

ENTREES

Small (8 - 10 Servings) Large (12 - 15 Servings)

Beef

Steak Pizzaiola	75.00	135.00
Peppers, onions, and mushroom marinara sauce		
Steak, Mushrooms & Onions	75.00	135.00
Served in a brown sauce		
Meatballs	65.00	95.00
Sausage & Peppers	65.00	105.00
Served in choice of marinara sauce or garlic and oil		
Broccoli Rabe & Sausage	55.00	105.00
Veal Cutlet Parmigiana	70.00	140.00
Crispy veal cutlet with melted mozzarella cheese and marinara sauce		
Veal & Peppers	70.00	150.00
Served in a marinara sauce		
Veal Francese	70.00	140.00
Cutlet battered and sautéed in a garlic and lemon butter sauce		
Veal Marsala	70.00	140.00
Cutlet braised and served with mushroom in a slow cooked brown marsala wine sauce		
Veal Rollatini	70.00	150.00
Stuffed with prosciutto, roasted peppers and mozzarella in a light marsala mushroom sauce		
Veal Milanese	70.00	140.00
Breaded cutlet topped with arugula, grape tomatoes, red onions, olive oil and lemon		
Veal Piccata	70.00	140.00
In a lemon butter with capers		

Eggplant

Eggplant Rollatini	65.00	110.00
Battered eggplant rolled with seasoned ricotta and mozzarella cheese and baked to perfection		
Eggplant Parmigiana	60.00	100.00
Battered eggplant and topped with melted mozzarella cheese and marinara sauce		



BAKED ROLLS

Choice of: Pepperoni, Mozzarella, Meatball, Sausage, Spinach, Peppers & Onions, Chicken Parmigiana, Grilled Chicken, Broccoli

Half.....	45.00
Full.....	70.00

If you don't see it on the menu – Just ask!
We can make any dish you require.

WRAPS, PANINI OR SANDWICH PLATTERS

SERVED ON ROUND PLATTERS
ALL PLATTERS COME WITH HOUSE SALAD

These are just a few of our Specialty Paninis.
Please feel free to choose or modify to your liking.
See our regular menu for more options.

- Turkey Artichoke**
Caramelized onions and artichoke spread
- Grilled Portobello**
Fresh mozzarella cheese and sun-dried tomatoes
- Grilled or Crispy Chicken**
Roasted peppers and fresh mozzarella cheese
- Grilled or Crispy Chicken Chipotle**
Bacon, avocado lettuce tomato and Swiss cheese
- Grilled or Crispy Chicken**
Broccoli rabe and fresh mozzarella
- Chicken Cutlet Parmigiana**
- Grilled or Crispy Eggplant**
Fresh mozzarella & roasted peppers
- Prosciutto**
Fresh mozzarella & roasted peppers
- Mild or Spicy BBQ Steak**
Crispy homemade onion rings and provolone cheese
- Grilled or Crispy Chicken**
Pesto and goat cheese

Choice of:

Focaccia Bread (Homemade) • Whole Wheat (Brick Oven)
White Brick Oven Bread • Plain Wrap • Whole Wheat Wrap

16" Tray (Feeds 10 people)	110.00
Select up to 6 items	
18" Tray (Feeds 15 people)	135.00
Select up to 8 items	

PARTY 3', 4' & 6' HEROS

Brick Oven Bread

Grilled or Fried Chicken.....	25.00 per ft.
Italian or American.....	24.00 per ft.
Grilled Vegetables.....	24.00 per ft.

ALL HEROS COME WITH HOUSE SALAD

We can add assorted cheeses, vegetables, roasted peppers, condiments, etc. – Ask to create your own!

20% deposit required on all orders. Additional refundable deposit required on wire racks and water trays.

All Major Credit Cards Accepted With Added Applicable Fee
Prices do not include sales tax. All prices subject to change. Revised 1/23



538 Forest Avenue • Staten Island, NY 10310
www.paninigrillsi.com

718-981-2999



We welcome & discount all Corporate Accounts

Hours: Mon – Thur: 11am - 10pm

Fri & Sat: 11am - 11pm • Sun: 10am - 9pm

We Deliver to all 5 Boroughs and NJ! (minimum order required)

Catering Menu

APPETIZERS

	Small (8 - 10 Servings)	Large (12 - 15 Servings)
Buffalo Wings	50.00	80.00
Chicken Tenders	50.00	80.00
Mozzarella Sticks	45.00	70.00
Rice Balls	55.00	85.00
Stuffed with green peas, ground beef and mozzarella cheese		
Potato Croquettes	45.00	80.00
Stuffed Mushrooms	50.00	85.00
Portobello Mushroom	55.00	85.00
Goat cheese and roasted peppers		
Fried Ravioli	55.00	85.00
Mozzarella Carozza	50.00	85.00
Cold Antipasto Platter	60.00	110.00
Stuffed Artichoke Bottoms	55.00	95.00
Broccoli Rabe	50.00	85.00
Mixed Vegetables	40.00	70.00
Nachos Italiano	50.00	85.00
Brushetta	45.00	75.00
Shrimp Cocktail	70.00	130.00
Crab Sticks	50.00	85.00
Seafood Salad	70.00	140.00

SALADS

Dressings: Balsamic, Ranch, Blue Cheese, Raspberry Vinaigrette, Caesar, Honey Mustard, Oil & Vinegar

