

"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

\$75 Per Person (available for a party of 10 or more)

Includes all of the following –

Antipasto

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

Our Famous Brooklyn Pizza, Homemade Burrata Crostini,
Eggplant Tower

Pasta

Four Cheese and Pear Sacchettini Pasta
Served in a lobster cream sauce

Rigatoni Filetto di Pomodoro

Entrées

Boneless Chicken Cacciatore
Cooked with sausage, potatoes and onions in a marinara sauce

Grilled Salmon Drizzled with Balsamic Glaze
Salmon served over risotto

Hanger Steak cooked in a Demi-glace

Beverages

Wine, Domestic Beer and Sangria

Coffee, Tea and House Dessert!

Sales tax not included, 20% gratuity will be added to every party.

Cocktail / Hors d'Oeuvres

Price-Fixed Menu – **\$45 Per Person**

Minimum 20 guests • Dine In Only

Included

Unlimited Wine, Beer and Sangria

3-Hour Party

Choice of up to 6 Hors d'Oeuvres

Extras:

Open Bar – \$25 per person

Add a Cocktail Hour to any of our regular party packages for an additional \$20 per person

Hors D'Oeuvre Choices

Panzerotti

Deep fried dough with pomodoro and mozzarella

Mini Rice Balls

Stuffed with ground beef, peas and mozzarella

Mozzarella en Carrozza

Polenta Sticks

Homemade Burrata Crostini

Coconut Shrimp

Eggplant Tower

Stacked with fresh mozzarella and roasted peppers

Baked Clams

Mini Cheese Burgers

Mini Pulled Pork Sliders

Shrimp Scampi

Sweet Chili Calamari

Chicken Rollantini

Antipasto Sticks

Assorted cold cuts and cheeses

Philly Cheese Steak Egg Rolls

Buffalo Chicken Egg Rolls

Fried Ravioli

Macaroni and Cheese Bites

Homemade Meatballs

Crispy Chicken Tacos

Stuffed with mac and cheese

Steak Sliders

Mini Chicken Parm Rolls

Mini Sausage and Pepper Rolls

Mini Broccoli Rolls

Any Changes May Incur An Extra Charge

Linens extra charge.

Prices do not include sales tax.

All prices subject to change. Revised 12/21

Party Packages



538 Forest Avenue
Staten Island, NY 10310

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www.paninigrillsi.com

On and Off Premise Catering

Rosario's Feast

\$48 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 Oreganata

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

Extras (Per Person)

Can be added to any package

Add Shrimp, Salmon or Filet to any entrée – \$12 Per Person

Add Pan-Seared Steak to any package – \$13 Per Person

Wine and Beer – \$15 Per Person

Open Bar – \$25 Per Person

Fruit Platter – \$3 Per Person

Espresso – \$2 Per Person

Cappuccino – \$2.50 Per Person

Cake (up to 2 fillings) –

\$5 Per Person

Gelato Bar – \$250 Flat Fee

Champagne Wall – \$250 Flat Fee

Cacio e Pepe – \$5 Per Person

Extra Time – \$250 Per Hour

Peter's Feast

\$58 Per Person

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.

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 Filetto 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.*

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

\$68 Per Person

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.

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.

Cavatelli Pietro

Sausage ragu sautéed with onions, and sundried tomatoes in a brandy cream sauce.

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 Sirloin Steak

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