

SAMPLE MENU 1 (Sit-Down)

Choice of Appetizers

(Your choice of 2)

Baby Field Greens
Caesar Salad
Fresh Mozzarella, Tomato, Basil
Arugula Salad
Neapolitan Meatballs

Choice of Entrées

(Your choice of 3)

Penne Vodka - *Fresh tomato, light cream sauce*

Homemade Fettuccine Pesto - *Pesto & cherry tomatoes*

Chicken Piccata - *Spinach, capers & lemon white wine*

Chicken Carciofi – *Artichoke, Kalamata olives, garlic white wine*

Salmon Livornese - *Seasonal vegetables, tomato sauce, capers*

Rigatoni Bolognese - *Classic meat sauce of Bologna*

Veal Madeira - *Spinach, wild mushrooms, Madeira wine* - (additional \$5.00 per person)

Branzino alla Plancha – *Cherry tomatoes, fingerling potatoes, broccoli rabe & ocean butter* (additional \$5.00 per person)

Shrimp Scampi - *Saffron risotto, lemon white wine* (additional \$5.00 per person)

Hanger Steak - *French fries & a mushroom, red wine reduction* (additional \$5.00 per person)

Choice of Desserts (all desserts are homemade)

(Your choice of 2) served with coffee or tea

Cheesecake - *Our famous cheesecake served with a vanilla custard sauce & berry coulis*

Tiramisu – *Our Italian classic topped with shaved chocolate*

Chocolate Mousse – *With a mascarpone whip cream*

Dinner \$40 per person

Lunch \$25 per person

Prices do not include beverages, the 8.875% tax and 20 % gratuity.

SAMPLE MENU 2 (Sit-Down)

Family Style Appetizers

(Your choice of 2)

Fried Calamari
Tomato, Basil, Parmesan Bruschetta
Assorted Flatbreads

Choice of Appetizers

(Your choice of 2)

Baby Field Greens
Caesar Salad
Fresh Mozzarella, Tomatoes, Basil
Arugula Salad
Neapolitan Meatballs

Choice of Entrées

(Your choice of 3)

Penne Vodka - *Fresh tomato, light cream sauce*
Homemade Fettuccine Pesto - *Pesto & cherry tomatoes*
Chicken Piccata - *Spinach, capers & lemon white wine*
Chicken Carciofi – *Artichoke, Kalamata olives, garlic white wine*
Salmon Livornese - *Seasonal vegetables, tomato sauce, capers*
Rigatoni Bolognese - *Classic meat sauce of Bologna*
Veal Madeira - *Spinach, wild mushrooms, Madeira wine*
Branzino alla Plancha – *Cherry tomatoes, fingerling potatoes, broccoli rabe & ocean butter (additional \$5.00 per person)*
Shrimp Scampi - *Saffron risotto, lemon white wine (additional \$5.00 per person)*
Hanger Steak - *French fries & a mushroom, red wine reduction (additional \$5.00 per person)*

Choice of Desserts *(all desserts are homemade)*

(Your choice of 2) served with coffee or tea

Cheesecake - *Our famous cheesecake served with a vanilla custard sauce & berry coulis*
Tiramisu – *Our Italian classic topped with shaved chocolate*
Chocolate Mousse – *With a mascarpone whip cream*

Dinner \$45 per person

Lunch \$35 per person

Prices do not include beverages, the 8.875% tax and 20 % gratuity.

SAMPLE MENU 3 (Sit-Down)

Hors d'Oeuvres (passed around)

(Your choice of 3)

Fresh Mozzarella, Tomatoes, Basil Oil on mini toast
Ricotta, Hazelnuts & Honey Bruschetta
Mushroom Risotto Balls with Truffle Aioli
Shrimp Ceviche with Avocado & Chilies
Salmon Tartar w/ Cucumbers & Crème Fraiche on mini toast
Tuna Tartare with an Avocado Mousse on mini toast **(add \$5)**
Polpetitte (small meatballs) w/ Marinara Sauce
Margherita Flatbreads & Pepperoni Flatbreads
Sausage, Broccoli Rabe Pesto & Smoked Mozzarella Flatbread
Coppa, Goat Cheese & Fig Marmalade Flatbreads
Mushroom, Fontina & Truffle Oil Flatbreads
Shrimp Cocktail **(add \$3)**

