

# GROTTINO

NOT AVAILABLE SATURDAY EVENINGS

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## APPETIZERS HOST CHOICE OF ONE

### GARDEN SALAD

MIX GREENS | CRAISINS | CUCUMBER | TOMATO  
RED ONION | BALSAMIC DRESSING

### CAESAR SALAD

ROMANE | CROUTONS | CLASSIC DRESSING

### LA SIRIOLA SALAD

FIELD GREENS | WALNUTS | PEAR | CARROTS | CITRUS  
CHAMPAGNE VINAIGRETTE

## PASTA HOST CHOICE OF ONE

### PENNE VODKA

TOMATO SAUCE | CREAM | BASIL

### GEMELLI AL LIMONE

BUTTERY | CHEESY | LEMON ZEST

### DUET PASTA ADD \$1

½ PENNE VODKA ½ PENNE FILETTO DI POMODORO

### PASTA COLLINA

CAVATAPPI | ZUCCHINI | BREADCRUMBS | GARLIC & OIL

### PUTTANESCA ADD \$2

RADIATORE PASTA | BLACK OLIVES | CAPERS | TOMATO

### FILETTO DI POMODORO

PENNE | ONION | PROSCIUTTO | PLUM TOMATO | BASIL

## ENTREES HOST CHOICE OF THREE

GREEN PLATE AS FOURTH CHOICE

### CHICKEN FRANCESE ADD ARTICHOKE \$1

LEMON | WHITE WINE SAUCE

### CHICKEN SAN DANIELE

PROSCIUTTO | GRILLED EGGPLANT | PARMIGIANO  
SORRENTINO SAUCE

### CHICKEN OR VEAL MARSALA

MUSHROOM SAUCE

### CHICKEN MILANESE

BREADED PAN-FRIED | ARUGULA | TOMATO | MOZZARELLA  
GAETA OLIVES

### PORK TENDERLOIN PIZZAIOLA

PEPPERS | CAPERS | GREEN OLIVES | TOMATO SAUCE

### PORK TENDERLOIN SCALOPPINE

MUSHROOMS | PORT WINE SAUCE | WALNUTS

### TILAPIA FRANCESE

CHOPPED TOMATO | ARUGULA | LEMON WHITE WINE

### ATLANTIC COD ADD POLENTA \$1

BAKED WITH BLACK OLIVES | TOMATO | ONIONS

**ALL ENTREES SERVED WITH SEASONAL VEGETABLE & POTATO.  
INCLUDES SODA, COFFEE, TEA, ESPRESSO**

# FAMILY-STYLE

INCLUDES: DOMESTIC BEER, WINE, SODA, COFFEE  
IMPORT BEER ADD 2 | SANGRIA ADD 3

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## UPON ARVIAL ON THE TABLE

### COLD ANTIPASTO

CURIED MEATS | OLIVES | CHEESES | ROASTED PEPPERS

## FIRST COURSE

### HOT ANTIPASTO

BAKED CLAMS | MUSSELS | MEATBALLS | FRIED ZUCHINNI

## SECOND COURSE HOST CHOICE OF ONE

BRICK-OVEN PIZZA or PENNE VODKA | FILETTO

## THIRD COURSE

HOST CHOICE OF 1 SHRIMP, 1 CHICKEN, 1 PORK

### SHRIMP: OREGANATA | FRANCESE

### CHICKEN: MUSHROOM COGNAC | PARMIGIANA | FRANCESE

### PORK TENDERLOIN: MILANESE W/ SALAD |

PORT WINE, MUSHROOM, WALNUTS | PEPPERCORN APOUVA

### SUBLEMENTS:

VEAL SCALOPPINE ADD 4 | SKIRT STEAK ADD 6

LAMB CHOPS ADD 8

**INCLUDES SEASONAL VEGETABLE & POTATO.**

# BRUNCH MENU

AVAILABLE DURING LUNCH HOURS

3 HOURS INCLUDES MIMOSA | SANGRIA | WINE

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## UPON ARVIAL ON THE TABLE

VEGETABLE FRITATA | GRILLED SEASONAL VEGETABLES | PASTA  
SALAD | GREEK YOGURT, GRANOLA & FRUIT | SEASONAL

SALAD | CHEESES | COFFEE & TEA

## FIRST COURSE

*INDIVIDUAL* FRENCH TOAST CROISSANT WITH CARAMELIZED  
PEARS.

*FAMILY STYLE* WAFFLES WITH NUTELLA, BERRIES, WHIPPED  
CREAM | MAPLE WOOD BACON | APPLE HASH BROWNS |  
BRICK OVEN PIZZA MARGARITA.

