

• **Pizza** •

<b>Neopolitan</b>	<b>Pie</b>	<b>Pie</b>
mozzarella cheese & tomato sauce Round 18" (8 Slices)	<b>15.25</b>	<b>16.50</b>
<b>Sicilian</b>		
mozzarella cheese & tomato sauce Square 12"x18" (9 Slices)		

**TOPPINGS**

Eggplant • Sausage • Meatball • Pepperoni • Ham • Mushrooms  
Spinach • Peppers • Onion • Broccoli • Black Olives • Extra Cheese  
Fresh Garlic • Anchovies • Sliced Tomatoes

1/2 Topping 2.50 • 1 Topping 5.00 • 2 Toppings 6.50  
3 Toppings or More (Neopolitan) 22.95 • (Sicilian) 24.95

• **Specialty Pies** •

All specialty pies available as 1/2 pie toppings

<b>"Grandma" Pizza</b>	<b>Pie</b>
extra thin crust pan pizza layered with mozzarella & spotted with a flavorful herbed "San Marsano" tomato sauce	<b>18.00</b>
<b>Chicken Ranch Pizza</b>	<b>29.50</b>
crispy round pie topped with cubed chicken cutlets, bacon & a blend of mozzarella & cheddar cheeses, topped with a whisper of Ranch dressing	
<b>Greek Salad Pizza</b>	<b>22.50</b>
crispy thin crust pizza baked with low fat mozzarella cheese topped with our traditional chopped greek salad drizzled with our "Greek" dressing	
<b>Buffalo Chicken Pizza</b>	<b>29.50</b>
crispy round pie topped with tender pieces of spicy buffalo chicken, mozzarella cheese & homemade bleu cheese dressing	
<b>Baked Ziti Pizza</b>	<b>20.75</b>
Crispy round pie topped with traditional style baked ziti, mozzarella & pomodoro sauce	
<b>Pizza Bianca</b>	<b>20.50</b>
crispy round pie topped with fresh mozzarella cheese, aged Romano cheese, seasoned ricotta & a dash of fresh garlic & virgin olive oil	
<b>Marinara</b>	<b>18.00</b>
"Old World Style" pan pizza topped with our traditional garlic & herb plum tomato sauce, aged Romano cheese, fresh basil & a touch of virgin olive oil	
<b>New Whole Wheat Margherita</b>	<b>22.50</b>
the traditional Neopolitan pizza on a whole wheat crust with homemade fresh mozzarella, fresh tomato basil sauce & a touch of imported virgin olive oil	
<b>New Vegetarian Pie</b>	<b>21.50</b>
a combination of broccoli, fresh spinach, mushrooms, and flamed roasted peppers with mozzarella cheese & tomato sauce over crispy thin pizza	
<b>New Chicken Fresca Pizza</b>	<b>29.50</b>
fresh diced chicken cutlets, roma tomatoes, red onions & basil salad baked with mozzarella cheese on a crispy round pie	
<b>New Chicken Marsala Pie</b>	<b>29.50</b>
a "Classic" combination of fresh chicken & mushrooms sautéed in a Marsala wine brown sauce, topped with mozzarella cheese, served over a crispy round pizza crust	
<b>House Special</b>	<b>Neopolitan 22.95 Sicilian 24.95</b>
a hearty combination of fresh sausage, meatballs, pepperoni, mushrooms, peppers, onions, extra cheese, black olives & tomato sauce (Anchovies available by request only)	

SALES TAX NOT INCLUDED

**Complimentary**

with all orders of:

**\$125.00 to \$150.00**

**1 garlic stick pie**

**\$151.00 to \$200.00**

**2 garlic stick pies**

**\$201.00 to \$250.00**

**1 focaccia pie**

**\$251.00 to \$350.00**

**2 focaccia pies**

**\$351.00 & up**

**2 focaccia pies &  
2 garlic stick pies**

Above items are supplied at  
**NO CHARGE**

With our compliments & thanks!

