PAPI
Pasta & Pizza

CATERING MENU

“Where every bite tells a story of tradition and Italian excellence”







485 7th Avenue, New York, New York 10018

Orders at least 48 hours in advance. Minimum order $100.

catering@papinewyorkcity.com

PINSA • PASTA • CATERING • GLUTEN-FREE

PIZZA PARTY

PINSA ROMANA • TRAY PRICES

Every pizza fits to, from four to five people.

CHEESE — TRAY $42
Mozzarella, tomato sauce, oregano | EVO

PEPPERONI — $45
Tomato sauce, mozzarella, oregano, pepperoni | EVO

SPICY BURRATA PEPPERONI — $45
Tomato sauce, mozzarella, burrata, pepperoni, Mike's hot honey drizzle | EVO

CHICKEN, BACON & RANCH — $51
Mozzarella, breaded chicken, bacon, ranch | EVO

PEPPERONI & JALAPEÑO — $51
Mozzarella, pepperoni, jalapeño | EVO

MEATLOVERS — $51
Mozzarella, tomato sauce, bacon, ham, sausage | EVO

BBQ CHICKEN — $51
Mozzarella, breaded chicken marinated in Sweet Baby Ray's BBQ sauce | EVO

BUFFALO CHICKEN — $51
Mozzarella, tangy buffalo sauce, chicken | EVO

CARBONARA PINSA — TRAY $51
Mozzarella, bacon, carbonara cream, black pepper, pecorino romano | EVO

BROCCOLI RABE & SAUSAGE — $45
Mozzarella, broccoli rabe, Italian sweet sausage, pecorino romano | EVO

SAUSAGE & POTATOES — $51
Mozzarella, Italian sweet sausage, potatoes, rosemary | EVO

PESTORONI — $51
Mozzarella, burrata, pepperoni, pesto | EVO

SAN DANIELE — $51
Mozzarella, arugula, cherry tomatoes, San Daniele prosciutto, parmesan | EVO

MORTADELLA & BURRATA — $55
Mozzarella, burrata, mortadella | EVO

CHEESE & POTATOES — $42
Mozzarella, potatoes, rosemary | EVO





Vegetarian

PIZZA PARTY

PINSA ROMANA • TRAY PRICES

Every pizza fits to, from four to five people.

MUSHROOMS & POTATOES — TRAY $45
Mozzarella, mushrooms, potatoes, rosemary | EVO

BIANCA — TRAY $51
Mozzarella, ricotta, spinach | EVO

TRICOLORE — TRAY $51
Mozzarella, tomato sauce, mozzarella di bufala, cherry tomatoes, basil | EVO

NERANO — TRAY $55
Mozzarella, zucchini cream, zucchini chips, pecorino romano | EVO

BUFALINA — TRAY $51
Tomato sauce, mozzarella di bufala, cherry tomatoes, basil | EVO

VODKA — TRAY $55
Mozzarella, vodka sauce | EVO

GARLIC, SPINACH & MUSHROOM — TRAY $51
Mozzarella, spinach, garlic, mushrooms | EVO

NUMERO 28 — TRAY $45
Mozzarella, mushrooms, truffle cream, speck | EVO

SPICY BURRATA & PEPPERONI HOT HONEY — TRAY $55
Tomato sauce, burrata, spicy honey | EVO

HAM & CHEESE — TRAY $55
Mozzarella, Prosciutto cotto gran biscotto | EVO

PUTTANESCA — TRAY $51
Tomato sauce, black olives, anchovies, capers | EVO

BURRATA WITH SPICY HONEY — TRAY $55
Mozzarella, burrata, spicy honey | EVO

VEGGIE — TRAY $51
Mozzarella, mixed seasonal vegetables | EVO

NORMA PINSA — TRAY $55
Mozzarella, eggplant, cherry tomatoes, ricotta, basil | EVO

HAWAIIAN PINSA — TRAY $51
Marinara, mozzarella, ham, pineapple | EVO

TRUFFLE MUSHROOM — TRAY $55
Mozzarella, parmesan, porcini mushrooms, parsley | EVO

VEGANA — Vegan • Gluten-free — **$30 PER PIZZA**
Tomato sauce, vegan mozzarella.
Published gluten-free price per pizza / portion — NOT a pinsa tray.





