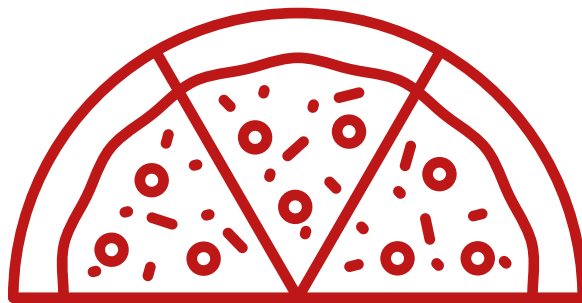




JONES HOLLOW
REALTY GROUP

CONFIDENTIAL INFORMATION MEMORANDUM



**Attractive Investment Opportunity:
Pizzeria in an Affluent South Shore Community**

A Turnkey Business with Proven Revenue and Growth Potential

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Bella Cucina® **Offering Memorandum**



Presented by Jones Hollow Realty Group Inc.

Overview

Jones Hollow Realty Group Inc. is proud to present Bella Cucina NY LLC (DBA Bella Cucina), a premier Italian eatery and pizzeria strategically located in the Sequams Shopping Center just down the street from West Islip public schools, near Good Samaritan University Hospital, and positioned as the first pizza stop over the bridge when returning from ocean beaches, ensuring steady customer traffic year-round. With 2024 gross revenue of \$1,037,436.79, a net profit of \$322,749.45, and an estimated market value of \$807,000—well above its asking price of \$375,000—Bella Cucina demonstrates strong financial performance. Its substantial growth potential, through avenues like social media expansion and delivery services, makes it an attractive prospect for investors seeking a profitable operation with room to scale.



About Bella Cucina

Bella Cucina NY LLC (DBA Bella Cucina), a thriving pizzeria and Italian eatery located at 424 Montauk Hwy in West Islip, NY, has been proudly owned and operated by the Capuozzo Family, passionate restaurateurs who bring a rich Italian tradition to Long Island. Established as a cozy, community-driven business, it stands out as a gathering spot for locals and visitors alike, built on a foundation of quality, consistency, and community connection. The menu features a variety of crowd-pleasing options, including classic Margherita and pepperoni pizzas, hearty pastas like spaghetti carbonara and lasagna, and popular sandwiches such as meatball hero and chicken parmigiana. What sets Bella Cucina apart are its unique selling points: the use of the freshest ingredients sourced with care, recipes crafted with love and rooted in Italian tradition, and flexible service options for dine-in, takeout, and delivery, making it a versatile and profitable investment opportunity.