**ALL CATERING ORDERS COME WITH  
Italian Bread & Homemade Pita Bread**



PIZZA • PASTA • BRICK OVEN

• olio d'oliva • basilico • • olio d'oliva • basilico •  
• pepe • melenzane • funghi • **Catering Menu**

• buon appetitio • cipolla • • buon appetitio • cipolla •

• formaggio • pomodoro • • formaggio • pomodoro •

• radicchio • mangia • funghi • • radicchio • mangia • funghi •



PIZZA • PASTA • BRICK OVEN

• olio d'oliva • basilico •

• pepe • melenzane • funghi •

• buon appetitio • cipolla • • buon appetitio • cipolla •

**We Deliver!**

• formaggio • pomodoro •

• radicchio • mangia • funghi • • radicchio • mangia • funghi •

• olio d'oliva • basilico • • olio d'oliva • basilico •

• pepe • melenzane • funghi • • pepe • melenzane • funghi •

• buon appetitio • cipolla • • buon appetitio • cipolla •

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**631-242-6111**

1162 Deer Park Avenue • North Babylon, NY 11703

## • Appetizers •

	Half Tray 10-12
<b>Baked Clams Oreganata (35)</b> .....	<b>45.00</b>
<b>Calamari Fritti</b> .....	<b>55.00</b>
Served with side of "Marinara Style" or "Fra Diavolo" sauce	
<b>Chicken Wings (40)</b> .....	<b>50.00</b>
Your choice of Buffalo, Honey BBQ, BBQ or Plain served with vegetable crudité & homemade bleu cheese dressing	
<b>Zuppa Di Cozze</b> .....	<b>50.00</b>
Fresh cultivated mussels, steamed & seasoned in your choice of a white wine, garlic & herb brodino -OR- in a fresh garlic & plum tomato sauce	
<b>Calamari Arrabbiata</b> .....	<b>60.00</b>
Fresh golden fried calamari tossed with sliced cherry peppers & flame roasted peppers in a "Fra Diavolo" style plum tomato sauce	
<b>*Chicken Fingers (35)</b> .....	<b>45.00</b>
<b>*Mozzarella Sticks (45)</b> .....	<b>38.00</b>
<b>*Zucchini Sticks</b> .....	<b>40.00</b>
Golden fried & served with side of pomodoro sauce	
<b>*Rice Balls</b> .....	
"Sicilian Style" stuffed with ground beef, green peas & mozzarella cheese served with side of tomato sauce	
<b>Mini Style</b> .....	<b>3.25 each</b>
<b>Cocktail Style</b> .....	<b>2.25 each</b>
<b>*Potato Croquettes</b> .....	<b>2.50 each</b>
Served with pomodoro sauce	

\* Item served on a platter

## • Sides •

	Half Tray 10-12
<b>Grilled Chicken</b> .....	<b>45.00</b>
<b>Homemade Italian Style Meatballs Pomodoro</b> .....	<b>45.00</b>
<b>Italian Style Sausage Links</b> .....	<b>45.00</b>
<b>French Fries</b> .....	<b>23.00</b>
<b>Vegetable of your choice sauteed in garlic &amp; extra virgin olive oil</b>	
<b>Fresh Broccoli Rabe</b> .....	<b>45.00</b>
<b>Fresh Broccoli Rabe &amp; Sausage</b> .....	<b>50.00</b>
<b>Fresh Broccoli Spears</b> .....	<b>35.00</b>
<b>Vegetable Medley</b> .....	<b>42.00</b>

## • Baked Pasta •

	Half Tray 10-12
<b>Baked Stuffed Shells</b> .....	<b>45.00</b>
<b>Baked Ziti</b> .....	<b>45.00</b>
<b>Baked Ziti Siciliana</b> .....	<b>50.00</b>
With fresh battered eggplant	
<b>Meat Lasagna</b> .....	<b>55.00</b>

## • Pasta •

Spaghetti • Penne • Linguine • Rigatoni • Fusilli • Fettuccine  
(Extra charge for Tortelloni, Whole Wheat Penne or Gluten Free Penne)

