

Catering Menu

Catering: 516-408-2600

Monday - Closed Tuesday - Thursday 4:00pm-9:00pm Friday - Saturday 12:00pm-10:00pm Sunday 12:00pm-8:00pm

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APPETIZERS

GRANDMAS MEATBALLS

HALF TRAY: \$75 (22) | FULL TRAY: \$125 (44)

Meat/Veal/Pork Blend Meatballs With Ricotta, Parmigiana Regano, Tomato Sauce, Fresh Basil

FIRE ROASTED WINGS

HALF TRAY: \$65 (30) | FULL TRAY: \$115 (65)

Wood Fired Roasted Chicken Wings, Seasoned To Perfection Topped With Caramelized Onions & Lemon Zest

Mozzarella Caprese

HALF TRAY: \$65 | FULL TRAY: \$110

Baby Arugula, Heirloom Cherry Tomatoes, Red Onion, Sliced Cucumbers, Shaved Grana Padano

ARTICHOKES ALLA GIUDA

HALF TRAY: \$80 (18) FULL TRAY: \$155 (35)

Fire Roasted, Lemon, Garlic, Rosemary, Splashes Of Broccoli Rabe Pesto, Evoo

BRUCHETTE

MIX ANY STYLE \$4.25 EACH (20 MINIMUM ORDER)

ANTIPASTO DELLA CASA

HALF TRAY ONLY: \$85

Assortment Of Italian Cheeses & Cured Meats

SICILIAN EGGPLANT CAPONATA

HALF TRAY ONLY: \$65

Eggplant Marinated With Olives, Onions, Celery, Capers, In A Light Tomato Sauce (Served Cold)

PASTA

ALL OUR PASTAS ARE RUMMO PASTA OR FRESH (NOT ENRICHED OR FORTIFIED)

Mommas Lasagna

HALFTRAY: \$85 | FULLTRAY: \$140
Organic Pasta Layered With A Homemade
Ragu Sauce With A Blend Of Beef / Veal /
Pork / Sausage, Pecorino Romano,
Parmigiano Reggiano And Fresh Mozzarella

PACCHERI BOLOGNESE

HALFTRAY: \$85 | FULLTRAY: \$150

Fresh Imported Paccheri Pasta, Meat/Veal/ Pork/Sausage Ragu, Grated Parmigiana Reggiano, Bufala Mozzarella, Fresh Basil,

FIRE ROASTED BAKED RIGATONI

HALFTRAY: \$85 | FULLTRAY: \$150

Rigatoni With Our Fresh Marinara Sauce, Topped With Our Imported Fior Di Latte Mozzarella & Auricchio Provolone Baked To Perfection In Our Wood Fired Oven Sprinkled With Parmigiana Reggiano

Pasta Al Forno

HALF TRAY: \$95 | FULL TRAY: \$175

Baked Rummo Rigatoni With Fior Di Latte, ProvoloneAuricchio, Ricotta Salata, & Parmigiano Reggiano, Alla Vodka Sauce, Baked Chicken Cutlet & Bufala Mozzarella

SHORT RIB PACCHERI

HALFTRAY: \$100 | FULLTRAY: \$185

Pappardelle All'uovo With Carrots, Celery, Shredded & Bone In Short Rib. Slow Chianti Braised,Organic Grass Fed Beef Bone Broth & Stock, Short Rib Ragu, Grated Grana Padano Cheese

BUCATINI BROCCOLI RABE & SAUSAGE

HALF TRAY: \$85 | FULL TRAY: \$150

Fresh Bucatini Pasta With Italian Crumbled Sausage, Broccoli Rabe, Heirloom Cherry Tomatoes, Garlic, EvooTopped With Toasted Breadcrumbs & Grated Pecorino Romano

