12"
 14"
 16"
 16"

 PIZZA PIES - Cheese
 Individual Mini
 Small
 Large
 Sicilian

 13.65
 18.90
 19.95
 22.05

Additional Toppings: Extra Cheese - Garlic - Mushrooms - Peppers - Sausage - Pepperoni Anchovies - Meatball - Onion - Black Olives - Bacon - Eggplant - Broccoli - Spinach Ham -Hot Vinegar Peppers - Sun Dried Tomato

Mini Pie - 1.85 extra for each additional topping Large, Small & Sicilian - 2.90 extra for each additional topping on whole pie / 2.40 each on 1/2 pie

ABATINO'S SPECIAL PIZZAS

	Small	Large
Abatino's "AWARD WINNING" Pan Pizza - fresh sliced tomatoes and		
chopped garlic topped with mozzarella cheese, baked on a thin crust (one size)		25.15
Pizza Bianca – ricotta and mozzarella cheese	23.10	24.15
Abatino's Combo Pizza - sausage, pepperoni, peppers, meatballs,		
onions, mushrooms, black olives	27.30	28.35
Salad Pizza - lettuce, tomato, cucumber, olives, carrots, cabbage,		
and house dressing	23.10	24.15
Clam scampi Pizza - baby clams, white wine, garlic and mozzarella		
Cheese	28.35	29.40
Chicken Marsala Pizza - sautéed chicken pieces in a wild mushroom		
marsala wine sauce	27.30	28.35
Chicken Barbequed Pizza - chicken pieces and red onions with		
barbeque sauce	27.30	28.35
Homemade Mozzarella - tomato basil garlic sauce pizza		23.10
Chicken Scarparello-(hot, sweet or mixed peppers)	27.30	28.35

BEVERAGES

Coffee, Tea, Herbal Teas - 2.40 Cappuccino, reg. & decaf - 4.20 Espresso, reg. & decaf - 2.90 Pepsi, Diet Pepsi, Sierra Mist, Lipton Iced Tea, Bottled Water - 2.40(Can)

We also offer in-house party plans for all occasions. Please call to inquire.

We honor Special Requests providing we can accommodate.

Prices and items may vary according to season.

Visa/MasterCard Accepted - No Checks

Prices subject to change and sales tax.

If you have any food allergies, please speak with the owner, manager, chef or server.



Fine Homemade Classical Italian Fare in the Culinary Tradition of Elisabetta Pisani, Co-Founder. Family owned & operated since 1985.

CATERING MENU

Inquire about our gluten free pizza and entrees

914.686.0380

abatinos.com

Visit our Restaurant

 Monday thru Thursday
 11:30 - 9:00

 Friday
 11:30 - 10:00

 Saturday
 12:00 - 10:00

 Sunday
 12:00 - 9:00

Dinning area stops seating thirty minutes prior to closing.

"We Deliver"

670 North Broadway – North White Plains, NY 10603 (Super Stop & Shop Center) POSTED PRICES APPLY TO NON-CASH TRANSACTIONS WE OFFER A 3% DISCOUNT ON CASH TRANSACTIONS

