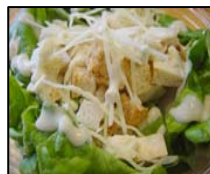




Sternos: \$2.00 each  
 Chafing Racks: \$10.00 deposit  
*Tolls incurred during delivery will be added to your bill.*



If there is anything you desire that is not included within this menu, please don't hesitate to ask. We will gladly prepare it for you.



Thank You for Your Patronage!



**FAST & FREE DELIVERY!**



# MAMMA MIA'S PIZZA & PASTA

*The Definition of Homemade*



1 SOUTH CENTRAL AVENUE  
 HARTSDALE, N.Y. 10530  
 914-402-4201 Fax: 914-402-4203  
 Mon. - Thurs. 11am - 10pm; Fri. & Sat. 11am-11pm;  
 Sun. 12pm-9pm

ORDER ONLINE AT:

[www.HartsdalePizza.com](http://www.HartsdalePizza.com)

## CATERING MENU

### APPETIZERS

	<u>HALF TRAY</u>	<u>FULL TRAY</u>
Asst Cheese Platter	\$35.00	\$50.00
Fried Calamari	\$40.00	\$75.00
Mussels Fra Diavoli	\$40.00	\$75.00
Seasonal Fruit Platter	\$45.00	\$70.00
Baked Clams Oreganata	\$50.00	\$85.00
Italian Meatballs	\$50.00	\$90.00
Sweet Italian Sausage & Peppers	\$50.00	\$80.00
Antipasto Rustica	\$65.00	\$90.00
Grilled Vegetable Napoleon	\$45.00	\$80.00
Braised Vegetable Ratatouille	\$35.00	\$60.00

### SALADS

	<u>HALF TRAY</u>	<u>FULL TRAY</u>
Tossed Salad	\$25.00	\$45.00
Caesar Salad	\$30.00	\$50.00
Grilled Chicken Caesar Salad	\$40.00	\$65.00
Caesar Salad with Grilled Shrimp	\$50.00	\$90.00
Fresh Mozz and Tomato salad	\$45.00	\$80.00

## PASTA

	<u>HALF TRAY</u>	<u>FULL TRAY</u>
Baked Ziti	\$45.00	\$75.00
Lasagna	\$50.00	\$85.00
Penne Alla Vodka	\$45.00	\$75.00
Fettuccini Alfredo	\$50.00	\$80.00
Tortellini Primavera	\$40.00	\$75.00
Ravioli Marinara (Cheese)	\$40.00	\$80.00
Linguini with Clam Sauce (RorW)	\$40.00	\$75.00
Cavatelli with Sausage, Broccoli		
Rabe in Garlic & Oil	\$45.00	\$80.00
Gnocchi Bolognese	\$45.00	\$80.00
Manicotti Florentina	\$45.00	\$80.00
Stuffed Shells	\$40.00	\$75.00
Rigatoni Alla Filetto	\$40.00	\$75.00
Lobster Ravioli in a Vodka Sauce	\$50.00	\$90.00

## EGGPLANT

	<u>HALF TRAY</u>	<u>FULL TRAY</u>
Eggplant Parmigiana	\$40.00	\$60.00
Eggplant Rollentini	\$40.00	\$60.00
Eggplant Florentine	\$40.00	\$60.00

## SEAFOO

	<u>HALF TRAY</u>	<u>FULL TRAY</u>
Jumbo Shrimp (Grilled, Fried, Scampi, Frances)	\$70.00	\$120.00
Zuppa di Pesce	\$80.00	\$140.00
Mediterranean Silver Snapper	\$70.00	\$120.00
Livornese:		
Grilled Salmon	\$70.00	\$120.00

Any specialty Seafood dish can be accommodated. We recommend that you consult with one of our in house chefs to discuss the market price and style of preparation and any food allergy's you may have.

## POULTRY

	<u>HALF TRAY</u>	<u>FULL TRAY</u>
Chicken Parmigiana	\$55.00	\$85.00
Chicken Francese	\$55.00	\$85.00
Chicken Marsala	\$55.00	\$85.00
Chicken Cacciatore	\$55.00	\$85.00
Chicken Scarpariello	\$55.00	\$85.00
Chicken Rustico	\$60.00	\$100.00
Chicken Florentina	\$60.00	\$100.00
Chicken Bocconcino	\$60.00	\$100.00
Chicken Toscano	\$60.00	\$100.00
Chicken al Forno	\$45.00	\$85.00

## VEAL

	<u>HALF TRAY</u>	<u>FULL TRAY</u>
Veal Rollentini	\$90.00	\$130.00
Veal Cutlet Parmigiana	\$60.00	\$100.00
Veal Marsala	\$80.00	\$120.00
Veal and Peppers	\$60.00	\$100.00
Veal Francese	\$80.00	\$120.00
Veal Scarpariello	\$80.00	\$120.00
Stuffed Breast of Veal	\$80.00	\$120.00

