

Catering for all Occasions
and Private Party Rooms
Always Available

388

Phone: 516.621.3888
Fax: 516.621.3883



Facebook & Instagram
388restaurant



ITALIAN RESTAURANT & CATERING

Visit us online
388restaurant.com

Starters

Fresh Mozzarella sm 16 lg 21
Fresh mozzarella and beefsteak tomatoes

Cold Antipasto sm 22 lg 28
A beautiful blend of cured Italian meats and cheeses served with an artichoke olive medley

Lump Crab Meat Cocktail 29
Served with our chef's blended honey dijon dipping sauce

Shrimp Cocktail 29
Shrimp chilled and served with our special cocktail sauce

Baked Clams sm 16 lg 26

Shrimp Oreganata sm 27 lg 42

Fried Calamari sm 22 lg 32
Battered, fried and served with homemade tomato sauce on the side

Zuppa di Clams or Mussels sm 18 lg 28
Sautéed in Marinara sauce

Crab Cakes 24
Pan seared and served with a side of hand whipped honey mustard

388 Wings sm 13 lg 21
Hot, mild, or Flamingo (hickory molasses) with a side of hand whipped blue cheese

Stuffed Mushrooms sm 13 lg 21

Fried Zucchini sm 18 lg 24

Stuffed Artichoke 17

Kobe Beef Meatballs 22
Served with a seasoned tomatoe sauce and topped with ricotta

Chicken Parmigiana Sliders 12
Two breaded pieces of white meat chicken in a light tomato sauce and melted mozzarella

Meatball Parmigiana Sliders 12

Soup of the Day 13

Broccoli Pizza 15

Cauliflower Pizza 15

Salads

388 Salad sm 19 lg 25
Mixed field greens topped with a crumbled mix of dried cranberries, sliced almonds, mini pear tomatoes, and goat cheese tossed in a raspberry vinaigrette

Seafood Salad sm 26 lg 36
Succulent shrimp, tender calamari, and scungilli, served over a bed of romaine lettuce in a fresh squeezed lemon vinaigrette

Chopped Salad sm 19 lg 25
Chopped iceberg lettuce, tomatoes, pimentos, onions and olives tossed in our house vinaigrette (add salami and cheese 4.00)

Caesar Salad sm 19 lg 25
Romaine lettuce and croutons dressed with parmesan cheese and Caesar dressing

The Original Tossed Salad sm 19 lg 25
Tossed iceberg lettuce, tomatoes, roasted peppers, red onions and black and green olives served with a red wine vinaigrette

Pasta

Your choice of Linguine, Penne, Rigatoni, Capellini, Ravioli, Whole Wheat Linguine or Penne and Gluten-Free pasta available

White or Red Clam Sauce sm 26 lg 34

Bolognese sm 26 lg 34

Filetto di Pomodoro sm 26 lg 34

Amatriciana sm 26 lg 34

Broccoli Garlic & Olive Oil sm 26 lg 34

Pasta alla Chris sm 28 lg 37

Baked Ziti with Ricotta sm 26 lg 34

Marinara sm 26 lg 34

Alla Vodka with or without prosciutto sm 26 lg 34

Zucchini Linguine sm 26 lg 34

Linguine Marechiara sm 31 lg 38

Penne Alexia sm 31 lg 38

Pasta Alla Joey sm 31 lg 38

Frutti di Mare sm 31 lg 38

Entrees

Chicken

Chicken Francese sm 28 lg 34

Chicken Parmigiana .. sm 28 lg 36

Chicken Marsala sm 28 lg 34

Chicken Milanese sm 28 lg 34

Boneless Scarpiello ... sm 26 lg 40

1/2 Scarpiello (7 pieces) 25

Andrew's Chicken 25

1/2 Country Style Chicken (7 pieces) 43
(10 pieces) 48

Half Chicken Scarpiello served with Homemade Sausage, Roasted Peppers & Onions, Broccoli and Potatoes

Ultimate Chicken sm 28 lg 36

Meat

Porterhouse Prime Steak P/A

Rack of Lamb P/A

Veal

Veal Francese sm 30 lg 36

Veal Parmigiana sm 32 lg 40

Veal Marsala sm 30 lg 38

Veal Milanese sm 30 lg 38

Seafood

Shrimp Francese sm 27 lg 42

Shrimp Marinara sm 27 lg 42

Shrimp Parmigiana sm 27 lg 42

Shrimp Luciano over spinach sm 27 lg 42

Scallion Shrimp sm 27 lg 42

Shrimp Krak sm 27 lg 42

Fresh Fish

Red Snapper 46

Salmon 46

Fillet of Sole 46

Chilean Sea Bass 51

Served with veggies
Fish can be prepared any style: Broiled, Grilled, Oreganata, Francese, Livornese, Luciano, Margarita or Marechiara. All can be served over a bed of sautéed Spinach

Eggplant Parmigiana sm 22 lg 30

Pounded Veal Chop Valdastona for two 57
Breaded with sliced prosciutto, melted mozzarella in a marsala sauce with mushrooms

