

GROTTINO

NOT AVAILABLE SATURDAY EVENINGS

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**

35

FAMILY-STYLE

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

UPON ARRIVAL 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

SUPPLEMENT:

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 ARRIVAL 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

47

APPETIZERS

PUFF PASTRY NAPOLEAN INDIVIDUAL

FRESH MOZZARELLA | PEPERONATA | 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.
- * We offer a 3.95% Cash Adjustment Discount built into all pricing. Any purchase made with a credit /debit card will receive a Non-Cash Adjustment which will be displayed on your receipt.
- * 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 depending 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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