomatoes, garlic & oil	

Linguine Nero Fra Diavalo	\$22.95
fresh black linguine with shrimp & calamari in a spicy marinara sauce	
Linguine Nero Allo Zafferano	\$22.95
fresh black linguine with shrimp, baby scallops, crab meat, roasted tomato in a saffron garlic & oil sauce	
Fusilli Pesto	\$21.95
fresh fusilli with pesto sauce, green peas & toasted pinoli nuts topped with fontina cheese	
Fusilli Alla Classica	\$21.95
fresh fusilli with asparagus & crumbled sausage in a pink sauce	
Pappardelle Ai Funghi Porcini	\$21.95
fresh pappardelle in a porcini mushroom cream sauce	
Pappardelle with Sausage Ragu	\$21.95
served with fresh ricotta	
Penne with Salmon	\$21.95
served in a light tomato sauce with a touch of cream	
Tubettini Con Asparagus	\$18.95
with fresh peas & onions	

Baked Pasta

Baked Lasagna	\$17.95
Baked Cheese Ravioli	\$16.95
Baked Manicotti	\$16.95
Baked Stuffed Shells	\$16.95
Baked Ziti	\$15.95
Baked Ziti Bolognese	\$17.95
Baked Ziti Siciliano	\$17.95

Entrees

All entrees served with one choice of either pasta, salad, or vegetable of the day.
Pasta choices are: penne, spaghetti, linguine,cappellini, rigatoni.
Tomato Sauce, marinara or garlic+oil. Salad choices are: caesar or house.

	Chicken	Veal (Nature milk fed)
Parmigiana	\$21.95	\$24.95
Marsala	\$21.95	\$24.95
Francese	\$21.95	\$24.95
Bruschetta	\$21.95	\$24.95
lightly breaded and grilled topped with our bruschetta tomatoes with fresh mozzarella		
Saltimbocca	\$21.95	\$24.95
Sauteed in a marsala brown sauce topped w/prosciutto and fresh mozzarella over fresh spinach		
Pizzaiolla	\$21.95	\$24.95
w/mushrooms, onions and peppers in a light tomato sauce w/a touch of gravy		
Sorrentino	\$21.95	\$24.95
w/eggplant, Prosciutto, and fresh mozzarella in a brown sauce with a touch of tomato sauce		
Capricciosa	\$21.95	\$24.95
breaded and fried golden brown w/arugula, tomatoes and red onions with Balsamic Vinaigrette		
Romano	\$21.95	\$24.95
sauteed with onions, artichoke hearts, fresh tomatoes, pancetta in a white wine butter sauce		
Caprese	\$21.95	\$24.95
sauteed in a white wine butter sauce topped with fresh tomatoes, basil & fresh mozzarella		
Portobello	\$21.95	\$24.95
sauteed with onions, cherry wine, brown gravy with a touch of cream		
Florentine	\$21.95	\$24.95
sauteed with garlic & butter in a light marinara sauce topped with spinach & provolone cheese		
Paillard	\$21.95	\$24.95
pounded thin & pan seared topped w/capricciosa salad		
Allo Marco Polo	\$21.95	\$24.95
topped with prosciutto, asparagus, fresh mozzarella & mushrooms in a madeira wine sauce		

Shrimp Scampi	\$23.95
jumbo shrimp sauteed in butter, lemon and wine sauce	
Shrimp Oreganata	\$22.95
jumbo shrimp baked with breadcrumbs, butter, wine, lemon, garlic and olive oil	
Shrimp Fra Diavolo	\$23.95
jumbo shrimp sauteed in spicy thick marinara sauce	
Stuffed Shrimp	\$24.95
stuffed with crab meat in a garlic lemon butter sauce	
Shrimp Parmigiana	\$22.95
Shrimp Rockefeller	\$24.95
stuffed shrimps with spinach & chopped roasted peppers in a garlic cream sauce	
Shrimp Francese	\$23.95

	Salmon	Filet of Sole
Livornese	\$27.95	\$23.95
sauteed with olives, onions and capers in a light tomato sauce		
Marechiara	\$27.95	\$23.95
sauteed with onions, clams, mussels in a light tomato sauce		
Oreganata	\$27.95	\$23.95
baked with breadcrumbs, butter, wine, lemon, garlic and olive oil		
Pan Seared Salmon	\$27.95	
pan seared in a wild mushroom sauce with a touch of white truffle oil		
Salmon Potato Crust	\$27.95	
pan seared salmon over potato pancake in a balsamic & honey glaze		
Filet of Sole Francese		\$23.95

Eggplant Parmigiana	\$19.95
Eggplant Rollatini	\$19.95
thinly sliced eggplant rolled w/fresh ricotta, topped w/tomato sauce, romano cheese and prosciutto.	
Chicken Scarpariello	\$21.95
with sausage, sweet peppers, garlic, lemon & butter with a touch of brown gravy	
Chicken Cacciatore	\$21.95
sauteed w/mushrooms, onions, & prosciutto in a light Marinara sauce with a touch of brown gravy	
Chicken Cordon Bleu	\$24.95
stuffed with swiss cheese & ham, breaded & pan fried in a madeira wine sauce	
Chicken Spiedini	\$24.95
stuffed with prosciutto, provolone & bread crumbs served in a light marinara sauce	
Chicken Rollatini	\$24.95
chicken breast stuffed with ham and mozzarella cheese in a Marsala sauce	
Veal with Asparagus	\$24.95
served with artichokes & sun dried tomatoes in a garlic white wine sauce	
Grilled Veal Spiedini	\$25.95
natural milk fed veal stuffed with ham and provolone cheese, lightly breaded and grilled	
Pork Chop Valdostana	\$24.95
stuffed with prosciutto and provolone in a Marsala brown sauce	
Pork Chops Campagnola	\$23.95
roasted pork chops with sauteed onions, mushrooms, roasted peppers & potatoes	
Grilled Pork Chops	\$23.95
with mixed peppers in a brown sauce	
Pork Chops with Cranberry Sauce	\$24.95
dried cranberries sauteed with butter, cognac & gravy with a touch of cream	
Grilled Lamb Chops	\$33.95
with roasted potatoes & salsa verde	
Ribeye Steak Fiorentina	\$33.95
grilled ribeye served with rosemary oil	
Pan Seared Ribeye	\$33.95
with spicy porcini glaze	
Pepper Corn Ribeye	\$33.95
pan seared ribeye with pepper corn, butter, cognac & brown gravy with a touch of cream	
Skirt Steak Pizzaiolla	\$26.95
w/mushrooms, onions and peppers in a light tomato sauce w/a touch of gravy	
Skirt Steak Alla Classica	\$24.95
topped with sauteed cherry peppers and onions	
Grilled Skirt Steak	\$26.95
Grilled Balsamic Chicken	\$21.95
Grilled Lemon Chicken	\$21.95
grilled items served over a choice w/Sauteed Broccoli w/Sauteed Spinach w/Sauteed Broccoli Rabe	\$22.95

