ANTIPASTI - APPETIZERS

half tray 8-10 guests | full tray 16-20 guests

HOT ANTIPASTO PLATTER
stuffed mushrooms, eggplant rollatini, baked clams, arancini, shrimp oreganata
half tray $100 | full tray $185

COLD ANTIPASTO PLATTER
prosciutto, soppressata, hot & sweet sausage, fresh mozzarella, provolone, roasted peppers, marinated eggplant, olives
half tray $75 | full tray $130

CRUDITÉ PLATTER
a colorful arrangement of fresh seasonal vegetables served with our house-made roasted garlic aioli, and house ranch
half tray $45 | large tray $85

VONGOLE OREGANATA
Baked little neck clams, garlic, lemon, white wine, crispy breadcrumbs
36 pieces: $65

COZZE POSILLIPO *(mussels - red or white)*
P.E.I. mussels sautéed with garlic, white wine, and olive oil, served in your choice of red or white sauce.
half tray $60 | full tray $90

EGGPLANT ROLLATINI
ricotta and mozzarella stuffed eggplant baked with tomato sauce
half tray (12 pcs) $50 | full tray (24 pcs) $95

STUFFED MUSHROOMS
Tender mushroom caps filled with seasoned breadcrumbs, herbs and Italian cheeses baked until golden and finished with fresh parsley.
half tray $55 | full tray $100

FRIED CALAMARI
classic style or tossed with hot cherry peppers
half tray $60 | full tray $95

ARANCINI (RISOTTO BALLS)
crunchy risotto balls stuffed with fresh mozzarella
half tray $50 | full tray $95

MOZZARELLA CAPRESE
fresh mozzarella, vine-ripe tomatoes, basil, balsamic drizzle
half tray (16 pieces) $55 | full tray (32 pieces) $95

INSALATA MARINA (COLD SEAFOOD SALAD, 48 hour notice)
marinated seafood with lemon, garlic, and extra virgin olive oil
half tray $110 | full tray $205

SHRIMP COCKTAIL
wild-caught chilled shrimp served with classic cocktail sauce
per dozen $40

A MANO SANDWICHES

served on a 2-foot round platter (feeds 8-10 guests) - $55 Each

- *fresh mozzarella, prosciutto, and roasted peppers*
- *chicken cutlet, broccoli rabe, and provolone*
- *grilled chicken, arugula, tomato, roasted peppers, and fresh mozzarella*
- *mixed grilled vegetables with shaved parmesan and balsamic glaze*
- *meatball, chicken, or eggplant parmigiana*

CHICKEN PARM MINI SLIDERS
crispy chicken cutlets, fresh mozzarella, house marinara, basil
half tray (12 sliders) $55 | full tray (24 sliders) $100

BEEF MINI SLIDERS
angus beef, cheddar cheese, calabrian chili aioli
half tray (12 sliders) $65 | full tray (24 sliders) $120

signature

INSALATE (SALADS)

served family-style: half tray (8-10 guests) | full tray (16-20 guests)

MISTA (FIELD GREENS)
a mix of fresh greens with tomato, cucumber, red onion, olives
half tray $45 | full tray $75

RUCOLA & FINOCCHIO
baby arugula, shaved fennel, orange segments, cherry tomatoes, shaved parmigiano
half tray $50 | full tray $85

INSALATA CAESAR
classic caesar salad with croutons and shaved parmigiano
half tray $45 | full tray $75

CHOPPED AMERICANA
chopped greens, bacon, avocado, cucumber, tomato, crumbled blue cheese dressing
half tray $50 | full tray $85

ANTIPASTO SALAD
mixed antipasto salad with cured meats, cheeses, olives, roasted peppers, and marinated vegetables
half tray $55 | full tray $95

ADD PROTEIN TO ANY SALAD:
half tray (7-8 guests) or full tray (15-16 guests) | 5-6oz protein per person
- *grilled chicken: half tray $40 | full tray $75*
- *shrimp (16/20 count): half tray $60 | full tray $115 (4-5 shrimp per person)*
- *grilled salmon: half tray $60 | full tray $115*
- *grilled steak (sliced): half tray $75 | full tray $130*
- *grilled tuna steak: half tray $75 | full tray $140*

SEAFOOD ENTRÉES

ZUPPA DI PESCE
An abundant seafood medley including shrimp, calamari, mussels, clams, and scallops, simmered in a light tomato sauce, served over linguine
half tray $110 | full tray $210

SALMON LIMONCELLO
fresh salmon fillets cooked in a vibrant limoncello sauce, served over sautéed spinach
half tray $85 | full tray $160

SHRIMP SCAMPI
wild-caught shrimp sautéed in garlic, white wine, lemon, and butter
$125 (36 pieces)