Vegetarian

ITALIAN SPECIALTIES

A TASTE OF TRADITION

GARLIC KNOTS — $30

24 pieces. Tied knots, pecorino romano, garlic, oregano.

POTATO CROQUETTES — $36 / $70

6 pieces / 12 pieces. Potatoes, mozzarella, pecorino romano, ham, parsley.

ARANCINI — $40 / $70

6 pieces / 12 pieces. Mozzarella, tomato sauce, pecorino romano, mushrooms, oregano.



Made for sharing. Pair our Italian specialties with your favorite pinsa trays.

PARTY STARTERS

PLATTERS FOR EVERY OCCASION

CRUDITÉ PLATTER — $105

Serves 15–20. Seasonal crudité and house-made lemon aioli.

SALATINI PLATTER — $80

Serves 15–20. Savory house-made puff pastry bites: Marinara (v), Margherita (v), Pepperoni.

ANTIPASTO PLATTER — $125

Serves 8–10. Grilled seasonal vegetables, sun-dried tomatoes, grilled artichokes, house-marinated olives, mozzarella, bread bites.

COLD CUTS PLATTER — $130

Serves 8–10. Mortadella, 14-month Prosciutto di Parma, Salame Milano, rubata breadsticks, house-made rustic bread, pitted Castelvetrano olives, seedless grapes, strawberries, blackberries, dried fruit.

CHEESE & COLD CUTS PLATTER — $145

Serves 8–10. Gorgonzola Dolce DOP, Taleggio DOP, Piave Vecchio, Robiola Due Latte, Mortadella, Coppa Piccante, 14-month Prosciutto di Parma, Salame Milano. Rubata breadsticks, house-made rustic bread, pitted Castelvetrano olives, seedless grapes, strawberries, blackberries, dried fruit.








PASTA

Half tray serves 6–8 people | Full tray serves 12–14 people

		HALF / FULL
POMODORO **Vegan** Spaghetti, tomato sauce, fresh basil		**$98 / $168**
ALFREDO Fettuccine, butter, heavy cream, parmesan	✓	**$110 / $180**
SPICY VODKA RIGATONI Rigatoni, spicy vodka sauce, spicy Calabrian pepper	✓	**$110 / $180**
SPAGHETTI MEATBALLS Spaghetti, beef meatballs, tomato sauce, parmesan		**$140 / $235**
SHRIMP FRA DIAVOLO Shrimp, tomato sauce, garlic, chili pepper, parsley		**$145 / $240**
PESTO Orecchiette, pesto sauce, parmesan, pine nuts	✓	**$110 / $180**
BOLOGNESE Fettuccine, beef ragù, tomato sauce		**$130 / $230**
BROCCOLI Fusilli, broccoli purée, garlic, pepper, cherry tomatoes	✓	**$105 / $175**





*Gluten-free pasta available upon request.

PASTA

Half tray serves 6–8 people | Full tray serves 12–14 people

		HALF / FULL
CACIO E PEPE PAPI's pecorino romano sauce, black pepper		**$145 / $240**
MEATBALLS Ground beef meatballs, tomato sauce, parmesan		**$145 / $240**
CARBONARA Tonnarelli, crispy guanciale, pasteurized eggs, pecorino romano, black pepper		**$130 / $230**
NORMA Tomato sauce, eggplant, fresh ricotta, basil		**$130 / $230**
TRUFFLE GNOCCHI Filled cheese gnocchi, sautéed mushrooms, black truffle pâté		**$145 / $240**
SPINACH & RICOTTA RAVIOLI Filled ricotta and spinach ravioli in signature tomato sauce		**$145 / $240**
GNOCCHI BURRATA E POMODORO Filled fresh gnocchi, tomato sauce, cherry tomatoes, burrata, basil		**$145 / $240**
FOUR CHEESE GNOCCHI Gnocchi, gorgonzola, blue cheese, parmesan, fontina		**$145 / $240**





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PASTA AND MORE

Half tray serves 6–8 people | Full tray serves 12–14 people

HALF / FULL



VEGETARIAN LASAGNA — $75 / $140

Gluten-free

Housemade gluten-free lasagna sheets, vegetables, béchamel, Parmigiano Reggiano DOP.



