

*Chicken Portobello* - chicken breast sautéed with Portobello mushrooms in a white wine & balsamic sauce

*Chicken Sardinia* - chicken breast topped with tomato, avocado, fresh mozzarella in a lemon butter & white wine sauce

*Chicken Cacciatore* - chicken breast sautéed with bell peppers, fresh white mushrooms in our marinara sauce

*Chicken Pasaino* - chicken breast sautéed with potatoes, onions & mushrooms in a garlic brown sauce

### Vitello

*Veal Francese* - veal scaloppini dipped in egg batter, sautéed in lemon, butter & white wine sauce

*(Also available Marsala or Parmigiano style)*

*Veal A'Mangiare* - veal scaloppini sautéed with artichokes, fresh tomato & Portobello mushrooms in a light brown sauce

*Veal Messon* - veal scaloppini sautéed with shallot onions, mushrooms & peas in a white wine, touch of cream sauce

*Veal Columbo* - veal scaloppini sautéed with shallot onions in a white wine sauce with a touch of cream & topped with prosciutto, tomato & melted mozzarella

*Veal Palermo* - veal scaloppini sautéed with mushrooms, asparagus, peas & artichokes in a sherry wine sauce with a touch of marinara

*Veal Caprese* - veal scaloppini topped with fresh tomato and provolone in a light brown sauce

*Veal Balsamico* - veal scaloppini sautéed with sun dried tomatoes, Portobello in a balsamic garlic and oil sauce

*Seafood and Steak options are available.*

# A'Mangiare Trattoria

121 East Main Street (Rt. 119)

Elmsford, New York

914-345-3200

## Family Style Party Menu

Salad Course

Appetizer Course

Pasta Course

Chicken and Veal Course

Dessert Course

Basic five course package price at \$30.00 per person.

All Packages Includes: Soda, Coffee, & Tea

All menus can be customized to accommodate your needs.  
Additional packages and menu options are available.

Each course will be served family style.  
Please note that Tax & 20% Gratuity will be added to all parties.

Please see attached for menu choices.  
Off Premise Cakes \$2.00 pp service fee.  
Minimum of 25 guests for package menus.

## Insalate

*Tricolor Salad* -fresh radicchio, endive & arugula lettuces  
with red onion \$2.00

*Caesar Salad* -fresh romaine lettuce, croutons, grated cheese  
& caesar dressing

*Insalata Di Casa* - mixed greens with, olives,  
cucumbers, tomatoes, carrots and red onions

*Mozzarella Caprese* -fresh mozzarella, tomato, roasted  
pepper, prosciutto & basil \$2.00

*Arugula Salad* -fresh arugula lettuce with tomatoes,  
cucumbers, Black & green olives, red onions  
& vinegar peppers \$2.00

## Antipasti

*Grilled Portobello* - fresh Portobello over sautéed spinach  
with melted fresh mozzarella and sundried tomatoes \$2.00

*Hot Antipasto* - clams oreganata, mussels, stuffed mushrooms,  
eggplant rollantini, zucchini & mozzarella en carozza \$2.00

*Eggplant Rollatini* - fried eggplant stuffed with ricotta  
& mozzarella in a red sauce

*Broschetto* - toasted bread with tomatoes, fresh mozzarella  
& seasonings

*Mozzarella en Corozza* - sliced Italian bread & mozzarella,  
egg-battered then fried

*Fried Calamari* - fresh calamari egg-battered, floured & fried

*Mussels Marinara or Fra Diavolo* - fresh mussels in a  
homemade marinara sauce

*Clams Oreganata* - fresh whole little neck clams topped with  
seasoned bread crumbs \$2.00

*Clams Possilipo* - fresh little neck clams in a  
fresh marinara sauce \$2.00

## Pasta

*Penne alla Vodka*

*Linguini w/ Garlic, oil & anchovies*

*Rigatoni w/ Broccoli, garlic & oil*

*Linguini Red or White Clam Sauce* \$2.00

*Orecchiette Caprese* - Ear shaped pasta with black and green olives,  
tomato, fresh mozzarella

*Rigatoni Bolognese* - meat sauce with a touch of cream

*Penne Carbonara* - bacon & onion in a cream sauce

*Bowties Pesto* - fresh ground basil, pignoli nuts, garlic & walnuts in a  
light cream sauce

*Penne Campagnola* - pasta sautéed with fennel sausage, broccoli rabe  
& sundried tomatoes in garlic & oil

*Rigatoni Alfresco* - pasta sautéed with chicken, fresh tomato, zucchini  
& basil in garlic & oil

*Farfalle della Nonna* - pasta sautéed with fresh peas, mushrooms &  
ham in a cream sauce

## Pollo

*Chicken Francese* - chicken breast dipped in egg batter, sautéed in  
lemon, butter & white wine sauce

(Also available Marsala or Parmigiano style)

*Chicken Sorrentino* - chicken breast topped with prosciutto, eggplant  
& mozzarella in a light brown sauce

*Chicken Gorgonzola* - chicken breast sautéed in parmesan and  
gorgonzola white wine cream sauce

*Chicken Mustarda* - chicken breast sautéed in Dijon mustard, white  
wine cream sauce

*Chicken Picatta* - lightly floured chicken breast sautéed with capers in  
a lemon, butter white wine sauce

*Chicken Scarpariello* - chicken breast sautéed with sausage, potatoes  
garlic, oil & vinegar peppers in a light brown sauce