

Main

Chicken/Veal Parmigiana 25/30

Lightly breaded, tomato sauce, melted
mozzarella & spaghetti

Chicken Marsala 26

Shallots, mushrooms, sage, Madeira sauce
with Mashed potatoes & Vegetables

Chicken Francese 26

Sauteed in white wine, shallots, garlic,
fresh herbs, with Mixed vegetables
& Mashed potatoes

Mediterranean Bronzini 32

Grilled filet, cherry tomatoes, spinach,
white beans, & roasted garlic

Chicken Toscana 32

Stuffed with mozzarella, ricotta, spinach,
light tomato sauce & rigatoni

Shrimp Scampi 28

Garlic, lemon, parsley, white wine
& Linguine Pasta

Grilled Atlantic Salmon 32

Sautéed spinach, Dijon Sauce
& Mashed potatoes.

Eggplant Parmigiana 25

Mozzarella, Pecorino cheese,
Tomato sauce & spaghetti

Homemade Desserts

Homemade Cheesecake 10

Puff Pastry Apple Turnovers 12

Tiramisù 10

Chocolate Mousse 10

Chocolate Lava Cake 14

Pasta

Any pasta can be served with chicken \$8 sausage \$8 Shrimp \$10

Penne Vodka 20

Dashes of vodka, cream & tomato sauce

Penne della Casa 22

Roasted Garlic, Coppola's marinara sauce, basil,
topped with cubed fresh mozzarella

Rigatoni al Pesto 26

Roasted pine nuts, shrimp & pesto sauce

Linguine Pescatore 27

Shrimp, clams, mussels, calamari & scallops, Fra-diavolo
or white wine sauce

Spaghetti Meatballs 20

Classic tomato sauce & basil

Homemade Cheese Ravioli 22

Mozzarella, ricotta, basil & Light tomato sauce

Capellini Paisan 25

Angel hair, shrimp, arugula, radicchio, white wine & light
cherry tomato sauce

Rigatoni Bolognese 24

All Prime Beef Rich Bolognese sauce

Baked Lasagna 26

Ricotta, mozzarella, parmesan cheese & Bolognese sauce

Spaghetti Carbonara 25

Onions, bacon, peas, Egg yolk & Parmesan Cheese

Linguine Mediterranean Clams 24

Served with parsley, roasted garlic and a choice of white
wine or spicy fra-diavolo sauce

Fettuccine Alfredo 23

Wide flat pasta, Shallots, Romano, Parmesan cheese & cream
sauce

Baked Pappardelle 26

With Ricotta, Mozzarella, Parmesan cheese
& prime all beef Bolognese Sauce

Classic Baked Ziti 22

Mozzarella, ricotta, Pecorino & tomato

Homemade Fusilli & Sausage 26

Roasted Garlic, NY Esposito Sausage, Broccoli rabe,
virgin olive oil & cherry tomato

Ciao Paisan
Bistro

Takeout Menu



**206 West 79th Street
New York, NY, 10024
(212) 877-3840**

Sunday- Thursday 12pm-10pm • Friday & Saturday 12pm-11pm

Hearty, Home-Cooked Italian Cuisine From Original Recipes
We only use the finest ingredients. All of our
food is freshly prepared.
Italian family owned and operated since 1984

Appetizers

Pasta Fagioli 12

Cannellini beans & elbow macaroni

Fresh Fried Zucchini 14

Italian bread crumbs & marinara sauce

Fried Calamari 18

Marinara sauce

Oven Baked Clams 16

Italian breadcrumbs & light Scampi sauce

Mussels 19

Wide onion, light tomato broth with fresh herbs

Burrata (Mozzarella) 18

Beefsteak tomato, toasted walnuts & balsamic glaze

Stuffed Mushrooms 14

Roasted with vegetables, Pecorino, roasted peppers & mozzarella

Salads

Add breaded or grilled chicken \$6 Shrimp \$8

Caprese 15

Homemade mozzarella, ripe beefsteak tomato & roasted peppers

Classic Caesar 12

Shaved Parmesan, homemade croutons & crispy Romaine lettuce

Green Apple Salad 16

Almonds, golden raisins, tomatoes, Gorgonzola & baby greens

House Salad 11

Tomatoes, onions, crispy Romaine lettuce & house vinaigrette

Tre Colori 12

Arugula, endive, radicchio, extra virgin olive oil, Gorgonzola, walnuts & balsamic vinaigrette

Nonna Salad 14

Arugula, endive, Cherry tomatoes, red onions, extra virgin olive oil

14" Brick Oven Pizzas

American Style 19

Marinara, mozzarella & extra mozzarella

Original Margherita 20

Marinara sauce, fresh mozzarella & basil

Italian Sausage 22

Tomato sauce & fresh mozzarella

Classic Pepperoni 22

Tomato sauce & fresh mozzarella

Grilled Chicken 24

Tomato sauce, fresh mozzarella, spinach & mushrooms

Stagioni 25

Tomato sauce, fresh mozzarella, arugula & prosciutto

Bianca Tre Funghi 24

Shitake, Portobello & Creamy Mushrooms, with Ricotta, Parmesan & Mozzarella Cheese

Any Additional Topping 2.95

Side Orders

Steamed or Sauteed Broccoli 10

Steamed or Sauteed Spinach 10

Sauteed Broccoli Rabe 15

Homemade Meatballs 14

Garlic Bread/with Mozzarella 8/10

Bruschetta Pomodoro 12

Marinated Tomatoes, Onions, Olive Oil, Basil & Balsamic (Add Mozzarella 14)

Bruschetta Paisan 15

Goat Cheese, Gorgonzola, Provolone, Olive Oil & Oregano

Bruschetta Caponata 15

Smoked Eggplant & Melted Mozzarella

Catering Menu

Our Full Trays serve 12-16 guests ~ Half Trays 6-8 Guests

Contact Us for Custom Orders

Half

60

65

70

80

70

40

–

50

80

70

40

–

85

100

80

80

90

80

100

80

–

100

100

100

120

90

PA

PA

–

60

60

60

50

Appetizers

Stuffed Mushrooms

Fresh Fried Zucchini & Marinara

Homemade Meatballs, Light Tomato Sauce & Parmesan

Breaded Fried Shrimp & Tartar Sauce Fresh

Fried Calamari & Marinara

Mozzarella Sticks

Salads

Classic Caesar Salad

Green Apple Salad

Arugula & Endive Salad

House Salad

Pastas

Penne Vodka

Rigatoni Al Pesto & Shrimp

Penne Meatballs

Cheese Ravioli

Spinach Tortellini

Penne/Rigatoni Bolognese

Baked Lasagna

Baked Ziti

Mains

Breaded Chicken Milanese

Chicken Parmigiana

Chicken Francese

Veal Parmigiana

Eggplant Parmigiana

Salmon, Bronzini

Filet Mignon, Sirloin Steak, Veal Chop

Desserts

Homemade Grandma Cheesecake

Tiramisu

Chocolate Mousse

Mini Cannoli

Pizzas

American Style

Margherita

Italian Sausage

Classic Pepperoni

Chicken

Full

100

120

120

150

140

75

–

90

140

130

80

–

150

180

150

160

180

150

200

150

–

180

180

190

220

170

PA

PA

–

100

100

100

90