10"
 14"
 16"
 16"

 PIZZA PIES - Cheese
 Individual Mini
 Small
 Large
 Sicilian

 12.65
 17.90
 18.95
 21.05

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)		24.15
Pizza Bianca - ricotta and mozzarella cheese		23.15
Abatino's Combo Pizza - sausage, pepperoni, peppers, meatballs,		
onions, mushrooms, black olives	26.30	27.35
Salad Pizza - lettuce, tomato, cucumber, olives, carrots, cabbage,		
and house dressing	22.10	23.15
Clam scampi Pizza - baby clams, white wine, garlic and mozzarella		
Cheese	27.35	28.40
Chicken Marsala Pizza - sautéed chicken pieces in a wild mushroom		
marsala wine sauce	26.30	27.35
Chicken Barbequed Pizza - chicken pieces and red onions with		
barbeque sauce	26.30	27.35
Homemade Mozzarella - tomato basil garlic sauce pizza		22.10

### 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 out gluten free pizza and entrees

914.686.0380

abatinos.com

"We Deliver"

### Visit our Restaurant

 Monday thru Wednesday
 11:30 - 9:00

 Thursday
 11:30 - 9:00

 Friday
 11:30 - 10:00

 Saturday
 12:00 - 10:00

 Sunday
 12:00 - 9:00

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

C-1-121			
Salad Bowls		Large	Small
	Serves	(12-15)	(8-10)
Chop Chop salad - ham, salami, provolone, red onion, kalamata olives		,	,
tomato, romaine le ace, red wine vinaigrette			52.00
Caesar salad			52.00
Field Green salad - with bacon, walnuts & gorgonzola cheese			52.00
Tri-Color salad - endive, radicchio, arugula with balsamic vinaigrette			52.00
Tossed salad - with Italian or blue cheese dressing		62.00	42.00
By the Tray		Full	Half
	Berves	(12-15)	(8-10)
Pasta			
Bettina's Pasta e Fagioli			52.00
Baked Penne Rigate - ricotta pomodoro sauce with melted mozzarella			57.00
Spaghetti or ziti with tomato sauce		73.00	52.00
Lasagna – pasta sheets layered with ground beef, ricotta, mozzarella			
and tomato sauce			57.00
Cheese Ravioli with tomato Sauce			57.00
Manicotti			57.00
Fettuccine Alfredo - parmigiana cream sauce			57.00
Cavatelli with tomato sauce			57.00 57.00
Cavatelli with broccoli, oil & garlic			
Penne Vodka - with onions and bacon in a tomato cream sauce			57.00
Cheese Tortellini Alfredo - parmigiana cream sauce Penne Arrabiata - sautéed in onion, tomato, bacon & crushed red peppers			57.00 57.00
Farfella Boscaiola- bow tie pasta sautéed w/ peas, onion, ham,		00.00	57.00
tomato cream sauce		88.00	57.00
Ricotta Gnocchi Sorrentino - sautéed with tomato cream, mozzarella & basil			57.00
Veal			
Veal Parmigiana - breaded veal cutlet topped with melted mozzarella			
cheese and tomato sauce		17600	98.00
Veal Sorrentino - veal Scaloppini topped with prosciutto, eggplant & mozzarella		170.00	00.00
cheese served in a red wine sauce		17600	98.00
Veal Marsala - veal scaloppini sautéed with mushrooms and marsala wine			98.00
<b>Veal Milanese</b> "Abatino's style" - veal cutlet breaded and pan fried with		. , 0.00	00.00
arugula, tomatoes, red onion, capers, lemon vinaigrette		176.00	98.00
<b>Veal Romana –</b> veal Scaloppini and mushrooms sautéed with			
garlic and winegarlic and wine		176.00	98.00
Veal Piccata - veal scaloppini sautéed in a lemon caper wine sauce		176.00	98.00
<b>Veal A La Pepperoni (</b> hot or sweet) - veal scaloppini sautéed with vinegar		47000	00.00
peppers in a red sauce			98.00
Veal Pizzaiola - veal scaloppini & mushrooms sautéed in garlic & tomato		1/6.00	98.00
Veal saltimbocca - veal scaloppini sautéed in wine & topped with		17000	00.00
prosciutto and spinach		1/6.00	98.00

By the Tray	Full	Half
Serve Chicken	s (12-15)	(8-10)
Chicken A La Pepperoni (hot or sweet) - boneless pieces of chicken breast		
sautéed with vinegar peppers in a red sauce	93.00	62.00
Chicken Parmigiana - breaded chicken cutlet fried & topped with melted		
mozzarella cheese & tomato sauce		62.00
Chicken Francese - chicken scaloppini dipped in egg & sautéed in lemon and win		62.00
Chicken A La Cacciatore - boneless pieces of chicken sautéed with peppers, ba		62.00
mushrooms, and onions in a tomato wine sauce		62.00
with peppers, garlic and wine		62.00
Braised Chicken - chicken scaloppini and mushrooms sautéed in a tomato	00.00	02.00
cream sauce	93.00	62.00
Chicken Marsala - boneless pieces of chicken breast sautéed with mushrooms	;	
and marsala wine	93.00	62.00
Chicken Romana - boneless pieces of chicken and mushrooms sautéed with		
garlic and wine	93.00	62.00
Chicken Rollatini - chicken scaloppini stuffed with mozzarella and prosciutto,		
sautéed with mushrooms in a cream sauce	93.00	62.00
Chicken Milanese "Abatino's style" - chicken cutlet breaded and pan fried with	07.00	CO 00
arugula, tomatoes, red onion, capers, lemon vinaigrette	9300	62.00
Chicken Piccata - boneless pieces of chicken breast sautéed in a lemon	93.00	62.00
caper wine sauce	30.00	02.00
and mozzarella, red wine sauce	93.00	62.00
Chicken sun Dried Tomatoes - boneless pieces of chicken breast sautéed		02.00
with sun dried tomatoes, pine nuts, broccoli, oil and garlicgarlic	93.00	62.00
Chicken Tenders – deep fried		62.00
Chicken Wings (plain or spicy)		62.00
Seafood		
Calamari Marinara or Fra Diavolo - squid sautéed in garlic & marinara sauce	93.00	62.00
Clams Marinara or Fra Diavolo - fresh little neck clams in shell sautéed in		02.00
garlic and marinara sauce	99.00	67.00
PEI Mussels - sautéed in a white wine garlic butter sauce		62.00
Shrimp Parmigiana - breaded shrimp topped with melted		
mozzarella cheese & tomato sauce		93.00
Shrimp Marinara or Fra Diavolo - sautéed in hot pepper & marinara sauce		93.00
Shrimp scampi - sautéed with garlic, wine & wilted spinach		93.00
Shrimp Francese - dipped in egg batter, sautéed in lemon wine & wilted spinac		93.00
Fried Calamari – flowered battered, deep fried		62.00
Baked Clams – cherry stone, chopped, topped with bread crumbs	68.00	47.00
Granialtina		
Specialties Eggplant Parmigiana	88.00	62.00
Eggplant Rollatini		6200
Stuffed Mushrooms		62.00
Mozzarella sticks		62.00
Sausage & Peppers		62.00
Meatballs	88.00	62.00
Sausages		62.00
Sautéed Broccoli Di Rabe		67.00
Sautéed spinach or Broccoli	83.00	57.00