

## Pork

(AVAILABLE IN HALF OR FULL TRAYS)

	Half Trays	Full Trays
<b>Pork Loin</b> Pan seared in Merlot wine & blueberry sauce	.....\$50	.....\$100
<b>Roast Pork</b> Sliced thin in a mushroom gravy	.....\$45	.....\$90
<b>Luganiga</b> Sausage, peppers & onions (thin & sweet)	.....\$45	.....\$90
<b>Grilled Baby Back Ribs</b> In a homemade BBQ sauce	.....\$75	.....\$150
<b>Medallions of Pork</b> Tenderloins in a mushroom gravy	.....\$60	.....\$120

## Eggplant

(AVAILABLE IN HALF OR FULL TRAYS)

<b>Eggplant Rollatini</b>	.....\$45	.....\$90
<i>Eggplant rolled with ricotta &amp; mozzarella cheese in tomato sauce</i>		
<b>Eggplant Parmigiana</b>	.....\$45	.....\$90
<i>Fried eggplant in a marinara sauce baked with mozzarella</i>		

## Beef

(AVAILABLE IN HALF OR FULL TRAYS)

<b>Sac's Famous Meatballs in Sauce</b>	.....\$50	.....\$100
<b>Eye Round Roast Beef in Gravy</b>	.....Market Price	

## Desserts

(AVAILABLE IN HALF OR FULL TRAYS)

<b>Assortment of Italian Cookies</b>	.....Market Price
<i>Cannoli's - American Cheesecake or Italian Cheesecake - Chocolate Mousse - Tiramisu Napoleon - Butter Cookies</i>	

(ALL OF THE ABOVE PRICED ACCORDINGLY)

## Beverages

PRICED ACCORDINGLY

<b>Coffee</b> Minimum of 50 people
<b>Soda/Beer</b> Assortment

## Four to Six Foot Heros

<b>American</b>	.....20 per Foot
<i>Swiss cheese, ham, bologna, turkey with lettuce &amp; tomato</i>	
<b>Italian</b>	.....22 per Foot
<i>Prosciutto, salami, mortadella, provolone cheese, roasted peppers, olive oil</i>	
<b>Grilled Chicken</b>	.....22 per Foot
<i>Fresh mozzarella &amp; roasted peppers</i>	

Abruzzo is Italy's pastoral land where the simple flavors of the earth and sea create a food of abundant ingredients and vibrant flavors. This is cooking at its very best, with flavors kept fresh and simple. Abruzzo's mountain curtain separated the region from mainstream Italy for many years, creating a unique cuisine. Many of these dishes have remained treasured secrets of our mother, Maddalena.

By creating this restaurant, we wish to share the experience of growing up in a family of good cooks where food was and still is an expression of love and caring.

This passion practiced in our Nonna's kitchen in Abruzzo and the same passion practiced in our Mother's kitchen here in America has proudly been passed onto us.

This passion is what we proudly bring to our customers at Sac's. Cooking for family and for you, our customers, is a constant joy for us. To celebrate and make people happy are the reasons my brother and I opened this restaurant.

Welcome!

Anthony & Domenico Sacramone  
Owners

### Plastic Goods

PLATES, FORKS, KNIVES, NAPKINS, SERVING SPOONS  
PER PERSON \$.75¢

FULL TRAY FEED APPROXIMATELY 10 TO 18 PEOPLE  
1/2 TRAY FEED APPROXIMATELY 6 TO 10 PEOPLE

### EQUIPMENT

FRAMES LOAN BASIS .... DEPOSIT REQUIRED

**\*\*PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE**

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## COAL-OVEN PIZZA

"SAC'S PLACE IS THE ESSENCE OF  
WHAT MAKES NEW YORK'S PIZZA GREAT."

