



PAPA J'S RISTORANTE

BEAUTIFUL FOOD SIMPLY PREPARED TO BE SHARED WITH FAMILY & FRIENDS



200 EAST MAIN STREET, CARNEGIE, PA 15106 - CALL 412 429 7272- WWW.PAPAJ.S.COM

SOUP \ ZUPPA

Wedding chicken stock, carrots, celery, spinach, pastina & meatballs cup 4⁵⁰ bowl 5⁵⁰

BREAD \ PANE

Bruschetta grilled toast with extra virgin olive oil 4⁰⁰ add your own toppings

Garlic Rolls fresh bread rolls laced w/ roasted garlic fried or baked 4⁰⁰

Focaccia fresh baked bread ring with roasted garlic bulb 7⁰⁰

APPETIZER \ ANTIPASTA

Olive Plate with Ripe Black Cured, Castle Veltranno & Kalamata Olives 5⁰⁰

Sautéed Banana Peppers a family favorite 5⁰⁰

Sautéed Banana Peppers, Zucchini & Northern Beans 9⁰⁰

Italian Greens & Beans featuring romaine & great northern beans 9⁰⁰

Fried Onions thinly sliced & lightly breaded and fresh fried 6⁰⁰

Fried Potatoes classic american french fries 6⁰⁰

Mozzarella Carrozza fried mozzarella "cradled" by fresh bread 8⁰⁰

Fried Zucchini or Fried Eggplant with marinara & lemon poco 9⁰⁰ grande 15⁰⁰

Fresh Spinach sautéed with roasted garlic & olive oil 10⁰⁰

Polenta grilled with sausage, peppers & onions; on a bed of marinara 9⁰⁰

Veal Meatballs in marinara 8⁰⁰ add peppers, onions & provolone + 3⁰⁰

Veal Stuffed Banana Peppers in a bed of marinara poco 8⁰⁰ grande 13⁰⁰

Grilled Rope Sausage in marinara 8⁰⁰ add peppers, onions & provolone + 3⁰⁰

Fresh Black Mussels steamed & tossed in garlic butter or marinara 12⁰⁰

Fried Calamari lightly seasoned, gently fried 10⁰⁰ add roman style + 2⁰⁰

Jumbo Lump Crabmeat Hot & Cold <dressed & chilled> or Sautéed <gently warmed> 18⁰⁰

PIZZA \ PIZZE

6 cut 8 cut 12 cut

all pizza are a blend of mozzarella and provolone

"Classic" Italian - our classic american italian pizza 7⁰⁰ 12⁰⁰ 14⁰⁰

SPECIALITY PIZZA 8⁰⁰ 14⁰⁰ 16⁰⁰

Incredible White fresh spinach, sautéed garlic & crumbled feta

Roasted Red Pepper 'PaPa's Favorite' topped with fontinella

Rustic sautéed leeks, fresh tomato & fontinella

Chicken Pesto basil pesto, roasted chicken, red onion, tomato & pignoli

BBQ Chicken sweet barbecue sauce, roasted chicken & red onion

Four Cheese ripe red tomato, fresh basil, fontinella & feta cheeses

Garden topped with fresh tomato salsa & fresh mozzarella

Rosemary Potato with cracked black pepper & rosemary

SALAD \ INSALATI

Garden romaine & iceberg; chopped; with a tomato wedge and an oil cured olive 5⁹⁹

Spinach tender, mild baby leaf, in red wine vinagrette with sliced red onion 5⁹⁹

Arugula hearty, peppery rocket lettuce, shaved romano in balsamic vinagrette 6⁹⁹

Bibb tender butter lettuce, a tomato wedge, and an oil cured olive; simply dressed 7⁹⁹

Caesar crisp romaine lightly dressed with crustini and dusted with romano 7⁹⁹

Caprese fresh sliced tomato, fresh mozzarella & basil on a bed of butter lettuce 7⁹⁹

