



THE ORIGINAL



DEER PARK, NY
Try Our Pizzeria!

PINO'S

ITALIAN FOOD MARKET & CATERERS
By The Original Salpino's of Wantagh & North Babylon
~ Close your eyes and you're eating in Italy ~



CATERING MENU

3457 MERRICK ROAD
WANTAGH, NY
PHONE: (516) 221-1100

DIX HILLS



38 DEER SHORE SQUARE
NORTH BABYLON, NY
PHONE: (631) 242-5500
FAX: (631) 242-3167

Antipasti

Artichoke Bottoms Oreganata	\$50	Fried Ravioli	\$40
Assorted Asian Style Dumplings	\$45	<i>Side of sauce included</i>	
<i>A combination of pork, chicken, shrimp & veggie dumplings with dipping sauce</i>		Homemade Crab Cakes	\$65
Baked Clams Oreganata	\$40	<i>Made with real lump crabmeat*. Side of tartar sauce included</i>	
<i>Baked Little Neck Clams served with fresh lemon slices</i>	\$80	Hot Antipasto	Md. \$70 Lg. \$110
Capellini Balls	\$45	<i>An impressive antipasto platter with all your favorites included</i>	
<i>Fried capellini pasta balls stuffed with chop meat & tomato sauce (side of sauce included)</i>		Mini Rice Balls	\$45
Coconut Shrimp	\$70	<i>A delicious Italian favorite. Side of sauce included</i>	
<i>Side of homemade sweet & sour sauce included</i>		Mozzarella Sticks	\$40
Empanadas	\$45	<i>Side of sauce included</i>	
<i>Side of homemade Pico de Gallo sauce included.</i>		Pigs In A Blanket	\$45
<i>Choice of: chicken, beef, pork or an assortment of all three</i>		<i>Approximately 80 pieces, Side of ketchup and mustard included</i>	
Fried Artichoke Hearts	\$45	Potato Croquettes	\$40
<i>Side of sauce included</i>		Potato Croquettes with Pancetta	\$50
Fried Cauliflower	\$45	Potato Croquettes with Cheddar & Ham	\$50
<i>Side of sauce included</i>		Stuffed Mushrooms	\$45
		<i>Choice of rice, sausage meat & veggie stuffing or breadcrumbs</i>	

Salads

	Small	Medium	Large
Arugula Salad	\$40	\$50	\$60
<i>Crisp arugula with radicchio, tomatoes, onions, cucumbers & toasted almonds</i>			
Caesar Salad	\$35	\$45	\$50
<i>Crisp romaine lettuce, shredded parmigiano & homemade garlic croutons</i>			
Garden Salad	\$35	\$45	\$50
<i>Crisp romaine lettuce with grape tomatoes, cucumbers, carrots, olives, red peppers and red onions</i>			
Giardinastro Salad	\$40	\$50	\$60
<i>Crisp romaine lettuce, tomatoes, cucumbers, caramelized almonds, dried cranberries & gorgonzola cheese</i>			
Greek Salad	\$40	\$50	\$60
<i>Crisp romaine lettuce, tomatoes, cucumbers, red onions, red peppers, feta cheese, stuffed grape leaves & kalamata olives</i>			
Italian Salad	\$40	\$50	\$60
<i>Crisp romaine lettuce, tomatoes, carrots, onions, cucumbers, red peppers, olives, marinated mushrooms & mozzarella balls</i>			
Southwest Salad	\$40	\$50	\$60
<i>Crisp romaine lettuce, tomatoes, cucumbers, red onions, shaved carrots, corn, black beans, homemade tortilla chips, grilled chicken & shredded mozzarella</i>			
Spinach & Goat Cheese Salad	\$40	\$50	\$60
<i>Crisp baby spinach with fresh berries, pecans & goat cheese</i>			

Popular Extras...

USDA GRADE A Grilled Chicken	\$15	\$20	\$25
Grilled Shrimp Cajun Style	\$20	\$25	\$30

Serving Sizes For Half Trays: 5-6 People • Serving Sizes For Full Trays: 10-12 People

