

• **Pizza** •

Neopolitan **Pie 14.25**
mozzarella cheese & tomato sauce
Round 18" (8 Slices)

Sicilian **14.50**
mozzarella cheese & tomato sauce
Square 12"x18" (9 Slices)

TOPPINGS

Eggplant • Sausage • Meatball • Pepperoni • Ham • Mushrooms
Spinach • Peppers • Onion • Broccoli • Black Olives • Extra Cheese
Fresh Garlic • Anchovies • Sliced Tomatoes

1/2 Topping **2.50** • 1 Topping **4.25** • 2 Toppings **6.25**
3 Toppings or More (Neopolitan) **21.25** (Sicilian) **22.50**

• **Specialty Pies** •

"Grandma" Pizza **Pie 16.95**
extra thin crust pan pizza layered with mozzarella & spotted with a flavorful
herbed "San Marsano" tomato sauce

Chicken Ranch Pizza **28.50**
crispy round pie topped with cubed chicken cutlets, bacon & a blend of
mozzarella & cheddar cheeses, topped with a whisper of Ranch dressing

Chicken Marsala **28.50**
a "Classic" combination of fresh chicken & mushrooms sauteed in a Marsala wine
brown sauce, topped with mozzarella cheese, served over a crispy round pizza crust

Greek Salad Pizza **19.75**
crispy thin crust pizza baked with low fat mozzarella cheese topped with our
traditional chopped greek salad drizzled with our "Greek" dressing

Buffalo Chicken Pizza **28.50**
crispy round pie topped with tender pieces of spicy buffalo chicken,
mozzarella cheese & homemade bleu cheese dressing

Baked Ziti Pizza **19.75**
crispy round pie topped with traditional style baked ziti, mozzarella
& spotted seasoned ricotta

Eggplant Delight **23.50**
rispy round pie topped with fresh battered eggplant, sliced Roma tomatoes,
seasoned ricotta & mozzarella cheese served over tomato sauce

Crustina Pizza **25.95**
thin crust garlic basted pan pizza topped with fresh sliced garden tomatoes,
homemade mozzarella cheese & basil, drizzled with a touch
of virgin olive oil & seasoning

Pizza Bianca **19.50**
crispy round pie topped with fresh mozzarella cheese, aged Romano cheese,
seasoned ricotta & a dash of fresh garlic & virgin olive oil

Marinara **14.95**
"Old World Style" pan pizza topped with our traditional garlic & herb plum tomato
sauce, aged Romano cheese, fresh basil & a touch of virgin olive oil
with Homemade Mozzarella **18.95**

Whole Wheat Margherita **21.75**
the traditional Neopolitan pizza on a whole wheat crust with homemade
mozzarella, fresh tomato basil sauce & a touch of imported virgin olive oil

House Special
a hearty combination of fresh sausage, meatballs, pepperoni,
mushrooms, peppers, onions, extra cheese, black olives & tomato sauce
(Anchovies available by request only)

Neopolitan **21.25**
Sicilian **22.95**

SALES TAX NOT INCLUDED

Complimentary

with all orders of:

\$100.00 to \$125.00
2 dozen garlic knots

\$125.00 to \$200.00
3 dozen garlic knots

\$200.00 to \$250.00
1 focaccia pie

\$250.00 to \$350.00
2 focaccia pies

\$350.00 & up
2 focaccia pies &
2 dozen garlic knots

Above items are supplied at
NO CHARGE

With our compliments & thanks!

