

- 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](http://www.pizzaclassicany.com)

## Hot & Cold Appetizers

	Sm.	Lg.
<i>Bruschetta Platter</i> <i>(Toasted Bread Served with Chopped Plum Tomato, Olive Oil and Basil)</i>		\$60.00
<i>Fresh Mozzarella Platter</i> <i>(Fresh Mozzarella, Ripe Tomatoes Basil and Roasted Peppers)</i>		\$80.00
<i>Baked Clams Oreganata</i>	\$65.00	\$100.00
<i>Arancini (1/2 Size) (25 Pcs)</i> <i>(Rice, Mozzarella, Chop Meat and Peas)</i>		\$70.00
<i>Fried Calamari</i> <i>(Served with Lemons and Tomato Sauce)</i>	\$75.00	\$110.00
<i>Fried Chicken Fingers</i> <i>(Served with BBQ and Honey Mustard)</i>	\$65.00	\$100.00
<i>Fried Mozzarella Sticks</i> <i>(Served with Tomato Sauce)</i>	\$65.00	\$95.00
<i>Fried Zucchini</i>	\$60.00	\$100.00
<i>Spicy Buffalo Wings</i>	\$65.00	\$110.00
<i>Cold Seafood Salad</i>	\$90.00	\$145.00
<i>Mussels Marinara</i> <i>fra diavolo or with garlic and oil</i>	\$65.00	\$110.00
<i>Cold Antipasta Platter</i> <i>Olive, Marinated Artichokes, Dry Sausage, Olives, Roasted Peppers and Blends of Cheeses</i>		\$100.00

*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>	\$50.00	\$70.00
<i>Sauteed Spinach</i>	\$50.00	\$70.00
<i>Stuffed Mushrooms (25Pcs)</i>		\$60.00
<i>Grilled Vegetables</i> <i>Marinated in Balsamic Dressing</i>	\$55.00	\$90.00
<i>Potato Croquettes</i>	\$50.00	\$90.00
<i>Eggplant Roltini</i> <i>thinly sliced eggplant rolled w/fresh ricotta, topped w/tomato sauce &amp; romano cheese</i>	\$70.00	\$100.00
<i>Eggplant Parmigiana</i>	\$70.00	\$100.00
<i>Sauteed Broccoli Rabe</i>	\$55.00	\$100.00

## Seafood

	Sm.	Lg.
<i>Seafood Fra Diavolo</i> <i>clams, mussels, shrimp &amp; calamari</i>	\$95.00	\$160.00
<i>Shrimp Fra Diavolo</i> <i>jumbo shrimp sauteed in garlic and oil in a thick marinara sauce</i>	\$95.00	\$160.00
<i>Shrimp Parmigian</i>	\$95.00	\$160.00
<i>Shrimp Scampi</i> <i>jumbo shrimp sauteed in a garlic and oil, butter, lemon and wine</i>	\$95.00	\$160.00
<i>Shrimp Oreganata</i> <i>jumbo shrimp baked with breadcrumbs, butter, wine, lemon, garlic and olive oil</i>	\$95.00	\$160.00
<i>Filet of Sole Francese</i> <i>sauteed in a lemon, wine and butter sauce</i>	\$100.00	\$160.00
<i>Pan Seared Salmon</i> <i>pan seared in a wild mushroom sauce with a touch of white truffle oil</i>	\$100.00	\$170.00
<i>Filet of Sole Livornese</i> <i>sauteed with olives, onions and capers in a light tomato sauce</i>	\$100.00	\$160.00
<i>Salmon Maricchiara</i> <i>w/sauteed onions, clams, mussels in a light tomato sauce</i>	\$105.00	\$170.00
<i>Filet of Sole Oreganata</i> <i>baked with breadcrumbs, butter, wine, lemon, garlic and olive oil</i>	\$100.00	\$160.00
<i>Salmon Livornese</i> <i>sauteed with olives, onions and capers in a light tomato sauce</i>	\$105.00	\$170.00
<i>Salmon Oreganata</i> <i>baked with breadcrumbs, butter, wine, lemon, garlic and olive oil</i>	\$105.00	\$170.00
<i>Stuffed Shrimp</i> <i>stuffed with crab meat in a garlic lemon butter sauce</i>	\$100.00	\$160.00