Panzanella tomato, basil, red onion, toasted bread & bibb in red wine vinagrette 8⁹⁹

Antipasta bibb, capicola, salami, ham, mortadella, cheeses, & olives, simply dressed 11⁹⁹

OMELETTE \ FRITTATA

Scrambled Egg with french fries 8⁵⁰

Zucchini & Onion topped with goldern brown mozzarella & provolone 9⁵⁰

Incredible White spinach & feta omelette 10⁵⁰

SANDWICH \ PANINI

choose french fries or onion rings

Veal Meatball with marinara and provolone 10⁵⁰

Grilled Sausage with marinara, peppers & onions topped with provolone 10⁵⁰

Italiano mortadella, capicola, ham & salami toasted with provolone 9⁵⁰

Carnegie Beef pulled beef, served with peppers, onions & provolone 9⁵⁰

Eggplant Parmigiano breaded & fried, served with marinara & provolone 9⁵⁰

Chicken Parmigiano breaded & fried, served with marinara & provolone 10⁵⁰

Veal Parmigiano breaded & fried, served with marinara & provolone 13⁵⁰

Cod breaded and served with lettuce and tomato 12⁵⁰

* SOME ITEMS CAN BE MADE INTO SMALLER PORTIONS / MOST ITEMS CAN BE MADE TO LARGER PORTIONS - JUST ASK - Your patience empowers our best *

BE CREATIVE TOPPINGS ARE FOR MORE THAN JUST PIZZA

feta, gorgonzola, capers, anchovy, pignoli nuts, bacon, mild sausage, green pepper, red or yellow onion, roasted red pepper, spinach, pepperoni, mushrooms, artichoke hearts, hot pepper rings, sliced, diced or sun-dried tomato, fresh mozzarella, extra pizza cheese, black or green sliced olives, pitted kalamata olives, castel veltrano olives

EXTRAS add a grilled sausage link 4⁰⁰ add a Meatball 4⁰⁰ add grilled chicken 7⁵⁰ add a shrimp 3⁰⁰ add grilled salmon 12⁰⁰ add roasted garlic bulb 2⁵⁰

* The Allegheny County Health Department requires that we tell you: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

PASTA

choose your pasta & your sauce

thin spaghetti / fettuccine / bow ties / penne

whole wheat linguine or gluten free thin spaghetti pasta available + 2⁰⁰

add ricotta filled tortellini, gnocchi or ricotta filled ravioli + 4⁰⁰

Aglio e Olio sautéed garlic with olive oil & butter 11⁹⁹

Marinara sautéed garlic & onions, ground peeled tomatoes & basil 11⁹⁹

Napolitano marinara mixed with mozzarella and provolone 13⁹⁹

Alfredo a rich, thick cream sauce 13⁹⁹

Zucchini, Onion & Egg 13⁹⁹

Spinach & Feta sautéed in garlic with toasted pignoli nuts & diced tomato 15⁹⁹

Divine fusion of Marinara & Alfredo 15⁹⁹

Basil Pesto Cream with pignoli nuts & diced tomato 15⁹⁹

Carbonara a rich, thick cream sauce with bacon, caramelized onion & ricotta 16⁹⁹

Bolognese divine tomato cream with ground veal 17⁹⁹

Sausages marinara, sweet bell peppers & caramelized onions 15⁹⁹

Whole Baby Clams & Pasta in garlic butter or marinara 14⁹⁹

Fresh Black Mussels & Pasta in garlic butter or marinara 15⁹⁹

Jumbo Shrimp & Pasta in garlic butter or marinara 19⁹⁹

Sea Scallops & Pasta in garlic butter or marinara 22⁹⁹

Tutto Mare "everything from the sea" in garlic butter or marinara 24⁹⁹

EGGPLANT \ MELANZANO

Eggplant Parmigiano special offer includes side of penne marinara 13⁹⁹

Eggplant Rollatini fried eggplant filled with herbed ricotta baked 13⁹⁹

CHICKEN \ POLLO

Picatta sautéed with fresh sliced mushrooms, laced with white wine & lemon 14⁹⁹

Marsala sautéed with fresh sliced mushrooms, leeks & laced with marsala wine 14⁹⁹

