



Orazio's has been a Western New York Staple for over 20 years serving some of the best Italian, Sicilian, and American Cuisine around. We have one of the largest seafood menus in the area as well as steaks and chops. What makes Orazio's even more impressive is our old style cooking tradition of creating everything from scratch featuring made-on-the-premises breads, pastas, and desserts. All are reasonably priced and prepared by a trained staff of chefs and the owner, Orazio Ippolito Jr., trained at the Culinary Institute of America. Experience the quality that has resulted in Orazio's winning numerous awards including our New York State Best Dish Award for our Pasta con Vodka. From the exceptional flavor to the elegant but comfortable atmosphere, we're certain you'll agree that dining at Orazio's is an experience you'll want to repeat often. We also have one of the areas newest and most elegant banquet facilities seating 30 to 130 guests where you can expect unsurpassable service and the same made fresh high quality food that's served in the restaurant. We have takeout, drop off and full service catering available from 12 to 1000 guests. Come Experience the Flavor, Atmosphere, and Exceptional Service.... We know you'll want to come back!!

- The Ippolitos



9415 Main St. Clarence, N.Y. 14031

Takeout Trays & Drop Off Booklet

WE CATER FOR EVERY OCCASION

If You Can Think It.....We Can Cater It.....

Office Events / Lunch Our Specialty

Groups of 12 to 1000

**For Groups Smaller Than 12 or More Than 100,
please contact us for Custom Pricing**

Call 716.759.8888

for information or ordering.

For More Selections Visit www.Orazios.com

OFFICE SPECIALS

***Only Available Weekdays Between 10am-2pm**

Pickups or Drop Offs

Your Choice only \$13.95/Per Person

12 Person Minimum

The Italian Spread

Homemade Garlic Bread Points
 Classic Caesar (Croutons & Dressing Served on The Side)
 Chicken Parmesan, Meatballs & Sausage in Sauce,
 Baked Penne Parmesan, Large Cannoli w/Ricotta,
 Toasted Almond & Chocolate Chips

Cold Sodas & Water, Serving Utensils, Paper Plates,
 Silverware & Napkins Included

The Greek Corner

Grilled Pita, Hummus, Greek Salad (Dressing Served on The Side)
 Grilled Chicken Souvlaki, Grilled Beef Souvlaki

Dessert Tray w/Homemade Cookies, Brownies & Mini Cannoli

Cold Sodas & Water Serving Utensils, Paper Plates,
 Silverware & Napkins Included

	full tray	half tray
FETTUCCHINI ALFREDO	\$55.00	\$35.00
with Chicken	\$70.00	\$45.00
with Broccoli	\$65.00	\$40.00
with Mushrooms	\$65.00	\$40.00
with All of the above	\$80.00	\$50.00

Fresh fettuccini tossed in a rich butter, cream and Parmesan cheese sauce.

	full tray	half tray
CREAMY CAJUN CHICKENPORTABELLO PASTA	\$75.00	\$45.00

Chicken tenders sautéed with portabello mushrooms in a light Cajun cream sauce then tossed with penne pasta and Romano cheese.

SEAFOOD RAFAEL	\$45.00	\$30.00
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Price Per Shrimp \$1.00 ea.

Price Per Scallop \$.75 ea.

Fresh angel hair pasta with chives, scallops, and shrimp tossed
 In a light garlic, olive oil sauce.

SHRIMP PROVENÇALE	\$45.00	\$30.00
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Price Per Shrimp \$1.00 ea.

Shrimp sautéed in olive oil, butter, garlic, onions, fresh chopped tomatoes, topped with seasoned bread crumbs, Romano cheese, and baked. Served over angel hair pasta.

SHRIMP MARINARA	\$45.00	\$30.00
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Price Per Shrimp \$1.00 ea.

Plump shrimp simmered in our marinara sauce over fresh linguini.

LINGUINI WITH CLAM SAUCE	\$60.00	\$40.00
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Linguini with chopped baby clams, fresh parsley, and sautéed garlic in olive oil.

MEAT LASAGNA	\$85.00	\$55.00
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Layers of homemade broad noodles, meat and ricotta cheese filling.

VEGETABLE LASAGNA	\$95.00	\$55.00
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Homemade layers of pasta with broccoli, cauliflower, mushrooms, onions, red and green peppers, yellow squash, zucchini, and Ricotta, baked and topped with Mozzarella.