LASAGNA BOLOGNESE — $80 / $150

Gluten-free

Housemade gluten-free lasagna sheets, beef ragù alla Bolognese, béchamel, Parmigiano Reggiano DOP.



CHICKEN PARMIGIANA — $75 / $140

Breaded chicken, tomato sauce, mozzarella.



EGGPLANT PARMIGIANA — $70 / $130

Oven-roasted eggplant, tomato sauce, mozzarella.

SANDWICHES

INDIVIDUAL HERO PRICES

CHICKEN PARMESAN HERO **$18**
Breaded chicken breast, tomato sauce, fresh mozzarella, parmesan

HOMEMADE MEATBALLS HERO **$18.50**
Homemade meatballs, fresh mozzarella, parmesan

CAPRESE HERO **$16.50**
Fresh tomato, fresh mozzarella, fresh basil, aceto balsamico di Modena glaze

CHICKEN CUTLET CAPRESE HERO **$20**
Breaded all-natural chicken breast, prosciutto, marinated mozzarella di bufala, basil, tomato, arugula, EVOO

PROSCIUTTO DI PARMA HERO **$19**
Prosciutto di Parma, fresh mozzarella, fresh tomato, baby arugula, EVOO, fresh basil

VODKA CHICKEN PARM HERO **$19**
Breaded chicken breast, mozzarella, vodka sauce

CHICKEN CUTLET CAESAR HERO **$18**
Breaded chicken cutlet, romaine, crunchy croutons, grated and shaved parmesan, Caesar dressing

EGGPLANT PARM HERO **$18**
Oven-roasted eggplant, blended mozzarella, marinara

SAUSAGE & BROCCOLI **$20**
Sausage, broccoli rabe, mozzarella






MAINS AND SIDES

MAINS SERVE 6

Mains arrive cold. Reheat chicken and meatballs in the oven; salmon is best served at room temperature.





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.

MEATBALLS **$115**

Pork and beef meatballs in house-made tomato sauce

SIDES | SERVES 10–12

SIDES **$95**

Serves 10–12. Mixed grill vegetables • Grilled asparagus • Grilled eggplant • Roasted potatoes • Brussels sprouts • Broccoli rabe • Carrots

SALADS

Serves 10–12 | Made fresh to order | Dressings 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

BRUSSELS SPROUT & KALE SALAD **$165**

Kale, Brussels sprouts, garlic, EVOO, 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**	**SHRIMP**	**$110**	**MOZZARELLA**	**$30**

CATERING SERVICE

THE PAPI EXPERIENCE







Full-service catering, including professional waitstaff, personal chefs and on-site cooking shows, to ensure your event runs smoothly and your guests are well taken care of.

PASTA SHOW EXPERIENCE







Wow your guests with our fresh pasta show from a 36-month aged Parmigiano Reggiano cheese wheel.

GLUTEN-FREE

Published prices per item / portion — NOT catering trays.

FOCACCIA SANDWICHES

HOMEMADE MEATBALLS FOCACCIA **$24**
Homemade meatballs, fresh mozzarella, parmesan cheese

CAPRESE FOCACCIA **$22**
Fresh tomato, fresh mozzarella, fresh basil, aceto balsamico di Modena glaze

SAN DANIELE FOCACCIA **$24**
Prosciutto crudo, baby arugula, cherry tomatoes, fresh mozzarella

HAM & CHEESE FOCACCIA **$23**
Ham, cheese, mayo

CHICKEN PARM FOCACCIA **$26**
Breaded panko gluten-free chicken breast, mozzarella cheese, tomato sauce

SPICY CHICKEN PARM FOCACCIA **$27**
Breaded panko gluten-free chicken breast, mozzarella cheese, spicy vodka sauce

Focaccia sauce options: Pomodoro, Alfredo, Vodka Sauce, Cheddar, Barbecue Sauce, Arrabbiata.

EXTRAS

GF MEATBALLS **$16**
8 meatballs per portion.

GF CHICKEN FINGERS **$15**
Choice of dipping sauce: Alfredo, barbecue, ranch, buffalo, or marinara.

