

Pizza Slices Regular - 3.70

Cheese Calzone 9.45

	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 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)....		24.15
Pizza Bianca – ricotta and mozzarella cheese	22.10	23.15
Abatino's Combo Pizza – sausage, pepperoni, peppers, meatballs, onions, mushrooms, black olives	26.30	27.35
Salad Pizza – romaine ,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 Barbeque Pizza - chicken pieces and red onions with barbeque sauce	26.30	27.35
Homemade Mozzarella - tomato basil garlic sauce pizza.....	21.05	22.10

HOT WEDGES

Eggplant Parmigiana.....	13.65
Peppers and Egg	12.60
Veal Cutlet Parmigiana	15.75
Meatball	12.60
Meatball Parmigiana	13.65
Chicken Parmigiana	13.65
Sausage	12.60
Sausage & Peppers.....	13.65
Sausage Parmigiana	13.65

CHILDRENS MENU (ages 12 & under)

Penne with butter or tomato sauce	13.65
Baked Macaroni with cheese	13.65
Chicken Fingers	13.65
Tomato and Cheese Pizza	12.65
Ravioli	13.65
Chicken Parmigiana	13.65

DESSERTS

Tiramisu.....	8.40	Cannoli	5.30
Warm Chocolate Cake.....	8.40	Cheese Cake.....	7.35
Home Made Warm Apple Tart.....	8.40	Tortuffo	7.35
Fried Dough with Confectioner Sugar.....	7.35	Nutella Pizza.....	10.50

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.



ABATINO'S
PIZZA & PASTA
RESTAURANT

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

TAKE-OUT MENU

Inquire about our gluten free pizzas and entrees

914.686.0380

abatinos.com

"We Deliver"

(minimum \$ 16.00 order)

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

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.

SOUPS

Soup of the Day.....	9.50
Bettina's Pasta e Fagioli	9.00

APPETIZERS

Mozzarella Sticks.....	11.50
Chicken Wings (plain or spicy)	12.60
Chicken Tenders (honey mustard)	10.50
Baked Clams Oreganata.....	14.65
Stuffed Mushrooms.....	12.60
Mozzarella en Carrozza.....	12.60
Eggplant Rollatini	13.65
Fried Calamari.....	14.70
Little Neck Clams or	
P.E.I. Mussels in Garlic White Wine.....	14.70

SALADS

Cold Antipasto Salad - with prosciutto, soppressata, imported cheese	13.65
Tossed Salad (Italian or blue cheese dressing) with Gorgonzola 1.85 - Goat 1.85 extra	11.55
Caesar Salad	12.60
w/grilled chicken	16.95
Field Green Salad with bacon walnuts & gorgonzola cheese.....	12.60
Chop Chop Salad ham, salami, provolone, red onion, kalamata olives, tomato, romaine lettuce, red wine vinaigrette	14.70
Fresh Mozzarella & Tomato with extra virgin olive oil & balsamic vinegar	12.60
Tri-Color endive, radicchio, arugula with balsamic vinaigrette	12.60

PASTA

	Lunch	Dinner
Spaghetti with tomato sauce.....	15.95	18.90
Linguine with red or white clam sauce.....	21.00	23.10
Cheese Ravioli with tomato sauce.....	16.80	21.00
Fettuccine Alfredo - parmigiana cream sauce.....	17.85	21.00
Baked Penne Rigate - ricotta pomodoro sauce with melted mozzarella.....	16.80	21.00
Fettuccini Gorgonzola - gorgonzola cream sauce	16.80	21.00
Cavatelli with broccoli, oil & garlic	16.80	21.00
Lasagna - pasta sheets layered with ground beef, ricotta, mozzarella and tomato sauce.....	16.80	21.00
Penne Vodka - with onions and bacon in a tomato cream sauce.....	16.80	21.00
Penne Sun Dried Tomatoes - sautéed with pine nuts, broccoli, oil & garlic	16.80	21.00
Bucatini Amatriciana - sautéed imported pancetta, onion, in a tomato basil sauce.....	16.80	21.00
Rigatoni Quattro Formaggio - sautéed with 4 cheeses.....	16.80	21.00
Penne Arrabiata - sautéed in onion, tomato, bacon & crushed red peppers	16.80	21.00
Angel Hair Cariati - sautéed with roasted peppers, bacon & onion	16.80	21.00
Spaghetti Carbonara - sautéed with bacon, egg & parmesan.....	16.80	21.00
Rigatoni Con Pesto - with a cream pesto (basil) sauce.....	16.80	21.00
Farfalle Boscaiola - bow tie pasta sautéed w/ peas, onion, ham, tomato cream sauce.....	16.80	21.00
Penne San Vito - sautéed with gorgonzola, tomato parmesan & fresh basil.....	16.80	21.00
Ricotta Gnocchi Sorrentino - sautéed with tomato cream, mozzarella & basil.....	16.80	21.00
Orecchiette with Broccoli Rabe - in a sundried tomato pesto sauce & toasted pine nuts.....	17.85	21.00
Gemelli with Meat sauce - ground beef in a pomodoro sauce.....	17.85	21.00

