



## Mini Rolls etc.

HALF TRAY (6-8) FULL TRAY (12-15)

### MINI ROLLS

Chicken – Hippie – Calzone  
Vodka Chicken – Ham & Cheese  
Buffalo Chicken 3 dozen 75  
4 dozen 115 5 dozen 120

### ARANCINI (RICE BALLS)

Meat or cheese & peas 60 - 95

### MINI CAPELLINI CAKES

Angel hair pasta, sweet peas, cream,  
parmigiano, mozzarella & ricotta  
battered & fried 65 - 95

### POTATO CROQUETTES 50 - 80

## Panini & Tuscan Wraps

BE YOUR OWN CHEF! CUSTOMIZE YOUR WRAP OR PANINI

WRAPS 120 per dozen | PANINI 110 per dozen (Pick 3 from the following choices)

### THE SACRAMENTO

Crispy chicken, pepper Jack cheese,  
ham, avocado, lettuce, tomatoes,  
olive oil & balsamic dressing

### BUFFALO CHICKEN

Romaine lettuce in a creamy bleu  
cheese dressing topped with  
crumbled gorgonzola

### GRILLED CHICKEN & ARUGULA

Baby arugula, marinated roasted  
peppers & fresh mozzarella

### SPRING MIX

Baby greens, grilled marinated chicken,  
fresh mozzarella, grilled portobello  
mushrooms & roasted peppers drizzled  
with a white balsamic dressing

### THE AVOCADO

Guacamole, feta, red onions  
& chopped tomatoes  
with grilled chicken

### GRILLED CHICKEN CAESAR

### CREATE YOUR OWN PANINI OR WRAP:

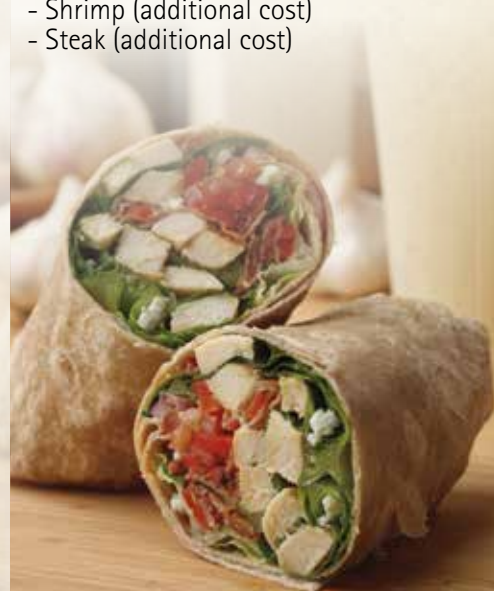
- Broccoli di Rabe
- Sausage
- Grilled Chicken
- Cold Cuts (American or Italian)
- Avocado
- Grilled Vegetables
- Shrimp (additional cost)
- Steak (additional cost)

## Herros

3-4-5 OR 6 FOOT HEROS  
25 - 30 per foot

### DESIGN YOUR OWN

Hot – Cold – Vegetarian  
All heroes come with complimentary  
tray of Gino's fresh tossed salad  
or fresh tossed Caesar salad  
(all heros served on a party platter)



## Vegetables

HALF TRAY (6-8) FULL TRAY (12-15)

### STRING BEANS & CARROTS 55 - 80

### SAUTÉED ESCAROLE & WHITE BEANS

In garlic & oil 65 - 90

### SAUTÉED BROCCOLI

In garlic & oil 65 - 90

### SAUTÉED BROCCOLI RABE

In garlic & oil 85 - 125

### SAUTÉED EGGPLANT

With crushed plum tomatoes,  
garlic & oil 65 - 90

### EGGPLANT PARMIGIANA 75 - 120

### EGGPLANT ROLLATINI

Eggplant rolled with seasoned ricotta  
& baked in marinara sauce 80 - 130

### GRILLED VEGETABLES

Seasonal vegetables, grilled to perfection,  
drizzled with aged balsamic vinegar 65 - 100

