

Homemade Focaccia Sandwiches

ALL FOCACCIA SANDWICHES - \$35
FOCACCIA SANDWICH SERVES 6 - 8 PEOPLE

BREADED CHICKEN MILANESE FOCACCIA
GRILLED EGGPLANT FOCACCIA

Eggplant Marinated in Our Own Balsamic Dressing, Grilled & Topped with Roasted Peppers, Fresh Mozzarella, Mixed Salad & Tomatoes

GRILLED CHICKEN FOCACCIA FAV

Grilled Marinated Chicken, Topped with Roasted Peppers, Fresh Mozzarella, Mixed Salad, Tomatoes & Balsamic Dressing

GRILLED PORTOBELLO MUSHROOM FOCACCIA

Small Cap Portobello Mushrooms Marinated in Our Own Balsamic Dressing, Sliced Thin & Topped with Roasted Peppers, Fresh Mozzarella, Mixed Salad & Tomatoes

ITALIAN FOCACCIA

This Sliced Prosciutto, Fresh Mozzarella, Sun Dried Tomatoes, Mixed Salad & Tomatoes

MOZZARELLA FOCACCIA

Fresh Mozzarella, Sun Dried Tomatoes, Roasted Peppers, Mixed Salad & Tomatoes with a Balsamic Dressing.

GRILLED PESTO CHICKEN FOCACCIA NEW

Grilled Marinated Pesto Chicken Topped with Fresh Mozzarella, Roasted Peppers & Mixed Salad with Balsamic Dressing

SUMMER FOCACCIA

Grilled Chicken, Pesto, Artichokes, Mixed Greens, Fresh Mozzarella & Tomatoes on Homemade Focaccia Bread

GRILLED VEGETABLE FOCACCIA FAV

Grilled Portobello, Grilled Eggplant, Grilled Zucchini, Grilled Onions Topped with Roasted Peppers & Fresh Mozzarella

Homemade Wraps

ALL WRAPS - SMALL \$35/ LARGE \$70
SMALL 8 - 12 PEOPLE LARGE 18 - 25 PEOPLE

CHEF MARCO WILL ASSIST YOU IN SELECTING PROPER PORTION SIZES

GRILLED VEGETABLE WRAP FAV

Seasonal vegetables, Roasted Peppers & Fresh Mozzarella

GENOVESE WRAP

Grilled Chicken Topped with Homemade Pesto, , Fresh Mozzarella, Romaine & Sun Dried Tomatoes

PROSCIUTTO WRAP

Prosciutto di Parma, Mozzarella, Lettuce & Tomato with Balsamic Dressing on the side

TUSCAN GRILLED CHICKEN

Grilled Chicken, Kalamata Olive Spread, Tomatoes, Romaine, Fresh Mozzarella & Sun Dried Tomatoes

GRILLED CHICKEN CAESAR

With Caesar Dressing, Parmigiana Cheese & Mozzarella

BUFFALO CHICKEN WRAP FAV

Breaded Chicken, Frank's Hot Sauce, Romaine, Tomatoes & A Side of Blue Cheese

CHICKEN CORDON BLEU NEW

Breaded Chicken, Melted Swiss, Ham, Russian Dressing, Tomatoes & Romaine

TURKEY DIJON WRAP NEW

Maple Turkey, Crisp Romaine, Tomato, Provolone & Honey Dijon

ITALIAN WRAP

Prociutto Di Parma, Salami, Ham, Romaine Hearts, Fresh Mozzarella, Roasted Peppers, Tomatoes & Italian Dressing

Footers

2 - 6 Feet Long on Straight Bread (Any One Can Be 1/2 & 1/2)

ITALIAN STYLE FAV 15.95/FT

Ham, Salami, Prosciutto, Homemade Roasted Peppers & Fresh Mozzarella with Lettuce, Tomatoes & Dressing on the Side. Homemade Balsamic or Italian

AMERICAN STYLE FAV 14.95/FT

Our own Roast Beef, Salami, Pepperoni, Turkey, Ham, Swiss Cheese, Lettuce & Tomatoes. Italian Dressing on the side