ALL CATERING ORDERS COME WITH
Italian Bread & Homemade Pita Bread



PIZZA • PASTA • BRICK OVEN

• olio d'oliva • basilico •
• pepe • melenzane • funghi •
Catering Menu

• buon appetitio • cipolla •
• buon appetitio • cipolla •

• formaggio • pomodoro •
• formaggio • pomodoro •

• radicchio • mangia • funghi •
• radicchio • mangia • funghi •



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www.pizzaiolanb.com

631-242-6111

1162 Deer Park Avenue • North Babylon, NY 11703

• Appetizers •

	HALF TRAY 10-12	FULL TRAY 20-22
Baked Clams Oreganata	42.00	71.00
(3) Per person, whole baked littleneck clams		
Calamari Fritti	53.00	90.00
Served with side of "Marinara Style" or "Fra Diavolo" sauce		
*Mozzarella Di Casa	42.00	
Homemade mozzarella cheese, flame roasted peppers, fresh sliced tomatoes & basil, drizzled with virgin olive oil & aged balsamic vinegar		
Zuppa Di Cozze	47.00	80.00
Fresh cultivated mussels, steamed & seasoned in your choice of a white wine, garlic & herb brodino -OR- in a fresh garlic & plum tomato sauce		
Calamari Arrabbiata	58.00	99.00
Fresh golden fried calamari tossed with sliced cherry peppers & flame roasted peppers in a "Fra Diavolo" style plum tomato sauce		
*Chicken Fingers	42.00	
(3) Per person, served with a side of honey mustard		
*Zucchini Sticks	37.00	
Golden fried & served with side of pomodoro sauce		
Jumbo Crabmeat Stuffed Mushrooms	58.00	99.00
Fresh jumbo mushrooms stuffed with Alaskan King crabmeat broiled in a garlic & white wine "Scampi" sauce		
*Rice Balls		
"Sicilian Style" stuffed with ground beef, green peas & mozzarella cheese served with side of tomato sauce		
Mini Style	2.95 each	
Cocktail Style	1.95 each	
* Item served on a platter		

• Soups •

Tortellini In Brodo

Cheese tortellini pasta served in a light chicken brodino

Pasta E Fagioli

a "Classic" italian favorite with small tubular shaped pasta, white & red cannellini beans with a touch of fresh crushed plum tomato, roasted garlic & extra virgin olive oil

Stracciatella Romana

spinach & egg drop soup

\$ 10.95 per quart

• Sides •

	HALF TRAY 10-12	FULL TRAY 20-22
Homemade Italian Style Meatballs Pomodoro	42.00	
Italian Style Sausage Links	42.00	
French Fries	21.00	
Vegetable of your choice sauteed in garlic & extra virgin olive oil		
Fresh Broccoli Rabe	43.00	
Fresh Broccoli Rabe & Sausage	48.00	
Fresh Broccoli Spears	32.00	
Escarole & Beans	40.00	
Vegetable Medley	40.00	

• Baked Pasta •

	HALF TRAY 10-12	FULL TRAY 20-22
Baked Stuffed Shells	42.00	71.00
Baked Ziti	42.00	71.00
Baked Ziti Siciliana	47.00	80.00
With fresh battered eggplant		
Meat Lasagna	53.00	90.00

• Pasta •

Spaghetti • Penne • Linguine • Rigatoni • Fusilli • Fettuccine (Extra charge for Ravioli or Tortelloni)