## BEEF

	<u>Half Tray</u>	<u>Full Tray</u>
Sliced Roast beef	\$60.00	\$100.00
<i>Topped with mushroom ragu</i>		
Beef Stew	\$60.00	\$100.00
Served w/ peppers onions potatoes		
Key Lime Marinated Skirt Steak	\$60.00	\$100.00
<i>Served over carmelized onion</i>		
Steak Pizziaola	\$70.00	\$110.00
Beef Bracciole	\$60.00	\$100.00
<i>Stuffed w/mortadella, hard boiled egg, basil, parsley</i>		
Short Ribs Veneziano	\$60.00	\$100.00

### **Party Platters and Sandwiches:**

1. ***“Tutta Cosa” Party Platter:*** **\$5.95 per person**  
Fully set up, includes assorted cold cuts, tortellini salad, coleslaw, pickles and assorted olives...
2. ***Assorted Wrap Platter:*** **\$6.95 per person**
3. ***Assorted Sandwich Platter:*** **\$6.95 per person**
4. ***Assorted Pannini Platter:*** **\$4.95 per person**  
(Served on gourmet breads...)
5. ***Italian Wedge:*** **\$12.95 per foot**  
Boars Head ham, Genoa salami, provolone, mortadella and Capicola, with vinegar peppers, lettuce, tomato, oil and vinegar.
6. ***American Wedge:*** **\$13.00 per foot**  
Boars Head Ham, Oven gold turkey, roast beef, yellow American w/ lettuce and tomato.
7. ***Grilled Chicken Wedge:*** **\$14.00 per foot**  
Served with fresh mozzarella, roasted peppers and sliced tomato.
8. ***Vegan Wedge:*** **\$15.00 per foot**  
Grilled Portobello mushrooms, asparagus, zucchini, eggplant, and sliced aged Gouda, drizzled with a roasted Garlic balsamic aioli.
9. ***Abruzzo Wedge:*** **\$22.00 per foot**  
Prosciutto, Capicola, Provolone, Artichoke Hearts, and Sun dried Tomato.
10. ***Grandma’s Eggplant:*** **\$16.00 per foot**  
Served w/ Fresh Mozzarella and Tomato
11. ***Tuscan Style:*** **\$22.00 per foot**  
Sliced Sirloin, Portobello Mushroom, Caramelized Onions, with a Horseradish and Mayo (WOW!!!)

***2 to 6 foot wedges Available!!!***

***We try to accommodate any customer request...***

## Cold Appetizers:

	<u>½ tray</u>	<u>Full tray</u>
1. <i>Assorted Cheese Platter:</i>	\$35.00	\$50.00
2. <i>Cheese and Sopressata Platter:</i>	\$55.00	\$75.00
3. <i>Assorted Cheese and Grapes :</i>	\$45.00	\$65.00
4. <i>Mixed Olive Platter:</i>	\$30.00	\$45.00
5. <i>Antipasto Rustico:</i>	\$65.00	\$90.00
Hot and Sweet Sopressata, Parmigiano-Reggiano, Roman Table Cheese, Roasted Peppers, Artichoke Hearts, Marinated Portobello Mushrooms, Prosciutto with Bread Sticks.		
6. <i>Seasonal Fruit Platter:</i>	\$45.00	\$70.00
We serve at least of four types of fruit.		
7. <i>Fresh Mozzarella Tomato and Roasted Peppers:</i>	\$45.00	\$80.00
8. <i>Grilled Vegetable Napoleon with Honey Balsamic Glaze:</i>	\$45.00	\$80.00
9. <i>Braised Vegetable Ratatouille:</i>	\$35.00	\$60.00
10. <i>Roasted and Marinated White Anchovies:</i>	\$45.00	\$80.00

## Hot Appetizers

	<u>½ tray</u>	<u>Full tray</u>
1. <i>Fried Calamari:</i>	\$45.00	\$70.00
2. <i>Mussels Marinara or Fra Diavolo:</i>	\$45.00	\$65.00
3. <i>Little Neck Clams Oreganata:</i>	\$50.00	\$85.00
4. <i>Scampi Piccolo:</i>	\$60.00	\$100.00
Shrimp with Cannellini Beans, Fresh Tomato served on bruschetta.		
5. <i>Eggplant Rollentini:</i>	\$40.00	\$60.00
Pomodoro Sauce, and Melted Mozzarella		
6. <i>Grilled Asparagus Bundles:</i>	\$25 per dozen	
Wrapped in Gruyere Swiss Cheese and Prosciutto di Parma.		
7. <i>Stuffed Mushrooms:</i>	\$15 per dozen	
Stuffed with Cheese and Bread Crumbs		
8. <i>Polenta Friulano:</i>	\$40.00	\$70.00
Wedges of pan fried polenta topped with sautéed mushrooms in a Gorgonzola sauce		
9. <i>Cozze &amp; Vongole Pazzo:</i>	\$45.00	\$80.00
A crazy combination of manilla clams, mussels, white wine, garlic, parsley, in a white bean puree		
10. <i>Mama's Meat Balls:</i>	\$50.00	\$90.00