

## Appetizers

FRESHLY ROASTED PEPPERS AND MOZZARELLA	15
CLAMARI INSALATA <i>Squid in extra virgin olive oil with lemon, garlic, celery, and gaeta olives</i>	15
JUMBO SHRIMP COCKTAIL	17
CLAMS CASSINO <i> Littleneck clams stuffed with pimiento, Parmigiano-Reggiano, onions—topped with bacon and broiled</i>	15
CLAMS ARREGANATA <i> Littleneck clams stuffed with breadcrumbs, garlic, Parmigiano-Reggiano, oregano and fresh parsley</i>	15
ANTIPASTO CLASSICO <i> Roasted peppers, mozzarella, provolone, prosciutto di Parma, and cacciatolina soppessato</i>	17
HOT ANTIPASTO <i> Baked littleneck clams, shrimp marinara, eggplant rollatine, and stuffed mushroom</i>	17
STUFFED ARTICHOKE <i> Stuffed with breadcrumbs, garlic, gaeta olives, capers, and anchovy</i>	15
SPIEDINO ALLA ROMANA (FOR TWO) <i> Layers of bread and mozzarella, fried and served with an anchovy butter sauce</i>	19
MOZZARELLA IN CAROZZA (FOR TWO) <i> Fried mozzarella served with a marinara sauce</i>	19
FRIED CALAMARI (FOR TWO)	19

## Salads

HOUSE SALAD <i> Mixed greens with olives, tomatoes, celery and cucumbers served with a balsamic vinaigrette</i>	10
CHOPPED SALAD <i> Iceberg, arugula, pimientos, tomatoes, and anchovy</i>	11
TRE COLORE SALAD <i> Arugula, endive, and radicchio</i>	11
CAESAR SALAD	11

## Fresh Vegetables

FRIED ZUCCHINI	9
BROCCOLI OR SPINACH SAUTÉ	9
ASPARAGUS PARMIGIANA <i> Broiled with butter and Parmigiano-Reggiano</i>	10
BROCCOLI DI RABE AFFOGATI <i> Sautéed with whole garlic cloves and olive oil</i>	11
ESCAROLE MONACINO <i> Sautéed with garlic and olive oil, gaeta olives, capers, pignoli, raisins—baked with seasoned breadcrumbs</i>	13
EGGPLANT PARMIGIANA <i> Eggplant baked with Parmigiano-Reggiano, mozzarella, and tomato basil sauce</i>	21

## Pastas

SPAGHETTI OR WHOLEWHEAT PASTA MARINARA <i> A Neapolitan classic of olive oil, fresh garlic, and tomatoes</i>	21
RIGATONI FRA DIAVOLO <i> Crushed red peppers added to our marinara sauce and simmered to a fiery finish</i>	21
CAPELLINI FILETO <i> A delicate tomato sauce with fresh basil, onions, and prosciutto</i>	23
LINGUINE PUTTANESCA <i> A Mediterranean sauce with gaeta olives, capers, and a hint of anchovy</i>	24
PENNE ALLA VODKA <i> A distinctive tomato sauce accented with vodka and made velvety with heavy cream</i>	23
BUCATINI ALL’AMATRICIANA <i> A classic red sauce with hickory-smoked bacon, prosciutto, onions, and fresh basil</i>	25
A TRIO OF RAVIOLI <i> Lobster, Spinach, and Mushroom—each served with a distinctive sauce</i>	25
CANNELLONI WITH MEAT SAUCE <i> Spinach cannelloni stuffed with chicken, veal, spinach, and cheese</i>	25
GNOCCHI WITH MEAT SAUCE <i> Homemade potato dumplings</i>	24
MANICOTTI <i> Stuffed with mozzarella, ricotta and Parmigiano-Reggiano served with a tomato basil sauce</i>	21
TORTELLINI BOLOGNESE <i> Meat-filled pasta served with a meat and mushroom sauce</i>	24
CHEESE RAVIOLI <i> Stuffed with three cheeses and served with a tomato sauce</i>	21
RIGATONI SORRENTINO <i> Baked with tomato sauce, mozzarella, ricotta and Parmigiano-Reggiano</i>	24
FETTUCCHINE ALFREDO <i> Fresh homemade egg noodles served with a sauce of butter, cream and Parmigiano-Reggiano</i>	25
LINGUINE WHITE CLAM SAUCE <i> Little necks out of the shell simmered with olive oil, garlic, and fresh herbs</i>	28
LINGUINE AL PESTO <i> A fresh pesto of basil, garlic, cheese, olive oil, and a touch of cream</i>	24

## Patsy’s Signature Dishes

CHICKEN CONTADINA <i> Amish chicken (half) cut into small pieces and sautéed with garlic, mushrooms, red peppers and potatoes (boneless chicken may be substituted)</i>	29
CHICKEN CACCIATORA <i> Amish chicken (half) cut and roasted with onions, prosciutto, mushrooms, tomatoes, and wine (boneless chicken may be substituted)</i>	29
VEAL CHOP SICILIANO <i> “Plume de Veau” extra thick chop—roasted and served with a reduction of olive oil, garlic, rosemary, and balsamic vinegar</i>	41
VEAL ROLLATINE MARSALA <i> Stuffed with mozzarella, Parmigiano-Reggiano and prosciutto in a sauce of Marsala and mushrooms</i>	37
STEWED TRIPE ALLA NAPOLETANA <i> Served in a sauce of onions, prosciutto, green peas, and tomatoes</i>	27
LOBSTER FRA DIAVOLO <i> Split, pan-seared, and simmered in a spicy marinara sauce—served with linguine</i>	MARKET PRICE
STUFFED CALAMARI <i> Stuffed with shrimp, calamari, crab, and lobster—in a tomato and garlic sauce</i>	32
LINGUINE MARECHIARE <i> Littleneck clams out of the shell with olive oil, garlic, fresh herbs, and a touch of tomato</i>	28
SHRIMP MARINARA <i> Shrimp simmered in a marinara sauce and white wine—served with spaghetti</i>	31
SPAGHETTI AND MEATBALLS <i> A Neapolitan classic—veal meatballs seasoned with garlic and cheese, served with a tomato basil sauce</i>	25