# SAC'S PLACE

Italian Restaurant

• CATERING MENU •

WHEN WE COOK   
THE MUSIC PLAYS

"DELIVER AND SET UP YOUR PARTY NO CHARGE"



25-41 BROADWAY  
ASTORIA, NY 11106

TEL: 718-204-5002  
FAX: 718-204-8724

## Appetizers

(AVAILABLE IN HALF OR FULL TRAYS)

**Cold Italian Antipasto** - consists of prosciutto, salami, mortadella, cappelletti, provolone cheese, parmigiano reggiano, Fontina cheese, roasted peppers, olives, giant beans in vinaigrette on a beautifully decorated tray  
**Small** - 16" Platter .....\$70 • **Large** - 18" Platter .....\$100

## Salads

	Half Trays	Full Trays
<b>Tri-Colore Salad</b> ..... <i>Arugula, Belgium Endive &amp; Radicchio in a red wine, virgin olive oil dressing</i>	\$30	\$60
<b>Caesar Salad</b> ..... <i>Romaine lettuce with homemade croutons in our Caesar dressing. Anchovies optional.</i>	\$25	\$50
<b>Mozzarella and Tomato</b> ..... <i>Bocconcini mozzarella with sliced tomato in extra virgin olive oil</i>	\$40	\$80
<b>Sicilian Salad</b> ..... <i>Romaine lettuce w/ slices of salami, artichokes, provolone &amp; olives in a dressing of choice.</i>	\$50	\$100
<b>Sac's Salad</b> ..... <i>Boston &amp; red leaf lettuce with radishes, carrots, red onions, roasted walnuts, Italian feta cheese in a raspberry dressing</i>	\$30	\$60
<b>Chicken Salad</b> ..... <i>Char-grilled chicken tossed over our house salad</i>	\$35	\$70
<b>House Salad</b> ..... <i>Romaine lettuce, cucumbers, tomatoes, onions, olives in an extra virgin olive oil, red wine vinaigrette dressing or choice of dressing</i>	\$25	\$50
<b>Shrimp Salad</b> ..... <i>Char-grilled shrimp tossed over our house salad in a balsamic vinegar &amp; extra virgin olive oil dressing</i>	\$50	\$100
<b>Spinach Salad</b> ..... <i>Fresh spinach with warm bacon, red peppers, hard boiled eggs in a raspberry dressing.</i>	\$35	\$70

## Risottos

(AVAILABLE IN HALF OR FULL TRAYS)

<b>Seafood Risotto</b> <i>Clams, mussels, calamari, shrimp</i> .....	\$80	\$160
<b>Vegetable Risotto</b> <i>Mushrooms, broccoli, peas, asparagus</i> ....	\$50	\$100
<b>Mushroom Risotto</b> ..... <i>Portobello, shitake &amp; white button mushrooms with a touch of cream</i>	\$50	\$100

## Vegetables

(AVAILABLE IN HALF OR FULL TRAYS)

<b>Broccoli De Rabe</b> ..... <i>Fresh broccoli de rabe sauteed in garlic &amp; olive oil</i>	\$50	\$100
<b>Broccoli</b> ..... <i>Broccoli sautéed in garlic &amp; olive oil or steamed with lemon &amp; butter</i>	\$45	\$90
<b>Spinach</b> <i>Spinach sauteed in garlic &amp; olive oil</i> .....	\$45	\$90
<b>Italian Fries</b> <i>Fresh potatoes thinly sliced &amp; fried</i> .....	\$25	\$50
<b>Rosemary Potatoes or Yams or Mixed</b> .....	\$30	\$55
<i>Sliced fresh potatoes tossed with rosemary &amp; baked in olive oil</i>		
<b>Mashed Potatoes alla Sac</b> ..... <i>Mashed potatoes with mozzarella &amp; olive oil &amp; baked in the oven</i>	\$35	\$70
<b>Asparagus</b> ..... <i>Cut in small pieces &amp; sauteed in garlic &amp; olive oil or lemon &amp; butter</i>	\$45	\$90
<b>Portobello Mushrooms</b> ..... <i>Sliced &amp; sauteed with garlic in extra virgin olive oil &amp; white wine</i>	\$45	\$90
<b>Grilled Portobello Mushrooms</b> ..... <i>Whole portobello mushrooms grilled with prosciutto &amp; Fontina cheese on top, ordered individually</i>	\$50	\$100

IF YOU DO NOT SEE A VEGETABLE ON THE LIST, PLEASE INQUIRE ABOUT IT

## Handmade Pasta

(AVAILABLE IN HALF OR FULL TRAYS)

