

ENTREES

Small Large
(8 - 10 Servings) (12 - 15 Servings)

Beef & Pork

Steak Pizzaiola.....	65.00	115.00
Peppers, onions, and mushroom marinara sauce		
Steak, Mushrooms & Onions.....	65.00	115.00
Served in a brown sauce		
Meatballs.....	45.00	75.00
Sicilian Meatballs.....	55.00	90.00
Made with raisins and pignoli nuts		
Sausage & Peppers.....	55.00	85.00
Served in choice of marinara sauce or garlic and oil		
BBQ Pork Ribs.....	60.00	105.00
Broccoli Rabe & Sausage.....	45.00	85.00
Veal Cutlet Parmigiana.....	60.00	110.00
Crispy and breaded, covered with marinara and melted mozzarella cheese		
Veal & Peppers.....	60.00	110.00
Served in a marinara sauce		
Veal Francese.....	60.00	110.00
Cutlet battered and sautéed in a garlic and lemon butter sauce		
Veal Marsala.....	60.00	110.00
Cutlet braised and served with mushroom in a slow cooked brown marsala wine sauce		
Veal Rollatini.....	60.00	110.00
Stuffed with prosciutto, roasted peppers and mozzarella in a light marsala mushroom sauce		
Veal Milanese.....	60.00	110.00
Breaded cutlet topped with arugula, grape tomatoes, red onions, olive oil and lemon		
Veal Piccata.....	60.00	110.00
In a capers lemon butter sauce		

Eggplant

Eggplant Rollatini.....	55.00	85.00
Breaded eggplant rolled with seasoned ricotta and mozzarella cheese and baked to perfection		
Eggplant Parmigiana.....	48.00	80.00
Breaded round eggplant covered with marinara and melted mozzarella cheese		

BAKED ROLLS

Choice of: PEPPERONI, MOZZARELLA, MEATBALL, SAUSAGE, SPINACH, PEPPERS & ONIONS, CHICKEN PARMIGIANA, GRILLED CHICKEN, BROCCOLI

Medium.....	35.00
Large.....	60.00

If you don't see it on the menu – Just ask!
We can make any dish you require.

WRAPS, PANINI OR SANDWICH PLATTERS

SERVED ON ROUND PLATTERS, INDIVIDUAL OR ASSORTED PLATTERS
ALL PLATTERS COME WITH HOUSE SALAD

These are just a few of our Specialty Paninis.
Please feel free to choose or modify to your liking.
See our regular menu for more options.

- Turkey Artichoke
Caramelized onions and artichoke spread
- Grilled Portobello
Fresh mozzarella cheese and sun-dried tomatoes
- Grilled or Crispy Chicken
Roasted peppers and fresh mozzarella cheese
- Grilled or Crispy Chicken Chipotle
Bacon, avocado lettuce tomato and Swiss cheese
- Grilled or Crispy Chicken
Broccoli rabe and fresh mozzarella
- Chicken Cutlet Parmigiana
- Grilled or Crispy Eggplant
Fresh mozzarella & roasted peppers
- Prosciutto
Fresh mozzarella & roasted peppers
- Mild or Spicy BBQ Steak
Crispy homemade onion rings and provolone cheese
- Grilled or Crispy Chicken
Pesto and goat cheese

Choice of:

Focaccia Bread (Homemade) • Whole Wheat (Brick Oven)
White Brick Oven Bread • Plain Wrap • Whole Wheat Wrap

16” Tray (Feeds 10 people).....	95.00
18” Tray (Feeds 15 people).....	120.00

PARTY 3', 4' & 6' HEROS

Brick Oven Bread

Grilled or Fried Chicken.....	20.00 per ft.
Italian or American.....	18.00 per ft.
Grilled Vegetables.....	18.00 per ft.

ALL HEROS COME WITH HOUSE SALAD & GARLIC KNOTS

We can add assorted cheeses, vegetables, our own roasted peppers, condiments, etc. – Ask to create your own!

