

Catering for all Occasions  
and Private Party Rooms  
Always Available



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388restaurant



# 388

ITALIAN RESTAURANT & CATERING

Phone: 516.621.3888  
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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 23 lg 33  
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 14 lg 22  
Hot, mild, or Flamingo (hickory molasses) with a side of hand whipped blue cheese

Stuffed Mushrooms ..... sm 13 lg 21

Fried Zucchini ..... sm 19 lg 25

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

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 27 lg 35

Bolognese ..... sm 27 lg 35

Filetto di Pomodoro ..... sm 27 lg 35

Amatriciana ..... sm 27 lg 35

Broccoli Garlic & Olive Oil ..... sm 27 lg 35

Pasta alla Chris ..... sm 29 lg 38

Baked Ziti with Ricotta ..... sm 27 lg 35

Marinara ..... sm 27 lg 35

Alla Vodka with or without prosciutto sm 27 lg 35

Zucchini Linguine ..... sm 27 lg 35

Linguine Marechiara ..... sm 32 lg 39

Penne Alexia ..... sm 32 lg 39

Pasta Alla Joey ..... sm 32 lg 39

Frutti di Mare ..... sm 32 lg 39

## Entrees

### Chicken

Chicken Francese ..... sm 29 lg 35

Chicken Parmigiana .. sm 29 lg 37

Chicken Marsala ..... sm 29 lg 35

Chicken Milanese ..... sm 29 lg 35

Boneless Scarpiello ... sm 27 lg 41

1/2 Scarpiello (7 pieces) ..... 26

Andrew's Chicken ..... 25

1/2 Country Style Chicken  
On the bone (7 pieces) ..... 45  
Boneless (10 Pieces) ..... 50

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

Ultimate Chicken ..... sm 29 lg 37

### Meat

Porterhouse Prime Steak ..... P/A

Rack of Lamb ..... P/A

### Veal

Veal Francese ..... sm 30 lg 38

Veal Parmigiana ..... sm 32 lg 40

Veal Marsala ..... sm 30 lg 38

Veal Milanese ..... sm 30 lg 38

### Seafood

Shrimp Francese ..... sm 28 lg 43

Shrimp Marinara ..... sm 28 lg 43

Shrimp Parmigiana ..... sm 28 lg 43

Shrimp Luciano  
over spinach ..... sm 28 lg 43

Scallion Shrimp ..... sm 28 lg 43

Shrimp Krak ..... sm 28 lg 43

### 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 23 lg 31

Pounded Veal Chop Valdastona for two ..... 59  
Breaded with sliced prosciutto, melted mozzarella in a  
marsala sauce with mushrooms

## Healthy Corner

Gluten Free Chicken Meatballs ..... \$11 each

Chicken Giovanni ..... sm 31 lg 39

Grilled Chicken Paillard ..... sm 29 lg 35  
Served with chopped tomatoes, onions and basil

Chicken Salvatore ..... sm 31 lg 39  
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 28 lg 43

## Vegetables

Asparagus ..... sm 17 lg 23

Broccoli ..... sm 17 lg 23

Cauliflower ..... sm 17 lg 23

String Beans ..... sm 17 lg 23

Broccoli Rabe ..... sm 17 lg 23

Escarole ..... sm 17 lg 23

Spinach ..... sm 17 lg 23

(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