VEGETABLES

SAUTEED BROCCOLI (American) SAUTEED BROCCOLI RABE SAUTEED ESCAROLE & BEANS half tray full tray
55 90
PRICED ACCORDINGLY
55 80

DESSERTS

HOMEMADE ITALIAN CHEESESCAKE (10"-12")
HOMEMADE TIRAMISU (Half Tray)
CANNOLI (Minimum a dozen)

70 60

HAVING A PARTY?

OUR PIZZAS ARE AVAILABLE FOR PARTIES, SPECIAL EVENTS, BIRTHDAYS ETC.

ULTRATHIN BRICK OVEN STYLE PIZZA AVAILABLE

THIN AS A DIME, BAKED FOR A BRICK OVEN TASTE EVERYONE LOVES.

REGULAR, GRANDMA, SICILIAN, MARINARA ALSO AVAILABLE (TOPPINGS ARE PRICED ACCORDINGLY)

FREQUENTLY ASKED QUESTIONS

Q: How big are the half/full trays? A: Half tray is 13x10, a full tray is 20x13

Q: How many people do a half/full tray serve?

A: Our half tray serves 8 to 10 people; our full tray serves 15 to 20 people.

Q: How many pieces of chicken are there in a half/full tray?

A: Half tray approx. 20 pieces of chicken, in a full tray approx. 40 pieces of chicken (full breast cut up in half)

Q: How many pieces of veal are there in a half/full tray?

A: Half tray approx. 15, in a full tray approx. 30

Q: How many Meatballs are there in a half/full tray?

A: Half tray approx. 24/25 in a full tray approx. 40/42

Q: How many shrimps are there in a half/full tray of shrimp Parm/Francese/Monachino/Oreganata?

A: Half tray approx. 25/30, in a full tray 40/45

Q: Can I add items to my salad such as grilled chicken, shrimp, salmon, avocados...?

A: Yes you can, all they will be charged according to our take out menu. Refer to the menu for current prices. Please note that prices can change without notice.

Q: Do you provide sternos, chaffing dishes, serving utensils?

A: Yes, bread is always provided with any catering order.

Q: Do you split a full tray into 2 half trays?

A: No, we do not split any full tray into 2 half trays, we will gladly provide extra trays for you.

Q: Do you provide sternos, stands, serving utensils?

A: No, we do not provide them.

Q: Do you help set up the trays once delivered?

A: No, for safety reasons we do not allow our drivers to set them up. They will gladly position the trays where you want them.

Q: What is a fair tip for the driver that delivers my food?

A: We charge a 5% tip on catering orders over \$150, however if you are happy with the service received, you can customize the tip accordingly.

******* FCRWSS****

Local Postal Customer

PRSRT STD ECRWSS U.S. POSTAGE PAID EDDM Retail

PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

© Menu World (267) 348-7599 OCTOBER 2025

PEPE ROSSO Pizzeria & Restaurant 24

(516)944-9477

MAKE SURE YOU ARE ENROLLED IN OUR REWARD PROGRAM

CATERING AND PRIVATE PARTIES ARE OUR SPECIALTY
FULL LIQUOR LICENSE ON PREMISES

Catering Menu

order at www.PepeRosso24.com



10% OFF
Trays over \$150
All December!
cash only

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OPEN 7 DAYS A WEEK

Monday - Thursday 11:00 am - 9:00 pm

Friday & Saturday : 11:00 am - 10:00 pm

Sunday 12:00 am - 9:00 pm

PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE AND ACCORDING TO MARKET AVAILABILITY

24 Manorhaven Boulevard * Port Washington * NY 11050

ANTIPASTI - APPETIZERS

Trays serve approximately	half (8-10	
MUSSELS - marinara or bianco	60	95
FRIED CALAMARI	70	110
CALAMARI ARRABBIATA - in a cherry peppers marinara	75	115
BAKED CLAMS (WHOLE)	20	(A DOZEN)
STUFFED MUSHROOMS	22	(A DOZEN)
ANTIPASTO ALL'ITALIANA prosciutto di parma, salami, roasted peppers	85	120
sundried tomatoes, homemade mozzarella,		
and mix cheeses, olives, mushrooms, tomatoes		
over a bed of iceberg lettuce.		
CAPRESE SALAD	80	130
beefsteak tomatoes, homemade mozzarella, basil		
MOZZARELLA STICKS	65	(35 PIECES)
HOT WINGS (hot or regular)	55	(35 PIECES)
CHICKEN STRIPS (fingers) served with honey mustard	70	(35 PIECES)
ZUCCHINI FRITTERS	45	65
BRUSCHETTA	30	55
baked toasted bread, chopped tomato salad,		
olive oil and basil		
MEATBALLS	70	110
MEATBALLS POPPERS	75	110
our delicious meatballs, sliced in half topped with melted	TOWN AS	The second second

INSALATE - SALADS

provolone and ricotta served over grilled tuscan bread.

