

# Patsy's

*Since 1933*

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In the early 1900's, working in the Salumerias of Little Italy, Pasquale "Patsy" Lancieri perfected New York Style Pizza. In 1933, he opened the city's first Pizzeria Restaurant, establishing himself as New York's foremost pizza baker and inspiring scores of imitators.

Over 60 years later, Patsy's Pizzerias still proudly serve his famous recipe of traditional New York Style Thin-Crust Brick Oven Pizza throughout the city and regarded as one of New York's Original Brick Oven Pizzerias.

## **HOURS**

Mon-Thurs 11:30am–10:00pm  
Fri-Sat 11:30am–11:00pm  
Sun 11:30am–10pm

## **LOCATION**

206 East 60th St.  
NY, NY 10022  
(b/n 2nd & 3rd Ave.)  
**1279 First Avenue**  
(on 69th st.)

## **CONTACT**

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**Check-In & Review Us On:**  
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**@PatsysPizzeria60th**



[www.PatsysPizzeriaNYC.com](http://www.PatsysPizzeriaNYC.com)

## PIZZA / CALZONE

### White Pie

*ricotta + mozzarella*  
 13" ( 1-2 servings ) **\$19.00**  
 17" ( 2-4 servings ) **\$24.00**

### Old Fashioned Margherita

*mozzarella + tomato sauce + basil*  
 13" ( 1-2 servings ) **\$19.00**  
 17" ( 2-4 servings ) **\$24.00**

### Calzone

*ricotta + mozzarella*  
*\*Side: Marinara Sauce \$20.00*  
*+Add Additional Toppings*

**\*Square Pizza: Limited Quantity! 18" ( 3-5 servings ) \$26.00**

### Additional Toppings

**Veggies | \$2.75 (each)**

*Arugula, Broccoli, Olives, Onions, Sun-Dried Tomatoes, Mixed Fresh Roasted Peppers, Mushrooms*

**Meats | \$3.95 (each)**

*Grilled Chicken, Prosciutto di Parma, Pepperoni, Anchovies, Sausage, Meatballs*

**Extras | \$2.75 (each)**

*Ricotta, Mozzarella, Tomato Sauce*

**Add: Garlic \$1.00**

## APPETIZERS

	<i>Individual</i>	<i>Family (4-5)</i>
<b>Grilled (with mixed greens) OR Fried Calamari</b>	<b>\$15.00</b>	
<b>Fried Zucchini &amp; Eggplant with Garlic Yogurt Dip</b>	<b>\$14.00</b>	
<b>Caprese</b> <i>mozzarella, vine-ripened tomatoes, roasted peppers, basil pesto, EVOO</i>	<b>\$13.50</b>	<b>\$38.00</b>
<b>Patsy's Pizzeria Antipasti</b> <i>sopressata, roasted peppers, prosciutto, anchovies, olives, parmigiano</i>	<b>\$15.00</b>	<b>\$41.00</b>

## SIGNATURE DISH

	<i>Individual (only)</i>
<b>Meatballs with Spaghetti</b>	<b>\$20.50</b>
<b>Eggplant Parmigiana Spaghetti</b> <i>traditional eggplant parmigiana, spaghetti with pomodoro</i>	<b>\$22.00</b>
<b>Chicken Parmigiana with Spaghetti</b> <i>traditional style chicken parmigiana, spaghetti with pomodoro</i>	<b>\$22.00</b>
<b>Grilled Chicken Breast</b> <i>mixed greens, portobello mushroom</i>	<b>\$22.00</b>
<b>Chicken Picatta with Linguine</b> <i>sautéed chicken, capers, lemon sauce, served over linguine</i>	<b>\$22.00</b>
<b>Chicken Marsala with Linguine</b> <i>served over homemade mushroom sauce</i>	<b>\$22.00</b>
<b>Veal Parmigiana with Spaghetti</b>	<b>\$24.00</b>
<b>Veal Marsala with Linguine</b> <i>served over homemade mushroom sauce</i>	<b>\$24.00</b>
<b>Lasagna di Casa</b> <i>layers of bolognese, béchamel sauce, parmesan cheese, fresh pasta</i>	<b>\$22.00</b>
<b>Grilled Salmon</b> <i>served with spinach, broccoli, garlic and oil</i>	<b>\$26.00</b>