### VEGGIE CRUDITE 70 - 95

### CREAMY MASHED POTATOES 55 - 75

## Desserts

### HOMEMADE ITALIAN CHEESECAKE

HALF TRAY (12) 70 FULL TRAY (24) 120

### HOMEMADE TIRAMISU

HALF TRAY (12) 70 FULL TRAY (24) 120

### ZEPPOLE 1 dozen 15

### CANNOLIS 1 dozen 55

### ASSORTED BUTTER

COOKIE TRAY 1 dozen 30

### HOUSEMADE BROWNIES 95 - 170

### FRESH FRUIT PLATTER 70 - 120

### BIRTHDAY & SPECIAL OCCASION CAKES

CAN BE MADE TO ORDER

- Priced Accordingly

GREAT CATERING FROM *Gino's* STARTS WITH HAND SELECTING THE FINEST  
QUALITY INGREDIENTS. FROM THE SEASONS BEST FRUITS & VEGETABLES, TO  
THE ESSENTIAL INGREDIENTS INCLUDED IN OUR SIGNATURE DISHES. IT CONTINUES  
WITH THE DEDICATION & EXPERIENCE OF OUR STAFF. WE KNOW IT'S NOT JUST OUR  
COMMITMENT TO DELICIOUS FOOD & RELIABLE SERVICE, OUR STAFF UNDERSTANDS  
THE NEEDS OF OUR CUSTOMERS. WE WORK TO STAY WITHIN YOUR BUDGET  
& ACCOMMODATE YOUR TIMING, ALL WHILE MAKING SURE  
YOUR SPECIAL EVENT IS MEMORABLE & FLAWLESSLY EXECUTED.

AT *Gino's* WE ARE COMMITTED TO EXCELLENCE, WHEN YOU CHOOSE *Gino's*  
CATERING, YOUR FAMILY & FRIENDS WILL APPRECIATE YOUR CHOICE.

If you have a particular food allergy please let us know when ordering.  
Consuming raw or undercooked foods may increase your risk of foodborne illness.  
Prices & menu items subject to change without notice. Tax not included.

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Catering  For all Occasions

# Gino's

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&

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## Appetizers

HALF TRAY (6-8) FULL TRAY (12-15)

### CLASSIC ITALIAN ANTIPASTO

Imported prosciutto, imported hard salami, roasted peppers, mixed cheeses, olives, marinated mushrooms, fresh mozzarella, fresh tomatoes & sun-dried tomatoes drizzled with extra virgin olive oil 110 - 160

### CLAMS OREGANATA 70 - 125

### LAND & SEA COMBO

Combination of fried calamari, fried shrimp & fried artichoke hearts 80 - 130

### STUFFED MUSHROOMS

Can be made vegetarian or traditional with sausage, garlic & herbs 60 - 95

### MUSSELS MARÉ CHIARÉ

P.E.I. mussels sautéed with fresh garlic, herbs & tomatoes 60 - 95

### LITTLENECK CLAMS

Sautéed with butter, herbs & fresh garlic 75 - 125

### BUFFALO WINGS

Served with bleu cheese or bbq sauce 75 - 125

### CALAMARI FRITTI

Golden fried calamari 70 - 120

### BRUSCHETTA

Lightly toasted garlic bread seasoned with herbs & extra virgin olive oil, smothered with diced plum tomatoes 45 - 65

### CALAMARI ARRABIATA

Golden fried calamari with cherry peppers in our spicy marinara sauce 75 - 120

### FOUR CHEESE RAVIOLI

Pan fried & served with ranch or marinara sauce 60 - 85

### CHICKEN FINGERS

Golden fried, served with honey mustard 60 - 90

### BUFFALO CHICKEN TENDERS

Boneless, fried chicken tenders with your choice of buffalo or bbq sauce 65 - 95

### CRISPY COMBO

Combination of mozzarella sticks, zucchini sticks & chicken fingers served with marinara sauce 70 - 95

## Salad Bowls

HALF BOWL (6-8) FULL BOWL (12-15)

SERVED WITH BREAD & DRESSING ON THE SIDE

### GINO'S FRESH TOSSED SALAD

Iceberg lettuce, plum tomatoes, carrots, black & green olives, pimento & cucumbers 40 - 70  
With shredded mozzarella add 15 - 20

### CAESAR SALAD

Romaine tossed with our own Caesar dressing 45 - 70

### TRI-COLOR SALAD

Radicchio, arugula & endive drizzled with balsamic vinaigrette 60 - 85

### INSALATA MISTA

Mesclun greens, cranberries, grape tomatoes, toasted walnuts, Gorgonzola & white balsamic vinaigrette 60 - 85

