

## NEAPOLITAN PIZZA

10" Individual pie 7.95 Mezzo Metro 18.50

### CLASSIC

#### Margherita D.O.C.

*San Marzano tomatoes, fresh mozzarella and basil*

#### Pepperoni

*Spicy Neapolitan sausage, tomatoes and mozzarella*

#### Funghi

*Mushrooms, tomatoes and mozzarella*

#### Quattro Stagioni

*Artichokes, ham, eggplant, mushrooms, mozzarella and tomatoes*

#### Piccante

*Chicken sausage, toato, provolone and mozzarella cheeses*

#### Vesuvio

*Italian anchovies, olives, capers, tomatoes, mozzarella and hot red peppers*

#### Barese

*Sausage, fennel, onions, tomatoes and mozzarella*

### WHITE

#### Prosciutto

*Prosciutto di parma, arugula, fresh tomatoes and shaved parmesan*

#### Quattro Formaggi

*Provolone, mozzarella, fontina and parmesan cheese*

### NEW YORK STYLE

16.50

#### Margherita

*San Marzano tomatoes, fresh mozzarella*

#### Pepperoni

*Spicy Neapolitan sausage, tomatoes and mozzarella*

#### Funghi

*Mushrooms, tomatoes and mozzarella*

## DESSERTS

### INDIVIDUAL

4.50

Cannoli

Cheesecake

Chocolate Cake

Fruit Tart

Seasonal Berries

### PLATTER

2.95 per person

Mini Cannoli's

Cookies

Brownies

## BEVERAGES

Coke, Diet Coke, Sprite (cans)

1.50

Dasani

1.50

Fresh Brewed Tea & Lemonade

1.50

Vitamin Water

2.60

Snapple

1.95

## SNACKS

Dirty Chips

1.75

*Sea Salt & Pepper, Sea Salt & Vinegar, Sea Salt, Funky Fusion, Bbq, Sour Cream & Onion*

Miner's Gold

1.25

*White cheddar rice puffs*

Late July Cookies

1.15

*Vanilla, chocolate*

Manner Wafers'

2.15

*Vanilla, chocolate, lemon*

## Naples 45

MetLife Building • 200 Park Avenue

Catering 212 972 7000

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



# NAPLES 45

RISTORANTE E PIZZERIA

## CATERING



## APPETIZERS

	Serves	Half 5-6	Full 10-12
Fried Calamari		24.95	49.95
Arancini		29.95	49.95
Meatballs		29.95	49.95
Mozzarella Caprese		34.95	59.95
Eggplant Parmigiana		24.95	39.95
Buffalo Wings		29.95	49.95
Fried Mozzarella		24.95	39.95
Antipasti <i>Selection of salami and cheese</i>		39.95	69.95
Buschetta <i>Tomato and basil</i>		24.95	45.95

## SALADS

	Serves	Sm 5-6	Lg 10-12
Mixed Greens <i>Mixed greens, tomatoes, olive oil vinaigrette</i>		19.95	35.95
Cesare <i>Romaine lettuce, parmesan, cesare dressing</i>		19.95	35.95
Napoli <i>Artichoke, fennel, celery, mushrooms, parmesan, lemon and olive oil dressing</i>		19.95	35.95
Pollo <i>Boston lettuce, chicken, asparagus, Asiago cheese, balsamic dressing</i>		35.95	59.95
Arugula <i>Tomato, red onion, parmesan, oil and vinegar</i>		19.95	35.95
Add on chicken/shrimp		15.	30.



## ENTRÉES

### PASTA

	Serves	Half 5-6	Full 10-12
Penne <i>Choices: Alla vodka, caprese, arrabiata or bolognese</i>		29.95	49.95
Paccheri <i>Large macaroni tubes with Neapolitan meat sauce</i>		39.95	69.95
Lasagna <i>Meat sauce, tomatoes, béchmel, parmesan</i>		39.95	69.95
Linguini <i>White clams with garlic and parsley</i>		39.95	69.95
Spaghetti <i>Meatballs, tomato, parmesan</i>		39.95	69.95
Ravioli <i>Stuffed with ricotta cheese, tomato, basil</i>		39.95	69.95

### CHICKEN

Milanese <i>Breaded cutlet, topped with a tomato, arugula, red onion salad</i>	49.95	89.95
Roasted Chicken <i>Lemon, garlic, oregano</i>	39.95	75.95
Parmigiana <i>Breaded chicken cutlet with fresh mozzarella and tomato sauce</i>	39.95	75.95
Marsala <i>Marsala wine, mushrooms</i>	49.95	89.95
Francaise <i>Lemon and parsley</i>	49.95	89.95
Piccata <i>Lemon, capers, tomato sauce</i>	49.95	89.95
Scarpariello <i>Peppers, sausage, tomato sauce</i>	49.95	89.95

### SPECIALTIES

Salmone <i>Lemon and parsley</i>	54.95	95.95
Bistecca <i>New York sirloin</i>	54.95	95.95

## SANDWICHES

Assortment served on pizza bread 6.95 per person

Pollo <i>Chicken, fontina cheese, tomato, arugula</i>
PMT <i>Prosciutto, mozzarella, tomato</i>
Parmigiana <i>Eggplant, mozzarella, parmesan</i>
Meatball <i>Meatballs, mozzarella, tomato sauce</i>

## SIDE ITEMS

	Serves	Half 5-6	Full 10-12
Grilled Vegetables <i>Mixed fresh vegetables grilled with olive oil and garlic</i>		16.	29.
Sautéed Spinach <i>Sautéed with garlic and olive oil</i>		16.	29.
Roasted Potatoes <i>Roasted with olive oil and pecorino cheese</i>		16.	29.
Green Asparagus <i>Sautéed with olive oil and garlic</i>		16.	29.

