

"LA CUCINA APERTA"

(OPEN KITCHEN)

"LA CUCINA APERTA introduces recipes and old world traditions brought from our family to yours"

"MANGIA TUTTI AND STATTI ZITTO"

All Served Family Style

\$69 Per Person (available for a party of 10 or more)

Includes all of the following –

Antipasto

Baked Clams, Fried Calamari, Eggplant Rollatini,
Zuppa di Cozze (In a Marinara Sauce)

Our Famous Brooklyn Pizza, Homemade Burrata Salad,
Eggplant Tower

Pasta

Four Cheese and Pear Sacchettini Pasta
Served in a lobster cream sauce

Rigatoni Filetto di Pomodoro

Entrées

Flank Steak cooked in a Jack Daniels sauce,
Boneless Chicken Cacciatore

Cooked with sausage, potatoes and onions in a marinara sauce

Grilled Salmon Drizzled with Balsamic Glaze
Salmon served over risotto

Beverages

Wine, Domestic Beer and Sangria

Coffee, Tea and House Dessert!

Sales tax not included, 20% gratuity will be added to every party.

Extras per person

(Can be added to any package)

Add Shrimp, Salmon or Filet to any entrée – \$12 Per Person

Add Pan-Seared Steak to any package – \$13 Per Person

Wine and Beer – \$8 Per Person

Open Bar – \$15 Per Person

Fruit Platter – \$3 Per Person

Espresso – \$2 Per Person

Cappuccino – \$2.50 Per Person

Gelato Bar – \$250 Flat Fee

Champagne Wall – \$250 Flat Fee

Cacio e Pepe – \$5 Per Person



Party Packages



Authentic Italian Kitchen

538 Forest Avenue
Staten Island, NY 10310

718-981-2999

www.paninigrillsi.com

On and Off Premise Catering

Rosario’s Feast

\$43 Per Person

Antipasto – served family style
Fried calamari, baked clams, eggplant rollatini and assorted meats and cheeses.

Pasta – choice of 1

Alla Vodka
A light pink vodka cream sauce.

Rigatoni Filetto di Pomodoro
Sautéed onions, and prosciutto in a fresh plum tomato sauce.

Cavatelli Pietro
Sausage ragu, sautéed onions and sundried tomatoes in a brandy cream sauce.

Entrée – choice of 1

Pollo Alla Macri
Chicken rollatini stuffed with mozzarella and asparagus, in a mustard cream sauce.

Filet of Sole Oreganata
Topped with toasted bread crumbs in a white wine sauce.

Pork Osso Buco
Served over a creamy risotto.

Pollo Francese
Served in a light lemon butter.

All entrées served with potatoes and veggies
Coffee / Tea included and Nutella pizzette – served family style



Peter’s Feast

\$53 Per Person

Salad – choice of 1
Caesar Salad
Romaine lettuce, topped with croutons and fresh parmesan cheese.
Tuscany Salad
Mixed field greens, goat cheese, tomatoes, walnuts and balsamic vinaigrette dressing.

Antipasto – served family style
Fried calamari, baked clams, eggplant rollatini and assorted meats and cheeses.

Pasta – choice of 2

Alla Vodka – A light pink vodka cream sauce.
Rigatoni Filletto di Pomodoro
Sautéed onions, and prosciutto in a fresh plum tomato sauce.

Orecchiette Broccoli Rabe and Sausage – In garlic and oil.
Sacchettiini – Lobster cream sauce.

Entrée – choice of 1

Pollo Sorrentino
Pan seared chicken topped with prosciutto, eggplant and melted mozzarella with a brown sauce.

Salmon Oreganata
Topped with toasted bread crumbs in a white wine sauce.

Grilled Center Cut Pork Chop
Topped with sautéed spicy cherry peppers and onions served over broccoli rabe in a brown sauce.

Vitello Caprese
Crispy veal topped with arugula, cherry tomatoes and fresh mozzarella.

All entrées served with potatoes and veggies
Coffee / Tea included and Nutella pizzette – served family style



Salvatore’s Feast

\$63 Per Person

Salad – choice of 1
Insalata di Casa (House Salad)
Lettuce, tomatoes, red onions, roasted peppers and olives with balsamic vinaigrette.
Tuscany Salad
Mixed field greens, goat cheese, tomatoes, walnuts and balsamic vinaigrette dressing.

Antipasto – served family style
Fried calamari, baked clams, eggplant rollatini, Nonna pizzette, panzerotti and assorted meats and cheeses

Pasta – choice of 2

Risotto a Crema di Funghi
In a creamy mushroom sauce.

Paccheri Burrantini
Sautéed in a fresh plum tomato and topped with burrata.

Alla Vodka
A light pink vodka cream sauce.

Tortellini Carbonara
Green peas, pancetta, and onions in a creamy Alfredo sauce.

Cavetelli Pietro
Sausage ragu sautéed with onions, and sundried tomatoes in a brandy cream sauce.

Entrée – choice of 1

Veal Chop Valdostana
Prosciutto, spinach and mozzarella in a brown sauce.

Salmon Caprese
Baked salmon topped with pesto and cherry tomatoes.

Shrimp Francese
Egg-battered in a lemon butter sauce.

Pan-Seared Ribeye
Bone-in ribeye cooked to your liking with vegetable and potato.

Pollo Rollatini
Chicken stuffed with prosciutto, roasted peppers and mozzarella in a mushroom marsala wine sauce.

All entrées served with potatoes and veggies
Coffee / Tea included and Nutella pizzette – served family style