	Small (8 - 10 Servings)	Large (12 - 15 Servings)
Capri	45.00	70.00
Fresh tomato salad with fresh mozzarella roasted peppers, red onions and basil infused vinaigrette		
Tuscany	45.00	80.00
Mixed field greens, goat cheese, walnuts and cherry tomatoes with homemade creamy balsamic dressing		
Positano	45.00	75.00
Arugula, roasted peppers, red onions, asiago cheese, mozzarella cheese, cherry tomatoes with our homemade creamy balsamic		
Sorrento	45.00	75.00
Mixed field green, sliced fresh pears, caramelized pecans, dried cranberries, drizzled with pear-infused vinegar and extra virgin olive oil		
Milano	45.00	75.00
Mixed field green, caramelized walnuts, cherry tomatoes, topped with warm fried goat cheese medallions drizzled with raspberry vinaigrette		
Romano	45.00	75.00
Romaine lettuce topped with croutons and fresh shaved Parmesan cheese topped with Cesar dressing		
Asian	45.00	75.00
Romaine lettuce, sliced almonds, sesame seeds, carrots, crispy wontons and Asian dressing		
Insalata di Casa (House Salad)	40.00	60.00
Iceberg lettuce, red onions, roasted peppers, cherry tomatoes, olives with homemade creamy balsamic dressing		
String Beans & Potato	45.00	70.00
Sautéed in garlic and oil		
Fresh Mozzarella & Tomatoes	45.00	85.00
Fresh mozzarella & tomatoes topped with fresh basil		

ADD GRILLED CHICKEN OR CRISPY CHICKEN CUTLET
15.00 HALF TRAY – 25.00 FULL TRAY



PASTA

	Small (8 - 10 Servings)	Large (12 - 15 Servings)
Stuffed Shells	60.00	100.00
Stuffed with ricotta cheese and grated parmigiana in a tomato sauce and topped with mozzarella cheese		
Ravioli	60.00	100.00
Cheese filled pasta in a hearty tomato or vodka sauce		
Baked Ziti	55.00	95.00
With fresh mozzarella and marinara sauce		
Lasagna	60.00	110.00
Rigatoni Bolognese	55.00	100.00
A robust meat sauce		
Rigatoni di Broccoli Rabe & Sausage	60.00	110.00
Linguini de Vongole	65.00	120.00
Clams with your choice of a garlic white wine sauce or marinara sauce		
Capellini Primavera	55.00	100.00
Assorted vegetables in a delicate white wine sauce, marinara sauce or cream sauce		
Linguini in Garlic & Oil	50.00	85.00
Pasta in garlic & oil		
Penne Vodka	60.00	95.00
A light pink cream sauce		
Fettuccini Alfredo	55.00	95.00
In a cream white sauce		
Penne Filetto di Pomodoro	55.00	95.00
A chunky plum tomato sauce with onions and diced prosciutto		
Gnocchi al Pesto	60.00	120.00
Fresh potato pasta combined with Pignoli nuts, extra virgin olive oil and fresh basil		
Penne Rustica	60.00	120.00
Chicken, artichoke hearts, roasted red peppers and sun-dried tomatoes		
Penne Demonte	75.00	130.00
Shrimp, arugula and fresh plum tomatoes blended in a white wine sauce		
Tortellini	55.00	95.00
Cheese filled pasta in the sauce of your choice.		
Sacchehini	75.00	140.00
Pasta purses filled with four cheeses and pear served in a lobster cream sauce.		



Celebrate your next Birthday, Christening, Anniversary or Special Event at Panini Grill.

We Have 3 Rooms to choose from!



ENTREES

	Small (8 - 10 Servings)	Large (12 - 15 Servings)
Chicken		
Parmigiana	60.00	120.00
Crispy chicken cutlets with melted mozzarella cheese and marinara sauce		
Piccata	60.00	120.00
Lemon butter, white wine sauce with capers		
Marsala	60.00	120.00
Cutlet braised and served with mushroom in a slow cooked brown marsala wine sauce		
Rollatini	65.00	135.00
Stuffed with prosciutto, roasted peppers and mozzarella in a light marsala wine sauce		
Cacciatore	65.00	125.00
Chicken, sausage potatoes, onions and peppers in a rosemary infused marinara sauce		
Sorrentino	60.00	120.00
Topped with prosciutto, eggplant and mozzarella cheese in a sherry wine sauce		
Francese	60.00	120.00
Battered and sautéed in a garlic and lemon butter sauce		
Seafood		
Fresh Grilled Salmon	Market Price	
Fried Shrimp	70.00	150.00
Breaded and fried served with marinara sauce		
Fried Calamari	75.00	120.00
Crispy calamari with fresh marinara sauce		
Filet of Sole Oreganata	70.00	140.00
Filet of Sole with toasted bread crumbs, garlic and oil in a white wine sauce		
Baked Clams	55.00	100.00
Topped with seasoned bread crumbs		
Shrimp Francese	70.00	140.00
Battered and sautéed in a garlic and lemon butter sauce		
Shrimp Oreganata	70.00	150.00
Baked shrimp topped with toasted bread crumbs, garlic and oil and white wine sauce		
Zuppa di Mussels red or white	65.00	120.00
Zuppa di Clams red or white	65.00	120.00
Shrimp Scampi	70.00	150.00
Sautéed shrimp in a garlic butter, olive oil sauce		
Coconut Shrimp	70.00	150.00
Battered shrimp with a grand mariner sauce		