GRILLED CHICKEN & BROCCOLI RABE 17.95/FT

Grilled Chicken topped with our sautéed Broccoli Rabe with Garlic & Extra-Virgin Olive Oil

GRILLED MIXED VEGETABLES 16.95/FT

Grilled Portobello Mushrooms, Grilled Zucchini, Grilled Eggplant, Grilled Onions with Organic Mixed Greens, Fresh Mozzarella & Homemade Roasted Peppers. Balsamic Dressing on the side

GRILLED CHICKEN CLUB 16.95/FT

Grilled Chicken With Lettuce, Tomatoes, Roasted Peppers, Fresh Mozzarella, Red Onion & Our Homemade Balsamic Dressing

CHICKEN PARMIGIANA 16.95/FT

Breaded Chicken Cutlet Topped With Our Tomato Sauce & Mozzarella

FRIED EGGPLANT CLUB 16.95/FT

Breaded Eggplant, Fresh Mozzarella, Roasted Peppers, Crisp Romaine Hearts, Red Onion & Our Homemade Balsamic or Italian Dressing

VEAL CUTLET PARMIGIANA 20.00/FT

GINO'S DI PARMA 20.00/FT

Prosciutto di Parma, Fresh Mozzarella, Roasted Peppers, Crisp Romaine Hearts, Red Onion & Our Balsamic or Italian Dressing

FRIED CHICKEN CLUB FAV 16.95/FT

Breaded Chicken With Lettuce, Tomato & Mayo, Salt & Pepper or With Roasted Peppers, Fresh Mozzarella & Balsamic Dressing

Come in and speak to Chef/Owner Marco Orgino.
•All ENTREES are A LA CARTE and priced accordingly.
•ORDERS should be placed one week in advance.
•20% deposit is required on all orders.

Menu Prices Subject to Change

Special Events & Holidays

SUPERBOWL

WHY ORDER FROM A DELI -- WHEN YOU CAN HAVE CULINARY CHEFS PREPARE CATERING FOR THE SAME PRICE!

All of Our 2 - 6 Footers are Available. Don't Limit Yourself to Wedges and Buffalo Wings Our Full Italian Catering Menu is Available!!

10% off Any Catering Over \$100 (Valid Only Superbowl Sunday)

\$2.00 off Any Pizza (Valid Only Superbowl Sunday)

VALENTINE'S DAY

WE TAKE RESERVATIONS OF 2 OR MORE THIS DAY SO CALL AS EARLY AS POSSIBLE

Have Dinner for 2 Delivered and Set Up With Tablecloth and Roses.

Call Marco for Pricing & Details.

EASTER SUNDAY

CLOSED EASTER DAY BUT CATERING IS AVAILABLE THAT DAY - CALL ONE WEEK AHEAD

Ask for Marco 845-628-1911

Full Catering Menu Available **Plus Easter Specials:**

Baby Lamb Chops - Tawny Port Wine Reduction

Rosemary Leg of Lamb Au Jus

Rack of Lamb Provençal - Dijon Terranova Crusted

Rum Maple Glazed Ham

Pork Tenderloins Apples & Raisins

Roasted Garlic Mashed Potatoes

Roasted Garlic Creamed Spinach

String Beans Almondine

Anything You Can Think of We Will Make It!

HALLOWEEN PIZZA PARTIES

SPECIAL DISCOUNT PRICING FOR LARGE PIZZA ORDERS. Ask for Marco for Pricing Info

THANKSGIVING DINNER

Whole Turkeys (10 - 30 lbs.)

Rosemary/Garlic Roasted Turkey Breast Au Jus

Roasted Garlic Mashed Potatoes (with lumps)

Fresh Cranberry/Orange Sauce

Green Beans Almondine

Garlicky Green Beans

Roasted Garlic Creamed Spinach (a rich & classic creamed spinach made with roasted garlic)

Maple Glazed Sweet Potatoes

Homemade Pumpkin Pie

Full Catering Menu Also Available

CHRISTMAS EVE

We are open Christmas Eve - Last Reservations at 8:00 pm

Reservations of 2 or More - Call Early!

