



New York Ravioli & Pasta

Homecooked Goodness Made Fresh Daily!



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Trays Serve Approx. Half (8-10) Full (15-20)

Appetizers

Cold Antipasta Platter

fresh mozzarella, asiago, provolone, pepperoni, roasted red peppers, sweet sopressata, sundried tomatoes, marinated artichokes & mixed olives \$45 / \$85

Sliced Tomatoes, Roasted Red Peppers, Fresh Mozzarella & Basil \$45 / \$85

Boneless Buffalo Chicken Strips

breaded boneless chicken strips lightly coated with our signature buffalo sauce and served with a side of blue cheese dressing \$45 / \$85

Boneless Asian Sweet Ginger Chicken Strips
breaded boneless chicken strips lightly coated with our bold & sweet ginger sauce \$45 / \$85

Buffalo Wings
fried chicken wings tossed in a hot & tangy buffalo sauce served with blue cheese \$45 / \$85

Asian Sesame Wings
fried chicken wings in our bold & sweet ginger sauce \$45 / \$85

Barbequed Wings
fried wings in our delicious homeade barbeque sauce \$45 / \$85

Grilled Vegetables
yellow squash, carrots, zucchini, and broccoli lightly coated with olive oil & seasonings then grilled to perfection \$40 / \$75

Shrimp Cocktail Platter
delicious jumbo wild shrimp cooked until tender served with our zesty cocktail sauce \$50 / \$95

Fried Coconut Shrimp
jumbo shrimp rolled in coconut batter then deep fried to perfection \$50 / \$95

Salads

House Garden Salad
with shredded carrots, cucumbers & tomato in our house balsamic vinegarette \$30 / \$55

Caprese Salad
with romaine, fresh mozzarella, and sundried tomatoes in a balsamic vinegarette \$35 / \$65

Caesar Salad

romaine, fresh parmesan, seasoned croutons & creamy caesar dressing \$35 / \$65

Gorgonzola Salad

romaine, crumbled gorgonzola, walnuts and dried cranberries in a balsamic vinaigrette \$35 / \$65

Cold Cheese Raviollette Salad

bite size cheese ravioli, roasted red peppers, onions, spinach, & sundried tomatoes gently tossed in a balsamic vinaigrette dressing \$40 / \$75

Pasta Entrées

Fussilli Primavera \$35 / \$65

Cavatelli, Broccoli & Sun Dried Tomatoes \$35 / \$65

Rigatoni Filetto Di Pomodoro \$35 / \$65

Penne ala Vodka \$40 / \$75

Penne Paolo
sautéed fresh broccoli & chicken with marinara sauce \$45 / \$85

Rigatoni ala Creo
rigatoni, broccoli rabe, sausage, & sundried tomatoes sauteed in garlic & olive oil \$45 / \$85

Tortellini w/Peas & Prosciutto Alfredo \$45 / \$85

Lobster Ravioli w/ Champagne Sauce \$50 / \$95

Rigatoni ala Vodka w/ Shrimp \$50 / \$95

Pasta Al Forno

Baked Ziti \$40 / \$75

Baked Ziti ala Bolognese \$40 / \$75

Baked Cheese Lasagna \$40 / \$75

Baked Meat Lasagna \$40 / \$75

Baked Vegetable Lasagna \$40 / \$75

Baked Spinach Lasagna \$40 / \$75

Manicotti w/ Marinara Sauce \$40 / \$75

Stuffed Shells w/ Homemade Vodka \$40 / \$75

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Chicken Entrées

Chicken Parmigiana

hand breaded chicken cutlet with marinara sauce and topped with mozzarella \$50 / \$95

Chicken Francese

dipped in flour and egg and sautéed in white wine, lemon, and butter \$50 / \$95

Chicken Marsala

tender chicken sautéed in marsala wine and fresh mushrooms \$50 / \$95

Chicken Picatta

tender chicken with capers in a lemon butter and white wine sauce \$50 / \$95

Chicken Scarpariello

tender chunks of boneless white meat chicken sautéed in a brown sauce with mushrooms, onions, potatoes & sausage \$50 / \$95

