

Pizza Slices Regular - 3.70				
Cheese Calzone				9.45
	10"	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 ½ 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 – romaine ,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 Barbeque Pizza - chicken pieces and red onions with barbeque sauce.....	27.30	28.35
Homemade Mozzarella - tomato basil garlic sauce pizza.....	22.05	23.10
Chicken Scarparello - (hot, sweet or mixed peppers).....	27.30	28.35

HOT WEDGES

Eggplant Parmigiana	14.65
Peppers and Egg	13.60
Veal Cutlet Parmigiana	16.75
Meatball	13.60
Meatball Parmigiana	14.65
Chicken Parmigiana	14.65
Sausage	13.60
Sausage & Peppers	14.65
Sausage Parmigiana	14.65

CHILDRENS MENU (ages 12 & under)

Penne with butter or tomato sauce	14.65
Baked Macaroni with cheese	14.65
Chicken Fingers	14.65
Tomato and Cheese Pizza	14.65
Ravioli	14.65
Chicken Parmigiana	14.65

DESSERTS

Tiramisu	8.95	Cannoli	5.50
Warm Chocolate Cake	8.95	Cheese Cake	7.95
Home Made Warm Apple Tart	8.95	Tortuffo	7.95
Fried Dough with Confectioner Sugar	8.95	Nutella Pizza	10.95

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 - 2.40		
Visa/Mastercard - No Checks - No Substitutions please		
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.

Dinner Take Out Menu

Inquire about our gluten free pizzas and entrees

914.686.0380

Our Web Site is abatinos.com

"We Deliver"

(minimum \$ 16.00 order)

We begin taking phone orders 10:30am Monday thru Friday

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
Dining area stops seating thirty minutes prior to closing.	

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.

SOUPS

Soup of the Day	9.75
Bettina’s Pasta e Fagioli	9.50

APPETIZERS

Mozzarella Sticks	11.95
Chicken Wings (plain or spicy) ...	12.95
Chicken Tenders (honey mustard) ..	10.95
Baked Clams Oreganata	14.95
Stuffed Mushrooms	12.95
Mozzarella en Carrozza	13.60
Eggplant Rollatini	14.65
Fried Calamari	15.70
Little Neck Clams or	
P.E.I. Mussels Garlic White Wine...	15.70

SALADS

Cold Antipasto Salad - with prosciutto,	
soppressata, imported cheese	14.65
Tossed Salad	11.95
with Gorgonzola or Goat cheese 2.15 extra	
Caesar Salad	12.95
w/grilled chicken 16.95	
Field Green Salad with bacon walnuts &	
gorgonzola cheese	12.95
Chop Chop Salad ham, salami, provolone,	
red onion, kalamata olives, tomato, romaine	
lettuce, red wine vinaigrette	14.95
Fresh Mozzarella & Tomato with extra virgin	
olive oil & balsamic vinegar	12.95
Tri-Color endive, radicchio, arugula with	
balsamic vinaigrette	12.95

PASTA

	Dinner
Spaghetti with tomato sauce	18.90
Linguine with red or white clam sauce.....	24.10
Cheese Ravioli with tomato sauce	22.00
Fettuccine Alfredo - parmigiana cream sauce.....	22.00
Baked Penne Rigate – ricotta pomodoro sauce with melted mozzarella	22.00
Fettuccini Gorgonzola - gorgonzola cream sauce	22.00
Cavatelli with broccoli, oil & garlic	22.00
Lasagna– pasta sheets layered with ground beef, ricotta, mozzarella	
and tomato sauce	22.00
Penne Vodka - with onions and bacon in a tomato cream sauce.....	22.00
Penne Sun Dried Tomatoes - sautéed with pine nuts, broccoli, oil & garlic.....	22.00
Bucatini Amatriciana - sautéed imported pancetta, onion, in a tomato	
basil sauce.....	22.00
Rigatoni Quattro Formaggio - sautéed with 4 cheeses	22.00
Penne Arrabiata - sautéed in onion, tomato, bacon & crushed red peppers	22.00
Angel Hair Cariati - sautéed with roasted peppers, bacon & onion	22.00
Spaghetti Carbonara - sautéed with bacon, egg & parmesan	22.00
Rigatoni Con Pesto - with a cream pesto (basil) sauce.....	22.00
Farfalle Boscaiola- bow tie pasta sautéed w/ peas, onion, ham, tomato	
cream sauce	22.00
Penne San Vito - sautéed with gorgonzola, tomato parmesan & fresh basil	22.00
Ricotta Gnocchi Sorrentino - sautéed with tomato cream, mozzarella & basil.....	22.00
Orecchiette with Broccoli Rabe - in a sundried tomato pesto sauce & toasted	
pine nuts	22.00
Gemelli with Meat sauce – ground beef in a pomodoro sauce	22.00

