PAPI
Pasta & Pizza

“WHERE EVERY BITE TELLS A STORY OF TRADITION AND ITALIAN EXCELLENCE”

485 7th avenue
New York NY 10018

Please note that all orders must be placed at least 48 hours in advance. Minimum order is 100.00 $

Email inquiries : catering@papinewyorkcity.com

PIZZA PARTY

NEW YORK STYLE PIZZA (18" ROUND PIES)

Every pizza is cut into 8 pieces (can be cut into 16 upon request)

CHEESE 35

Tomato sauce, mozzarella, oregano

MARGHERITA 40

Plum tomato sauce, fresh mozzarella, pecorino, fresh garlic, basil

MUSHROOM 40

Tomato sauce, mozzarella, pecorino romano, oregano, fresh mushroom

VEGGIE 40

Tomato sauce, mozzarella, broccoli, onion, pepper, spinach,

BIANCA 40

Mozzarella, parmesan, pecorino, gorgonzola, basil

GARLIC SPINACH AND MUSHROOM 45

Mozzarella, garlic, spinach, mushroom

PESTO 45

Mozzarella, pesto sauce, fresh garlic, parmesan

PEPPERONI 45

Tomato sauce, mozzarella, pecorino romano, oregano, pepperoni

SAUSAGE 40

Tomato sauce, mozzarella, pecorino, oregano, sweet Italian sausage

CARBONARA 40

Mozzarella, carbo crema, guanciale, pecorino, black pepper

CACIO E PEPE 45

Mozzarella, pecorino cream, black pepper

GIULIETTA 45

Mozzarella, roasted pumpkin cream, pecorino, guanciale

TRUFFLE MUSHROOMS 55

Mozzarella, speck, mushrooms, truffle and cheese cream

BURRATA 55

Mozzarella, burrata, tomato sauce , basil

PIZZA PARTY

Every pizza is cut into 8 pieces (can be cut into 10 or 12 pieces upon request)

SQUARE PIZZAS

SPICY PEPPERONI 42
Slow cooked tomato sauce, mozzarella, pecorino romano, spicy pepperoni cups

GRANDMA PEPPERONI 40
Fresh mozzarella, pecorino romano, seasoned plum tomatoes, fresh garlic, pepperoni, basil, EVOO

SICILIAN 35
Slow cooked tomato sauce, mozzarella, sicilian oregano, pecorino romano

UPSIDE DOWN 35
Slow cooked tomato sauce, mozzarella, sicilian oregano, pecorino romano

GRANDMA'S VODKA SAUCE 40
Fresh mozzarella, pecorino romano, vodka sauce, basil EVOO

GRANDMA 40
Fresh mozzarella, pecorino romano, seasoned plum tomatoes, fresh garlic, basil, EVOO

EGGPLANT GRANDMA 45
Fresh mozzarella, pecorino romano, seasoned plum tomatoes, fresh garlic, charred eggplant, basil, EVOO

ITALIAN SPECIALTIES

GARLIC KNOTS 30
(24 pieces)
tied knots, pecorino romano, garlic, oregano

POTATO CROQUETTES
(6 pieces $ 36 - 12 pieces $ 70)
potatoes, mozzarella, Pecorino Romano, ham, parlsey

ARANCINI
(6 pieces $ 40 - 12 pieces $ 70)
mozzarella, tomato sauce, pecorino romano, mushrooms, oregano

PARTY STARTERS

CRUDITE PLATTER
*(Serves 15-20 **$105.00**)*
Add a crunch to your lunch with a seasonal crudité platter and house made lemon aioli.

SALATINI PLATTER
*(Serves 15-20 **$80**)*
Savory house-made puff pastry bites filled with traditional Italian ingredients. Feature our salatini as an appetizer for lunch breaks, dinners or cocktail parties! Marinara (v), Margherita (v), Pepperoni.

ANTIPASTO PLATTER
*(Serves 8-10 **$125.00**)*
Grilled Seasonal Vegetables, Sun-Dried Tomatoes, Grilled Artichokes, House-Marinated Olives, Mozzarella, bread bites.

COLD CUTS PLATTER
*(Serves 8-10 people **$130.00**)*
Includes Mortadella, 14 Month Prosciutto di Parma, Salame Milano, rubata breadsticks, house made rustic bread, pitted Castelvetrano olives, seedless grapes, strawberries, blackberries and dried fruit.

CHEESE & COLD CUTS PLATTER
*(Serves 8-10 people **$145.00**)*
Gorgonzola Dolce DOP, Taleggio DOP, Piave Vechio, Robiola Due Latte.
Mortadella, Coppa Piccante, 14 Month Prosciutto Di Parma, Salame Milano.
Includes Rubata breadsticks, housemade rustic bread, pitted Castelvetrano olives, seedless grapes, strawberries, blackberries and dried fruit.

