PIZZA

NEADOLITAN DOUND 1011 /a.a.

NEAPOLITAN ROUND 18" (8 SLICES) 18" Thin crust pizza with mozzarella & tomato sauce	18.25
SICILIAN SQUARE 12" x 18" (IO SLICES)	19.25
Thick crust pan pizza with mozzarella & tomato sauce GRANDMA Extra thin crust pan pizza layered with fresh mozzarella & spotted with a garlic & San Marzano crushed plum tomato sauce & finished with a whisper of E.V.O.O.	20.50
ALL'INSALATA (TOSSED SALAD) Crispy round pie topped with chopped garden salad & drizzled with our traditional Italian style dressing	24.50
CHICKEN MARSALA Fresh chicken sautéed in a mushroom & Marsala wine brown sauce, topped with mozzarella, served over a crispy round crust	28.50
BUFFALO CHICKEN (<i>Owe Signature Pizza</i>) Crispy round pie topped with Louisiana style spicy chicken pieces, blue cheese sauce & mozzarella	28.50
BAKED ZITI Crispy round pie topped with traditional style baked ziti, mozzarella & tomato sauce	24.50
SPINACH & BROCCOLI Crispy round pie topped with spinach & broccoli, fresh garlic & mozzarella cheese	24.50
BIANCA (WHITE PIE) Crispy round pie topped with fresh mozzarella, aged Romano cheese & seasoned ricotta drizzled with fresh garlic oil	24.50
MARGHERITA Traditional Neapolitan style thin crust pizza topped with crushed San Marzano plum tomato sauce, fresh mozzarella, basil & a whisper of E.V.O.O.	24.50
CHICKEN BACON RANCH Thin crust pan pizza topped with grilled chicken, bacon, & ranch dressing with a touch of mozzarella cheese	28.50
EGGPLANT DELIGHT Crispy round pie topped with fresh battered eggplant, sliced Roma tomatoes, mushroom & mozzarella	24.50
BAKERS Old world Sicilian style pan pizza with mozzarella topped with our traditional garlic & herb plum tomato sauce, Romano cheese, fresh basil & E.V.O.O.	20.50
DI CASA Homemade mozzarella, roasted peppers, tomato & basil, virgin olive oil & balsamic glaze	28.50
VODKA Extra thin crust pan pizza layered with fresh mozzarella & spotted with a creamy vodka pink sauce (no prosciutto)	24.50

TOPPINGS

·	Sausage	
•	Meatballs	

· Black Olives

• Extra Cheese

• Ricotta Cheese Pepperoni • Fresh Garlic • Ham

Mushrooms

Onions

Spinach

• Broccoli

Sliced Tomatoes

Anchovies

• Flame Roasted Peppers • Battered Eggplant

• Low-Fat Mozzarella

3.50 1/2 TOPPING 4.75 1 TOPPING **GRILLED OR FRIED CHICKEN** ADD 5.25

HOT PANINIS

(MIX AND MATCH 12 PER TRAY)

MELANZANE ROASTED RED PEPPER PANINI

Fresh baked garlic & herb basted roll stuffed with grilled marinated eggplant, roasted peppers & fresh mozzarella, drizzled with a homemade pesto aioli

BROCCOLI RABE PANINI

Fresh baked garlic & herb basted roll stuffed with sautéed broccoli rabe & fresh mozzarella, drizzled with a homemade roasted pepper aioli

RUSTICO PANINI

Fresh baked garlic & herb basted roll stuffed with Parma prosciutto, sliced vine ripe tomatoes & fresh mozzarella, drizzled with a homemade pesto aioli

AMERICANO PANINI

Fresh baked garlic & herb basted roll stuffed with baked chicken, fresh mozzarella, green leaf lettuce & sliced vine ripe tomatoes, drizzled with balsamic aioli

BUFFALO CHICKEN PANINI

Fresh baked garlic & herb basted roll stuffed with Louisiana style buffalo chicken cutlets & fresh mozzarella, drizzled with blue cheese sauce

GRILLED CHICKEN PANINI

Fresh baked garlic & herb basted roll stuffed with grilled chicken, fresh mozzarella, lettuce & tomato



