

PASTA SPECIALTIES

	Half Tray	Full Tray
Fettuccine Alfredo	40-	75-
<i>Served in a classic creamy Alfredo sauce.</i>		
Fettuccine Carbonara	40-	75-
<i>White cream sauce with bacon and sautéed onions.</i>		
Penne Rustica	45-	85-
<i>Penne pasta sautéed with sausage and broccoli rabe in a garlic wine sauce.</i>		
Penne with Broccoli, Garlic and Oil	35-	65-
<i>Sautéed with fresh garlic, olive oil and Italian seasonings.</i>		
Penne Primavera	40-	75-
<i>Medley of fresh vegetables sautéed in your choice of sauce.</i>		
Rigatoni Alla Vodka	40-	75-
<i>Sautéed with prosciutto, bacon, onion in a creamy vodka sauce.</i>		
Rigatoni Bolognese	45-	85-
<i>Italian pasta in a creamy Southern Italian-style meat sauce.</i>		
Rigatoni Mama Mia	45-	85-
<i>Sausage, mushrooms, fresh mozzarella in a plum tomato sauce.</i>		
Rigatoni with Peas & Prosciutto	55-	85-
<i>Served in a pink cream sauce.</i>		
Tortellini Della Nonna	55-	85-
<i>Served with prosciutto, onion, garden peas in a light cream sauce.</i>		
Ravioli Matriciana	55-	85-
<i>Served with our own marinara sauce with bacon, onion, fresh basil and crushed plum tomato.</i>		

BAKED DISHES

	Half Tray	Full Tray
Baked Ravioli	45-	85-
Baked Ziti	45-	85-
Eggplant Parmigiana	45-	85-
Eggplant Rolatini	45-	85-
Chicken Parmigiana	50-	90-
Veal Parmigiana	65-	110-
Meat Lasagna	55-	85-
Vegetable Lasagna	55-	85-

Prices are subject to change with out notice. All menu items are subject to N.Y.S. sales tax.
Menu and Prices In Effect as of **March 2016**.



CHICKEN & VEAL DISHES

	Half Tray	Full Tray
Veal Marsala	70-	125-
Chicken Marsala	60-	90-
<i>Sautéed in butter with fresh mushroom and prosciutto and flamed in Marsala wine.</i>		
Veal Sorrentino	70-	125-
Chicken Sorrentino	60-	90-
<i>Sautéed with eggplant and mushroom in a delightful wine sauce and topped with mozzarella cheese.</i>		
Veal Française	70-	125-
Chicken Française	60-	90
<i>Lightly battered in egg and sautéed in a lemon, butter and white wine sauce.</i>		
Veal Cardinale	70-	125-
Chicken Cardinale	60-	90-
<i>Sautéed with mushroom in butter and topped with sliced tomato, mozzarella and pimento served in a creamy pink sauce.</i>		
Chicken Bruschetta	60-	90-
<i>Fresh breaded chicken cutlet topped with diced tomato, fresh mozzarella, basil and an Italian vinaigrette.</i>		

SEAFOOD DISHES

	Half Tray	Full Tray
Calamari Marinara	60-	90-
Shrimp Fra Diavolo	75-	135-
Shrimp Française	75-	135-
<i>Lightly egg-battered and sautéed with lemon, butter & white wine.</i>		
Shrimp Parmigiana	75-	135-
Shrimp Scampi	75-	135-
<i>Served in a white wine sauce with a touch of butter and freshly chopped garlic.</i>		

HOME OF THE
20" PIE!!

La Casa
Pizza

Catering Menu

- DEPOSIT REQUIRED ON ALL ORDERS
- WARMING RACK DEPOSIT \$5
- DELIVERY & SETUP AVAILABLE \$25

1014-06 Fort Salonga Rd. – Northport, NY

Call 631-651-8184

www.lacasapizza2go.com



