



Mini Rolls etc.

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

MINI ROLLS

Chicken – Hippie – Calzone
Vodka Chicken – Ham & Cheese
Buffalo Chicken 3 dozen 65
4 dozen 90 5 dozen 105

ARANCINI (RICE BALLS)

Meat or cheese & peas 50 - 85

MINI CAPELLINI CAKES

Angel hair pasta, sweet peas, cream,
parmigiano, mozzarella & ricotta
battered & fried 60 - 95

POTATO CROQUETTES 40 - 70

Panini & Tuscan Wraps

BE YOUR OWN CHEF! CUSTOMIZE YOUR WRAP OR PANINI

WRAPS 100 per dozen | **PANINI** 90 per dozen (Choice of 3 flavors)

THE SACRAMENTO

Oven-roasted turkey breast, 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 or steak

GRILLED CHICKEN CAESAR

CREATE YOUR OWN PANINI OR WRAP:

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



Vegetables

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

STRING BEANS & CARROTS 45 - 70

SAUTÉED ESCAROLE & WHITE BEANS

In garlic & oil 55 - 75

SAUTÉED BROCCOLI

In garlic & oil 55 - 75

SAUTÉED BROCCOLI RABE

In garlic & oil 70 - 110

SAUTÉED EGGPLANT

With crushed plum tomatoes,
garlic & oil 50 - 70

EGGPLANT PARMIGIANA 60 - 100

EGGPLANT ROLLATINI

Eggplant rolled with seasoned ricotta
& baked in marinara sauce 60 - 105

GRILLED VEGETABLES

Seasonal vegetables, grilled to perfection,
drizzled with aged balsamic vinegar 50 - 85

VEGGIE CRUDITE 60 - 80

CREAMY MASHED POTATOES 40 - 60

Desserts

HOMEMADE ITALIAN CHEESECAKE

HALF TRAY (12) 55 FULL TRAY (24) 100

HOMEMADE TIRAMISU

HALF TRAY (12) 55 FULL TRAY (24) 100

ZEPPOLE 1 dozen 12

CANNOLIS 1 dozen 45

ASSORTED BUTTER

COOKIE TRAY 1 dozen 20

HOUSEMADE BROWNIES 85 - 150

FRESH FRUIT PLATTER 55 - 100

BIRTHDAY & SPECIAL OCCASION CAKES

CAN BE MADE TO ORDER

- Priced Accordingly

ANY ORDER OF 150.00
OR MORE PAY CASH &
SAVE 10%

**HAVING A
PIZZA PARTY?
ORDER 10 PIES
GET 1 FREE**



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

PIZZERIA

&

RESTAURANT
OF

Port Washington

SERVING THE NORTH SHORE FOR OVER 40 YEARS

Custom Catering
is our specialty, we will do our best
to accommodate your favorites,
just ask!



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GINOSNEWYORKPIZZA.COM

OPEN 7 DAYS A WEEK!

CORPORATE ACCOUNTS WELCOME ~ PLEASE CALL TO INQUIRE

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 100 - 140

CLAMS OREGANATA 60 - 110

LAND & SEA COMBO

Combination of fried calamari, fried shrimp & fried artichoke hearts 65 - 115

STUFFED MUSHROOMS

Can be made vegetarian or traditional with sausage, garlic & herbs 50 - 80

MUSSELS MARÉ CHIARÉ

P.E.I. mussels sautéed with fresh garlic, herbs & tomatoes 50 - 85

LITTLENECK CLAMS

Sautéed with butter, herbs & fresh garlic 60 - 100

BUFFALO WINGS

Served with bleu cheese or bbq sauce 65 - 115

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 35 - 60

Add shredded mozzarella Add 15 - 20

CAESAR SALAD

Romaine tossed with our own Caesar dressing 40 - 65

TRI-COLOR SALAD

Radicchio, arugula & endive drizzled with balsamic vinaigrette 50 - 75

INSALATA MISTA

Mesclun greens, cranberries, grape tomatoes, toasted walnuts, Gorgonzola & white balsamic vinaigrette 50 - 70

ANTIPASTO SALAD

Gino's fresh tossed salad with salami, ham, pepperoni, provolone & shredded mozzarella 55 - 70