Pasta

	Half Tray	Full Tray		Half Tray	Full Tray
Baked Manicotti - Jumbo - 24 pcs - \$69			Pasta Casareccia	\$59	\$85
Baked Ziti	\$59	\$80	<i>Gemelli pasta with sautéed pancetta, peas & onions topped with</i>		
Cavatelli Calabrese	\$59	\$80	<i>toasted breadcrumbs</i>		
<i>Pino's Favorite! Cavatelli pasta with hot sausage meat & broccoli rabe</i>			Penne alla Vodka	\$59	\$80
Farfalle Primavera	\$59	\$80	<i>Penne with our famous vodka sauce</i>		
<i>Farfalle pasta with sautéed seasonal veggies</i>			Penne Fantasia	\$59	\$85
Farfalle Salpino	\$59	\$80	<i>Penne with grilled chicken, sautéed broccoli & grilled peppers</i>		
<i>Farfalle pasta combined with our homemade bruschetta</i>			Ravioletti alla Paolo	\$59	\$85
Fettuccine Terra e Mare	\$65	\$110	<i>Our gourmet mini cheese ravioli under a delicious champagne</i>		
<i>Fettuccine pasta with sautéed shrimp, broccoli rabe & zucchini</i>			<i>sauce</i>		
Fusilli alla Giuliana	\$59	\$80	Rigatoni Puttanesca	\$59	\$85
<i>Fusilli pasta with grilled chicken, red peppers, olives, broccoli rabe & sausage</i>			<i>Our gourmet jumbo cheese ravioli with kalamata olives, capers & anchovy filets</i>		
Fusilli Genovese	\$59	\$80	Rigatoni all'Amatriciana	\$59	\$90
<i>Fusilli pasta combined with our homemade pesto sauce & topped with</i>			<i>Rigatoni pasta with crispy sautéed pancetta, onions & filetti di</i>		
<i>toasted pignoli nuts</i>			<i>tomodoro</i>		
Gemelli alla Gabriella	\$59	\$80	Rigatoni Bolognese	\$59	\$80
<i>Gemelli pasta with string beans, grilled portobello mushrooms & roasted peppers</i>			<i>Rigatoni pasta under a traditional bolognese sauce</i>		
Gnocchi Bolognese	\$59	\$80	Rigatoni Fiorentina	\$69	\$109
<i>Fresh potato gnocchi prepared in a traditional bolognese sauce</i>			<i>Rigatoni with grilled chicken, spinach & chopped mushrooms in a</i>		
Lasagne Cheese	\$59	\$85	<i>creamy pink sauce</i>		
Meat Lasagne	\$65	\$90	Shrimp Mia	\$65	\$110
Spinach & Ricotta Lasagne	\$65	\$90	<i>Linguine pasta with sautéed shrimp, baby spinach & sundried</i>		
Vegetable Lasagne	\$65	\$90	<i>tomatoes</i>		
<i>*Gluten Free</i>			Stuffed Shells	\$59	\$80
Linguine with Clam Sauce	\$59	\$85	Tortellini Alfredo	\$59	\$80
<i>White or red</i>			<i>Cheese tortellini under a creamy alfredo sauce</i>		
Linguine ai Frutti di Mare	\$65	\$110	Tortellini Four Cheese	\$59	\$80
<i>Alec's favorite! Linguine pasta with fresh seafood and shellfish</i>			<i>Cheese tortellini under a blend of gorgonzola, parmigiano reggiano, fontina</i>		
Macaroni & Cheese	\$55	\$80	<i>& locatelli cheese</i>		
<i>Topped with toasted breadcrumbs</i>					
Orecchiette & Salsiccia	\$59	\$80			
<i>Orecchiette with broccoli rabe & sweet sausage meat</i>					
Orzo Mediterraneo	\$59	\$90			
<i>Orzo pasta with sautéed onions, kalamata olives, sautéed baby</i>					
<i>spinach, zucchini & crumbled feta cheese</i>					

Popular Extras

Add Shrimp	\$20	\$30
Add USDA GRADE A Grilled Chicken	\$15	\$25

GLUTEN FREE & VEGAN OPTIONS AVAILABLE
 Serving Sizes For Half Trays: 5-6 People • Serving Sizes For Full Trays: 10-12 People