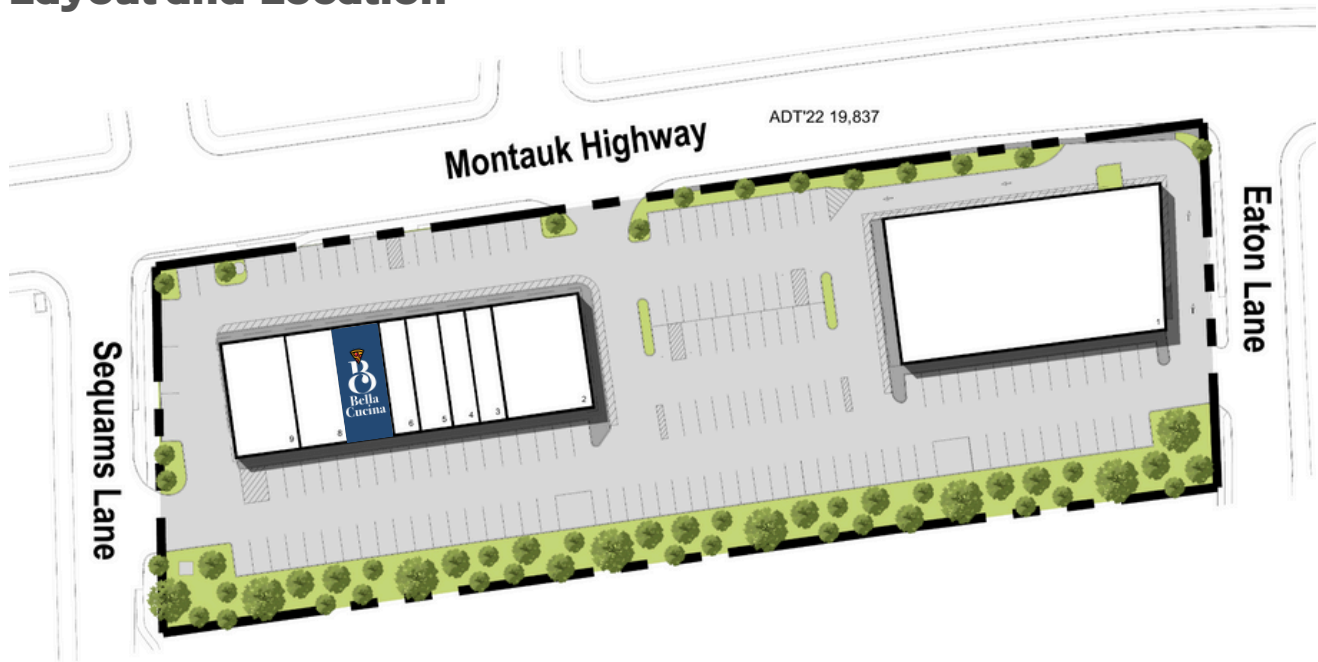


Exterior Front



Property Overview

Layout and Location

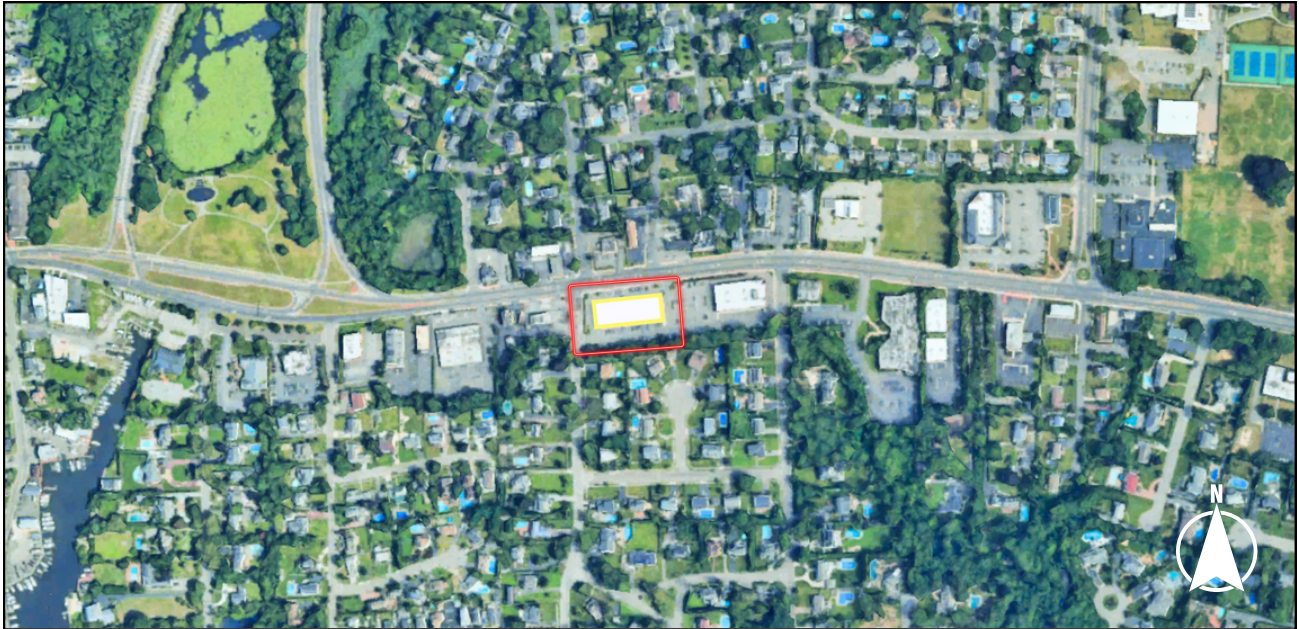


Address: 424 Montauk Hwy, West Islip, Suffolk County, New York

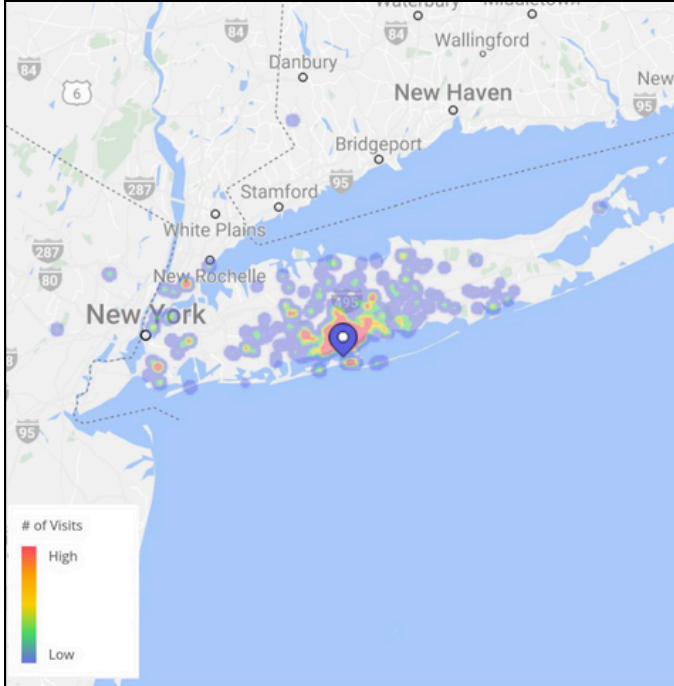
- **Unit Area:** Total: 1,574 square feet, comprising the dining area, kitchen, counter/service area, and supporting facilities such as an 8x6 walk-in cooler and storage
- **Shopping Strip Context:** Situated in Sequams Shopping Center, a high-traffic commercial hub near Good Samaritan University Hospital, Babylon Village, and the first pizza heading back from the beaches.
- **Neighboring tenants include:**
 - Southdown Market
 - Dental 365
 - W & G Nail Salon
 - Summerwind Deli
 - The Pharmacy
 - Stretch Zone
 - Colony Cleaners
 - Zoom Verizon
 - Seating Capacity: 49
- **Lease Agreement:** An 8-year remaining lease term (3 years fixed + 5-year option), with the landlord willing to negotiate longer lease.
- **Monthly rent:** \$7,300 inclusive of property taxes (Annual: \$87,600), providing predictable costs.

