

Pizza by the Slice Neopolitan.....\$2.30 Sicilian.....\$2.30 Grandma.....\$2.30 Marinara (No Cheese).....\$2.30 Brick Oven.....\$2.75 White.....\$2.75 Sausage.....\$3.00 Pepperoni.....\$3.00 Vodka.....\$3.50 Mushroom.....\$3.50 Chicken Parmigiana.....\$3.80 Eggplant Ricotta.....\$3.80 Buffalo.....\$3.80 BBQ.....\$3.80 Pulled Pork.....\$3.80 Crustino.....\$4.00 Pasta Slice.....\$5.00 Depending on Availability		
Soups Pasta Fagioli6.00 Tortelloni En Brodo6.00 Soup of the Day P/A Salads House Salad 5.50/9.50 Caesar Salad 5.50/8.50 Chicken Caesar Salad 12.00 Gorgonzola Salad 10.00 fresh mesclun greens, gorgonzola cheese, tomatoes, candied walnuts, dried cranberries and balsamic vinaigrette Roasted Beet Salad 10.00 baby arugula, goat cheese, candied walnuts Pear Salad 10.00 field greens, crumbled gorgonzola cheese, poached pears, tomatoes, candied walnuts Greek Salad 7.00/10.50 Chopped Salad 6.75/10.50 Antipasto Salad 11.00 The Wedge Salad 10.00 hearts of iceberg, roasted red peppers, bacon, cherry tomatoes, blue cheese dressing Burrata & Heirloom Tomatoes..... 11.00 cucumbers, red onions, roasted peppers, balsamic reduction Grilled Veggie Salad..... 11.00 mixed greens, grilled veggies, balsamic vinaigrette Add Grilled Chicken4.00 Add Breaded Chicken5.00 Add Shrimp (4 pcs.)8.00		
Appetizers Potato Croquette 2.00/pc Homemade Rice Ball 3.50/pc Stuffed Mushroom..... 2.50/pc Eggplant Rollatini..... 4.00/pc Eggplant Tower 4.00/pc eggplant, fresh mozzarella, roasted red peppers, and basil Roasted Stuffed Pepper 3.75/pc stuffed with braised beef, peas, mozzarella, pomodoro Buffalo Wings (1/2 doz.) 6.00 Fried Mozzarella Wedges (3 pcs.)7.00 Chicken Tenders with Fries (3 pcs.)7.00 Baked Clams (8) 10.00 Fried Calamari 12.00 Fried Calamari Arrabiata 13.50 with hot cherry peppers and spicy marinara Shaved Brussel Sprouts 10.00 roasted pancetta, red & yellow tomatoes Meatball Parm Sliders (2)6.00 PEI Mussels 11.00 white or red Margherita Flatbread..... 11.00 Parma Flatbread..... 12.00 prosciutto di parma, gorgonzola, arugula, roasted fig puree Doc’s Flatbread..... 12.00 sausage, broccoli rabe, homemade ricotta		
Homemade Pastas Any Pasta dish below can be made with Freshly Cut Zucchini "Noodles" for a Lighter, Pasta-Free Alternative or Whole Wheat Rigatoni or Gluten free Penne - add \$4 Cheese Ravioli / Manicotti / Stuffed Shells13.00 Spaghetti Pomodoro11.00 Spaghetti with Meatballs13.00 Baked Ziti13.00 Lasagna15.00 Rigatoni Bolognese15.00 Rigatoni Siciliana15.00 lite pomodoro, eggplant, fresh mozzarella Penne Primavera15.00 fresh garden vegetables sautéed in a garlic & olive oil, marinara or light cream sauce Penne alla Vodka15.00 Penne alla Vodka with Chicken or Shrimp 17.00/20.00 Fettucine Alfredo15.00 Fettucine Alfredo with Chicken or Shrimp 17.00/20.00 Penne Abeetza17.00 sautéed crumbled sausage, mushrooms, caramelized onions in a light red sauce Penne Nicole17.00 seared chicken, baby spinach, fresh mozzarella, sauteed in a light pink sauce Tortelloni alla Panna17.00 in our