DESSERTS

Tiramisu	**$14**	**Chocolate Cake**	**$14**
Cheesecake	**$14**	**Pistachio Tiramisu**	**$15**

All GF items are prepared in a dedicated, gluten-free environment for your safety and peace of mind.

Vegan option available on pizzas only, not pasta.

GLUTEN-FREE PASTA

Published prices per portion — NOT catering trays.

ALFREDO **$21**
Fettuccine or penne, PAPI's signature Alfredo sauce, parmesan

BOLOGNESE **$24**
Fettuccine or penne, beef ragù, PAPI's signature tomato sauce

CACIO E PEPE **$23**
Fettuccine or penne, PAPI's signature pecorino romano sauce, black pepper

CARBONARA **$24**
Fettuccine or penne, crispy guanciale, pasteurized eggs, pecorino romano

BURRATA E POMODORO **$26**
Fettuccine or penne, tomato sauce, cherry tomatoes, burrata, basil

LASAGNA BOLOGNESE **$25**
Beef ragù and béchamel sauce

PASTA E BUTTER **$16**
Fettuccine or penne, parmesan cheese

PESTO **$19**
Fettuccine or penne, pesto sauce, parmesan, pine nuts

SHRIMP FRA DIAVOLO **$25**
Fettuccine or penne, shrimp, marinara sauce, hot pepper

MEATBALLS **$24**
Fettuccine or penne, ground beef, PAPI's signature tomato sauce, parmesan

POMODORO **$20**
Fettuccine or penne, PAPI's signature tomato sauce, basil

SPICY VODKA **$24**
Fettuccine or penne, PAPI's spicy vodka sauce, hot Calabrese chili pepper

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GLUTEN-FREE GNOCCHI

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ARRABBIATA **$25**
Gnocchi, tomato sauce, cherry tomatoes, Calabrian chili, basil

BURRATA E POMODORO **$26**
Gnocchi, tomato sauce, cherry tomatoes, burrata, basil

ALFREDO **$24**
Gnocchi, PAPI’s signature Alfredo sauce, parmesan

PESTO **$25**
Gnocchi, pesto sauce, parmesan, pine nuts

SPICY VODKA **$25**
Gnocchi, PAPI’s spicy vodka sauce, hot Calabrese chili pepper

TRUFFLE GNOCCHI **$25**
Gnocchi, sautéed mushrooms, black truffle oil

CACIO E PEPE **$25**
Gnocchi, PAPI’s signature pecorino romano sauce, black pepper

FOUR-CHEESE GNOCCHI **$25**
Gnocchi, gorgonzola, blue cheese, parmesan, fontina

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GLUTEN-FREE PIZZA

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PIZZA ROSSA

MARINARA **$20**
Tomato sauce, garlic, capers, oregano (vegan)

MARGHERITA **$21**
Tomato sauce, mozzarella, fresh basil, EVOO

BUFALINA DOC **$22**
Tomato sauce, cherry tomatoes, stracciatella, fresh basil, EVOO

VEGANA **$30**
Tomato sauce, vegan mozzarella (vegan)

DIAVOLA **$22**
Tomato sauce, mozzarella, pepperoni, spicy oil

SAN DANIELE **$24**
Tomato sauce, mozzarella, prosciutto di Parma, arugula, EVOO

HAWAIIAN **$23**
Marinara sauce, mozzarella, ham, pineapple chunks

VODKA SAUCE **$24**
Mozzarella, vodka sauce, EVOO

SPICY HONEY & BURRATA **$26**
Mozzarella, burrata, pepperoni, spicy honey, EVOO

PIZZA BIANCA

VEGETARIANA **$23**
Mozzarella, green peppers, olives, mixed mushrooms

NONNA EUGENIA **$24**
Mozzarella, mixed mushrooms, potatoes

GARLIC SPINACH & MUSHROOMS **$24**
Mozzarella, garlic, spinach, mixed mushrooms

HAM & CHEESE **$23**
Mozzarella, ham, EVOO

PESTORONI **$23**
Mozzarella, stracciatella, pepperoni, pesto

TRUFFLE **$23**
Mozzarella, mixed mushrooms, truffle oil

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