20% deposit required on all orders. Additional refundable deposit required on wire racks and water trays.

Prices do not include sales tax. All prices subject to change. Revised 3/16

PANINI GRILL

Trattoria ♦ Pizzeria ♦ Bar



538 Forest Avenue
Staten Island, NY 10310

718-981-2999

Catering Menu

Hours: Mon – Thur: 11am till 10pm • Fri & Sat: 11am till 11pm • Sun: 10am till 9pm

We Deliver to all 5 Boroughs and NJ!
(minimum order required)

Under New Ownership
Family Owned and Operated



WE WELCOME & DISCOUNT ALL CORPORATE ACCOUNTS

APPETIZERS & VEGETABLES

	Small (8 - 10 Servings)	Large (12 - 15 Servings)
Buffalo Wings	45.00	70.00
Chicken Tenders	45.00	70.00
Mozzarella Sticks	40.00	60.00
Rice Balls	45.00	70.00
Stuffed with green peas, ground beef and mozzarella cheese		
Potato Croquettes	40.00	70.00
Stuffed Mushrooms	45.00	75.00
Portobello Mushroom	50.00	75.00
Goat cheese and roasted peppers		
Fried Ravioli	48.00	75.00
Mozzarella Carozza	45.00	75.00
Cold Antipasto Platter	50.00	90.00
Stuffed Artichoke Bottoms	50.00	85.00
Broccoli Rabe	45.00	75.00
Mixed Vegetables	35.00	60.00
Broccoli in Garlic & Oil	38.00	60.00
Nachos Italiano	45.00	75.00
Brushetta	40.00	65.00
Shrimp Cocktail	65.00	105.00
Crab Sticks	45.00	75.00
Seafood Salad	65.00	105.00

SALADS

Dressings: Italian, Balsamic, Ranch, Blue Cheese, Raspberry Vinaigrette, Caesar, Honey Mustard, Russian, Oil & Vinegar

	Small (8 - 10 Servings)	Large (12 - 15 Servings)
Capri	40.00	60.00
Fresh tomato salad with fresh mozzarella roasted peppers, red onions and basil infused vinaigrette		
Tuscany	40.00	70.00
Mixed field greens, goat cheese, walnuts and cherry tomatoes with homemade creamy balsamic dressing		
Positano	40.00	65.00
Arugula, roasted peppers, red onions, asiago cheese, mozzarella cheese, cherry tomatoes with our homemade creamy balsamic		
Sorrento	40.00	65.00
Mixed field green, sliced fresh pears, caramelized pecans, dried cranberries, drizzled with pear-infused vinegar and extra virgin olive oil		
Milano	40.00	65.00
Mixed field green, caramelized walnuts, cherry tomatoes, topped with warm fried goat cheese medallions drizzled with raspberry vinaigrette		
Romano	40.00	65.00
Romaine lettuce topped with croutons and fresh shaved Parmesan cheese topped with Cesar dressing		
Asian	40.00	65.00
Romaine lettuce, cilantro, sliced almonds, crispy wontons, green onions, sesame seeds, carrots with oriental dressing		
Insalata di Casa (House Salad)	35.00	50.00
Iceberg lettuce, red onions, roasted peppers, cherry tomatoes, olives with homemade creamy balsamic dressing		
String Beans & Potato	40.00	60.00
Sauteed in garlic and oil		
Fresh Mozzarella & Tomatoes	40.00	75.00
Fresh mozzarella & tomatoes topped with fresh basil		

