

TAKE-OUT CATERING

APPETIZERS

	Half Tray Serves 6-8	Full Tray Serves 12-15
Stuffed Mushrooms	55.00	105.00
Baked Clams or Cocktail.....	75.00	145.00
Cold Antipasto.....	65.00	125.00
Eggplant Rollatini	60.00	115.00
Mussels Marinara	55.00	105.00
Seafood Salad	80.00	155.00
Caesar Salad	55.00	105.00
House Mixed Salad	55.00	105.00
Shrimp Dijon.....	90.00	175.00
Fried Calamari	75.00	145.00

PASTA

<i>Gluten Free Pasta Additional.....</i>	10.00	20.00
<i>With Shrimp Additional.....</i>	15.00	25.00
<i>With Chicken Additional.....</i>	15.00	25.00
<i>With Sausage Additional.....</i>	15.00	20.00

Rigatoni Veal Meatballs.....	75.00	145.00
Baked Manicotti.....	70.00	135.00
Cheese Ravioli.....	70.00	135.00
Baked Ziti	65.00	125.00
Penne Primavera.....	70.00	135.00
Penne Alla Vodka	70.00	135.00
Rigatoni Pomodoro	65.00	125.00
Rigatoni Broccoli Rabe.....	90.00	175.00
Rigatoni Bolognese.....	75.00	145.00
Linguini	85.00	165.00
<i>White or Red Clam Sauce</i>		
Tortelloni Nonna	85.00	165.00
<i>Porcini, Peas and Cream Sauce</i>		
Penne Bascilico.....	95.00	185.00
<i>Creamy Basil Sauce With Shrimp</i>		

ENTREÉS

	Half Tray Serves 6-8	Full Tray Serves 12-15
Sausage & Peppers.....	80.00	155.00
Veal Parmigiana.....	95.00	185.00
Veal Marsala.....	105.00	205.00
Veal Francese.....	105.00	205.00
Chicken Parmigiana	85.00	165.00
Chicken Francese	90.00	175.00
Chicken Marsala	90.00	175.00
Chicken Toscana	90.00	175.00
Chicken Scarpariello	95.00	185.00
<i>With Sausage</i>	105.00	205.00
Eggplant Parmigiana	70.00	135.00
Shrimp Francese.....	95.00	185.00
Shrimp Tesoro	95.00	185.00
Shrimp Parmigiana.....	90.00	175.00
Calamari Marinara	85.00	165.00
Pork Tenderloin Castagna.....	80.00	155.00

FRUIT & CAKES

Mini Cannoli	60.00	115.00
Mixed Fruits.....	60.00	115.00
Tiramisu.....	70.00	135.00
Napoleon Cake	N/A	165.00
Chocolate Mousse Cake	70.00	135.00
Cannoli Cake	70.00	135.00

**Full Service Off Premise
Catering Available**

Tesoros

RISTORANTE

Lunch & Take-Out

Catering Menu

**10% DISCOUNT FOR LOCAL
BUSINESSES & RESIDENTS**

**HAPPY HOUR
TUES - FRI 4 PM TO 7 PM**

**\$5 Beers • \$7 Wines • \$9 Cocktails
20% Off Selected Food Items**

967 Old Country Road
Westbury, N.Y. 11590
(516) 334-0022 phone

www.tesorosrestaurant.com

f @tesororistorante  @tesororistorante

LUNCH

10% DISCOUNT FOR DINE IN AND TAKE-OUT ORDERS FOR ALL LOCAL BUSINESSES & RESIDENTS

APPETIZERS

Gluten Free Items Available

Mussels | 13

Bianco, Marinara, Fra Diavolo

Clams | 15

Baked, Half Shell, Bianco, Marinara

Fried Calamari | 16

Marinara, Arrabiata, Fra Diavolo

Mozzarella Carrozza | 11

Fried Zucchini | 11

Polpettini | 15

Mini Veal Meatballs, Light Red Sauce

Stuffed Artichoke Hearts | 14

With Mascarpone, Goat Cheese And Honey

Shrimp Cocktail | 20

Seafood Salad | 21

Grilled Octopus | 21

Carpaccio | 18

Bruschetta | 10

Eggplant Rollatini | 11

SANDWICHES

Focaccia Or Italian Bread | Add Cherry Peppers \$2

Barese | Grilled Chicken Or Sausage With Broccoli Rabe 17

Siciliano | Prosciutto, Roasted Peppers With Fresh Mozzarella 17

Semifreddo | Fried Chicken Cutlet Topped With Tomato, Onions, Mozzarella, Basil .. 17

Veal \$2 Extra

Parmigiana | Chicken 17

Veal \$2 Extra

Tesoro | Mortadella, Soppresata, Prosciutto, Provolone Cheese 17

SOUPS

Escarole & Beans | 10

Tortellini En Brodo | 10

Minestrone (White Or Red) | 10

Pasta Fagioli | 10

Stracciatella | 10

PIZZETTA

GLUTEN FREE

CRUST AVAILABLE

(PERSONAL PIES)