(18% Gratuity Will Be Added to 5 or More Guests)

Dinner Menu

Appetizers

Bruschetta Pomodoro\$7.95
toasted semolina bread topped with diced
tomato, basil, garlic & red onion

Fried Zucchini\$10.95

Fried Calamari (serves 2) \$14.95

Calamari Arrabbiata (serves 2) ... \$15.95
fried calamari w/ mixed peppers in a spicy
marinara sauce

Fried Mozzarella Sticks (6)\$7.95

Chicken Fingers\$9.95

Buffalo Wings (10)\$9.95

Arancini (1)\$5.95
rice ball stuffed with meat, peas & cheese

Stuffed Artichoke \$11.95

Clam Casino\$11.95

Seafood Stuffed Mushrooms.....\$11.95
seafood stuffing in a garlic white wine sauce

Baked Clams Oreganata (6).....\$10.95

Cold Seafood Salad \$14.95

Mozzarella Caprese \$12.95
fresh mozzarella served with tomato and
basil

Crab Cakes\$14.95

Eggplant Rollatini.....\$10.95
thinly sliced eggplant rolled
w/prosciutto & fresh ricotta cheese

Antipasto Freddo (serves 2) \$16.95
chef selection of cold meats & cheeses

Antipasto Caldo (serves 2) \$16.95
4 baked clams, 2 shrimp oreganata, 2
eggplant rollatini, and 2 stuffed mushrooms

Stuffed Shrimp (5) \$14.95
stuffed with crab meat in a lemon, garlic &
butter sauce

Shrimp Rockefeller (5) \$14.95
stuffed shrimp with spinach & chopped
roasted peppers in a garlic cream sauce

Burrata Mozzarella \$15.95
served with prosciutto di parma in a
balsamic glaze

Mussels Marinara \$14.95
fra diavolo or with garlic and oil

Salads

Add Grilled Chicken \$4.00. Add Avocado \$4.00. Add Grilled Shrimp \$5.00. Add roasted peppers, sun dried tomatoes or artichoke hearts \$1.00

Add steak or grilled salmon \$6.00 · Add anchovies, fresh mozzarella, gorganzola \$2.00. Grilled chicken choice of lemon, balsamic or plain

Choice of dressings include House Dressing, Creamy Italian, Balsamic Vinaigrette, Red Vinaigrette, Blue Cheese, Honey Mustard, Ranch and Lemon & Oil. Extra Dressing 70¢

Classica Salad**\$8.95**
mixed greens w/roasted peppers, olives,
croutons, onions & shaved romano

House Salad**\$8.95**
Romaine lettuce, plum tomatoes,
cucumbers, olives and onions

Caesar Salad**\$8.95**

Crispy Chicken Salad \$12.95
crispy chicken strips over a house salad
served w/honey mustard

Baby Spinach Salad \$11.95
Baby spinach, mushrooms, artichoke hearts,
red onions and pancetta

Baby Arugula Salad \$13.95
Baby arugula, fresh mozzarella, tomato, red
onion, roasted peppers and
prosciutto

Calabrese \$13.95
Mixed greens, ham, salami, prosciutto,
provolone, roasted peppers, red onions and
fresh mozzarella

Mescaline Fruit & Nuts Salad \$13.95
mixed nuts, fresh fruits & gorgonzola over
mixed greens

Grilled Calamari Salad \$13.95
Mixed greens, red onions and tomatoes in a
lemon vinaigrette

Grilled Portabella Salad \$13.95
Mixed greens, red onions & fresh
mozzarella in a balsamic vinaigrette

Avocado Salad \$13.95
Mixed greens with fresh mozzarella, toma-
toes & onions in a lemon vinaigrette

Corn Salad \$12.95
Mixed greens, onions, tomatoes &
peppers in a lemon vinaigrette

Salmon & Spinach Salad \$15.95
Roasted peppers, corn, red onions &
tomatoes in a lemon vinaigrette

Tri Color Salad\$9.95
Arugula, raddicchio, shaved romano w/
balsamic vinaigrette

Greek Salad \$12.95
tomatoes, red onions, cucumbers, red
peppers, black olives & feta cheese w. e.v.o.o.

Asparagus Salad \$12.95
orange wedges, mixed greens, pinenuts, feta
cheese with limonciello dressing

Pear & Feta Cheese Salad \$13.95
mixed greens, dried cranberries, pistachio
nuts with limoncello dressing

Soups

Tortellini en Brodo\$7.95

Pasta Fagioli\$7.95

Escarole & Beans\$7.95

Minestrone\$7.95

Chicken Soup\$7.95

Split Pea Soup\$7.95

Lentil Soup\$7.95
with prosciutto

Classica Burger \$14.95

Served with French Fries, Lettuce, tomato, onion & Pickles

Burger Add-ons:

Avocado...\$2.00 Bacon...\$2.00 Sauteed Mushroom...\$1.00 Cherry Peppers...\$1.00

Amercian Cheese...\$1.00 Provolone Cheese...\$1.00 Mozzerella Cheese...\$1.00

Side Dishes

French Fries\$3.95

Potato Croquettes (3)\$4.95

Meatballs (3)\$7.95

Sauteed Escarole\$5.95

Sauteed Broccoli\$5.95

Sauteed Spinach\$5.95

Sauteed Broccoli Rabe\$8.95

Brick Oven Pizza

12" Round thin crust

Toppings - Artichokes, Anchovies, Pepperoni, Mushrooms, Sausage, Olives, Onions, Broccoli, Peppers, Meatballs,

Sundried tomatoes, Spinach, Ham, Extra Cheese . . \$3.00 Full \$2.00 Half

Prosciutto, Chicken Cutlet . \$5.00 Full \$3.00 Half Califlower Crust...\$3.00

Margheritta\$11.95
fresh mozzarella & plum tomato sauce,
topped with olive oil and basil

Arugula & Prosciutto \$15.95
fresh mozzarella & plum tomato, topped
with arugula and prosciutto

Four Seasons \$15.95
fresh mozzarella & plum tomato sauce
topped with olives, mushrooms, artichokes
& prosciutto