Property Overview

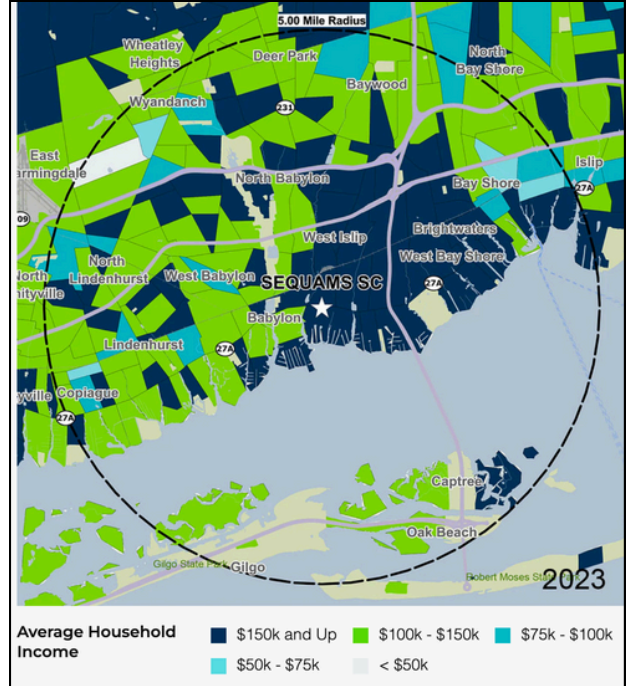
Google Earth



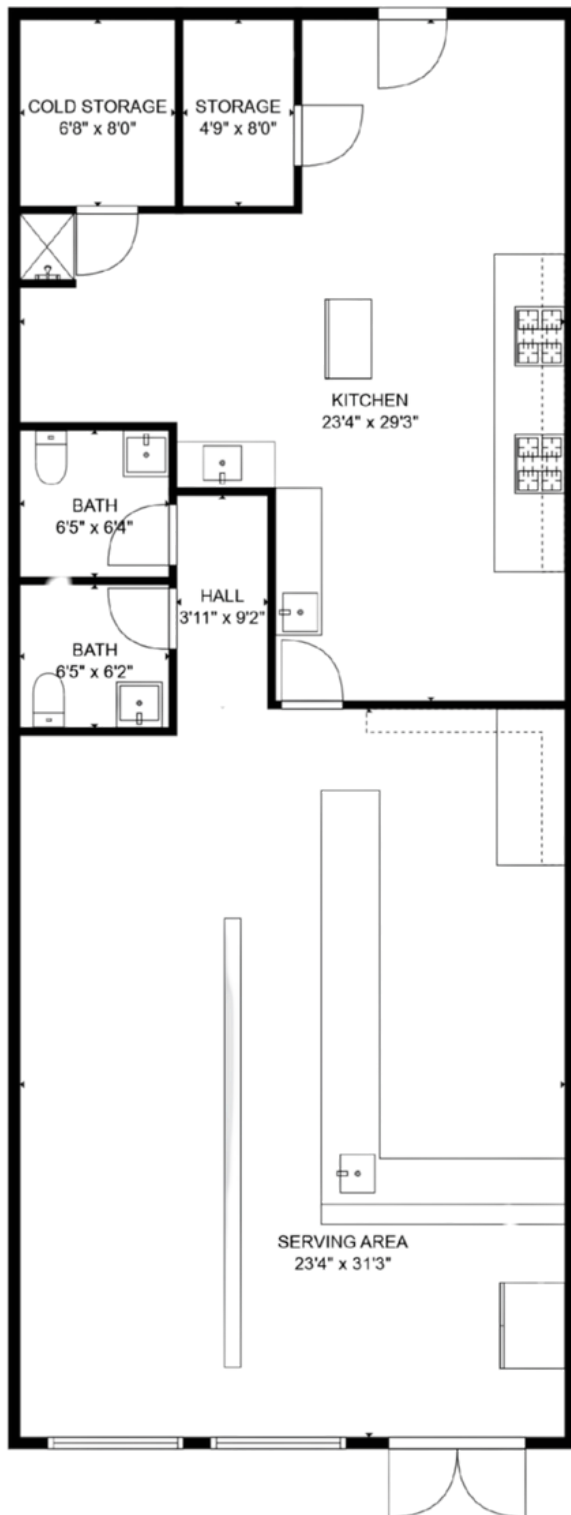
Trade Area Map



Demographics



Interior Layout and Design



Bella Cucina's 1,574-square-foot space is designed for efficiency and profitability, offering a turnkey layout that seamlessly serves both dine-in and takeout customers. The dining area, located near the entrance, seats up to 49 guests across 10 tables and is separated from the counter by a knee-high wall, maintaining an open, inviting floorplan that encourages quick turnover. Bathed in natural light, this space creates a welcoming vibe for patrons. The counter/service area, positioned adjacent, acts as the operational hub, streamlining takeout and delivery orders with ease. Beyond it, the spacious kitchen anchors the setup, optimized for high-volume production and smooth workflow across multiple staff members. Ample storage is thoughtfully integrated, keeping supplies organized without crowding the main areas. Located in Sequams Shopping Center, this smartly planned layout enhances functionality and positions Bella Cucina as an investment ready for immediate revenue generation.



Front Counter & Dining Area



Infrastructure

Key Equipment (Included in Sale)

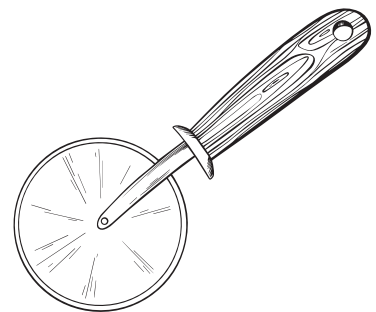
- Pizza Ovens: 2 double gas Bater Pride Pizza ovens (2 6' ovens, 2 4' ovens)
- Dough Mixer: 60 oz American Eagle Dough Mixer with 40 dough trays
- Cooler: 8x6 walk-in cooler
- Freezers: 2 freezers (1 upright, 1 top-loading)
- Ranges: 2 commercial Southbend 36" Ranges with 6 burners and commercial hoods
- Charbroiler Grill: 1 Imperial IRB-24 24" commercial gas charbroiler grill
- Deep Fryer: 1 deep fryer
- Prep Stations: 3 refrigerated prep stations (1 4' Migali C-SP60 for salads, 2 6' stations)
- Soup Warmers: 2 soup warmers

Front Counter Equipment (Included in Sale)

- Display cases
- Menu boards
- POS system and cash register - property of Pocket (Micronexus)
- Soda fountain (property of Coca-Cola)

Dining Room and Miscellaneous Features (Included in Sale)

- 10 tables (5 large, 5 small)
- All chairs
- Pans, trays, and other kitchen and dining essentials
- Cutlery
- Plateware
- High chairs
- Napkin dispensers
- Utensil holders
- Coffee maker
- Wall-mounted TV
- Decor items
- Cleaning supplies



Equipment and Kitchen



Financial Snapshot

2024 Financial Highlights

- **Total Gross Revenue:** \$1,037,436.79 (Annual)
- **Total Expenses:** \$714,687.34 including owner's salary
 - Rent: \$87,600
 - Utilities (Electric: \$11,071.45, Gas: \$10,071.44)
 - Food: \$242,793.69
 - Beverages (Coca-Cola: \$19,616.32, Arizona: \$5,638.10)
 - Dumpster: \$2,530.62
 - Workers' Comp: \$2,214.29
 - Verizon: \$4,428.58
 - AJ Chemical (Cleaning): \$2,530.62
 - Exterminator: \$948.82
 - Linen Service: \$506.12
 - Liability Insurance: \$6,326.54
 - Payroll: \$320,668.27 (including Owner's Salary of \$15,080.04)
- **COGS** (Cost of Goods Sold): \$268,048.11 (Annual, Food + Beverages)
 - % of Revenue: 25.84% (\$268,048.11 / \$1,037,436.79)
- **Net Profit:** \$322,749.45 (Total Gross Revenue of \$1,037,436.79 - Total Expenses of \$714,687.34)
- **Owner's Salary/Draw:** \$15,080.04 (Annual, based on \$1,256.67/month)

Cap Rate

- **Capitalization Rate** (Cap Rate): 81.70%
 - Based on Net Operating Income (NOI): \$322,749.45
 - $\text{NOI} = \text{Gross Revenue} - \text{Total Expenses (excluding Owner's Salary)}$



Monthly Sales Breakdown

Cash and Credit Breakdown

Month	Gross Revenue	Credit Card (Amount)	Cash (Amount)	Total Expenses	NOI	Net Profit
January	\$72,929	\$38,662 (53%)	\$34,267 (47%)	\$51,417	\$21,512	\$20,256
February	\$66,700	\$35,371 (53%)	\$31,329 (47%)	\$47,006	\$19,694	\$18,438
March	\$84,929	\$44,992 (53%)	\$39,937 (47%)	\$59,881	\$25,048	\$23,791
April	\$87,399	\$46,322 (53%)	\$41,077 (47%)	\$61,632	\$25,767	\$24,510
May	\$88,841	\$47,853 (53%)	\$41,060 (47%)	\$62,583	\$26,258	\$25,002
June	\$91,788	\$48,608 (53%)	\$43,180 (47%)	\$64,713	\$27,075	\$25,818
July	\$87,399	\$46,322 (53%)	\$41,077 (47%)	\$61,632	\$25,767	\$24,510
August	\$93,317	\$49,458 (53%)	\$43,859 (47%)	\$65,771	\$27,546	\$26,289
September	\$87,495	\$46,332 (53%)	\$41,163 (47%)	\$61,711	\$25,783	\$24,527
October	\$92,819	\$49,194 (53%)	\$43,625 (47%)	\$65,486	\$27,333	\$26,076
November	\$85,544	\$45,338 (53%)	\$40,205 (47%)	\$60,308	\$25,235	\$23,979
December	\$98,278	\$52,067 (53%)	\$46,211 (47%)	\$69,263	\$29,015	\$27,759
Total	\$1,037,437	\$551,295 (53%)	\$486,213 (47%)	\$714,687	\$322,749	\$291,633

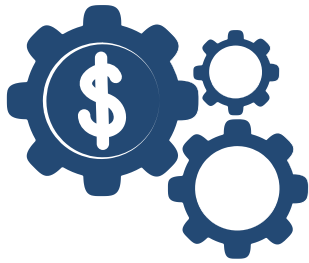


Detailed Financials Available Upon Request

Comprehensive financial reports, compiled using real-time data from Pocket Point of Sale (POS) system, Pocket Tracking tools, and Management software, are available upon request, offering an accurate and detailed overview of revenue performance and operational insights.



