

F.lli Ponte Catering

FILLI PONTE
RISTORANTE

Banquet Menu One

Cocktail Hour

*One hour premium open bar
Fried calamari
Tomato bruschetta*

Salad

Arugula, endive, radicchio and sliced tomatoes with white balsamic dressing

Entrée

Choice of:

Medallions of Parmesan coated chicken, Pinot Grigio-shallot sauce served with sautéed curly spinach and mashed potatoes

Homemade ricotta cavatelli with escarole, fennel sausage, creamy tomato sauce topped with Pecorino Romano cheese

Potato crusted Norwegian salmon filet, red bell pepper-cream sauce and vegetable risotto cake

Dessert

Family Style

*Assorted pastries, biscotti and fruit
Coffee, tea, espresso or cappuccino*

House red & white wine with dinner

\$70.00 Per Person
Plus 8.625% N.Y. State Tax and 20% Gratuity
25 Person Minimum

FILLI PONTE
RISTORANTE

Banquet Menu Two

Cocktail Hour

One hour premium open bar

*Fried calamari
Chicken & Beef Sate
Tomato bruschetta*

Salad

Chopped mixed greens, pickled ruby beets, candied pecans, fennel, cranberry vinaigrette and dried aged Pecorino cheese

Entrée

Choice of:

Quill shaped pasta tossed with braised veal ragu, vegetables, white wine, sage and Montasio cheese drizzled with white truffle oil

Filet of Chilean sea bass with Manila clams and black mussels in tomato broth served with sautéed broccoli rabe

Grilled center cut veal loin seasoned with fresh herbs and sea salt, blackberry-port wine sauce, smashed sweet potatoes and sautéed string beans

Dessert

Family Style

*Assorted pastries, biscotti and fruit
Coffee, tea, espresso or cappuccino*

House red & white wine served with dinner

\$80.00 Per Person
Plus 8.625% N.Y. State Tax and 20% Gratuity
25 Person Minimum

FILLI PONTE
RISTORANTE

Banquet Menu Three

Cocktail Hour

*One hour premium open bar
Fried calamari
Chicken & Beef Sate
Diced filet mignon bruschetta
Baked clams*

Pasta

Penne alla Vodka

Entrée

Choice of:

Oven roasted pistachio crusted rack of lamb with port-garlic-balsamic sauce served with mashed potatoes and sautéed spinach

Grilled Black Angus stead with mozzarella mashed potatoes and sautéed curly spinach

Two pound "Angry Lobster" sautéed with garlic, basil & red pepper flake

Dessert

Family Style

*Assorted pastries, biscotti and fruit
Coffee, tea, espresso or cappuccino*

House red & white wine with dinner

\$90.00 Per Person
Plus 8.625% N.Y. State Tax and 20% Gratuity
25 Person Minimum

FILLI PONTE
RISTORANTE

Cocktail Party Menu

One hour premium open bar

Fried calamari with spicy tomato sauce

Stuffed mushrooms

Diced Filet Mignon tartare bruschetta

Grilled chicken & beef sate marinated in ginger-soy sauce

Crudite platter with blue cheese dip

Shrimp cocktail (2 per person)

\$30.00 Per Person

Plus 8.625% N.Y. State Tax and 20% Gratuity

25 Person Minimum

FILLI PONTE
RISTORANTE

Buffet Dinner Menu

Cocktail Hour

*Fried calamari with spicy tomato sauce
Chicken & Beef Sate
Tomato bruschetta
Baked clams*

Dinner

*Caesar Salad with Parmesan cheese
Grilled Italian sausages with broccoli di rape
Penne alla vodka
Pollo alla Ponte
Grilled salmon
Veal Marsala
Vegetable & roasted potato*

Dessert

*Assorted pastries, biscotti and fruit
Coffee, tea, espresso or cappuccino*

House red & white wine served with dinner

**\$80.00 Per Person
Plus 8.625% N.Y. State Tax and 20% Gratuity
40 Person Minimum**

FILLI PONTE
RISTORANTE

Ponte's Family Style Menu

Appetizers

Fried calamari
Luganega sausages with broccoli rabe
Clams oreganata
Hot peppers and potatoes

Salad

Caprese salad

Pasta

Tasting plate

Rigatoni Bolognese
Tagliatelle carbonara
Ravioli of the day

Entrees

Angry lobster
Chicken Scarpariello
Sliced strip steak
Roasted potatoes and sautéed spinach