Seafood

	Half Tray	Full Tray		SM	Half Tray	Full Tray
Baked Clams Oreganata	\$40	\$80	Mussels Margherita	\$50	\$70	\$90
<i>Baked Little Neck Clams served with fresh lemon slices</i>			<i>Tequila steamed mussels on the half shell topped with Salsa Fresca</i>			
Buffalo Calamari	\$70	\$125	<i>and arranged in a platter</i>			
<i>Fried calamari tossed in our homemade Buffalo sauce... Served with</i>			Mussels Marinara	\$50	\$90	
<i>bleu cheese dressing</i>			<i>Steamed mussels sautéed in our homemade Marinara sauce</i>			
Calamari Fra Diavolo	\$70	\$125	Mussels Garlic & Oil Style	\$50	\$90	
<i>Sautéed calamari in a spicy Fra Diavolo sauce</i>			<i>Steamed mussels sautéed in garlic & oil</i>			
Coconut Shrimp	\$70	\$125	Shrimp Oreganata	\$90	\$165	
<i>Coconut coated shrimp served with a homemade sweet & sour sauce</i>			<i>Butterflied shrimp cooked in a lemon & butter sauce combined with</i>			
Fried Calamari Arrabbiata	\$70	\$125	<i>seasoned breadcrumbs</i>			
<i>Fried calamari tossed in a spicy arrabbiata sauce</i>			Shrimp Parmigiana	\$90	\$165	
Flounder Oreganata	\$90	\$170	<i>Stuffed Flounder Filet</i>	\$90	\$170	
<i>Flounder cooked in a lemon & butter sauce combined with seasoned</i>			<i>Larry's Favorite! Boneless flounder filet stuffed with real crabmeat,</i>			
<i>breadcrumbs</i>			<i>sautéed baby spinach and finished with a Scampi sauce</i>			
Grilled Salmon	\$85	\$140	Stuffed Shrimp	\$90	\$165	
<i>Paul's Favorite! Fire grilled salmon filets in a honey mustard dijon</i>			<i>Jumbo shrimp stuffed with real crabmeat</i>			
<i>cream sauce served over seasonal julienne vegetables</i>			Shrimp Scampi	\$90	\$165	
Maryland Mini Crab Cakes	\$65	\$110	<i>Butterflied shrimp cooked in a lemon & butter sauce with fresh garlic</i>			
<i>Homemade Maryland crab cakes made with real crab meat... Served</i>						
<i>with homemade Tartar sauce</i>						

Serving Sizes For Half Trays: 5-6 People • Serving Sizes For Full Trays: 10-12 People



All chicken dishes are prepared using only USDA GRADE A chicken



Poultry

	Half Tray	Full Tray		Half Tray	Full Tray
Barbeque Style Chicken <i>Bone-in chicken pieces marinated in BBQ sauce & baked</i>	\$65	\$99	Chicken Parmigiana	\$69	\$109
Buffalo Chicken Meatballs <i>Buffalo style chicken meatball served with a side of blue cheese dressing</i>	\$69	\$109	Chicken Salpino <i>Grilled chicken breast sliced thin under our homemade bruschetta</i>	\$69	\$109
Chicken Adriana <i>Grilled chicken breast with grilled veggies garnished with fresh mint mixed in a white balsamic reduction</i>	\$69	\$109	Chicken Scarpariello <i>Boneless pan seared chicken breast sauteed with peppers, homemade sausage & fried potatoes in a white wine sauce</i>	\$69	\$109
Chicken Arrabbiata <i>Pan seared boneless chicken breast in a spicy red sauce</i>	\$69	\$109	Chicken Sorrentino <i>Chef Wilmer's Specialty! Breaded chicken filets underneath sautéed spinach, breaded eggplant & topped with our famous fresh mozzarella in a creamy pink sauce</i>	\$69	\$109
Chicken & Broccoli <i>Boneless chicken breast made with sundried tomatoes in a caper & white wine sauce</i>	\$69	\$109	Chicken Stir Fry <i>Teriyaki Chicken Breast cut in strips sautéed with mixed veggies over rice</i>	\$69	\$109
Chicken Bites <i>All white meat chicken cut into bite size pieces... Available in buffalo, coconut, BBQ, chipotle or honey Teriyaki</i>	\$69	\$109	Chicken Wings <i>Our famous chicken wings... Available in buffalo, mild buffalo, chipotle, honey Teriyaki or BBQ</i>	\$65	\$105
Chicken Cacciatore <i>Boneless chicken breast and sautéed onions in a creamy tomato sauce</i>	\$69	\$109	Four Layered Chicken <i>Breaded chicken filets topped with sautéed broccoli rabe, grilled peppers & fresh mozzarella</i>	\$69	\$109
Chicken Contadina <i>Boneless chicken with sausage & potatoes in a white wine sauce</i>	\$69	\$109	Fried Chicken <i>Deep fried twice breaded bone-in chicken</i>	\$65	\$99
Chicken Cordon Bleu <i>Breaded chicken cordon bleu medallions covered in creamy alfredo sauce</i>	\$69	\$109	Grilled Chicken Skewers <i>Sliced thin boneless marinated chicken breast on skewers grilled</i>	\$69	\$109
Chicken Fingers <i>Side of sauce & lemons included</i>	\$69	\$109	Grilled Lemon Chicken <i>Thin sliced chicken breast marinated in lemon & olive oil</i>	\$69	\$109
Honey Dijon Chicken Fingers	\$69	\$109	Grilled Turkey London Broil <i>Marinated sweetheart turkey london broil, grilled to perfection, sliced & finished with a salmoriglio sauce</i>	\$79	\$145
Chicken Francese <i>Boneless chicken breast in a traditional lemon & white wine sauce</i>	\$69	\$109	Roasted Turkey Breast <i>Oven roasted sweetheart turkey breast sliced & covered with our homemade turkey gravy</i>	\$79	\$145
Chicken Grigio <i>Thin sliced chicken breast pan seared and finished in a pinot grigio wine sauce with sauteed onions, fresh plum tomatoes, fresh fennel & California seedless green grapes</i>	\$69	\$109	Stuffed Chicken <i>Chicken breast stuffed with sautéed spinach, sautéed onions, fresh mozzarella & cornbread sliced and topped with our homemade marsala salad</i>	\$69	\$109
Chicken Marsala <i>Boneless chicken breast in a marsala wine & mushroom sauce</i>	\$69	\$109			
Chicken Meatballs & Escarole <i>Bite-sized chicken meatballs with sautéed escarole</i>	\$69	\$109			
Chicken Primavera <i>Boneless chicken breast with sautéed seasonal veggies & arborio rice</i>	\$69	\$109			

