

# Volpe'Wich Party Heros

On Housemade Artisan Bread

\$25.00/ft • Minimum of 3 ft

## ITALIAN CHICKEN

Marinated grilled chicken, fresh mozzarella, lettuce, tomato and roasted red pepper

## BUFFALO CHICKEN

Chicken cutlet tossed with hot sauce, crisp romaine lettuce, tomato and mozzarella

## CHICKEN & BROCCOLI RABE

Grilled chicken, sauteed broccoli rabe, fresh mozzarella and seasoned roasted peppers

## VEGGIE

Sautéed broccoli, zucchini, peppers, onions, spinach, cherry tomatoes, mushrooms, goat cheese

## CHICKEN & HAM

Breaded chicken cutlet, sliced ham, fresh mozzarella, lettuce, tomato and mayo

# • Dessert •

## HOUSEMADE SUGAR KNOTS

Half	Full
35.00	65.00

GF Gluten Free Option Available

V Vegan Available Upon Request

Please specify when ordering. Additional charge for GF and V options

Prices are subject to change without notice. Prices do not include tax. All Menu Items Subject to NY State Sales Tax.

# • Appetizers •

	Half	Full
<b>GARLIC KNOTS</b> .....	35.00	60.00
<b>MOZZARELLA STICKS</b> .....	50.00	85.00
Served with a side of tomato sauce		
GF <b>MOZZARELLA DI CASA</b> .....	65.00	115.00
Fresh mozzarella served with flame roasted peppers, vine ripe tomatoes and basil drizzled with EVOO and balsamic vinegar		
<b>FRIED ZUCCHINI STICKS</b> .....	55.00	90.00
Served with a side of tomato sauce		
<b>CHICKEN TENDERS</b> .....	60.00	110.00
Breaded and golden fried chicken tenderloins		
<b>BUFFALO CHICKEN STRIPS</b> .....	70.00	120.00
Spicy chicken strips, served with blue cheese dressing		
<b>MINI PINWHEELS</b> .....	65.00	95.00
• PEPPERONI • SPINACH • BROCCOLI		
<b>MINI RICE BALLS</b> .....	65.00	95.00
Made with Beef		
<b>CHICKEN WINGS</b> .....	60.00	110.00
Tender, juicy chicken wings tossed in your choice of sauce.		
• BUFFALO - mild or hot • THAI SWEET CHILI • GARLIC PARMESAN		
• GARLIC PARMESAN • LEMON PEPPER • BBQ • KOREAN BBQ		
<b>EMPANADAS (24 count)</b> .....	95.00	
Beef • Buffalo Chicken		

# • Chicken •

	Half	Full
GF <b>MARSALA</b> .....	80.00	130.00
Tender chicken breast sautéed with imported Marsala wine and mushrooms		
GF <b>FRANCESE</b> .....	80.00	130.00
Tender chicken breast sautéed in lemon, butter and white wine		
GF <b>PICCATA</b> .....	80.00	130.00
Chicken scaloppine sautéed with capers in a white wine, lemon and basil sauce		
GF <b>VERDE</b> .....	80.00	130.00
Chicken sautéed in garlic and lemon sauce, melted fresh mozzarella, topped with broccoli		
GF <b>BRUSCHETTA</b> .....	80.00	130.00
Golden fried chicken cutlet topped with bruschetta and diced fresh mozzarella		
GF <b>PRIMAVERA</b> .....	70.00	120.00
Grilled chicken marinated with balsamic vinegar topped with fresh vegetables		
GF <b>PARMIGIANA</b> .....	70.00	120.00
Breaded chicken cutlet topped with marinara sauce and mozzarella		

# • Beef & Pork •

	Half	Full
<b>MEATBALLS MARINARA</b> .....	60.00	110.00
<b>MEATBALL PARMIGIANA</b> .....	70.00	120.00
GF <b>SAUSAGE PARMIGIANA</b> .....	70.00	120.00
GF <b>SAUSAGE, PEPPERS &amp; ONIONS</b> .....	70.00	120.00
GF <b>SAUSAGE &amp; BROCCOLI RABE</b> .....	80.00	130.00
Sauteed in garlic and oil		

# • Pasta Specialties •

Gluten free pasta available: Penne or Spaghetti

	Half	Full
GF <b>PENNE ALLA VODKA</b> .....	55.00	90.00
Creamy vodka pink sauce sautéed with diced onions		
<b>RIGATONI FIORENTINA</b> .....	70.00	120.00
Fresh diced chicken, spinach and mozzarella cheese tossed in a creamy pink sauce over rigatoni		
GF <b>RIGATONI BOLOGNESE</b> .....	60.00	100.00
Traditional Italian meat sauce		
V <b>PENNE PRIMAVERA</b> .....	55.00	90.00
Garden vegetables tossed in garlic and oil		
GF <b>LINGUINI ALLA VONGOLE</b> .....	80.00	130.00
Fresh clams sauteed in garlic and oil, white wine and cherry tomatoes		
<b>ORECCHIETTE w/SAUSAGE &amp; BROCCOLI RABE</b> .....	70.00	120.00
Sauteed in garlic and oil		
<b>MACARONI &amp; CHEESE</b> .....	60.00	95.00
<b>BAKED CHEESE RAVIOLI</b> .....	60.00	95.00
<b>BAKED STUFFED SHELLS</b> .....	60.00	95.00
V <b>BAKED ZITI</b> .....	60.00	95.00
<b>BAKED LASAGNA</b> .....	70.00	120.00
(contains meat)		