# PASTA

	<i>Individual</i>	<i>Family (4-5)</i>
<b>Baked Ziti</b> <i>light tomato sauce, ricotta, mozzarella</i>	<b>\$22.00</b>	<b>\$49.00</b>
<b>Spaghetti al Pomodora</b> <i>spaghetti with fresh plum tomato sauce</i>	<b>\$18.00</b>	<b>\$42.50</b>
<b>Fettuccine Carbonara</b> <i>spinach or plain fettuccine, carbonara sauce, green peas, wild mushrooms, bacon in light cream sauce</i>	<b>\$20.50</b>	<b>\$49.00</b>
<b>Fettuccine Alfredo é Pollo</b> <i>white OR spinach fettuccine, sliced chicken, alfredo sauce</i>	<b>\$22.00</b>	<b>\$51.50</b>
<b>Pappardelle alla Toscanese</b> <i>fresh wide ribbon pasta, sun-dried tomatoes, wild mushroom, marsala wine, aged parmigiana, pecorino cheese in cream sauce</i>	<b>\$20.50</b>	<b>\$49.00</b>
<b>Penne al Fileto di Pomodoro é Formagio</b> <i>fresh plum tomato sauce with spinach, mozzarella, garlic</i>	<b>\$20.50</b>	<b>\$49.00</b>
<b>Rigatoni con La Salsicce</b> <i>sweet Italian sausage, spinach, broccoli, olive oil, garlic, wine sauce</i>	<b>\$22.00</b>	<b>\$50.00</b>
<b>Rigatoni alla Bolognese</b> <i>rigatoni with homemade zesty tomato meat sauce</i>	<b>\$22.00</b>	<b>\$50.00</b>
<b>Penne alla Vodka</b> <i>penne in cream and tomato sauce, vodka, bacon</i>	<b>\$20.50</b>	<b>\$49.00</b>
<b>Spaghetti é Pollo Cacciatore</b> <i>sliced chicken breast, onions, mushrooms, tomatoes, white wine, peppers, in light tomato sauce</i>	<b>\$22.00</b>	<b>\$50.00</b>
<b>Spaghetti di Grano Duro con i Vegetali</b> <i>whole wheat homemade pasta, vegetables, garlic, olive oil</i>	<b>\$20.50</b>	<b>\$49.00</b>
<b>Gemelli Arugula é Pollo</b> <i>twisted pasta with sliced chicken breast, arugula, tomato sauce</i>	<b>\$22.00</b>	<b>\$50.00</b>
<b>Linguine Scampignola</b> <i>linguine, shrimp, garlic, olive oil, herbs in white wine or tomato sauce</i>	<b>\$24.00</b>	<b>\$56.00</b>
<b>Linguine alla Vongole</b> <i>linguine, clams, garlic, white wine OR tomato sauce</i>	<b>\$23.00</b>	<b>\$52.50</b>
<b>Linguine Fra Diavolo ai Frutti di Mare</b> <i>linguine, calamari, scallops, shrimps, clams, fresh spicy tomato sauce</i>	<b>\$25.00</b>	<b>\$59.50</b>
<b>Ravioli (spinach or cheese)</b> <i>homemade ravioli with pistachio OR pomodoro sauce</i>	<b>\$20.50</b>	<b>\$50.00</b>

## Sides

Sautéed Broccoli, Garlic & Oil | **\$9.50**  
 Sausage & Peppers or Meatballs | **\$11.50**  
 Meatball Parmigiana | **\$15.50**

\*PASTA CHOICES: spaghetti, pappardelle, rigatoni, penne, gemelli, fettuccine, linguine, gluten free penne

## SOUPS

**Zuppa del Giorno** (Soup of the Day) **\$8.00**

**Pasta é Fagioli** (Pasta and Beans) **\$9.00**

\*Add Bacon (no additional cost)

## SALADS

	<i>Individual</i>	<i>Family (4-5)</i>
<b>Insalata Mista</b> <i>mixed greens, tomatoes, carrots, olives, fine herbs, red wine vinegar, EVOO</i>	<b>\$11.50</b>	<b>\$32.00</b>
<b>Insalata Romana</b> <i>romaine lettuce, caesar dressing, shaved parmesan cheese</i>	<b>\$13.50</b>	<b>\$37.50</b>
<b>Organic Baby Greens with Beets</b> <i>goat cheese, walnuts, beets, white balsamic vinaigrette</i>	<b>\$13.50</b>	<b>\$37.50</b>
<b>Insalata di Arugula</b> <i>arugula, endive, radicchio, sun-dried tomatoes, honey vinaigrette, shaved parmesan cheese</i>	<b>\$13.50</b>	<b>\$37.50</b>
<b>Insalata Siciliana</b> <i>green salad, mozzarella, black olives, capers, tomatoes, roasted peppers, carrots, anchovies, artichokes, homemade Italian dressing</i>	<b>\$15.00</b>	<b>\$38.00</b>
<b>Insalata di Campo</b> <i>radicchio, arugula, radish, homemade citrus dressing</i>	<b>\$15.00</b>	<b>\$38.00</b>
<b>Additional Toppings</b>		
<i>Grilled Chicken (*Non-GMO Verified Chicken - Hormone Free)</i>	<b>\$10.50</b>	<b>\$23.50</b>
<i>Grilled Shrimp</i>	<b>\$15.50</b>	<b>\$27.00</b>
<i>Grilled Salmon</i>	<b>\$15.50</b>	<b>\$27.00</b>

## LUNCH SPECIALS

**EVERYDAY**

**Served from 11:30am - 4:00pm**

	<i>Individual (only)</i>
<b>Panini Milanese</b> <i>breaded chicken cutlet, arugula, tomato, Patsy's dressing</i>	<b>\$16.00</b>
<b>Panini Pollo alla Griglia</b> <i>grilled chicken cutlet, arugula, tomato, Patsy's dressing</i>	<b>\$16.00</b>
<b>Panini Vegetarino</b> <i>baked seasoned eggplant, zucchini, tomato, fresh mozzarella</i>	<b>\$16.00</b>
<b>Panini Caprese</b> <i>parma prosciutto, mozzarella, roasted peppers, arugula, tomato</i>	<b>\$16.00</b>
<b>Filoncino con Polpette</b> <i>Patsy's famous meatballs, homemade tomato sauce</i>	<b>\$16.00</b>
<b>Filoncino con Pollo Parmigiana</b> <i>"classic" chicken parmigiana hero</i>	<b>\$16.00</b>