

	10"	14"	16"	16"
PIZZA PIES - Cheese	Individual Mini	Small	Large	Sicilian
	10.50	14.50	15.50	17.50

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 - 1.50 extra for each additional topping

Large, Small & Sicilian - 2.50 extra for each additional topping on whole pie / 2.00 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).....	19.95	
Pizza Bianca - ricotta and mozzarella cheese	18.00	19.00
Abatino's Combo Pizza - sausage, pepperoni, peppers, meatballs, onions, mushrooms, black olives.....	21.95	22.95
Salad Pizza - lettuce, tomato, cucumber, olives, carrots, cabbage, and house dressing	18.00	19.00
Clam scampi Pizza - baby clams, white wine, garlic and mozzarella Cheese.....	22.95	23.95
Chicken Marsala Pizza - sautéed chicken pieces in a wild mushroom marsala wine sauce	21.95	22.95
Chicken Barbequed Pizza - chicken pieces and red onions with barbeque sauce.....	21.95	22.95
Homemade Mozzarella - tomato basil garlic sauce pizza.....	17.00	18.00

BEVERAGES

Coffee, Tea, Herbal Teas - 1.75 Cappuccino, reg. & decaf - 3.50 Espresso, reg. & decaf - 2.25
 Pepsi, Diet Pepsi, Sierra Mist, Lipton Iced Tea, Bottled Water - 1.85 (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/Amex 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.



ABATINO'S
 ★ ★ ★ ★ ★ **PIZZA & PASTA**
 ★ ★ **RESTAURANT**

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

abatinosrestaurant.com

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

Free Delivery of Catering Orders

670 North Broadway - North White Plains, NY 10603
 (Super Stop & Shop Center)

Cold Antipasto Platter – consisting of Spicy sopressata, reggiano parmigiana Fresh mozzarella, Kalamata olives, roasted red peppers (serves 10).....	60.00
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Salad Bowls

	Large Serves (12-15)	Small (8-10)
Chop Chop salad - ham, salami, provolone, red onion, kalamata olives tomato, romaine le ace, red wine vinaigrette.....	65.00	45.00
Caesar salad	65.00	45.00
Field Green salad - with bacon, walnuts & gorgonzola cheese.....	65.00	45.00
Tri-Color salad - endive, radicchio, arugula with balsamic vinaigrette.....	65.00	45.00
Tossed salad - with Italian or blue cheese dressing.....	55.00	35.00

By the Tray

Pasta

	Full Serves (12-15)	Half (8-10)
Bettina's Pasta e Fagioli	70.00	45.00
Baked Penne Rigate - ricotta pomodoro sauce with melted mozzarella	75.00	50.00
Spaghetti or ziti with tomato sauce.....	70.00	45.00
Lasagna – pasta sheets layered with ground beef, ricotta, mozzarella and tomato sauce.....	80.00	50.00
Cheese Ravioli with tomato Sauce.....	80.00	50.00
Manicotti	80.00	50.00
Fettuccine Alfredo - parmigiana cream sauce	80.00	50.00
Cavatelli with tomato sauce	80.00	50.00
Cavatelli with broccoli, oil & garlic.....	80.00	50.00
Penne Vodka - with onions and bacon in a tomato cream sauce.....	80.00	50.00
Cheese Tortellini Alfredo - parmigiana cream sauce.....	80.00	50.00
Penne Arrabiata - sautéed in onion, tomato, bacon & crushed red peppers	80.00	50.00
Farfella Boscaiola - bow tie pasta sautéed w/ peas, onion, ham, tomato cream sauce.....	80.00	50.00
Ricotta Gnocchi Sorrentino - sautéed with tomato cream, mozzarella & basil.....	80.00	50.00

