LOCATIONS

PREPARED FOODS MENU

Trays are one size and feed 8-10 people

All food is prepared with the highest quality ingredients – we use Pastosa brand pasta, cheeses, tomatoes and olive oils exclusively to prepare our dishes

All orders are for pick up only as we do not offer a delivery service

All prices exclude applicable sales tax

A credit card is required when you place your order along with a deposit

There is a 3.5% cash discount built into all pricing. Credit card sales will incur a 3.5% non-cash adjustment (debit sales will not incur the adjustment).

In general, holiday orders should be placed no less than one week in advance of the desired pick up date. Please inquire about specific holiday cutoffs – given holiday volume and our desire to provide you with only the finest foods prepared fresh from our kitchen, we may, at times, require additional lead time or even stop accepting orders when we reach maximum capacity.

We appreciate your understanding.

Please note that our Prepared Foods Menu does not include an exhaustive list of all possible ingredients used in the preparation of each dish. For example, certain items may include grated Pecorino Romano and/or Parmesan cheeses, as well as various seasonings. For individuals with specific allergies, we advise that you contact us for a complete listing of the ingredients used in the preparation of that dish. Thank you.

HOURS

Monday: 9am - 6pm Tuesday: Closed Wednesday - Friday: 9am - 6pm Saturday: 8:30am - 5:30pm Sunday: 8:30am - 3pm



There are currently eleven Pastosa Ravioli stores throughout
New York and New Jersey. Each location is individually
owned and operated and has been licensed to use the Pastosa
Ravioli name by the Ajello family. Through the diligence and hard
work of each of our stores' owners, Pastosa Ravioli has grown from a Brooklyn
Tradition to a household name throughout the New York Metropolitan Area.

Within each Pastosa Ravioli store you will find our complete line of Brooklyn's finest ravioli and specialty pasta products, homemade sauces, fresh mozzarella cheese, prepared foods, Pastosa brand tomatoes and olive oils, Boar's Head cold cuts, prime cut meats and imported cheeses. You can also find Pastosa Ravioli at more than 100 independent retailers nationwide!

Please note that the prepared food and/or catering offerings vary at each Pastosa location. Contact the location nearest you or visit pastosa.com to learn more about each store's menu.



BROOKLYN

7425 New Utrecht Avenue Brooklyn, NY 11204 Tel: (718) 236-9615 Fax: (718) 331-8747



NEW JERSEY

200 South Avenue East Cranford, NJ 07016 Tel: (908) 276-0600 Fax: (908) 276-0608

186 Columbia Turnpike Florham Park, NJ 07932 Tel: (973) 377-4800 Fax: (973) 377-4865

346 Union Hill Road Manalapan, NJ 07726 Tel: (732) 972-3222 Fax: (732) 972-3228

2410 Highway 35 Manasquan, NJ 08736 Tel: (732) 722-8076 Fax: (732) 722-8078

COMING SOON

Plaza 35, 315 Highway 35 North Eatontown, NJ 07724



STATEN ISLAND

1076 Richmond Road Staten Island, NY 10304 Tel: (718) 667-2194 Fax: (718) 979-8462

3817 Richmond Avenue Staten Island, NY 10312 Tel: (718) 356-4600 Fax: (718) 227-6220

764 Forest Avenue Staten Island, NY 10310 Tel: (718) 420-9000 Fax: (718) 420-0802



LONG ISLAND

757 Deer Park Avenue Babylon, NY 11703 Tel: (631) 893-0138 Fax: (631) 893-3143

2858 Lower Lincoln Avenue Oceanside, NY 11572 Tel: (516) 255-0341 Fax: (516) 255-0342



BRONX

3812 East Tremont Avenue Bronx, NY 10465 Tel: (718) 822-2800 Fax: (718) 822-0039

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Tel: (718) 236-9615 • Fax: (718) 331-8747 Email: info@pastosa.com

A Brooklyn Tradition Since 1966

Family Owned & Operated













our signature medium square cheese ravioli

tossed in cherry tomatoes, red onions,

balsamic vinegar, extra virgin olive oil and Parmigiano-Reggiano

cannellini, chick peas and red kidney beans

tossed with red onions in oil and vinegar

diced cured meats and assorted cheeses from

around the world mixed with a variety of

sweet and hot peppers, black olives and

onions tossed in olive oil and vinegar

an abundance of mixed olives, carrots, cauliflower,

red peppers, celery, onion and pepperoncini peppers

\$50

\$40

Ravioli Salad

Three Bean

Antipasto

Fish Salad

Olive Salad

Potato and String Bean

Every good meal begins with a delicious starter. Our selection of homemade appetizers is sure to please you and your family.

Jumbo Sicilian Rice Balls (4 halves)	\$15
ground sirloin, peas and marinara sauce	4
Rice Balls (12)	\$33

chopped prosciutto, grated Pecorino Romano cheese and fresh parsley

Arborio Rice Balls (20) \$55 Italiano aborio rice balls stuffed with homemade fennel sausage and fresh mozzarella

Farm to Table Rice Balls (12) rice balls made with fontina, asiago, reggiano and mozzarella

Potato Croquettes (15) with chopped prosciutto, grated Pecorino Romano cheese and fresh parsley

Prosciutto Balls \$50 ricotta impastata, grated imported Romano cheese, mozzarella, lightly seasoned, breaded and fried