Four Cheese \$15.95
fresh mozzarella, romano cheese, provolone
cheese, and gorganzola

Grilled Primavera \$14.95
fresh mozzarella & plum tomato sauce
topped with grilled veggies & basil

Bianca \$14.95
fresh mozzarella, ricotta, and romano
cheese

Bruschetta \$13.95
fresh mozzarella & plum tomato sauce
topped with our fresh bruschetta

Alla Nonna \$13.95
traditional grandma style with fresh garlic
and marinara sauce

Alla Funghi \$15.95
fresh mozzarella & plum tomato with fresh
mushrooms, ham and sun-dried tomatoes

Eggplant \$14.95
fresh mozzarella & plum tomatoes topped
with eggplant, ricotta and romano cheese

Capricciosa \$12.95
red onions, fresh garlic, plum tomato,
arugula, romano cheese & basil

Rustica \$15.95
fresh mozzarella, plum tomatoes, roasted
peppers, olives, pepperoni & basil

12" Traditional Pizza

Cheese Pie\$9.95

Eggplant Pie \$14.95

Eggplant Rollatini Pie \$14.95

Buffalo Chicken Pie \$15.95

Chicken Caesar Pie \$15.95

Chicken Bruschetta Pie \$15.95

Chicken Parm Pie \$15.95

Chicken Bacon Ranch \$15.95

White Pie \$14.95

White Pie w/ Spinach \$15.95

Special Pie (w/everything) \$15.95

Brick Oven Pizza

12" Round thin crust

Toppings - Artichokes, Anchovies, Pepperoni, Mushrooms, Sausage, Olives, Onions, Broccoli, Peppers, Meatballs, Sundried tomatoes, Spinach, Ham, Extra Cheese... \$3.00 Full \$2.00 Half
Prosciutto, Chicken Cutlet... \$5.00 Full \$3.00 Half

*Also Available in 12" Gluten Free
Califower Crust \$3.00 Extra*

Margheritta	\$11.95	Bruschetta	\$13.95
fresh mozzarella & plum tomato sauce topped with olive oil and basil		fresh mozzarella & plum tomato sauce topped with our fresh bruschetta	
Arugula & Prosciutto	\$15.95	Alla Nonna	\$13.95
fresh mozzarella & plum tomato topped with arugula and prosciutto		traditional grandma style with fresh garlic and marinara sauce	
Four Seasons	\$15.95	Alla Funghi	\$15.95
fresh mozzarella & plum tomato sauce topped with olives, mushrooms, artichokes & prosciutto		fresh mozzarella & plum tomato with fresh mushrooms, ham and sun-dried tomatoes	
Four Cheese	\$15.95	Eggplant	\$14.95
fresh mozzarella, romano cheese, provolone cheese, and Mozzarella Cheese		fresh mozzarella & plum tomatoes topped with eggplant, ricotta and romano cheese	
Grilled Primavera	\$14.95	Capricciosa	\$12.95
fresh mozzarella & plum tomato sauce topped with grilled veggies & basil		red onions, fresh garlic, plum tomato, arugula, romano cheese & basil	
Bianca	\$14.95	Rustica	\$15.95
fresh mozzarella, ricotta, and romano cheese		fresh mozzarella, plum tomatoes, roasted peppers, olives, pepperoni & basil	

Traditional Pizza

Toppings - Extra Cheese, Pepperoni, Sausage, Meatballs, Ham, Broccoli, Spinach, Anchovies, Olives, Peppers & Onions... \$4.00 Full \$2.50 Half - Prosciutto or eggplant... \$5.00 Full \$3.00 Half
Chicken Cutlet... \$6.00 Full \$4.00 Half

*Also Available in 12" Gluten Free
Califower Crust \$3.00 Extra*

	Round	12"	18"		Square - 17"
Cheese Pie		\$9.95	\$17.50	Sicilian Pie	\$22.95
Margheritta		\$11.95	\$24.95	Upside Down Sicilian	\$21.95
Eggplant Pie		\$14.95	\$24.95	Grandma Pie	\$26.95
Eggplant Rollatini Pie		\$14.95	\$26.95	square w/fresh mozz, marinara sauce & fresh garlic	
Buffalo Chicken Pie		\$15.95	\$27.95	Grandpa Pie	\$25.95
Chicken Caesar Pie		\$15.95	\$30.95	w/fresh mozz & plum tomato sauce	
Chicken Bruschetta Pie		\$15.95	\$27.95	Sicilian Special	\$29.95
Chicken Parm Pie		\$15.95	\$27.95	Grandma Special	\$31.95
Chicken Bacon Ranch		\$15.95	\$27.95	Sfringioni	\$23.95
White Pie		\$14.95	\$25.95	w/breadcrumbs, onions & tomato sauce	
White Pie w/Spinach		\$15.95	\$27.95		
Special Pie (w/everything) ..		\$16.95	\$28.95		

Rolls & Calzones

Cheese Calzone.....	\$6.50
Chicken Roll	\$6.50
Eggplant Roll	\$6.50
Sausage Roll.....	\$6.50
Sausage & Broccoli Rabe Roll	\$6.50
Spinach Roll.....	\$6.50
Broccoli Roll	\$6.50
Chicken Vodka Roll	\$6.50
Buffalo Chicken Roll	\$6.50

Low Carb Pizza

12" Pizza on a Tortilla Wrap
Whole Wheat Wrap \$1.00 extra
Toppings... \$2.00 each

Cheese	\$7.95
La Classica	\$10.95
chicken cutlet & bruschetta tomato	
Veggie Delight	\$10.95
grilled veggies	
Margheritta	\$9.95

Classica Burger \$14.95

Served with French Fries, Lettuce, tomato, onion & Pickles

Burger Add-ons:

Avocado...\$2.00	Bacon...\$2.00
Sauteed Mushroom...\$1.00	Cherry Peppers...\$1.00
American Cheese...\$1.00	Provolone Cheese...\$1.00
Mozzerella Cheese...\$1.00	

Side Dishes

French Fries	\$3.95	Sauteed Broccoli	\$5.95
Meatballs (3)	\$7.95	Sauteed Spinach	\$5.95
Sauteed Escarole	\$5.95	Sauteed Broccoli Rabe	\$8.95
Potato Croquettes (3)	\$4.95		