SIDES

0.220	HALF TRAY SERVES 10-12	FULL TRAY SERVES 18-20
FRIED OR GRILLED CHICKEN CUTLETS	63	110
"ITALIAN STYLE" MEATBALLS & TOMATO SAUCE	60	100
"ITALIAN STYLE" SAUSAGE & TOMATO SAUCE	60	100
FRENCH FRIES	27	47
Vegetable of your choice sautéed in garlic & extra virgin olive oil		
SPINACH	49	85
BROCCOLI SPEARS	49	85
ESCAROLE, CANNELLINI & BEANS	51	89
BROCCOLI RABE (IN SEASON)	56	98
PRIMAVERA VEGETABLES	56	98
SAUTEED STRING BEANS (RED OR WHITE)	56	98

DESSERTS

HOMEMADE "MINI" CANNOLI

Half Tray 42 Full Tray 78 2 Per Person

TRADITIONAL TIRAMISU TRAY

Serves 12 - 15 people

48



After serving the Long Island Area for over 25 years, Mama Theresa's is now offering you the opportunity to enjoy the food you love and service you deserve without leaving your home or office. We are proud to introduce our new catering delivery service dedicated to accommodating all of your catering needs.

From the casual party to the elegant affair, we are going to provide you with the very best quality, food and service you have come to expect from our company. Please take a moment to view our catering menu or feel free to call anyone of our locations. Our professional team takes care of all the details and makes it easy for you to plan your next event.

Mama Theresa's offers Free Delivery for orders of \$200.00 or more. All dining essentials are included and we deliver 7 days a week.

Deliveries not available on holidays!

Corporate Accounts Welcome Please call for more information



5,000 Point Reward Redemption (Catered Event) May not be redeemed on the following holidays: EASTER SUNDAY, MOTHER'S DAY, CHRISTMAS EVE, NEW YEAR'S EVE & NEW YEAR'S DAY.





	LF TRAY	FULL TRAY	
BAKED CLAMS OREGANATE	ES 10-12	SERVES 18-20	PENNE
Whole breaded & baked Littleneck clams	-	5	Fresh sh
CALAMARI FRITTI	75	130	white w
Golden fried calamari served with a side of marinara sauce MDZZARELLA DI CASA	64	112	Broccol
Homemade fresh mozzarella layered with sliced vine ripe	04	IIE	topped
tomatoes, flame roasted peppers & basil, drizzled with E.V.O.O. & aged balsamic glaze			PENNE Creamy
ZUPPA DI COZZE (RED OR WHITE)	67	117	scallions
Fresh cultivated mussels, steamed & seasoned in your choice of a white wine garlic & herb sauce –OR–			Fresh ba
in a fresh garlic & crushed plum tomato brodino			pignoli
CALAMARI ARRABBIATA	90	157	RIGATO
Golden fried calamari tossed with flame roasted peppers in a spicy Arrabbiata plum tomato sauce			Fresh ba
GOLDEN FRIED CHICKEN FINGERS	54	95	PENNE
Served with a side of honey mustard -OR- tomato sauce	F0	07	Fresh bi
MOZZARELLA STICKS Served with a side of Italian tomato sauce	50	87	LINGUII
ZUCCHINI FRITTI	50	87	Fresh sh
Handcut, Julienne style fresh zucchini, golden fried & nestled over marinara sauce, sprinkled with grated Parmesan cheese			FUSILLI
GRILLED PORTOBELLO MUSHROOMS	68	119	Fresh bi
Portobello mushroom marinated in balsamic vinegar, olive oil & sp	oices		PENNE
COMBO PLATTER	55	96	Fresh ov infused
Zucchini fritti, mozzarella sticks & chicken fingers served with a side of tomato sauce & honey mustard (Extra charge for substituti	ions)		FUSILLI
	ocs 30	24 pcs 60	Corkscr
Sicilian style arancini stuffed with ground beef, green peas & mozz cheese served with a side of tomato sauce	zarella		crumble roasted
			SPAGHI
CUIDC			Our aut whole s
SOUPS			sautéed
CHEESE TORTELLINI IN BRODO Cheese tortellini pasta served in a light chicken brodino	16 (PER QUART)	PENNE Fresh br
PASTA E FAGIOLI	16 (PER QUART)	cubed g
A classic Italian favorite with ditalini pasta, white cannellini beans, fresh plum tomato, garlic & extra E.V.O.O.	`		GNOCCI
HOMEMADE VEGETABLE MINESTRONE	16 (PER QUART)	Souther PENNE
A hearty combination of fresh vegetables & ditalini pasta		r en goantry	Sautéed
served in a tomato vegetable broth CHICKEN NOODLE	16 (PER QUART)	and sau
Broken fettuccine pasta, shredded white meat chicken,	10 (PER QUART)	CAPELL A colorf
fresh vegetables, served in a light chicken brodino	10 (DED CHART)	sautéed
STRACCIATELLA SOUP A spinach and egg drop in a light chicken broth	10 (PER QUART)	FETTUC Classic F
LENTIL SOUP	16 (PER QUART)	SPAGHI
Lentils in a hearty homemade vegetable broth			Sautéed
Additional selections available •			LINGUI
			Old Wor
BAKED PASTA			TRADIT
HOMEMADE MEAT LASAGNA	65	113	SEAFO(Fresh sh
BAKED ZITI	60	106	garlic &
BAKED CHEESE RAVIOLI BAKED MANICOTTI	65 65	113 113	FETTUC Alfredo
BAKED MANICUTTI BAKED ZITI SICILIANA WITH FRESH BATTERED EGGPLANT	63	110	SPAGHI
SAMES ATTI SIGILIANA WITH I NESTI DATTERED COUPLANT	UJ	110	Calamar

