

chicken

CHICKEN PARMIGIANA \$55 / \$105

breaded chicken cutlet with marinara sauce topped with mozzarella

CHICKEN FRANCESE \$55 / \$105

dipped in flour and egg and sautéed in white wine, lemon, and butter

CHICKEN MARSALA \$55 / \$105

tender chicken sautéed in marsala wine with fresh mushrooms

CHICKEN PICATTA \$55 / \$105

tender chicken with capers with lemon, butter and white wine

CHICKEN SCARPARELLO \$55 / \$105

tender chunks of boneless white meat chicken sautéed in brown sauce with mushrooms, onions, potatoes & sausage

CHICKEN TOSCANO \$55 / \$105

chicken breast topped with prosciutto, spinach & melted mozzarella served in a tasty brown sauce

CHICKEN SORRENTINO \$55 / \$105

boneless chicken topped with eggplant, prosciutto & melted mozzarella sautéed in a light tomato sauce

shrimp

SHRIMP PARMIGIANA \$65 / \$125

breaded shrimp with homemade marinara topped with mozzarella

SHRIMP FRANCESE \$65 / \$125

dipped in flour and egg and sautéed in white wine, lemon, and butter

SHRIMP OREGANATA \$65 / \$125

jumbo shrimp baked with a combination fresh breadcrumbs, garlic, butter and seasonings

vegetables

HERB ROASTED POTATOES \$30 / \$55

bite size roasted red and white potatoes with herbs

BROCCOLI RABE SAUTÉ \$40 / \$75

broccoli rabe sautéed with garlic and olive oil

VEGETABLE MEDLEY SAUTÉ \$40 / \$75

fresh broccoli, cauliflower, yellow squash, zucchini, and carrots sautéed with garlic and olive oil

sandwich platters

3 ft heros available upon request

CHICKEN CUTLET, ROASTED PEPPERS & MOZZ. \$61.50

breaded chicken cutlets with fire roasted red peppers, & fresh mozzarella topped with our homemade balsamic vinaigrette

GRILLED CHICKEN & BROCCOLI RABE \$61.50

grilled chicken with sautéed broccoli rabe, fresh mozzarella, and balsamic vinaigrette.

CHICKEN CUTLET & BACON 61.50

breaded chicken cutlet topped with bacon & American cheese served with thousand island dressing

EGGPLANT & ASIAGO \$61.50

breaded fried eggplant with fire roasted red peppers, & asiago cheese topped with our homemade balsamic vinaigrette

cold pasta salads

COLD CHEESE RAVIOLETTE SALAD \$45 / \$85

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

TRI-COLOR CHEESE TORTELLINI SALAD \$45 / \$85

tri-color cheese tortellini, pepperoni, diced red onion, black olives, artichoke hearts and fresh mozzarella tossed in a balsamic vinaigrette dressing

ITALIAN CHICKEN PASTA SALAD \$55 / \$105

corkscrew pasta grilled chicken, cucumbers, cherry tomatoes, black olives, roasted red peppers, red onion, and feta cheese in an Italian vinaigrette dressing

