

## “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

**\$65 Per Person** *(available for a party of 4 or more)*

Includes all of the following –

#### Antipasto

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

#### Salad

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

#### 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 – \$10 pp

Add Pan-Seared Steak to any package – \$12 pp

Wine and Beer – \$8 pp

Open Bar – \$15 pp

Fruit Platter – \$3 pp

Espresso – \$2 pp

Cappuccino – \$2.50 pp

Two-layer Cake – \$8 pp

Assorted Cookies – \$5 pp



## Party Packages

  
PANINI  
GRILL

TRATTORIA ~ PIZZERIA ~ BAR

538 Forest Avenue  
Staten Island, NY 10310

**718-981-2999**

**On and Off Premise Catering**

Rosario’s Feast

\$38 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 Oregnata  
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

\$48 Per Person

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.  
Sacchettini – Lobster cream sauce.

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.

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

\$58 Per Person

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.

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.

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