SIDE ORDERS

Garlic Bread.....	5.30	Side of Sauce	1.05
Garlic Bread Parmigiana.....	7.40	Sausage	10.55
Meatballs.....	10.55	Sautéed Broccoli Di Rabe	12.60
French Fries	5.25	Sautéed Spinach or Broccoli	10.50

ENTREES

	Lunch	Dinner
Rack of Lamb - infused rosemary demi-glaze with garlic mashed potatoes.....	37.95	37.95
New York Strip Steak - with herbed butter and garlic mashed potatoes.....	32.60	32.60
Veal Milanese "Abatino's Style" - veal cutlet breaded and pan fried with arugula, tomatoes, red onion, capers, lemon vinaigrette	22.05	26.30
Salmon - pan seared over ratatouille with tomato essence sauce.....	25.25	28.40
Chicken Milanese "Abatino's Style" - chicken cutlet breaded and pan fried with arugula, tomatoes, red onion, capers, lemon vinaigrette.....	19.95	24.15
Black Angus Burger - 8 oz. on toasted sesame bun with French fries, sliced tomato and red onion	15.75	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	22.05	26.30
Shrimp Fra Diavolo - sautéed in hot pepper & marinara sauce	22.05	26.30
Shrimp Scampi - sautéed with garlic, wine & wilted spinach	22.05	26.30
Shrimp Francese - dipped in egg batter, sautéed in lemon wine & wilted spinach.....	22.05	26.30
Calamari Marinara - squid sautéed in garlic & marinara sauce	22.05	26.30
Clams Marinara or Fra Diavolo - fresh little neck clams in shell sautéed in garlic and marinara sauce	22.05	26.30
Veal Parmigiana - breaded veal cutlet topped with melted mozzarella cheese and tomato sauce	22.05	26.30
Veal Sorrentino - veal scaloppini topped with prosciutto, eggplant & mozzarella cheese served in a red wine sauce	22.05	26.30
Veal Marsala - veal scaloppini sautéed with mushrooms and marsala wine	22.05	26.30
Veal Piccata - veal scaloppini sautéed in a lemon caper wine sauce	22.05	26.30
Veal A La Pepperoni (hot or sweet) - veal scaloppini sautéed with vinegar peppers in a red sauce	22.05	26.30
Veal Pizzaiola - veal scaloppini & mushrooms sautéed in garlic & tomato	22.05	26.30
Veal Saltimbocca - veal scaloppini sautéed in wine & topped with prosciutto and spinach	22.05	26.30
Chicken A La Pepperoni (hot or sweet) - chicken scaloppini sautéed with vinegar peppers in a red sauce.....	19.95	24.15
Chicken Parmigiana - breaded chicken cutlet fried & topped with melted mozzarella cheese & tomato sauce	19.95	24.15
Chicken Francese - chicken scaloppini dipped in egg & sautéed in lemon and wine	19.95	24.15
Chicken A La Cacciatore - boneless pieces of chicken sautéed with peppers, bacon, mushrooms, and onions in a tomato wine sauce	19.95	24.15
Chicken Scarparello (hot or sweet) - boneless pieces of chicken sautéed with peppers, garlic and wine	19.95	24.15
Braised Chicken - chicken scaloppini and mushrooms sautéed in a tomato cream sauce	19.95	24.15
Chicken Marsala - chicken scaloppini sautéed with mushrooms and marsala wine	19.95	24.15
Chicken Romana - boneless pieces of chicken and mushrooms sautéed with garlic and wine	19.95	24.15
Chicken Rollatini - chicken scaloppini stuffed with mozzarella and prosciutto, sautéed with mushrooms in a cream sauce	19.95	24.15
Chicken Piccata - chicken scaloppini sautéed in a lemon caper wine sauce	19.95	24.15
Chicken Sorrentino - chicken scaloppini topped with prosciutto, eggplant and mozzarella, red wine sauce	19.95	24.15
Chicken Quattro Formaggio - chicken scaloppini sautéed with 4 cheeses in a cream sauce	19.95	24.15
Chicken Gorgonzola - chicken scaloppini sautéed with gorgonzola in a cream sauce	19.95	24.15
Chicken Sun Dried Tomatoes - boneless pieces of chicken sautéed with sun dried tomatoes, pine nuts, broccoli, oil and garlic	19.95	24.15
Eggplant Parmigiana - breaded layers of eggplant topped with melted mozzarella cheese and tomato sauce	19.95	24.15