Choice of Appetizers

(Your choice of 2)

Caesar Salad
Fresh Mozzarella, Tomatoes, Basil
Arugula Salad
Neapolitan Meatballs
Steamed Mussels & Garlic White Wine

Choice of Entrées

(Your choice of 3)

Penne Siciliana – *Olives, mushrooms, tomatoes, white wine garlic sauce*
Rigatoni Bolognese - *Classic meat sauce of Bologna*
Linguine Nero - *Black ink pasta, shrimp, arugula & spicy tomato sauce*
Salmon Livornese - *Seasonal vegetables, Tomato sauce, capers*
Branzino alla Plancha – *Cherry tomatoes, fingerling potatoes, broccoli rabe & ocean butter*
Shrimp Scampi - *Saffron risotto, lemon white wine*
Chicken Piccata - *Spinach, capers, lemon white wine*
Chicken Carciofi – *Artichoke, Kalamata olives, garlic white wine*
Veal Madeira - *Spinach, wild mushrooms, Madeira wine*
Oven Braised Short Ribs – *Whipped cauliflower purée, balsamic, red onions & natural jus*

Choice of Desserts (all our desserts are homemade)

(Your choice of 2) served with coffee or tea

Chocolate mousse – *With a mascarpone whip cream*
Tiramisu - *The Italian classic topped with shaved chocolate*
Cheesecake - *Our famous cheesecake served with a vanilla custard sauce & berry coulis*
Tartufo - *Vanilla & chocolate ice cream with almonds & a cherry encased in a chocolate shell*

Dinner: \$50 per person

Lunch: \$40 per person

Prices do not include beverages, the 8.875% tax and 20 % gratuity.

SAMPLE MENU 4 (Sit-Down)

Hors d'Oeuvres (served either family style or passed around)

(Your choice of 3)

Fresh Mozzarella, Tomatoes, Basil Oil on mini toast
Ricotta, Hazelnuts & Honey Bruschetta
Mushroom Risotto Balls with Truffle Aioli
Shrimp Ceviche with Avocado & Chilies
Salmon Tartar w/ Cucumbers & Crème Fraiche on mini toast
Tuna Tartare with an Avocado Mousse on mini toast
Polpelitte (small meatballs) w/ Marinara Sauce
Margherita Flatbreads & Pepperoni Flatbreads
Sausage, Broccoli Rabe Pesto & Smoked Mozzarella Flatbread
Coppa, Goat Cheese & Fig Marmalade Flatbreads
Mushroom, Fontina & Truffle Oil Flatbreads
Shrimp Cocktail

Choice of Appetizers *(Your choice of 3)*

Fresh Mozzarella, tomatoes, Basil
Caesar Salad
Arugula Salad
Steamed Mussels & Garlic White Wine
Fettuccine Pesto (half order) - *Pesto, cherry tomatoes*
Linguine Nero (half order) - *Black ink pasta, shrimp, arugula & spicy tomato sauce*
Rigatoni Bolognese (half order) - *Classic meat sauce of Bologna*

Choice of Entrées *(Your choice of 4)*

Fish Special of the Day – *Selection based on seasonal availabilities*
Salmon Livornese - *Seasonal vegetables, tomato sauce, capers*
Branzino alla Plancha – *Cherry tomatoes, fingerling potatoes, broccoli rabe & ocean butter*
Shrimp Scampi - *Saffron risotto, lemon white wine*
Chicken Piccata - *Spinach, capers, lemon white wine*
Chicken Carciofi – *Artichoke, Kalamata olives, garlic white wine*
Veal Madeira - *Spinach, wild mushrooms, Madeira wine*
Oven Braised Short Ribs – *Whipped cauliflower purée, balsamic, red onions & natural jus*
NY Strip Steak – *Chimichurri sauce, fingerling potatoes & Brussel sprouts*

Choice of Desserts *(all our desserts are homemade)*

(Your choice of 2) served with coffee or tea

Cheesecake - *Our famous cheesecake served with a vanilla custard sauce & berry coulis*
Tiramisu - *The Italian classic topped with shaved chocolate*
Tartufo - *Vanilla & chocolate ice cream with almonds & a cherry encased in a chocolate shell*
Chocolate Mousse – *With a mascarpone whip cream*

Dinner: \$60 per person

Lunch: \$50 per person

Prices do not include beverages, the 8.875% tax and 20 % gratuity.

