

ENTREES

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

Beef

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

Eggplant

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



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)	100.00
Select up to 6 items	
18" Tray (Feeds 15 people)	125.00
Select up to 8 items	

PARTY 3', 4' & 6' HEROS

Brick Oven Bread

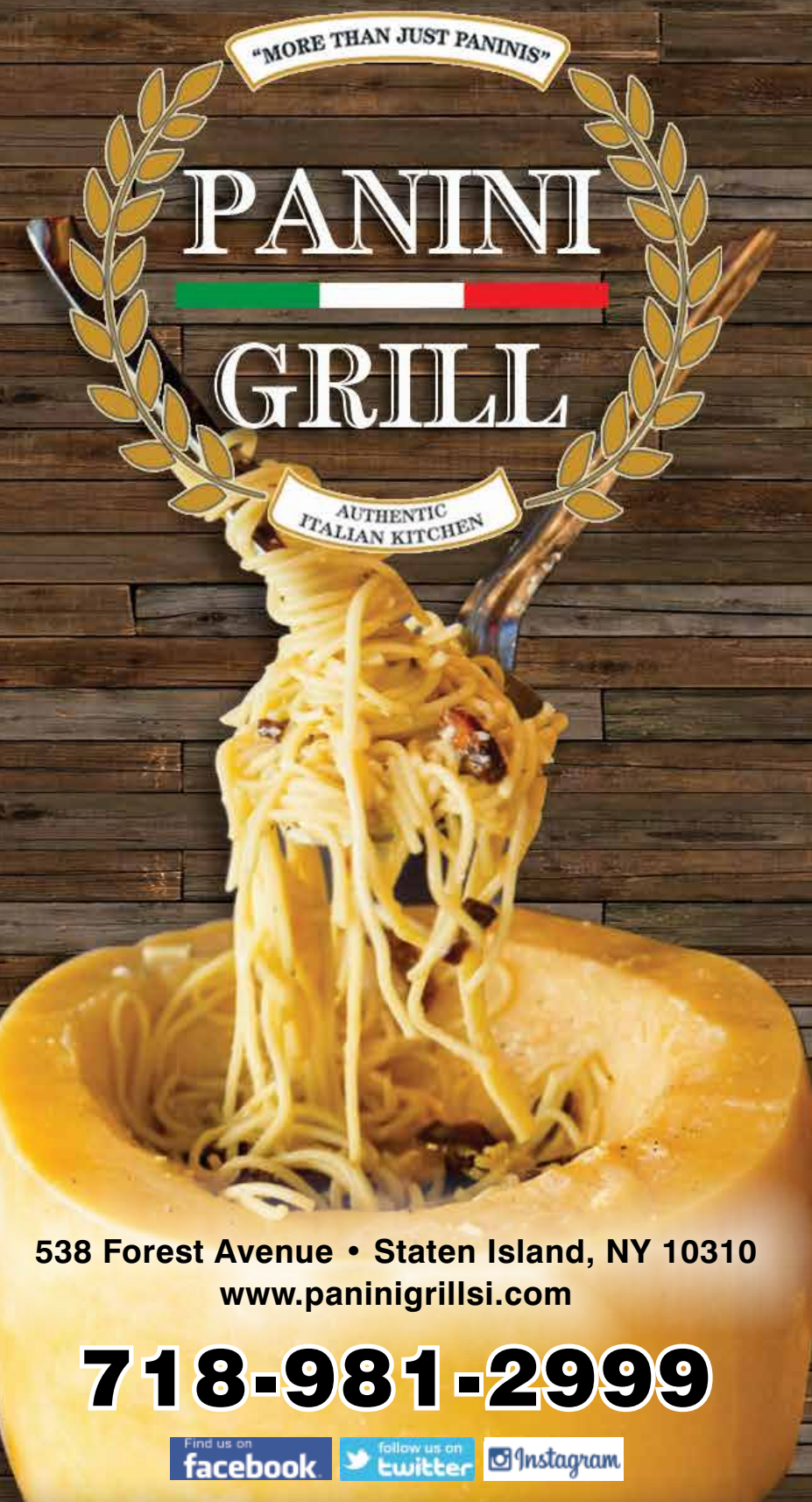
Grilled or Fried Chicken	20.00 per ft.
Italian or American	18.00 per ft.
Grilled Vegetables	18.00 per ft.

ALL HEROS COME WITH HOUSE SALAD & GARLIC KNOTS

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 3/20



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

718-981-2999

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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	50.00	80.00
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	45.00	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
Sauteed 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	55.00	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 an 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 can accommodate up to 70 guests.



ENTREES

	Small (8 - 10 Servings)	Large (12 - 15 Servings)
<i>Chicken</i>		
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	60.00	130.00
Stuffed with prosciutto, roasted peppers and mozzarella in a light marsala wine sauce		
Cacciatore	60.00	120.00
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		
Cordon Bleu	60.00	130.00
Breaded and stuffed with spinach, ham and Swiss in a cognac cream sauce		
Francese	60.00	120.00
Battered and sautéed in a garlic and lemon butter sauce		

<i>Seafood</i>		
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		