Onion Shrimp

Mushrooms Chicken

Spinach Sausage

Broccoli Meatballs

Hot Peppers Prosciutto

Olives Mortadella

House Mixed Salad | 13

Mixed Greens, Tomatoes, Cucumber, Roasted Pepper, Artichoke, Eggplant

Olives, Red Onion, Vinaigrette Dressing

Wedge Salad | 13

Blue Cheese And Crumbled Bacon

Spinach Salad | 13

Mushrooms, Onions, Bacon, Warm Dijon Dressing

Caesar Salad | 12

Romaine Lettuce With Toasted Flavored Croutons, Caesar Dressing

Tesoro Salad | 12

Mixed Greens, Walnuts, Dried Cranberries With Raspberry Vinaigrette Dressing

Marylynn Salad | 12

Mixed Greens With Pears, Gorgonzola, Grape Tomatoes,

Macadamia Nuts And Orange Vinaigrette

Regular Pie | 12

Tesoro Special Pie | 16

Shrimp, Pesto Sauce, Cheese, Sausage

Margherita | 14

Fresh Mozzarella, Basil

Add Chicken Or Shrimp | 8

Steak | 12

Chopped | 2

PASTA

Tagliarini Matriciana | 21

Light Pomodoro With Pancetta And Cream

Fettuccine Alfredo | 21

White Cream Sauce

Rigatoni Alla Vodka | 21

Pink Cream Sauce

Orecchiette Barese | 23

Broccoli Rabe With Sausage, Sun Dried

Tomatoes, Garlic And Oil

Manicotti | 20

Cheese Ravioli | 20

GLUTEN-FREE PASTA & WHOLE WHEAT PASTA AVAILABLE | 3

Add Shrimp, Chicken, Sausage Or Meatballs | 8

ENTREES

Veal Castagna | 27

Brown Chestnut Sauce, Fontina Cheese

Veal Murati | 26

Mushrooms, Artichokes, Light Cream Sauce

Veal Tesoro | 26

Stuffed With Eggplant, Prosciutto, Mozzarella

In A Light Brown Marsala Sauce Topped With Mushrooms

Veal Vitucci | 26

Sun Dried Tomatoes, Shiitake Mushrooms,

Zucchini, Light Brown Sauce

Parmigiana | 26 Marsala | 26 Francese | 26

Chicken Scarpariello | 25

Boneless Chicken With Mushrooms And Peppers In A Garlic Sauce

On The Bone | 3 With Sausage | 3

Chicken Toscana | 24

Eggplant, Tomato, Fontina Cheese, Light Red Sauce

Chicken Avocado | 24

Fresh Tomato, Avocado, Mozzarella, Light Brown Sauce

Chicken Florentine | 24

Chicken, Lemon, Wine Butter Sauce,

Mozzarella Cheese On A Bed Of Spinach

Zingara | 24

Roasted Peppers, Mushroom, Artichokes, Red Brown Sauce

Parmigiana | 24 Marsala | 24 Francese | 24

STEAKS & CHOPS

Veal Chop | 49

Filet Mignon | 49

Rack Lamb | 48

Sirloin Steak | 48

Risotto | 8

Rice | 8

Pasta | 8

French Fries | 8

Baked Potato | 8

Sausage | 8

Meatballs | 8

Broccoli Rabe | 12

Escarole | 10

Asparagus | 12

Cappellini Marechiaro | 24

Light Red Sauce With Shrimp

And Chopped Clams

Penne Puttanesca | 21

Light Red Sauce, Capers,

Olives And Anchovies

Penne Basilico | 24

Creamy Garlic Sauce With

Shrimp And Basil

Paglia E Fieno | 21

Light White Wine Sauce With

Mushrooms, Peas, Pancetta

Rack Of Lamb Nocello | 48

With Walnut Sauce

Fillet Of Sole Almondine | 27

Lemon Butter White Wine Sauce With Almonds

Sole And Shrimp Oreganata | 27

Baked With Lemon Wine Sauce,

Topped With Bread Crumbs

Salmon Glaze | 32

Salmon, Orange Glaze Sauce On A Bed Of Spinach

Salmon Bianco | 28

Lemon Butter White Wine Sauce, Capers

Scallops San Marino | 32

Mixed Vegetables, Light Cream Sauce

Shrimp Tesoro | 27

Breaded Shrimp, Light Red Marsala Sauce

With Mozzarella Cheese

Scungilli Fra Diavolo | 43

Spicy Marinara Sauce With Garlic And Wine Sauce

Shrimp Campagnola | 27

Artichokes, Mushrooms, Peppers,

Sausage Meat, Light Cream Sauce

Calamari Fra Diavolo | 26

Spicy Marinara Sauce

Shrimp Scampi | 27

Garlic, White Wine Butter Sauce With Rice

SIDES