	Half Trays	Full Trays
<b>Gnocchi Quattro Formaggio</b> ..... <i>Pasta made with potatoes &amp; semolina with four different kinds of cheese (ricotta, parmigiano reggiano, Fontina, gorgonzola)</i>	\$50	\$100
<b>Gnocchi Ragù</b> ..... <i>Pasta made w/ potatoes &amp; semolina in a meat sauce</i>	\$40	\$80
<b>Cheese Ravioli</b> ..... <i>Cheese ravioli in either marinara or ragu sauce</i>	\$45	\$90
<b>Ravioli Aragoste Branchio</b> ..... <i>Lobster &amp; crab ravioli with shrimp in a brandy cream sauce</i>	\$80	\$160
<b>Roasted Peppers &amp; Smoked Mozzarella Ravioli</b> \$70 ..... <i>Ravioli stuffed with roasted peppers &amp; smoked mozzarella in a pepper cream sauce</i>	\$140	
<b>Spinach Ravioli</b> ..... <i>Ravioli stuffed with spinach in a marinara or ragu sauce</i>	\$50	\$100
<b>Roasted Vegetable Ravioli</b> ..... <i>Grilled fire roasted vegetables with roasted walnuts in a Cognac cream sauce</i>	\$50	\$100
<b>Stuffed Shells</b> ..... <i>Extra large shells stuffed with ricotta, mozzarella, parmigiano reggiano in a marinara or ragu sauce.</i>	\$45	\$90
<b>Smoked Salmon and Shrimp Ravioli</b> ..... <i>In a crushed tomato cream sauce</i>	\$50	\$100
<b>Homemade Manicotti</b> ..... <i>Cannon shaped pasta stuffed with ricotta &amp; mozzarella in a marinara or ragu sauce.</i>	\$70	\$140

## Pasta

(AVAILABLE IN HALF OR FULL TRAYS)

<b>Lasagna - House Specialty - Cheese</b> .....	\$45	\$90
<b>Meat</b> .....	\$55	\$110
<b>Baked Ziti</b> ..... <i>Ziti baked with ricotta &amp; mozzarella in a tomato sauce</i>	\$30	\$55
<b>Small Shells w/ Broccoli De Rabe &amp; Sausage</b> .....	\$45	\$90
<i>In garlic &amp; oil sauce.</i>		
<b>Bow Tie Primavera</b> ..... <i>Bow tie pasta served with an assortment of vegetables in a marinara or garlic &amp; olive oil sauce</i>	\$30	\$55
<b>Spinach Fettucini</b> ..... <i>With shrimp in marinara or garlic &amp; olive oil sauce</i>	\$50	\$100
<b>Penne alla Vodka</b> <i>Penne w/ peas in a vodka sauce</i> .....	\$30	\$60
<b>Rigatoni Filetto Pomodoro</b> ..... <i>Rigatoni with San Marzano tomatoes &amp; basil</i>	\$30	\$55
<b>Linguine with Clams</b> ..... <i>Linguine with littleneck clams in a garlic white wine or marinara sauce.</i>	\$50	\$100
<b>Fettuccini Alfredo</b> <i>With or without prosciutto</i> .....	\$45	\$90
<b>Linguine with Garlic &amp; Oil</b> .....	\$30	\$50

ANY CUT OF PASTA WITH MARINARA OR RAGU (I.E. ZITI, PENNE, RIGATONI, SPAGHETTI, LINGUINE, FETTUCINI, BOW TIES, ANGEL HAIR)

ANY CUT OF THE ABOVE PASTA WITH VEGETABLES ARE AVAILABLE (E.G. ZITI WITH BROCCOLI, GARLIC AND OIL, ANGEL HAIR WITH SPINACH. WE CAN MIX AND MATCH ANY VEGETABLE OR PASTA.

WHOLE WHEAT PASTA IS ALSO AVAILABLE WITH ANY OF THE ABOVE DISHES AT A SMALL CHARGE.

ALL PASTA CAN BE MATCHED WITH ANY SAUCE. BOLOGNESE (MEAT SAUCE), MARINARA, PESTO, ALFREDO, ALLA PANNA, HOMEMADE RAGU.