	F TRAY	
PENNE OREGANATE	ES 10-12 84	SERVES 18-20 147
Fresh shrimp & asparagus sautéed in a classic garlic & white wine Scampi sauce finished with toasted bread crumbs		
LINGUINE LA TOSCANA Broccoli rabe, sautéed shrimp, white wine, tossed pignoli nuts, topped off with toasted bread crumbs	84	147
PENNE ALLA VODKA Creamy Vodka pink sauce with sautéed onions, scallions & diced imported Prosciutto	70	123
FUSILLI AL PESTO Fresh basil sauce, grated parmigiana cheese, pignoli nuts & Italian seasonings	70	123
RIGATONI FIORENTINA Fresh battered chicken pieces, spinach & mozzarella tossed in a creamy pink sauce	80	140
PENNE & BROCCOLI (RED OR WHITE) Fresh broccoli florets, sautéed in a light roasted garlic & E.V.O.O. sauce	70	123
LINGUINE SHRIMP MARINARA Fresh shrimp sautéed in a traditional garlic & herb plum tomato sauce (spicy Fra Diavolo also available)	89	155
FUSILLI CASALINGA Fresh broccoli rabe & grilled chicken strips, sautéed in a light roasted garlic & E.V.O.O. sauce	70	140
PENNE MELENZANE Fresh oven roasted eggplant, sautéed in a unique Marsala infused plum tomato sauce, crowned with fresh ricotta cheese	71	125
FUSILLI CAMPAGNOLA Corkscrew shaped pasta tossed with fresh broccoli rabe, crumbled sausage & cannellini beans, sautéed in a light roasted garlic & E.V.O.O.	70	123
SPAGHETTI ALL VONGOLE (RED OR WHITE) Our authentic clam sauce includes: Chopped baby clams, whole shelled Littleneck clams & a touch of crushed plum tomato, sautéed in a garlic & E.V.O.O.	78	136
PENNE GAMBERI Fresh broccoli florets sautéed with shrimp & cubed garden tomatoes	89	155
GNOCCHI ALLA ARNOLD BOLOGNESE Southern Italian style ground meat sauce with a touch of cream	70	123
PENNE SPINACI Sautéed fresh spinach with filetto di pomodoro sauce and sautéed garlic	70	123
CAPELLINI PRIMAVERA (RED OR WHITE) A colorful melange of assorted fresh garden vegetables sautéed in a light tomato basil sauce –OR– garlic & E.V.O.O.	75	130
FETTUCCINE ALFREDO Classic Parmesan creamy cheese sauce	65	113
SPAGHETTI AGLIO & OLIO Sautéed fresh garlic, E.V.O.O. & Italian seasoning Anchovies available by request	60	106
LINGUINE MARINARA Old World style garlic & herb plum tomato sauce	60	106
TRADITIONAL ITALIAN TOMATO SAUCE	49	85
SEAFOOD LINGUINE (RED OR WHITE) Fresh shrimp, mussels & baby clams sautéed in your choice of: garlic & E.V.O.O., Marinara sauce and oil brodino	89	155
FETTUCCINE ALLA MAMA THERESA'S Alfredo cream sauce combined with green peas, onions & ham	65	113
SPAGHETTI CALAMARI MARINARA Calamari fried or sautéed in a Marinara sauce served over pasta	78	136