Market Value



Bella Cucina Pizzeria, based on its 2024 financials, earns \$1,037,436.79 in total sales. After subtracting \$714,687.34 in expenses (not including the owner's pay), it has \$322,749.45 left. Using a common pizzeria value range of 2 to 3 times this amount, with 2.5 as the middle, it's worth approximately \$806,873.63, between \$645,498.90 and \$968,248.35.

This profit and Long Island trends peg its value at about \$807,000 in 2025.

- NOI (Jan-Dec): \$322,749.45
- Estimated Market Value (Midpoint 2.5): $\$322,749.45 \times 2.5 = \$806,873.63$
- Range (2-3): \$645,498.90 - \$968,248.35
- Adjusted for Long Island Trends: \$807,000 (rounded to reflect market conditions)



SWOT Analysis

Strengths

- Prime location in Sequams Shopping Center near Good Samaritan University Hospital, borders on Babylon Village, just down the street from West Islip public schools, and first pizza stop over the bridge when returning
- Proven revenue (\$1,037,436.79) and profitability (NOI \$322,749.45, Net Profit \$291,632.90)
- Turnkey operation with key equipment and experienced 8-member staff
- Attractive asking price (\$375,000) below estimated market value (\$807,000 in 2025)
- Established reputation under the Capuozzo Family with a loyal customer base

Weaknesses

- Limited online presence, relying heavily on walk-in and local traffic.
- 8-year lease term (3 years fixed + 5-year option) may concern buyers seeking long-term stability.
- Dependence on local market and seasonal beach traffic.
- Modest owner draw (\$15,080.04 annually) suggests underutilized profit potential.

Opportunities

- Expand social media (Instagram, Facebook, TikTok) to attract new customers.
- Grow delivery via apps like Uber Eats or DoorDash.
- Introduce catering for local events to diversify revenue.
- Tap into West Islip's family-oriented market and tourist growth.

Threats

- Competition from nearby pizzerias or casual dining in West Islip/Babylon Village.
- Economic factors like inflation or labor shortages increasing costs.
- Rising cost of food: Higher ingredient prices may shrink margins without adjustments.
- Finding good employees: Hiring skilled staff could raise costs and affect consistency.



Investment Opportunity Summary

A Turnkey Business with Proven Revenue and Growth Potential

Overview

Located at 424 Montauk Hwy, West Islip, NY 11795, Bella Cucina NY LLC (DBA Bella Cucina) is an established pizzeria and Italian eatery with a loyal following and untapped potential. In a busy world with seemingly pizzerias throughout every town, Bella Cucina is a standout-offering authentic cuisine, a prime location, and a welcoming vibe "Where Every Bite Feels Like Home" and every customer leaves with a wonderful experience.

Financial Highlights

- 2024 Gross Revenue: \$1,037,436.79
- Net Profit: \$291,632.90
- Asking Price: \$375,000
- Estimated Market Value: Bella Cucina Pizzeria, based on its 2024 financials, earns \$1,037,436.79 in total sales. After subtracting \$714,687.34 in expenses (not including the owner's pay), it has \$322,749.45 left. Using a common pizzeria value range of 2 to 3 times this amount, with 2.5 as the middle, it's worth approximately \$806,873.63, between \$645,498.90 and \$968,248.35. This profit and Long Island trends peg its value at about \$807,000 in 2025.

Key Strengths

- Strategic location near Good Samaritan University Hospital, borders on Babylon Village, just down the street from West Islip public schools, and the first pizza stop over the bridge when returning.
- Turnkey operation with experienced staff and established infrastructure, operated by the Capuozzo Family.
- Significant growth potential through social media and expanded services (current owners have minimal online marketing).

Why Invest?

- Acquire a profitable business with a strong community presence and room to grow.
- Capitalize on Bella Cucina's reputation for quality and its ability to turn every visit into a memorable experience.

Conclusion

Summary

Bella Cucina NY LLC (DBA Bella Cucina) is a West Islip institution with strong financials, operated by the Capuozzo Family, standing out as a profitable business opportunity amidst a competitive market. With proven revenue and significant growth potential, it offers a compelling investment prospect for 2025.

Bella Cucina offers an exceptional opportunity to acquire a well-established Pizzeria and Italian Eatery with a strong financial foundation and significant growth potential. The property is perfectly positioned to capitalize on its prime location and robust market demand. Interested parties are encouraged to contact Brad Wilson for further details and pricing.

For more information and to schedule a viewing, please contact:



Brad Wilson, Broker

Jones Hollow Realty Group Inc.

136 Carleton Ave, E Islip, NY 11730

Email: brad@joneshollow.com

Mobile: 646.670.8800

This offering memorandum provides a detailed analysis of Bella Cucina, highlighting its market position, financial performance, and investment potential. It is intended for qualified investors seeking a Turnkey Business with Proven Revenue and Growth Potential.





Bella Cucina[®]
Pizzeria ~ Restaurant
Menu and Catering Menu

**The following pages present Bella
Cucina's detailed menu offerings.**



Pizza

NEOPOLITAN 18.31... 20.08...
Round - 18 inches - 8 slices
Mozzarella cheese & tomato sauce

TOPPINGS
SAUSAGE • MEATBALL • PEPPERONI • MUSHROOM • PEPPERS • ONIONS • EGGPLANT
BLACK OLIVE • GARLIC • BROCCOLI • ANCHOVIES • MUSHROOM • PEPPERS • ONIONS • EGGPLANT
ADDITIONAL CHARGE: 1/2 Topping +\$3.50 - \$4.50 • 1 Topping +\$4.50 - \$5.50
• 2 Toppings +\$5.00 - \$6.00 • 3 Toppings or More +\$5.50 - \$6.50

Specialty Pies

CHICKEN MARSALA PIE
Deep dish with tender chicken pieces and mushrooms sautéed in a marsala wine sauce, topped with melted mozzarella cheese and tomato sauce. \$3.88...
over an 18 inch and pizza crust 25.95... 28.95...

PENNE ALLA VODKA PIE 25.50... 26.52...
topped with homemade vodka sauce, fresh tomatoes, flame roasted peppers, seasoned with Italian herbs, fresh basil and drizzled with extra virgin olive oil 30.50... 31.72...

BROOKLYN PIE 19.78... 20.57...
topped with homemade mozzarella cheese, fresh tomatoes, flame roasted peppers, seasoned with Italian herbs, fresh basil and drizzled with extra virgin olive oil 30.50... 31.72...

CHICKEN BACON RANCH PIE
fried chicken pieces and bacon with mozzarella and cheddar cheese with a ranch potato dressing 25.50... 30.68...