	HALF TRAY 10-12	FULL TRAY 20-22
Montanara	47.00	80.00
A typical "Southern Italian" favorite which includes fresh spinach, sundried tomatoes & grilled chicken, sauteed in a light roasted garlic & virgin olive oil brodino		
Alla Vodka	47.00	80.00
Creamy vodka pink sauce, sauteed with imported diced prosciutto		
Calamari Marinara or Fra Diavolo	58.00	99.00
Fresh calamari sauteed in a MILD "Marinara Style" plum tomato sauce -OR- a SPICY "Fra Diavolo" sauce		
Fiorite	42.00	71.00
Fresh broccoli florets & sundried tomatoes sauteed in a light garlic & virgin olive oil brodino		
Shrimp Marinara or Fra Diavolo	68.00	116.00
Fresh shrimp sauteed in a MILD "Marinara Style" plum tomato sauce -OR- a SPICY "Fra Diavolo" sauce		
Casalunga	63.00	107.00
Fresh broccoli rabe & grilled chicken strips, sauteed in a light roasted garlic & virgin olive oil brodino		
Di Mare (Red or White)	68.00	116.00
Fresh shrimp, mussels & Manila clams sauteed in your choice of MILD "Marinara Style", SPICY "Fra Diavolo" -OR- in a light roasted garlic & virgin olive oil brodino		
Primavera (Red or White)	47.00	80.00
Fresh assorted vegetables sauteed in a light garden tomato sauce -OR- garlic & extra virgin olive oil brodino		
Con Vongole	58.00	99.00
Our authentic clam sauce includes: fresh imported shelled Manila clams & a touch of crushed plum tomato, sauteed in a garlic & extra virgin olive oil brodino		
Gamberi	63.00	107.00
Fresh shrimp, broccoli florets & cubed Roma tomatoes sauteed in a light roasted garlic & olive oil brodino		
Pomodoro	32.00	54.00
"Traditional" Italian tomato sauce		
Pesto Rosso	53.00	90.00
Fresh chicken pieces, sauteed in a delicious blend of our "San Marsano" & homemade pesto "Di Basilico" sauce		
Marinara	37.00	63.00
"Old World Style" garlic & herb plum tomato sauce		
Bolognese	42.00	71.00
"Southern Italian Style", fresh hearty meat sauce		
Al Pesto	42.00	71.00
Homemade pesto "Di Basilico" sauce tossed with roasted & ground pignoli nuts & imported aged parmesan cheese		
Alfredo	42.00	71.00
Classic alfredo cheese sauce		
Fiorentina	53.00	90.00
Fresh chicken, spinach & mozzarella cheese tossed in a creamy pink sauce		
Caprese	42.00	71.00
Garden tomato basil sauce, tossed with fresh mozzarella		
Mare Monte	74.00	126.00
Fresh shrimp, flame roasted peppers & tender strips of veal, sauteed in a brown marsala wine sauce, garnished with a touch of peas		
Aglio E Olio	32.00	54.00
Extra virgin olive oil, garlic & Italian herbs		
Scampi	68.00	116.00
Fresh jumbo shrimp sauteed in a garlic & white wine "Scampi" sauce		
Alla Panna	47.00	80.00
Imported diced prosciutto, fresh mushrooms & green peas in a creamy cheese sauce		

• Entree Dishes •

	HALF TRAY 10-12	FULL TRAY 20-22
Franchise		
fresh egg battered breast of chicken -OR- jumbo shrimp -OR- veal sauteed in a white wine, lemon & butter sauce		
Chicken	63.00	107.00
Shrimp	79.00	134.00
Veal	68.00	116.00
Marsala		
fresh pan seared breast of chicken -OR- veal served in a classic marsala wine brown sauce with fresh mushrooms		
Chicken	63.00	107.00
Veal	68.00	116.00
Picatta	63.00	107.00
Tender pan seared breast of chicken - OR - veal served with capers & artichoke hearts in a light white wine, lemon & butter sauce		
Chicken	63.00	107.00
Veal	68.00	116.00
Grilled Chicken Semi-Freddo	58.00	99.00
fresh breast of grilled chicken marinated in balsamic vinegar & imported seasonings, topped with cubed plum tomatoes, red onions & fresh basil		
*Chicken Verde	68.00	116.00
fresh breast of egg battered chicken topped with fresh broccoli & melted mozzarella cheese, served in a white wine, lemon & butter sauce		
*Grilled Chicken Toscana	68.00	116.00
marinated grilled chicken topped with sauteed broccoli rabe & homemade fresh mozzarella		
Grilled Chicken Primavera	63.00	107.00
grilled chicken breast marinated with authentic balsamic vinegar, imported olive oil & spices, topped with a medley of sauteed fresh vegetables		
Chicken Pizzaiola	63.00	107.00
fresh breast of chicken sauteed with julienne style bell peppers, onions & mushrooms in our "Signature" pizzaiola style plum tomato sauce		
Chicken Vesuvio	58.00	99.00
fresh breast of grilled chicken marinated in balsamic vinegar & seasonings, topped with fresh sauteed spinach, broccoli & mushrooms		
*Sorrentino		
Chicken	68.00	116.00
Veal	74.00	126.00
fresh breast of chicken -OR- veal layered with fresh battered eggplant, imported prosciutto & mozzarella simmered in a brown marsala wine sauce		
Sausage, Peppers & Onions	53.00	90.00
plum tomato -OR- white wine sauce		
Shrimp Monachina	79.00	134.00
fresh egg battered jumbo shrimp sauteed in a wild mushroom marsala wine sauce, layered with melted mozzarella cheese		
Baked Shrimp Oreganata	79.00	134.00
fresh jumbo shrimp topped with our homemade seasoned bread crumbs, broiled & served in a garlic & white wine "Scampi" sauce		
Chicken Scarpariella	68.00	116.00
tender strips of chicken simmered in a brown Sherry wine & rosemary sauce with sweet "Italian Style" sausage links, spicy pepperoncini peppers & potatoes		
Pinocchio		
lightly breaded and baked chicken -OR- veal sauteed with caramelized onions & fresh mushrooms simmered in a Marsala wine cream sauce		
Chicken	68.00	116.00
Veal	74.00	126.00
Meatball Parmigiana	53.00	90.00
Eggplant Parmigiana	53.00	90.00
*Chicken Parmigiana	58.00	99.00
*Veal Parmigiana	63.00	107.00
Shrimp Parmigiana	74.00	126.00
Eggplant Rollatini	58.00	99.00
fresh battered eggplant rolled with seasoned ricotta, baked "Parmigiana Style" with tomato sauce & mozzarella cheese		