	Half Tray 10-12	Full Tray 20-22
<b>Montanara</b> .....	<b>49.00</b>	<b>83.00</b>
A typical "Southern Italian" favorite which includes fresh spinach, sundried tomatoes & grilled chicken, sauteed in a light roasted garlic & virgin olive oil brodino		
<b>Alla Vodka</b> .....	<b>50.00</b>	<b>85.00</b>
Creamy vodka pink sauce, sauteed with imported diced prosciutto		
<b>Calamari Marinara or Fra Diavolo</b> .....	<b>60.00</b>	<b>102.00</b>
Fresh calamari sauteed in a MILD "Marinara Style" plum tomato sauce -OR- a SPICY "Fra Diavolo" sauce		
<b>Fiorite</b> .....	<b>45.00</b>	<b>77.00</b>
Fresh broccoli florets & sundried tomatoes sauteed in a light garlic & virgin olive oil brodino		
<b>Shrimp Marinara or Fra Diavolo</b> .....	<b>71.00</b>	<b>121.00</b>
Fresh shrimp sauteed in a MILD "Marinara Style" plum tomato sauce -OR- a SPICY "Fra Diavolo" sauce		
<b>Casalunga</b> .....	<b>66.00</b>	<b>112.00</b>
Fresh broccoli rabe & grilled chicken strips, sauteed in a light roasted garlic & virgin olive oil brodino		
<b>Di Mare (Red or White)</b> .....	<b>70.00</b>	<b>119.00</b>
Fresh shrimp, mussels & Manila clams sauteed in your choice of MILD "Marinara Style", SPICY "Fra Diavolo" -OR- in a light roasted garlic & virgin olive oil brodino		
<b>Primavera (Red or White)</b> .....	<b>50.00</b>	<b>85.00</b>
Fresh assorted vegetables sauteed in a light garden tomato sauce -OR- garlic & extra virgin olive oil brodino		
<b>Con Vongole</b> .....	<b>60.00</b>	<b>102.00</b>
Our authentic clam sauce includes: fresh imported shelled Manila clams & a touch of crushed plum tomato, sauteed in a garlic & extra virgin olive oil brodino		
<b>Gamberi</b> .....	<b>65.00</b>	<b>111.00</b>
Fresh shrimp, broccoli florets & cubed Roma tomatoes sauteed in a light roasted garlic & olive oil brodino		
<b>Pomodoro</b> .....	<b>35.00</b>	<b>60.00</b>
"Traditional" Italian tomato sauce		
<b>Stuffed Rigatoni</b> .....	<b>65.00</b>	<b>111.00</b>
Cheese filled rigatoni tossed in a creamy pink sauce topped with fresh mozzarella		
<b>Marinara</b> .....	<b>40.00</b>	<b>68.00</b>
"Old World Style" garlic & herb plum tomato sauce		
<b>Bolognese</b> .....	<b>45.00</b>	<b>77.00</b>
"Southern Italian Style", fresh hearty meat sauce		
<b>Vesuvio</b> .....	<b>70.00</b>	<b>119.00</b>
Fresh grilled shrimp sauteed with baby spinach, broccoli florets & fresh mushrooms in a garlic and virgin olive oil brodino topped with pan toasted bread crumbs		
<b>Alfredo</b> .....	<b>45.00</b>	<b>77.00</b>
Classic alfredo cheese sauce		
<b>Fiorentina</b> .....	<b>57.00</b>	<b>97.00</b>
Fresh chicken, spinach & mozzarella cheese tossed in a creamy pink sauce		
<b>Caprese</b> .....	<b>45.00</b>	<b>77.00</b>
Garden tomato basil sauce, tossed with fresh mozzarella		
<b>Aglio E Olio</b> .....	<b>35.00</b>	<b>60.00</b>
Extra virgin olive oil, garlic & Italian herbs		
<b>Shrimp Scampi</b> .....	<b>72.00</b>	<b>122.00</b>
Fresh jumbo shrimp sauteed in a garlic & white wine "Scampi" sauce		
<b>Alla Panna</b> .....	<b>50.00</b>	<b>85.00</b>
Imported diced prosciutto, fresh mushrooms & green peas in a creamy cheese sauce		