### ANTIPASTO SALAD

Gino's fresh tossed salad with salami, ham, pepperoni, provolone & shredded mozzarella 60 - 80

### TRADITIONAL SEAFOOD SALAD

Tender calamari, shrimp, mussels, portugese octopus, little neck clams & lemon vinaigrette 145 - 200

#### {ADDITIONAL SALAD TOPPINGS}

GRILLED OR FRIED CHICKEN 20 - 30

BUFFALO OR BLACKENED CHICKEN 25 - 40

SLICED AVOCADO 8 - 12

GRILLED STEAK 45 - 75

GRILLED ITALIAN SAUSAGE 15 - 25

GRILLED OR BLACKENED SALMON 30 - 50

GRILLED OR BLACKENED JUMBO SHRIMP 35 - 55

SHAVED PARMIGIANO, FETA, GOAT OR GORGONZOLA 15 - 25

## Pasta

HALF TRAY (6-8) FULL TRAY (12-15)

PASTA CHOICES: SPAGHETTI, LINGUINI, RIGATONI, FARFALLE, ZITI & PENNE  
WE OFFER WHOLE GRAIN & GLUTEN FREE PASTA

### CLASSIC

Italian tomato & basil sauce 55 - 85

### MARINARA

Fresh Italian tomatoes sautéed with fresh garlic & herbs 60 - 90

### VODKA

Pomodoro sauce with a touch of cream & a splash of vodka 75 - 110

### TOSCANA

Sautéed broccoli, fresh mushrooms & sun-dried tomatoes in garlic & olive oil 75 - 105

Add rosemary chicken 90 - 125

### PRIMAVERA

Seasonal vegetables sautéed in garlic & olive oil or tomato sauce 65 - 95

### BOLOGNESE

Fresh ground beef in a hearty tomato sauce 80 - 120

### PASTA WITH BROCCOLI OR SPINACH

Sautéed in garlic & olive oil 65 - 95

### ORTOLANA

Eggplant, sautéed in marinara sauce, spotted with creamy ricotta 65 - 95

### CLAM SAUCE (RED OR WHITE)

Little neck clams sautéed with white wine, garlic & olive oil or in tomato sauce 80 - 120

### Create your own Pasta Tray



## Pasta Al Forno

HALF TRAY (6-8) FULL TRAY (12-15)

ADD BOLOGNESE SAUCE TO ANY PASTA 10

BAKED ZITI 65 - 95

BAKED CHEESE RAVIOLI 65 - 95

BAKED MANICOTTI 65 - 95

MEAT LASAGNA 75 - 120

### PASTA AL SALMONE

Salmon, peas, plum tomatoes & a dash of cream 80 - 125

### TERRA O'MARE

Fresh shrimp, broccoli florets, diced tomatoes in garlic & olive oil 75 - 120

### TORTELLINI ALFREDO

Cheese tortellini in a fresh cream & Parmigiano sauce 75 - 110

### GNOCCHI POMODORO ALLA CAPRESE

Potato gnocchi in a classic Italian tomato sauce with fresh mozzarella & basil 75 - 110

### NAPOLETANA

Tender escarole, portobello, cherry peppers & grilled chicken sautéed in garlic & olive oil 80 - 120

### LINGUINI & JUMBO SHRIMP

Marinara, fra diavolo or white wine sauce 90 - 155

### GRILLED CHICKEN GENOVESE

Your choice of pasta with basil pesto & sun-dried tomatoes 75 - 115

### FARFALLE ALLA GINO'S

Spinach, crumbled sausage, pan seared chicken & fresh mozzarella in a creamy pink sauce 80 - 120

### ITALIAN SUNDAY DINNER

Short ribs, meatballs & sausage slow cooked in tomato sauce 90 - 150

### FIorentina

Broccoli rabe, sautéed chicken & toasted walnuts, topped with seasoned bread crumbs 85 - 125

### PASTA PORTOFINO

Ground sausage, escarole & white beans sautéed in garlic & olive oil with a white wine brodino sauce 75 - 115

