

round platters

	Small	Large
ASSORTED CHEESES and MEATS	.45.00	70.00
ASSORTED ITALIAN COOKIES	.25.00	40.00
ASSORTED ITALIAN PANINI	.40.00	65.00
ASSORTED WRAPS	.40.00	65.00
COLD ANTIPASTO	.45.00	75.00
FRESH MOZZARELLA, TOMATO & ROASTED PEPPER	.45.00	75.00
FRESH CUT SEASONAL FRUIT	.30.00	55.00
GRILLED VEGETABLE PLATTER	.35.00	55.00
VEGETABLE CRUDITÉ	.30.00	50.00

MINI CANNOLI - 1.00 ea.

antipasti

	HALF TRAY	FULL TRAY
BAKED CLAMS Topped and baked with seasoned breadcrumbs	35.00	65.00
BRUSCHETTA O SOLE MIO Savory garlic bread topped with diced marinated tomato and onion with fresh basil	35.00	65.00
BUFFALO FRIED CALAMARI Sautéed in our house special buffalo sauce	50.00	80.00
CALAMARI FRITTI Golden fried calamari served with a side of homemade marinara sauce	45.00	75.00
FRIED RAVIOLI Filled with ricotta cheese, lightly breaded and fried	40.00	75.00
FRIED ZUCCHINI Zucchini sticks lightly breaded and fried	40.00	75.00
MOZZARELLA IN CAROZZA Bread stuffed with fresh mozzarella and baked in a filetto di pomodoro sauce	40.00	75.00
MOZZARELLA ROUNDS Fresh mozzarella lightly breaded and fried served with homemade marinara sauce	40.00	75.00
MOZZARELLA STICKS Served with a side of tomato sauce	40.00	75.00
MUSSELS BIANCO Served in a white wine, lemon and garlic sauce	45.00	75.00
MUSSELS LUCIANO Steamed and sautéed with shallots and a touch of wine in a white cream sauce	55.00	85.00
MUSSELS MARINARA Served in a homemade marinara sauce	45.00	75.00
PORTOBELLO di RABE Portobello mushroom stuffed with broccoli rabe, sausage and sundried tomato in a white wine sauce	50.00	95.00
SEAFOOD PORTOBELLO Portobello mushroom stuffed with our homemade seafood stuffing	50.00	95.00
STUFFED ARTICHOKE Stuffed with seasoned breadcrumbs and pignoli nuts, served in garlic and oil	40.00	75.00
STUFFED MUSHROOMS Stuffed with our homemade seafood stuffing	35.00	65.00

insalate

	HALF TRAY	FULL TRAY
ASPARAGUS SHRIMP SALAD Romaine and iceberg lettuce topped with shrimp, asparagus, roasted red peppers and diced tomato with a lemon vinaigrette	35.00	65.00
BABY SPINACH GORGONZOLA SALAD Baby spinach, topped with crumbled gorgonzola cheese and walnuts, with our balsamic vinaigrette	25.00	45.00
CAESAR SALAD Romaine lettuce topped with homemade garlic croutons, aged parmesan cheese served with homemade caesar dressing	20.00	35.00
GINGER CALAMARI SALAD Romaine lettuce topped with fried calamari, walnuts and diced plum tomatoes with a homemade ginger dressing	30.00	55.00
GREEK SALAD Romaine and iceberg lettuce topped with tomato, cucumber, green peppers, red onion and feta cheese with our homemade vinaigrette	25.00	45.00
INSALATA CAMPAGNA Field greens tossed with walnuts, cranberries, roma tomatoes and crumbled gorgonzola, served with homemade balsamic vinaigrette	25.00	45.00
INSALATA MISTA Traditional lettuce with tomato and cucumber salad	20.00	35.00
INSALATA NUOVA Chopped mixed greens, gorgonzola, diced fresh mozzarella, roasted peppers and diced roma tomatoes with pesto and raspberry vinaigrette	30.00	55.00
INSALATA O SOLE MIO Romaine lettuce topped with diced tomato, cucumber & shredded mozzarella cheese	30.00	55.00
INSALATA RUSTICA Mesculine greens sprinkled with raisins and roasted almonds and topped with warm goat cheese with a light homemade raspberry vinaigrette dressing	30.00	55.00