# • Seafood •

	Half	Full
GF <b>GRILLED SALMON</b> .....	90.00	160.00
Grilled salmon over a bed of spinach		
<b>SALMON OREGANATA</b> .....	90.00	160.00
Crust of seasoned bread crumbs, oregano, lemon and garlic		
<b>SHRIMP FRANCESE</b> .....	90.00	160.00
Fresh egg battered shrimp sautéed in lemon, butter and white wine sauce		
GF <b>SHRIMP SCAMPI</b> .....	90.00	160.00
Shrimp sautéed in garlic, olive oil, white wine, lemon and butter		
<b>SHRIMP PARMIGIANA</b> .....	90.00	160.00
Breaded veal topped with marinara sauce and mozzarella		
GF <b>GRILLED SHRIMP PRIMAVERA</b> .....	90.00	160.00
Juicy grilled shrimp with fresh vegetables		
<b>SHRIMP OREGANATA</b> .....	90.00	160.00
Crust of seasoned bread crumbs, oregano, lemon and garlic		
GF <b>ZUPPA DI COZZE</b> .....	90.00	160.00
Fresh mussels steamed and seasoned in a white wine, garlic and herb broth or in a garlic & herb plum tomato broth		
<b>CALAMARI FRITTI</b> .....	85.00	150.00
Golden fried calamari served with a side of homemade marinara sauce		
<b>CALAMARI ARRABBIATA</b> .....	90.00	160.00
Tossed in spicy marinara with hot sliced cherry peppers		
<b>BUFFALO CALAMARI</b> .....	90.00	160.00
Tossed in homemade buffalo sauce with side of blue cheese		
<b>CLAMS OREGANATA (per dozen)</b> .....	23.00	
Whole baked little neck clams		

# • Salads •

	Half	Full
GF <b>COLD ANTIPASTO</b> .....	55.00	95.00
Tossed garden salad topped with assorted Italian cold cuts, fresh cheeses and our house Italian Style Dressing		
GF V <b>GARDEN</b> .....	45.00	75.00
Mesclun mixed Greens, tomatoes, cucumbers, carrots, onions, red pepper, black olives, drizzled with our house Italian Style Dressing		
<b>CAESAR</b> .....	45.00	75.00
Romaine lettuce topped with homemade garlic croutons, aged Parmesan cheese and caesar dressing		
GF <b>GREEK</b> .....	55.00	95.00
Mixed greens, tomatoes, cucumbers, onions, peppers, Kalamata olives, and feta cheese, drizzled with our house Italian Style Dressing		
GF <b>BUFFALO CHICKEN</b> .....	65.00	115.00
Romaine & iceberg lettuce, diced plum tomatoes, shredded carrots and red onions tossed with our creamy blue cheese dressing and spicy buffalo chicken		
GF <b>GOAT CHEESE</b> .....	60.00	110.00
Arugula, goat cheese, pickled beets, pecans and our house Italian Style Dressing		
GF <b>ARUGULA</b> .....	55.00	95.00
Shaved Parmesan with EVOO and lemon		
GF <b>GORGONZOLA</b> .....	60.00	110.00
Mesclun greens, diced tomatoes, red onion, olives, pecans and Gorgonzola cheese with our house Italian Style Dressing		

ADD ONS: • Grilled or Fried Chicken - 25.00 half / 45.00 full  
DRESSINGS: • Homemade Italian • Oil & Vinegar  
• Ranch • Caesar • Blue Cheese

# • Vegetables •

	Half	Full
GF V <b>SAUTÉED SPINACH OR BROCCOLI</b> .....	45.00	75.00
in roasted garlic and EVOO		
GF V <b>SAUTÉED BROCCOLI RABE</b> .....	55.00	85.00
GF V <b>SAUTÉED SEASONAL VEGGIES</b> .....	55.00	85.00
GF <b>EGGPLANT PARMIGIANA</b> .....	60.00	110.00
<b>EGGPLANT ROLLATINI</b> .....	70.00	120.00
Breaded eggplant rolled with ricotta and topped with mozzarella and tomato sauce		

# • Veal •

	Half	Full
<b>MARSALA</b> .....	90.00	160.00
Tender veal sautéed with imported Marsala wine and mushrooms		
<b>FRANCESE</b> .....	90.00	160.00
Tender veal sautéed in lemon, butter and white wine		
<b>PICCATA</b> .....	90.00	160.00
Veal scaloppine sautéed with capers in a white wine, lemon and basil sauce		
<b>VERDE</b> .....	90.00	160.00
Veal sautéed in garlic and lemon sauce, melted fresh mozzarella, topped with broccoli		
<b>PARMIGIANA</b> .....	90.00	160.00
Breaded veal cutlet topped with marinara sauce and mozzarella		