ADD GRILLED CHICKEN OR CRISPY CHICKEN CUTLET

10.00 HALF TRAY – 15.00 FULL TRAY

PASTA

	Small (8 - 10 Servings)	Large (12 - 15 Servings)
Stuffed Shells	45.00	80.00
Stuffed with ricotta cheese and grated parmigiana in a tomato sauce and topped with mozzarella cheese		
Ravioli	50.00	80.00
Cheese filled pasta in a hearty tomato or vodka sauce		
Baked Ziti	45.00	75.00
With fresh mozzarella and marinara sauce		
Lasagna	50.00	85.00
Rigatoni Bolognese	45.00	80.00
A robust meat sauce		
Rigatoni di Broccoli Rabe & Sausage	50.00	85.00
Linguini de Vongole	55.00	95.00
Clams with your choice of a garlic white wine sauce or marinara sauce		
Pasta Broccoli	45.00	70.00
Sauteed in garlic and oil		
Capellini Primavera	45.00	80.00
Assorted vegetables in a delicate white wine sauce, marinara sauce or cream sauce		
Linguini in Garlic & Oil	40.00	65.00
Pasta in garlic & oil		
Penne Vodka	45.00	75.00
A light pink cream sauce		
Fettuccini Alfredo	45.00	75.00
A creamy white sauce		
Penne Filetto di Pomodoro	45.00	75.00
A chunky plum tomato sauce with onions and diced prosciutto		
Gnocchi al Pesto	50.00	85.00
Fresh potato pasta combined with Pignoli nuts, extra virgin olive oil and fresh basil		
Penne Rustica	50.00	85.00
Chicken, artichoke hearts, roasted red peppers and sun-dried tomatoes		
Penne Melanzane	45.00	75.00
A creamy pink sauce with diced eggplant		
Penne Demonte	65.00	105.00
Shrimp, arugula an fresh plum tomatoes blended in a white wine sauce		
Lobster Ravioli	60.00	105.00
Capellini Pomodoro	40.00	65.00
Tortellini	45.00	75.00
Cheese filled pasta in the sauce of your choice.		
Sacchehtini	65.00	115.00
Pasta purses filled with four cheeses and pear served in a lobster cream sauce.		



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	Small (8 - 10 Servings)	Large (12 - 15 Servings)
<i>Chicken</i>		
Parmigiana	50.00	90.00
Crispy and breaded, covered with marinara and melted mozzarella cheese		
Piccata	50.00	90.00
Garlic white wine sauce with capers		
Marsala	50.00	90.00
Cutlet braised and served with mushroom in a slow cooked brown marsala wine sauce		
Rollatini	50.00	95.00
Stuffed with prosciutto, roasted peppers and mozzarella in a light marsala wine sauce		
Cacciatore	50.00	95.00
Boneless chicken, sausage, potatoes, tomatoes in a cherry pepper marinara sauce		
Sorrentino	50.00	95.00
Topped with prosciutto, eggplant and mozzarella cheese		
Cordon Blue	50.00	95.00
Breaded, wrapped in prosciutto topped with provolone cheese		
Francese	50.00	90.00
Battered and sautéed in a garlic and lemon butter sauce		
<i>Seafood</i>		
Fresh Grilled Salmon	Market Price	
Fried Shrimp	60.00	120.00
Breaded and fried served with marinara sauce		
Fried Calamari	55.00	95.00
Crispy calamari with fresh marinara sauce		
Fried Filet of Sole	60.00	115.00
Filet of Sole Oreganata	60.00	120.00
Topped with bread crumbs and sautéed in a garlic and lemon butter sauce		
Baked Clams	45.00	80.00
Topped with seasoned bread crumbs		
Shrimp Francese	60.00	120.00
Battered and sautéed in a garlic and lemon butter sauce		
Shrimp Oreganata	60.00	120.00
Grilled shrimp topped with toasted bread crumbs, garlic and oil and white wine sauce		
Zuppa di Mussels red or white	55.00	95.00
Zuppa di Clams red or white	55.00	95.00
Shrimp & Broccoli Penne	60.00	105.00
Shrimp Scampi	60.00	120.00
Grilled shrimp sautéed in garlic butter, olive oil sauce		
Coconut Shrimp	60.00	120.00
Battered shrimp with Asian dressing		