## Fish And Shrimp

(AVAILABLE IN HALF OR FULL TRAYS)

	Half Trays	Full Trays
<b>Fish of the Day</b> .....	Make a suggestion	
<b>Shrimp Parmigiana</b> ..... <i>Baked large shrimp with marinara sauce &amp; mozzarella</i>	Market Price	
<b>Shrimp Fra Diavolo</b> ..... <i>Large shrimp with mussels and littleneck clams in a hot spicy marinara sauce</i>	Market Price	
<b>Shrimp Scampi</b> ..... <i>Large shrimp in a garlic, butter, white wine sauce</i>	Market Price	
<b>Filet of Salmon</b> ..... <i>Salmon baked in a basil, garlic, lemon, pinot grigio sauce</i>	Market Price	
<b>Fried Calamari</b> <i>Sliced and breaded (very tender)</i> .....	Market Price	
<b>Mussels</b> <i>In white wine or marinara sauce</i> .....	Market Price	
<b>Clams</b> ..... <i>Littleneck clams in a garlic white wine sauce or marinara sauce</i>	Market Price	
<b>Frutta de Mare</b> ..... <i>Combo of lobster, mussels, clams, shrimp, calamari in white wine</i>	Market Price	

FISH DISHES CAN BE PREPARED IN A VARIETY OF WAYS...ASK US.  
WILL PRICE ACCORDINGLY

## Veal

(AVAILABLE IN HALF OR FULL TRAYS)

<b>Veal Parmigiana</b> ..... <i>Veal cutlets with marinara sauce &amp; mozzarella</i>	\$110	\$220
<b>Veal Pizzaiola</b> ..... <i>Veal scallopini in a crushed cherry tomato sauce with peppers &amp; shavings of provolone</i>	\$110	\$220
<b>Veal Scallopini</b> ..... <i>With roasted yellow &amp; red tomatoes &amp; mushrooms in a chardonnay sauce</i>	\$120	\$240
<b>Veal Marsala</b> ..... <i>Veal scallopini with mushrooms in a Marsala wine sauce</i>	\$130	\$260

## Chicken

(AVAILABLE IN HALF OR FULL TRAYS)

<b>Chicken Parmigiana</b> ..... <i>Chicken cutlet in a marinara sauce baked with mozzarella</i>	\$60	\$120
<b>Chicken Marsala</b> ..... <i>Chicken cutlet with mushrooms in a Marsala wine sauce</i>	\$60	\$120
<b>Chicken Napoletana</b> ..... <i>Breast of chicken with prosciutto, eggplant &amp; mozzarella in a Francese sauce</i>	\$60	\$120
<b>Chicken Balsamico</b> ..... <i>Chicken cutlet with sweet &amp; very mildly hot piquante peppers, mushrooms in a garlic balsamic vinegar sauce</i>	\$60	\$120
<b>Lemon Chicken</b> <i>Chicken cutlet with lemon &amp; mushrooms</i> \$55 .....	\$110	
<b>Chicken Rollatini</b> ..... <i>Chicken rolled up with spinach &amp; mozzarella in a brown, wine sauce</i>	\$60	\$120
<b>Chicken Pizzaiola</b> ..... <i>Chicken cutlet in a San Marzano cherry tomato sauce with peppers &amp; shavings of provolone</i>	\$55	\$110
<b>Chicken Cutlet</b> ..... <i>With roasted yellow &amp; red tomatoes, mushrooms, in a Chardonnay sauce</i>	\$60	\$120
<b>Chicken Cacciatore</b> ..... <i>Chicken on the bone (prime pieces only) in a crushed San Marzano tomato sauce</i>	\$50	\$100
<b>Chicken Scarpariello</b> ..... <i>Chicken on the bone (prime pieces only) roasted in olive oil, rosemary &amp; garlic</i>	\$45	\$90
<b>Chicken Contadina</b> ..... <i>Chicken on the bone (prime pieces only) with sausage, peppers &amp; potatoes, roasted in olive oil &amp; white wine</i>	\$50	\$100