From The Land

	Half Tray	Full Tray		Half Tray	Full Tray
Barbeque Spare Ribs <i>Fall-off-the-bone tender spare ribs coated in our homemade BBQ sauce</i>	\$75	\$130	Prime Rib Roast (USDA PRIME) <i>Melt-in-your-mouth tender prime rib cooked to perfection, hand carved & finished with a red wine reduction</i>	MARKET PRICE	MARKET PRICE
Boneless Spare Ribs <i>Boneless spare ribs slow cooked and coated in our homemade BBQ sauce</i>	\$85	\$140	Pulled Pork <i>Slow roasted pork shoulder smothered in our homemade BBQ sauce</i>	\$85	\$140
Grilled Pork Tenderloin <i>Juicy & tender pork tenderloin grilled to perfection and sliced alongside sautéed peppers, onions & mushrooms</i>	\$75	\$125	Sausage & Peppers <i>Our famous homemade sausage sliced & sautéed with sweet peppers & onions</i>	\$65	\$99
Grilled Flat Iron Steak (USDA PRIME) <i>Teriyaki grilled prime flat iron steak sliced over sautéed vegetables and rice</i>	\$99	\$189	Sausage & Potatoes <i>Our famous homemade sausage sliced & sautéed with sweet peppers & onions</i>	\$65	\$99
Grilled Skirt Steak (USDA PRIME) <i>One of our most famous dishes! Marinated for 24 hours... Grilled to perfection, paired with sautéed peppers, onions & mushrooms. Au Jus</i>	MARKET PRICE	MARKET PRICE	Sausage & Broccoli Rabe <i>Our famous homemade sausage sliced & sautéed with sweet peppers & onions</i>	\$65	\$99
Grilled Steak Skewers (USDA PRIME) <i>Sirloin steak thinly sliced and grilled on skewers (marinated or plain)</i>	\$99	\$189	Steak Pizzaiola (USDA PRIME) <i>Sirloin steak thinly sliced and cooked in a tomato & onion sauce</i>	\$90	\$149
Lollipop Baby Lamb Chops <i>30 Pc. or 60 Pc.</i>	MARKET PRICE	MARKET PRICE	Sunday's Best Trio <i>Sunday sauce in a tray! Braciolo, meatballs & sausage in tomato sauce. Enough to feed an army!</i>	\$79	\$129
Meatballs <i>Salpino's famous homemade Italian style meatballs in tomato sauce</i>	\$65	\$90	Swedish Meatballs <i>Traditional Swedish meatballs in brown gravy</i>	\$65	\$90
Pepper Steak (USDA PRIME) <i>Pan-seared petit filet medallions thinly sliced and sauteed with peppers, onions & mushrooms in a homemade beef gravy</i>	\$90	\$149	Tripe <i>Traditionally prepared... Calabrese or Sicilian style</i>	\$99	\$165
Pork Milanese <i>Thinly sliced breaded boneless pork chops pan fried topped with bruschetta, arugula and mozzarella</i>	\$65	\$100	Veal Francese <i>Tender American raised leg cut veal prepared in a Francese sauce</i>	\$99	\$165
Pork Filet Salpino <i>Chef Marvin's favorite! Breaded pork cutlets under chopped tomatoes, onions & hot peppers in a light vinaigrette dressing. (Served at room temperature)</i>	\$65	\$100	Veal Marsala <i>Tender American raised leg cut veal prepared in a Marsala sauce</i>	\$99	\$165
			Veal Parmigiana <i>Tender American raised leg cut veal</i>	\$99	\$165
			Veal Scallopine <i>Tender American raised leg cut veal prepared with capers in a white wine & tomato sauce</i>	\$99	\$165