## SECOND COURSE

*FAMILY STYLE*

FRESH FRUIT | BISCOTTI | NUTELLA PIE | ZEPPLES

# MILLE LUCI

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## APPETIZERS

### PUFF PASTRY NAPOLEAN INDIVIDUAL

FRESH MOZZARELLA | PEPPERONATA | TOMATO | BASIL |  
ARUGULA | BALSAMIC FIG REDUCTION

### FAMILY STYLE ANTIPASTO

BAKED CLAMS | ZUPPA DI MUSSELS | FRIED ZUCCHINI

ITALIAN CURED MEATS | IMPORTED CHEESES | OLIVES

## PASTA HOST CHOICE OF ONE

### PENNE VODKA

TOMATO SAUCE | CREAM | BASIL

### GEMELLI AL LIMONE

BUTTERY | CHEESY | LEMON ZEST

### DUET PASTA ADD \$1

½ PENNE VODKA ½ PENNE FILETTO DI POMODORO

### PASTA COLLINA

CAVATAPPI | ZUCCHINI | SEASONED BREADCRUMBS |  
GARLIC & OIL

### PUTTANESCA ADD \$2

RADIATORE PASTA | BLACK OLIVES | CAPERS | GARLIC  
TOMATO

### FILETTO DI POMODORO

PENNE | ONION | PROSCIUTTO | PLUM TOMATO | BASIL

## ENTREES GUEST CHOICE OF ONE

### CHICKEN COLLINA

CHICKEN BREAST | GROUND SAUSAGE | HOT CHERRY  
PEPPERS | ROSEMARY-LEMON-WHITE WINE SAUCE.

### CHICKEN FRANGELICO

CHICKEN BREAST | ALMONDS | FRANGELICO SAUCE.

### VEAL TOSCANA

ROASTED PEPPERS | FRESH MOZZARELLA | BALSAMIC SAUCE

### SOLE OREGANATA

LEMON-GARLIC- WHITE WINE SAUCE | BREADCRUMBS

### GREEN PLATE

SEASONAL GRILLED VEGETABLES | BALSAMIC FIG REDUCTION

*ADDITIONS*

### SALMON SALINA ADD 2

GRILLED | DIJON LEMON-THYME CAPER SAUCE

### BEEF SHORT RIB ADD 4

BONELESS, BRAISED | SOFT POLENTA | RAISINS | TRUFFLE  
BREADCRUMBS

**ALL ENTREES SERVED WITH SEASONAL VEGETABLE & POTATO.  
INCLUDES SODA, COFFEE, TEA, ESPRESSO**

# LA COLLINA

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## APPETIZERS

### FAMILY STYLE ANTIPASTO

FRIED CALAMARI | BAKED CLAMS | ZUPPA DI MUSSELS |  
FRIED ZUCCHINI | ITALIAN CURED MEATS | IMPORTED  
CHEESES | OLIVES | SHRIMP OREGANATA | FRESH

MOZZARELLA & TOMATO

## PASTA HOST CHOICE OF ONE INDIVIDUAL OR 2 FAMILY STYLE

### PENNE VODKA

TOMATO SAUCE | CREAM | BASIL

### GEMELLI AL LIMONE

BUTTERY | CHEESY | LEMON ZEST

### DUET PASTA

½ PENNE VODKA ½ PENNE FILETTO DI POMODORO

### PASTA COLLINA

CAVATAPPI | ZUCCHINI | SEASONED BREADCRUMBS | GARLIC  
& OIL

### PUTTANESCA

RADIATORE PASTA | BLACK OLIVES | CAPERS | GARLIC  
TOMATO

### FILETTO DI POMODORO

PENNE | ONION | PROSCIUTTO | PLUM TOMATO | BASIL

## SALAD

### LA SIRIOLA SALAD

FIELD GREENS | WALNUTS | PEAR | CARROTS | CITRUS  
CHAMPAGNE VINAIGRETTE

## ENTREES

### SURF 'N TURF

5OZ LOBSTER TAIL ORGENATA | 5OZ FILET MIGNON | AU  
POIVRE PEPPER CORN SAUCE

### CHICKEN TRUFFLE

PORTOBELLO MUSHROOM | SUN DRIED TOMATO | PEAS |  
TRUFFLE SAUCE

### VEAL SPIEDINI

PROSCIUTTO | PINE NUTS | RAISINS | FRESH MOZZARELLA |  
SHERRY WINE SAUCE

### SALMON COGNAC

BABY FAVA BEANS | PORCINI COGNAC WILD MUSHROOM  
SAUCE

**ALL ENTREES SERVED WITH SEASONAL VEGETABLE & POTATO.  
INCLUDES SODA, COFFEE, TEA, ESPRESSO**

# THE CHEF

LUNCHEON | BEREAVEMENT  
3 HOURS

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## APPETIZERS HOST CHOICE OF ONE

### GARDEN SALAD

MIX GREENS | CRAISINS | CUCUMBER | TOMATO | RED ONION | BALSAMIC DRESSING

### STRACCIATELLA SOUP

SPINACH | WHIPPED EGGS | CHICKEN BROTH

### LA SIRIOLA SALAD (ADD \$2)

FIELD GREENS | WALNUTS | PEAR | CARROTS | CITRUS CHAMPAGNE VINAIGRETTE

## PASTA HOST CHOICE OF ONE

### DUET PASTA

½ PENNE VODKA ½ PENNE FILETTO DI POMODORO

### PASTA COLLINA ADD \$2

CAVATAPPI | ZUCCHINI | BREADCRUMBS | GARLIC & OIL

### GEMELLI AL LIMONE ADD \$2

BUTTERY | CHEESY | LEMON ZEST

## ENTREES GUEST CHOICE OF ONE

### VEAL PARMIGIANA

TOMATO SAUCE | FRESH MOZZARELLA

### CHICKEN MILANESE

BREADED PAN-FRIED | ARUGULA | TOMATO | MOZZARELLA BLACK OLIVES

### CHICKEN COLLINA

CHICKEN BREAST | GROUND SAUSAGE | HOT CHERRY PEPPERS | ROSEMARY-LEMON-WHITE WINE SAUCE.