ADD CHICKEN to any above Salads - Half Tray 15.00 Full Tray 25.00

FREE
Full Tray of **GARLIC KNOTS**
with \$100.⁰⁰ Order

pasta

	HALF TRAY	FULL TRAY
CAVATELLI ROSELLE Tossed with asparagus, sundried tomato, spinach and mushrooms in a pink sauce	45.00	85.00
FARFALLE AL PESTO Homemade pesto sauce tossed with fresh ground pignoli nuts, aged parmesan cheese and Italian seasonings	40.00	75.00
FARFALLE CON GAMBERI Bowtie pasta with shrimp, mushrooms & sundried tomatoes in a pink cream sauce	60.00	110.00
FARFALLE DEL SOLE Bowtie pasta sautéed with spinach, artichokes, sundried tomatoes and diced fresh mozzarella in a light marinara sauce	40.00	75.00
FETTUCCHINE ALFREDO Served in a classic creamy alfredo cheese sauce	40.00	75.00
FETTUCCHINE CARBONARA White cream sauce with bacon and sautéed onions	40.00	75.00
FUSILLI ROSSO Cork-screw shaped pasta topped with grilled chicken in a filetto di pomodoro sauce	45.00	85.00
FUSILLI SICILIANA Cork-screw shaped pasta served with fresh eggplant in a filetto di pomodoro sauce	40.00	75.00
LINGUINE WITH CLAM SAUCE (Red or White)	45.00	80.00
LINGUINE PUTTANESCA Fresh tomatoes finely chopped, sautéed with garlic, capers, olives and anchovies	40.00	75.00
LOBSTER RAVIOLI Stuffed with lobster topped with shrimp and sundried tomatoes in a creamy pink sauce	60.00	110.00
ORECHIETTE ESCAROLE Ear shaped pasta sautéed with escarole and cannellini beans in a light garlic and oil	40.00	75.00
PASTA PURSES Pasta stuffed with six cheeses and sautéed in a roasted pepper pink cream sauce	45.00	85.00
PASTA VERDE Spinach fettuccine tossed with julienne cut carrots, zucchini, eggplant and roasted garlic in virgin olive oil	45.00	85.00
PENNE with BROCCOLI, GARLIC and OIL Sautéed with fresh garlic, olive oil and Italian seasonings	35.00	65.00
PENNE BROCCOLI RABE Penne pasta sautéed with sausage and broccoli rabe in a garlic and virgin olive oil	45.00	85.00
PENNE CALABRESE Shrimp, asparagus and mushrooms in a creamy pink sauce	60.00	110.00
PENNE PRIMAVERA Medley of fresh vegetables sautéed in a choice of pink cream sauce, marinara sauce or garlic and oil (please specify)	40.00	75.00
RIGATONI ALLA VODKA Pink cream and vodka sauce with a touch of meat	40.00	75.00
RIGATONI BOLOGNESE Freshly ground hearty meat sauce with a touch of cream	45.00	85.00
RIGATONI MAMMA MIA Sausage, mushrooms and diced fresh mozzarella in a plum tomato sauce	45.00	85.00
RIGATONI with PEAS & PROSCIUTTO Served in a pink cream sauce	40.00	75.00

side dishes

	HALF TRAY	FULL TRAY	HALF TRAY	FULL TRAY
FRESH BROCCOLI RABE Sautéed in garlic and virgin olive oil	45.00	80.00	FRESH BROCCOLI Steamed or sautéed in garlic and virgin olive oil	25.00 45.00
FRESH ESCAROLE Sautéed with white cannellini beans in a white wine broth	30.00	50.00	FRESH STRING BEANS ALMONDINE Served in a light garlic and oil sauce with toasted almonds	30.00 50.00
FRESH SPINACH Sautéed in garlic and virgin olive oil	25.00	45.00	ROASTED POTATOES	30.00 50.00
MIXED VEGETABLES Sautéed in garlic and virgin olive oil	25.00	45.00	STEAK FRIES	25.00 45.00