WHOLE PIGS AVAILABLE UPON REQUEST

Serving Sizes For Half Trays: 5-6 People • Serving Sizes For Full Trays: 10-12 People

Platters

Custom Charcuterie Boards Available Upon Request

	Sm.	Med.	Lg.		Sm.	Med.	Lg.
Antipasto Platter <i>Imported cheese, thinly sliced dried meats, homemade roasted peppers, homemade sun-dried tomatoes, marinated mushrooms, marinated olives & mozzarella balls</i>	\$79	\$99	\$139	Hummus Platter <i>Our homemade hummus surrounded by homemade garlic toast & freshly baked bread... Choice of roasted garlic, mediterranean or pesto</i>	\$59	\$79	
Bread Basket <i>An assortment of our fresh baked breads sliced and arranged in a basket, topped with our homemade pizza bread. *CONTAINS NUTS*</i>		\$40	\$55	Marinade Platter <i>An assortment of homemade marinated favorites</i>	\$99	\$139	
Bruschetta Platter <i>Our homemade bruschetta surrounded by homemade garlic toast & freshly baked bread</i>		\$55	\$69	Mozzarella Caprese <i>Our famous homemade fresh mozzarella sliced and paired with vine ripened tomatoes... roasted peppers in the middle</i>	\$60	\$80	\$100
Caponata Platter <i>Our homemade eggplant capontata surrounded by homemade garlic toast & freshly baked bread</i>		\$55	\$69	Mussels Margherita <i>Tequila steamed mussels on the half shell topped with salsa fresca and arranged in a platter</i>	\$60	\$80	\$100
Caprese Cocktail Basket <i>Mozzarella caprese skewers with mini mozzarella balls and cherry tomatoes arranged in a basket with dipping sauce</i>		\$99	\$119	Panini Platter <i>Your choice of panini made on freshly baked focaccia bread, includes a quarter pound of salads per Panino</i>	\$13.95 ea.	(8 Min)	
Cheese Platter <i>Imported cheese from around the world paired with salted crackers & accompanied by fresh berries and grapes</i>	\$69	\$89	\$109	Pickle & Olive Platter <i>Assorted olives surrounded by pickle spears</i>	\$40	\$59	
Complete Brunch Basket <i>All your favorite homemade brunch pastries as well as our homemade quiches and muffins!</i>		\$90	\$140	Sandwich Platter <i>Your choice of gourmet heroes or wrap combinations cut in half and arranged in a basket. Each sandwich comes with a quarter pound of salads... only Boar's Head Brand Cold Cuts are used</i>	\$13.95 ea.	(8 Min)	
Pizza Bread Basket		\$55	\$69	Shrimp Cocktail <i>Jumbo & tender shrimp served with our homemade cocktail sauce and fresh lemon wedges</i>	\$70 - 35 pcs	\$90 - 70 pcs	\$110 - 105 pcs
Boar's Head Cold Cut Platter Package \$15.95 Per Person (12 Person Min.)				Ultimate Antipasto Platter <i>Imported cheeses thinly sliced dried meats, topped with homemade roasted peppers & olives, surrounded by our famous fresh mozzarella caprese</i>	\$129	\$159	

Your choice of Boar's Head brand Cold Cuts arranged on a platter. Package includes our homemade potato salad, mozzarella salad, tortellini salad, pickles, mustard, mayonnaise, paper goods & 2 dinner rolls per person.

Filet Mignon Crostini <i>Filet mignon thinly sliced on top of homemade crunchy garlic toast with caramelized onions. Served with a cracked pepper horseradish sauce</i>	35 Pcs. \$129	55 Pcs. \$169	
Fresh Fruit Platter <i>An assortment of hand cut seasonal fresh fruits</i>	\$50	\$70	\$95
Grilled Veggie Platter <i>An assortment of fire grilled marinated veggies</i>	\$69	\$99	\$109
Guacamole Platter <i>Our homemade guacamole surrounded by homemade crunchy tortilla chips</i>	\$59	\$79	

Platter Serving Sizes: Small 10-12 People • Medium 15-20 People • Large 20-25 People

Vegetable Platter <i>Fresh cut veggies served with our homemade veggie dip</i>	\$40	\$60	\$80
Watermelon Boat <i>A hand carved watermelon boat filled with fresh seasonal fruit</i>			\$105
Watermelon Shark or Baby Carriage <i>A hand carved watermelon shark or baby carriage filled with fresh seasonal fruit</i>			\$120
Wrap Platter <i>Your choice of wrap combinations cut in half and arranged in a basket. Each wrap comes with a quarter pound of our homemade salads... only Boar's Head Brand</i>	\$13.95 Ea.	(8 Min)	
Wrap Rollatone Platter <i>One of our most famous platters! Bite size wraps paired with olives & tomatoes</i>	\$65	\$85	\$109

Party Heroes

All heroes are made on our homemade bread. Choose from Semolina Bread, Italian Bread (Seeded or Plain).