HOUSE SPECIAL PIE
• Neopolitan (8 slices) 21.95... 29.07...
• Sicilian (9 slices) 28.95... 30.10...
a combination of sausage, meatballs, pepperoni, peppers, fresh mushrooms, onions, black olives and extra cheese

"GRANDMA" PIZZA (9 slices) Grandma's own special recipe - extra thin crust pan pizza layered with mozzarella cheese and spiced with a flavorful herb blend. San Marzano plum tomato sauce 22.50... 23.40...

BIANCA
(8 slices) 18 inch pizza crust topped with garlic, olive oil, tomato sauce and melted mozzarella cheese and seasoned ricotta 25.50... 26.52...

MARINARA
(9 slices) "Sicilian Style" crust topped with garlic, olive oil, Italian herbs and plant tomato sauce with romano cheese and fresh basil 19.78... 20.57...

NEW! DRUNKEN GRANDMA PIE
(9 slices) Grandma's own special recipe - extra thin crust pan pizza layered with mozzarella cheese and spiced with a flavorful herb blend. San Marzano plum tomato sauce 22.50... 23.40...

NEW! DEEP DISH PAN PIZZA
Deep dish round 16" pizza with mozzarella cheese & tomato sauce 23.95... 24.95...

NUTTELLA PIE 30.00... 31.20...

Pizza by the Slice

NEAPOLITAN 3.21... 3.24... **BROOKLYN SLICE** 3.31... 3.44... **CHICKEN BACON**
GRANDMA 3.35... 3.48... **RANCH SLICE** 6.05... 5.25...
BIANCA 3.00... 4.05... **FOGACCIA** 4.50... 4.68... **PENNE ALLA VODKA** 4.12... 4.28...
SICILIAN 3.30... 3.44... **VEGETABLE SLICE** 4.12... 4.28... **MARGHERITA SLICE** 3.50... 3.64...
BUFFALO CHICKEN 4.50... 4.68... **CHICKEN MARSALA** 4.50... 4.68... **SALAD SLICE** 5.05... 5.25...
SLICE 5.05... 5.25... **DRUNKEN GRANDMA** 3.45... 3.38... **BBQ SLICE** 5.05... 5.25...
MARINARA 3.31... 3.44...

ADDITIONAL CHARGE: 1 Topping +\$3.78... • 2 Toppings +\$4.10... • 3 Toppings +\$4.50... 1.50...

Pizzetta

Enjoy our "Old World" Italian Style 12" Personal Pizza prepared with only the finest homemade imported ingredients

MARGHERITA
homemade mozzarella, tomato basil sauce & touch of virgin olive oil 10.95... 11.38...

FRA DIAVOLO
homemade mozzarella, crumbled sausage & slice hot cherry peppers 12.95... 13.46...

RUSTICA
homemade mozzarella, tomato basil sauce & touch of virgin olive oil 10.95... 11.38...

ALLA CONTADINA
homemade mozzarella, tomato basil sauce & touch of virgin olive oil 10.95... 11.38...

CAPRICCIOSA
homemade mozzarella, tomato basil sauce & touch of virgin olive oil 10.95... 11.38...

CREATE YOUR OWN
Choose from the following items to add to a Margherita Pizza +\$1.00... 1.04... Per topping
Anchovies • Mozzarella • Green/Red Peppers • Anchovies • Black Olives

Panini

LA CLASSICO
grilled chicken, mozzarella, lettuce and tomato 9.95... 10.34...

LA BELLA
homemade fresh mozzarella and tomato on toasted garlic panini bread 9.95... 10.34...

LA NAPLE
grilled chicken, mozzarella, lettuce and tomato on toasted garlic panini bread 9.95... 10.34...

LA CAPRI
grilled chicken, mozzarella, lettuce and tomato on toasted garlic panini bread 9.95... 10.34...

Wraps

Whole Wheat or Plain
THE "TRALSAMIC" 9.50... 9.88...
grilled chicken, fresh mozzarella, roasted peppers with balsamic dressing on the side

THE "GRILLED CHICKEN RANCH" 9.50... 9.88...
red onion, romaine lettuce & our ranch dressing 9.50... 9.88...

THE "GRILLED VEGETABLE" 9.50... 9.88...
grilled chicken, fresh mozzarella, roasted peppers with balsamic dressing on the side

THE "GRILLED CHICKEN & BROCCOLI" 9.50... 9.88...
grilled chicken, broiled broccoli with garlic & oil, melted mozzarella with side of balsamic dressing

THE "CHICKEN CAESAR" 9.50... 9.88...
grilled chicken, romaine lettuce with dijon caesar dressing & shaved pecorino romano cheese 9.50... 9.88...

Desserts

TARTUFO 5.05... 5.20...
TIRAMISU 5.05... 4.68...
CHEESECAKE 3.00... 3.44...
CHOCOLATE MOUSSE CAKE 4.50... 4.68...
CANNOLI 3.50... 3.64...
ESPRESSO 2.35... 2.44...

PASTA NIGHTS

Served with a FREE side salad
MON & TUES 4PM-10PM
\$16.95 CASH
17.63 Credit
ADD CHICKEN +\$3.00 - 3.12...
ADD FISH +\$3.50 - 3.64...
WHOLE WHEAT PASTA +\$1.25... 1.30...
GLUTEN FREE PASTA +\$2.25... 2.34...

WEDNESDAY PIZZA SPECIAL

\$15.95 CASH
16.35 Credit
ALL DAY CHOICE OF REGULAR, SICILIAN OR GRANDMA PIE

TAXES NOT INCLUDED IN PRICES • ALL PRICES SUBJECT TO CHANGE WITHOUT NOTICE
Consuming raw or undercooked fresh shell eggs, meat or fish can lead to food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.



Bella Cucina[®] Pizzeria ~ Restaurant

TAKE-OUT
DINE-IN
FREE DELIVERY
OFF PREMISES
CATERING
GIFT CARDS AVAILABLE

631. 482. 9555

**424 Montauk Highway
West Islip, NY 11795**

BellaCucinaPizzaWestIslip.com

And Making • Authentic • West Islip, NY 11795 • Prices subject to change without notice. Not responsible for typographical errors.

Appetizer

FRIED RAVIOLI (6)
breaded cheese ravioli served with our pomodoro sauce 12.95... 13.46...

BUFFALO WINGS (8) 12.95... 13.46... 12 15.95... 16.98...

FRIED ZUCCHINI STICKS
served with pomodoro sauce 10.95... 11.38...

BAKED CLAMS (8) 15.95... 16.98...

MOZZARELLA STICKS (6)
served with a side of marinara sauce 9.50... 9.88...

GARLIC BREAD
Italian bread topped with fresh garlic, virgin olive oil and melted mozzarella cheese 5.50... 5.14...

WITH BAKED MOZZARELLA CHEESE 5.95... 6.18...

Soups

TORTELLINI IN BRODO
cheese tortellini in a light chicken broth with scalions 6.50... 7.22...

