



**Patsy's Pizzeria
of New Rochelle**

Patsyspizzanewrochelle.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

OCTOBER 28- NOVEMBER 10

LUNCH MENU

\$29.95 PER PERSON

Plus tax & Gratuity

APPETIZERS:

Coal Fried Wing: 5 Jumbo Wings with Choice of Traditional, Buffalo, BBQ, or Teriyaki Sauce

Cast Iron Meatballs: Served with Tomato Ragu & a Scoop of Ricotta

Angry Calamari: Shishito Peppers, Baby Watercress, and Asian Mayo

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

Caesar Salad: Rosemary Croutons, Parmesan Cheese and Homemade Caesar Dressing

Roasted Beet Salad: Baby Kale, Strawberries, Green Apples, Orange, Goat Cheese Crostini, Toasted Pecans and Beet Vinaigrette

ENTREES:

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

Orecchiette: Italian Sweet Sausage, Broccoli Rabe, Cherry Tomatoes, White Wine and Garlic Sauce

Spaghetti Meatball: Served with our Homemade Marinara

Parmesan Sandwich: Chicken, Meatball or Eggplant with Fries or Salad

Chicken Parmigiana: Baked & Served Over Penne Marinara

Classic Deli Style Turkey Sandwich: Double Smoked Bacon, Lettuce, Tomato, Avocado Puree, Secret Sauce on Toasted Ciabatta Bread

Roasted Eggplant Sandwich: Broccoli Rabe, Fresh Mozzarella, Balsamic Vinaigrette, on Ciabatta Bread

Grilled North Atlantic Salmon: Served with Farro, Tomatoes, Black Olives Tapenade and Beurre Blanc Sauce

DESSERTS:

Caramel Bread Pudding: Vanilla Ice Cream and Caramel Sauce

Tres Leches: with Vanilla Sauce

Lava Cake: with Raspberry Sauce



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**OCTOBER 28- NOVEMBER 10
DINNER MENU
\$44.95 PER PERSON
Plus Tax & Gratuity**

APPETIZERS:

Coal Fried Wing: 5 Jumbo Wings with Choice of Traditional, Buffalo, BBQ, or Teriyaki Sauce

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

PEI Mussels: Served with Marinara, Fra Diablo, Scarpariello, or White Wine Style

Angry Calamari: Fried Calamari with Shiashito Peppers, Spicy Mayo, and Baby Watercress

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

Caesar Salad: Rosemary Croutons, Parmesan Cheese and Homemade Caesar Dressing

Roasted Beet Salad: Baby Kale, Strawberries, Green Apples, Orange, Goat Cheese Crostini, Toasted Pecans
& Beet Vinaigrette

ENTREES:

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

Linguini Vongole: Marinara, Garlic & Oil, White Wine, Fra Diavolo

Orecchiette: Italian Sweet Sausage, Broccoli Rabe, Cherry Tomatoes, White Wine and Garlic Sauce

Rigatoni Bolognese: Homemade Bolognese Sauce with a Dollop of Ricotta

Chicken Scarpariello: Half Roasted Chicken in our Wood & Coal Fired Pizza Oven, Sweet & Spicy Sausage, Potatoes &
Spicy Cherry Peppers, Finished with a White Wine Lemon Broth

Chicken Martini: Parmesan Crusted Chicken Breast over Spinach, Roasted Potatoes, with Lemon Butter Sauce

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

Wild Shrimp Oreganata: Colossal Wild Pacific Shrimps with Oreganata Breadcrumbs over Zucchini & Squash
Spaghetti, with Paprika Lemon Garlic Sauce

Grilled New York Strip Loin: 8oz. Over Spinach, Roasted Potatoes, and Black Truffle Butter

DESSERTS:

Caramel Bread Pudding: Vanilla Ice Cream and Caramel Sauce

Tres Leches: with Vanilla Sauce

Lava Cake: with Raspberry Sauce