BUFFET SAMPLE MENU

Hors d'Oeuvres for Cocktail period (passed around)

(Your choice of 3)

Fresh Mozzarella, Tomatoes, Basil Oil on mini toast
Ricotta, Hazelnuts & Honey Bruschetta
Mushroom Risotto Balls with Truffle Aioli
Shrimp Ceviche with Avocado & Chilies
Salmon Tartar w/ Cucumbers & Crème Fraiche on mini toast
Tuna Tartare with an Avocado Mousse on mini toast **(add \$5)**
Polpelitte (small meatballs) w/ Marinara Sauce
Margherita Flatbreads & Pepperoni Flatbreads
Sausage, Broccoli Rabe Pesto & Smoked Mozzarella Flatbread
Coppa, Goat Cheese & Fig Marmalade Flatbreads
Mushroom, Fontina & Truffle Oil Flatbreads
Shrimp Cocktail **(add \$3)**

Buffet Service

Baby Field Greens or Caesar Salad or Arugula Salad

Salmon Livornese or Branzino with Ocean Butter

Chicken Carciofi (artichokes, olives, white wine) or Chicken Piccata or Chicken Parmigiano

Penne Vodka or Penne Siciliana (mushrooms, olives, garlic wine)

Rigatoni and Meatballs or Rigatoni Bolognese

Seasonal Sides of Vegetables and Starch

Desserts

Cheesecake - *our famous homemade cheesecake served with a vanilla custard sauce & berry coulis*

Tiramisu - *the Italian classic topped with shaved chocolate*

Served with coffee or tea

Dinner \$55 per person

Lunch \$45 per person

Prices do not include the 8.875% tax and 20 % gratuity.

Beverage Packages

Beer & House Wine

Imported & domestic beers – House wines – Non-alcoholic beverages

Three Hours \$ 35 per person

Beer, House Wine & House Liquor

Imported & domestic beers – House wines – House liquors – Non-alcoholic beverages

Three Hours \$ 40 per person

Premium Bar Package

Imported & domestic beers – House wines – Premium Spirits – Non-alcoholic beverages

Three Hours \$ 45 per person

Ultimo Bar Package

Imported & domestic beers – Premium wines – Premium spirits – Non-alcoholic beverages - Bottled water

Three Hours \$ 60 per person

Unlimited Non-alcoholic Option

Sodas – juices – Iced Tea

\$5 per person

House Wines served:

Sparkling Wine

Whites: Chardonnay, Pinot Grigio

Reds: Shiraz/Cabernet Sauvignon, Montepulciano D'Abruzzo

INFO

**If you have any questions please feel free to contact us at 212-752-7151
Also please visit us at www.pescatorerestaurant.com to view our private rooms
and regular menus.**

Please inquire about our minimum for our private parties

COCKTAIL PARTY MENU

Hors d'Oeuvres (Served Butler style)

Meat

- Pepperoni Flatbread— *fresh mozzarella, San Marzano tomatoes & basil* \$ 6.00
- Arthur Avenue Flatbread — *sausage, broccoli rabe pesto, smoked mozzarella, SM tomatoes* \$ 7.00
- Caprino Flatbread — *goat cheese, caramelized onions, spicy coppa & fig marmalade* \$ 7.00
- Grilled Marinated Chicken Spiedini (on a skewer) \$ 7.00
- Polpelitte (small meatballs) with Marinara Sauce \$ 6.00
- Filet Mignon Carpaccio \$ 10.00

Seafood

- Shrimp Ceviche - *with avocado, lime juice & chilies* \$ 7.00
- Steakhouse Salmon Tartare - *Dijon, cucumbers, chives and crème fraiche* \$ 6.00
- Shrimp Cocktail - *with cocktail sauce* \$ 10.00
- Tuna Tartare - *avocado mousse* \$ 10.00

Vegetarian

- Forest Hills Flatbread — *wild mushrooms, fontina cheese, truffle oil* \$ 7.00
- Margherita Flatbread — *fresh mozzarella, San Marzano tomatoes & basil* \$ 5.00
- Fresh Mozzarella, Tomatoes, Basil Oil on mini toast \$ 5.00
- Ricotta with Hazelnuts & Honey Bruschettas \$ 5.00
- Mushroom Risotto Balls with truffle aioli \$ 7.00