Desserts

Fresh Filled Canoli	\$6.95	Tiramisu	\$9.95
Ricotta cheese, chocolate chips w/vanilla flavor		Made fresh with Mascapone whipped cream, lady fingers and espresso	
Italian Cheese Cake	\$8.95	Nutella Pizza	\$13.95
NY Cheese Cake	\$8.95	Brick oven pizza crust filled w/Nutella topped with powdered sugar & strawberries	
Tartufo - Vanilla & Chocolate ...	\$8.95		
Ice Cream w/cherry middle, chocolate and hazelnut topping		Raspberry Cheese Cake	\$8.95
Chocolate Mousse Cake	\$8.95	Chocolate Mousse Cheese Cake ..	\$8.95

Beverages

20 oz. Soda	\$2.50	Snapple	\$2.50
Coke		Lemon Tea	
Diet Coke		Peach Tea	
Sprite		Fruit Punch	
Diet Sprite		Diet Lemon	
Ginger Ale		Diet Peach	
Root Beer		Orangeade	
Seltzer		Pink Lemonade	
Fanta Orange		Raspberry Tea	
2 liter Soda	\$3.95		
Coke			
Diet Coke			
Sprite			
Diet Sprite			
Ginger Ale			
Fanta Orange			

Catering For All Occasions

Pizza Classica
89-89 Union Turnpike
(718) 847-5001
www.pizzaclassicany.com



Fine Italian cooking from our home to yours

We Deliver!

(\$15 min)

Catering For All Occasions

(718) 847-5001
89-89 Union Turnpike
Glendale, NY 11385
(Inside Stop and Shop Shopping center)



ORDER ONLINE @
www.pizzaclassicany.com

Appetizers

Fried Zucchini	\$10.95	Mozzarella Caprese	\$13.95
Fried Calamari (serves 2)	\$14.95	fresh mozzarella served with tomato and basil	
Calamari Arrabbiata (serves 2) .	\$15.95	Mussels Marinara	\$14.95
fried calamari w/ mixed peppers in a spicy		fra diavolo or with garlic and oil	
marinara sauce		Antipasto Freddo (serves 2) . . .	\$16.95
Fried Mozzarella Sticks (6)	\$7.95	chef selection of cold meats & cheeses	
Chicken Fingers	\$9.95	Antipasto Caldo (serves 2) . . .	\$16.95
Buffalo Wings (10)	\$9.95	4 baked clams, 2 shrimp oreganata, 2 eggplant	
Arancini (1)	\$5.95	rollatini, and 2 stuffed mushrooms	
rice ball stuffed with meat, peas & cheese		Stuffed Shrimp (5)	\$14.95
Stuffed Artichoke	\$13.95	stuffed with crab meat in a lemon, garlic & butter	
Eggplant Rollatini	\$10.95	sauce	
thinly sliced eggplant rolled w/prosciutto &		Shrimp Rockefeller (5)	\$14.95
fresh ricotta cheese		stuffed shrimps with spinach & chopped roasted	
Seafood Stuffed Mushrooms . .	\$11.95	peppers in a garlic cream sauce	
seafood stuffing in a garlic white wine sauce		Burrata Mozzarella	\$15.95
Baked Clams Oreganata (6). . . .	\$10.95	served with prosciutto di parma, roma tomatoes,	
Bruschetta Pomodoro	\$7.95	and roasted peppers	
toasted semolina bread topped with diced		Clams Casino	\$11.95
tomato, basil, garlic & red onion		Cold Seafood Salad	\$14.95
		Crab Cakes	\$14.95

Salads

Add Grilled Chicken \$4.00, Add Avocado \$4.00, Add Grilled Shrimp \$5.50,
Add roasted peppers, sun dried tomatoes or artichoke hearts \$1.00
Add steak or grilled salmon \$7.00 • Add anchovies, fresh mozzarella \$2.50
Grilled chicken choice of lemon, balsamic or plain

Classica Salad	\$8.95	Grilled Portabella Salad	\$13.95
mixed greens w/ roasted peppers, olives,		Mixed greens, red onions & fresh mozzarella in	
croutons, onions & shaved romano		a balsamic vinaigrette	
House Salad	\$8.95	Avocado Salad	\$13.95
Romaine lettuce, plum tomatoes,		Mixed greens with fresh mozzarella, tomatoes	
cucumbers, olives and onions		& onions in a lemon vinaigrette	
Caesar Salad	\$8.95	Corn Salad	\$12.95
Crispy Chicken Salad	\$12.95	Mixed greens, onions, tomatoes & peppers in a	
crispy chicken strips over a house salad served		lemon vinaigrette	
w/honey mustard		Salmon & Spinach Salad	\$15.95
Baby Spinach Salad	\$12.95	Roasted peppers, corn, red onions & tomatoes	
Baby spinach, mushrooms, artichoke hearts,		in a lemon vinaigrette	
red onions and pancetta		Tri Color Salad	\$9.95
Baby Arugula Salad	\$13.95	Arugula, radicchio, shaved romano w/balsamic	
Baby arugula, fresh mozzarella, tomato, red		vinaigrette	
onion, roasted peppers and prosciutto		Greek Salad	\$12.95
Calabrese	\$13.95	tomatoes, red onions, cucumbers, red peppers,	
Mixed greens, ham, salami, prosciutto,		black olives & feta cheese w. e.v.o.o.	
provolone, roasted peppers, red onions and		Asparagus Salad	\$12.95
fresh mozzarella		orange wedges, mixed greens, pinenuts, feta	
Mescaline Fruit & Nuts Salad . .	\$13.95	cheese with limoncello dressing	
mixed nuts, fresh fruits over mixed greens		Pear & Feta Cheese Salad	\$13.95
Grilled Calamari Salad	\$13.95	mixed greens, dried cranberries, pistachio nuts	
Mixed greens, red onions and tomatoes in a		with limoncello dressing	
lemon vinaigrette dressing			

Choice of Dressings

House Dressing, Creamy Italian, Balsamic Vinaigrette, Red Vinaigrette,
Blue Cheese, Honey Mustard, Ranch and Lemon & Oil
Extra Dressing 70¢

Baked Pasta

Baked Lasagna	\$17.95	Baked Stuffed Shells	\$16.95
Baked Cheese Ravioli	\$16.95	Baked Ziti	\$15.95
Baked Manicotti	\$16.95	Baked Ziti Bolognese	\$17.95

Soups

Tortellini en Brodo	\$7.95	Chicken Soup	\$7.95
Pasta Fagioli	\$7.95	Split Pea Soup	\$7.95
Escarole & Beans	\$7.95	Lentil Soup	\$7.95
Minestrone	\$7.95	with prosciutto	