Hero Packages Available For \$4 Extra Per Foot, Choice Of Our Homemade Macaroni Salad, Homemade Potato Salad, Homemade Coleslaw, Homemade Chickpea Salad or Homemade 3 Bean Salad. One Pound Per Foot Is Included In Package Price

We Only Use Boar's Head Brand Cold Cuts!

American Boar's Head <i>Ham, turkey, pepper ham, homemade roast beef, swiss cheese, lettuce & tomatoes</i>	\$22.99 per foot
Buffalo Chicken <i>USDA Grade A Chicken breast marinated in Buffalo sauce, topped with Boar's Head Pepperjack, shredded celery & blue cheese dressing</i>	\$22.99 per foot
Signature Cutlet <i>USDA Grade A Breaded chicken cutlet, our famous fresh mozzarella and our homemade roasted peppers</i>	\$22.99 per foot
Eggplant Roma <i>Breaded eggplant slices, our famous fresh mozzarella and our homemade roasted peppers</i>	\$22.99 per foot
Gab's Grilled <i>USDA Grade A grilled chicken, crispy arugula, fresh mozzarella, tomatoes & homemade pesto</i>	\$24.99 per foot
Grilled Chicken <i>USDA Grade A Grilled chicken breast, our famous fresh mozzarella, our homemade roasted peppers and sautéed broccoli rabe</i>	\$24.99 per foot
Lorenzo's Cutlet <i>USDA Grade A Chicken Cutlet, Boar's Head Cheddar Cheese, Crispy Bacon & Tomatoes</i>	\$24.99 per foot
Grilled Veggie <i>A mixture of marinated grilled veggies topped with our famous fresh mozzarella</i>	\$22.99 per foot

Il Padrino <i>Imported soppressata, Prosciutto di Parma, ham, pepperoni, imported mortadella, our famous fresh mozzarella, our homemade roasted peppers, lettuce & tomatoes</i>	\$29.99 per foot
Italian Boar's Head <i>Ham, salami, pepperoni, mortadella, ham cappy, provolone, lettuce & tomatoes</i>	\$22.99 per foot
King's Special <i>Our famous homemade roast beef, caramelized onions and smoked gouda cheese on homemade garlic bread</i>	\$29.99 per foot
La Bella Muffaletta <i>Prosciutto di Parma, imported mortadella, imported soppressata, our famous fresh mozzarella, romaine lettuce and topped with our homemade Muffaletta olive spread</i>	\$29.99 per foot
Mount Killington Boar's Head <i>Boar's Head brown sugar glazed ham, Boar's Head Vermont cheddar cheese, lettuce, tomatoes & side of honey mustard</i>	\$22.99 per foot
Paolo's Eggplant <i>Fried eggplant, prosciutto, fresh mozzarella, roasted peppers & homemade olive tapenade</i>	\$26.99 per foot
Pino's Choice <i>USDA Grade A Grilled Chicken, Boar's Head Asiago Cheese, Homemade Olive Tapenade, Arugula, Tomatoes</i>	\$24.99 per foot

All Grilled or Fried Chicken is strictly USDA GRADE A chicken



Starch & Vegetables

Serving Sizes For Half Trays: 5-6 People
Serving Sizes For Full Trays: 10-12 People

