



MARCH 20TH - APRIL 2ND

LUNCH MENU

\$24.99 PER PERSON

Plus tax & Gratuity



Patsy's Pizzeria of New Rochelle

Patsyspizzanewrochelle.com

Open 7 Days a week at 11:30

Take out- Delivery, Catering

Private and Semi-Private Party Room

Happy Hour M-F 3-6 PM

Visit our WEBSITE for upcoming events

APPETIZERS

PEI Mussels: *Served in Marinara, Fra Diablo, or White Wine Style*

Philly Cheese Steak Roll: *Side of Garlic Horseradish Aioli*

Kung Pao Calamari : *Fried Calamari Tossed in a Sweet & Sour Sauce*

Cast Iron Meatball: *Served with Tomato Ragu & a Scoop of Ricotta*

Arancini Trio: *Paella, Short Rib and 3Three Cheese, Garlic Aioli, Avocado Puree and Basil Oil*

Caesar Salad: *House Salad or Caprese Salad*

ENTREES

Famous Pizza: *Classic or Margherita Personal Size with two Toppings*

Classic Parm Sandwich: *Chicken, Meatball or Eggplant: Served with Choice of French Fries or House Salad*

Chicken Parmigiana: *Baked & Served Over Penne Marinara*

Chichen Martini: *Parmesan Crusted Chicken Breast with a Lemon Butter Sauce, Served with Yukon Mashed Potatoes & Spinach*

Atlantic Blacked Salmon: *Served with Roasted Fingerling Potatoes, Cauliflower, Zucchini and Yellow Squash, Finished with a Cajun Butter Sauce*

Penne Vodka: *Diced Prosciutto, Tomato Sauce and a Touch of Heavy Cream*

Fettuccini Alfredo: *Asparagus, Shrimp and Classic Alfredo Sauce*

Spaghetti and Meatballs: *House made Marinara*

DESSERTS

Bread Pudding: *Vanilla Ice Cream and Caramel Sauce*

Chocolate Mousse Cake: *with Raspberry Coulis*

Zeppoles *Served with Side of Nutella*

Fresh fruit: *Seasonal Mix Berries*

MARCH 20TH- APRIL 2ND

DINNER MENU

\$39.99 PER PERSON

Plus Tax & Gratuity

APPETIZERS

ENTREES

DESSERTS