



New York
Pizza & Pasta

Party Packages

Primo \$60 per person

Antipasto

Fried calamari, baked clams, eggplant rollatini, and assorted meats & cheeses

Pasta - *choice of one*

Penne Alla Vodka

A light pink vodka sauce

Rigatoni Filetto Pomodoro

Fresh plum tomato sauce

Entree - *guest choice of one*

Chicken Cordon Bleu

Stuffed with ham & mozzarella in a white wine sauce

Signature Salmon

Oreganata style

Eggplant Milanese

Arugula, cherry tomato, red onion, shaved pecorino romano

Chicken Francese

Served in a white wine butter sauce

All entrees served with potatoes & veggies

Coffee/Tea & Soda included and NYPP Tiramisu - served family style - 3hr event,

Minimum 20 guests - Dine in only

Extras (Per Person)

House Wine & Draft Beer - \$20 per person

Open Bar - \$40 per person

Espresso or Cappuccino - \$5 per person

Fruit Platter - \$5 per person

Secondo \$80 per person

Salad - *choice of one*

Caesar Salad

Romaine lettuce topped with croutons, pecorino romano, Caesar dressing

Signature House Salad

Artisan greens, black olives, heirloom tomatoes, cucumber, red onion, white balsamic vinaigrette

Antipasto

Fried calamari, baked clams, eggplant rollatini, and assorted meats & cheeses

Pasta - *choice of one*

Penne Alla Vodka

A light pink vodka sauce

Rigatoni Filetto Pomodoro

Fresh plum tomato sauce

Orecchiette Broccoli Rabe & Sausage

In garlic & oil

Fettuccine Chicken Alfredo

Grilled Chicken, peas, mushrooms in a creamy alfredo sauce

Entrée - *guest choice of one*

Chicken Saltimbocca

Prosciutto, provolone, spinach in a marsala wine sauce

Veal Francese

Served in a white wine butter sauce

Shrimp Oreganata

Baked in a white wine, lemon, & italian breadcrumbs

Eggplant Parmigiana

Baked with marinara & melted mozzarella

All entrées served with potatoes & veggies

Coffee/Tea & Soda included and NYPP Tiramisu - served family style - 3hr event,

Minimum 20 guests - Dine in only

Extras (Per Person)

House Wine & Draft Beer - \$20 per person

Open Bar - \$40 per person

Espresso or Cappuccino - \$5 per person

Fruit Platter - \$5 per person

Terzo \$90 per person

Salad - *choice of one*

Caesar Salad

Romaine lettuce topped with croutons, pecorino romano, Caesar dressing

Signature House Salad

Artisan greens, black olives, heirloom tomatoes, cucumber, red onion, white balsamic vinaigrette

Chopped Wedge

Iceberg lettuce, crispy bacon, heirloom tomatoes, crispy onions, white balsamic, bleu cheese dressing

Antipasto

Fried calamari, baked clams, eggplant rollatini, and assorted meats & cheeses

Pasta - *choice of two*

Penne Alla Vodka

A light pink vodka sauce

Rigatoni Bolognese

Slow cooked beef ragu in our house-made tomato sauce

Penne Primavera

Zucchini, bell peppers, carrots, broccoli in a white wine sauce or pomodoro

Bucatini Carbonara

Cream sauce, pancetta, egg, & pecorino romano

Orecchiette Broccoli Rabe & Sausage

In garlic & oil

Entrée - *guest choice of one*

Chicken Cordon Bleu

Stuffed with Ham & Mozzarella in a white wine sauce

Shrimp Francese

Lightly battered & sauteed in a white wine lemon butter sauce

Salmon Caprese

Baked salmon topped with pesto & cherry tomatoes

Veal Saltimbocca

Prosciutto, provolone, spinach in a marsala wine sauce

Eggplant Milanese

Arugula, cherry tomato, red onion, shaved pecorino romana

Chicken Parmigiana

Baked with marinara & melted mozzarella

All entrées served with potatoes & veggies

Coffee/Tea & Soda included and NYPP Tiramisu - served family style - 3hr event,

Minimum 20 guests - Dine in only

Extras (Per Person)

House Wine & Draft Beer - \$20 per person

Open Bar - \$40 per person

Espresso or Cappuccino - \$5 per person

Fruit Platter - \$5 per person