	Half Tray	Full Tray		Half Tray	Full Tray
Baby Spinach	\$50	\$80	Mashed Potatoes	\$40	\$70
<i>Baby spinach sautéed with golden roasted garlic & olive oil</i>			<i>Roasted garlic, bacon & cheddar, broccoli & cheddar or plain</i>		
Brussels Sprouts	\$45	\$80	Panelle	\$45	\$75
<i>Oven roasted brussels sprouts tossed in olive oil, salt & pepper</i>			<i>Imported from Sicily & served with fresh lemon slices</i>		
Butternut Squash	\$45	\$75	Rice Primavera	\$40	\$75
<i>Brown sugar oven roasted butternut squash cubes with caramelized pecans</i>			Roasted Potatoes	\$40	\$75
Cauliflower Oreganata	\$45	\$80	<i>Herb encrusted oven roasted potato wedges</i>		
Eggplant Parmigiana	\$65	\$90	Sautéed Broccoli	\$45	\$80
Eggplant Rollatini	\$65	\$90	<i>Sautéed in roasted garlic & olive oil</i>		
Eggplant Rollatini alla Paolo	\$75	\$99	Sautéed Broccoli Rabe	\$45	\$80
<i>Eggplant rollatini rolled with prosciutto & sautéed spinach</i>			<i>Andy Boy broccoli rabe sautéed in olive oil & garlic</i>		
French Fries	\$40	\$65	Scalloped Potatoes	\$45	\$75
<i>Hand-cut seasoned fries</i>			<i>Topped with crumbled bacon & crispy fried onions</i>		
Grilled Asparagus	\$45	\$70	Spaghetti Squash	\$50	\$80
<i>Fire grilled & tossed in a balsamic dressing</i>			<i>Oven roasted shredded spaghetti squash prepared in a zucchini ragu...Topped with sliced almonds</i>		
Involttine di Asparaci		\$60	String Bean Casserole	\$50	\$80
<i>Asparagus paired with cream cheese & wrapped in thin slices of Prosciutto di Parma ... Baked to perfection (20 pc.)</i>			<i>Cut string beans in a cream of mushroom sauce topped with crispy fried onions</i>		

Desserts

	Small	Medium	Large
Assorted Mini Pastry Platter	\$69	\$89	\$109
<i>An assortment of our homemade mini pastries. Yum!</i>			
Cannoli Chip Platter		\$69	\$89
<i>Cannoli shell chips surrounding our homemade cannoli cream for dipping!</i>			
Chocolate Covered Strawberries		Call For Price	
<i>Jumbo stem berries hand dipped in rich milk or dark chocolate</i>			
Cookie Platters		Call For Price	
<i>Our homemade Italian cookies arranged in a platter</i>			
Pregnant Cannoli			\$119
<i>One giant cannoli stuffed with over 50 mini cannoli!</i>			

Office Luncheon Special

Includes choice of hero or wrap, can of soda or bottle of water, 1/4 pound of homemade salads, bag of chips & paper goods.

\$16.95 pp

10 people minimum

Filling Choices For Cakes:

Chocolate Mousse, Chocolate Pudding, Nutella, Chocolate Fudge, Lemon, Vanilla, Peanut Butter Mousse, Cannoli Cream, Cookies & Cream, Caramel Coconut, Pineapple, Fresh Bananas, Fresh Strawberries, Kiwi Lime, Cherry & More!

Custom Sheet Cakes Also Available.

Call For Pricing And Details.



Gourmet Barbecue Packages



“Medium-Well”

Minimum of 30 People

An impressive 5 protein package with plenty of sides to choose from!

Includes the Following:

USDA Prime Sirloin Burgers

Boar's Head Brand Hot Dogs, All Natural

USDA Grade A White Meat Chicken Skewers, Marinated

USDA Prime Sirloin Steak Skewers, Marinated

Pino's Famous Slow Cooked Marinated Baby Back Ribs

Sugar Sweet Local Corn On The Cob

Choose Three Sides:

Pino's Famous Homemade Macaroni Salad

Pino's Famous Homemade Potato Salad

Pino's Famous Homemade Cole Slaw

Homemade Farfalle Pasta Salad,

Homemade Crisp String Bean Salad

Also Includes:

Boar's Head American Cheese, Burger & Hot Dog Buns,

Ketchup, Mustard, Paper Goods,

Serving Utensils & Food Trays!

\$22.99 Per Person

“Rare”

Feeds 12 People

Great for smaller gatherings!

Includes the Following:

1 - Pino's Famous Cheese & Parsley Sausage Ring

1 - **USDA Prime** Marinated London Broil

12 - **USDA Prime** Sirloin Sliders

12 - **USDA GRADE A** Chicken Skewers

2 Pack Boar's Head Brand Hot Dogs, All Natural

Burger & Hot Dog Buns

\$109.99

“Well-Done”

Minimum of 30 People

An impressive 6 protein package featuring filet mignon, shrimp kebabs & more!

Includes the Following:

Pino's Famous Cheese & Parsley Sausage

Pino's Famous Slow Cooked Marinated Baby Back Ribs

USDA Black Angus Filet Mignon Steaks

Boar's Head Hot Dogs, All Natural

Choice Of:

USDA Prime Sirloin Burgers

or **USDA Grade A** Chicken Burgers

Choice Of:

USDA Prime Sirloin Steak Skewers

or All Natural Jumbo Shrimp Kebabs

Choose Three Sides:

Pino's Famous Homemade Macaroni Salad

Pino's Famous Homemade Potato Salad

Pino's Famous Homemade Cole Slaw

Homemade Farfalle Pasta Salad,

Homemade Crisp String Bean Salad

Homemade Caprese Pasta Salad

Homemade Mac & Cheese

Homemade Maple Bourbon Baked Beans

Also Includes:

Fresh Cut Seasonal Fruit & Berries,

Boar's Head American Cheese, Burger &

Hot Dog Buns, Ketchup, Mustard, Paper Goods,

Serving Utensils & Food Trays!