TRADITIONAL SEAFOOD SALAD

Tender calamari, shrimp, mussels, portugese octopus, little neck clams & lemon vinaigrette 120 - 185

{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

CALAMARI FRITTI

Golden fried calamari 60 - 100

BRUSCHETTA

Lightly toasted garlic bread seasoned with herbs & extra virgin olive oil, smothered with diced plum tomatoes 35 - 55

CALAMARI ARRABIATA

Golden fried calamari with cherry peppers in our spicy marinara sauce 60 - 100

FOUR CHEESE RAVIOLI

Pan fried & served with ranch or marinara sauce 50 - 70

CHICKEN FINGERS

Golden fried, served with honey mustard 50 - 75

BUFFALO CHICKEN TENDERS

Boneless, fried chicken tenders with your choice of buffalo or bbq sauce 55 - 85

CRISPY COMBO

Combination of mozzarella sticks, zucchini sticks & chicken fingers served with marinara sauce 55 - 85

WEST COAST SALAD

Romaine, endive, red cabbage, tomatoes, cucumbers, green apples, cranberries & candied walnuts 50 - 75

CAPRESE SALAD

Fresh mozzarella, tomatoes, roasted peppers & fresh basil drizzled with extra virgin olive oil & balsamic vinegar 80 - 110

PRINCESS SALAD

California romaine, grape tomatoes, carrots, slivered almonds, red cabbage, dried cranberries, avocado & feta cheese topped with grilled chicken & balsamic vinaigrette 70 - 100

LEMON LIME CHICKEN SALAD

Romaine, red onions, red cabbage, tomatoes, dried cranberries, roasted walnuts, Gorgonzola & lemon lime dressing 70 - 100

CREATE YOUR OWN SALAD

Or choose any from our In-House menu

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 45 - 75

MARINARA

Fresh Italian tomatoes sautéed with fresh garlic & herbs 50 - 80

VODKA

Pomodoro sauce with a touch of cream & a splash of vodka 60 - 90

TOSCANA

Sautéed broccoli, fresh mushrooms & sun-dried tomatoes in garlic & olive oil 65 - 95

Add rosemary chicken 75 - 105

PRIMAVERA

Seasonal vegetables sautéed in garlic & olive oil or tomato sauce 60 - 90

BOLOGNESE

Fresh ground beef in a hearty tomato sauce 60 - 90

PASTA WITH BROCCOLI OR SPINACH

Sautéed in garlic & olive oil 55 - 85

ORTOLANA

Eggplant, sautéed in marinara sauce, spotted with creamy ricotta 50 - 80

CLAM SAUCE (RED OR WHITE)

Little neck clams sautéed with white wine, garlic & olive oil or in tomato sauce 70 - 110

Create your own Pasta Tray



Pasta Al Forno

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

Add bolognese sauce to any pasta 10 extra

BAKED ZITI 55 - 85

BAKED CHEESE RAVIOLI 55 - 85

BAKED MANICOTTI 55 - 85

MEAT LASAGNA 60 - 110

PASTA AL SALMONE

Salmon, peas, plum tomatoes & a dash of cream 65 - 105

TERRA O'MARE

Fresh shrimp, broccoli florets, diced tomatoes in garlic & olive oil 60 - 100

TORTELLINI ALFREDO

Cheese tortellini in a fresh cream & Parmigiano sauce 65 - 95

GNOCCHI POMODORO ALLA CAPRESE

Potato gnocchi in a classic Italian tomato sauce with fresh mozzarella & basil 60 - 95

NAPOLETANA

Tender escarole, portobello, cherry peppers & grilled chicken sautéed in garlic & olive oil 60 - 95

LINGUINI & JUMBO SHRIMP

Marinara, fra diavolo or white wine sauce 85 - 140

GRILLED CHICKEN GENOVESE

Your choice of pasta with basil pesto & sun-dried tomatoes 60 - 95

FARFALLE ALLA GINO'S

Spinach, crumbled sausage, pan seared chicken & fresh mozzarella in a creamy pink sauce 65 - 100

ITALIAN SUNDAY DINNER

Short ribs, meatballs & sausage slow cooked in tomato sauce 75 - 110

FIorentina

Broccoli rabe, sautéed chicken & toasted walnuts, topped with seasoned bread crumbs 75 - 110