FILET OF SOLE FRANCESE
fresh sole fillets, lightly egg-battered, pan-seared, and finished in a delicate lemon-butter white wine sauce
half tray $95 | full tray $170

BRANZINO ALLA GRIGLIA CON SALSA VERDE
fresh mediterranean sea bass fillets, grilled and served with lemon, extra virgin olive oil, and salsa verde (parsley, capers, garlic, anchovy)
half tray $110 | full tray $210

BLACKENED MAHI-MAHI
fresh mahi-mahi fillets, rubbed with bold cajun spices and pan-seared to perfection, served with lemon wedges
half tray $119 | full tray $225

SESAME CRUSTED SEARED TUNA
sushi-grade tuna coated in toasted sesame seeds, seared rare, and sliced, served with citrus soy dipping sauce
half tray $135 | full tray $250

SEAFOOD PAELLA
a vibrant spanish-style rice dish with shrimp, mussels, clams, calamari, and seasonal vegetables, infused with saffron and herbs
half tray $110 | full tray $210

HOUSE-MADE PAN PIZZA

all pizzas are house-made available round or grandma pan style
individual pies (1-3 guests) | large sheet pizzas (4-6 guests)

TRADITIONAL TOPPINGS $2 EACH
Extra Cheese • Hot Cherry Peppers • Spinach • Mushroom • Black Olives • Crumbled Sausage • Pepperoni • Ricotta • Onion

MARGHERITA - IND 15 | LG 22 (fresh mozzarella, basil)

AMERICANA - IND 14 | LG 20 (classic cheese, tomato sauce)

DI PARMA - IND 17 | LG 23 (prosciutto di parma, arugula, parmigiano)

PICCANTE - IND 15 | LG 22 (crumbled sausage, hot sopressata, cherry peppers, mozzarella)

QUATTRO FORMAGGI - IND 14 | LG 22 (ricotta, smoked fontina, mozzarella, parmigiano)

GINO'S CLASSIC - IND 16 | LG 23 (zucchini pizza, mozzarella, parmesan)

BROCCOLI DI RABE & SWEET SAUSAGE - IND 18 | LG 24

PIZZA SEI - IND 19 | LG 26 (wild mushrooms, italian imported black truffle, ricotta, drizzle of truffle oil)

CLAM PIE - IND 20 | LG 27 (sautéed white clam sauce)

PRIMAVERA - IND 16 | LG 24 (medley of mixed grilled vegetables, tomato, mozzarella)

ARTICHOKE & SPINACH IND 18 | LG 24 (creamy garlic-parmesan sauce, marinated artichokes, mozzarella, fresh ricotta)

pizzeria

GLUTEN FREE CAULIFLOWER CRUST AVAILABLE
$3 EXTRA (individual only)

CONTORNI (SIDES)

small (8-10 guests) | large (16-20 guests)

- *pasta salad - $45 | $70*
- *seasonal roasted vegetables - $45 | $80*
- *mac n cheese - $45 | $80*
- *roasted potatoes - $40 | $70*
- *shoestring fries - $40 | $70*
- *sautéed zucchini, onions, and tomato - $40 | $70*
- *broccoli rabe - $55 | $95*
- *escarole and beans - $45 | $80*
- *parmesan mashed potatoes - $45 | $80*

DESSERTS & EXTRAS

ICED TEA or LEMONADE (by the gallon) $15
freshly prepared in-house - serves 8-10 guests per gallon

FRESH SEASONAL FRUIT PLATTER
chef's choice of sliced fresh seasonal fruits, beautifully arranged
half tray $45 | full tray $80

MINI CANNOLI TRAY
half tray (feeds 10-12) $60 | full tray (feeds 20-24) $110

TIRAMISU
half tray (feeds 10-12) $60 | full tray (feeds 20-24) $110

PRIMI PASTA

small (8-10 guests) | large (16-20 guests)

GNOCCHI AL PESTO
gnocchi tossed in a rich parmigiano cream pesto, topped with slow-roasted cherry tomatoes and fresh basil
half tray $60 | full tray $105

SACCHETTINI PASTA
money-bag shaped pasta filled with a rich cheese blend, sautéed with prosciutto and peas in a light cream sauce
half tray $70 | full tray $120

BAKED ZITI
baked ziti with tomato, fresh basil, ricotta, and mozzarella cheese, finished golden and bubbly
half tray $55 | full tray $95

MANICOTTI
traditional stuffed pasta with ricotta, topped with marinara sauce, and baked with mozzarella
half tray $60 | full tray $110

LASAGNA (48-hour notice)
house-made layered pasta with ricotta, mozzarella, and Sei's bolognese ragu.
(vegetarian option also available)
half tray $65 | full tray $115
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PENNE VODKA
our classic pink vodka sauce with a touch of cream and parmigiano
half tray $55 | full tray $95