Pasta

Your choice of Penne, Spaghetti, Linguine, Cappellini, Rigatoni,
Whole Wheat Spaghetti or Rigatoni \$3.00 Extra
Fresh Cavatelli, Fresh Fettuccine, Fresh Pappardelle, Fresh Fusilli \$3.00 Extra
Add Grilled Chicken or Chicken Cutlet for \$3.50 or Grilled Shrimp for \$5.00

Pasta w/ Meatballs	\$15.95	Fettuccine Lamb Ragu	\$21.95
Pasta w/Broccoli, garlic & oil . .	\$15.95	Whole Wheat Rigatoni	\$18.95
Cheese Ravioli tomato sauce . .	\$15.95	fresh baby spinach, sauteed chicken &	
Linguine al Fresco	\$15.95	tomatoes in a garlic & oil sauce	
fresh garlic, plum tomato, and basil		Rigatoni alla Classica	\$17.95
w/Fresh Mozzarella	\$16.95	In a light marinara sauce with cherry peppers	
Chicken	\$16.95	topped with fried zucchini	
Penne alla Vodka	\$16.95	Penne Oreganata	\$20.95
Linguine Clam Sauce	\$18.95	shrimp, zucchini, tomatoes & breadcrumbs	
Cavatelli Bolognese	\$17.95	with garlic & oil	
Homemade cavatelli w/meat sauce & a touch of		Spaghetti Mare e Monte	\$21.95
cream		shrimp, calamari, mushrooms, tomatoes &	
Rigatoni Siciliano	\$18.95	spinach with garlic & oil	
tomato sauce, with eggplant, basil, fresh		Lobster Ravioli alla Vodka	\$19.95
mozzarella, and ricotta salata		Linguine with Baby Scallops	
Fettuccine Alfredo	\$18.95	& Shrimp	\$21.95
Rigatoni Carbonara	\$17.95	sauteed with mushrooms, broccdi rabe,	
with bacon, onions and peas in a cream sauce		tomatoes, garlic & oil	
Classic Tortellini	\$18.95	Linguine Nero Fra Diavolo	\$22.95
fresh Tortellini w/ham, green peas in alfredo		fresh black linguine with shrimp & calamari in	
sauce		a spicy marinara sauce	
Pasta Primavera	\$17.95	Linguine Nero Allo Zafferano . .	\$22.95
fresh vegetables in a cream sauce or garlic & oil		fresh black linguine with shrimp, baby scallops,	
Spinach Ravioli	\$17.95	crab meat, roasted tomato in a saffron garlic &	
in a creamy pesto sauce		oil sauce	
Gnocchi Allo Ponte Vecchio . . .	\$18.95	Fusilli Pesto	\$21.95
Homemade Gnocchi with prosciutto, onions,		fresh fusilli with pesto sauce, green peas &	
green peas in pink sauce		toasted pinoli nuts topped with fontina cheese	
Orecchiette Broccoli Rabe	\$18.95	Fusilli Alla Classica	\$21.95
crumbled sausage, broccoli rabe and fresh		fresh fusilli with asparagus & crumbled	
garlic		sausage in a pink sauce	
Fruta Di Mare	\$21.95	Pappardelle Ai Funghi Porcini . .	\$21.95
clams, shrimp, calamari and mussels chopped		fresh pappardelle in a porcini mushroom	
in a light red sauce over pasta		cream sauce	
Pasta Pescatore	\$22.95	Pappardelle with	
shrimp, clams, mussels, calamari in a spicy		Sausage Ragu	\$20.95
marinara sauce		served with fresh ricotta	
		Penne with Salmon	\$21.95
		served in a light tomato sauce with a touch of	
		cream	
		Tubettini Con Asparagus	\$18.95
		with fresh peas & onions	

Paninis, Wraps, Heroes

Panini Choice - Classic Panini
Hero Choice - Semolina Bread or Italian Bread Wrap Choice - Regular or Whole Wheat \$1.00 extra

California Chicken	10.95	California Skirt Steak	12.95
plain grilled chicken with avocado, tomato,		with avocado, tomato, mayo & red onions	
mayo & red onions		Grilled Skirt Steak & Broccoli Rabe	12.95
Classic Chicken	10.95	Grilled Skirt Steak & Peppers . . .	12.95
grilled balsamic chicken with roasted peppers,		sauteed peppers, provolone, touch of brown	
fresh mozz & e.v.o.o.		gravy	
Grilled Breaded Chicken	10.95	Grilled Skirt Steak & Mushrooms	12.95
roasted peppers, fresh mozz & e.v.o.o.		w/arugula, provolone & onions	
Grilled Lemon Chicken	10.95	Rustica	10.95
broccoli rabe, e.v.o.o.		prosciutto di parma, fresh mozz, arugula,	
Chicken Cutlet	9.95	balsamic & e.v.o.o.	
fried chicken cutlet with lettuce, tomato, mayo		Italian	10.95
& american cheese		prosciutto di parma, salami, ham, fresh mozz,	
Grilled Breaded Veal	12.95	roasted peppers, balsamic & e.v.o.o.	
broccoli rabe, provolone & e.v.o.o.		Chicken Caesar Wrap	9.95
Grilled Portobella	10.95	Chicken Parm	9.95
fresh mozz, arugula, balsamic, e.v.o.o.		Eggplant Parm	9.95
Grilled Veggie	10.95	Shrimp Parm	11.95
fresh mozz, balsamic		Veal Parm	11.95
		Meatball Parm	9.95
		Sausage & Pepper	9.95

Entrees

All entrees served with your choice of pasta, salad, or mixed vegetable.
Pasta choice of penne, spaghetti, linguine, cappellini, rigatoni.
Tomato Sauce, marinara or garlic-oil. Salad choice, caesar or house