BASKETS

CAN MIX BETWEEN PANUOZZO & CALZONE

Panuozzo Platters

CUT IN 4'S

PLATTER OF 5 \$80

PLATTER OF 10 \$160

CALZONE PLATTERS

CUT IN 4'S

PLATTER OF 5 \$80

PLATTER OF 10 \$160



PIZZA

CAN SPLIT STYLES INTO 2
PALA (ROMAN STYLE PIZZA)
CUT INTO SMALL PIECES





House Salad

HALFTRAY: \$45 | FULLTRAY: \$90

Seasonal Greens & Seasonal Veggies Mixed To Perfection (Will Change With The Seasons)

New Age Caesar

HALFTRAY: \$65 | FULLTRAY: \$110

Romaine Hearts Mixed With Greens, Cucumber, Cherry Tomato, Avocado, Fire Roasted Croutons, Shaved Grana Padano, In Our Homemade Cialda Di Parmigiano Bowl, Mixed With Our Homemade Caesar Dressing, Topped With Balsamic Glaze & Cashew Nuts

Arugula Salad

HALF TRAY: \$55 | FULL TRAY: \$95

Baby Arugula, Heirloom Cherry Tomatoes, Red Onion, Sliced Cucumbers, Shaved Grana Padano

MEDITERRANEAN

HALF TRAY: \$65 | FULL TRAY: \$110

Diced Cucumber, Organic Feta Cheese, Fresh Dill, Crushed Pistachio Nuts, Fresh Squeezed Lemon Juice, Evoo

AVOCADO

HALF TRAY: \$65 | FULL TRAY: \$110

Romaine Hearts, Imported Mozzarella, Avocado, Fire Roasted Almonds, Heirloom Cherry Tomato, Organic Pasture Raised Hard Boiled Egg, Balsamic & Evoo

ADD ONS

GRILLED CHICKEN BAKED CHICKEN CUTLET TUNA FILET WILD SHRIMP WILD SALMON

POUD

ALL OUR CHICKEN IS BAKED NOT FRIED & ANTIBIOTIC FREE/FREE ROAM

CHICKEN CORDON BLEU

HALF TRAY: \$95 | FULL TRAY: \$170

Dipped In Virgin Olive Oil, Breaded With Homemade Breadcrumbs, Stuffed With Provolone Auricchio, Prosciutto Cotto, Imported Mozzarella Rolled & Baked To Perfection

(Parmigiana, Marsala, Plain)

CHICKEN PARM

HALF TRAY: \$90 | FULL TRAY: \$160

Breaded W/ Homemade Breadcrumbs, Oven Baked, Topped With Imported Fior Di Latte Mozzarella, San Marzano Plum Tomato Sauce, Grated Parmigiana & Pecorino Romano

(Marinara or Alla Vodka)

CHICKEN MILANESE

HALF TRAY: \$85 | FULL TRAY: \$150

Baked Chicken Cutlet, Baked To Perfection Topped With Baby Arugula, Heirloom Cherry Tomatoes, Shaved Grana Padano In A Lemon Olive Oil Dressing

CHICKEN BRUSCHETTA

HALFTRAY: \$85 | FULLTRAY: \$150

Baked Chicken Cutlet/Grilled Chicken, Topped With Chopped Tomatoes, Red Onion, Imported Mozzarella, Fresh Basil, Lemon Zest, Aceto Balsamic Di Modena I.G.P

CHICKEN FUNGHI

HALF TRAY: \$90 | FULL TRAY: \$160

Breaded & Oven Baked, Imported Fior Di Latte Mozzarella, Mushroom Marsala Sauce

OTHERS

WILD SALMON

HALFTRAY: \$200 | FULLTRAY: \$360

Cold Water, Fresh Never Frozen, 10oz Portion.