classic, light cream sauce with prosciutto and peas Rigatoni Chicken Scampi17.00 double roasted garlic, olive oil, white wine, lemon, a touch of butter sauteed with pieces of tender chicken scaloppine Linguini with Clam Sauce (White or Red).....17.00 Wild Mushroom Ravioli17.00 in a light cream sauce Vegetarian Three Cheese Zucchini "Lasagna"16.00 layers of fresh cut zucchini, ricotta, goat cheese, parmesan, roasted plum tomato sauce (gluten free) Orrechiette18.00 roasted garlic, chicken sausage, broccoli rabe, red pepper flakes, shaved parmesan Lobster Ravioli21.00 in a champagne pink cream sauce Linguini with Shrimp Marinara21.00 Spaghetti Fruitta d'Mare24.00 shrimp, calamari, clams, mussels, marinara sauce, fresh basil, red pepper flakes Angry Shrimp with Zucchini Noodles.....22.00 slivered garlic, red pepper flakes, plum tomatoes, extra virgin olive oil Penne Giambari21.00 shrimp, light marinara, seared zucchini Rigatoni Krissi21.00 rigatoni, shrimp, mushrooms, peas, onions, light cream sauce Fresh Black Linguine.....25.00 scallops, shrimp, crabmeat, garlic & oil, roasted tomato, saffron		
Sides Burnt Broccoli \$7 Roasted Potatoes..... \$7 Sautéed Spinach \$7 Sautéed Broccoli \$7 Pasta..... \$7 (Garlic & Oil, Butter or Pomodoro) Broccoli Rabe\$8 Zucchini Noodles.....\$8 (Garlic & Oil or Pomodoro) Meatballs (3)\$4 Grilled Chicken\$6 Breaded Chicken\$6		
Pizza & Rolls Neopolitan (Round-8 Slice) 14.75 Sicilian (Square-12 Slice)16.75 Grandma (Square-12 Slices) 16.75 Brick Oven (Round-8 Slices) 17.00 fresh mozzarella, tomato sauce, basil Marinara 15.00 square thin crust topped with fresh marinara sauce and basil White Pizza 18.00 Chicken Marsala 26.00 Buffalo Chicken 26.00 BBQ Chicken 26.00 Salad Pizza 26.00 crispy thin crust pizza with chopped mesclun greens, sliced fresh mushrooms, red onions, olives, gorgonzola cheese, roasted peppers and carrots, drizzled with extra virgin olive oil and balsamic vinaigrette Crustino 30.00 thin crust, garlic-basted pan pizza topped with fresh sliced roma tomatoes, fresh mozzarella and basil, roasted peppers, drizzled with a touch of virgin olive oil & seasonings. Grandma Vodka Pizza 25.00 Rigatoni Vodka Pizza 34.00 Calzone 6.00 Chicken Roll 6.00 Sausage Roll 6.00 Vegetable Roll 6.00 Stuffed Buffalo / Meat 6.00 stuffed meat, pepperoni, sausage, meatball and ricotta 12" Pizzette (Thin Crust) Personal Gluten-Free Pizza 12.50 Neopolitan 10.00 Whole Wheat 11.50 Parma Flatbread 12.00 prosciutto di parma, gorgonzola, arugula, roasted fig purée Doc’s Flatbread 12.00 sausage, broccoli rabe, homemade ricotta Margherita Flatbread 11.00		
Toppings Sausage Pepperoni Mushrooms Cherry Peppers Meatball Peppers Fresh Garlic Extra Cheese Broccoli Onions Anchovies Olives 1/2 Toppings 2.00 1 Topping 3.50 2 Toppings6 .00 3 or more7 .50 Breaded Chicken Battered Eggplant Parma Prosciutto Grilled Chicken Calabro Ricotta Baby Spinach Fresh Tomato 1/2 Toppings 2.75 1 Topping 4.25 2 Toppings7.50 3 or more9.50		
Take Out • Delivery • Catering 516.484.3123		

