

Appetizers

	<i>half</i>	<i>full</i>
Fried Calamari	\$70	\$105
Mozzarella Alla Caprese	\$50	\$85
Baked Clams	\$60	\$105
Mussels Bianco	\$55	\$95
Clams Casino	\$70	\$105
Antipasto Italiano	\$60	\$110
Fried Calamari Arrabbiata	\$75	\$110
Zuppa - White Bean Soup	\$45	\$75
Zuppa - Capellini Primavera	\$45	\$75
Carpaccio Al Salmone	\$55	\$95

Pasta

	<i>half</i>	<i>full</i>
Tagliatelle Verde	\$80	\$140
Raviolo Antica Receta	\$50	\$90
Canelloni Saporito	\$60	\$110
Paccheri Molto Buoni	\$55	\$100
Gnocchi Bolognese	\$50	\$90
Fettucini Alfredo	\$55	\$95
Baked Ziti	\$70	\$130
Linguine Mare Monte	\$70	\$130
Spaghetti Del Pescatore	\$95	\$170
Rigatoni Al Filetto Di Pomodoro	\$50	\$85
Marinara	\$50	\$85
Orecchitte Ortolana	\$55	\$100
Penne Alla Vodka	\$55	\$95
Capellini Con Gamberi	\$80	\$140
Penne Taormina	\$55	\$95
Pasta Primavera	\$55	\$90
Garlic and Olive Oil	\$50	\$85
White Clam Sauce	\$55	\$95
Red Clam Sauce	\$55	\$95

Eggplant

	<i>half</i>	<i>full</i>
Eggplant Parmigiana	\$45	\$80
Eggplant Rollatini	\$55	\$105

Vegetables

	<i>half</i>	<i>full</i>
Broccoli Rabe	\$55	\$95
Broccoli	\$40	\$70
Baby French Beans	\$50	\$80
Asparagus	\$55	\$95
Spinach	\$45	\$75
Roasted Potatoes	\$40	\$65
Julienne Vegetables	\$40	\$70

Salad

	<i>half</i>	<i>full</i>
Cesare Classica	\$45	\$75
Bietole	\$50	\$85
Insalata Della Casa	\$50	\$85
Insalata Tricolore	\$55	\$95
Veneziana	\$65	\$110
Valtellinia	\$50	\$85
Tropicale	\$55	\$95
Lombardina	\$55	\$100

Chicken

	<i>half</i>	<i>full</i>
Chicken Marsala	\$70	\$125
Chicken Sorrentino	\$70	\$125
Chicken Francese	\$70	\$125
Chicken Parmigiana	\$70	\$125
Chicken Gran Paradiso	\$80	\$145
Chicken Amalfitano	\$70	\$125
Chicken Capriccio	\$70	\$125
Chicken Tuscano	\$75	\$135

Veal

	<i>half</i>	<i>full</i>
Veal Parmigiana	\$75	\$135
Veal Marsala	\$75	\$135
Veal Sorrentino	\$80	\$145
Veal Francese	\$80	\$145
Veal Pizziola	\$80	\$145
Meatballs	\$55	\$100
Sausage and Peppers	\$55	\$100

Shrimp

	<i>half</i>	<i>full</i>
Shrimp Parmigiana	\$90	\$160
Shrimp Oreganata	\$90	\$160
Shrimp Scampi	\$90	\$160
Shrimp Fra Diavolo	\$90	\$160
Shrimp Marinara	\$90	\$160
Shrimp Aromatico	\$90	\$160
Shrimp Grigliati	\$90	\$160

Fish

	<i>half</i>	<i>full</i>
St. Peter's Fish Oreganata	\$70	\$120
Salmone Esotico	\$80	\$130
Sogliola Amandine	\$80	\$120



Gran Paradiso

Italian Cuisine
Restaurant & Bar

Catering Menu

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Gran Paradiso Catering Menu - 1

Choice of Salad (Pick One)

- A** – Cozze Bianco
Prince Edward Island mussels, garlic, basil, white wine
- B** – Insalata Cesare Classico
classic rendition with croutons

Choice of Three Entrées

Pasta

- A** – Rigatoni Al Filetto Di Pomodoro
onions, tomatoes and fresh basil
- B** – Penne Alla Vodka with Prosciutto

