

- Chicken Portobello* - chicken breast sautéed with Portobello mushrooms in a white wine and balsamic sauce
- Chicken Sardinia* - chicken breast topped with tomato, avocado, fresh mozzarella in a lemon butter and 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 and mushrooms in a garlic brown sauce

### Pesce

- San Pietro Marechiara* - delicate white fillet with fresh mussels and clams in a light marinara sauce
- Salmon Vesuvio* - fresh salmon sautéed with mussels, clams and calamari in a red sauce
- San Pietro Florentine* - delicate white fillet sautéed with lemon, butter and white wine served over fresh spinach
- Salmon Cremolto* - salmon sautéed with Dijon mustard, bread crumbs and a touch of tomato
- San Pietro Francese* - delicate white fillet dipped in egg batter and sautéed in a lemon white wine sauce
- San Pietro Oreganata* - delicate white fillet baked with breadcrumbs in a lemon white wine sauce
- Salmon al Fresco* - topped with fresh mozzarella, tomato, capers, basil, vinaigrette dressing
- Salmon Tri Colore* - sautéed with green peppers, red peppers, olives, white wine sauce
- Tilapia Livornese* - sautéed with capers, onions, mushrooms and olives in marinara
- Tilapia Brodetto* - pouched and served over fresh grilled vegetables

*Additional menu options available*

## A'Mangiare Trattoria

121 East Main Street (Rt. 119)  
Elmsford, New York  
914-345-3200

### Private Party Menu

#### **\$35 Per Person - Guest Menu:**

Choice Of : Garden Salad Or Caesar Salad  
Choice Of 6 Entrées: Pasta, Fish or Chicken  
Assorted Mini Pastries and Coffee  
Red & White Wine, Soda

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#### **\$40 Per Person - Guest Menu:**

Choice Of : Garden Salad Or Caesar Salad  
Choice Of Two Pastas  
Choice Of 6 Entrées: Eggplant, Chicken or Fish  
Assorted Mini Pastries and Coffee  
Red & White Wine, Soda

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#### **\$45 Per Person - Guest Menu:**

Appetizer ( family style )  
Choice Of : Garden Salad Or Caesar Salad  
Choice of Two Pastas  
Choice Of 6 Entrées: Veal, Chicken, or Fish  
Assorted Mini Pastries and Coffee  
Red & White Wine, Soda

All menus can be customized to accommodate your needs.  
Please note that Tax & 20% Gratuity will be added to all parties.  
Off Premise Cakes \$2.00 pp service fee  
Minimum of 25 guests for package menus.

## Insalate

*Tricolor Salad* -fresh radicchio, endive & arugula  
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 mushrooms  
with melted smoked 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 with Garlic, oil and anchovies*

*Rigatoni with Broccoli, garlic and 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 and onion in a cream sauce

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

*Penne Campagnola* - pasta sautéed with sausage,  
broccoli rabe and sundried tomatoes in garlic and oil \$2.00

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

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

## Pollo

*Chicken Francese* - chicken breast dipped in egg batter, sautéed  
in lemon, butter and white wine sauce  
(Also available Marsala or Parmigiano style)

*Chicken Sorrentino* - chicken breast topped with prosciutto,  
eggplant and 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 and vinegar peppers in a light brown sauce