
Appetizers

Tray Half Full
Serves (6-8) (12-15)

Classic Italian Antipasto **Half 95/ Full 160** imported prosciutto, imported hard salami, roasted peppers, mixed cheeses, olives, marinated mushrooms, fresh mozzarella, and sundried tomatoes drizzled with extra virgin olive oil

Buffalo Wings **Half 50/ Full 80** (BBQ or Traditional)

Chicken Fingers **Half 45/ Full 80** (Choose Your Sauce) honey mustard, ketchup, or tomato sauce

Calamari Fritti **Half 60/ Full 95** golden fried calamari served with a side of marinara

Calamari Arrabbiata **Half 65/ Full 110** golden fried calamari finished in a spicy red sauce

Clams Oreganata **Half 65/ Full 100**

Fried Four Cheese Ravioli **Half 50/ Full 90**

Fritto Misto DiMare **Half 50/ Full 120** combination of fried calamari, fried shrimp, and scallops

Miniature Rice Balls **Half 55/ Full 90** meat or vegetarian

Potato Croquettes **Half 45/ Full 75**

Stuffed Mushrooms **Half 55/ Full 95** traditional style or made with sausage

Salad Bowl

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Caesar Salad **Half 50/ Full 80** classic caesar salad with romaine lettuce, creamy caesar dressing, garlic croutons and shaved parmigiano reggiano with **Grilled Chicken** **Half 15/ Full 25**

Insalata Mista **Half 50/ Full 80** baby mixed greens, tomatoes, granny smith apple, walnuts, gorgonzola cheese, with white balsamic vinaigrette

Insalata Spinaci **Half 50/ Full 80** baby leaf spinach, grape tomatoes, walnuts, smoked applewood bacon, goat cheese in a warm balsamic vinaigrette

Princess Salad **Half 60/ Full 95** romaine lettuce, balsamic chicken, slivered almonds, chopped tomatoes, cranberries, avocado, and feta cheese

Seafood Salad **Half 90/ Full 160** octopus, calamari, shrimp, marinated in a lemon olive oil dressing

Tre Colori Salad **Half 55/ Full 80** tricolor greens with grilled asparagus, grape tomato, red onion, gorgonzola cheese, white balsamic vinaigrette

more choices from our in-house menu or design your own
all items served with our fresh baked focaccia bread

Pastas

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Bolognese **Half 50/ Full 95** fresh ground beef in a hearty tomato sauce

Cavatelli con Salsiccia **Half 60/ Full 100** fresh cavatelli, crumbled fennel sausage, asparagus tips, tomato, and a touch of cream

Farfalle alla 35 **Half 50/ Full 95** bow tied shaped pasta, pan seared chicken, crumbled sausage, fresh spinach, mozzarella, in a creamy pink sauce

Filetto di Pomodoro **Half 45/ Full 70** classic Italian tomato sauce

Fresh Fettucine **Half 60/ Full 95** in a mixed wild mushroom sauce, portobello, shiitake, oyster,mushroom, cremini, and white mushrooms

Gnocchi alla Caprese **Half 55/ Full 100** potato dumplings with filetto di pomodoro, basil, fresh mozzarella

Linguini with Shrimp **Half 75/ Full 140** marinara, fra diavolo or white wine sauce

Marinara **Half 50/ Full 80** fresh Italian tomato sautéed with fresh garlic and herbs

Orrechiette Broccoli Rabe **Half 60/ Full 100** broccoli di rabe, roasted garlic, olive oil brodino with **Roasted Italian Sausage** **Half 15/ Full 25**

Ortolana **Half 45/ Full 75** eggplant cubed and sautéed in marinara sauce topped with ricotta

Primavera **Half 50/ Full 90** seasonal vegetables sautéed in garlic and olive oil or in tomato sauce

Terra O'Mare **Half 65/ Full 110** fresh shrimp, roasted tomato, in garlic and oil

Tortellini Alfredo **Half 60/ Full 90** creamy alfredo sauce made with parmigiano reggiano and prosciutto cotto

Trofie alla Tiziana **Half 55/ Full 95** artisanal fusilli, caramelized onions, peas, mushrooms, sun dried tomatoes, crumbled sausage, in a garlic and olive oil brodino

Trofie Basil Pesto **Half 60/ Full 95** artisanal fusilli, basil pesto, toasted pine nuts, grilled chicken

Vodka **Half 60/ Full 90** tomato sauce with a dash of cream and a splash of vodka

