



631-225-9898

www.gocciadororestaurant.com

118 South Wellwood Avenue Lindenhurst, NY 11757



631-991-7991

www.gocciadoro2.com

485 West Montauk Highway Lindenhurst, NY 11757

These packages updated April 2024

Gift certificates
Available for purchase

Birthday, Surprise, Holiday Party,
Gender Reveal, Family Occasions,
Graduations, Baby Showers,
Networking Event, Retirement,
Anniversary, Repass

To be eligible for these packages, your party must have a minimum of 20 adults.

Bottles of wine are unlimited but may not be corked to take home.

“Unlimited on premises only”

“We do not accept checks.”

A deposit of \$400 is required upon booking.

Non-Refundable

Any Payments.

Non-Refundable

You must confirm the final head count, 7 days prior to your event. Alongside payment in full.

When bookings, inform whether you would like a cash bar | open tab | open bar.

We are not obligated to give food to guests that did not show. Served on premises only.

Vegetarian, vegan, gluten free? We accommodate any person with special diets at no extra charge.

(Cash)45/46.80(Card Fee)

+TAX & GRATUITY

Please drink responsibly

Kids less than 10 years old have an option for mozzarella sticks, pasta, chicken fingers & french fries. They will be \$30 per child, if they order any adult meal. Then they will be charged as an adult.

Substitutions no extra charge.

Zucchini Sticks, mozzarella sticks,
Eggplant Parmesan

**CONSUMING RAW OR UNDERCOOKED MEATS, SHELLFISH, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A CERTAIN MEDICAL CONDITION.*

Any servings of alcohol to minors may lead to the disruption of your party. Thank you for your cooperation and understanding.

Everything shown on this menu is subject to change. Any change request may result in a price increase.

We do not charge a plate fee for cake on party packages.

While we allow outside decorations on the tables. We do not allow the use of confetti, or candles. We do not allow the use of tape, thumb tacks on our walls or any property of ours. Any damage to our property caused by your guests will be the responsibility of the host.

All children must be seated and monitored by a parent at all times. Children must be seated for their safety and the safety of the servers.

Hours

Monday 11:30am-9pm (2ND LOCATION ONLY)

Tuesday 11:30pm-9pm

Wednesday 11:30pm-9pm

Thursday 11:30pm-9pm

Friday 11:30pm-11pm

Saturday 12pm- 11pm

Sunday 12pm-9pm

*Filet Mignon 15/15.60 per person

*Skirt Steak 15/15.60 per person

Open Bar Rack 25/26 per person

Open Bar Premium 45/46.80 per person

Open Tab

**Before placing your order. Please inform your server if a person in your party has a food allergy.*

SAFFIRE

HORS D'OEUVRE

FRESH BAKED SEMOLINA BREAD,
BUTTER, & BRUSCHETTA

PASTA

PENNE ALLA VODKA
(NO BACON)

SALAD

(HOST CHOOSE ONE)

HOUSE

MESCLUN, TOMATO, CUCUMBER, SIDE
BALSAMIC & EXTRA VIRGIN OLIVE OIL

or

CAESAR

ROMAINE LETTUCE, CROUTONS DRESSED
WITH LEMON JUICE, OLIVE OIL, EGG,
WORCESTERSHIRE SAUCE, ANCHOVIES,
GARLIC, DIJON MUSTARD, PARMESAN
CHEESE, BLACK PEPPER, & MAYONNAISE

MAIN COURSE

CHICKEN PARMIGIANA
CHICKEN FRANCESE
VEAL MARSALA
BROILED SALMON
SOLE OREGANATA

ALL ENTREES COMES WITH SAUTEED CARROTS, BROCCOLI,
& ROASTED POTATOES

ALSO INCLUDES

BUDWEISER, BUD LIGHT,
CABERNET, PINOT GRIGIO, SODA,
COFFEE, TEA

3 HOURS

45/46.80

+TAX & GRATUITY

RUBY

HORS D'OEUVRE

FRESH BAKED SEMOLINA BREAD,
BUTTER, & BRUSCHETTA

APPETIZER

GRILLED VEGETABLES, PROSCIUTTO,
FRESH MOZZARELLA, OVER MESCLUN
WITH BALSAMIC VINAIGRETTE & EXTRA
VIRGIN OLIVE OIL
(FAMILY STYLE)

PASTA

PENNE ALLA VODKA
(NO BACON)

MAIN COURSE

CHICKEN PARMIGIANA
CHICKEN FRANCESE
VEAL MARSALA
BROILED SALMON
SOLE OREGANATA

ALL ENTREES COMES WITH SAUTEED CARROTS, BROCCOLI,
& ROASTED POTATOES

ALSO INCLUDES

BUDWEISER, BUD LIGHT,
CABERNET, PINOT GRIGIO, SODA,
COFFEE, TEA, ESPRESSO, & CAPPUCCINO

3 HOURS

50/52

+TAX & GRATUITY

DIAMOND

HORS D'OEUVRE

FRESH BAKED SEMOLINA BREAD,
BUTTER, & BRUSCHETTA

APPETIZER

BAKED CLAMS, FRIED CALAMARI,
EGGPLANT ROLLATINI
(FAMILY STYLE)

PASTA

PENNE ALLA VODKA
(NO BACON)

SALAD

MESCLUN, TOMATO, CUCUMBER, SIDE
BALSAMIC & EXTRA VIRGIN OLIVE OIL

MAIN COURSE

CHICKEN PARMIGIANA
CHICKEN FRANCESE
VEAL MARSALA
BROILED SALMON
SOLE OREGANATA

ALL ENTREES COMES WITH SAUTEED CARROTS, BROCCOLI,
& ROASTED POTATOES

ALSO INCLUDES

BUDWEISER, BUD LIGHT,
CABERNET, PINOT GRIGIO, SODA,
COFFEE, TEA, ESPRESSO, & CAPPUCCINO

3 HOURS

55/57.20

+TAX & GRATUITY