PASTA & FAGIOLI
with a touch of fresh pum tomato 6.50... 7.22...

STRACCIATELLA ROMANA
spinach eggplant in a light chicken broth 6.95... 7.22...

VEGETABLE MINESTRONE
assorted vegetables in pum tomato broth 6.95... 7.22...

LENTIL SOUP 6.95... 7.22...

Pint Size

Heros

ITALIAN HERO 10.50... 10.92...

MEATBALL OR EGGPLANT or
sausage parmigiana 11.50... 11.96...

VEAL CUTLET PARMIGIANA 15.50... 16.12...

CHICKEN CUTLET
parmigiana 12.50... 13.00...

JUMBO SHRIMP PARMIGIANA 15.95... 16.38...

SAUSAGE, PEPPERS & ONION
HERO (RED OR WHITE) 12.50... 13.00...

Salads

BUFFALO STYLE CHICKEN SALAD
romaine lettuce topped with beef cheese dressing, carrots and celery topped with buffalo style chicken 12.50... 13.00...

GREEK SALAD
tomatoes, black olives and feta over mix bell peppers, onions, cucumbers and dressing 13.50... 14.50...

INSALATA BELLA VISTA
house salad topped with Italian cold cuts and cheese 14.50... 15.08...

AVOCADO SALAD
seasoned mixed greens, grilled chicken, avocado, crumbled pepperoni cheese, tomatoes in a balsamic vinaigrette 16.50... 17.56...

INSALATA PECORINO
seasoned mixed greens topped with red onions and tomatoes, shaved parmesan cheese in a balsamic 12.50... 13.00...

ANY SALAD TOPPED WITH GRILLED BALSAMIC CHICKEN 14.75... 14.94... • JUMBO GRILLED SHRIMP (6) 10.95... 11.38... • EXTRA DRESSING 0.75... 0.78...

Pasta

All pasta dishes served a listed (or) with your choice of: spaghetti, penne, linguine, Rigatoni, Fettuccine (or) Fusilli (20... 20.98... extra for Gluten Free) (or) Whole Wheat Pasta) (300... 312... extra for Gluten Free)

PENNE ALLA VODKA
creamy pink vodka sauce sauced with imported creamed mushrooms 18.95... 19.66...

RIGATONI BOLOGNESE 13.95... 14.66...
served with a side of marinara sauce and topped with a light garlic herbbed breadcrumb 21.50... 22.36...

RIGATONI CAMPAGNOLA
served with a side of marinara sauce and topped with a light garlic herbbed breadcrumb 21.50... 22.36...

RIGATONI CASALINGA
steak sausage sauced with broccoli rabe, sundried tomatoes in a roasted garlic and virgin olive oil sauce 18.95... 19.70...

RIGATONI FIORENTINA
chicken, spinach & mozzarella cheese topped in a creamy tomato sauce 18.95... 19.70...

RIGATONIMONTANARA
steak sausage sauced with broccoli rabe, sundried tomatoes in a roasted garlic and virgin olive oil sauce 18.95... 19.70...

RIGATONI BELLA
grilled chicken strips, sauced with broccoli rabe, sundried tomatoes in a roasted garlic and virgin olive oil sauce 18.95... 19.70...

FUSILLI PESTO ROSSO
creamy pesto sauce sauced with chicken in a blend of tomato sauce 18.95... 19.70...

FETTUCINE ALLA PESTO
creamy pesto sauce with sundried tomato 15.95... 16.98...

FETTUCINE ALFREDO
fettuccine pasta topped in a classic Alfredo cheese sauce 16.95... 17.62...

FETTUCINE CARBONARA
bacon, peas, and onions sauced in a parmesan cream sauce 18.95... 19.70...

PENNE PASTA PRIMAVERA
(red or white)
penne pasta sauced with a creamy tomato sauce 18.95... 19.70...

FARFALLE FIORITE
broccoli rabe & sundried tomatoes sauced with garlic & virgin olive oil 16.95... 17.62...

PENNE E MELANZANE
eggplant sauced in a plum tomato sauce creamed with ricotta 16.95... 17.62...

FARFALLE DEVINCI
farfalle pasta sauced with a creamy pink sauce 21.95... 22.82...

SPAGHETTI POMODORO 10.95... 11.38...
tomato sauce with a marinara (or) sausage 16.95... 17.62...

SPAGHETTI RAVIOLI
creamy pink sauce sauced with imported creamed mushrooms 18.95... 19.66...

SPAGHETTI POMODORO 10.95... 11.38...
tomato sauce with a marinara (or) sausage 16.95... 17.62...

SPAGHETTI RAVIOLI
creamy pink sauce sauced with imported creamed mushrooms 18.95... 19.66...

SPAGHETTI RAVIOLI
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SPAGHETTI RAVIOLI
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All Entrees

All entrees below served with

side of Spaghetti/Penne Pomodoro (or) Tossed Salad

(Side of Whole Wheat Pasta Available for +2.50... 2.80... extra (or)

Gluten Free Pasta for 3.00... 3.13... extra)

(Pasta available with other sauces - Additional Charge)

Pesto +2.50... 2.80... Alla Vodka +2.75... 2.80... Bolognese +2.75... 2.80... Cam Sauce +4.50... 4.68...

Garlic & Oil +1.50... 1.56... Marinara +1.75... 1.82... Alfredo +2.50... 2.60...

Chicken

SEMI-FREDDO
prepared with fried (or) marinated grilled chicken topped with a light chicken broth 21.50... 21.82...

VERDE
chicken medallions sauced in a white wine lemon butter sauce with artichoke hearts and capers 21.95... 22.82...

MARSALA
medallions of chicken sauced in a mushroom Marsala wine sauce 21.95... 22.82...

MONACHINA 22.50... 23.40...
fried chicken cutlets topped with mozzarella cheese sauced in a mushroom marsala wine sauce

PIZZAIOLA
pan seared chicken topped with peppers, onions and fresh mushrooms sauced in a sherry wine tomato sauce 21.95... 22.82...

PRIMAVERA
marinated grilled chicken topped with sautéed mushrooms and fresh vegetables 21.95... 22.82...

FRANCESE
battered chicken sauced in a white wine and lemon butter sauce 21.95... 22.82...

PIZZAIOLA
pan seared chicken topped with peppers, onions and fresh mushrooms sauced in a sherry wine tomato sauce 21.95... 22.82...

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Old World Favorites

EGGPLANT ROLLATINI 19.95... 20.74...
battered eggplant rolled with ricotta, sauced with pomodoro sauce & mozzarella cheese

EGGPLANT, MEATBALL (or) SAUSAGE PARMIGIANA
choice of battered eggplant, meatball (or) sausage topped with pomodoro sauce and melted mozzarella cheese 18.95... 19.70...

SAUSAGE, PEPPERS & ONIONS (Red or White) 18.95... 19.70...

Veal

PARMIGIANA STYLE
veal cutlet topped with pomodoro sauce and melted mozzarella cheese 22.95... 23.86...