## • Entree Dishes •

	Half Tray 10-12	Full Tray 20-22
<b>Franchese</b> .....		
Fresh egg battered breast of chicken -OR- jumbo shrimp -OR- veal sauteed in a white wine, lemon & butter sauce		
<b>Chicken</b> .....	<b>65.00</b>	<b>111.00</b>
<b>Shrimp</b> .....	<b>85.00</b>	<b>145.00</b>
<b>Veal</b> .....	<b>70.00</b>	<b>119.00</b>
<b>Marsala</b> .....		
Fresh pan seared breast of chicken -OR- veal served in a classic marsala wine brown sauce with fresh mushrooms		
<b>Chicken</b> .....	<b>65.00</b>	<b>111.00</b>
<b>Veal</b> .....	<b>70.00</b>	<b>119.00</b>
<b>Picatta</b> .....		
Tender pan seared breast of chicken -OR- veal served with capers & artichoke hearts in a light white wine, lemon & butter sauce		
<b>Chicken</b> .....	<b>65.00</b>	<b>111.00</b>
<b>Veal</b> .....	<b>70.00</b>	<b>119.00</b>
<b>Grilled Chicken Semi-Freddo</b> .....	<b>60.00</b>	<b>102.00</b>
Fresh breast of grilled chicken marinated in balsamic vinegar & imported seasonings, topped with cubed plum tomatoes, red onions & fresh basil		
<b>Add Fresh Mozzarella</b> .....(additional)	<b>10.00</b>	<b>17.00</b>
<b>*Chicken Verde</b> .....	<b>70.00</b>	<b>119.00</b>
Fresh breast of egg battered chicken topped with fresh broccoli & melted mozzarella cheese, served in a white wine, lemon & butter sauce		
<b>*Grilled Chicken Toscana</b> .....	<b>70.00</b>	<b>119.00</b>
Marinated grilled chicken topped with sauteed broccoli rabe & homemade fresh mozzarella		
<b>Grilled Chicken Primavera</b> .....	<b>65.00</b>	<b>111.00</b>
Grilled chicken breast marinated with authentic balsamic vinegar, imported olive oil & spices, topped with a medley of sauteed fresh vegetables		
<b>Chicken Vesuvio</b> .....	<b>60.00</b>	<b>102.00</b>
Fresh breast of grilled chicken marinated in balsamic vinegar & seasonings, topped with fresh sauteed spinach, broccoli & mushrooms		
<b>Sausage, Peppers &amp; Onions</b> .....	<b>55.00</b>	<b>94.00</b>
Plum tomato -OR- white wine sauce		
<b>Shrimp Monachina</b> .....	<b>85.00</b>	<b>145.00</b>
Fresh egg battered jumbo shrimp sauteed in a wild mushroom marsala wine sauce, layered with melted mozzarella cheese		
<b>Baked Shrimp Oreganata</b> .....	<b>85.00</b>	<b>145.00</b>
Fresh jumbo shrimp topped with our homemade seasoned bread crumbs, broiled & served in a garlic & white wine "Scampi" sauce		
<b>Pinocchio</b> .....		
Lightly breaded and baked chicken -OR- veal sauteed with caramelized onions & fresh mushrooms simmered in a Marsala wine cream sauce		
<b>Chicken</b> .....	<b>70.00</b>	<b>119.00</b>
<b>Veal</b> .....	<b>78.00</b>	<b>133.00</b>

## • Parmigiana •

<b>Parmigiana Meatball Parmigiana</b> .....	<b>55.00</b>	<b>94.00</b>
<b>Eggplant Parmigiana</b> .....	<b>55.00</b>	<b>94.00</b>
<b>*Chicken Parmigiana</b> .....	<b>60.00</b>	<b>102.00</b>
<b>*Veal Parmigiana</b> .....	<b>65.00</b>	<b>111.00</b>
<b>Shrimp Parmigiana</b> .....	<b>80.00</b>	<b>136.00</b>
<b>Eggplant Rollatini</b> .....	<b>60.00</b>	<b>102.00</b>
Fresh battered eggplant rolled with seasoned ricotta, baked "Parmigiana Style" with tomato sauce & mozzarella cheese		

\*Half size is served in one full size tray  
\*Full size is served in two full size trays