ENTRÉES	3	HALF TRAY SERVES 10-12	FULL TRAY SERVES 18-20
MARSALA Fresh chicken -OR- veal scallopine simmered in a classic mushroom & Marsala wine brown sauce	CHICKEN VEAL	84 98	147 172
PICCATA Tender pan seared breast of chicken, veal scallopine -OR- Norwegian salmon sautéed with capers & artichoke hearts in a white wine, lemon beurre blanc sauce	CHICKEN VEAL SALMON	84 98 108	147 172 189
FRANCESE Fresh egg battered breast of chicken, veal scallopine -OR- jumbo shrimp sautéed in a classic white wine, lemon & butter sauce	CHICKEN VEAL SHRIMP	84 98 107	147 172 187
CHICKEN ALLA VODKA Tender pieces of chicken sautéed in vodka sauce of portobello mushrooms, topped off with fresh mo	& ozzarella	98	172
BAKED SHRIMP OREGANATE Fresh jumbo shrimp topped with Italian style seas crumbs, broiled in a classic garlic & white wine Sco	soned bread ampi sauce	107	187
GRILLED CHICKEN PRIMAVERA Fresh breast of grilled chicken marinated in balsar vinegar & imported seasonings, topped with a me of sautéed fresh garden vegetables		84	147
CHICKEN VALDOSTANA Fresh breast of chicken stuffed with sautéed spin. breaded, baked & served in a mushroom & Marsa			172
SHRIMP MONACHINA Battered shrimp in a marsala sauce topped with n and melted mozzarella cheese	nushrooms	110	193
GRILLED BALSAMIC CHICKEN Fresh breast of chicken marinated in balsamic vin	egar, olive o	84 oil & spices	147
CHICKEN CARDINALI Battered breast of chicken sautéed in butter & wl prosciutto,eggplant & sliced tomato with mozzar a touch of marinara sauce	nite wine wi	104	181
BROCCOLI RABE & "ITALIAN STYLE" SAUSAGE Fresh broccoli rabe & "Italian Style" sausage links in a roasted garlic & extra virgin olive oil sauce		84	147
SAUSAGE, PEPPERS & ONIONS (RED OR WHITE) Italian style sausage sautéed with roasted red per	opers & onic	72	127
CHICKEN VERDI Battered breast of chicken sautéed in butter & wl with fresh broccoli OR spinach & melted mozzare	hite wine	98	172
CHICKEN ROMANA Fresh egg battered breast of chicken layered with fresh asparagus served in a mushroom & Marsala	n mozzarella wine browi	104 1 & 1 sauce	181
EGGPLANT ROLLATINI Fresh battered eggplant rolled with seasoned ricc baked "Parmigiana Style" with tomato sauce & m	otta, nozzarella ch	75 neese	130

PARMIGIAI	NA		
MEATBALL PARMIGIANA		68	119
EGGPLANT PARMIGIANA		68	119
SAUSAGE PARMIGIANA CHICKEN CUTLET PARMIGIANA		68 73	119 129
VEAL CUTLET PARMIGIANA		73 80	140
JUMBO SHRIMP PARMIGIANA		99	174





All catering orders come with: Italian Bread or homemade Pita Bread, serving utensils.

Racks & Sterno's available upon request with refundable deposit.

Sales tax not included.

I ANNIGIANA			
MEATBALL PARMIGIANA	68	119	
EGGPLANT PARMIGIANA	68	119	
SAUSAGE PARMIGIANA	68	119	
CHICKEN CUTLET PARMIGIANA	73	129	
VEAL CUTLET PARMIGIANA	80	140	
JUMBO SHRIMP PARMIGIANA	99	174	