

KIDS MENU

Chicken finger with roasted potato. 13.50
Homemade fresh ravioli any sauce. 13.50
Homemade spaghetti & meatballs . 13.50

*Includes a free drink

DESSERT

Classic tiramisu 6.50
Oreo cookie cheesecake chef special 6.50
Fresh cannoli with fresh ricotta and chocolate chips 6.50
Tartufo 6.50

DRINKS

Italian imported water 500ml/1l 4.95/7.95
Italian imported sparkling water 500ml/1l 4.95/7.95
Soft drinks: Coca-Cola, Diet Coke, Sprite, ginger ale 2.50
Iced tea (no sugar) 2.50
Juice: apple juice, orange juice 2.50

COFFEE

Caffe latte 3.95
American coffee 2.00
Espresso 2.50
Cappuccino 3.95
Tea 2.50



DIETARY NEEDS

If you have any dietary needs or allergies, please let our staff know and we will be happy to accommodate you. Whole wheat and gluten free penne pasta is available with an additional wait.

CATERING

We offer full catering services for any corporate or personal affair. From appetizer platters to pasta trays and more, we can come up with an ideal solution for your next big event. Please contact us with any questions and to make arrangements.

PARKING ON-PREMISES

For your convenience, we have parking on the premises in the back of our restaurant. Street parking is also available.

CONTACT

501 Halstead Avenue
Mamaroneck, NY
(914) 380 - 8704
osteriapadrepio.com

FOLLOW US



TAKE-OUT



501 Halstead Avenue Mamaroneck, NY
(914) 380 - 8704
osteriapadrepio.com

APPETIZER

ARANCINI AI 4 FORMAGGI
Arborio rice, fresh ricotta, burrata, parmigiano reggiano D.O.P. lucatella cheese, marinara sauce. 7.95

CLASSICA BRUSCHETTA FOCACCINA
Charcoal grilled flatbread, vine tomato, tropea onion, oregano, basil, E.V.O.,goat cheese, fig balsamic. 7.50

POLPETTE DI BOVINO
Kobe beef meatball, ricotta, grana padano, San Marzano sauce. 8.50

EGGPLANT ROLLATINI BURRATA
Fresh ricotta, burrata, buffalo mozzarella, marinara sauce. 7.50

CALAMARI FRITTI
Fried calamari crispy calamari with semolina flour, served with marinara sauce. 12

SALAD

BARBABIETOLA SALAD
Organic beets, arugula, pecans, apple, bleu cheese, limoncello vinaigrette. 8.95

RUGHETTA CAPRINO
Wild baby arugula, goat cheese, sliced apple, radish, walnuts, Amalfi lemon dressing. 8.95

CLASSIC CAESAR SALAD
Organic romane heart, focaccia croutons, shaved parmigiano, pancetta, parmigiano dressing. 8.95

MEDITERRANEA
Organic romaine hearts, cucumber, radish, tomatoes, olives, feta cheese, carrots, red vinaigrette. 8.95

*Add to any salad:
organic chicken breast 5.50
gulf shrimp 7.50
wild salmon 6.95
Sicilian tuna in olive oil 6.50

HOMEMADE PASTA

CLASSIC PENNE VODKA
Chef signature sauce. 14.95

GNOCCHI RAGU DI CARNE
Homemade gnocchi classic bolognese sauce. 17

RAVIOLI
Homemade ravioli with burrata cheese, San Marzano sauce, basil. 15.95

RIGATONCINI AI DATTERINI
San Marzano cherry tomatoes, E.V.O., garlic, basil, fresh oregano. 16.50

PASTA E FAGIOLI NAPOLETANI
Mixed pasta, italian beans, diced carrots, celery, onions, garlic. 8

ENTREE

SANDWICH DI MELANZANE
Thinly-sliced eggplant in egg & fried, baked with San Marzano sauce and melted burrata. 12

POLLO BURRATA PARMIGIANO
Organic chicken breast, fresh burrata, marinara sauce, served with homemade spaghetti. 17

MELANZANA IN CASSEROLA
Thinly sliced eggplant in egg and fried, baked with San Marzano sauce, melted burrata. 14

POLLO ALLA PIASTRA SANDWICH
Organic charcoal grilled chicken breast in ciabatta bread with onions, cherry peppers, agrodolce sauce (vinaigrette, pepper, and garlic sauce.) 12

DINNER

APPETIZER

ARANCINI 4 FORMAGGI
Arborio rice, fresh ricotta, burrata, parmigiano reggiano D.O.P. lucatella cheese, vodka sauce. 9.95

POLPETTE DI BOVINO
Kobe beef meatball, ricotta, grana padano, San Marzano sauce. 10.95

CLASSICA BRUSCHETTA FOCACCINA
Charcoal grilled flatbread, vine tomato, tropea onion, oregano, basil, E.V.O.,goat cheese, fig balsamic. 9.95

CALAMARI FRITTI
Fried calamari crispy calamari with semolina flour, served with marinara sauce. 14.95

TAGLIERE CASERECCIO x2 (For 2 People)
House selection. 24.96

EGGPLANT ROLLATINI BURRATA
Fresh ricotta, burrata, buffalo mozzarella, marinara sauce. 10.50

SALAD

CARPACCIO DI BARBABIETOLA
Organic beets thinly sliced, wild arugula, feta cheese, pecan nuts, limoncello dressing. 8.95

CLASSIC CAESAR SALAD
Organic romane hearts, focaccia croutons, shaved parmigiano, pancetta, parmigiano creamy dressing. 8.95

RUGHETTA CAPRINO
Wild baby arugula, goat cheese, sliced apple, radish, walnuts, Amalfi lemon dressing. 8.95

HOMEMADE PASTA

GNOCCHI RAGU DI CARNE
Homemade gnocchi classic bolognese sauce. 18

SPAGHETTONI PADRE PIO
Garofalo pasta, garlic confit, datterini tomato, eggplant mousse, burrata, fresh basil. 17

HOMEMADE CAVATELLI
Home made short semolina pasta, fava bean pesto, parmigiano reggiano, fresh ricotta. 17

RIGATONI AL POMODORINO E BASILICO
San Marzano tomato and basil. 17

CLASSIC PENNE VODKA
Chef signature sauce. 16

RAVIOLI
Homemade ravioli with burrata cheese, San Marzano sauce, basil. 17

PASTA FAGIOLI
Classic home made soup with fresh pasta and beans. 9.00

ENTREE

POLLO BURRATA PARMIGIANO
Organic chicken breast, fresh burrata, marinara sauce, vegetable of the day, roasted potato. 21.95

SALMONE MEDITERRANEO
Roasted wild salmon, olives, tomatoes, fresh mint, E.V.O., capers, lemon, with roasted potato and vegetable of the day. 24.95

BISTECCA AI FERRI
12oz Angus New York strip steak with rosemary, garlic, roasted potato, and vegetable of the day. 36.95

PORK CHOP AGRODOLCE
Single 14-oz worcestershire pork chop, rosemary roasted garlic, red vinegar peppers, roasted potato, vegetable of the day. 24.95

MELANZANA IN CASSEROLA
Thin-sliced eggplant deep in egg and fried, baked with San Marzano sauce, melted burrata. 18

CHICKEN SCARPAREILLO
Organic chicken on-the-bone, rosemary roasted potato, cherry peppers, vegetable of the day, white wine sauce. 21.95

15% Off
Curbside
Pickup

Expires Dec. 31st, 2020
Valid only for dinner.
One use per order.
You must have this coupon
physically present
at the time of pickup.
Not valid on Friday & Saturday.