## • Salads •

	Bowl 10-12
<b>Tossed Garden Salad</b> .....	<b>24.00</b>
Iceberg lettuce, grape tomatoes, cucumbers, green & black olives, carrots & onions served with our house "Italian Style" dressing	
<b>Caesar Salad</b> .....	<b>32.00</b>
Romaine lettuce tossed with homemade garlic croutons, aged parmesan cheese & dijon Caesar dressing	
<b>Greek Salad</b> .....	<b>42.00</b>
A combination of romaine and iceberg lettuce, kalamata olives, red onion, cucumbers, grape tomatoes, green peppers & crumbled feta cheese	
<b>Buffalo Chicken Salad</b> .....	<b>45.00</b>
Romaine lettuce, shredded carrots & celery tossed with our bleu cheese dressing topped off with hot spicy buffalo chicken pieces	
<b>Gorgonzola Salad</b> .....	<b>45.00</b>
Gourmet mesclun greens, diced roma tomatoes & onions topped with fresh imported gorgonzola cheese	
<b>Farmers Market Salad</b> .....	<b>45.00</b>
Mixed greens tossed with dried cranberries, gorgonzola crumbles & honey roasted walnuts dressed with our raspberry vinaigrette dressing	
<b>Antipasto</b> .....	<b>44.00</b>
Tossed garden salad topped with assorted Italian meats & fresh cheeses	

### Salads available with:

Items are only available as additions to salads

<b>Chopped Salad (Additional)</b> .....	<b>6.00</b>
<b>Shredded Mozzarella</b> .....	<b>8.00</b>
<b>Crumbled Gorgonzola</b> .....	<b>8.00</b>
<b>Grilled or Fried Chicken</b> .....	<b>15.00</b>
<b>Buffalo Chicken Pieces</b> .....	<b>16.00</b>
<b>Jumbo Grilled Shrimp</b> .....	<b>28.00</b>

## • Panini Imbotiti •

Served on a platter

<b>Grilled Chicken Panini</b> .....	
Fresh baked & seasoned bread roll stuffed with marinated grilled chicken, roasted peppers & fresh mozzarella	
<b>Marinated Grilled Eggplant Panini</b> .....	
Fresh baked & seasoned bread roll stuffed with marinated grilled eggplant, roasted peppers & fresh mozzarella	
<b>Chicken Club Panini</b> .....	
Fresh baked & seasoned bread roll stuffed with fried -or- grilled chicken, homemade fresh mozzarella, lettuce & sliced tomato drizzled with extra virgin olive oil & seasoning	
<b>Broccoli Rabe Panini</b> .....	
Fresh baked & seasoned bread roll stuffed with sautéed broccoli rabe, flame roasted peppers & fresh mozzarella	

Available a la carte • Minimum 12  
3.25 each



PIZZA • PASTA • BRICK OVEN

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## HEATING INSTRUCTIONS

### **Parmigiana Dishes and Baked Pastas (Including Shrimp Monachina & Eggplant Rollatini)**

1. Remove food from refrigerator 30 minute prior to heating.
2. Pre-heat oven to 350°
3. Place tray of food into the oven with the **cover on** for approximately 30 minutes.
4. Take the cover off the tray and cook in oven until the cheese starts to brown (approximately 8-10 minutes).
5. **Serve and Enjoy!!**

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### **Entrees (other than Parmigiana) Appetizers and Sides (excluding Mussels)**

1. Remove food from refrigerator 30 minute prior to heating.
2. Pre-heat oven to 350°
3. Place tray of food into the oven with the **cover on** for approximately 15-20 minutes.
4. Cover may have to be removed for Sorrentino & Toscana (to melt cheese) and for Baked Clams & Shrimp Oreganata (to brown bread crumbs).
5. **Serve and Enjoy!!**

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### **Pasta Dishes (not baked) and Mussels Appetizers**

1. Remove food from refrigerator 30 minute prior to heating.
2. Pre-heat additional sauce in a sauce pan.
3. Place tray of pasta into a large stovetop pot on medium heat.
4. Add a small amount of water and pre-heated additional sauce (to taste) into the pot along with pasta for approximately 8-10 minutes.
5. Stir pasta and sauce gently throughout the heating process.
6. Place pasta into serving tray and top with any additional sauce.
7. **Serve and Enjoy!!**

• The length of heating time will vary depending on oven •