

MAIN COURSE

	Half Tray (6-8 people)	Full Tray (10-12 people)
MILANESE <i>Thinly sliced Breaded Chicken Breast, Organic Baby Rucola, Cherry Tomatoes, Shaved 24-Month Aged Parmigiano-Reggiano & Balsamic Glaze</i>	100	170
CHICKEN PAILLARD <i>Pan seared pounded Chicken Breast, Mixed Herbs served with Roasted Mixed Vegetables GF*</i>	100	170
COD <i>Cod Filet served with Sauteed Spinach, Celery Root Puree & Salsa Verde GF* DF</i>	120	200
SALMONE <i>Faroe Islands Salmon with Roasted Squash & Roasted Sweet Potato topped with Sun-Dried Tomato Pesto & Fresh Parsley GF* DF*</i>	120	200
SPEZZATINO DI VITELLO <i>Slow Cooked Veal in a White Wine & Peppercorn Sauce over Baked Polenta GF* DF*</i>	110	180

SIDES

	Half Tray (6-8 people)	Full Tray (10-12 people)
HOUSE MARINATED OLIVES <i>Marinated Castel Vetrano Olives served with our signature Focaccia Bread</i>	55	85
TRUFFLE FRIES <i>French Fries tossed in Truffle Oil & 24- Month Aged Parmigiano-Reggiano side of Basil Mayo</i>	60	90
ROASTED MIXED VEGETABLES <i>Roasted Yellow & Green Zucchini, Eggplant, Carrots, Cherry Tomatoes</i>	55	85
BROCCOLI RABE <i>Sauteed Broccoli Rabe with Garlic, Peppercino, Pecorino Romano & EVOO</i>	55	85
SPINACI AL LIMONE <i>Sauteed Spinach in a Lemon, EVOO sauce GF*</i>	55	85
FRIED CAVOLINI <i>Fried Brussel Sprouts, Crispy Basil served with a side of Basil Mayo</i>	55	85



CATERING

PIZZA . FRESH PASTA . BAR

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STARTERS

	Half Tray (6-8 people)	Full Tray (10-12 people)
MEATBALLS <i>Veal Meatballs served in tomato sauce topped with 24-Month Aged Parmigiano-Reggiano. GF*</i>	80	110
ARANCINI <i>Breaded Saffron Rice balls with Zucchini, Greenpeas & Mozzarella. Served with Marina-ra Sauce</i>	70	100
GARCIOFI <i>Fried Artichokes, Crispy Basil served with Jalepeño Mayo</i>	70	100
MELANZANE <i>Thinly sliced layered Eggplant with Tomato Basil sauce & 24-Month Aged Parmigiano-Reggiano. GF*</i>	80	110

SALAD

MISTA <i>Mixed greens, Roasted Red Peppers, Green Castel Vetrano Olives, Cherry Tomato & Mozzarella di Bufala with Balsamic Dressing *GF</i>	65	95
RUCOLA <i>Rucola, Sliced Almonds, Dried Cranberries, Sundried Tomato, shaved Ricotta Salata with our House Dijon Dressing *GF</i>	65	95
FLORAS SALAD <i>Spinach, Roasted Squash, Beets, Goat Cheese, Toasted Almonds with our House Dijon Dressing GF*</i>	65	95
CAPRESE <i>Mozzarella di Bufala with Tomato, Basil & EVOO</i>	65	95

PASTA

	Half Tray (6-8 people)	Full Tray (10-12 people)
SPAGHETTI POMODORO <i>Fresh Spaghetti alla Chitarra with Mutti Tomato Sauce topped with 24-month aged Parmigiano- Reggiano</i>	75	100
BUCATINI AL LIMONE <i>Bucatini in a Lemon Sauce & Pecorino Romano *DF Option Available*</i>	85	110
BUCATINI AL LIMONE WITH CLAMS*	110	140
LINGUINE GARCIOFI <i>Linguine Pasta in an Artichoke Sauce with Cherry Tomato, Shallots, Fresh Parsley & Shrimp *DF</i>	98	130
TAGLIATELLE AL CACAO <i>Fresh Cacao Tagliatelle in a Veal Ragù & 24-Month Aged Parmigiano-Reggiano</i>	98	130
PACCHERI ROSA <i>Sogno Toscano Paccheri with Pink Sauce topped with crushed Burrata</i>	98	130
PAPPARDELLE ALLA BOLOGNESE <i>Fresh Pappardelle with Veal Ragù & 24-Month Aged Parmigiano-Reggiano</i>	98	130
GNOCCHI AL FORNO <i>Baked Fresh Gnocchi in a Mutti Tomato Sauce, Cherry Tomatoes, Smoked Mozzarella</i>	98	130
FETTUCCINE AI FUNGHI <i>Fresh Fettuccine with Porcini Mushroom Ragù, Fresh Herbs & Truffle Oil</i>	98	130
CACIO E PEPE <i>Fresh Tonarelli with Pecorino Romano, 24-Month Aged Parmigiano-Reggiano & freshly Ground Black Pepper</i>	98	130
FUSILLI <i>Fresh Fusilli, Sausage, Broccoli Rabe, Bomba Calabrese (Spicy) & Pecorino Romano</i>	98	130
LINGUINE MARINARA <i>Linguine with Manilla Clams & Shrimp in a Spicy Marinara Sauce *DF</i>	110	140