

CATERING

APPETIZERS

	Half Tray	Full Tray
BAKED CLAMS	65	120
CALAMARI	70	130
Fried or Oreganata		
NONNA'S MEATBALLS	50	90
EGGPLANT PARMIGIANA	50	90
MOZZARELLA CAPRESE	55	90
MOZZARELLA IN CAROZZA	55	90
MUSSELS FRA DIAVOLO	55	95
COLD ANTIPASTO	55	95

SALADS

	Half Tray	Full Tray
CAESAR SALAD	40	70
SEAFOOD SALAD	m/p	m/p
'O SFIZIO SALAD	45	65
PEAR SALAD	50	75
ORANGE & FENNEL SALAD	45	85

PASTA

	Half Tray	Full Tray
RIGATONI FILETTO POMODORO	60	110
BAKED ZITI	60	110
ORECCHIETTE	60	110
Broccoli Rabe & Sausage		
PENNE VODKA	60	110
LINGUINI CLAMS	70	130
Red or White		
RIGATONI BOLOGNESE	60	120
PENNE PRIMAVERA	60	110
CHEESE RAVIOLI	50	90
CAVATELLI 'O SFIZIO	60	100
SPAGHETTI PESCATORE	75	140
FIORETTI BOSCAIOLA	65	120

MEAT

	Half Tray	Full Tray
SAUSAGE & PEPPERS	60	110
SLICED NY STRIP	m/p	m/p

CHICKEN

	Half Tray	Full Tray
CHICKEN PARMIGIANA	70	125
CHICKEN FRANCESE	70	125
CHICKEN MARSALA	70	125
CHICKEN CAPRICCIOSA	70	125
CHICKEN SCARPARIELLO	75	140
CHICKEN PICCATA	70	120
CHICKEN SOPHIA LOREN	70	130
GRILLED CHICKEN & BROCCOLI RABE	60	110
CHICKEN FINGERS & FRENCH FRIES	55	95

VEAL

	Half Tray	Full Tray
VEAL PARMIGIANA	80	150
VEAL MARSALA	80	150
VEAL PICCATA	80	150
VEAL CAPRICCIOSA	80	150
VEAL FRANCESE	80	150
GRILLED VEAL & BROCCOLI RABE	80	150

SEAFOOD

	Half Tray	Full Tray
FILET OF SOLE OREGANATA	90	170
SHRIMP SCAMPI	90	170
SHRIMP PARMIGIANA	90	170
SHRIMP ARRABBIATA	90	170
ALASKAN SALMON	90	170
SEAFOOD SALAD	95	185
CRAB CAKES		6/piece
SHRIMP COCKTAIL		6/piece

SIDES

	Half Tray	Full Tray
BROCCOLI RABE	45	90
SPINACH	40	80
BROCCOLI	40	80
ROASTED POTATOES	40	80
MASHED POTATOES	40	80
MAC N' CHEESE	50	90
FRENCH FRIES	45	75

— Ask About Our Dessert Platters! —

Catering is for take out only.

All prices are subject to tax. All credit/debit card transactions are subject to a 3.95% fee.



'O SFIZIO
— R I S T O R A N T E —

CATERING
&
PARTY
PACKAGES



(718) 227-3000

4651 Hylan Boulevard
Staten Island, NY 10312
www.osfizio.com

PARTY PACKAGES

ALL PARTY PACKAGES INCLUDE

- House Red or White Wine & Draft Beer
- Cappuccino, Espresso, Coffee, Herbal Tea and Soft Drink
- Chef's Assortment of Fruit