PICATTA
veal medallions sauced in a white wine lemon butter sauce with artichoke hearts and capers 23.95... 24.90...

MARSALA 23.95... 24.90...
veal sauced in a mushroom marsala wine sauce

PIZZAIOLA 23.95... 24.90...
pan seared veal topped with peppers, onions and fresh mushrooms sauced in a sherry wine tomato sauce

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Seafood

SHRIMP MONACHINA 25.95... 26.98...
breaded shrimp sauced in a mushroom marsala wine sauce, topped with melted mozzarella cheese

SHRIMP FRANCESE
egg battered shrimp sauced in a white wine, lemon butter sauce 25.95... 26.98...

SHRIMP OREGANATA
breaded shrimp sauced in a white wine garlic scampi sauce 25.95... 26.98...

SHRIMP PARMIGIANA
fried shrimp topped with pomodoro sauce and melted mozzarella cheese 35.95... 17.63...

Pasta Sides

Side of Spaghetti (or) Penne
with your choice of: spaghetti, penne, linguine, Rigatoni, Fettuccine (or) Fusilli (20... 20.98... extra for Gluten Free) (or) Whole Wheat Pasta) (300... 312... extra for Gluten Free)

POMODORO SAUCE 10.95... 11.38...
tomato sauce with a marinara (or) sausage 16.95... 17.62...

ALIA VODKA SAUCE 10.95... 11.38...
tomato sauce with a marinara (or) sausage 16.95... 17.62...

AGLIO E OLIO 10.95... 11.38...
tomato sauce with a marinara (or) sausage 16.95... 17.62...

BOLOGNESE 10.95... 11.38...
tomato sauce with a marinara (or) sausage 16.95... 17.62...

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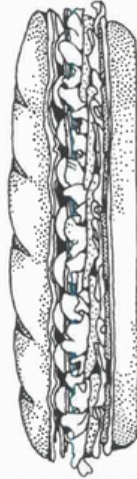
BOLOGNESE 10.95... 11.38...
tomato sauce with a marinara (or) sausage 16.95... 17.62...

BOLOGNESE 10.95... 11.38...

3 Foot Hero's

"THE BELLA" \$0.00
marinated grilled chicken, sautéed
broccoli rabe, fresh mozzarella cheese
and roasted peppers

"THE ITALIAN" \$0.00
salami, prosciutto, ham, provolone
cheese with lettuce and tomato



*Complimentary
with All Orders of:*

\$100 TO \$125 1 TRAY OF GARLIC STICKS
\$150 TO \$200 2 TRAYS OF GARLIC STICKS
\$250 TO \$300 3 TRAYS OF GARLIC STICKS
\$350 AND UP 4 TRAYS OF GARLIC STICKS

Desserts

- Tartuffo
- Chocolate Mousse Cake
- Tiramisu
- Cannoli
- Cheesecake
- Espresso

Above Items are Supplied at
NO CHARGE
with our Compliments
and THANKS!

Before placing your order, please inform your server
if a person in your party has a food allergy. The FDA advises
consuming raw or undercooked meat, poultry, seafood or egg
increases your risk of foodborne illness.

SALES TAX NOT INCLUDED

ALL CATERING ORDERS
COME WITH ITALIAN BREAD &
HOMEMADE GARLIC STICKS

**NO CHARGE
FOR STERNOS**
\$10.00 refundable deposit for
each combined water pan
& catering rack supplied.

NOTES: _____



Bella Cucina®
Pizza ~ Pasta

CATERING MENU

631.482.9555
FAX: 631.539.0560

BellaCucinaPizzeria.com
424 Montauk Highway
West Islip, NY 11795

Appetizers

	HALF TRAY Serves 8-10	FULL 16-18
BAKED CLAMS (3 per person).....	75.	95.
FRIED CALAMARI..... golden fried calamari served with a side of homemade marinara sauce	60.	90.
MOZZARELLA STICKS (3 per person).....	40.	65.
.....served with a side of pomodoro sauce		
MOZZARELLA DI CASA..... homemade mozzarella cheese, flame roasted peppers, fresh tomatoes and basil drizzled with a balsamic vinaigrette	65.	95.
ZUPPA DI COZZE (RED OR WHITE)..... cultivated mussels, steamed and seasoned in a white wine garlic herb broth or in a garlic plum tomato sauce	65.	95.
STUFFED MUSHROOM (3 per person)..... mushroom caps stuffed with crabmeat, broiled in a garlic white wine scampi sauce.	50.	75.
GOLDEN FRIED CHICKEN FINGERS (3 per person)..... served with side of honey mustard dressing	55.	85.
BUFFALO WINGS..... spicy or mild buffalo wings with side of blue cheese	60.	85.
FRIED RAVIOLI (3 per person).....	65.	90.

Salad & Vegetables

	HALF TRAY Serves 8-10	FULL 16-18
SPINACH LEAF..... gorgonzola cheese, walnuts, red onion and tomatoes served with a raspberry vinaigrette	40.	60.
BELLA SALAD..... iceberg lettuce, tomatoes, cucumbers, roasted peppers, fresh mushrooms, red onions, carrots and black olives, served with a balsamic vinaigrette	35.	50.
W/SHREDDED MOZZARELLA CHEESE.....	50.	65.
CAESAR SALAD..... romaine lettuce tossed with a dijon caesar dressing topped with homemade croustons and shaved pecorino romano cheese	40.	60.
W/CHICKEN.....	75.	90.
INSALATA PECORINO..... mesclun greens topped with red onion and tomatoes, shaved pecorino Romano cheese in a balsamic vinaigrette	40.	60.
COLD ANTIPASTO..... house salad topped with Italian cold cuts and cheeses	60.	90.
SAUTEED BROCCOLI SPEARS.....	50.	75.
SAUTEED BROCCOLI RABE.....	55.	85.
SAUTEED FRESH SPINACH.....	45.	70.