Vongole (Rosso o Bianco) **Half 65/ Full 130** Little Neck clams sautéed with white wine, garlic and olive oil or in tomato sauce

any pasta can be made to your preference
Spaghetti ♦ Ziti ♦ Rigatoni ♦ Farfalle ♦ Penne
any item not on the menu can be made to your liking

Entrée

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Chicken Cutlet Parmigiana **Half 55/ Full 95** in tomato sauce topped with mozzarella

Chicken Francese **Half 55/ Full 95** battered chicken breast braised in lemon, butter, and white wine sauce

Chicken Marsala **Half 60/ Full 100** sautéed in classic marsala wine and fresh mushrooms

Chicken Picatta **Half 60/ Full 100** pan seared chicken breast with capers, lemon, butter, and wine sauce

Classic Italian Sausage, Peppers and Onions **Half 60/ Full 100** garlic and olive oil or tomato sauce

Meatball or Sausage Parmigiana **Half 60/ Full 100**

Polpette di Carne **Half 60/ Full 100** beef, veal, and pork meatballs in our traditional tomato sauce and topped with shavings of parmigiano reggiano

Roasted Sausage and Broccoli Rabe **Half 70/ Full 130** in garlic and olive oil

Sausage Escarole and Cannellini Beans **Half 55/ Full 95** roasted sausage, sautéed escarole, with white beans and cherry peppers

Sausage, Potato, and Cherry Peppers **Half 55/ Full 95**

Veal Cacciatore **Half 80/ Full 140** peppers, onions, and mushrooms in a marinara sauce

Veal Capriccioso **Half 80/ Full 140** tender breaded veal, golden fried with diced tomatoes, red onions, and arugula (topping on side)

Veal Francese **Half 80/ Full 145** tender battered veal braised in lemon, butter, and white wine sauce

Veal Marsala **Half 80/ Full 145** tender veal scallopini sautéed with marsala wine and mushrooms

Veal Parmigiana **Half 80/ Full 145** tender veal in tomato sauce topped with mozzarella

Vitello alla Thirty Five **Half 80/ Full 145** tender veal medallions layered with imported prosciutto, baby leaf spinach, fresh mozzarella, in a shiitake mushroom sauce

sterno set-ups available for an extra charge
(extra charge for all substitutions)

Vegetables

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Eggplant Parmigiana Half 55/ Full 90 eggplant baked with tomato sauce mozzarella

Eggplant Rollatine Half 60/ Full 90 eggplant stuffed ricotta cheese and baked in marinara sauce

Grilled Vegetables Half 50/ Full 80 delicately grilled seasonal fresh vegetables drizzled with balsamic

Sauteed Baby Leaf Spinach Half 70 in garlic and olive oil

Sauteed Broccoli Half 70 in garlic and olive oil

Sauteed Broccoli Rabe Half 80 in garlic and olive oil

Sauteed Eggplant Half 70 with crushed plum tomatoes

Sauteed Escarole Half 70 in garlic and olive oil

Homemade Desserts

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Cannoli's 36 per dozen pastry shell fixed with cannoli cream

Birthday and Special Occasion Priced per size many flavors to choose from and made to order

Homeade Tiramisu Half 60/ Full 90 by the sheet

Italian Ricotta Cheesecake Half 60/ Full 90

Notes:

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we can customize your party with staffing and many other service options

Pasta al Forno

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Baked Ziti Half 55/ Full 95 pasta cooked with a creamy ricotta, tomato sauce, topped with shredded mozzarella cheese and baked golden brown

Lasagna alla 35 Half 55/ Full 110 homemade, veal, beef and pork lasagna topped with mozzarella

Manicotti Half 55/ Full 95 filled crepe with tomato sauce and mozzarella

Ravioli Half 55/ Full 100 ricotta filled homemade ravioli with tomato sauce and mozzarella

Rigatoni Siciliana Half 55/ Full 95 crumbled sausage, sautéed eggplant baked with creamy ricotta and mozzarella

Seafood

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Filet of Sole (francese or piccata) Half 85/ Full 160

Frutta di Mare Half 110/ Full 160 mixed fresh seafood in a marinara or fra diavolo sauce

Shrimp Francese Half 95/ Full 170 battered shrimp sautéed in a lemon, butter, and white wine sauce

Shrimp Parmigiana Half 95/ Full 175 tomato sauce topped with mozzarella

Shrimp Scampi Half 95/ Full 175 shrimp sautéed in a garlic, lemon, butter and white wine sauce

Mediterranean Sea Bass Half 85/ Full 150 seasoned with artichokes, roasted peppers, mushrooms in a white wine lemon sauce

-- ask for our other seafood specialities --



CATERING MENU

Open 7 Days

On and Off Premises Catering

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Delivery Available By:



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