### TROFIE (PASTA) TIZIANA

With crumbled sausage, sun-dried tomatoes, sweet peas, caramelized onions & mushrooms, tossed in garlic & extra virgin olive oil 75 - 115

## Platters

HALF TRAY (6-8) FULL TRAY (12-15)

### ROASTED OR FRIED CHICKEN

Rosemary garlic chicken oven roasted or fried 65 - 110

### CHICKEN CUTLET PARMIGIANA 75 - 120

### CHICKEN MARTINO

Tender chicken breast topped with fresh broccoli & fresh homemade mozzarella in a brown sherry sauce 80 - 130

### CHICKEN CAPRICCIOSA

Tender, golden fried chicken, with diced tomatoes, red onions & arugula 80 - 125

### CHICKEN SORRENTINO

Tender chicken, prosciutto & eggplant topped with melted provolone in a sorrentino sauce 80 - 130

### GIAMBOTTA SOUTHERN CLASSIC

Boneless chicken & pan-seared Italian sausage finished in the oven with onions, peppers, potatoes & herbs 80 - 130

### CHICKEN VESUVIO

Grilled chicken topped with sautéed seasonal vegetables 75 - 120

### CHICKEN FRANCESE

Battered chicken breast braised in lemon, butter & white wine 75 - 125

### CHICKEN PORTOBELLO

Tender chicken breast topped with portobello mushroom caps & fresh homemade mozzarella in a brown sherry sauce 80 - 135

### THE AMALFI

Grilled chicken, broccoli rabe & sliced cherry peppers 80 - 135

### CHICKEN MARSALA

Tender chicken breast & fresh mushrooms sautéed in classic Marsala sauce 75 - 125

### New! SKIRT STEAK AL FUNGHI

Tender marinated sliced skirt steak cooked in it's own savory renderings & served with an assortment of mixed mushrooms 115 - 225

### CHICKEN PICCATA

Tender chicken breast with capers in lemon, butter & white wine 75 - 120

### VEAL PARMIGIANA 90 - 140

### VEAL ROLLATINI

Tender veal rolled with asparagus, roasted peppers & fontina cheese 95 - 150

### VEAL FRANCESE

Tender battered veal braised in lemon, butter & white wine 90 - 140

### VEAL MARSALA

Tender veal & fresh mushrooms sautéed in a classic Marsala sauce 90 - 140

### VEAL CAPRICCIOSA

Tender breaded veal, golden fried with diced tomatoes, red onions & arugula 90 - 155

### VEAL SALTIMBOCCA

Tender veal topped with imported prosciutto, spinach & fresh homemade mozzarella in a brown sherry sauce 95 - 160

### STEAK PIZZAIOLA

Tender veal, green beans & fresh mushrooms in a pizzaiola sauce 110 - 180

### THE CLASSIC ITALIAN

Sausage, peppers & onions with garlic & olive oil or tomato sauce 75 - 120

### ROASTED SAUSAGE OR SAUTÉED CHICKEN & ESCAROLE

Sautéed escarole with cannellini beans 75 - 125

### SAUSAGE & BROCCOLI RABE

IN GARLIC & OLIVE OIL 80 - 135

### SAUSAGE, POTATO & CHERRY PEPPERS

75 - 120

### NONNA ROSA'S MEATBALLS

In tomato sauce 70 - 120

## Seafood

HALF TRAY (6-8) FULL TRAY (12-15)

### SHRIMP SCAMPI

Jumbo shrimp sautéed in lemon, garlic, herbs, butter & white wine 95 - 160

### SHRIMP FRANCESE

Battered jumbo shrimp sautéed in lemon, butter & white wine sauce 95 - 165

### FRUTTA DI MARE

Mixed fresh seafood (clams, mussels, shrimps, calamari, scungilli & salmon) in marinara sauce 100 - 170

### JUMBO SHRIMP PARMIGIANA 90 - 155

### SALMON CALABRESE

Fresh salmon filet braised in white wine, garlic & herbs with diced red onions & diced tomatoes 95 - 170

### SALMON OREGANATA

Seasoned & topped with Italian flavored bread crumbs & baked 95 - 170

### FILET OF SOLE

Francese or Piccata 110 - 200

SHRIMP OREGANATA Jumbo shrimp seasoned with garlic & herbs, topped with seasoned bread crumbs & baked 95 - 165