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	HALF TRAY	FULL TRAY	HALF TRAY	FULL TRAY
BAKED RAVIOLI	40.00	75.00	EGGPLANT PARMIGIANA	40.00 70.00
BAKED STUFFED SHELLS	40.00	75.00	EGGPLANT ROLLATINE	45.00 75.00
BAKED ZITI	40.00	75.00	STUFFED EGGPLANT	45.00 75.00
BAKED ZITI SORRENTINO	40.00	75.00	MEAT LASAGNA	40.00 75.00
			VEGETABLE LASAGNA	40.00 75.00

pollo

	HALF TRAY	FULL TRAY
CHICKEN CACCIATORE Boneless breast of chicken sautéed with garlic, mushrooms & peppers in a plum tomato sauce	45.00	80.00
CHICKEN CAPRICIOSA Lightly breaded and fried, topped with diced fresh mozzarella, diced tomato and red onion, served cold with a red wine vinaigrette	50.00	85.00
CHICKEN FRANCESE Lightly egg battered and sautéed with lemon, butter and white wine sauce	45.00	80.00
CHICKEN GORGONZOLA Sautéed with shitake mushrooms in a creamy white gorgonzola cheese sauce	50.00	85.00
CHICKEN MARSALA Sautéed with mushrooms and prosciutto in a brown marsala wine sauce	45.00	80.00
CHICKEN MEDITERRANEAN Eggplant, zucchini, tomato and fresh melted mozzarella in a light red sauce	45.00	80.00
CHICKEN MONA LISA Rolled and stuffed with prosciutto, provolone, mozzarella and roasted peppers, lightly breaded and served in a marsala cream sauce with a hint of pomodoro	55.00	90.00
CHICKEN PAESANO Topped with melted fresh mozzarella and sliced tomato served in a filetto di pomodoro sauce with a touch of white wine	45.00	80.00
CHICKEN PARMIGIANA	45.00	80.00
CHICKEN PICCATA Sautéed with artichoke hearts and capers in a lemon, butter and white wine sauce	45.00	80.00
CHICKEN ROLLATINE Rolled and stuffed with prosciutto and mozzarella, served with mushrooms in a marsala sauce	50.00	85.00
CHICKEN SCARPIELLO Boneless breast of chicken sautéed with sausage, mushrooms, artichoke hearts, bell peppers & potatoes in a light brown sauce	45.00	80.00
CHICKEN TENDERS (Homemade)	45.00	80.00
GRILLED BALSAMIC CHICKEN Breast of chicken marinated in imported balsamic vinegar, olive oil and spices, then grilled to perfection	45.00	80.00

vitello

	HALF TRAY	FULL TRAY
OSSO BUCO Braised veal shank	70.00	135.00
VEAL CAPRICIOSA Lightly breaded and fried, topped with diced fresh mozzarella, diced tomato and red onion, served cold with a red wine vinaigrette	65.00	110.00
VEAL FRANCESE Lightly egg battered and sautéed with lemon, butter and white wine sauce	60.00	100.00
VEAL GORGONZOLA Sautéed with shitake mushrooms in a creamy white gorgonzola cheese sauce	65.00	110.00
VEAL MARSALA Sautéed with mushrooms and prosciutto in a brown marsala wine sauce	60.00	100.00
VEAL MEDITERRANEAN Eggplant, zucchini, tomato and fresh melted mozzarella in a light red sauce	60.00	100.00
VEAL PAESANO Topped with melted fresh mozzarella and sliced tomato served in a filetto di pomodoro sauce with a touch of white wine	60.00	100.00
VEAL PARMIGIANA	60.00	100.00
VEAL PICCATA Sautéed with artichoke hearts and capers in a lemon, butter and white wine sauce	60.00	100.00
VEAL PIZZAIOLA Sautéed with onions, mushrooms and peppers in a plum tomato sauce with a touch of wine	60.00	100.00
VEAL ROLLATINE Rolled and stuffed with prosciutto and mozzarella, served with mushrooms in a marsala sauce	65.00	110.00

party heros

CHICKEN CUTLET, FRESH MOZZARELLA & ROASTED PEPPER HERO - 14.95 per ft.
GRILLED VEGETABLE HERO - 14.95 per ft.
ITALIAN or AMERICAN HEROS - 12.00 per ft.