RICE BALLS....priced individually

CAESAR SALAD ARUGULA SALAD	half tray 60 65	full tray 80 75	half tray PEAR & GORGONZOLA 75 arugola, caramelized pecans, pears and	full tray
tomatoes, red onions, shaved parr cheese, sherry vinaigrette.	nesan		gorgonzola, balsamic vinaigrette. GREEK SALAD 70	95
PIAZZA SALAD mixed baby greens, dried cranber grapes and gorgonzola, raspberry	ries, corn,	90 e.	crispy romaine, cucumbers, onions, red and green peppers, tomatoes, feta cheese, italian dressing.	
TRICOLORE SALAD endives, radicchio, arugola, and si parmesan, balsamic vinaigrette.	60 havings of	85	QUINOA SALAD 75 mesclun lettuce, rasins, apples and pecans, topped with quinoa, lime vinaigrette.	95
GARDEN SALAD iceberg lettuce, tomatoes, olives, o shaved carrots, onions, italian dres		75	ROSSO SALAD 80 mixed greens, tomatoes, walnuts, roasted peppers and fresh mozzarella, sherry vinaigra	100 ette.
SPINACH SALAD pignoli nuts, goat cheese, crispy bavocado, blue cheese dressing.	70 acon,	95	BRESAOLA SALAD air dried cured beef, sliced thin, arugola and shaving of parmesan cheese, drizzled with white truffle scented olive oil, lemon dressing	140

PASTA AL FORNO BAKED PASTAS

BAKED ZITI
BAKED CHEESE RAVIOLI
BAKED MEAT LASAGNA
BAKED MANICOTTI
in our homemade crepes.



PASTA

Your Choice of Pasta: Spaghetti, Linguini, Rigatoni, Farfalle, Ziti, Penne. Whole Wheat Penne or Spaghetti additional charge other Pasta may incur in additional charge. Gluten Free pasta available P/A

may incur in c	iaailionai	charge.	Siliteri Free pasia available F/A		
trays serve approximately	half tray 8-10	full tray 1.5-20	ho trays serve approximately	ılf tray 8-10	full tra 15-20
VODKA - shallots in a light pink sauce PRIMAVERA red or white sauce	e. 70 70	95 90	BOCCONCINO sundried tomatoes, fresh mozzarella, radicchio, baked in pink sauce.	80	110
seasonal vegetables. ALFREDO - classic creamy cheese sau PESTO	ce. 70	90 95	AL SALMONE light pink sauce, chunks of fresh salmon		125
fresh basil cream sauce with toasted FILETTO DI POMODORO	pignoli nut 80		VALTELLINA sauteed onions, julienne speck (smoked radicchio, finished with a touch of cre		
sauteed onions, prosciutto, plum tome BOLOGNESE ground beef with tomato, herbs and a	75	100	CON CALAMARI sauteed calamari in a light plum basil	100 sauce.	135
RUSTICHE crumbled sausage and broccoli rabe	85	110	CON VONGOLE red or white white or red clam sauce, fresh herbs, garlic FRA DIAVOLA	100 white wine 100	135
ARRABBIATA spicy plum tomato sauce, melted mo		110	marinara sauce, arugola & shrimp SCAMPI	100	140
PUTTANESCA plum tomato sauce, black olives, co AL TARTUFO	75 apers, oreg 85	110 jano. 115	shrimp, garlic & white wine sauce PESCATORE calamari, shrimp, mussels & clams in a rich plum tomato sauce.	105	155
sauteed mushrooms, porcini, touch cream, white truffle olive oil.	of		MARINARA our fresh marinara sauce, garlic and l	60 herbs.	85
FELICE sauteed escarole, crumbled sausag white beans in garlic and oil.	85 je,	110	POMODORO our fresh tomato and basil sauce	60	85
ALLA SICILIANA tomato sauce, diced grilled eggpla	85 int,	115	PASTA WITH MEAT BALLS MEAT SAUCE - no cream	90 95	125 125
melted mozzarella, bāsil.			GARLIC & OIL RICE SAFFRON Green peas, corn, carrots, zucchini, chopped shrimp, saffron sauce	50 55	75 95

ENTREES

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ys serve approximately	half tray 8-10	full tray 15-20		half tray 8-10	full tra 15-20
GPLANT PARMIGIANA	75	110	CHICKEN CONTADINA	100	140
GPLANT ROLLATINI	80	110	cubes of chicken breast, sauteed wit		
ICKEN PARMIGIANA	90	125	garlic potatoes and mushrooms, in a brown rosemary sauc		
ICKEN MARSALA	90	130	CHICKEN SCARPARIELLO	100	140
ICKEN FRANCESE			cubes of chicken breast, sauteed v	vith garlic,	
	90	130	sweet peppers and onions in a len		
ICKEN FIORENTINA	100	140	CHICKEN CACCIATORE	100	140
cken scaloppine, over spinach Heed onions and mushrooms in	, toppea witt 1 marsala sai	n UC e .	cubes of chicken breasts sauteed vonions and mushrooms in a light p		
ICKEN SORRENTINO	95	140	VEAL PARMIGIANA	90	120
cken scaloppine, topped with sliced prosciutto, tered eggplant and melted mozzarella in narsala wine sauce.			VEAL FRANCESE	95	140
			VEAL MARSALA	95	140
ICKEN NICOLE	100	140	VEAL PIZZAIOLA	95	140
cken scaloppine topped with spinach, or			VEAL SORRENTINO	95	140
isted tomatoes and provolone	cheese.		veal scaloppine, topped w/ sliced p eggplant & melted mozzarella in a m	rosciutto, ba	ıttered
ICKEN MONACHINO	100	140		arsala wine	sauce.
aded chicken cutlets, topped	with	140	SAUSAGE & PEPPERS	60	80
raded chicken cutlets, topped with shrooms, melted mozzarella in a marsala sauce.			CALAMARI MARINARA	80	100
		140	SHRIMP PARMIGIANA	115	160
IICKEN VALDOSTANA aded chicken cutlets, topped wi	100 ith parma pro		SHRIMP SCAMPI (NO PASTA)	100	150
aded chicken cutlets, topped with parma prosciutto, throoms and melted mozzarella in a marsala wine sauce.		e sauce.	SHRIMP FRANCESE	110	160
			SHRIMP MONACHINO	115	160
			Breaded shrimp, mushrooms, melted r	nozzarella,	

marmalade wine sauce