	Chicken	Veal
		Nature milk fed
Parmigiana.....	\$21.95	\$24.95
Marsala.....	\$21.95	\$24.95
Francese.....	\$21.95	\$24.95
Bruschetta.....	\$21.95	\$24.95
lightly breaded and grilled topped with our bruschetta tomatoes with fresh mozzarella		
Saltimbocca.....	\$21.95	\$24.95
Sauteed in a marsala brown sauce topped w/prosciutto and fresh mozzarella over fresh spinach		
Pizzaiolla.....	\$21.95	\$24.95
w/mushrooms, onions and peppers in a light tomato sauce w/a touch of gravy		
Sorrentino.....	\$21.95	\$24.95
w/eggplant, Prosciutto, and fresh mozzarella in a brown sauce with a touch of tomato sauce		
Capricciosa.....	\$21.95	\$24.95
breaded and fried golden brown w/arugula, tomatoes and red onions with Balsamic Vinagrette		
Romano.....	\$21.95	\$24.95
sauteed with onions, artichoke hearts, fresh tomatoes, pancetta in a white wine butter sauce		
Caprese.....	\$21.95	\$24.95
sauteed in a white wine butter sauce topped with fresh tomatoes, basil & fresh mozzarella		
Portobello.....	\$21.95	\$24.95
sauteed with onions, cherry wine, brown gravy with a touch of cream		
Florentine.....	\$21.95	\$24.95
sauteed with garlic & butter in a light marinara sauce topped with spinach & provolone cheese		
Paillard.....	\$21.95	\$24.95
pounded thin & pan seared topped w/capricciosa salad		
Allo Marco Polo.....	\$21.95	\$24.95
topped with prosciutto, asparagus, fresh mozzarella & mushrooms in a madara wine sauce		
Eggplant Parmigiana.....	\$19.95	
Eggplant Rollatini.....	\$19.95	
thinly sliced eggplant rolled w/ fresh ricotta and prosciutto, topped w/tomato sauce & romano cheese		
Chicken Scarpariello.....	\$21.95	
with sausage, sweet peppers, garlic, lemon & butter with a touch of brown gravy		
Chicken Cacciatore.....	\$21.95	
sauteed w/mushrooms, onions, & prosciutto in a light Marinara sauce w. a touch of brown gravy		
Chicken Cordon Bleu.....	\$24.95	
stuffed with swiss cheese & ham, breaded & pan fried in a Madeira wine sauce		
Chicken Spiedini.....	\$24.95	
stuffed with prosciutto, provolone & bread crumbs served in a light marinara sauce		
Chicken Rollatini.....	\$24.95	
chicken breast stuffed with ham and mozza- rella cheese in a Marsala sauce		
Veal with Asparagus.....	\$24.95	
served with artichokes & sun dried tomatoes in a garlic white wine sauce		
Grilled Veal Spiedini.....	\$25.95	
natural milk fed veal stuffed with ham and provolone cheese, lightly breaded & grilled		
Pork Chop Valdostana.....	\$24.95	
stuffed with prosciutto and provolone in a Marsala brown sauce		
		Pork Chops Campagnola..... \$23.95
		roasted pork chops with sauteed onions, mushrooms, roasted peppers & potatoes
		Grilled Pork Chops..... \$23.95
		with mixed peppers in a brown sauce
		Pork Chops with Cranberry Cognac Sauce..... \$24.95
		dried cranberries sauteed with butter, cognac & gravy with a touch of cream
		Grilled Lamb Chops..... \$33.95
		with roasted potatoes & salsa verde
		Ribeye Steak Fiorentina..... \$33.95
		grilled ribeye served with rosemary oil
		Pan Seared Ribeye..... \$33.95
		with spicy porcini glaze
		Pepper Corn Ribeye..... \$33.95
		pan seared ribeye with pepper corn, butter, cognac & brown gravy with a touch of cream
		Skirt Steak Pizzaiolla..... \$26.95
		w/mushrooms, onions and peppers in a light tomato sauce w/a touch of gravy
		Skirt Steak Alla Classica..... \$26.95
		topped with sauteed chery peppers & onions
		Grilled Skirt Steak..... \$26.95
		Grilled Balsamic Chicken..... \$21.95
		Grilled Lemon Chicken..... \$21.95
		grilled items served over a choice w/Sauteed Broccoli w/Sauteed Spinach w/Sauteed Broccoli Rabe.. \$22.95

Seafood Entrees

	Salmon	Filet of Sole
Livornese sauteed with olives, onions and capers in a light tomato sauce	\$27.95	\$23.95
Maricchiara sauteed with onions, clams, mussels in a light tomato sauce	\$27.95	\$23.95
Oreganata baked with breadcrumbs, butter, wine, lemon, garlic and olive oil	\$27.95	\$23.95
Shrimp Scampi \$23.95 jumbo shrimp sauteed in butter, lemon and wine sauce		Shrimp Rockefeller \$24.95 stuffed shrimps with spinach & chopped roasted peppers in a garlic cream sauce
Shrimp Oreganata \$23.95 jumbo shrimp baked with breadcrumbs, butter, wine, lemon, garlic and olive oil		Shrimp Francese \$23.95
Shrimp Fra Diavolo \$23.95 jumbo shrimp sauteed in spicy marinara sauce		Pan Seared Salmon \$27.95 pan seared in a wild mushroom sauce with a touch of white truffle oil
Stuffed Shrimp \$24.95 stuffed with crab meat in a garlic lemon butter sauce		Salmon Potato Crust \$27.95 pan seared salmon over potato pancake in a balsamic & honey glaze
Shrimp Parmigiana \$23.95		Filet of Sole Francese \$23.95

- Large Orders Must be Placed at Least a Week in Advance

Pizza Classica

Provides All Your Party Needs

- Plates, Forks, Knives, Cups and Napkins
Bread is Included w. All Orders Upon Request
- Water Tray, Racks, Sternos
Provided with Deposit

NO JOB TOO BIG OR SMALL FOR *Pizza Classica*

- Delivery with Professional Setup Available
10% Service Charge for Set Up & Delivery
- We Only Use the Finest Ingredients at
Pizza Classica

Sit Back and Enjoy



Catering Menu

We Deliver

*Fine Italian Cooking
From Our Home to Yours*

(718) 847-5001
89-89 Union Turnpike
Glendale, NY 11385
(Inside Stop and Shop Shopping center)



www.pizzaclassicany.com

Hot & Cold Appetizers

	Sm.	Lg.
<i>Bruschetta Platter</i>		\$50.00
<i>(Toasted Bread Served with Chopped Plum Tomato, Olive Oil and Basil)</i>		
<i>Fresh Mozzarella Platter</i>		\$70.00
<i>(Fresh Mozzarella, Ripe Tomatoes Basil and Roasted Peppers)</i>		
<i>Baked Clams Oreganata</i>	\$60.00	\$90.00
<i>Arancini (1/2 Size) (25 Pcs)</i>		\$60.00
<i>(Rice, Mozzarella, Chop Meat and Peas)</i>		
<i>Fried Calamari</i>	\$70.00	\$100.00
<i>(Served with Lemons and Tomato Sauce)</i>		
<i>Fried Chicken Fingers</i>	\$60.00	\$90.00
<i>(Served with BBQ and Honey Mustard)</i>		
<i>Fried Mozzarella Sticks</i>	\$60.00	\$85.00
<i>(Served with Tomato Sauce)</i>		
<i>Fried Zucchini</i>	\$55.00	\$90.00
<i>Spicy Buffalo Wings</i>	\$60.00	\$100.00
<i>Cold Seafood Salad</i>	\$85.00	\$135.00
<i>Mussels Marinara</i>	\$60.00	\$100.00
<i>fra diavolo or with garlic and oil</i>		
<i>Cold Antipasta Platter</i>		\$90.00
<i>Olive, Marinated Artichokes, Dry Sausage, Olives, Roasted Peppers and Blends of Cheeses</i>		

