J&V Pizzeria Parties

J&V's FOR 20

- **♦ Large Tray of House Salad**
- LARGE TRAY OF PASTA choice of vodka sauce, filetto, primavera, broccoli, white clam sauce, sausages, puttanesca, baked ziti
- 1 LARGE TRAY OF CHICKEN choice of francese, marsala, parmigiana, scarpariello and on or off bone
- ◆ TRAY OF SAUSAGE AND PEPPERS, EGGPLANT PARMIGIANA OR SAUTÉED VEGETABLES (spinach, broccoli, or escarole)
- ♦ 2 GRANDMA PIZZAS
- ♦ 4 Loaves of Italian Bread
- ♦ 5 Dozen Garlic Knots \$340.00 +tax

J&V's SEAFOOD FEST FOR 20

- ♦ SHRIMP COCKTAIL (3 PER PERSON)
- **♦ Large Tray of Pasta Pescatore**
- Large Tray of Mussels Marinara or White Sauce
- **♦ Large Tray of Fried Calamari**
- ♦ Large Tray of Baked Clams \$325.00 +tax

I&V's Pizza Party for 20

- **♦ THICK CRUST PIZZA**
- ♦ GRANDMA PIZZA PIE
- ♦ GRANDPA PIZZA PIE
- ♦ PEPPERONI PIZZA PIE
- **♦ SUPREME PIZZA PIE**
- ♦ CHOICE OF SODAS \$85.00 +tax



Sausage, Pepper, and Onion



Meatball

Ask about our Soup of the Day - \$6.00



Chicken Parmigiano



A Full Italian-Style Catering Menu... And Pizza Too!

J&V Pizzeria's famous authentic Brooklyn Pizza

Drooklyll Pizza	SLICE	WHOLE PIL
Neapolitan pizza round	2.50	16.00
Grandma pizza	2.50	16.00
Grandpa pizza	2.50	16.00
Sicilian pizza	2.75	18.00
Chicken Parmesan pizza	3.50	22.00
White cheese pizza	3.50	22.00
Meat lover's pizza	3.50	22.00
Salad pizza	3.50	22.00
Fresh mozzarella & tomato pizza	3.50	22.00
Fresh mozzarella & eggplant pizza	3.50	22.00
Toppings — additional	.50	4.00
Anchovies & Penneroni &	Muchro	ome

- ♦ Anchovies ♦ Pepperoni ♦ Mushrooms
- ♦ Sausage ♦ Black olives

Chassa Calzonas

Cheese Calzones	2.30
ROLLS	
Chicken roll	5.50
Spinach roll	5.50



Catering Menu

J&V Pizzeria, from Bensonhurst since 1950, is now finally in New York. Authentic Brooklyn pizza made with the finest quality ingredients. You tried the rest, now try the best!



J&V Pizzeria

805 Third Avenue Atrium, New York NY 10022 Store and Delivery Hours: Monday – Friday 11am – 7pm

212-888-7755 jypizzerianyc.com

Appetizers	1/2 Tray	FULL TRAY	
COLD ANTIPASTO 45.00 90.00 Iceberg and romaine lettuce topped with mozzarella, tomato, salami provolone cheese, roasted red peppers, olives, baby asparagus, sundried tomato			
GARLIC KNOTS	15.00	25.00	
MEATBALLS	35.00	70.00	
BAKED CLAMS	45.00	85.00	
Potato Croquets	20.00	40.00	
Stuffed Mushrooms	30.00	50.00	
SHRIMP COCKTAIL	45.00	85.00	
SEAFOOD SALAD Shrimp, calamari, octopus, celery, lem	55.00 ion and olive	120.00	
HOUSE SALAD Mixed greens with house dressing	20.00	35.00	
CAESAR SALAD Traditional caesar salad of romaine let shaved parmesan	25.00 ttuce, crouto	40.00 ons and	
CHICKEN CAESAR SALAD With chicken	35.00	70.00	
CHEF SALAD	30.00	60.00	
MESCULIN SALAD 35.00 65.00 Mesculin greens topped with marinated artichoke hearts, roasted red peppers, grilled portabella mushrooms, feta cheese and croutons			
CHICKEN	1/2 TRAY	FULL TRAY	
CHICKEN FRANCESE Breast of chicken in a white wine, lem	45.00 non and butt	90.00 er sauce	
CHICKEN SORRENTINO Chicken breasts lightly floured and sa onions and Marsala sauce	55.00 uteed with r	95.00 nushrooms,	
CHICKEN MARSALA Breast of chicken sautéed in marsala v	50.00 vine with mu	95.00 ushrooms	
CHICKEN PARMIGIANA Breaded chicken breasts baked with p marinara sauce	50.00 rovolone ch	95.00 eese and	
CHICKEN SCARPARIELLO Pieces of chicken sauteed with garlic, flavored with vinegar	50.00 olive oil and	95.00 herbs,	
CHICKEN FRANCESE Parmesan-crusted chicken breasts sau	45.00 teed with lea	90.00 non butter	