RIGATONI ALL'AMATRICIANA
sautéed with guanciale, onions, and simmered in a classic marinara
half tray$55 | full tray $95

RAVIOLI AURORA
ricotta-filled, sautéed with baby shrimp and asparagus tips in a creamy pink sauce, finished with a touch of pesto
half tray $80 | full tray $150

ORRECHIETTE BOLOGNESE
pasta tossed with a slow-cooked braised beef and veal ragù
half tray $60 | full tray $100

CAVATELLI BARESE
handmade cavatelli pasta sautéed with garlic, extra virgin olive oil, crumbled sweet sausage, and broccoli rabe
half tray $60 | full tray $110

EGGPLANT PARMIGIANA
classic breaded eggplant layered with marinara sauce and mozzarella
half tray $60 | full tray $110

HOUSE-MADE BEEF & VEAL MEATBALLS
simmered in tomato sauce, finished with fresh herbs
half tray $60 | full tray $100

BALSAMIC BBQ PORK RIBS
tender st. louis-style pork ribs, slow-roasted and finished with our house-made tangy balsamic barbecue sauce
half tray: $70 (2 racks, approximately 14–16 pieces)
full tray: $130 (4 racks, approximately 24–32 pieces)
signature

SAUSAGE & PEPPERS
sweet italian sausage sautéed with colorful bell peppers and onions in light tomato sauce
half tray $60 | full tray $105

Food Allergies & Dietary Notice
Please inform us of any food allergies when placing your order. While we take every precaution, our kitchen prepares dishes that may contain common allergens such as nuts, dairy, gluten, and shellfish. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

POLLO & VITELLO

chicken & veal entrées

half tray (8-10 guests, 10 pieces) | full tray (16-20 guests, 20 pieces)

PARMIGIANA
breaded cutlet topped with house marinara and melted mozzarella
- *chicken: half tray $65 | full tray $115*
- *veal: half tray $80 | full tray $160*

FRANCESE
egg-battered cutlet, sautéed in a lemon-butter white wine sauce
- *chicken: half tray $65 | full tray $115*
- *veal: half tray $80 | full tray $160*

MARSALA
pan-seared cutlet with mushrooms in a rich marsala wine reduction
- *chicken: half tray $65 | full tray $115*
- *veal: half tray $80 | full tray $160*

SORRENTINO
cutlet layered with prosciutto, eggplant, and mozzarella in a light brown sauce or demi-glace
- *chicken: half tray $75 | full tray $135*
- *veal: half tray $85 | full tray $170*

CARCIOFI
pan-seared cutlet with artichokes, sun-dried tomatoes, and a lemon sauce
- *chicken: half tray $75 | full tray $135*
- *veal: half tray $85 | full tray $170*

SCARPARIELLO
boneless or bone-in cutlet sautéed with sweet and hot sausage, cherry peppers, and potatoes
- *chicken: half tray $75 | full tray $135*
- *veal: half tray $85 | full tray $170*

signature

MILANESE
crispy breaded cutlet topped with baby arugula, cherry tomatoes, and fresh mozzarella
- *chicken: half tray $65 | full tray $115*
- *veal: half tray $80 | full tray $160*

MARTINI
parmesan-crusted cutlet finished with asparagus, mozzarella, and white wi
- *chicken: half tray $65 | full tray $115*
- *veal: half tray $80 | full tray $160*

CACCIATORE
rustic cutlet braised with peppers, onions, olives, and mushrooms in a light
- *chicken: half tray $65 | full tray $115*
- *veal: half tray $80 | full tray $160*

PICCATA
lightly floured cutlet sautéed with lemon, capers, and white wine
- *chicken: half tray $65 | full tray $115*
- *veal: half tray $80 | full tray $160*

KID FRIENDLY OPTIONS

CHICKEN FINGERS & FRIES
half tray $55 | full tray $100

MOZZARELLA STICKS
half tray $55 | full tray $100

PASTA BUTTER or ALFREDO
half tray $45 | full tray $85

- We supply all necessary catering equipment, including wire racks, water pans, serving utensils, and heating elements, available upon request for $12 per set.
- Delivery, setup, and breakdown services available upon request—ask us for pricing and availability.

CUSTOM REQUESTS

We are happy to accommodate special requests whenever possible. Please let us know in advance so we can prepare your order to your exact preferences.

TRATTORIA Sei

CATERING MENU

Fresh, premium ingredients
Classic Italian favorites and beyond...
made for any occasion
italian and more

(845) 628-1911
www.trattoriasei.com
@trattoriaseiny
597 Route 6, Mahopac, NY 10541