PASTA PORTOFINO

Ground sausage, escarole & white beans sautéed in garlic & olive oil with a white wine brodino sauce 60 - 100

TROFIE (PASTA) TIZIANA

With crumbled sausage, sun-dried tomatoes, sweet peas, caramelized onions & mushrooms, tossed in garlic & extra virgin olive oil 60 - 90

Platters

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

ROASTED OR FRIED CHICKEN

Rosemary garlic chicken oven roasted or fried 55 - 90

CHICKEN CUTLET PARMIGIANA 65 - 110

CHICKEN MARTINO

Tender chicken breast topped with fresh broccoli & fresh homemade mozzarella in a brown sherry sauce 70 - 110

CHICKEN CAPRICCIOSA

Tender, golden fried chicken, with diced tomatoes, red onions & arugula 70 - 110

CHICKEN SORRENTINO

Tender chicken, prosciutto & eggplant topped with melted provolone in a sorrentino sauce 70 - 115

GIAMBOTTA SOUTHERN CLASSIC

Boneless chicken & pan-seared Italian sausage finished in the oven with onions, peppers, potatoes & herbs 70 - 120

CHICKEN VESUVIO

Grilled chicken topped with sautéed seasonal vegetables 60 - 100

CHICKEN FRANCESE

Battered chicken breast braised in lemon, butter & white wine 65 - 110

CHICKEN PORTOBELLO

Tender chicken breast topped with portobello mushroom caps & fresh homemade mozzarella in a brown sherry sauce 70 - 115

THE AMALFI

Grilled chicken, broccoli rabe & sliced cherry peppers 70 - 115

CHICKEN MARSALA

Tender chicken breast & fresh mushrooms sautéed in classic Marsala sauce 65 - 110

New! SKIRT STEAK AL FUNGHI

Tender marinated sliced skirt steak cooked in it's own savory renderings & served with an assortment of mixed mushrooms 70 - 120

CHICKEN PICCATO

Tender chicken breast with capers in lemon, butter & white wine 65 - 110

VEAL PARMIGIANA 75 - 130

VEAL ROLLATINI

Tender veal rolled with asparagus, roasted peppers & fontina cheese 80 - 135

VEAL FRANCESE

Tender battered veal braised in lemon, butter & white wine 75 - 130

VEAL MARSALA

Tender veal & fresh mushrooms sautéed in a classic Marsala sauce 75 - 130

VEAL CAPRICCIOSA

Tender breaded veal, golden fried with diced tomatoes, red onions & arugula 75 - 130

VEAL SALTIMBOCCA

Tender veal topped with imported prosciutto, spinach & fresh homemade mozzarella in a brown sherry sauce 80 - 140

VEAL PIZZAIOLA

Tender veal, green beans & fresh mushrooms in a pizzaiola sauce 75 - 130

THE CLASSIC ITALIAN

Sausage, peppers & onions with garlic & olive oil or tomato sauce 60 - 100

SAUSAGE OR SAUTÈED

CHICKEN & ESCAROLE

With cannellini beans 60 - 105

SAUSAGE & BROCCOLI RABE

IN GARLIC & OLIVE OIL 70 - 115

SAUSAGE, POTATO

& CHERRY PEPPERS 65 - 100

NONNA ROSA'S MEATBALLS

In tomato sauce 60 - 100

Seafood

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

SHRIMP SCAMPI

Jumbo shrimp sautéed in lemon, garlic, herbs, butter & white wine 85 - 150

SHRIMP FRANCESE

Battered jumbo shrimp sautéed in lemon, butter & white wine sauce 85 - 150

FRUTTA DI MARE

Mixed fresh seafood (clams, mussels, shrimps, calamari, scungilli & salmon) in marinara sauce 85 - 165

JUMBO SHRIMP PARMIGIANA 75 - 135

SALMON CALABRESE

Fresh salmon filet braised in white wine, garlic & herbs with diced red onions & diced tomatoes 80 - 155

SALMON OREGANATA

Seasoned & topped with Italian flavored bread crumbs & baked 80 - 155

FILET OF SOLE

Francese or Piccata 85 - 175

SHRIMP OREGANATA

Jumbo shrimp seasoned with garlic & herbs, topped with seasoned bread crumbs & baked 85 - 150