

Pan d'oro

Italian Cafe

*"Where every bite tells a story of tradition
and italian excellence"*



6 E. 42nd street
New York NY 10017

Please note that all orders must be placed at least 48 hours in
advance. The ordering minimum is \$100.00

Email inquiries : catering@pandoronyc.com

Sweets from the Bakery



Mini Croissant Plain or Filled (12 pcs \$55 or 24 pcs \$100.00)

Pistachio cream, Nutella, Mascarpone cream, Raspberry jam, Apricot jam, Custard, Almond Cream

Mini Fruit Tart (12 pcs \$49.00 or 24 pcs \$85.00)

(Mixed Berries Tart - Fresh strawberries, blueberries, and raspberries atop a custard cream, finished with a light glaze)

Mini Tiramisu Tart (12 pcs \$49.00 or 24 pcs \$85.00)

(A twist on the Italian classic, featuring espresso-soaked ladyfingers, a creamy mascarpone cheese filling, and a sprinkle of cocoa powder, all in a chocolate tart)

Mini Bomboloni (12 pcs \$44.00 or 24 pcs \$80.00)

Pistachio cream, Nutella, Mascarpone cream, Raspberry jam, Apricot jam, Custard

Mini Glazed Ciambelle (12 pcs \$40.00 or 24 pcs \$75.00)

Pistachio, White Chocolate, Dark Chocolate, Strawberry

Mini Zeppole (12 pcs \$55.00 or 24 pcs \$100.00)

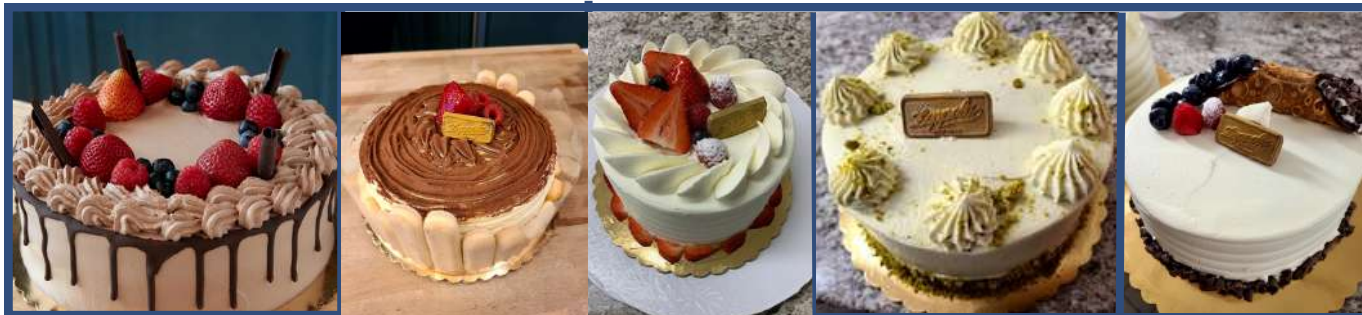
Pistachio cream, Nutella, Mascarpone cream, Raspberry jam, Apricot jam, Custard

Mini Cannoli (12 pcs \$50 or 24 pcs \$95)

Classic Ricotta cream glazed with pistachio chocolate or dark chocolate.

Cakes

10Inches/Serves 8



Chocolate Strawberry Cake \$75

(Chocolate Covered Strawberry Layer Cake is a moist chocolate cake layered with fresh chopped strawberries, strawberry buttercream and chocolate ganache)

Tiramisu Cake \$95

(Tiramisu Cake is made of genoise cake layers brushed with espresso and filled with irresistibly creamy coffee mascarpone cream)

Fresh Strawberry Cake \$75

(Fluffy vanilla cake is loaded with fresh sweet strawberries and a rich cream cheese whipped cream)

Cannoli Cake \$95

(This is an Italian cake filled with delicious, sweet ricotta cream and chocolate chips)

Pistachio Cake \$85

(Ground pistachios are added with the flour to create a delicious cake with a nutty flavor and add a bit of texture for a perfect bite of cake)

Other flavors: Chocolate ganache, fruit tart cake, Millefoglie cake

Custom cake for any occasion



Custom cake

**One week notice is needed in order for us to make your custom cake*

**Please note that prices vary based on each requests*

Savory from the Bakery

MINI ROUND FOCACCIA

(12 pcs **\$55.00** or 24 pcs **\$90.00**)

Caprese: Fresh Mozzarella, Heirloom Tomato, Basil, EVOO

Mortadella e Burrata: Rovagnati Mortadella, Pesto Sauce, Stracciatella Cheese, EVOO

San Daniele: San Daniele prosciutto, Mozzarella, Arugula, Cherry tomatoes, EVOO

Ham & Cheese: Rovagnati Ham, Swiss cheese, EVOO

Turkey & Cheese: Turkey, Swiss Cheese, EVOO



MINI SAVORY BRIOCHE

(12 pcs **\$55.00** or 24 pcs **\$90.00**)