Chicken Toscano

chicken breast topped with prosciutto & mozzarella served over a bed of spinach in a tasty brown sauce \$50 / \$95

Chicken Sorrentino

boneless chicken topped with eggplant, prosciutto & melted mozzarella sautéed in a light tomato sauce \$50 / \$95

Veal Entrées

Veal Parmigiana

breaded veal cutlet topped with homemade marinara and mozzarella \$60 / \$115

Veal Francese

tender braised veal cooked in a lemon, butter, and white wine sauce \$60 / \$115

Veal Marsala

tender veal sautéed in marsala wine and fresh mushrooms \$60 / \$115

Veal Picatta

tender veal with capers in a white wine sauce and a hint of lemon \$60 / \$115

Veal Toscano

tender veal topped with prosciutto & mozzarella served over a bed of spinach in a tasty brown sauce \$60 / \$115

Veal Sorrentino

tender veal topped with eggplant, prosciutto & melted mozzarella sautéed in a light tomato sauce \$60 / \$115

Other Entrées

Meatballs Marinara

large meatballs in homemade marinara sauce \$40 / \$75

Sausage & Peppers

oven roasted sausage with caramelized onions and green and red peppers \$45 / \$85

Eggplant Rollatini

eggplant stuffed with whole milk ricotta then baked in a marinara sauce \$45 / \$85

Eggplant Parmigiana

thin layers of breaded eggplant, marinara sauce, grated romano cheese, topped with fresh mozzarella \$45 / \$85

Seafood

Shrimp Parmigiana

hand breaded shrimp with homemade marinara and topped with mozzarella \$60 / \$115

Shrimp Francese

dipped in flour and egg and sautéed in white wine, lemon, and butter \$60 / \$115

Shrimp Oreganata

jumbo shrimp baked with a combination fresh breadcrumbs, garlic, butter and seasonings \$60 / \$115

Shrimp & Calamari Fra Diavolo

Shrimp and calamari in a spicy marinara sauce \$65 / \$125

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Frutta di Mare

shrimp, clams, mussels, and calamari stewed in a plum tomato sauce. \$65 / \$125

Shrimp Monachina

fried shrimp sauteed in a sherry wine sauce with mushrooms, pine nuts & raisins topped with melted mozzarella \$65 / \$125

Party Favorites

3 or 6 Foot Chicken Cutlet Hero

breaded chicken cutlets with fire roasted red peppers, & fresh mozzarella topped with our homemade basamic vinegarette \$18.50 per foot

Grilled Chicken & Broccoli Rabe Sandwich Platter

grilled chicken with sauteed broccoli rabe, fresh mozzarella, and balsamic vinegarette. \$52.50

Chicken Cutlet Sandwich Platter

breaded chicken cutlets with fire roasted red peppers, & fresh mozzarella topped with our homemade basamic vinegarette \$52.50

Chicken Cutlet & Bacon Sandwich Platter

breaded chicken cutlet topped with bacon & american cheese served with thousand island dressing \$52.50

Eggplant Focaccia Platter

thin sliced breaded eggplant, with roasted red peppers and topped with sliced asiago cheese \$52.50

Kids Favorites

Macaroni & Cheese

cavatappi pasta in our own delicious creamy four cheese blend \$40 / \$75

Chicken Fingers

tender juicy fried chicken strips served with a side of honey mustard dressing \$40 / \$75

Vegetables

Herb Roasted Potatoes

bite size roasted red and white potatoes with herbs \$25 / \$45

Broccoli Rabe Sauté

broccoli rabe sautéed with garlic and olive oil \$35 / \$65

Vegetable Medley Sauté

fresh broccoli, cauliflower, yellow squash, zucchini, and carrots sautéed with garlic and olive oil \$35 / \$65

Peas, Mushrooms & Artichokes

sautéed onions, peas, sliced mushrooms, & artichoke hearts w/garlic and olive oil \$40 / \$65