Stationary Hors d'Oeuvres

- Fried Calamari \$ 10.00
- Tomato, Basil & Parmesan Bruschetta's \$ 6.00
- Fresh Mozzarella, Tomatoes & Basil \$ 7.00
- Caesar Salad \$ 6.00
- Arugula Salad \$ 6.00
- Your choice of pasta with a choice from the following sauces: \$ 10.00
Pomodoro, Vodka, Foresta or Bolognese

**Prices listed above are on a per person basis. A minimum of 4 items must be selected.
A Beverage Package option must be selected with this menu.**

Bridal or Baby Shower Menu

(Available for lunch on weekends and holidays only)

Choice of Salads

Caesar Salad

Cruda Salad- *arugula, fennel, asparagus*

Choice of Entrées

(Your choice of 4)

Goat Cheese Frittata – *tomatoes & scallios*

Bourbon French Toast - *Bananas, walnuts & Vermont maple syrup*

Rigatoni Bolognese - *The classic meat sauce of Bologna*

Penne Siciliana – *Olives, mushrooms, tomatoes, white wine garlic sauce*

Chicken Carciofi – *artichoke, Kalamata olives, garlic white wine*

Chicken Parmigiana – *served with linguine Pomodoro*

Salmon Livornese - *Seasonal vegetables, tomato sauce, capers, olives*

Arugula Salad with Chicken or Shrimp - *Baby arugula with cherry tomatoes, red onions, radish & parmesan with lemon olive oil*

Choice of Desserts

Cheesecake - *our famous homemade cheesecake served with a vanilla custard sauce & berry coulis*

Tiramisu - *the Italian classic topped with shaved chocolate*

Chocolate Mousse – *with a mascarpone whip cream*

served with coffee or tea

\$25.00 per person not including beverages

\$28.00 per person including non-alcoholic beverages

\$45.00 per person including 3 hours limited bar

Limited bar: Sparkling, White and Red Wine, White Peach Bellini, Mimosa, Bloody Mary, Red wine sangria & non-alcoholic drinks

Prices do not include the 8.875% tax and 20 % gratuity.

HOUSE WINE OPTIONS

ALL FOUR OPTIONS AVAILABLE WITH HOUSE WINE OPEN BAR PACKAGE

PINOT GRIGIO - *Italy*
CHARDONNAY – *California*
CABERNET SAUVIGNON or SHIRAZ - *California*
MONTELPULCIANO – *Italy*

PREMIUM WINE OPTIONS

YOUR CHOICE OF 6 FROM BELOW WITH PREMIUM WINE OPEN BAR PACKAGE

ROSE and SPARKLING

ROSATO, Vitiano • Umbria - rich semi-dry & full bodied, red fruits
PROSECCO, Primaterra • Veneto – light bodied, extra dry

WHITE WINES

ORVIETO CLASSICO, Bigi • Umbria • fruity & flowery bouquet, refreshing taste, long finish
SAUVIGNON BLANC, OC • France • aromatic, delicate, smooth & refreshing
CHARDONNAY, Chalone Vineyard • Monterey • aromas of pear, ripe, buttery with well balanced fruit flavors
RIESLING "ORGANIC", Lucashof • Germany • medium bodied, fruity & peppery
GAVI DI GAVI, Villa Sparina • Piedmonte • classic Gavi, floral nose, peach & citrus flavors, long finish

RED WINES

NERO D'AVOLA, Villaggio • Sicily • full bodied, red fruits, powerful & warm
MONTELPULCIANO, Giacondi • Abruzzo • soft, earthy, medium bodied, ripe cherry
MALBEC, Bousquet • Mendoza • rich, mixed black fruits, silky tannins, stylish finish
CABERNET SAUVIGNON, Pennywise • Napa • full bodied with smooth tannins
BARBERA D'ASTI "LE ORME", M. Chiarlo • Piedmonte • dry, medium bodied, fruity with lively acidity
PINOT NOIR, Vitaluce • Sonoma • black cherry flavor, subtle tannins, spicy with bright acidity