'O SFIZIO

— R I S T O R A N T E —

▬ PARTY PACKAGE 1 ▬

\$65 PER PERSON

APPETIZER INDIVIDUAL

'O SFIZIO SALAD or CAESAR SALAD

FAMILY STYLE

MOZZARELLA ALLA CAPRESE

NONNA'S MEATBALLS

CALAMARI FRITTI

PASTA

CHOICE OF (1) PER PERSON

PENNE ALLA VODKA

Fresh tomatoes, touch of cream & vodka

RIGATONI BOLOGNESE

Slow simmered ground beef ragu served with a dollop of ricotta salata

MAIN COURSE

CHOICE OF (1) PER PERSON

Served with seasonal vegetables & roasted potatoes

PREMIUM RESERVE PORK CHOP

Grilled double cut pork chop with hot & sweet peppers in a sherry wine sauce

FILET OF SOLE OREGANATA

Italian seasoning breadcrumbs, white wine lemon sauce

POLLO FRANCESE

Chicken breast sautéed in lemon butter wine sauce

MELANZANA PARMIGIANA

Breaded eggplant, tomato sauce, fresh mozzarella, basil

▬ PARTY PACKAGE 2 ▬

\$75 PER PERSON

APPETIZER INDIVIDUAL

'O SFIZIO SALAD or PEAR SALAD

FAMILY STYLE

CALAMARI FRITTI

VONGOLE OREGANATA

MELANZANA ROLLATINI

CHEESE AND MEAT BOARD

PASTA

CHOICE OF (1) PER PERSON

RISOTTO PESCATORE

Squid, mussels, manila clams & shrimp

CAVATELLI 'O SFIZIO

Prosciutto, mushrooms, green peas in a cream sauce

PENNE ALLA VODKA

Fresh tomatoes, touch of cream & vodka

MAIN COURSE

CHOICE OF (1) PER PERSON

Served with seasonal vegetables & roasted potatoes

GRILLED NY STRIP STEAK

VITELLO MILANESE

Pan fried veal served over mixed greens, onions, cherry tomatoes, cubed goat cheese, red wine vinaigrette & drizzled with lemon dressing

SALMON

Dijon mustard, olive oil, lemon juice, sea salt & black pepper

POLLO MARSALA

Sautéed wild mushrooms in a marsala wine sauce

▬ PARTY PACKAGE 3 ▬

\$85 PER PERSON

APPETIZER INDIVIDUAL

ORANGE FENNEL SALAD or PEAR SALAD

FAMILY STYLE

NONNA'S MEATBALLS

VONGOLE OREGANATA

MELANZANA ROLLATINI

CHEESE AND MEAT PLATE

COMBO CALAMARI Fried and Arrabbiata

PASTA

CHOICE OF (1) PER PERSON

RISOTTO PESCATORE

Squid, mussels, manila clams & shrimp

PAPPARDELLE BOLOGNESE

Slow simmered ground beef ragu served with a dollop of ricotta salata

PENNE ALLA VODKA

Fresh tomatoes, touch of cream & vodka

FIORETTI BOSCAIOLA

Pasta purses stuffed with four cheeses sautéed with truffle oil

MAIN COURSE

CHOICE OF (1) PER PERSON

Served with seasonal vegetables & roasted potatoes

GRILLED NY STRIP STEAK

FILET OF SOLE

Served Oreganata or Francese

POLLO SOPHIA LOREN

Pan seared chicken, layered with prosciutto, olives, mozzarella in a sherry wine sauce

PREMIUM RESERVE PORK CHOP

Grilled double cut pork chop with hot and sweet peppers in a sherry wine sauce

VITELLO MARSALA

Sautéed wild mushrooms in a marsala wine sauce

▬ KID'S MENU ▬

\$35 PER CHILD
UNDER 10 YEARS OF AGE

APPETIZER

CHOICE OF (1) PER CHILD

MOZZARELLA STICKS

NONNA'S MEATBALLS

PASTA

CHOICE OF (1) PER CHILD

TOMATO SAUCE WITH PENNE

BUTTER SAUCE WITH PENNE

CHEESE RAVIOLI

MAIN COURSE

CHOICE OF (1) PER CHILD

CHICKEN TENDERS WITH FRENCH FRIES

CHICKEN PARMIGIANA

MARGHERITA PIZZA

▬ ADD-ONS ▬

RAW BAR – m/p

DESSERT PLATTER – \$35 per platter

BAR PACKAGES

HOUSE RED OR WHITE SANGRIA
& BOTTLED BEER – \$15 per person

CHAMPAGNE TOAST – \$5 per person

Party Package prices are subject to tax and 20% gratuity.

All credit/debit card transactions are subject to a 3.95% fee.