



OCTOBER 30 - NOVEMBER 12

## LUNCH MENU

**\$29.95 PER PERSON**

*Plus tax & Gratuity*



**Patsy's Pizzeria**

**of New Rochelle**

[Patsypizzanewrochelle.com](http://Patsypizzanewrochelle.com)

Open 7 Days a week at 11:30

Take out- Delivery, Catering

Private and Semi-Private Party Room

Happy Hour M-F 3-6 PM

Visit our WEBSITE for Upcoming Events

## APPETIZERS:

**PEI Mussels:** Served in Marinara, Fra Diablo, or White Wine

**Philly Cheese Steak Roll:** Side of Garlic Horseradish Aioli

**Classic Calamari :** Fried Calamari with side of Marinara Sauce

**Crispy Artichoke Hearts:** Served with Wasabi Mayo

**Beets and Arugula Salad:** Crumble Goat Cheese, Pistacchios & Sherry Vinaigrete

**Cesar Salad:** Rosemary Crutons, Shaved Parmesan Cheese and Homemade Caesar Dressing

**House Salad:** Mix Greens, Red Onions, Cucumbers, Tomatoes and Red Wine Vinaigrette

## ENTREES:

**Penne Al A Vodka:** Tomato Sauce, Diced Prosciutto, and Touch of Heavy Cream

**Fettuccine Alfredo:** Shrimps, Mushrooms, Tomatoes

**Spaghetti Meatball:** Served with our Homemade Marinara

**Famous Pizza:** Classic with Two Toppings or Margherita Personal Size

**Classic Parmesan Sandwich:** Chicken, Meatball or Eggplant: Served with Choice of French Fries or House Salad

**Chicken Martini:** Parmesan Crusted Chicken Breast with a Lemon Butter Sauce,

Served with Yukon Mashed Potatoes & Spinach

**Atlantic Blacked Salmon:** Served with Farro, Tomatoes, Black Olives Tapenade and Beurre Blanc Sauce

## DESSERTS:

**Caramel Bread Pudding:** Vanilla Ice Cream and Caramel Sauce

**Chocolate Mousse Cake:** with Raspberry Coulis

**Zeppoles** Served with Side of Nutella and Powder Sugar



CTOBER 30 - NOVEMBER 12

## DINNER MENU

**\$39.95 PER PERSON**

*Plus Tax & Gratuity*



## **Patsy's Pizzeria of New Rochelle**

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## **APPETIZERS:**

**PEI Mussels:** Served in Marinara, Fra Diabolo, or White Wine

**Philly Cheese Steak Roll:** Side of Garlic Horseradish Aioli

**Classic Calamari:** Fried Calamari with side of Marinara Sauce

**Cast Iron Meatball:** Served with Tomato Ragu with a Dollop of Ricotta

**Clams Casino:** Little Neck Clams, Paprika Breadcrumbs, Bacon, and Finished with Lemon Butter

**Crispy Artichoke Hearts:** Served with Wasabi Mayo

**Beets and Arugula Salad:** Crumble Goat Cheese, Pistacchios & Sherry Vinaigrette

**Cesar Salad:** Rosemary Crutons, Shaved Parmesan Cheese and Homemade Caesar Dressing

**House Salad:** Mix Greens, Red Onions, Cucumbers, Tomatoes and Red Wine Vinaigrette

## **ENTREES:**

**Penne Al A Vodka:** Tomato Sauce, Diced Prosciutto, and Touch of Heavy Cream

**Fettuccine Alfredo:** Shrimps, Mushrooms, Tomatoes

**Spaghetti Meatball:** Served with our Homemade Marinara

**Rigatoni Bolognese:** Homemade Bolognese Sauce with a Dollop of Ricotta

**Famous Pizza:** Classic Personal size with 2 Toppings, Margherita Pizza

**Classic Parmesan Sandwiches:** Chicken, Meatball, or Eggplant: Served with choice of French Fries or House Salad

**Chicken Martini:** Parmesan Crusted Chicken Breast over Spinach and Lemon Butter Sauce

**Chicken Parmesan:** Baked and Served over Penne Marinara

**Shrimp Scampi:** Orzo, Spinach, and Scampi Sauce

**Pan Seared North Atlantic Salmon:** Farro, Tomatoes, Black Olive Tapenade and Beurre Blanc

**Grilled New York Strip Loin:** 10oz. Over Brussel Sprouts, Shitake Mushrooms, and Garlic Butter **\$3 uncharge**

## **DESSERTS:**

**Caramel Bread Pudding:** Vanilla Ice Cream and Caramel Sauce

**Zeppoles:** Served with Side of Nutella

**Chocolate Mousse Cake:** Raspberry Sauce