PIZZERIA Catering Menu

V Cutch	18 11	lena
CHICKEN CACCIATORE	50.00	95.00
Bonless chicken breast sauteed with m		fresh green
and red peppers and onions in a marin		100.00
CHICKEN FIORENTINA	55.00	100.00
CHICKEN ROLLATINE	70.00	135.00
SAUSAGE & BROCCOLI RABE	60.00	125.00
CHICKEN PICCATA	45.00	90.00
SCALOPPINE	1/2 Tray	FULL TRAY
VEAL PIZZAIOLA Sauteed in a fresh Marinara sauce	60.00	110.00
VEAL PARMIGIANA	70.00	
Breaded veal cutlets baked with provol marinara sauce	one cheese	and
VEAL SORRENTINO	70.00	145.00
VEAL FRANCESE	65.00	-
Parmesan-crusted veal cutlets sauteed v		_
VEAL PICCATA Veal cutlets sauteed with capers and ler	65.00 non butter	130.00
VEAL WITH PEPPERS	50.00	95.00
VEAL MARSALA AND MUSHROOM Veal cutlets lightly floured and sauteed onions and marsala sauce	,	135.00 rooms,
VEAL ROLLATINE	65.00	125.00
SALTIMBOCA ALLA ROMANO	65.00	125.00
FROM THE SEA	1/2 Tray	FULL TRAY
SHRIMP PARMIGIANA	65.00	140.00
Shrimp Marinara or Fra Diavo Sauteed shrimp and marinara sauce over	-	140.00
SHRIMP OREGANATA Baked shrimp covered in seasoned itali	65.00 an bread cr	140.00 rumbs
SHRIMP FRANCESE Shrimp sauteed with white wine butter	65.00 r and lemor	140.00
CALAMARI MARINA Tender calamari sauteed in marinara sa	35.00 ace over lin	75.00 aguine
FRIED CALAMARI	35.00	75.00
MUSSELS MARINARA Steamed mussels over linguine and ma	65.00 rinara sauce	135.00

CLAMS POSILLIPO	55.00	125.00
FILET OF SOLE FRANCESE	65.00	140.00
BROILED FILET OF SOLE	65.00	140.00
SHRIMP SCAMPI	65.00	140.00
SEAFOOD PLATTER	100.00	225.00
Clams, shrimp, mussels, lobster & calamari		
Additional lobster extra charge due to market price		

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VEGETABLES Sautéed in olive oil and fresh garlic	1/2 TRAY	FULL TRAY
Sautéed Broccoli	30.00	65.00
Sautéed Spinach	30.00	65.00
Sautéed Broccoli Rabe	40.00	90.00
FRIED ZUCCHINI	30.00	65.00
Sautéed Escarole	30.00	65.00
AL FORNO (BAKED)	1/2 TRAY	FULL TRAY
Ravioli (Cheese, Baked)	35.00	75.00
RAVIOLI (MEAT, BAKED)	40.00	75.00
Manicotti	35.00	65.00
GNOCCHI ALLA NAPOLETANA Light marinara sauce and melted moz	35.00 zarella	80.00
BAKED ZITI	35.00	
Prepared in tomato with fresh riccota	topped with	n mozzerella
BAKED ZITI ALA SICILIANA	35.00	80.00
Ziti baked to perfection with chopped	d eggplant ir	n tomato

TUFFED SHELLS	35.00	70.00
ASAGNA	35.00	75.00
Pasta sheets layered with ricotta cheese	crumbled m	eathalls

Pasta sheets layered with ricotta cheese, crumbled meatballs, Italian sausage, and marinara. Topped with provolone cheese and marinara

sauce with fresh riccota, topped with mozzerella

EGGPLANT ROLLATINE	40.00	80.00
Rolled eggplant stuffed with ricotta		

EGGPLANT PARMIGIANA 40.00 85.00 Sliced eggplant, breaded and fried, layered with provolone cheese and marinara sauce

AL FERRI (GRILLED)	1/2 Tray	FULL TRAY
GRILLED SAUSAGE	60.00	20.00
Over broccoli rabe, sautéed in a light garlic and oil		

HOMEMADE SAUSAGE AND PEPPERS 40.00 75.00

PIZZA ALSO AVAILABLE — SEE OTHER SIDE