Veal

Veal Parmigiana - breaded veal cutlet topped with melted mozzarella cheese and tomato sauce.....	165.00	90.00
Veal Sorrentino - veal Scaloppini topped with prosciutto, eggplant & mozzarella cheese served in a red wine sauce.....	165.00	90.00
Veal Marsala - veal scaloppini sautéed with mushrooms and marsala wine.....	165.00	90.00
Veal Milanese “Abatino’s style” - veal cutlet breaded and pan fried with arugula, tomatoes, red onion, capers, lemon vinaigrette	165.00	90.00
Veal Romana - boneless pieces of chicken and mushrooms sautéed with garlic and wine.....	165.00	90.00
Veal Piccata - veal scaloppini sautéed in a lemon caper wine sauce.....	165.00	90.00
Veal A La Pepperoni (hot or sweet) - veal scaloppini sautéed with vinegar peppers in a red sauce.....	165.00	90.00
Veal Pizzaiola - veal scaloppini & mushrooms sautéed in garlic & tomato.....	165.00	90.00
Veal saltimbocca - veal scaloppini sautéed in wine & topped with prosciutto and spinach.....	165.00	90.00

By the Tray

Full
Serves (12-15)

Half
(8-10)

Chicken

Chicken A La Pepperoni (hot or sweet) - boneless pieces of chicken breast sautéed with vinegar peppers in a red sauce	85.00	55.00
Chicken Parmigiana - breaded chicken cutlet fried & topped with melted mozzarella cheese & tomato sauce.....	85.00	55.00
Chicken Francese - chicken scaloppini dipped in egg & sautéed in lemon and wine	85.00	55.00
Chicken A La Cacciatore - boneless pieces of chicken sautéed with peppers, bacon, mushrooms, and onions in a tomato wine sauce.....	85.00	55.00
Chicken Scarparello (hot or sweet) - boneless pieces of chicken breast sautéed with peppers, garlic and wine.....	85.00	55.00
Braised Chicken - chicken scaloppini and mushrooms sautéed in a tomato cream sauce	85.00	55.00
Chicken Marsala - boneless pieces of chicken breast sautéed with mushrooms and marsala wine	85.00	55.00
Chicken Romana - boneless pieces of chicken and mushrooms sautéed with garlic and wine	85.00	55.00
Chicken Rollatini - chicken scaloppini stuffed with mozzarella and prosciutto, sautéed with mushrooms in a cream sauce.....	85.00	55.00
Chicken Milanese “Abatino’s style” - chicken cutlet breaded and pan fried with arugula, tomatoes, red onion, capers, lemon vinaigrette	85.00	55.00
Chicken Piccata - boneless pieces of chicken breast sautéed in a lemon caper wine sauce	85.00	55.00
Chicken Sorrentino - chicken scaloppini topped with prosciutto, eggplant and mozzarella, red wine sauce.....	85.00	55.00
Chicken sun Dried Tomatoes - boneless pieces of chicken breast sautéed with sun dried tomatoes, pine nuts, broccoli, oil and garlic.....	85.00	55.00
Chicken Tenders – deep fried.....	80.00	50.00
Chicken Wings (plain or spicy)	80.00	50.00

Seafood

Calamari Marinara or Fra Diavolo - squid sautéed in garlic & marinara sauce.....	85.00	55.00
Clams Marinara or Fra Diavolo - fresh little neck clams in shell sautéed in garlic and marinara sauce.....	90.00	60.00
PEI Mussels - sautéed in a white wine garlic butter sauce.....	90.00	60.00
Shrimp Parmigiana - breaded shrimp topped with melted mozzarella cheese & tomato sauce.....	155.00	85.00
Shrimp Marinara or Fra Diavolo - sautéed in hot pepper & marinara sauce.....	155.00	85.00
Shrimp scampi - sautéed with garlic, wine & wilted spinach.....	155.00	85.00
Shrimp Francese - dipped in egg batter, sautéed in lemon & wine.....	155.00	85.00
Fried Calamari – flowered battered, deep fried.....	85.00	55.00
Baked Clams – cherry stone, chopped, topped with bread crumbs.....	60.00	40.00

Specialties

Eggplant Parmigiana	80.00	55.00
Eggplant Rollatini	80.00	55.00
Stuffed Mushrooms	80.00	55.00
Mozzarella sticks	80.00	50.00
Sausage & Peppers	80.00	50.00
Meatballs	60.00	40.00
Sausages	60.00	40.00
Sautéed Broccoli Rabe (seas.)	85.00	55.00
Sautéed spinach or Broccoli	75.00	45.00