*Half size is served in one full size tray

*Full size is served in two full size trays

• Salads •

	HALF TRAY 10-12	FULL TRAY 20-22
Tossed Garden Salad	21.00	36.00
iceberg lettuce, grape tomatoes, cucumbers, green & black olives, carrots & onions served with our house "Italian Style" dressing		
Caesar Salad	32.00	54.00
romaine lettuce tossed with homemade garlic croutons, aged parmesan cheese & dijon Caesar dressing		
Buffalo Chicken Salad	42.00	71.00
Romaine lettuce, shredded carrots & celery tossed with our bleu cheese dressing topped off with hot Spicy buffalo chicken pieces		
Gorgonzola Salad	42.00	71.00
Gourmet mesclun greens, diced roma tomatoes & onions topped with fresh imported gorgonzola cheese		
Farmers Market Salad	42.00	71.00
Mixed greens tossed with dried cranberries, gorgonzola crumbles & honey roasted walnuts dressed with our raspberry vinaigrette dressing		
Antipasto	42.00	71.00
Tossed garden salad topped with assorted Italian meats & fresh cheeses		
Salads available with: Items are only available as additions to salads		
Shredded Mozzarella	6.00	10.00
Chopped Salad (Additional)	5.00	8.00
Crumbled Gorgonzola	6.00	10.00
Grilled or Fried Chicken	13.00	22.00
Buffalo Chicken Pieces	14.00	24.00
Jumbo Grilled Shrimp	26.00	44.00

• Panini Imbotiti •

Served on a platter

Grilled Chicken Panini	
fresh baked & seasoned bread roll stuffed with marinated grilled chicken, roasted peppers & fresh mozzarella	
Marinated Grilled Eggplant Panini	
fresh baked & seasoned bread roll stuffed with marinated grilled eggplant, roasted peppers & fresh mozzarella	
Chicken Club Panini	
fresh baked & seasoned bread roll stuffed with fried ~or~ grilled chicken homemade fresh mozzarella, lettuce & sliced tomato drizzled with extra virgin olive oil & seasoning	
Broccoli Rabe Panini	
fresh baked & seasoned bread roll stuffed with sautéed broccoli rabe, flame roasted peppers & fresh mozzarella	

Available a la carte • Minimum 12
2.95 each



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