kids favorites

CHICKEN FINGERS \$45 / \$85

tender juicy fried chicken strips served with a side of honey mustard dressing

MACARONI & CHEESE \$45 / \$85

cavatappi pasta in our own delicious creamy four cheese blend

BACON MAC & CHEESE \$55 / \$105

bacon mixed with cavatappi pasta in our own delicious creamy four cheese blend

CRISPY SEASONED FRENCH FRIES \$30 / \$55

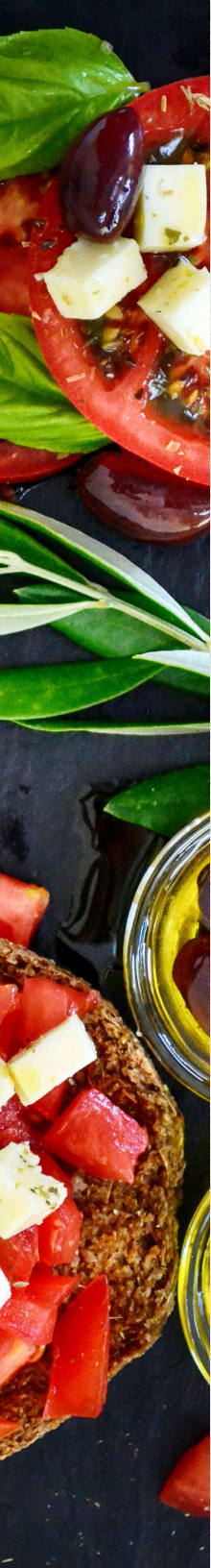


NEW YORK RAVIOLI & PASTA COMPANY CATERING MENU

(516) 741-7287

12 South Denton Ave.
New Hyde Park, NY 11040

www.nyravioli.com



appetizers

COLD ANTIPASTA PLATTER
fresh mozzarella, asiago, provolone, pepperoni,
roasted red peppers, sweet sopressata, sundried
tomatoes, marinated artichokes & mixed olives
\$50 / \$95

**SLICED TOMATOES, ROASTED RED
PEPPERS, FRESH MOZZARELLA &
BASIL**
\$50 / \$95

**BONELESS BUFFALO CHICKEN
STRIPS**
breaded boneless chicken strips lightly coated with
our signature buffalo sauce and served with a side of
bleu cheese dressing
\$50 / \$95

**BONELESS ASIAN SWEET GINGER
CHICKEN STRIPS**
breaded boneless chicken strips lightly coated with
our bold & sweet ginger sauce
\$50 / \$95

BUFFALO WINGS
fried chicken wings tossed in a hot & tangy buffalo
sauce served with blue cheese
\$50 / \$95

ASIAN SESAME WINGS
fried chicken wings in our bold & sweet ginger sauce
\$50 / \$95

BARBEQUE WINGS
fried wings in our delicious homemade
barbeque sauce
\$50 / \$95

GRILLED VEGETABLES
yellow squash, carrots, zucchini, and broccoli lightly
coated with olive oil & seasonings
then grilled to perfection
\$45 / \$85

SHRIMP COCKTAIL PLATTER
delicious jumbo wild shrimp cooked until tender
served with our zesty cocktail sauce
\$55 / \$105

salads

HOUSE GARDEN SALAD
shredded carrots, cucumbers & tomatoes
in our house balsamic vinaigrette
\$35 / \$65

CAPRESE SALAD
romaine, fresh mozzarella, and sundried tomatoes
in our house balsamic vinaigrette
\$40 / \$75

CAESAR SALAD
romaine, fresh parmesan, seasoned
croutons & creamy caesar dressing
\$40 / \$75
add chicken \$10 / \$15
add shrimp \$15 / \$25

GORGONZOLA SALAD
romaine, crumbled gorgonzola, walnuts
and dried cranberries in our house balsamic vinaigrette
\$40 / \$75

pasta al forno

BAKED ZITI
\$45 / \$85

BAKED ZITI ALA BOLOGNESE
\$50 / \$95

BAKED CHEESE LASAGNA
\$45 / \$85

BAKED MEAT LASAGNA
\$50 / \$95

BAKED VEGETABLE LASAGNA
\$50 / \$95

BAKED SPINACH LASAGNA
\$50 / \$95

CHEESE MANICOTTI WITH MARINARA
\$45 / \$85

STUFFED SHELLS ALA VODKA
\$45 / \$85

pasta

FUSILLI PRIMAVERA
fresh vegetables sautéed in garlic & oil
with corkscrew pasta
\$45 / \$85

CAVATELLI
with broccoli & sundried tomatoes
\$45 / \$85

RIGATONI FILETTO DI POMODORO
a simple rustic and hearty tomato sauce
\$45 / \$85

PENNE ALA VODKA
\$50 / \$95
with chicken add \$10/\$15
with shrimp add \$15/\$25

PENNE PAOLO
sautéed fresh broccoli & chicken with marinara sauce
\$50 / \$95

RIGATONI ALA CREO
rigatoni, broccoli rabe, sausage, & sundried tomatoes
sautéed in garlic & olive oil
\$50 / \$95

LOBSTER RAVIOLI
champagne sauce with sautéed shrimp
\$55 / \$105

MEATBALLS MARINARA
large meatballs in homemade marinara sauce
\$50 / \$95

SAUSAGE & PEPPERS
oven roasted sausage with caramelized onions
with green and red peppers
\$50 / \$95

EGGPLANT ROLLATINI
eggplant stuffed with whole milk ricotta
then baked in a marinara sauce
\$50 / \$95

EGGPLANT PARMIGIANA
thin layers of breaded eggplant, marinara sauce, and mozzarella
\$50 / \$95

specialties