Entrees

Chicken Caprese	17.00
<i>roma tomato, fresh mozzarella, basil in a light tomato sauce</i>	
Chicken Milanese	17.00
<i>lightly breaded cutlet served with arugula salad, balsamic glaze</i>	
Chicken Sausage with Broccoli Rabe	18.00
<i>homemade chicken sausage, flame grilled, then sautéed with fresh broccoli rabe, roasted garlic and olive oil</i>	
Chicken Abeetza	19.00
<i>roasted chicken breast with caramelized slivered onions, broccoli, roasted potatoes, white balsamic glaze</i>	
Veal Milanese	21.00
<i>lightly breaded cutlet served with arugula salad, balsamic glaze</i>	
Porcini Dusted Chilean Seabass	28.00
<i>shrimp, mushrooms, roasted potatoes, broccoli rabe, white wine-truffle butter</i>	
Chilean Seabass Livornese.....	28.00
<i>tomato, capers, zucchini noodles</i>	
Pork Chop Valdostano	30.00
<i>prosciutto, fresh mozzarella, mushrooms, marsala sauce</i>	
Pork Chop Abeetza	30.00
<i>balsamic, onions & cherry peppers</i>	

The following dishes are served with pasta or salad:

Eggplant Parmigiana	17.00
Eggplant Rollatini	17.00
Sausage & Peppers	17.00
Chicken Parmigiana	17.00
Chicken Francese	17.00
Chicken Marsala	17.00
Balsamic Chicken	17.00
<i>peppers, onions, mushrooms</i>	
Chicken Scarpariello	18.00
<i>sautéed chicken, pork sausage, flame roasted peppers, mushrooms, onions</i>	
Chicken Sorrentino	18.00
<i>layered with eggplant, prosciutto, fresh mozzarella</i>	
Veal Parmigiana	21.00
Veal Marsala	21.00
Shrimp Parmigiana	21.00
Shrimp Scampi	21.00
Veal Francese.....	21.00
Veal Sorrentino.....	22.00
<i>layered with eggplant, prosciutto, fresh mozzarella</i>	

Heros

Meatball or Sausage Parmigiana	9.00
Eggplant Parmigiana	9.00
Sausage & Peppers (or Parmigiana)	9.00
Grilled Chicken (<i>lettuce, tomato, balsamic</i>)	9.00
Fried Chicken (<i>lettuce, tomato, balsamic</i>)	9.00
Chicken Parmigiana (Grilled or Breaded Chicken)	9.00
Chicken Sausage with Broccoli Rabe (or Grilled Chicken)	10.00
Veal Parmigiana	10.00
Shrimp Parmigiana	10.00
Abeetza Hero	9.00
<i>prosciutto di parma, fresh mozzarella, roasted peppers, mesclun greens and balsamic vinaigrette</i>	

Catering Menu Salads & Appetizers

Half Tray Feeds 6-8 People / Full Tray Feeds 12-14 People

	Half	Full
House Salad	28.....	40
Caesar Salad.....	32.....	46
Gorgonzola Salad.....	37.....	60
Greek Salad.....	35.....	50
Chopped Salad	35.....	50
Antipasto Salad	40.....	65
Pear Salad.....	40.....	65
Roasted Beet Salad	40.....	65
Wedge Salad	40.....	65
Grilled Vegetable Salad	40.....	75
Burrata & Heirloom Tomato Salad....	45.....	80
(add Chicken to any Salad).....	15.....	24
Potato Croquettes	25.....	50
Paninni Platter	60	
Crustino Platter	40	
Fresh Fruit Platter	Market Price	
Broccoli	35.....	65
Burnt Broccoli	40.....	75
Fresh Baby Spinach.....	35.....	65
Broccoli Rabe	45.....	85
Grilled Vegetables.....	35.....	65
Calamari Arrabiata or Fried.....	50.....	95
Mussels (Red or White).....	40.....	75
Baked Clams	50.....	90
Stuffed Peppers	30.....	55
Crudite Platter.....	50	
Chicken Fingers	35.....	70
Chicken Wings.....	40.....	75
Stuffed Mushrooms	35.....	65
Brussel Sprouts.....	45.....	85