It is the Biggest Catering Day of the Year. We Take Over 200 Catering Orders, So Please Call ASAP So You Don't Get Turned Away. We Stop Taking Catering Orders a Few Days Before Christmas Eve Day!

From Maryland Crab Cakes to Shrimp Ceviche With Orange & Lime, Our Full Catering Menu is Available. If You Don't See it on the Menu, Chefs Gino & Marco Will Make Anything You Can Think of.

Free Catering Delivered All Over Westchester, Putnam, Dutchess Counties & Connecticut (Stamford, Greenwich, Ridgefield, Danbury, Etc.)

Christmas Moming CATERING IS AVAILABLE FOR PICK UP OR DELIVERY!!

Ask for Chef/Owner Marco

NEW YEAR'S EVE

THIS DAY WE ALSO TAKE RESERVATIONS OF 2 OR MORE

Catering is Very Busy This Day. Please Get Orders in as Early as Possible to Secure Delivery Time & Order!!

Regular Menu Plus Many Appetizers & Dinner Specials Offered

Gourmet Catering

by Gino's Trattoria



Chef Marco & His Future Chefs

Chef Marco Barbaro
Now Offering
Private or Group Cooking Classes
In Home or
At Restaurant
Call for Details

Provide Us With Your Email to Receive Chef Gino's Seasonal Monthly Newsletter With Cooking Videos.



We deliver catering to all of Westchester, Putnam & Dutchess Counties

PLUS...Danbury, Ridgefield, Stamford & Greenwich Connecticut!

NO GAS, SETUP or DELIVERY CHARGES!

Call Marco at 914.615.1859

845.628.1911 | www.ginostrattoria.com

597 Route 6, Mahopac, NY 10541

Become a Fan To See Our Cooking Videos





Appetizers



BAKED CLAMS

	Small	Large
FRESH MOZZARELLA & HOMEMADE		
ROASTED PEPPERS.....	40	80
CHICKEN SATAYS.....	40	80
<i>Blackened With Sour Orange Mojo, Peanut Sauce or Organic Pomegranate Reduction</i>		
COCONUT SHRIMP.....	70	140
<i>Raspberry Coulis</i>		
PORTOBELLO SALTIMBOCCA.....	40	80
PORTOBELLO AND RABE.....	45	90
SHRIMP COCKTAIL.....	70	140
PEI MUSSELS		
<i>San Francisco Cioppino Sauce.....</i>		
	35	70
LOLLOPOP LAMB CHOPS.....	NEW (Market Price)	
<i>Italian Shallots, Port Wine Reduction</i>		
GRILLED EGGPLANT.....	35	70
<i>With Smoked Mozzarella</i>		
VITO'S FAMOUS STUFFED ARTICHOKE.....	(Market Price)	
<i>(Seasonal)</i>		
GUACAMOLE.....	(Market Price)	
POMEGRANATE & MANGO GUACAMOLE.....	NEW (Market Price)	
<i>With Fried Plantains</i>		
POLENTA BOLOGNESE.....	30	60
HOT ITALIAN ANTIPASTO.....	50	90
INSALATA DI MARE.....	(Market Price)	
<i>Italian Fish Salad</i>		
BRIE EN CROUTE.....	NEW (Market Price)	
<i>Wrapped With Organic Puff Pastry & Filled With Raspberry Coulis</i>		

	Small	Large
FAV BAKED CLAMS.....	35	70
CLAMS CASINO.....	35	70
MINI BURGERS (SLIDERS).....	40	80
<i>Plain, With Bacon & Cheddar or Gorgonzola</i>		
ROSEMARY GRILLED SHRIMP.....	70	140
<i>With Sour Orange Mojo - Voted Best Appetizer</i>		
FRIED CALAMARI.....	45	90
FRIED ZUCCHINI.....	30	60
MUSSELS MARINARA OR FRA DIAVOLO.....	35	65
STUFFED MUSHROOMS.....	30	60
NEW SHRIMP CEVICHE.....	60	120
<i>With Orange, Lime, Red Onion & Cilantro</i>		
BRUSCHETTA.....		
<i>With Fresh Tomatoes & Fresh Mozzarella.....</i>		
	30	60
<i>Or With Ricotta, Prosciutto & Oven Roasted Tomatoes.....</i>		
	35	70
POTATO CROQUETTES.....	40	80
MOZZARELLA STICKS.....	35	70
NEW ARANCINI.....	40	80
<i>Italian Mini Rice Balls With Prosciutto & Peas, Tomato & Mozzarella or Spinach & Chicken</i>		
BUFFALO WINGS.....	40	80
<i>With Frank's Hot Sauce</i>		
NEW BLACKENED SCALLOPS.....	80	100
<i>Organic Pomegranate Reduction</i>		
MARYLAND CRAB CAKES.....	(Market Price)	
<i>Roasted Red Pepper Aioli/Pineapple Cilantro Salsa</i>		
NEW RASPBERRY & BRIE WRAPPED PHYLLO.....	50	100



