

Beverages

20 oz. Bottle	1.84
2 Liter Bottle	3.50
Powerade	2.21
Juice apple or orange	2.25
Pellegrino Mineral Water	
Small 2.00 Medium 2.75 Large 5.40	

Desserts

Ask About our Homemade Specialty Desserts and Our Frozen Sorbetto from Italy

Catering Menu

Appetizers and Salads

	Small (6-8)	Large (10-12)
House Salad with vinaigrette dressing	25.00	45.00
Caesar Salad romaine lettuce with our own seasoned croutons	25.00	45.00
Mozzarella, Roasted Pepper & Tomato	35.00	70.00
Mozzarella Sticks	35.00	70.00

Vegetables

Sautéed Broccoli in garlic & oil	30.00	60.00
Sautéed Broccoli Rabe	40.00	80.00
Sautéed Spinach	30.00	60.00
Sautéed String Beans with a touch of marinara	35.00	70.00



Pasta Entrées

	Small (6-8)	Large (10-12)
Penne alla Vodka with Grilled Chicken	40.00 / 55.00	75.00 / 90.00
Ziti al Filetto sautéed plum tomato, onions, and prosciutto	45.00	85.00
Spaghetti with Red or White Clam Sauce	45.00	85.00
Penne with Broccoli garlic and oil	45.00	85.00
Pasta Primavera sautéed vegetables in a light cream sauce with a touch of marinara sauce	40.00	75.00
Penne Campagnola with sautéed broccoli rabe, cannellini beans & sausage	40.00	80.00
Spaghetti Pescatore with diced calamari, clams and shrimp in a light marinara sauce	45.00	95.00
Spaghetti or Linguine Puttanesca sautéed plum tomatoes, gaeta olives, capers, garlic & anchovies	45.00	85.00
Penne or Rigatoni with sautéed broccoli rabe and homemade sausage	60.00	110.00

Baked Entrées

Baked Ziti	35.00	65.00
Baked Ziti Siciliana with eggplant	40.00	75.00
Stuffed Shells	35.00	70.00
Homemade Manicotti	45.00	80.00
Homemade Gnocchi in marinara sauce	35.00	70.00
Homemade Lasagna	45.00	80.00
Eggplant Parmigiana	40.00	80.00
Eggplant Rollatini	40.00	80.00

Chicken Entrées Seafood Entrées

	Small (6-8)	Large (10-12)	Small (6-8)	Large (10-12)
Chicken Francese tender breasts of chicken in a white wine, lemon and butter sauce	50.00	95.00		
Chicken Rollatini rolled and stuffed with mozzarella, prosciutto & parsley in a light brown sauce with mushrooms	70.00	135.00		
Chicken Parmigiana	50.00	95.00		
Chicken Marsala breasts of chicken sautéed in marsala wine w/mushrooms, diced prosciutto & onions	50.00	95.00		
Chicken Cacciatore sautéed with fresh plum tomatoes, basil, onion and mushrooms	60.00	120.00		
Fried Calamari	35.00	70.00		
Calamari Arrabbiata fried, then sautéed with marinara sauce, olives and cherry peppers	45.00	85.00		
Shrimp Parmigiana breaded and fried with melted mozzarella and tomato sauce	65.00	130.00		
Shrimp Scampi sautéed with garlic, white wine and butter, served over rice	65.00	130.00		

Veal Entrées

Veal Francese dipped in egg and flour, sautéed in a white wine, lemon and butter sauce	65.00	125.00
Veal Piccata sautéed in a lemon and butter sauce	65.00	130.00
Veal with Peppers chunks of veal, sautéed with peppers and onions in a light marinara sauce	65.00	130.00
Veal Rollatini rolled up & stuffed with mozzarella, prosciutto and parsley in a light brown sauce with mushrooms	65.00	130.00
Veal Parmigiana	70.00	130.00
Veal Marsala tender veal, sautéed in marsala wine sauce with mushrooms, diced prosciutto and diced onions	65.00	130.00

Can't decide what to order for your next affair?

Village makes it even easier! Just choose our package below; we will be more than happy to customize a package for you as well.

Village for 20 to 25 People

- Large Tray of House Salad
- 1 Large Tray of Pasta choice of vodka sauce, filetto, primavera, broccoli, white clam sauce, sausages, puttanesca, baked ziti
- 1 Large Tray of Chicken choice of francese, marsala, or parmigiana
- Large Tray of Sausage & Peppers or Eggplant Parmigiana
- 2 Grandma Pizzas
- 5 Dozen Garlic Knots
- Includes Bread

\$349⁰⁰ +TAX

Village Pizzeria & Restaurant

169 Tulip Avenue, Floral Park, NY 11001 • Tel: (516) 775.0612

Menu Designed & Printed by FraScaDesignGroup.com • 516-483-5128 • JOB#12107

TAKE-OUT & CATERING MENU



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