Caprese: Fresh Mozzarella, Heirloom Tomato, Basil, EVOO

Mortadella e Burrata: Rovagnati Mortadella, Pesto Sauce, Stracciatella Cheese, EVOO

San Daniele: San Daniele prosciutto, Mozzarella, Arugula, Cherry tomatoes, EVOO

Ham & Cheese: Rovagnati Ham, Swiss cheese, EVOO

Turkey & Cheese: Turkey, Swiss Cheese, EVOO



HOUSEMADE MINI CROISSANT SANDWICHES

(12 pcs **\$60.00** or 24 pcs **\$110.00**)

Bacon Egg & Cheese: Scrambled eggs, Swiss cheese, Bacon, EVOO

Ham & Cheese: Rovagnati Ham, Swiss cheese, EVOO

Turkey & Cheese: Turkey, Swiss Cheese, EVOO

Caprese: Fresh Mozzarella, Heirloom Tomato, Basil, EVOO

Egg & Cheese: Scrambled eggs, Swiss cheese, EVOO



Sandwiches

HOUSEMADE SCHIACCIATA BREAD

(Serve 8-10) **\$135.00**

Caprese: Fresh Mozzarella, Heirloom Tomato, Basil, EVOO

Mortadella e Burrata: Rovagnati Mortadella, Pesto Sauce, Stracciatella Cheese, EVOO

San Daniele: San Daniele prosciutto, Mozzarella, Arugula, Cherry tomatoes, EVOO

Ham & Cheese: Rovagnati Ham, Swiss cheese, EVOO

Turkey & Cheese: Turkey, Swiss Cheese, EVOO



HOUSEMADE TOPPED FOCACCIA BREAD (VEGAN)

(24 pcs **\$49.00** or 48 pcs **\$95.00**)

Plain: Oregano, EVOO

Artichokes: Artichokes, Spinach, Cherry tomatoes, EVOO

Mediterranea: Olives, Spinach, Cherry tomatoes, EVOO

HOUSEMADE FOCACCIA FILLED

(24 pcs **\$50.00** or 48 pcs **\$98.00**)

Bacon Egg & Cheese: Eggs, Swiss cheese, bacon

Ham & Cheese: Rovagnati Ham, Swiss cheese, Parmigiano

Spinach & Egg: Spinach, Egg, Sweet cheese, Parmigiano, Mozzarella



Brunch and Beverage

YOGURT

(Serves 10)

*Yogurt, Strawberry,
Blueberry, Raspberry,
Granola, Almond*

\$130.00



FRESH FRUIT PLATTER

(Serves 10)

Seasonal Mixed Fruits

\$140.00



PANCAKES

(Serves 10)

*Classic buttermilk
pancakes*

\$110.00



DRIP COFFEE

(Serves 6-8)

Freshly Brewed Italian Coffee

\$28.00



ORANGE JUICE

(Serves 6-8)

Freshly Squeezed

\$70.00



Pizza Party

Every pizza is cut into 8 pieces (can be cut into 10 or 12 pieces upon request)



SQUARE PIZZAS

SPICY PEPPERONI 42

Slow cooked tomato sauce, mozzarella, pecorino romano, spicy pepperoni

GRANDMA PEPPERONI 40

Fresh mozzarella, pecorino romano, seasoned plum tomatoes, fresh garlic, pepperoni, basil, EVOO

SICILIAN 35

Slow cooked tomato sauce, mozzarella, sicilian oregano, pecorino romano

UPSIDE DOWN 35

Slow cooked tomato sauce, mozzarella, sicilian oregano, pecorino romano

GRANDMA'S VODKA SAUCE 40

Fresh mozzarella, pecorino romano, vodka sauce, basil EVOO

GRANDMA 40

Fresh mozzarella, pecorino romano, seasoned plum tomatoes, fresh garlic, basil, EVOO

EGGPLANT GRANDMA 45

Fresh mozzarella, pecorino romano, seasoned plum tomatoes, fresh garlic, charred eggplant, basil, EVOO

ITALIAN SPECIALTIES

GARLIC KNOTS 30

(24 pieces)

tied knots, pecorino romano, garlic, oregano

POTATO CROQUETTES

(6 pieces \$ 36 - 12 pieces \$ 72)

potatoes, mozzarella, Pecorino Romano, ham, parsley

ARANCINI

(6 pieces \$ 40 - 12 pieces \$ 80)

mozzarella, tomato sauce, pecorino romano, mushrooms, oregano

Party Starters

CRUDITE PLATTER

(Serves 15-20 **\$105.00**)

Add a crunch to your lunch with a seasonal crudité platter and house made lemon aioli.

SALATINI PLATTER

(Serves 15-20 **\$80**)

Savory house-made puff pastry bites filled with traditional Italian ingredients. Feature our salatini as an appetizer for lunch breaks, dinners or cocktail parties! Marinara (v), Margherita (v), Pepperoni.