ROSEMARY GRILLED SHRIMP - SOUR ORANGE MOJO

Organic Mixed Salads

3 Sizes - Family Size, Small & Large
Price According to Number of People
Ask Marco for Price & Size Recommendation

MIXED SALAD	
TOSSED SALAD	
CAESAR SALAD	
<i>With Grilled Chicken</i>	
CHAPPAQUA SALAD	
<i>Organic Mixed Greens, Grilled Portobello, Dried Cranberries & Goat Cheese</i>	
FAV CITY SALAD	
<i>Organic Spring Mixed Greens, Dried Cranberries, Diced Apples & Goat Cheese, Raspberry Vinaigrette</i>	
FAV TUSCAN SALAD	
<i>Organic Mixed Greens, Kalamata Olive Spread, Diced Fresh Mozzarella, Roasted Red Peppers, Grilled Chicken & Sun-Dried Tomatoes</i>	
ISLAND SALAD	
<i>Organic Mixed Greens with Carrots, Diced Apples, Sliced Almonds, Dried Cranberries and Diced Oranges</i>	
MEDITERRANEAN SALAD	
<i>Organic Mixed Greens Topped with Grilled Eggplant, Roasted Peppers & Creamy Goat Cheese</i>	



CITY SALAD

	Small	Large
BAKED ZITI.....	35	70
BAKED ZITI-SORRENTINO.....	35	70
FETTUCCHINI ALFREDO.....	35	70
LASAGNA.....	35	70
MANICOTTI.....	35	70
PENNE VODKA.....	35	70
RIGATONI VENEZIA.....	35	70
TORTELLINI CARBONARA.....	40	80
<i>With Sautéed Bacon & Onions in a Cream Sauce</i>		
FETTUCCHINI SEAFOOD.....	45	90
PENNE PORTOBELLO.....		
<i>With Chicken or Shrimp.....</i>		
	40	80
CAVATELLI OR ORRECHIETTE.....	40	80
<i>With Broccoli Rabe & Sausage.....</i>		
	40	80
PENNE With Shrimp & Broccoli.....	40	80
RIGATONI MELENZANE.....	35	70
LINGUINI VONGOLE.....	40	80
GNOCCHI PROSCIUTTO & PEAS.....	40	80
VEGETABLE LASAGNA.....	40	80
SPAGHETTI FRUTTI DI MARE.....	50	100
<i>Scallops, Shrimp & Calamari in a Marinara Sauce</i>		
PENNE ALFREDO.....	40	80
<i>With Grilled Chicken</i>		

FAV RISOTTO PRIMAVERA.....	50	100
RISOTTO PESCATORE.....	60	120
RISOTTO AL FUNGHI.....	50	100
FAV GRILLED VENETIAN SHELLFISH RISOTTO.....	50	100
<i>- Ask For Descriptions -</i>		
CHICKEN PARMIGIANA.....	45	90
CHICKEN SORRENTINO.....	45	90
CHICKEN CACCIATORE.....	45	90
CHICKEN FRANCESE.....	45	90
CHICKEN MARSALA.....	45	90
CHICKEN PAESANA.....	45	90
CHICKEN SCARPARELLO.....	45	90
CHICKEN CAMPAGNOLA.....	45	90
FAV CHICKEN FIORENTINA.....	45	90
FAV CHICKEN SICILIANA.....	45	90
FAV CHICKEN ESTIVO.....	45	90
CHICKEN CORDON BLEU.....	45	90
CHICKEN CARDINALE.....	45	90
CHICKEN ZANFARDINO.....	45	90
CHICKEN FINGERS.....	45	90
CHICKEN ROLLATINI.....	(\$8 per piece)	
CHICKEN WITH SMOKED MOZZARELLA & PROSCIUTTO.....	45	90

