

- 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>		\$60.00
<i>(Toasted Bread Served with Chopped Plum Tomato, Olive Oil and Basil)</i>		
<i>Fresh Mozzarella Platter</i>		\$80.00
<i>(Fresh Mozzarella, Ripe Tomatoes Basil and Roasted Peppers)</i>		
<i>Baked Clams Oreganata</i>	\$65.00	\$100.00
<i>Arancini (1/2 Size) (25 Pcs)</i>		\$75.00
<i>(Rice, Mozzarella, Chop Meat and Peas)</i>		
<i>Fried Calamari</i>	\$75.00	\$110.00
<i>(Served with Lemons and Tomato Sauce)</i>		
<i>Fried Chicken Fingers</i>	\$65.00	\$100.00
<i>(Served with BBQ and Honey Mustard)</i>		
<i>Fried Mozzarella Sticks</i>	\$65.00	\$95.00
<i>(Served with Tomato Sauce)</i>		
<i>Fried Zucchini</i>	\$60.00	\$100.00
<i>Spicy Buffalo Wings</i>	\$75.00	\$110.00
<i>Cold Seafood Salad</i>	\$90.00	\$145.00
<i>Mussels Marinara</i>	\$65.00	\$110.00
<i>fra diavolo or with garlic and oil</i>		
<i>Cold Antipasta Platter</i>		\$100.00
<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>	\$50.00	\$70.00
<i>Sauteed Spinach</i>	\$50.00	\$70.00
<i>Stuffed Mushrooms (25Pcs)</i>		\$60.00
<i>Grilled Vegetables</i>	\$55.00	\$90.00
<i>Marinated in Balsamic Dressing</i>		
<i>Potato Croquettes</i>	\$50.00	\$90.00
<i>Eggplant Roltini</i>	\$70.00	\$100.00
<i>thinly sliced eggplant rolled w/fresh ricotta, topped w/tomato sauce & romano cheese</i>		
<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>	\$95.00	\$160.00
<i>clams, mussels, shrimp & calamari</i>		
<i>Shrimp Fra Diavolo</i>	\$95.00	\$160.00
<i>jumbo shrimp sauteed in garlic and oil in a thick marinara sauce</i>		
<i>Shrimp Parmigian</i>	\$95.00	\$160.00
<i>Shrimp Scampi</i>	\$95.00	\$160.00
<i>jumbo shrimp sauteed in a garlic and oil, butter, lemon and wine</i>		
<i>Shrimp Oreganata</i>	\$95.00	\$160.00
<i>jumbo shrimp baked with breadcrumbs, butter, wine, lemon, garlic and olive oil</i>		
<i>Filet of Sole Francese</i>	\$100.00	\$160.00
<i>sauteed in a lemon, wine and butter sauce</i>		
<i>Pan Seared Salmon</i>	\$100.00	\$170.00
<i>pan seared in a wild mushroom sauce with a touch of white truffle oil</i>		
<i>Filet of Sole Livornese</i>	\$100.00	\$160.00
<i>sauteed with olives, onions and capers in a light tomato sauce</i>		
<i>Salmon Maricchiara</i>	\$105.00	\$170.00
<i>w/sauteed onions, clams, mussels in a light tomato sauce</i>		
<i>Filet of Sole Oreganata</i>	\$100.00	\$160.00
<i>baked with breadcrumbs, butter, wine, lemon, garlic and olive oil</i>		
<i>Salmon Livornese</i>	\$105.00	\$170.00
<i>sauteed with olives, onions and capers in a light tomato sauce</i>		
<i>Salmon Oreganata</i>	\$105.00	\$170.00
<i>baked with breadcrumbs, butter, wine, lemon, garlic and olive oil</i>		
<i>Stuffed Shrimp</i>	\$100.00	\$160.00
<i>stuffed with crab meat in a garlic lemon butter sauce</i>		

Veal

Nature Veal

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

Pork

	Sm.	Lg.
Sausage & Broccoli Rabb	\$85.00	\$130.00
Sausage & Pepper	\$75.00	\$110.00

Beef

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

Party Heroes & Focaccia

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

Salads

	Sm.	Lg.
House Salad <i>(Romaine Lettuce, Tomato, Cucumber, Olives, Onions and Choice of Dressing)</i> <i>(Add Grilled Chicken)</i>	\$35.00	\$50.00
Ceaser Salad <i>(Romaine, Peccorino, Ceaser and Croutons)</i> <i>(Add Grilled Chicken)</i>	\$65.00	\$85.00
Classica Salad <i>mixed green w/roasted peppers, olives, croutons, onions & shaved romano</i>	\$35.00	\$50.00
Baby Arugula Salad <i>Baby arugula, fresh mozzarella, tomato, red onion, roasted peppers and prosciutto</i>	\$65.00	\$85.00
Mescaline Fruits & Nuts Salad	\$55.00	\$90.00
Grilled Calamari Salad <i>Mixed greens, red onions and tomatoes in a lemon vinaigrette dressing</i>	\$65.00	\$100.00
Baby Spinach Salad <i>Baby spinach, mushrooms, artichoke hearts, red onions and pancetta</i>	\$50.00	\$70.00
Grilled Portabella Salad <i>Mixed greens, red onions & fresh mozzarella in a balsamic vinagrette</i>	\$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 Spaghettoni <i>with grilled veggie & grilled shrimp sauteed with garlic and oil</i>	\$70.00	\$105.00
Baked Ziti	\$65.00	\$100.00
Whole Wheat Rigatoni <i>fresh baby spinach, sauteed chicken and tomatoes in a garlic oil sauce</i>	\$65.00	\$100.00
Spaghetti with Calamari <i>sauteed artichoke hearts, onions & olives in a lite marinara sauce</i>	\$70.00	\$110.00
Penne with Escarole & Sausage <i>with white cannellini bean and garlic & 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 & 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
Florentine <i>sauteed with garlic & 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 & 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 & 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