PASTA AND MORE...

Half tray serves 6-8 people
Full tray serves 12-14 people

POMODORO
(Half tray **$ 98** or full tray **$ 168**)
Spaghetti, tomato sauce, fresh basil

SPICY VODKA RIGATONI
(Half tray **$ 110** or full tray **$ 180**)
Rigatoni, spicy vodka sauce, spicy Calabrian pepper

ALFREDO
(Half tray **$ 110** or full tray **$ 180**)
Fettuccine, butter, heavy cream, parmesan

SPAGHETTI MEATBALLS
(Half tray **$ 140** or full tray **$235**)
Spaghetti, beef meatballs, tomato sauce, parmesan

SHRIMPS FRADIAVOLO
(Half tray **$ 145** or full tray **$ 240**)
Shrimps, tomato sauce, garlic, chili pepper, parsley

BOLOGNESE
(Half tray **$ 130** or full tray **$ 230**)
Fettuccine, beef ragu, tomato sauce

PESTO
(Half tray **$ 110** or full tray **$ 180**)
Trofie, pesto sauce, parmesan, pine nuts

BROCCOLI
(Half tray **$ 105** or full tray **$ 175**)
Fusilli, broccoli puree, garlic, pepper, cherry tomatoes

PASTA AND MORE...

***Half tray serves 6 people Full tray serves 12 people**

VEGETARIAN LASAGNA

*(Half tray **$75.00** or full tray **$140.00**)*

Housemade Lasagna Sheets, Beef Ragú alla Bolognese, Bechamel, Parmigiano Reggiano DOP

GROUND BEEF LASAGNA

*(Half tray **$80.00** or full tray **$150.00**)*

Housemade Lasagna Sheets, Beef Ragú alla Bolognese, Bechamel, Parmigiano Reggiano DOP

CHICKEN PARMIGIANA

*(Half tray **$75.00** or full tray **$140.00)***

Housemade Lasagna Sheets, Beef Ragú alla Bolognese, Bechamel, Parmigiano Reggiano DOP

EGGPLANT PARMIGIANA

*(Half tray **$70** or full tray **$130.00**)*

Housemade Lasagna Sheets, Beef Ragú alla Bolognese, Bechamel, Parmigiano Reggiano DOP

MAINS

Serves 6
Each entrée arrives cold and must be heated in the oven.

GRILLED CHICKEN PLATTER | $95
Chicken Breast, Olive Oil, Lemon, Rosemary, Sea Salt

SALMONE CON SALSA VERDE | $125
Poached Atlantic Salmon with Herb Vinaigrette
Best served at room temperature

POLPETTE | $115
Pork and Beef Meatballs in our House made Tomato Sauce

Sides

Serves 10-12
$95

MIXED GRILL VEGETABLES
GRILLED ASPARAGUS
GRILLED EGGPLANT
ROASTED POTATOES
BROUSSELS SPROUTS
BROCCOLI RABE
CARROTS

SALADS

Serves 10-12
Our salads are made fresh to order with the highest quality ingredients.
Dressings are served on the side.

CAESAR SALAD | $140
Little Gem Lettuce, Grilled Chicken, Garlic, Breadcrumbs, Crushed Red Pepper, Black Pepper, Caesar dressing, Parsley.

ARUGULA & CHERRY TOMATO SALAD | $160
Baby Arugula, Cherry Tomatoes, Lemon Citronette, Grana Padano DOP, Sea Salt
***Gluten-free pasta available upon request.**

BRUSSEL SPROUT & KALE SALAD | $165
Kale, Brussels Sprouts, Garlic, EVOO, Garlic, Crushed Red Pepper, Black Pepper, Pecorino Dressing.

GRILLED MARINATED VEGETABLE SALAD | $165
Red Bell Pepper, Broccoli Rabe, Carrot, Yellow Squash, Green Beans, Radicchio, Baby Green Kale, Farro, Bay Leaves, Red Wine Vinaigrette, Oregano, Black Pepper.

ADD ONS

Grilled Chicken | $50

Shrimps | $110

Mozzarella | $30

Catering Service

We offer a full-service catering experience, including professional waitstaff, personal Chefs, on-site cooking shows and more, to ensure your event runs smoothly and your guests are well taken care of.

Pasta show Experience

Wow your guests with an unforgettable experience with our fresh pasta show made from a 36 months aged Parmiggiano Reggiano cheese wheel!!