Milanese breaded, pan-fried in olive oil & served with lemon 14⁹⁹

Romano dipped into fresh egg, pecorino & parsley, pan-fried, served with lemon 14⁹⁹

Parmigiano special offer entree includes side of penne marinara 14⁹⁹

Abruzzo bone-in breast pan-fried with garlic, rosemary & pepper 15⁹⁹

PORK \ PORCHETTE

Grilled Tenderloin with sautéed leeks & mushrooms 15⁹⁹

Sautéed Tenderloin with roasted red peppers, leeks & garlic 15⁹⁹

Abruzzo style tenderloin sautéed with garlic, rosemary & pepper 15⁹⁹

COD \ PESCE

Mama style poached in white wine with capers & hot pepper rings 14⁹⁹

PaPa style baked with fresh lemon juice & lots of butter 14⁹⁹

Milanese breaded, pan-fried in olive oil & served with lemon 14⁹⁹

SALMON \ PESCE ROSSO

Mama style filet poached in white wine with capers & hot pepper rings 19⁹⁹

Grilled filet laced with basil pesto 19⁹⁹

VEAL \ VITELLO

Picatta sautéed with fresh sliced mushrooms laced with white wine & lemon 20⁹⁹

Marsala sautéed with fresh sliced, leeks & laced with marsala wine 20⁹⁹

Milanese breaded, pan-fried in olive oil & served with lemon 20⁹⁹

Parmigiano special offer entree includes side of penne marinara 20⁹⁹

Veal & Shrimp with roasted red peppers, artichokes & button mushrooms 28⁹⁹

SHELL FISH \ CROSTACI

Outrageous Crabcakes pan seared & served with bechamel uno 14⁹⁹ due 23⁹⁹

Jumbo Shrimp in garlic butter, marinara or scampi style 22⁹⁹

Sea Scallops in garlic butter, marinara or scampi style 24⁹⁹

LAMB \ AGNELLO

Lamb Chops * four single cut chops, grilled and laced with rosemary & garlic 24⁹⁹



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Beverages \ Beve

Bottled Flat Water 500ml 4. 1000ml 6.
Bottled Sparkling Water 500ml 4. 1000ml 6.
Tea Fresh Brewed Hot or Iced 2⁵⁰
Italian Bottled Tea Peach or Lemon 4⁰⁰
Pop Coca-Cola, Diet Coke, Sprite, Fanta Orange.
Ginger-Ale, Root Beer, Lemonade 2⁵⁰
Italian Soda Orange or Lemon 3⁰⁰
Juice Cranberry, Orange, Grapefruit, Pineapple 2⁵⁰

Coffee \ Caffè

American Coffee DripBrewed 2⁵⁰
Caffè Italiano Pressure Brewed Espresso 2⁵⁰
Cappucino Espresso with foamed milk 3⁵⁰
Caffè Latte Espresso with hot milk or iced 3⁵⁰

Beer Draft \ alla spina

Hoegaarden, Yuengling, Victory Hop Devil

Beer Bottled \ BOTTIGLIE

Budweiser, Sam Adams, Rolling Rock, Straub,
Moretti, Stella Artois, Peroni, Heineken, Corona,
Guinness Cans, Coors Light, Miller Light, Amstel
Light, I.C Light, St. Paulie Girl N/A,
Dogfish Head 60 Minute IPA

