



Catering Menu

516-408-2600

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

 [tonyandluigisny](https://www.instagram.com/tonyandluigisny)

www.tonyandluigisny.com

2008 Merrick Rd, Merrick NY



Artichoke Alla Giuda

Eggplant Parmigiana



APPETIZERS

GRANDMAS MEATBALLS

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

HALF TRAY \$75 (22 BALLS)
FULL TRAY \$125 (44 BALLS)

FIRE ROASTED WINGS

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

HALF TRAY \$65 (30 WINGS)
FULL TRAY \$115 (65 WINGS)

MOZZARELLA CAPRESE

Beef Heart Tomatoes, Fior Di Latte Mozzarella, Fresh Broccoli Rabe Pesto, Evoo & Balsamic

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

ARTICHOKES ALLA GIUDA

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

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

BRUCHETTE

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

ANTIPASTO DELLA CASA

Assortment Of Italian Cheeses & Cured Meats

HALF TRAY ONLY \$85

SICILIAN EGGPLANT CAPONATA

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

HALF TRAY ONLY \$65

PASTA

ALL OUR PASTAS USED ARE RUMMO PASTA (WHICH IS NOT ENRICHED OR FORTIFIED)

MOMMAS LASAGNA

Organic Pasta Layered With A Homemade Ragu Sauce With A Blend Of Beef / Veal / Pork / Sausage, Pecorino Romano, Parmigiano Reggiano And Fresh Mozzarella

HALF TRAY: \$85
FULL TRAY: \$140

RIGATONI BOLOGNESE

RIGATONI MIXED WITH A BLEND OF MEAT/VEAL/PORK/SAUSAGE Ragu, Pecorino Romano, Fire Baked In Wood Oven

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

FIRE ROASTED BAKED PENNE

Penne 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 parmigiano reggiano.

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

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



SALADS

HOUSE SALAD

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

HALF TRAY: \$45

FULL TRAY: \$90

NEW AGE CAESAR

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

HALF TRAY: \$65

FULL TRAY: \$110

ARUGULA SALAD

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

HALF TRAY: \$55

FULL TRAY: \$95

ADD ONS

GRILLED CHICKEN

BAKED CHICKEN CUTLET

TUNA FILET

POLLO

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

CHICKEN ROLLATINI (PARMIGIANA OR PLAIN)

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

HALF TRAY: \$90

FULL TRAY: \$160

CHICKEN PARM (MARINARA OR ALLA VODKA)

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

HALF TRAY: \$90

FULL TRAY: \$160

CHICKEN MILANESE

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

HALF TRAY: \$85

FULL TRAY: 150

OTHERS

WILD SALMON

Cold Water, Fresh Never Frozen, 10oz Portion. Baked To Perfection, Served Medium With Light Lemon Basil Citrus Sauce.

HALF TRAY: \$200

FULL TRAY: \$360

EGGPLANT PARMIGIANA

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

HALF TRAY: \$80

FULL TRAY: \$140

Eggplant Parmigiana

Mammas Lasagna (Pre-Baked)

Mammas Lasagna (Oven Baked)



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

Salad: Choice of 2

House Salad
New Age Caesar
Arugula Salad

Pasta: Choice of 2

Rigatoni Bolognese
Mammas Lasagna
Penne Alla Vodka
+ \$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

Chicken Parmigiana/Alla Vodka
Chicken Milanese
Sicilian Chicken Rollatini
Eggplant parmigiana
+ \$10 per Order, Fresh Wild Salmon

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

**Water, Soda, Coffee, & Espresso Included
Focaccia Bread Included**

Drink Add On

+ \$25 per Person, Bottled Beer & Wine
+ \$35 per Person, Open Bar
Or Cash Bar

**All Parties require a 20% non-refundable Deposit to Book your Date, Must Be Paid in Cash
Each Package Doesn't Include Tax or 20% Gratuity, The gratuity must be paid In Cash



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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)

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Grandmas Meatballs

Chicken Rollatini





About Us

Tony & Luigi's is a family owned business.

Here at Tony & Luigi's we pride ourselves on being different in every aspect.

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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