Chicken

- A** – Pollo Amalfitano
lightly breaded, parmesan dusted boneless chicken breast, plum tomatoes, asparagus, roasted potatoes and barolo wine sauce
- B** – Chicken Francese
traditional egg battered chicken, broccoli, roasted potatoes, white wine lemon sauce
- C** – Pollo Capriccio
pan seared chicken breast, eggplant, roasted peppers, fontina cheese, baby french beans, roasted potatoes and orvieto wine

Fish

- A** – Salmone Esotico
grilled atlantic salmon filet, asparagus in a dijon mustard sauce
- B** – San Pietro
pignoli parmesan crusted St. Peter’s fish over sweet peas and asparagus risotto, roasted in garlic proseco wine sauce

Veal & Eggplant

- A** – Veal Marsala
pan seared tender veal scaloppini, baby french beans, mushrooms, marsala wine sauce
- B** – Eggplant Parmigiana

Price

\$55 per person

20% gratuity

plus tax

Gran Paradiso Catering Menu - 2

Antipasti Family Style Served on Platters

- A** – Fried Calamari

Choice of Salad (Pick One)

- A** – Insalata Della Casa
organic lettuce, tomatoes, red onions, shaved carrots, pimento vinaigrette
- B** – Insalata Cesare Classico
classic rendition with croutons

Half Order of Pastas For All

- A** – Rigatoni Al Filetto Di Pomodoro
onions, tomatoes and fresh basil

Choice of Three Entrées

Chicken

- A** – Pollo Amalfitano
lightly breaded, parmesan dusted boneless chicken breast, plum tomatoes, asparagus, roasted potatoes and barolo wine sauce
- B** – Chicken Francese
traditional egg battered chicken, broccoli, roasted potatoes, white wine lemon sauce
- C** – Pollo Capriccio
pan seared chicken breast, eggplant, roasted peppers, fontina cheese, baby french beans, roasted potatoes and orvieto wine

Fish

- A** – Salmone Esotico
grilled atlantic salmon filet, asparagus in dijon mustard sauce
- B** – San Pietro
pignoli parmesan crusted St. Peter’s fish over sweet peas and asparagus risotto, roasted in garlic prosecco wine sauce
- C** – Gamberoni Aromatico
jumbo shrimp, tomato risotto, roasted garlic, herbs, white wine

Veal & Eggplant

- A** – Vitello Sarda
veal scallopini, shitake mushrooms, cipolline onions, red wine reduction over spinach and roasted potatoes
- B** – Veal Marsala
pan seared tender veal scaloppini, baby french beans, mushrooms, marsala wine sauce
- C** – Eggplant Parmigiana

Price

\$60 per person

20% gratuity

plus tax

Gran Paradiso Catering Menu - 3

Antipasti Family Style Served on Platters

- A** – Baked Clams
- B** – Fried Calamari
- C** – Mozzarella and Tomatoes

Includes Half Order of Pasta

- A** – Rigatoni Al Filetto Di Pomodoro
onions, tomatoes and fresh basil

Choice of Three Entrées

Chicken

- A** – Pollo Amalfitano
lightly breaded, parmesan dusted boneless chicken breast, plum tomatoes, asparagus, roasted potatoes and barolo wine sauce
- B** – Chicken Francese
traditional egg battered chicken, broccoli, roasted potatoes, white wine lemon sauce
- C** – Pollo Alla Mandorle
pan seared, almond crusted chicken breast, baby french beans, roasted potatoes, beurre blanc sauce

Fish

- A** – Salmone Esotico
grilled atlantic salmon filet, asparagus in a dijon mustard sauce
- B** – San Pietro
pignoli parmesan crusted St. Peter’s fish over sweet peas and asparagus risotto, roasted in garlic prosecco wine sauce
- C** – Gamberoni Aromatico
jumbo shrimp, tomato risotto, roasted garlic, herbs, white wine

Veal

- A** – Vitello Sarda
veal scallopini, shiitake mushrooms, cipollini onions, red wine reduction over spinach and roasted potatoes
- B** – Veal Marsala
pan seared tender veal scaloppini, baby french beans, mushrooms, marsala wine sauce
- C** – Veal Française
traditional egg battered veal scaloppini, escarole, red bliss potatoes, white wine lemon sauce

Beef & Eggplant

- A** – Sfiletta Di Manzo
house marinated skirt steak, julienne vegetables, roasted potatoes, port wine reduction
- B** – Eggplant Parmigiana

Price

\$70 per person

20% gratuity

plus tax

Soft drinks, beers, wines and mixed drinks are a separate charge, including tabs on the account of the host of the event.