CALAMARI MARINARA.....	50	100
BROILED SOLE.....	70	140
<i>Broiled with White Wines & Spices</i>		
FAV SOLE OREGANATA.....	70	140
SOLE MARECHIARO.....	70	140
SHRIMP SCAMPI.....	70	140
<i>Sauteed in a White Wine, Butter & Lemon Sauce</i>		
SHRIMP MARINARA.....	70	140
<i>Served with Mussels in a Marinara Sauce</i>		
COCONUT SHRIMP.....	(Market Price)	
SALMON TRATTORIA.....	(Market Price)	
FAV ALMOND CRUSTED SALMON.....	(Market Price)	
<i>On a Bed of Spinach</i>		
FILET OF SALMON.....	(Market Price)	
<i>With Balsamic Reduction.....</i>		
NEW ORGANIC POMEGRANATE GLAZED BLACKENED SALMON.....	(Market Price)	

Pasta

	Small	Large
BOW TIE.....	40	80
<i>With Homemade Sweet Basil Pesto or Cilantro Lime Pesto</i>		
TY'S SPECIAL.....	40	80
<i>Penne with Broccoli Rabe, Portobello Mushrooms, Sundried Tomatoes, Wild Baby Shrimp in Garlic & Oil</i>		
ORGANIC WHOLE WHEAT PENNE POSITANO.....	40	80
<i>Sauteed Spinach, Sun Dried Tomatoes, Wild Baby Shrimp in Garlic & Oil or with a Touch of Marinara</i>		
ORGANIC BROWN RICE ZITI AVEZZANO.....	45	90
<i>Diced Salmon, Fresh Chopped Clams With a Touch of Italian Tomatoes & Fresh Garlic. Ty's Favorite! Healthy and Delicious!</i>		
GNOCCHI BOLOGNESE.....	40	80
<i>Potato Dumplings in a Meat Sauce</i>		
PORCINI MUSHROOM RAVIOLI.....	40	80
<i>With Prosciutto & Peas</i>		
ORGANIC SPINACH RAVIOLI.....	40	80
<i>With Prosciutto & Peas</i>		



RISOTTO PESCATORE

Risotto

RISOTTO AI SPINACI.....	50	100
ASPARAGUS RISOTTO.....	50	100
<i>(Seasonal)</i>		
NEW MARCO'S PAELLA MARISCO.....	60	120
<i>Recipe & Saffron From Madrid</i>		

Chicken/Pollo

NEW JAKE'S CHICKEN.....	45	90
<i>Lightly Blackened Grilled Chicken Topped with Sautéed Broccoli, Zucchini, Peas, Green Peppers & Hot Cherry Peppers in Garlic & Extra Virgin Olive Oil</i>		
CORNISH HENS.....	45	90
<i>Pomegranate Glaze</i>		
DR. G'S ORGANIC MEDITERRANEAN ROASTED CHICKEN.....	45	90



POLLO ESTIVO

Seafood

POTATO CRUSTED HALIBUT.....	(Market Price)	
<i>Lemon, Chardonnay Reduction on a Bed of Spinach</i>		
MARYLAND CRAB CAKES.....	(Market Price)	
SHRIMP OREGANATA.....	70	140
SHRIMP FRANCESE.....	70	140
SHRIMP PARMIGIANA.....	70	140
TILAPIA PUTTANESCA.....	(Market Price)	
BLACKENED TILAPIA.....	65	130
<i>With Sour Orange Mojo</i>		
TILAPIA.....	65	130
<i>Scampi, Puttanesca, or Marechiaro</i>		
BLACKENED TUNA.....	(Market Price)	
<i>• Organic Pomegranate Reduction</i>		
<i>• Kalamata Olive Spread</i>		
<i>• Marechiaro</i>		
ZUPPI DI PESCE.....	(Market Price)	
SAN FRANCISCO CIOPPINO.....	(Market Price)	
<i>Mussels, Vongole, Clams, Calamari, Wild Shrimp, Sole, Scallops w/ Sautéed Onions, Garlic, Carrots, Celery, Fennel in a Traditional San Marzano Tomato Broth</i>		