## Veal

Nature Veal

	Sm.	Lg.
<b>Francais</b> (Lightly Floured and Sauteed Veal Cutlet with a Lemon Wine Sauce)	\$95.00	\$160.00
<b>Marsala</b> (Veal Scalopinni with Shallot, Mushroom and Marsala Wine)	\$95.00	\$160.00
<b>Bruchetta</b> (Lightly Breaded and Grilled Veal Cutlets Topped with Bruschetta Tomatoes)	\$95.00	\$160.00
<b>Saltimbocca</b> Sauteed in a marsala brown sauce topped w/prosciutto and fresh mozzarella over fresh spinach	\$95.00	\$160.00
<b>Pizzaiolla</b> w/mushrooms, onions and peppers in a light tomato sauce w/a touch of gravy	\$95.00	\$160.00
<b>Sorentino</b> w/eggplant, Prosciutto, and fresh mozzarella in a brown sauce with a touch of tomato sauce	\$95.00	\$160.00
<b>Capriciosa</b> breaded and fried golden brown w/Arugula, tomatoes and Red onions with Balsamic Vinaigrette	\$95.00	\$160.00
<b>Romano</b> sauteed with onions, artichoke hearts, fresh tomatoes, pancetta in a white wine butter sauce	\$95.00	\$160.00
<b>Capresse</b> sauteed in a white wine butter sauce topped with fresh tomatoes, basil & fresh mozzarella	\$95.00	\$160.00
<b>Primavera</b> sauteed with mixed veggies in a lite tomato sauce with a touch of brown gravy	\$95.00	\$160.00
<b>Portobello</b> sauteed with onions, cherry wine, brown gravy with a touch of cream	\$95.00	\$160.00
<b>Floretine</b> sauteed with garlic & butter in a lite marinara sauce topped with spinach and provolone cheese	\$95.00	\$160.00
<b>Scarpariello</b> with sausage, sweet peppers, garlic, lemon & butter with a touch of brown gravy	\$95.00	\$160.00
<b>Spiedini</b> stuffed with prociutto, provolone and bread crumbs served in a lite marinara sauce	\$95.00	\$60.00

## Pork

	Sm.	Lg.
<b>Sausage &amp; Broccoli Rabb</b>	\$85.00	\$130.00
<b>Sausage &amp; Pepper</b>	\$75.00	\$110.00

## Beef

	Sm.	Lg.
<b>Meathalls with Sauce</b>	\$55.00	\$85.00
<b>Skirt Steak w/Broccoli Rabe</b>	\$95.00	\$160.00
<b>Skirt Steak Alla Classica</b> topped with sauteed cherry peppers and onion	\$95.00	\$160.00
<b>Skirt Steak Pizzaiolla</b> w/mushrooms, onions and peppers in a light tomato sauce w/a touch of gravy	\$95.00	\$160.00

## Party Heroes & Focaccia

<b>The Classic Cold Hero</b> (Ham, Geonoa, Salami, Procutto Di Parma, Fresh Mozzarella, Olive Oil and Vineger)	\$22.00 Per Ft
<b>The Classic Chicken Hero</b> (Lightly Breaded Grilled Chicken with Fresh Mozzarella, Roasted Peppers and Balsamic Vinaigrette)	\$25.00 Per Ft
<b>The Classic Cutlet Hero</b> (Fried Chicken Cutlet with Lettuce, Tomato and American Cheese)	\$25.00 Per Ft

## Salads

	Sm.	Lg.
<b>House Salad</b> (Romaine Lettuce, Tomato, Cucumber, Olives, Onions and Choice of Dressing) (Add Grilled Chicken)	\$35.00	\$50.00
<b>Caesar Salad</b> (Romaine, Peccorino, Caesar and Croutons) (Add Grilled Chicken)	\$55.00	\$80.00
<b>Classica Salad</b> mixed green w/roasted peppers, olives, croutons, onions & shaved romano	\$35.00	\$50.00
<b>Baby Arugula Salad</b> Baby arugula, fresh mozzarella, tomato, red onion, roasted peppers and prosciutto	\$60.00	\$80.00
<b>Mescaline Fruits &amp; Nuts Salad</b>	\$55.00	\$90.00
<b>Grilled Calamari Salad</b> Mixed greens, red onions and tomatoes in a lemon vinaigrette dressing	\$40.00	\$60.00
<b>Baby Spinach Salad</b> Baby spinach, mushrooms, artichoke hearts, red onions and pancetta	\$50.00	\$70.00
<b>Grilled Portabella Salad</b> Mixed greens, red onions & fresh mozzarella in a balsamic vinagrette	\$55.00	\$90.00