Dessert

Fruit platter with biscotti

\$95.00 per person
Plus 8.625% N.Y. State Tax and 20% Gratuity

F. ILLI PONTE RISTORANTE

ANTIPASTO

Caldo e freddo

INSALATA PONTE 10

Mixed greens, asparagus, cherry tomatoes, crispy bacon and sherry wine vinaigrette

INSALATA ALLA CESARINA 11

Hearts of romaine, homemade garlic croutons, our Caesar dressing and shaved Parmesan cheese

BARBABIETOLA 11

Chopped mixed greens, pickled ruby beets, candied pecans, fennel, cranberry vinaigrette and dried aged Pecorino cheese

INSALATA CAPRESE 13

Homemade fresh mozzarella with tomatoes, roasted peppers, balsamic reduction and basil oil

INSALATA TRICOLORE 10

Arugula, endive, radicchio and sliced tomatoes with white balsamic dressing

SALSICCIA 14

Grilled sweet, hot and parsley-cheese luganega sausage links with sautéed broccoli rabe and shaved spicy ricotta cheese

POLPETTI PICANTE 14

Veal meat balls with Italian hot peppers, onions, roasted garlic and basil

ZUPPA DEL GIORNO 10

Soup of the day

FRITTO MISTO 13

Fresh squid and zucchini dusted in flavored flour, deep fried with fresh herbs, served with our spicy tomato sauce

GAMBERI 15

Shrimp and mozzarella wrapped with prosciutto, grilled and served over zucchini salad with brandy-dijon sauce

CARPACCIO BATTUTA DI MANZO 15

Paper thin center cut Filet Mignon tartare, avocado puree, black truffle, shallots, pignoli nuts, shaved Pecorino cheese and toasted bread

RAW BAR

Selection of Oysters 2 ea.
Jumbo Shrimp Cocktail 5 ea.

Littleneck Clams 1.50 ea.
Jumbo Lump Crab Meat 18 ¼ lb.

PRIMI PIATTI

SCelta DI SALSA E PASTA 18

Choice of penne, rigatoni, tagliatelle, cavatelli or angel hair pasta
Choice of tomato sauce, Bolognese, carbonara or vodka sauce

CAVATELLI 20

Homemade ricotta cavatelli with escarole and fennel sausage, tomato-cream sauce topped with Pecorino Romano cheese

PENNE AL SUGO DI VITELLO 22

Quill shaped pasta tossed with braised veal ragu, vegetables, white wine, sage and Montasio cheese drizzled with white truffle oil

TAGLIOLINE ALL' ARAGOSTA 24

Homemade egg tagliolini tossed with Maine lobster garlic, brandy, sundried tomatoes, asparagus and tomato-cream sauce

CAPELLO DI ANGELO E GRANCHIO 23

Broken angel hair pasta tossed with crabmeat, white wine, hot cherry peppers and julienne vegetables in a light tomato sauce

TAGLIATELLE AL FUNGHETTO 21

Homemade egg dough tagliatelle with forest mushrooms, topped with tomato and parmesan cheese

GRANO DEL GIORNO P/A RAVIOLI DEL GIORNO P/A

SECONDI PIATTI

ARAGOSTA ARRABBIATTA 30 per pound

"Angry Lobster" house specialty sautéed with garlic, basil & red pepper flakes

COSTOLETTA D'AGNELLO 40

Oven roasted pistachio crusted rack of lamb with port-garlic-balsamic sauce served with mashed potatoes and sautéed spinach

BISTECCA 42

Grilled 16 oz. Black Angus Steak with mozzarella mashed potatoes and sautéed curly spinach

POLLO ALLA PONTE 28

Medallions of Parmesan coated chicken, Pinot Grigio-shallot sauce served with broccoli and mashed potatoes

SALMONE INCROSTA DI PATATE 28

Potato crusted Norwegian salmon filet, red bell pepper-cream sauce and vegetable risotto cake

LOMBATINA DI VITELLO 39

Grilled center cut veal loin seasoned with fresh herbs and sea salt, blackberry-port wine sauce, smashed sweet potatoes and sautéed string beans

BASS AQUA PAZZA 29

Filet of Chilean sea bass with Manila clams and black mussels in tomato broth served with sautéed broccoli rabe

Executive Chef Jorge Guanga

18% Gratuities added to Parties of 6 or more.