### TILAPIA FRANCESE

CHOPPED TOMATO | ARUGULA | LEMON WHITE WINE

## DESSERT

FAMILY STYLE NUTELLA PIE

**ALL ENTREES SERVED WITH SEASONAL VEGETABLE & POTATO. INCLUDES SODA, COFFEE, & TEA**

# ENHANCEMENTS

PRICED PER PERSON

## PASSING HORS D'OEUVRES

HOST CHOICE OF FIVE ½ HR- \$5 1 HR- \$8

CHICKEN FRANGELICO  
MOZZARELLA, TOMATO  
PROSCIUTTO E MELONE  
PETITE SHRIMP SKEWER

SHORT RIB BRUSCHETTA  
TRUFFLE CAULIFLOWER  
SHRIMP MAC N CHEESE  
LOBSTER BISQUE SHOOTER

## APPETIZERS

EGGPLANT ROLLATINE 3  
SHRIMP OREGANATA 4  
BURATTA DIVINE 4

MOZZARELLA EN CARROZZA 3  
FRIED CALAMARI 3  
FRIED MINI CALZONE 3

## PASTA

PENNE VODKA SHRIMP 3 SACCHETTINI 4  
RISOTTO & SPECIALTY PASTAS PRICED ACCORDINGLY.

## ENTRÉE

ALL SPECIALTY ENTREES PRICED ACCORDINGLY

## DESSERTS | COFFEE | CAKES

ESPRESSO 2 CAPPUCCINO 3  
TRADITIONAL OCCASIONAL ITALIAN CAKE 2.50  
NAPOLEON CAKE 3.50  
ZEPPLES 2.50 MINI NUTELLA FINGERS 3.50

## PLATTERS SERVES 8-10 GUESTS

NUTELLA PIE. 10  
FRESH FRUIT PLATTER. 16  
MINI PASTRY PLATTER. 20  
BISCOTTI PLATTER. 16  
ITALIAN COOKIES. 25

ALL OTHER DESSERT SPECIALTIES ARE PRICED ACCORDINGLY.

## BAR PRICED PER PERSON

CHAMPAGNE TOAST 2  
DOMESTIC BEER & WINE 9 IMPORTED BEER ADD 2  
DOMESTIC BEER, WINE, SANGRIA 12  
PREMIUM OPEN BAR 18  
TOP-SHELF OPEN BAR 28  
GREY GOOSE, JOHNNIE WALKER BLACK,  
COGNAC, BULLIET, MAKERS, GLENMORANGIE

## TABLE SETTINGS

PRICED PER PERSON  
COLORED NAPKINS. 1  
COLORED TABLE CLOTHS. 10  
BALLOONS (BUNDLE OF 4). 15  
PERSONALIZED MENUS. 2

# PARTY FACT SHEET

- \* Valet service is available. (\$75. Per attendant)
- \* The property contains two self-parking lots, one located on each floor. Elevator & wheel chair accessible.
- \* \$25 Children menu (under 14) is available consisting of pasta, chicken fingers and french fries or pizza.
- \* High chairs are available.
- Projection Screen and Projector are available for rental.
- \* Coat Check is available.

## LA COLLINA

- \* LA COLLINA is our private catering room located on the second floor which accommodates up to 80 guests with restroom and bar.
- \* Choice of Multi-color up lighting is complementary.
- \* Music can be accessible with iPod threw out the venue.
- \* Available 7 days a week, lunch and dinner.
- \* Prices are based on a 4-hour event, unless specified other.
- \* Prices do not include 8.875% sales tax or 20% gratuity.
- \* A minimum guarantee of 30 guests is required at signing for events held on Tuesdays, Wednesdays, & Thursdays. A minimum guarantee of 40 guests for events held on Fridays, Saturdays, Sundays, Mondays.
- \* A \$300 non-refundable deposit is required to secure the date. Final payment is due at the conclusion of the event. Personal checks are NOT accepted for final payment.
- \* Menu must be finalized 10 days prior to event.
- \* We carry both round and square tables for your guests with table numbers.

## MARIO'S THE RESTAURANT

- \* Is available for both private & semi-private events pending on day and time. Please call and inquire within.

Our entire staff will do all we can to accommodate your every need. We will work hard to make your event a memorable one. Thank You in advance for the opportunity to serve you.



# PRIVATE EVENT MENUS

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