## Pasta

	Sm.	Lg.
Spaghetti w. Broccoli, Garlic & Oil	\$65.00	\$95.00
Cavatelli Bolognese <i>Fresh Cavatelli in Meat Sauce with a touch of Cream</i>	\$65.00	\$105.00
Penne Alla Vodka	\$65.00	\$105.00
Pasta Primavera <i>Fresh Sauteed Vegetables in a Cream Sauce</i>	\$65.00	\$105.00
Pasta Carbonara <i>with Prosciutto, Peas and Onion</i>	\$65.00	\$105.00
Classic Tortellini <i>with Alfredo, Peas and Ham</i>	\$70.00	\$120.00
Orrechiette Broccoli Rabe & Sausage <i>crumbled sausage, broccoli rabe and fresh garlic</i>	\$70.00	\$120.00
Fettucini Alfredo	\$65.00	\$105.00
Baked Lasagna	\$65.00	\$105.00
Baked Stuffed Shells	\$65.00	\$105.00
Baked Ravioli	\$65.00	\$105.00
Baked Moncotti	\$65.00	\$105.00
Lobster Ravioli <i>(Served with Vodka Sauce)</i>	\$70.00	\$120.00
Spinach Ravioli <i>in a creamy pesto sauce</i>	\$65.00	\$105.00
Linguini al Fresco <i>fresh garlic, plum tomato, and basil</i>	\$65.00	\$105.00
Pasta w. Broccoli & Sauteed Chicken	\$65.00	\$105.00
Linguini w/ Clam Sauce <i>Red or White with fresh chopped clams</i>	\$70.00	\$120.00
Rigatoni Siciliano <i>tomato sauce, with eggplant, basil, fresh mozzarella, and ricotta salata</i>	\$65.00	\$100.00
Gnocchi Alla Ponte Vecchio <i>Homemade Gnocchi with prosciutto, onions, green peas in pink sauce</i>	\$70.00	\$120.00
Pasta Pescatore <i>shrimp, clams, mussels, calamari, in a spicy marinara sauce</i>	\$90.00	\$145.00
Whole Wheat Spaghetti <i>with grilled veggie &amp; grilled shrimp sauteed with garlic and oil</i>	\$70.00	\$105.00
Baked Ziti	\$65.00	\$100.00
Whole Wheat Rigatoni <i>frsh baby spinach, sauteed chicken and tomatoes in a garlic oil sauce</i>	\$65.00	\$100.00
Spaghetti with Calamari <i>sauteed artichoke hearts, onions &amp; olives in a lite marinara sauce</i>	\$70.00	\$110.00
Penne with Escarole & Sausage <i>with white cannellini bean and garlic &amp; oil</i>	\$65.00	\$100.00

## Chicken

	Sm.	Lg.
Marsala <i>sauteed with mushrooms in a wine sauce</i>	\$85.00	\$130.00
Francese <i>sauteed in a lemon and butter sauce</i>	\$85.00	\$130.00
Sorrentino <i>w/eggplant, Prosciutto, and fresh mozzarella in a brown sauce with a touch of tomato sauce</i>	\$85.00	\$130.00
Grilled Chicken with Vegetables <i>Marinated Grilled Chicken with Grilled Vegetables</i>	\$85.00	\$130.00
Scarpariello <i>sauteed in a garlic lemon white wine and butter sauce with a touch of brown gravy</i>	\$85.00	\$130.00
Chicken Parmigiana	\$85.00	\$130.00
Chicken Bruschetta <i>Lightly Breaded Grilled Cutlets Topped with Bruschetta tomatoes and fresh mozzarella</i>	\$85.00	\$130.00
Saltimbocca <i>Sauteed in a marsala brown sauce topped w/prosciutto and fresh mozzarella over fresh spinach</i>	\$85.00	\$130.00
Pizzaiolla <i>w/mushrooms, onions and peppers in a light tomato sauce w/a touch of gravy</i>	\$85.00	\$130.00
Capriciosa <i>breaded and fried golden brown w/Arugula, tomatoes and Red onions with Balsamic Vinaigrette</i>	\$85.00	\$130.00
Romano <i>sauteed with onions, artichoke hearts, fresh tomatoes, pancetta in a white wine butter sauce</i>	\$85.00	\$130.00
Caprese <i>sauteed in a white wine butter sauce topped with fresh tomatoes, basil &amp; fresh mozzarella</i>	\$85.00	\$130.00
Primavera <i>sauteed with mixed veggies in a lite tomato sauce with a touch of brown gravy</i>	\$85.00	\$130.00
Grilled Chicken w/Broccoli Rabe <i>grilled chicken breast over broccoli rabe sauteed in garlic and oil</i>	\$85.00	\$130.00
Chicken Caciorette <i>sauteed with mushrooms, onions and prosciutto in a light tomato sauce with a touch of brown gravy</i>	\$85.00	\$130.00
Grilled Lemon Chicken <i>over sauteed spinach</i>	\$85.00	\$130.00
Portobello <i>sauteed with onions, cherry wine, brown gravy with a touch of cream</i>	\$85.00	\$130.00
Floretine <i>sauteed with garlic &amp; butter in a lite marinara sauce topped with spinach and provolone cheese</i>	\$85.00	\$130.00
Scarpariello <i>with sausage, sweet peppers, garlic, lemon &amp; butter with a touch of brown gravy</i>	\$85.00	\$130.00
Spiedini <i>natural milk fed veal stuffed with ham and provolone cheese, lightly breaded &amp; grilled</i>	\$85.00	\$140.00

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