\$29.99 Per Person

POPULAR PACKAGE ADD-ONS

- **Complete Grill Package: \$175**
5 Ft Long Charcoal Grill, Includes Drop-Off, Pick-Up, Charcoal & Lighter Fluid
- **Professional Griller: \$140 - 4 Hours Max**
- **Waitress / Server: \$140 - 4 Hours Min**
- **Slow Cooked Pulled Pork: \$85 1/2 - \$140 Full**
- **Sautéed Peppers & Onions: \$45 1/2 - \$70 Full**
- **Lollipop Baby Lamb Chops: \$3.25 Each**
- **4 oz. Lobster Tails: Market Price**
- **Homemade Vegan Burgers: \$4 Each**

We Also Have A Full Selection Of
Genuine **USDA** Omaha Prime Steaks & **USDA Grade A** Chicken!

Gourmet Catering Special #1

Package Includes: Dinner rolls, garden salad, plates, forks, spoons, knives, napkins and serving utensils.

LARGE TRAYS (Choose one per ten people)

- Baked Ziti
- Chicken Parmigiana
- Mussels Garlic & Oil
- Stuffed Rigatoni
- Cavatelli Calabrese
- Eggplant Parmigiana
- Orecchiette Broccoli Rabe
- Stuffed Shells
- Chicken Marsala
- Eggplant Rollatini
- Penne Alla Vodka
- Tortellini Alfredo
- Chicken Cacciatore
- Farfalle Primavera
- Pork Filet Salpino
- Chicken with Broccoli & Sundried Tomatoes
- Gnocchi Bolognese
- Rigatoni Bolognese
- Chicken Francese
- Grilled Pork Tenderloin
- Sausage & Broccoli Rabe
- Chicken Grigio
- Manicotti
- Sausage & Peppers
- Chicken Piccata
- Meatballs In Sauce
- Sausage & Potatoes
- Mussels Marinara
- Stuffed Chicken

\$13⁹⁵ Plus Tax

Per Person (Min. 30 People)

Gourmet Catering Special #2

Package Includes: Professional wait staff for 4 hours; serving utensils, paper goods and fresh baked dinner rolls.

Antipasto (Choose one)

- Antipasto Platter
- Cheese Platter
- Mozzarella Caprese Platter
- Grilled Vegetable Platter

Salad (Choose one)

- Garden Salad
- Spinach & Goat Cheese
- Caesar Salad
- Arugula Salad
- Giardinastro

Main Course (Choose one per ten people. Must choose one pasta dish.)

Pasta (Must choose one pasta)

- Baked Ziti
- Orecchiette & Salsiccia
- Cavatelli Calabrese
- Orzo Mediterranean
- Farfalle Primavera
- Penne Alla Vodka
- Gemelli Alla Gabriella
- Penne Fantasia
- Linguine w/Clam Sauce
- Shrimp Mia
- Linguine ai Frutti di Mare

Poultry

- Chicken Adriana
- Chicken Parmigiana
- Chicken w/Sauteed Broccoli & Sundried Tomatoes
- Chicken Sorrentino
- Chicken Cacciatore
- Grilled Turkey London Broil
- Chicken Francese
- Roasted Turkey Breast
- Chicken Grigio
- Stuffed Chicken

Starch & Vegetables

- Brussels Sprouts
- Grilled Asparagus
- Butternut Squash
- Rice Primavera
- Eggplant Parmigiana
- Roasted Potatoes
- Eggplant Rollatini
- Spaghetti Squash

From The Land

- Boneless Spare Ribs
- Pork Filet Salpino
- Grilled Flat Iron Steak
- Sausage & Peppers
- Grilled Pork Tenderloin
- Veal Marsala
- Meatballs
- Veal Parmigiana
- Pork Chop Caprese
- Veal Scallopini

From The Sea

- Grilled Salmon
- Shrimp Parmigiana
- Maryland Crab Cakes
- Stuffed Flounder Filet
- Mussels Marinara
- Stuffed Shrimp
- Mussels w/Garlic & Oil
- Shrimp Scampi
- Shrimp Oreganata

\$27⁹⁵ Plus Tax

Per Person
(Min. 30 People)