SEAFOOD LASAGNA	\$125.00	\$70.00
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Shrimp, scallops, crab, lobster and langostinos layered between homemade pasta sheets and seasoned Ricotta. Topped with a light seafood cream sauce and Mozzarella, then baked.

THE FOLLOWING ITEMS ARE SOLD BY THE PIECE

Minimum of 12 pieces please.

	Price per piece
RAVIOLI Egg pasta stuffed with ricotta cheese filling and topped with tomato sauce	\$1.95
SAUCE. STUFFED SHELLS Homemade crepe rolled with Ricotta and Parmesan cheese, then topped with tomato sauce and Mozzarella cheese.	\$1.75
EGGPLANT SUPREME Sliced eggplant dipped in seasoned egg batter and sautéed then rolled with Ricotta cheese filling. Topped with tomato sauce and baked with Mozzarella cheese.	\$2.75
ITALIAN BAKED CHICKEN Fresh bone-in chicken pieces marinated in olive oil, lemon & herbs, topped with Italian bread crumbs & Romano cheese, slow baked.	\$2.25
GRILLED MARINATED CHICKEN BREASTS 1/2 breast marinated in olive oil, lemon zest & herbs, grilled and topped with roasted red pepper.	\$3.95
CHICKEN CUTLETS WITH LEMON BUTTER SAUCE Lightly breaded 1/4 chicken breast sautéed slightly golden, served with lemon butter sauce on the side.	\$2.75
CHICKEN PARMESAN Lightly breaded 1/4 chicken breast sautéed and topped with tomato sauce and baked with Mozzarella.	\$2.50
CHICKEN MARSALA Tender 1/4 chicken breast sautéed with garlic, onions, mushrooms and Marsala.	\$2.75
CHICKEN AND ARTICHOKE HEART FRANÇAISE Tender 1/4 chicken breast and artichoke hearts dipped in a seasoned egg batter then sautéed in a lemon butter wine sauce.	\$2.95
CHICKEN FLORENZIA Tender 1/4 chicken breast sautéed with sun-dried tomatoes, spinach and red onions. Finished with a white wine cream sauce.	\$2.75
CHICKEN FLORENTINE Tender 1/4 chicken breast topped with spinach, Ricotta and Mozzarella cheese and baked with red sauce.	\$2.75

STUFFED TENDERLOIN Tenderloin pieces stuffed with prosciutto, sun-dried tomatoes and fresh Mozzarella. Served with Szechuan sauce.	\$3.75
VEAL PARMIGIANA Tender veal cutlet topped with tomato sauce, and then baked with Mozzarella cheese.	\$3.50
VEAL MARSALA Medallions of veal sautéed with garlic, onions, mushrooms, and Marsala wine.	\$3.75

SIDES

	full tray	half tray
ROASTED RED POTATOES Red potatoes cooked golden with rosemary, olive oil, garlic butter and seasoning salt.	\$55.00	\$35.00
FRESH MASHED POTATOES Fresh potatoes cooked with cream, butter and seasoning salt.	\$55.00	\$35.00
FRESH VEGETABLE A variety of vegetable choices available – ask for details.	\$60.00	\$40.00
RISOTTO Arborio rice simmered with chicken stock, onions, white wine and a touch of butter. Finished with grated Romano and seasoning salt.	\$75.00	\$45.00

SALADS

All Salads Include Dressing and Homemade Bread & Butter

	full tray	half tray
FRESH GARDEN SALAD Assorted greens topped with cucumbers, tomatoes, red onion and carrots. Served with our homemade Italian vinaigrette dressing.	\$45.00	\$30.00
CAESAR SALAD Crisp Romaine, topped with grated Romano and croutons. Served with our homemade Caesar dressing on the side.	\$50.00	\$30.00
BOW-TIE OR TRI COLORED PASTA With pesto, basil vinaigrette, sun-dried tomatoes, and fresh vegetables.	\$60.00	\$35.00
GREEK SALAD With feta cheese, tomatoes, onions, pepperoncini and Greek olives.	\$60.00	\$35.00
FAYE SALAD Mesculin Salad Greens topped with Gorgonzola Cheese, Red Onions, Mandarin Oranges, Craisins, Greek Olives & Candied Walnuts. Served with fat free raspberry vinaigrette dressing on the side.	\$60.00	\$40.00