Healthy Corner

Gluten Free Chicken Meatballs \$11 each

Chicken Giovanni sm 30 lg 38

Grilled Chicken Paillard sm 28 lg 34
Served with chopped tomatoes, onions and basil

Chicken Salvatore sm 30 lg 38
Lightly breaded and Grilled Chicken Cutlets served with Sautéed Mushrooms and Onions

Grilled Veal Scallopini sm 30 lg 38
with chopped tomatoes, onion and basil

Shrimp Alla Rory sm 27 lg 42

Vegetables

Asparagus sm 16 lg 22

Broccoli sm 16 lg 22

Cauliflower sm 16 lg 22

String Beans sm 16 lg 22

Broccoli Rabe sm 16 lg 22

Escarole sm 16 lg 22

Spinach sm 16 lg 22
(Burnt Available)

Kids Korner

Mozzarella Sticks 6 piece 11

Mac & Cheese 15

Pasta & Butter or Tomato Sauce 12

Chicken Fingers & Fries 15

Meatballs 9 ea

Dessert

Napoleon 14

Cannoli 12

Tiramisu 12

Italian Cheesecake 12

Chocolate Brownie w/ Vanilla Ice Cream 12

Chocolate Chip Cookie 12

Fruit Plate (Per Person) 5

Tartufo 12

Sorbet Orange/Lemon/Peach/Coconut 12

Coffee & Tea

Double Espresso 7

Regular Espresso 5

Cappuccino 7

Regular Coffee 5

Tea 5

*This menu item can be cooked to order.

Consuming raw or under cooked meats or fish may increase your risk of food-bourne illness, especially if you have certain medical conditions. Prices are subject to change

Catering for all Occasions
and Private Party Rooms
Always Available

388

ITALIAN RESTAURANT & CATERING

Phone: 516.621.3888
Fax: 516.621.3883

• Party Packages •

Corporate Events & Special Occasions

Thinking of having a special occasion or corporate event? Let 388 provide you with the best staff and service to make your event memorable. Our catering experts are here to ensure that your event is nothing short of perfection! If you have a party to plan no matter what the size, from a small get together with your friends and family or a first birthday party with a large guest list, our catering managers are highly skilled and creative in helping you structure a menu that both meets your budget and exceeds your expectations all to ensure you and your guests are guaranteed a unique and memorable experience.

Off-site Catering Always Available

Don't Forget to Book Your Holiday Reservations Early!

- New Year's Eve
- New Year's Day
- Mother's Day
- Father's Day
- Valentine's Day
- Easter Sunday
- Thanksgiving
- Christmas Eve

Please Inquire About Our Private Dining Room

Confirmations • Communions • First Birthday

Sweet Sixteen • Surprise Parties • Bridal Showers • Retirement Parties • Rehearsal Dinners • Holiday Parties Luncheons • Pharmaceutical Seminars

Corporate Events & Meetings

OPEN 7 DAYS A WEEK

Package One

Family Style

Package Two

Family Style

Package Three

Family Style

Package Four

Family Style

Insalate
Hosts choice of either
Chopped or Caesar Salad

Pasta
Rigatoni Marinara

Entree
Country Style Chicken
Eggplant Parmigiana

Dessert
Homemade Napoleon Cake

*DAY TIME ONLY
*Includes unlimited
Soda, Regular Coffee and Tea

Antipasti
Fresh Mozzarella & Tomato
with Basil

Baked Clams

Insalate
Hosts choice of either
Chopped or Caesar Salad

Pasta
Rigatoni Marinara

Entree
Country Style Chicken
Veal Marsala

Dessert
Homemade Napoleon Cake

*Includes unlimited
Soda, Regular Coffee and Tea

Antipasti
Fresh Mozzarella & Tomato
with Basil

Baked Clams
Fried Calamari

Insalate
Hosts choice of either
Chopped or Caesar Salad

Pasta
Rigatoni Marinara

Entree
Chicken Francese
Veal Marsala
Eggplant Rollatini

Dessert
Homemade Napoleon Cake

*Includes unlimited
Soda, Regular Coffee and Tea

Antipasti
Fresh Mozzarella & Tomato
with Basil

Baked Clams
Fried Calamari

Insalate
Hosts choice of either
Chopped or Caesar Salad

Pasta
Rigatoni Marinara

Entree
Country Style Chicken
Veal Marsala
Shrimp Luciano over Sautéed Spinach

Dessert
Homemade Napoleon Cake

*Includes unlimited
Soda, Regular Coffee, Tea and Fruit Plate

Additions

Open Bar.....+\$40 per person	Additional Appetizer.....+\$5 per person	Cappuccino or Espresso+\$4 per person
Unlimited Red & White Wine.....+\$10 per person	Additional Entree (Chicken or Veal)+\$8 per person	Additional Dessert.....+\$4 per person
Unlimited Beer+\$8 per person	Additional Entree (Fish)+\$10 per person	Valet Service\$100