All Entrees Prepared Fresh to Order

Small Entrees Feed 6 to 8 People

Large Entrees Feed 10 to 12 People

Per Person Packages Available

Vegetable

	Sm.	Lg.
<i>Sauteed Broccoli</i>	\$45.00	\$60.00
<i>Sauteed Spinach</i>	\$45.00	\$60.00
<i>Stuffed Mushrooms (25Pcs)</i>		\$50.00
<i>Grilled Vegetables</i>	\$50.00	\$80.00
<i>Marinated in Balsamic Dressing</i>		
<i>Potato Croquetts</i>	\$45.00	\$80.00
<i>Eggplant Rollini</i>	\$65.00	\$90.00
<i>thinly sliced eggplant rolled w/fresh ricotta, topped w/tomato sauce & romano cheese</i>		
<i>Eggplant Parmigiana</i>	\$65.00	\$90.00
<i>Sauteed Broccoli Rabe</i>	\$50.00	\$90.00

Seafood

	Sm.	Lg.
<i>Seafood Fra Diavolo</i>	\$90.00	\$150.00
<i>clams, mussels, shrimp & calamari</i>		
<i>Shrimp Fra Diavolo</i>	\$90.00	\$150.00
<i>jumbo shrimp sauteed in garlic and oil in a thick marinara sauce</i>		
<i>Shrimp Parmigian</i>	\$90.00	\$150.00
<i>Shrimp Scampi</i>	\$90.00	\$150.00
<i>jumbo shrimp sauteed in a garlic and oil, butter, lemon and wine</i>		
<i>Shrimp Oreganata</i>	\$90.00	\$150.00
<i>jumbo shrimp baked with breadcrumbs, butter, wine, lemon, garlic and olive oil</i>		
<i>Filet of Sole Francese</i>	\$95.00	\$150.00
<i>sauteed in a lemon, wine and butter sauce</i>		
<i>Pan Seared Salmon</i>	\$95.00	\$160.00
<i>pan seared in a wild mushroom sauce with a touch of white truffle oil</i>		
<i>Filet of Sole Livornese</i>	\$95.00	\$150.00
<i>sauteed with olives, onions and capers in a light tomato sauce</i>		
<i>Salmon Maricchiara</i>	\$100.00	\$160.00
<i>w/sauteed onions, clams, mussels in a light tomato sauce</i>		
<i>Filet of Sole Oreganata</i>	\$95.00	\$150.00
<i>baked with breadcrumbs, butter, wine, lemon, garlic and olive oil</i>		
<i>Salmon Livornese</i>	\$100.00	\$160.00
<i>sauteed with olives, onions and capers in a light tomato sauce</i>		
<i>Salmon Oreganata</i>	\$100.00	\$160.00
<i>baked with breadcrumbs, butter, wine, lemon, garlic and olive oil</i>		
<i>Stuffed Shrimp</i>	\$95.00	\$150.00
<i>stuffed with crab meat in a garlic lemon butter sauce</i>		

Veal

Nature Veal

	Sm.	Lg.
Francais (Lightly Floured and Sauteed Veal Cutlet with a Lemon Wine Sauce)	\$90.00	\$150.00
Marsala (Veal Scaloppini with Shallot, Mushroom and Marsala Wine)	\$90.00	\$150.00
Bruchetta (Lightly Breaded and Grilled Veal Cutlets Topped with Bruschetta Tomatoes)	\$90.00	\$150.00
Saltimbocca Sauteed in a marsala brown sauce topped w/prosciutto and fresh mozzarella over fresh spinach	\$90.00	\$150.00
Pizzaiolla w/mushrooms, onions and peppers in a light tomato sauce w/a touch of gravy	\$90.00	\$150.00
Sorrentino w/eggplant, Prosciutto, and fresh mozzarella in a brown sauce with a touch of tomato sauce	\$90.00	\$150.00
Capriciosa breaded and fried golden brown w/Arugula, tomatoes and Red onions with Balsamic Vinaigrette	\$90.00	\$150.00
Romano sauteed with onions, artichoke hearts, fresh tomatoes, pancetta in a white wine butter sauce	\$90.00	\$150.00
Capresse sauteed in a white wine butter sauce topped with fresh tomatoes, basil & fresh mozzarella	\$90.00	\$150.00
Primavera sauteed with mixed veggies in a lite tomato sauce with a touch of brown gravy	\$90.00	\$150.00
Portobello sauteed with onions, cherry wine, brown gravy with a touch of cream	\$90.00	\$150.00
Floretine sauteed with garlic & butter in a lite marinara sauce topped with spinach and provolone cheese	\$90.00	\$150.00
Scarpariello with sausage, sweet peppers, garlic, lemon & butter with a touch of brown gravy	\$90.00	\$150.00
Spiedini stuffed with prociutto, provolone and bread crumbs served in a lite marinara sauce	\$90.00	\$150.00

Pork

	Sm.	Lg.
Sausage & Broccoli Rabb	\$80.00	\$120.00
Sausage & Pepper	\$70.00	\$100.00

Beef

	Sm.	Lg.
Meatballs with Sauce	\$50.00	\$75.00
Skirt Steak w/Broccoli Rabe	\$90.00	\$150.00
Skirt Steak Alla Classica topped with sauteed cherry peppers and onion	\$90.00	\$150.00
Skirt Steak Pizzaiolla w/mushrooms, onions and peppers in a light tomato sauce w/a touch of gravy	\$90.00	\$150.00

Party Heroes & Focaccia

The Classic Cold Hero (Ham, Geonno, Salami, Procutto Di Parma, Fresh Mozzarella, Olive Oil and Vineger)	\$20.00 Per Ft
The Classic Chicken Hero (Lightly Breaded Grilled Chicken with Fresh Mozzarella, Roasted Peppers and Balsamic Vinaigrette)	\$21.00 Per Ft
The Classic Cutlet Hero (Fried Chicken Cutlet with Lettuce, Tomato and American Cheese)	\$21.00 Per Ft