Fried Ravioli \$50

Egg Rolls (20 halves) \$50 Philly Cheesesteak, Sausage & Peppers or Broccoli Rabe Eggplant Rollatini (20) \$45 breaded eggplant wrapped around

fresh mozzarella and ricotta cheese Stuffed Mushrooms (24) mushroom caps filled with a blend of breadcrumbs,

Spinach Rolls (16) \$50 homemade crepes fried and filled with

roasted peppers and Pecorino Romano cheese

chopped spinach, ricotta and fresh mozzarella Rice Ball Wraps (16) \$50

homemade crepes fried and filled with ground beef, peas, ricotta and fresh mozzarella

Honey Chicken Tenders Bell & Evans chicken pieces fried and smothered in homemade honey mustard sauce

\$90 Large Classic Antipasto (12-15) **Small Classic Antipasto** (8-10) \$70

includes 7 items: hot or sweet soppressata, pepperoni, bocconcini mozzarella, provolone, roasted peppers, marinated artichokes and mixed olives

Large Custom Antipasto (12-15) \$100 \$75 **Small Custom Antipasto** (8-10)

choice of 7 items from our extensive selection of salads, dried meats, olives and cheeses - contact a sales associate to customize your platter today

Our signature pasta dishes are prepared exclusively with Pastosa brand products. We use only the finest ingredients from our kitchen to yours. Bon Appetite!

Meat Lasagna homemade fresh lasagna strips layered and stuffed

with ground sausage, marinara sauce, fresh ricotta and handmade fresh mozzarella

Cheese Lasagna

\$45 Stuffed Shells (18 per tray) abundantly filled with a rich, creamy blend of mozzarella, ricotta cheese and genuine Pecorino Romano cheese

\$60

\$60

Manicotti (12 per tray) homemade crepes filled with a rich, creamy blend of mozzarella, ricotta cheese and genuine

Pecorino Romano cheese

Cheese Ravioli \$35 \$50 Cavatelli with Broccoli fresh ricotta cavatelli prepared with sautéed broccoli in garlic and oil

Cavatelli with Sausage \$60 fresh ricotta cavatelli in a pink tomato cream sauce with ground pork sausage

Orecchiette **Broccoli Rabe & Sausage** ear-shaped pasta with fresh sautéed broccoli

rabe and homemade Italian sausage Bucatini all'Amatriciana

thick spaghetti-like pasta prepared with pancetta, sweet onions and plump cherry tomatoes Penne alla Vodka \$50

Penne Grilled Chicken

& Broccoli Rabe \$60 Rigatoni with Eggplant Sauce prepared with eggplant, red-ripened tomatoes and ricotta salata cheese

Baked Ziti \$60 \$50 **Pasta and Beans** Tortellini Carbonara \$60

Choice of Pasta & Choice of Sauce: Pesto, Alfredo, Tuscan, Marinara, Bolognese, Meat Sauce





CHICKEN

We only use Bell and Evans chicken to prepare all of our main course chicken dinners.

Lemon Chicken bursting with zesty lemon flavor, sweet onions and Francese-style white meat chicken

\$60 **Grilled Chicken** fire grilled chicken with chopped tomatoes marinated in extra virgin olive oil and balsamic vinegar

Chicken Marsala \$60 pieces lightly floured and sautéed with

mushrooms and onions in a marsala sauce **Chicken Arrabiata** \$60 spicy chicken with mushrooms, onions and red peppers

Chicken Parmigiana \$60 **BBQ Chicken** \$60 chicken legs & thighs marinated in our special barbecue glaze

VEAL

Veal Parmigiana	\$70
Veal Marsala	\$75
Veal w/ Peppers & Onions	\$75

BEEF

Steak w/ Peppers & Onions	\$70
Tuscan Beef Stew tender slow-cooked beef stew with potatoes, carrots, string beans and tomatoes	\$65
Meatballs Marinara our homemade meatballs covered in our fresh tomato marinara sauce	\$50
Skirt Steak fire grilled with arugula, red onion and baby tomat	\$80 toes
Steak w/ Mushrooms & Onions	\$70



All Foods Prepared Fresh in Our Kitchen

PORK

Sausage & Peppers	\$50
Sausage & Broccoli Rabe	\$50
BBQ St. Louis Style Ribs	\$60
Stuffed Pork Loin pork loin in cradle, sliced with gravy and stuffed with prosciutto, a blend of Italian cheese and fresh parsley	\$7

Homemade Sunday Sauce meatballs, bracciole, spare ribs, hot and/or sweet sausage, or any combination

SEAFOOD

Shrimp Scampi	\$80
Shrimp Parmigiana	\$70
Calamari Marinara	\$80
Fried Calamari	\$75
Fried Shrimp	\$75
Grilled Octopus	\$80

RISOTTO

Seafood with shrimp and calamari	\$7
Spanish Rice yellow rice cooked with assorted diced bell peppers and hot sausage	\$50

VEGETABLES

Mixed Roasted Vegetables	\$5
an abundant assortment of fresh vegetables	
(carrots, cauliflower, zucchini, broccoli and onio	ns)
lightly sautéed in extra virgin olive oil	

and slow-roasted to perfection

\$65 **Eggplant Parmigiana** Sautéed Spinach \$50 Sautéed Broccoli Rabe \$60 Sautéed Broccoli Florets \$50

Stuffed Mini Roman Artichokes (30) \$60 imported Roman artichoke hearts stuffed with a special blend of breadcrumbs, capers, roasted red peppers and grated cheese, baked in oven

Roasted Red Potatoes \$50 \$70 **Grilled Roman Artichokes** grilled imported Roman artichokes topped with tomato bruschetta