ANTIPASTO PLATTER

(Serves 8-10 **\$125.00**)

Grilled Seasonal Vegetables, Sun-Dried Tomatoes, Grilled Artichokes, House-Marinaded Olives, Mozzarella, bread bites.

COLD CUTS PLATTER

(Serves 8-10 people **\$130.00**)

Includes Mortadella, 14 Month Prosciutto di Parma, Salame Milano, rubata breadsticks, house made rustic bread, pitted Castelvetrano olives, seedless grapes, strawberries, blackberries and dried fruit.

CHEESE & COLD CUTS PLATTER

(Serves 8-10 people **\$145.00**)

Gorgonzola Dolce DOP, Taleggio DOP, Piave Vechio, Robiola Due Latte.

Mortadella, Coppa Piccante, 14 Month Prosciutto Di Parma, Salame Milano.

Includes Rubata breadsticks, housemade rustic bread, pitted Castelvetrano olives, seedless grapes, strawberries, blackberries and dried fruit.



Pasta and more...

Half tray serves 6-8 people

Full tray serves 12-14 people

POMODORO

(Half tray **\$ 98** or full tray **\$168**)

Spaghetti, tomato sauce, fresh basil

SPICY VODKA RIGATONI

(Half tray **\$ 110** or full tray **\$ 180**)

Rigatoni, spicy vodka sauce, spicy Calabrian pepper

ALFREDO

(Half tray **\$ 110** or full tray **\$ 180**)

Fettuccine, butter, heavy cream, parmesan

SPAGHETTI MEATBALLS

(Half tray **\$ 140** or full tray **\$235**)

Spaghetti, beef meatballs, tomato sauce, parmesan

SHRIMPS FRADIAVOLO

(Half tray **\$ 145** or full tray **\$ 240**)

Shrimps, tomato sauce, garlic, chili pepper, parsley

BOLOGNESE

(Half tray **\$ 130** or full tray **\$ 230**)

Fettuccine, beef ragu, tomato sauce

PESTO

(Half tray **\$ 105** or full tray **\$ 175**)

Trofie, pesto sauce, parmesan, pine nuts

BROCCOLI

(Half tray **\$ 98** or full tray **\$ 168**)

Fusilli, broccoli puree, garlic, pepper, cherry tomatoes



Pasta and more...

***Half tray serves 6 people Full tray serves 12 people**



VEGETARIAN LASAGNA

*(Half tray **\$75.00** or full tray **\$140.00**)*

Housemade Lasagna Sheets, Beef Ragú alla Bolognese, Bechamel, Parmigiano Reggiano DOP

GROUND BEEF LASAGNA

*(Half tray **\$80.00** or full tray **\$150.00**)*

Housemade Lasagna Sheets, Beef Ragú alla Bolognese, Bechamel, Parmigiano Reggiano DOP

CHICKEN PARMIGIANA

*(Half tray **\$75.00** or full tray **\$140.00**)*

Housemade Lasagna Sheets, Beef Ragú alla Bolognese, Bechamel, Parmigiano Reggiano DOP

EGGPLANT PARMIGIANA

*(Half tray **\$70.00** or full tray **\$130.00**)*

Housemade Lasagna Sheets, Beef Ragú alla Bolognese, Bechamel, Parmigiano Reggiano DOP



Mains

Serves 6

Each entrée arrives cold and must be heated in the oven.



GRILLED CHICKEN PLATTER | \$95

Chicken Breast, Olive Oil, Lemon, Rosemary, Sea Salt

SALMONE CON SALSA VERDE | 125

Poached Atlantic Salmon with Herb Vinaigrette

Best served at room temperature

POLPETTE | \$115

Pork and Beef Meatballs in our House made Tomato Sauce

Sides

Serves 10-12

\$80

MIXED GRILL VEGETABLES

GRILLED ASPARAGUS

GRILLED EGGPLANT

ROASTED POTATOES

BROUSSELS SPROUTS

BROCCOLI RABE

CARROTS

Salads

Serves 10-12

Our salads are made fresh to order with the highest quality ingredients.
Dressings are served on the side.



CESARE SALAD | \$140

Little Gem Lettuce, Grilled Chicken, Garlic, Breadcrumbs, Crushed Red Pepper, Black Pepper, Caesar dressing, Parsley.

ARUGULA & CHERRY TOMATO SALAD | \$160

Baby Arugula, Cherry Tomatoes, Lemon Citronette, Grana Padano DOP, Sea Salt
*Gluten-free pasta available upon request.

BRUSSEL SPROUT & KALE SALAD | \$165

Kale, Brussels Sprouts, Garlic, EVOO, Garlic, Crushed Red Pepper, Black Pepper, Pecorino Dressing.

GRILLED MARINATED VEGETABLE SALAD | \$165

Red Bell Pepper, Broccoli Rabe, Carrot, Yellow Squash, Green Beans, Radicchio, Baby Green Kale, Farro, Bay Leaves, Red Wine Vinaigrette, Oregano, Black Pepper.

Add ons

Grilled Chicken | \$50

Shrimps | \$110

Mozzarella | \$30