Veal, Beef, Pork, Lamb & Turkey

	Small	Large
VEAL CARDINALE.....	65	130
VEAL PARMIGIANA.....	65	130
VEAL FRANCESE.....	65	130
FAV VEAL MARSALA.....	65	130
VEAL SORRENTINO.....	65	130
VEAL & PEPPERS.....	65	130
VEAL ROMANA.....	65	130
VEAL SALTIMBOCCA.....	65	130
SAUSAGE & PEPPERS.....	35	70
FAV PORK TENDERLOIN.....	60	120
<i>With Apples & Raisins</i>		
PRIME PORK CHOPS.....	(Market Price)	
<i>• Scarparello</i>		
<i>• Campagnola</i>		
<i>• Zanfardino</i>		
<i>• Apples & Raisins</i>		
PRIME RIB.....	(Market Price)	
ROAST BEEF.....	(Market Price)	
<i>Thin Sliced With a Mushroom Marsala Glaze</i>		
BEEF STEW.....	(Market Price)	
<i>(Traditional)</i>		
MARINATED LONDON BROIL.....	(Market Price)	
<i>Sauteed Onions or Mushroom Marsala Glaze</i>		
NEW BLACK ANGUS STEAK.....	(Market Price)	
<i>Sliced Black Angus steak in Port Wine Reduction</i>		
FILET MIGNON.....	(Market Price)	
<i>• Port Wine Reduction</i>		
<i>• Bacon Wrapped Mushroom Marsala Glaze</i>		
RACK OF LAMB PROVENCE.....	(Market Price)	
<i>Brushed with Dijon & Terranova Crusted With Tawny Port Wine Reduction</i>		

WHOLE BRINED ALL NATURAL.....	(Market Price)	
THANKSGIVING TURKEY.....	(Market Price)	
<i>So Good - Not Just for Thanksgiving</i>		
ROASTED ROSEMARY GARLIC TURKEY BREAST.....	(Market Price)	
RUM MAPLE GLAZED HAM.....	(Market Price)	
BLOOD ORANGE GLAZED SPIRAL HAM.....	(Market Price)	
PRIME VEAL CHOP.....	(Market Price)	
VALDOSTANIA.....	(Market Price)	
PRIME VEAL CHOP.....	(Market Price)	
<i>With Apples & Raisins</i>		



BLACK ANGUS STEAK - PORT WINE REDUCTION

Vegetables & Sides

	Small	Large
EGGPLANT PARMIGIANA.....	35	70
EGGPLANT ROLLATINI.....	35	70
GRILLED VEGETABLES.....	35	65
BROCCOLI.....	30	60
ROASTED RED POTATOES.....	30	60
BROCCOLI RABE.....	35	70
MEATBALLS.....	30	60
RICE PILAF.....	30	60
ESCAROLE & BEANS.....	30	60
ESCAROLE W/ Garlic & Oil.....	30	60
NEW CHEF'S ESCAROLE.....	35	70
<i>W/ Garlic & Oil, Sliced Potatoes</i>		
STRING BEANS ALMONDINE.....	35	65
STRING BEANS W/ Garlic & Oil.....	35	65
ROASTED ASPARAGUS.....	(Market Price)	
MASHED POTATOES.....	35	65
TRADITIONAL STUFFING.....	30	60
ROASTED CORN ON THE COB.....	(Market Price)	
<i>(Seasonal)</i>		
ROASTED GARLIC CREAMED SPINACH.....	35	70
POTATO CROQUETTES.....	40	80



ASK ABOUT OUR COOKING CLASSES IN OCTOBER

Call Marco at 845.628.1911 for more info

ginostrattoria.com

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness. If you have a food allergy, please speak to the owner, manager, chef or your server.