Salads

	Sm.	Lg.
House Salad (Romaine Lettuce, Tomato, Cucumber, Olives, Onions and Choice of Dressing) (Add Grilled Chicken)	\$30.00	\$40.00
Ceaser Salad (Romaine, Peccorino, Ceaser and Croutons) (Add Grilled Chicken)	\$50.00	\$70.00
Classica Salad mixed green w/roasted peppers, olives, croutons, onions & shaved romano	\$30.00	\$40.00
Baby Arugula Salad Baby arugula, fresh mozzarella, tomato, red onion, roasted peppers and prosciutto	\$55.00	\$70.00
Mescaline Fruits & Nuts Salad	\$50.00	\$80.00
Grilled Calamari Salad Mixed greens, red onions and tomatoes in a lemon vinaigrette dressing	\$60.00	\$90.00
Baby Spinach Salad Baby spinach, mushrooms, artichoke hearts, red onions and pancetta	\$45.00	\$60.00
Grilled Portabella Salad Mixed greens, red onions & fresh mozzarella in a balsamic vinagrette	\$50.00	\$80.00

Pasta

	Sm.	Lg.
Spaghetti w. Broccoli, Garlic & Oil	\$60.00	\$85.00
Cavatelli Bolognese	\$60.00	\$95.00
Fresh Cavatelli in Meat Sauce with a touch of Cream		
Penne Alla Vodka	\$60.00	\$95.00
Pasta Primavera	\$60.00	\$95.00
Fresh Sauteed Vegetables in a Cream Sauce		
Pasta Carbonara	\$60.00	\$95.00
with Prosciutto, Peas and Onion		
Classic Tortellini	\$65.00	\$110.00
with Alfredo, Peas and Ham		
Orrechiette Broccoli Rabe & Sausage	\$65.00	\$110.00
crumbled sausage, broccoli rabe and fresh garlic		
Fettucini Alfredo	\$60.00	\$95.00
Baked Lasagna	\$60.00	\$95.00
Baked Stuffed Shells	\$60.00	\$95.00
Baked Ravioli	\$60.00	\$95.00
Baked Moncotti	\$60.00	\$95.00
Lobster Ravioli	\$65.00	\$110.00
(Served with Vodka Sauce)		
Spinach Ravioli	\$60.00	\$95.00
in a creamy pesto sauce		
Linguini al Fresco	\$60.00	\$95.00
fresh garlic, plum tomato, and basil		
Pasta w. Broccoli & Sauteed Chicken	\$60.00	\$95.00
Linguini w/ Clam Sauce	\$65.00	\$110.00
Red or White with fresh chopped clams		
Rigatoni Siciliano	\$60.00	\$90.00
tomato sauce, with eggplant, basil, fresh mozzarella, and ricotta salata		
Gnocchi Alla Ponte Vecchio	\$65.00	\$110.00
Homemade Gnocchi with prosciutto, onions, green peas in pink sauce		
Pasta Pescatore	\$85.00	\$135.00
shrimp, clams, mussels, calamari, in a spicy marinara sauce		
Whole Wheat Spaghetti	\$65.00	\$95.00
with grilled veggie & grilled shrimp sauteed with garlic and oil		
Baked Ziti	\$60.00	\$90.00
Whole Wheat Rigatoni	\$60.00	\$90.00
frsh baby spinach, sauteed chicken and tomatoes in a garlic oil sauce		
Spaghetti with Calamari	\$65.00	\$100.00
sauteed artichoke hearts, onions & olives in a lite marinara sauce		
Penne with Escarole & Sausage	\$60.00	\$90.00
with white cannellini bean and garlic & oil		

Chicken

	Sm.	Lg.
Marsala	\$80.00	\$120.00
sauteed with mushrooms in a wine sauce		
Francese	\$80.00	\$120.00
sauteed in a lemon and butter sauce		
Sorrentino	\$80.00	\$120.00
w/eggplant, Prosciutto, and fresh mozzarella in a brown sauce with a touch of tomato sauce		
Grilled Chicken with Vegetables	\$80.00	\$120.00
Marinated Grilled Chicken with Grilled Vegetables		
Scarpariello	\$80.00	\$120.00
sauteed in a garlic lemon white wine and butter sauce with a touch of brown gravy		
Chicken Parmigiana	\$80.00	\$120.00
Chicken Bruschetta	\$80.00	\$120.00
Lightly Breaded Grilled Cutlets Topped with Bruschetta tomatoes and fresh mozzarella		
Saltimbocca	\$80.00	\$120.00
Sauteed in a marsala brown sauce topped w/prosciutto and fresh mozzarella over fresh spinach		
Pizzaiolla	\$80.00	\$120.00
w/mushrooms, onions and peppers in a light tomato sauce w/a touch of gravy		
Capriciosa	\$80.00	\$120.00
breaded and fried golden brown w/Arugula, tomatoes and Red onions with Balsamic Vinaigrette		
Romano	\$80.00	\$120.00
sauteed with onions, artichoke hearts, fresh tomatoes, pancetta in a white wine butter sauce		
Caprese	\$80.00	\$120.00
sauteed in a white wine butter sauce topped with fresh tomatoes, basil & fresh mozzarella		
Primavera	\$80.00	\$120.00
sauteed with mixed veggies in a lite tomato sauce with a touch of brown gravy		
Grilled Chicken w/Broccoli Rabe	\$80.00	\$120.00
grilled chicken breast over broccoli rabe sauteed in garlic and oil		
Chicken Caciore	\$80.00	\$120.00
sauteed with mushrooms, onions and prosciutto in a light tomato sauce with a touch of brown gravy		
Grilled Lemon Chicken	\$80.00	\$120.00
over sauteed spinach		
Portobello	\$80.00	\$120.00
sauteed with onions, cherry wine, brown gravy with a touch of cream		
Floretine	\$80.00	\$120.00
sauteed with garlic & butter in a lite marinara sauce topped with spinach and provolone cheese		
Scarpariello	\$80.00	\$120.00
with sausage, sweet peppers, garlic, lemon & butter with a touch of brown gravy		
Spiedini	\$80.00	\$130.00
natural milk fed veal stuffed with ham and provolone cheese, lightly breaded & grilled		

All Entrees Prepared Fresh to Order
 Small Entrees Feed 6 to 8 People
 Large Entrees Feed 10 to 12 People
 Per Person Packages Available