

Pasta

Homemade Lobster Ravioli in a Brandy sauce	\$6
Homemade Ravioli, Roasted Pepper & Smoked Mozzarella in pepper cream sauce	\$5
Small Shells with broccoli di rape & sausage	\$3
Spinach Fettuccine with Shrimp in a garlic and olive oil sauce	\$3
Fettuccine Alfredo with prosciutto	\$3
Linguine with Little Neck Clams in a white wine or marinara sauce	\$4
Seafood Risotto with shrimp, calamari, clams and mussels	\$5
Fruiti di Mare - combo of shrimp, calamari, clams, & mussels in a white wine or marinara sauce	\$7

Entrée

16 oz. Grilled Rib Eye Steak	\$14
12 oz. Marinated Skirt Steak	\$10
10 oz. Filet Mignon	\$16
Filet of Wild Salmon	\$9
Fish of the Day	?
Chicken Rollatini	\$5
Pork Roast with mushroom gravy	\$4
Mama's Favorite Veal Roast in Scotch Sauce	\$14
Pork Osso Bucco in a brown or Ragu sauce	\$5
Veal Osso Bucco in a brown or Ragu sauce	\$18
Filet Mignon Roast sliced thin with mushroom gravy	\$10
Leg of Lamb Roast in a Pinot Grigio sauce	\$14
Filet of Scrod in basil garlic lemon sauce	\$6
Boneless Braised Short Ribs in a Merlot wine reduction sauce	\$10
Veal Scaloppine layered with Prosciutto, Fontina cheese and vegetables in a Chardonnay sauce	\$14
Veal Scaloppine Parmigiana or Marsala with mushrooms	\$10

Desserts

Fresh Fruit Platter	\$4
Homemade Apple Pie a la Mode	\$5
Assorted cakes & ice cream on a platter	\$5

*Specialty cakes priced accordingly

Liquor

Prosecco Toast \$4

Package I

Beer, Montepulciano d' Abruzzo and Pinot Grigio

3 hours . . . \$15.95 4 hours . . . \$19.95

Package II

Package I plus Mixed Drinks

3 hours . . . \$17.95 4 hours . . . \$22.95

Package III

Package II add Premium Liquor

3 hours . . . \$22.95 4 hours . . . \$29.95

Package IV

Package II add Top Shelf Liquor

3 hours . . . \$32.95 4 hours . . . \$39.95

*You may also choose from our Select Wine Menu at List Price

* Prices subject to change

Sac's Place

ITALIAN RESTAURANT

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Catering Menu

We can cater your wedding or your child's pizza party, either with the same attentiveness.

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 the 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 Sacramone'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



Package #1

\$39.95 per person

First Course

Choose 3 from these Family Style
Appetizers and Salads

Little Neck Clams in marinara or white wine sauce

Mussels in marinara or white wine sauce

Baked Clams

Eggplant Rollatini

Portobello Mushrooms in white wine sauce

*Bocconcini Mozzarella layered with basil,
roasted yellow and red tomatoes*

Fried Zucchini

*Mushroom Medley Shitake, Button
and Portobello mushrooms in garlic olive oil*

Grilled Asparagus wrapped with prosciutto

House Salad

Tri-colore Salad

Caesar Salad

Sacramone's special salad

*Polenta layered with eggplant
and mozzarella in marinara sauce*

Second Course

Choose 2 pastas

Rigatoni Filetto Pomodoro

Penne a la Vodka with peas

Small Shells with broccoli in garlic and olive oil

Spaghetti Marinara

Linguine with garlic and olive oil



Entrée

Choose 3 selections

Chicken Parmigiana

Chicken Marsala

Chicken Pizzaiola

Lemon Chicken with mushrooms

Chicken Scarpariello (prime pieces on the bone)

Pork Scaloppine Parmigiana

Pork Scaloppine Marsala with mushrooms

Sausage, Peppers and Onions

Sausage and Mushroom Risotto

Sac's Famous Meatballs

Eggplant Parmigiana

Cheese Lasagna

Baked Ziti

Bake Ziti Sicilian with eggplant

Filet of Tilapia in a garlic basil sauce

Filet of Salmon in our traditional lemon sauce

Package #2

\$36.95 per person

Choice of Salad,

Choose 2 pastas and

3 Entrée Selections

Package #3

\$33.95 per person

A choice of either a Pasta or Salad

and Choose 3 Entrée Selections

Each dinner plate comes with roasted
potatoes and a sautéed seasonal vegetable.

Buffet Package Available

Priced accordingly



All Catering Packages include:

Bread and Focaccia

Coffee, Tea, Cappuccino, Espresso

Assorted cookies on each table

Unlimited soda

Children's Choices

\$17.95 each (Children under 4 years free)

Mozzarella sticks

Pasta or Chicken Fingers

Dessert & Soda

Additions

Appetizers

Cold Antipasto \$3

Fried Calamari \$2

*Grilled Octopus in balsamic vinegar
& extra virgin olive oil* \$4

Fried Artichoke Hearts \$4

*Grilled Asparagus stuffed with goat cheese,
wrapped with smoked salmon* \$4

Shrimp a la Sacramone \$4

Pasta

Homemade Cheese Ravioli Marinara \$3

Homemade Gnocchi Quattro Formaggio \$4

Homemade Gnocchi with Meat Sauce \$3

Homemade Spinach Ravioli \$3

Homemade Stuffed Shells \$3

Homemade Manicotti \$3