Catering Menu Homemade Pastas

Half Tray Feeds 6-8 People / Full Tray Feeds 12-14 People

	Half	Full
Pasta Pomodoro	35.....	60
Cheese Ravioli.....	45.....	80
Manicotti	45.....	80
Stuffed Shells.....	45.....	80
Baked Ziti	45.....	80
Penne alla Vodka	45.....	85
Fettucine Alfredo	45.....	85
Lasagna.....	50.....	95
Penne Nicole.....	50.....	95
Rigatoni Bolognese	50.....	95
Penne Primavera	50.....	95
Linguini with Clam Sauce.....	50.....	95
Rigatoni Siciliana.....	50.....	95
Rigatoni Chicken Scampi	50.....	95
Tortelloni alia Panna	50.....	95
Cavatelli Abeetza	50.....	95
Orrechiette	55.....	110
Vegetarian Zucchini "Lasagna".....	55.....	100
Wild Mushroom Ravioli.....	60.....	110
Lobster Ravioli.....	85.....	160
Spaghetti Fruitta d'Mare	85.....	160
Angry Shrimp with Zucchini Noodles	85.....	160
Penne Giambari	85.....	160
Rigatoni Krissi.....	85.....	160
Fresh Black Linguine	90.....	170
<i>any pasta dish above can be made with freshly cut zucchini "noodles"</i>		
<i>for a lighter, pasta-free alternative or whole wheat rigatoni or gluten free penne for an additional</i>		
10.....		18

Gourmet Heros

Minimum 3 feet at 3-4 Servings per foot.

American.....	20 ft.
Italian.....	20 ft.
Grilled Chicken.....	20 ft.
<i>with fresh mozzarella, roma tomatoes, basil and balsamic vinaigrette</i>	
Breaded Chicken.....	20 ft.
<i>with provolone, roasted peppers, mesclun lettuce and balsamic vinaigrette</i>	

Catering Menu Entrees

Half Tray Feeds 6-8 People / Full Tray Feeds 12-14 People

	Half	Full
Meatballs.....	50.....	95
Eggplant Parmigiana	50.....	95
Eggplant Rollatini.....	50.....	95
Sausage & Peppers	50.....	95
Chicken Parmigiana	50.....	95
Chicken Francese.....	50.....	95
Chicken Marsala	50.....	95
Chicken Milanese.....	50.....	95
Chicken Sorrentino.....	55.....	100
Chicken Rollatini.....	55.....	100
Chicken Sausage	55.....	100
<i>with Broccoli Rabe</i>		
Chicken Scarpariello.....	55.....	100
Chicken Valdostano.....	55.....	100
Chicken Abeetza	55.....	110
Chicken Caprese	55.....	110
Balsamic Chicken	55.....	100
Veal Parmigiana	75.....	145
Veal Marsala.....	75.....	145
Veal Milanese	75.....	145
Veal Valdostano	75.....	145
Veal Francese.....	75.....	145
Veal Sorrentino	75.....	145
Shrimp Parmigiana	75.....	145
Shrimp Marinara.....	75.....	145
Shrimp Scampi	75.....	145
Shrimp Abeetza	75.....	145
Porcini Dusted Chilean Seabass	85.....	165
Chilean Seabass Livornese	85.....	165

Desserts

Mini Pastry Tray.....	40
Cookie Tray	40
Abeetza Cheesecake Platter.....	40
Tiramisu.....	65
Abeetza Napoleon Cake	85
170	

The consumption of raw or uncooked eggs, meat, poultry seafood or shellfish may increase your risk of food borne illness.

Abeetza Pizza • A.N.D. Abeetza Next Door

Greenvale Plaza

82 Glen Cove Road • Greenvale, LI

516.484.3123

www.abeeetza.com