

Nino's Banquet Menu

3853 Atlantic Avenue, Long Beach, CA 90807, (562)427-1003

Appetizers

Pricing per how many guests and what type of function.

We offer many options to make your event perfect!

- **Bruschetta**, baked Italian bread, with chopped Roma tomatoes, melted mozzarella cheese and fresh basil.
- **Fresh Cauliflower Pancakes**, a Nino's unique recipe with fresh tomato sauce for dipping
- **Mozzarella Caprese**, slices of fresh mozzarella with slices of tomato and fresh basil and drizzled olive oil and balsamic vinegar.
- **Calamari**, fried baby squid rings with house made blue cheese and chunky marinara sauce for dipping
- **Fried Zucchini**, freshly made fried zucchini sticks with house made blue cheese and chunky marinara sauce for dipping
- **Fried Mozzarella**, delicious battered fried mozzarella cheese topped with tomato sauce
- **Crostini**, a melody of sautéed vegetables, fresh garlic and capers on Italian toasted bread slices
- **Artichoke Garlic Balls**, perfect size for tray passing
- **Miniature house made meat balls** again perfect for tray passing
- **Fennel Sausage and Peppers** on a skewer with Alfredo sauce for dipping
- **Chicken Sausage and Peppers** on a skewer with creamy pesto sauce for dipping
- **Goat Cheese Tartlets** with red onions and baked to perfection
- **Sautéed Shrimp and Mushrooms**
- **Fried Cheese Tortellini** with a delicious creamy Vodka pink sauce for dipping
- **Latin Raviolis** with a yummy guacamole and corn salsa dipping sauce.
- **Pumpkin Raviolis** with a sage walnut butter sauce

Pasta, Veal, Fish and Chicken

Includes our famous antipasto dinner salad, breadsticks and garlic bread

- **Pasta of your choice**.....\$14.95
spaghetti, penne, fettuccine, linguini,
ravioli and rigatoni with a choice of tomato
or meat sauce
- **Homemade Lasagna or
Manicotti**.....\$16.95
with tomato sauce or meat sauce...
- **Cannelloni**..... \$17.95
homemade pasta shells stuffed with fresh
spinach, ricotta and mozzarella cheese.
This pasta dish is topped with fresh marinara
sauce
- **Penne Colombo**..... \$16.95
freshly prepared zucchini, eggplant and
mushrooms in a delicious tomato sauce. For
an extra kick, request red chili peppers in
preparation
- **Eggplant Parmesan**\$15.95
Inge's favorite and served with a side of pasta
- **Mostaccioli alla Michele**\$16.95
sliced meat balls, bell peppers, fresh mush-
rooms, ricotta and mozzarella cheese baked
in the oven with tomato sauce
- **Baked Rigatoni Romano**..... \$15.95
four cheese pasta baked in the oven with to-
mato sauce. A sure hit with vegetarians who
love cheese (for extra cheese add Alfredo)
- **Pasta Inge**..... \$23.95
corkscrew pasta sautéed with peppers,
chicken breast pieces and shrimp all tossed
together for a light a delicious meal
- **Shrimp Vesuvius**\$25.95
sautéed shrimp and mushroom dish with a
touch of tomato served with a side of fresh
vegetables and pasta
- **Pollo Marsala**\$19.95
boneless breast of chicken sautéed in Marsa-
la wine sauce and fresh mushrooms. Served
with a side of pasta and vegetables
- **Chicken Cacciatore**\$20.95
a delicious traditional Italian chicken dish
with onions, peppers and mushrooms. Served
with a side of pasta with cacciatore sauce
- **Chicken Picate**.....\$20.95
lemon white wine and caper sauce. Served with
a side of pasta and fresh vegetables. We recom-
mend trying the pasta with creamy pesto sauce
- **Chicken Parmesan**\$20.95
another Italian favorite, breaded chicken
breast with melted mozzarella cheese and
topped with a touch of tomato. Served with a
side of vegetables and pasta.
- **Vitello Picate**.....\$25.95
veal prepared in a lemon white wine and
caper sauce
- **Veal Milanese**..... \$25.95
breaded veal cutlet prepared with a perfect
touch of lemon and white wine. This is served
with a side of fresh vegetables and pasta
- **Rosemary Salmon**.....\$25.95
freshly baked rosemary salmon with side of
pasta or mashed garlic potatoes and fresh
vegetables

Specialty Course Meals

by Vincenzo “Nino”

Appetizers include crostini, fried calamari, cauliflower pancakes and fried zucchini. The second course is a rigatoni gorgonzola cheese sauce with peas and Italian ham. The third course is our delicious Veal Scaloppini with Marsala wine sauce and fresh mushrooms served with a side of vegetables. Dessert is a choice of homemade chocolate cake or Peach Melba dessert. \$39.95

Appetizers include crostini, fried calamari, cauliflower pancakes and fried zucchini. The second course is spinach cannelloni topped with fresh tomato sauce. The third course is baked Rosemary Salmon, served with fresh vegetables. Dessert is a choice of homemade tiramisu or lemon cake \$41.95

Desserts

Whole cakes, specialty cakes and dessert tables available

- Spumoni , Truffle Ice Cream or Tortoni Ice Cream 4.75
- Homemade Cannoli \$4.50
- Chocolate Cake, German Chocolate Cake, Pineapple Cake, Lemon Cake, Carrot Cake \$5.00
- Homemade Tiramisu served with fresh berries \$5.25
- New York Cheese Cake with strawberry sauce and whip cream \$5.25
- Peach Melba \$4.75

Above Prices do not include tax, tip or service charges.

Please call for more information and details about our special events operation.

We cater home, office and special events.

We are also capable of specialty items not featured on this menu and we definitely can meet all dietary needs based on requests.

See our catering menu for further menu ideas and options.

We are just one mile off the 405 San Diego Freeway. We're ideally located between Los Angeles County and Orange County.

To book your event please call Carina at (562)427-1003 or call the Special Events Office directly at (562)343-1218.