Pasta

	HALF TRAY Serves 8-10	FULL 16-18
PENNE ALLA VODKA..... diced imported prosciutto in a creamy pink vodka sauce	55.	85.
LINGUINE ALFREDO..... pasta served in a creamy Alfredo cheese sauce	40.	75.
RIGATONI FIORENTINA..... rigatoni pasta tossed with grilled chicken strips, spinach and melted mozzarella, sauteed in a creamy pink sauce	60.	95.
LINGUINE SHRIMP (MARINARA OR DIAVOLO)..... fresh shrimp served in a SPICY fra diavolo OR in a MILD marinara plum tomato sauce over linguine	85.	115.
PENNE GAMBERI..... fresh shrimp, broccoli florets and sun dried tomatoes sauteed in a light garlic herb broddino	85.	115.
LINGUINE SCAMPI..... fresh shrimp sauteed in a white wine scampi sauce served over linguine pasta sprinkled with seasoned bread crumbs	85.	115.
LINGUINE MUSSELS MARINARA..... fresh cultivated mussels served in an "old world" style garlic plum tomato sauce	70.	95.
LINGUINE CON VONGOLE (CLAM SAUCE - RED OR WHITE)..... our traditional clam sauce includes imported New Zealand clams served in a marinara plum tomato sauce OR garlic and virgin olive oil broth	80.	115.
LINGUINE D'MARE (RED OR WHITE)..... fresh baby shrimp, cultivated mussels and New Zealand clams sauteed in your choice of marinara, fra diavolo or garlic and virgin olive oil sauce	85.	125.
RIGATONI MONTONARA..... fresh grilled strips of chicken, spinach, and sun dried tomatoes sauteed in a light garlic and virgin olive oil broddino	60.	95.
LINGUINE CALAMARI MARINARA..... fresh calamari served in a Mild marinara plum tomato sauce over linguine	80.	100.
FARFALLE FIORITE..... fresh broccoli florets and sun dried tomatoes sauteed in a light garlic and virgin olive oil broddino	55.	75.
RIGATONI CASALINGA..... penne pasta tossed w/ sauteed sausage, broccoli florets and sundried tomatoes sauteed in garlic and oil broddino	55.	95.
PENNE PRIMAVERA (RED OR WHITE)..... mixed julienne style vegetables in garlic and oil over penne	50.	80.
RIGATONI BOLOGNESE..... "Italian style" fresh ground hearty meat sauce	50.	85.
RIGATONI CAMPAGNOLA..... penne pasta tossed with bolognese sauce, fresh mushrooms, green peas and a touch of cream	55.	95.
RIGATONI BELLA..... grilled chicken strips sauteed with broccoli rabe, sundried tomatoes in a roasted garlic and virgin olive oil sauce	55.	95.
SPAGHETTI POMODORO..... traditional Italian tomato sauce	40.	60.
SPAGHETTI GARLIC & OIL..... extra virgin olive oil, garlic, and Italian herbs sauteed with spaghetti served "al dente"	40.	65.
LINGUINE MARINARA..... "old world" style garlic plum tomato sauce	45.	75.
PENNE CAPRESE..... garden tomato basil sauce & fresh mozzarella	45.	75.
FARFALLE PESTO ROSSO..... spiral shaped pasta sauteed with grilled chicken in a blend of san marzano plum tomato & homemade pesto sauce	50.	90.
FARFALLE DEVINCI..... shrimp, fresh mushrooms and green peas sauteed in a roasted pepper cream sauce	75.	120.
FETTUCCINE CARBONARA..... bacon, peas, and onions sauteed in a parmesan cream sauce	45.	80.
FETTUCCINE ALLA PESTO..... creamy pesto sauce with sundried tomato	45.	80.

Baked Pasta

(w/ Seasoned Ricotta & Mozzarella)

	HALF TRAY Serves 8-10	FULL 16-18
MEAT LASAGNA.....	55.	95.
BAKED PENNE.....	50.	85.
BAKED STUFFED SHELLS.....	55.	95.
BAKED PENNE SICILIAN.....	45.	85.
BAKED RAVIOLI.....	55.	95.

Entrees

	HALF TRAY Serves 8-10	FULL 16-18
GRILLED CHICKEN PRIMAVERA..... grilled balsamic chicken breast, topped with assorted sauteed vegetables	70.	110.
CHICKEN MARSALA..... tender medallions of chicken sauteed in a "classic" marsala wine sauce with fresh mushrooms	70.	110.
CHICKEN MONACHINA..... Breaded chicken cutlet topped with mozzarella cheese simmered in a fresh mushroom Marsala wine sauce	75.	115.
CHICKEN FRANCHESSE..... fresh battered chicken breast sauteed in a white wine, lemon butter sauce	70.	115.
CHICKEN TOSCANO..... grilled balsamic or golden fried chicken cutlets topped with broccoli rabe, fresh mozzarella and sundried tomatoes sauteed in a light garlic and virgin olive oil	70.	115.
CHICKEN PIZZAIOLA..... tender medallions of chicken with peppers, onion and fresh mushrooms sauteed in a sherry wine plum tomato sauce	70.	115.
CHICKEN VERDI..... golden fried chicken cutlets topped with pomodoro sauce and melted mozzarella cheese thin sliced chicken breasts topped with fresh broccoli and melted mozzarella in a lemon franchise sauce	80.	120.
VEAL MARSALA..... tender medallions of veal sauteed in a "classic" marsala wine sauce with fresh mushrooms	90.	130.
VEAL PIZZAIOLA..... tender medallions of veal with peppers, onion and fresh mushrooms sauteed in a sherry wine plum tomato sauce	90.	130.
VEAL PARMIGIANA..... golden fried veal cutlets topped with pomodoro sauce and melted mozzarella cheese	80.	130.
VEAL FRANCESE..... battered veal cutlet sauteed in a white wine and lemon butter sauce	90.	135.
SHRIMP PARMIGIANA..... breaded jumbo shrimp pan seared topped with pomodoro sauce and melted mozzarella cheese	90.	140.
SHRIMP MONACHINA..... breaded jumbo shrimp topped with mozzarella cheese simmered in a fresh mushroom marsala wine sauce	110.	165.
SHRIMP FRANCHESSE..... egg battered jumbo shrimp sauteed in a white wine lemon butter sauce	100.	155.
SHRIMP OREGANATA..... jumbo shrimp topped with seasoned bread crumbs broiled in a garlic and white wine scampi sauce	100.	155.
EGGPLANT ROLLATINI..... fresh battered eggplant rolled with seasoned ricotta topped with pomodoro sauce and melted mozzarella cheese	50.	85.
EGGPLANT PARMIGIANA..... battered eggplant topped with pomodoro sauce grated romano cheese and melted mozzarella	50.	85.
MEATBALLS POMODORA..... homemade "Italian Style" meatballs topped with pomodoro sauce grated romano cheese	50.	85.
SAUSAGE PARMIGIANA..... sliced sweet Italian sausage topped with pomodoro sauce and melted mozzarella	50.	85.
SAUSAGE, PEPPERS, ONIONS (RED OR WHITE).....	50.	85.

About Jones Hollow Realty Group Inc.

Raising the Bar In Commercial Real Estate Service and Business Brokerage



In today's dynamic real estate market, selling your business or commercial property requires expertise, innovative strategies, enthusiasm, and the resources to promote your asset effectively. At Jones Hollow Realty Group, we provide a comprehensive and tailored approach when you list with us. Selling can be challenging, but with numerous properties and businesses successfully sold weekly across Long Island, success is within reach. Our proven sales methods, targeted marketing, and extensive professional network ensure no detail is overlooked. We use cutting-edge technology and creative solutions to boost your property's visibility and appeal, empowering you with the insights needed to choose the right agent.

When we say "raising the bar in real estate service," we mean it! Your priorities guide our actions as we navigate every step of the sale with meticulous care. With a strong track record, a skilled team, and years of experience in business brokerage and commercial real estate, Jones Hollow Realty Group has the tools to market and sell your property effectively. If you're committed to selling, we're dedicated to delivering results, ensuring a successful transaction tailored to your needs.