SIDE ORDERS

Garlic Bread.....	5.80	Side of Sauce	1.05
Garlic Bread Parmigiana	7.90	Sausage.....	10.95
Meatballs.....	10..95	Sautéed Broccoli Di Rabe.....	12.95
French Fries	5.75	Sautéed Spinach or Broccoli.....	10.95

ENTREES

	Dinner
Rack of Lamb- infused rosemary demi-glaze with garlic mashed potatoes	38.95
New York Strip Steak- with herbed butter and garlic mashed potatoes	33.60
Veal Milanese “Abatino’s Style”- veal cutlet breaded and pan fried with	
arugula, tomatoes, red onion, capers, lemon vinaigrette.....	27.05
Salmon- pan seared over ratatouille with tomato essence sauce.....	29.40
Chicken Milanese “Abatino’s Style”- chicken cutlet breaded and pan fried with	
arugula, tomatoes, red onion, capers, lemon vinaigrette	25.15
Black Angus Burger- 8 oz. on toasted sesame bun with French fries,	
sliced tomato and red onion	17..85

(Entrees below served with a choice of house salad, spaghetti or penne)

Shrimp Parmigiana - breaded shrimp topped with melted mozzarella cheese &	
tomato sauce	27.30
Shrimp Fra Diavolo - sautéed in hot pepper & marinara sauce	27.30
Shrimp Scampi - sautéed with garlic, wine & wilted spinach	27.30
Shrimp Francese - dipped in egg batter, sautéed in lemon wine & wilted spinach.	27.30
Calamari Marinara - squid sautéed in garlic & marinara sauce	27.30
Clams Marinara or Fra Diavolo - fresh little neck clams in shell sautéed in	
garlic and marinara sauce	27.30
Veal Parmigiana - breaded veal cutlet topped with melted mozzarella cheese	
and tomato sauce	27.30
Veal Sorrentino - veal scaloppini topped with prosciutto, eggplant & mozzarella cheese	
served in a red wine sauce	27.30
Veal Marsala - veal scaloppini sautéed with mushrooms and marsala wine	27.30
Veal Piccata - veal scaloppini sautéed in a lemon caper wine sauce	27.30
Veal A La Pepperoni (hot or sweet) - veal scaloppini sautéed with vinegar	
peppers in a red sauce	27.30
Veal Pizzaiola - veal scaloppini & mushrooms sautéed in garlic & tomato	27.30
Veal Saltimbocca - veal scaloppini sautéed in wine & topped with prosciutto	
and spinach	27.30
Chicken A La Pepperoni (hot or sweet) - chicken scaloppini sautéed with	
vinegar peppers in a red sauce	25.15
Chicken Parmigiana - breaded chicken cutlet fried & topped with melted mozzarella	
cheese & tomato sauce	25.15
Chicken Francese - chicken scaloppini dipped in egg & sautéed in lemon and wine	25.15
Chicken A La Cacciatore - boneless pieces of chicken sautéed with peppers, bacon,	
mushrooms, and onions in a tomato wine sauce	25.15
Chicken Scarparello (hot or sweet) - boneless pieces of chicken sautéed	
with peppers, garlic and wine	25.15
Braised Chicken - chicken scaloppini and mushrooms sautéed in a tomato	
cream sauce	25.15
Chicken Marsala - chicken scaloppini sautéed with mushrooms and marsala wine	25.15
Chicken Romana - boneless pieces of chicken and mushrooms sautéed with	
garlic and wine	25.15
Chicken Rollatini - chicken scaloppini stuffed with mozzarella and prosciutto,	
sautéed with mushrooms in a cream sauce	25.15
Chicken Piccata - chicken scaloppini sautéed in a lemon caper wine sauce	25.15
Chicken Sorrentino - chicken scaloppini topped with prosciutto, eggplant and	
mozzarella, red wine sauce	25.15
Chicken Quattro Formaggio - chicken scaloppini sautéed with 4 cheeses	
in a cream sauce	25.15
Chicken Gorgonzola - chicken scaloppini sautéed with gorgonzola in a	
cream sauce	25.15
Chicken Sun Dried Tomatoes - boneless pieces of chicken sautéed with sun	
dried tomatoes, pine nuts, broccoli, oil and garlic	25.15
Eggplant Parmigiana - breaded layers of eggplant topped with melted	
mozzarella cheese and tomato sauce	25.15