## Sea Food

SHRIMP SCAMPI <i> Broiled with butter, garlic, and lemon—served with spaghetti</i>	31
SHRIMP PARMIGIANA	29
STRIPED BASS MARECHIARE (IN SEASON) <i> Poached in a light sauce of garlic, tomato, and white wine</i>	30
SALMON WITH MUSTARD SAUCE <i> Oven-roasted fillet grilled with Dijon mustard sauce</i>	29
LOBSTER ARREGANATA <i> Split, pan-roasted, and topped with seasoned breadcrumbs—served with linguine</i>	MARKET PRICE

## Meats

FILET MIGNON MARSALA <i> Scalloppine of filet mignon sautéed with onions, prosciutto, mushrooms, and Marsala</i>	39
SIRLOIN STEAK PIZZAIOLA WITH PEPPERS AND MUSHROOMS <i> Certified Black Angus—pan-seared and served in a marinara sauce with red peppers and mushrooms</i>	41
VEAL PICCATA <i> Sautéed with butter, lemon, basil, and white wine</i>	30
VEAL PIZZAIOLA WITH MUSHROOMS AND PEPPERS <i> Sautéed and served with red peppers and mushrooms in a marimara sauce</i>	33
VEAL CUTLET PARMIGIANA	27
STUFFED VEAL CHOP MARSALA <i> Stuffed with prosciutto, mozzarella and Parmigiano-Reggiano, sautéed and served with a mushroom and Marsala sauce</i>	41
ROASTED RACK OF BABY LAMB <i> New Zealand lamb seasoned with rosemary and scallions, and served with onions, green peas, and potatoes</i>	33
SAUSAGES PIZZAIOLA WITH PEPPERS <i> Broiled Italian sausages served with red peppers in a marinara sauce</i>	26
PORK CHOPS WITH VINEGAR PEPPERS <i> Oven-roasted rib chops with sautéed garlic and vinegar-marinated peppers</i>	30
CHICKEN FRANCESE <i> Egg-battered and sautéed with prosciutto, butter, lemon, and white wine</i>	28
CHICKEN MARSALA <i> Boneless breast of chicken sautéed with prosciutto, onions, mushrooms, and Marsala</i>	29
CHICKEN PARMIGIANA	26
GRILLED CHICKEN BREAST TRE COLORE <i> Topped with salad and balsamic vinaigrette</i>	25
ROAST CHICKEN SICILIANO <i> Amish chicken (half) oven-roasted and served with a reduction of olive oil, garlic, rosemary, and balsamic vinegar</i>	28
CHICKEN LIVERS CACCIATORA <i> Sautéed with prosciutto, onions, and mushrooms—in a tomato and wine sauce</i>	25
CALF’S LIVER VENEZIANA <i> Sautéed with onions, veal stock, butter, and balsamic vinegar</i>	27

FOOD ALLERGY ALERT  
PEANUT OIL IS USED IN SOME PREPARATIONS

## Specials

## Prix-Fixe Luncheon Menu

Served from 12:00 to 3:00 pm

Choice of  
MESCLUN SALAD  
OR  
SOUP OF THE DAY

Choice of  
CHICKEN FRANCESE  
SAUSAGES PIZZAIOLA  
RIGATONI SORRENTINO  
PENNE ALLA VODKA  
EGGPLANT PARMIGIANA  
Served with Potatoes and Vegetable

DESSERT OF THE DAY  
Served with Coffee, Tea or Espresso

35 PER PERSON  
Excluding Tax and Gratuities

## Pre-Theater Menu

Served from 3:00 to 7:00 pm

Choice of  
RIGATONI MARINARA  
SOUP OF THE DAY  
PENNE ALLA VODKA

MESCLUN SALAD

Choice of  
VEAL PIZZAIOLA  
CHICKEN MARSALA  
SHRIMP PARMIGIANA  
STUFFED CALAMARI  
SAUSAGES FRA DIAVOLO  
Served with Potatoes and Vegetable

DESSERT OF THE DAY  
Served with Coffee, Tea or Espresso

50 PER PERSON  
Excluding Tax and Gratuities



Of the thousands of restaurants in New York City, very few withstand the tests of time, and only one can lay claim to being made famous by Frank Sinatra—Patsy’s Italian Restaurant, at its only New York location on West 56th Street.

Established in 1944 by Pasquale “Patsy” and Concetta Scognamillo, Patsy’s has long been a celebrity favorite and a New York institution. Why? Great food, family friendliness, and a welcoming atmosphere instilled in the three generations of the Scognamillo family to treat patrons not as customers, but rather as guests in their home.

The fare is the classic southern Italian cuisine that’s become America’s comfort food: Fettuccine Alfredo, Rigatoni Sorrentino, Chicken Parmigiana, Veal Marsala, Lobster Fra Diavolo, Clams Arreganata, Shrimp Scampi, Tiramisu—a greatest hits of Neapolitan influenced dishes.

We hope that while dining with us you’ll capture the full experience and the best of old New York.

11/2011



*There are the Restaurants you go to  
And the Restaurants you go back to.*

## PATSY’S ITALIAN RESTAURANT

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