Spirits \ spiriti

VODKA Absolut, Absolut Citron, Absolut Vanilla,
Absolute Grapevine, Absolut Mandarin, Ketel One,
Grey Goose, Grey Goose Orange, Ocean Organic,
Smirnoff, Stolichnaya, Tito Handmade Vodka
GIN Beefeater, Tanqueray, Bombay Sapphire
RUM Captian Morgan, Bacardi, Krackin, Bacardi
Limon, Myers Dark, Malibu, Mt. Gay, Bacardi 151
TEQUILA Cuervo Gold, Patron
BOURBON Jim Beam, Makers Mark,
Old Grand Dad, Wild Turkey, Elijah Craig
SCOTCH Chivas 12 Year, Cutty Sark, Dewars,
Glenlivet, Macallan, J & B Rare, Johnnie Walker
Red & Black
BRANDY Remy Martin, Courvoisier V.S., Hennessy V.S
WHISKEY Jack Daniels, Canadian Club,
Jameson, Seagram's V.O., Seagram's 7, Windsor,
Bushmills, Crown Royal, Fireball Cinnamom
CORDIALS DiSarrano Amaretto, Yukon Jack,
Courvoisier, Cardamaro, Harvey's Bristol Cream,
Super Punch, Choco Punch, DOM B&B, Grand
Marnier, Beer Schnapps, Chambord, Drambuie,
Southern Comfort

Grocery \ fare la spesa

Artisan Italian, Baguette 4. apiece or 2 for 6.
Specality New Features Daily 5. apiece or 2 for 8.
MaMa's Salad Dressing pint 7. quart 12.
Marinara pint 7. quart 12. Wedding Soup quart 11.

DOLCE \ sweets

Ice Cream French Vanilla, Chocolate & Spumoni 5⁰⁰
Tiramisu Lady Finger Cookies Dipped in Espresso
with Whipped Mascarpone Dessert Cheese 6⁰⁰
Dessert of the Day 7⁰⁰

Kids \ i Bambini

Butter Noodles penne, thin spaghetti, bowties, fettucine 6⁰⁰
Plain Cheese Pizza 7⁰⁰ Ravioli with Marinara 9⁰⁰
Chicken Finger & French Fries 8⁰⁰
Spaghetti with Meatball 9⁰⁰

House Wine \ Vino al casa

6. glass or 20. carafe

Montepulciano, Sangiovese, Cabernet, Merlot,
Pinot Grigio, Chardonnay, White Zinfandel

Varietal Glass 9.

Cabernet Cartlidge & Brown, CA
Chianti, Tiziano, Italia
Malbec, Arido, Argentina
Merlot, Villa Pozzi, Sicily
Nero D'Avola, Furrato, Sicily
Pinot Noir, Cycles Gladiator, CA
Shiraz, Tate, Australia
Zinfandel, Renwood, CA
Prosecco <Sparkling> Elisabet, Italia
Chardonnay, Donati, Central Coast, CA
Pinot Grigio, Tiziano, Italia
Moscato, Villa Pozzi, Italia
Riesling, Dr. Loosen, Alsace

Varietal Bottle 25.

Montepulciano d'Abruzzo, Collegiata, Italia
Merlot, Villa Pozzi, Sicily
Pinot Noir, Due Torri, Italia
Primitivo, Villa Mottura, Italia
Moscato, Villa Pozzi, Italia
Orvieto, BIGI, Italia
Sauvignon Blanc, Ryder, Monterey, CA

Premium Bottle 35.

Cabernet Cartlidge & Brown, CA
Chianti, Tiziano, Italia
Chianti Classico, Carpineto, Italia
Dolcetto, Marcarini, Italia
Malbec, Arido, Argentina
Merlot, Villa Pozzi, Sicily
Nero D/Avola, Furrato, Sicily
Sangiovese, Montepulciano & Merlot, BIGI, Italia
Primitivo, Mantane, Italia
Shiraz, Tate, Australia
Pinot Noir, Cycles Gladiator, CA
Prosecco <Sparkling>, Elisabet, Italia
Chardonnay, Donati, Central Coast, CA
Pinot Grigio, Tiziano, Italia
Riesling, Dr. Loosen, Alsace
Viognier, Chardonnay, Vermentino, Pecorino Piccini, Italia