Cold Antipasto Platter – consisting of Spicy sopressata, reggiano parmigiana Fresh mozzarella, Kalamata olives, roasted red peppers (serves 10)		80.00	By the Tray Full Source (15.18)	Half
· · · · · · · · · · · · · · · · · · ·			Serves (15-18) Chicken) (8-10)
Salad Bowls			Chicken A La Pepperoni (hot or sweet) - boneless pieces of chicken breast	
Lan	·ge	Small	sautéed with vinegar peppers in a red sauce105.00	70.00
Serves (15-	18)	(8-10)	Chicken Parmigiana - breaded chicken cutlet fried & topped with melted	70.00
Chop Chop salad - ham, salami, provolone, red onion, kalamata olives			mozzarella cheese & tomato sauce	70.00
tomato, romaine le ace, red wine vinaigrette80.0		60.00	Chicken Francese - chicken scaloppini dipped in egg & sautéed in lemon and wine 105.00	70.0
Caesar salad80.0		60.00	Chicken A La Cacciatore - boneless pieces of chicken sautéed with peppers, bacon,	70.0
Field Green salad - with bacon, walnuts & gorgonzola cheese		60.00	mushrooms, and onions in a tomato wine sauce105.00	70.0
Fri-Color salad - endive, radicchio, arugula with balsamic vinaigrette80.0		60.00	Chicken Scarparello (hot or sweet) - boneless pieces of chicken breast sautéed	, 0.0
Fossed salad - with Italian or blue cheese dressing80.0	00	60.00	with peppers, garlic and wine105.00	70.0
			Braised Chicken - chicken scaloppini and mushrooms sautéed in a tomato	70.0
By the Tray Full		Half	cream sauce	70.0
Serves (12-1	5) ((8-1 <i>0</i>)	Chicken Marsala - boneless pieces of chicken breast sautéed with mushrooms	70.0
Pasta			and marsala wine105.00	70.0
3ettina's Pasta e Fagioli85.0		60.00	Chicken Romana - boneless pieces of chicken and mushrooms sautéed with	, 0.0
Baked Penne Rigate - ricotta pomodoro sauce with melted mozzarella95.0	00	65.00	garlic and wine	70.0
Spaghetti or ziti with tomato sauce80.0	00	60.00	Chicken Rollatini - chicken scaloppini stuffed with mozzarella and prosciutto,	, 0.0
asagna – pasta sheets layered with ground beef, ricotta, mozzarella			sautéed with mushrooms in a cream sauce	70.0
and tomato sauce95.0	00	65.00	Chicken Milanese "Abatino's style" - chicken cutlet breaded and pan fried with	, 0.0
Cheese Ravioli with tomato Sauce95.0		65.00	arugula, tomatoes, red onion, capers, lemon vinaigrette	70.C
Manicotti 95.0		65.00	Chicken Piccata - boneless pieces of chicken breast sautéed in a lemon	, 0.0
Fettuccine Alfredo - parmigiana cream sauce95.0		65.00	caper wine sauce	70.0
Cavatelli with tomato sauce80.0		60.00	Chicken Sorrentino - chicken scaloppini topped with prosciutto, eggplant	70.0
Cavatelli with broccoli, oil & garlic95.0		65.00	and mozzarella, red wine sauce	70.0
Penne Vodka - with onions and bacon in a tomato cream saucesauce95.0		65.00	Chicken sun Dried Tomatoes - boneless pieces of chicken breast sautéed	70.0
Cheese Tortellini Alfredo - parmigiana cream sauce95.0	00	65.00	with sun dried tomatoes, pine nuts, broccoli, oil and garlic	70.0
enne Arrabiata - sautéed in onion, tomato, bacon & crushed red peppers95.0°	00	65.00	Chicken Tenders – deep fried	70.0
Farfella Boscaiola- bow tie pasta sautéed w/ peas, onion, ham,			Chicken Wings (plain or spicy)105.00	70.0
tomato cream sauce		65.00	Chicken Things (planter spicy)	70.0
R icotta Gnocchi Sorrentino - sautéed with tomato cream, mozzarella & basil95.0	00	65.00	Seafood	
			Calamari Marinara or Fra Diavolo - squid sautéed in garlic & marinara sauce 115.00	72.0
			Clams Marinara or Fra Diavolo - fresh little neck clams in shell sautéed in	
Veal			garlic and marinara sauce115.00	77.0
			PEI Mussels - sautéed in a white wine garlic butter sauce	72.0
Veal Parmigiana - breaded veal cutlet topped with melted mozzarella			Shrimp Parmiaiana - breaded chrimp topped with melted	
cheese and tomato sauce	00	108.00	mozzarella cheese & tomato sauce175.00	103
/eal Sorrentino - veal Scaloppini topped with prosciutto, eggplant & mozzarella			Shrimp Marinara or Fra Diavolo - sautéed in hot pepper & marinara sauce	103.
cheese served in a red wine sauce186.0	00	108.00	Shrimp scampi - sautéed with garlic, wine & wilted spinach	103.
/eal Marsala - veal scaloppini sautéed with mushrooms and marsala wine186.0	00	108.00	Shrimp Francese - dipped in egg batter, sautéed in lemon wine & wilted spinach. 175.00	103.
/eal Milanese "Abatino's style" - veal cutlet breaded and pan fried with			Fried Calamari – flowered battered, deep fried115.00	72.0
arugula, tomatoes, red onion, capers, lemon vinaigrette186.0	00	108.00	Baked Clams – cherry stone, chopped, topped with bread crumbs80.00	47.0
/eal Romana – veal Scaloppini and mushrooms sautéed with			Specialties	
garlic and wine186.0		108.00	Eggplant Parmigiana100.00	72.0
/eal Piccata - veal scaloppini sautéed in a lemon caper wine sauce	00	108.00	Eggplant Rollatini	720
/eal A La Pepperoni (hot or sweet) - veal scaloppini sautéed with vinegar			Stuffed Mushrooms 100.00	72.0
peppers in a red sauce		108.00	Mozzarella sticks	72.C
'eal Pizzaiola - veal scaloppini & mushrooms sautéed in garlic & tomato186.0	00	108.00	Sausage & Peppers	72.0
/eal saltimbocca - veal scaloppini sautéed in wine & topped with			Meatballs 100.00	72.C
prosciutto and spinach186.0	00	108.00	Sausages 100.00	72.0
			Sautéed Broccoli Di Rabe 100.00	76.0
			Carties I arise at an Research	70.0

Sautéed spinach or Broccoli...

103.00

103.00

103.00

66.00

..93.00