

Pollo	Half Tray	Full Tray
POLLO MARTINI chicken breast lightly breaded with parmigiano and breadcrumbs in a lemon and white wine sauce	\$90	\$165
POLLO AL DIABLO chicken breast served with sautéed smoked sausage, hot cherry peppers, potatoes in garlic cognac sauce	\$90	\$165
POLLO FINO chicken topped with asparagus, shrimp and mushrooms in a white wine citrus sauce	\$90	\$165
POLLO PARMIGIANA chicken cutlet topped with mozzarella and tomato sauce	\$90	\$165
POLLO ALLA CAPRICCIOSA chicken breast lightly breaded topped with arugula and diced tomatoes	\$90	\$165

Vitello	Half Tray	Full Tray
VITELLO MARTINI veal lightly breaded with parmigiano and breadcrumbs in a lemon and white wine sauce	\$120	\$215
VITELLO MARSALA veal scallopini with mushrooms and shallots in a marsala sauce	\$120	\$215

Half tray serves 6-8 people. Full tray serves 10-12 people.

If you have a food allergy, please speak to the owner, manager, chef or your server.

Sergio's
SAW PIT

CATERING MENU

25 S. Regent Street • Port Chester, NY 10573
914.881.3220 • sergiosofportchester.com

Insalate

	Half Tray	Full Tray
INSALATA MISTA mixed greens with house dressing	\$45	\$80
INSALATA DI INDIVIA endive with walnuts, gorgonzola cheese in an olive oil and balsamic vinegar dressing	\$45	\$80
INSALATA DI CESARE traditional caesar salad	\$45	\$80
INSALATA SAW PIT boston and mixed green lettuce with pear, bleu cheese, vadalia onion in a walnut vinaigrette dressing	\$60	\$95
INSALATA BARBABIETOLE red and golden beets, vine tomatoes, red onions topped with goat cheese in a balsamic vinegar dressing	\$60	\$95

Pasta

	Half Tray	Full Tray
GNOCCHI ALLA SORRENTINA fresh tomato dumplings in a light tomato sauce with fresh ricotta	\$80	\$130
RIGATONI AL BOLOGNESE short rigatoni served in a meat sauce	\$80	\$130
RAVIOLI AI POMODORO cheese ravioli in a fresh tomato sauce	\$85	\$150
CAVATELLI CON CIMA DI RABE broccoli rabe, cannelloni beans, sausage, olive oil and garlic	\$85	\$150
LINGUINI VONGOLE linguini with manilla clams in a garlic white wine sauce	\$90	\$140
PAPPERDELLE ALLA BUSCAIOLA papperdelle with mushrooms, prosciutto di parma, green peas in a pink sauce	\$90	\$140

Half tray serves 6-8 people. Full tray serves 10-12 people.

Antipasti

	Half Tray	Full Tray
CAPRESE fresh mozzarella with roasted peppers, organic tomatoes, fresh basil	\$80	\$150
INSALATA DI FRUTTI DI MARE scungilli, octopus and shrimp with extra virgin olive oil and lemon	\$90	\$185
HOT ANTIPASTO shrimp, clams, mushrooms, and eggplant rollatini in a light marinara sauce	\$90	\$185
MOZZARELLA IN CARROZZA brick oven bread topped with mozzarella pan seared served with anchovy sauce	\$80	\$150
SHRIMP COCKTAIL	\$48 PER DOZEN	
CLAMS CASINO on a half shell with bacon, roasted peppers and capers	\$80	\$150
COZZE ALLA MARINARA mussels in red sauce	\$60	\$95
CALAMARETTI FRITTI fried calamari	\$80	\$150
Contorni		
JUMBO ASPARAGUS	\$60	\$95
STRING BEANS	\$60	\$95
BROCCOLI RABE	\$55	\$80
SPINACH	\$55	\$80
MIXED VEGETABLES	\$55	\$80
MIXED MUSHROOMS	\$55	\$80
POTATO FRITTI roasted potatoes/mashed potatoes/french fries	\$55	\$80

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