Particular Bottle

Firriato, Etna Rosso, Sicily 40.
Merlot, Castelvechio, Italia 40.
Sangiovese, Sassoregale, Italia 40.
Cabernet, Smith & Hook, Central Coast 40.
Valpolicella, Cesari, Italia 40.
Cabernet, Buehler, Napa 50.
Chianti Riserva, Luliano, Italia 50.
Petite Sirah, Hearst Castle, Central Coast 50.
Pinot Noir, Montinore, Oregon 50.
Super Tuscan, Campaccio, Terrabianca 70
Barolo, Villa Rosso, Italia 75.
Amarone, Ceasari, Italia 120.

vintage, varietal & pricing subject to availability
unfinished bottels may be taken home

Party \ Festa

PaPa J's is always grateful for the opportunity
to care for you and your friends & family.
We appreciate the opportunity
of your consideration
to be your event's food service solution.

With advance reservation,
we will accommodate whatever your needs may be.
Here listed is a framework of pricing per person
based on food selections.

These are sample menues,
NOTHING is set in stone, as each event is unique.

Bring us your vision:
together, we will tailor the menu to your needs.

Antipasta Packages

Grilled Zucchini, Eggplant, Roasted Red Peppers,
Italian Cheeses, Italian Meats, Grilled Bread,
Assorted Specality Pizza \$20

Sauteed Banana Peppers, Assorted Specialty
Pizza, Fried Calamari, Veal Meatballs,
Eggplant Parmigiano, Mozzarella Carrozza, \$30

Party Dinner Menu

Wedding Soup, Garden Salad,
Penne Marinara, Eggplant Parmigiano \$25

Fried Zucchni, Garden Salad,
Chicken Parmigiano & Penne Marinara \$30

Garden Salad, Penne Divine Tomato Cream,
Bow Ties Spinach & Feta, Chicken Romano \$35.

Wedding Soup, Garden Inspired Salad,
Penne Divine Tomato Cream,
Bow Ties Spinach & Feta,
Chicken Romano with Fresh Vegetable \$40

Fried Zucchini & Fried Calamari, Veal Meatballs,
Garden Inspired Salad, Penne Divine Tomato Cream,
Chicken Milanese & Eggplant Parmigiano \$45.

Sauteed Banana Peppers, Olives, Salami & Provolone,
Wedding Soup, Garden Salad & Gorgonzola,
Tortellini Aglio, Veal Piccata & Chicken Milanese 50.

Sparkling Wine Toast, Grilled Vegetables, Olives,
Italian Cheeses, Italian Cured Meats,
Garden Inspired Salad, Ravioli Divine Tomato Cream,
Veal Milanese & Shrimp Scampi Style, Tirimisu \$60.

Party Lunch Menu

Wedding Soup, Garden Salad with Grilled Chicken 18.
Wedding Soup, Caesar Salad with Grilled Salmon 20.

Pick Up portions for 10-15 Guests

Garden Inspired Salad 70.
Penne Marinara \$80.
Chicken Romano \$160.

Sunday Breakfast Packages

Breakfast Pizza, Fresh Fruit,
Italian Toast, Sweet Rolls, Scrambled Eggs,
MaMa's Home Fries, Fresh Sausage Links, Bacon,
Pancakes, Belgian Waffles or French Toast \$22.

ON SITE

Full Service, Family Style (more casual),
Food Displays (Buffet) & Cocktail Parties

OFF SITE

Carry Out, Delivery, Catered / Attended Service

Package Details

Party Menus require reservation & confirmed guest
count which must be provided to PaPa J's no later
than 48 hours prior to event.

Most soft beverages are included in base price.
Any bar arrangements:open bar, cash bar, limited bar.
There is no room fee.

Brought in dessert Plating \$1 each guest.
Corkage & Service \$10 per bottle.

Customary 18% gratuity to parties of 10+ hosted at
PaPa J's; 20% gratuity for parties catered.

Please inform PaPa J's management as to any known
food allergies prior to making your menu selection.