Baked To Perfection,
Served Medium With Light Lemon Basil Citrus Sauce

WILD SHRIMP

HALFTRAY: \$140 | FULLTRAY: \$225

Wild U12 Ecuadorian Shrimp,

- * Grilled With A Light Lemon Basil Sauce, Lemon Wedge,
 - * Dipped In Flour, Pan Seared In A Scampi Sauce
 - * Breaded, Topped With Fior Di Latte Mozzarella, Marinara or Parmigiana style

Eggplant Parmigiana

HALFTRAY: \$80 | FULLTRAY: \$140

Eggplant Dipped In Flour Lightly Fried, Layered with Pecorino, Tomato Sauce, Mozzarella, Basil, Wood Fire Roasted

VEAL CHOP

HALFTRAY: \$180 | FULLTRAY: \$300

Breaded & Baked

- * Parmigiana Style
- * Marsala, Mushrooms, Melted Mozzarella
 - * Milanese



Tony & Luigi's

Wood Fired Pizza & Cocktails

Private Event Menu

\$65 PER PERSON, FOR PARTIES OF 25 -30

Served Family Style

Appetizers: Choice of 3

Fire Roasted Wings Grandmas Meatballs Bruschetta Sicilian Eggplant Caponata Mozzarella Caprese

Mozzarella Caprese + \$5 per person, Charcuterie Board + \$5 per person, Artichoke Alla Giuda

Salad: Choice of 2

House Salad New Age Caesar Arugula Salad Mediterranean

Pasta: Choice of 2

Rigatoni Bolognese

Mammas Lasagna
Penne Alla Vodka
Fire Roasted Baked Rigatoni
Bucatini Broccoli Rabe & Sausage

+ \$5 per person, Margherita Pizza/Cacio E Pepe Pizza + \$8 per person, Choice of Any 2 Pizzas from Menu + \$5 per person, Classic Calzone

Entrée: Choice of 2

COMES WITH VEGETABLE & POTATO
Chicken Parmigiana/Alla Vodka
Eggplant Parmigiana
Chicken Milanese
Chicken Cordon Bleu
Chicken Funghi
Veal (any style)

+ \$7 Per Person Wild Shrimp (Any Style) + \$12 Per Person Sliced Grilled Skirt Steak + \$10 Per Order, Fresh Wild Salmon

Drink Add On

+ \$20 Per Person, Unlimited Bottled Beer & Any Italian Wine Off The Menu

+ \$35 Per Person, Open Bar, Any Cocktail Off The Menu Or Cash Bar



Tony & Luigi's

Wood Fired Pizza & Cocktails

Private Event Menu

\$45 PER PERSON, FOR PARTIES OF 25 -30

Served Family Style

Appetizers: Choice of 3

Fire Roasted Wings Grandmas Meatballs Bruschetta Sicilian Eggplant Caponata Caprese

> + \$5 per person, Charcuterie Board + \$5 per person, Artichoke Alla Giuda

Salad: Choice of 2

House Salad New Age Caesar Arugula Salad

Pizza: Choice of 3

Margherita
Diavola
Norma
Margherita Alla Vodka
Pepperoni
Cacio E Pepe
Quattro Formaggi
Salsiccia E Friarielli

*Kids Under 10 years old, \$18 per child (Choice of Rigatoni Marinara or Margherita Pizza)

Drink Add On

+ \$20 Per Person, Unlimited Bottled Beer & Any Italian Wine Off The Menu

+ \$35 Per Person, Open Bar, Any Cocktail Off The Menu Or Cash Bar





About Us

Tony & Luigi's is a family owned business.

With our menu being unique, not like every other Italian restaurant with the same traditional choices.

We use influences from Sicily, Naples, & many other regions in Italy & we put our twist on it.

We don't want people to expect the same old traditional Italian dishes when you dine with us.

Same with our wines & cocktails. And our most important quality we work on every day is having the best service.

We want you to come to our restaurant & feel like family.

We feel all our dishes start and end with the quality of the ingredients.

We only use the best quality ingredients in every aspect and that will never change.

From the tomatoes to make our sauce, to the imported fior di latte mozzarella,
to the flour imported from Italy which has no bromates or any other pesticides,
to the pasta which isn't enriched or fortified, to the tuna sushi grade 1+,
to the salmon that is only wild caught salmon, never farm raised,
and the bread is made fresh in house every day then thrown out at the end of the night.
These strict guidelines we follow are the most important factor to us.

If we don't have a certain dish that particular day, it is because we don't compromise that for money & never will.

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