Half Tray feeds 6 - 8 people Full Tray feeds 12 - 14 people

Small Round Cold Platter feeds 10 - 12 people

Large Round Cold Platter feeds 20 - 25 people

pesce

	HALF TRAY	FULL TRAY
CALAMARI MARINARA	45.00	75.00
FRIED SHRIMP	60.00	110.00
GAMBERI DELLA CASA	65.00	125.00
<small>Shrimp sautéed with fresh diced tomato, asparagus and fresh basil in a light marinara sauce with a touch of white wine</small>		
LOBSTER TAILS (Broiled or Stuffed)	<i>market price</i>	
SEAFOOD SALAD	50.00	85.00
<small>Shrimp, mussels, clams, pulpo, calamari, scungilli and scallops in a homemade lemon vinaigrette</small>		
SHRIMP FRA DIAVOLO	65.00	125.00
<small>Shrimp, clams and mussels served in a spicy fra diavolo sauce</small>		
SHRIMP FRANCESE	60.00	110.00
<small>Lightly egg battered and sautéed with lemon, butter and white wine sauce</small>		
SHRIMP MONACHINA	65.00	125.00
<small>Lightly breaded shrimp sautéed with mushrooms, peas and onions, topped with melted fresh mozzarella in a light marinara sauce</small>		
SHRIMP PARMIGIANA	60.00	110.00
SHRIMP SCAMPI	60.00	110.00
<small>Served in a white wine sauce with a touch of butter and freshly chopped garlic</small>		
STUFFED FLOUNDER	65.00	125.00
<small>with homemade seafood stuffing</small>		
STUFFED SHRIMP	65.00	125.00
<small>Stuffed with homemade seafood stuffing in a white wine scampi sauce</small>		
ZUPPA di CLAMS	50.00	90.00
<small>Clams in a marinara sauce</small>		
ZUPPA di PESCE	85.00	160.00
<small>Lobster tails, shrimp, clams, mussels, scungilli, calamari & scallops in a plum tomato sauce</small>		

carne

meat selections

	HALF TRAY	FULL TRAY
BEEF BRASCIOLE	70.00	135.00
FILET MIGNON MARSALA	85.00	160.00
<small>Sautéed with mushrooms and prosciutto in a brown marsala wine sauce</small>		
MEATBALLS	40.00	70.00
PEPPER STEAK	55.00	95.00
<small>with peppers and onions in a light brown sauce</small>		
SAUSAGES	40.00	70.00
SAUSAGE and PEPPERS	45.00	80.00
STEAK PIZZAIOLA	55.00	95.00
<small>Sautéed with onions, mushrooms and peppers in a plum tomato sauce with a touch of wine</small>		

If you would like something you don't see - just ask!

Deposit required on all orders and warming trays.

Delivery available - (\$300.00 minimum)

Sales Tax additional

Half Tray feeds 6 - 8 people Full Tray feeds 12 - 14 people

Small Round Cold Platter feeds 10 - 12 people

Large Round Cold Platter feeds 20 - 25 people



Whether planning a party for 100 or a small intimate gathering among friends, no detail should be left to chance. When you let us cater your special occasion, we not only promise to make your party delicious, but to provide you with the very best in quality so that your occasion will be a success.

On behalf of the staff at O Sole Mio, Thank You. We look forward to making your party delicious.

Please Visit our other Fine Locations

Phone: (631) 751-1600
Fax: (631) 751-4077

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Stony Brook, NY 11790



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CATERING MENU

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