

LUNCH



MENU

NEW HYDE PARK

APPETIZERS

NONNAS MEATBALLS 14
(2) beef meatballs with tomato sauce over whipped ricotta

FRIED CALAMARI 20
served with a side of marinara **-OR-** fra diavolo

BAKED CLAMS 19
(8PC) stuffed with herbed bread crumbs and pecorino romano

ZUCCHINI FRIES 15
served with a side of marinara

SCARPARELLO WINGS 16
(8 PC) garlic, rosemary and caramelized onions

FRIED MOZZARELLA 15
(6 PC) fried handmade mozzarella with marinara sauce

PASTA E FAGIOLI SOUP 11

STRACCIATELLA SOUP 11

MINISTRONE SOUP 11

HANDHELDS

POLLO WRAP 18
fried chicken cutlet, american cheese, lettuce, tomato, onion, mayonnaise

CHICKEN CAESAR WRAP 17
romaine, grana Padano and house-made Caesar dressing

EL GAUCHO WRAP 20
grilled sirloin steak strips, caramelized onions, mozzarella, pico de gallo

RABE WRAP 18
grilled chicken, broccoli rabe and fresh mozzarella

EGGPLANT BRUSC WRAP 17
fried eggplant, roasted peppers, chopped tomatoes, fresh mozzarella, balsamic glaze

AVOCADO SHRIMP WRAP 19
grilled shrimp, avocado, romaine, charred corn, balsamic glaze

ALL SERVED WITH A SIDE OF FRIES OR HOUSE SALAD

• substitutes •

CAESAR SALAD +1.50
SWEET POTATO FRIES +1.50
WHOLE WHEAT WRAP +1

EXECUTIVE BURGER 23
butcher beef blend, cheddar, caramelized onions, bacon, tomato, arugula on a brioche

PARMIGIANA HERO

your way

EGGPLANT 17
MEATBALL 18 | CHICKEN 18
VEAL 20 | SHRIMP 20

CHICKEN MILANESE HERO 18
arugula, tomatoes, red onions, fresh mozzarella, balsamic glaze

SAUSAGE HERO 18
grilled sausage, sweet peppers, onions and a touch of marinara

CAPRESE PANINI 17
fresh mozzarella, tomato, basil

ITALIANO PANINI 17
parma prosciutto, fresh mozzarella, roasted peppers

AMERICANO PANINI 18
grilled chicken, bacon, cheddar

AVOCADO BLT PANINI 17
avocado, crispy bacon, lettuce, tomato

CAFE CHICKEN SANDWICH 18
herbed grilled chicken, tomato, fresh mozzarella, ciabatta

GRILLED VEG SANDWICH 18
grilled portobello mushrooms, roasted peppers, asparagus, fresh mozzarella

CAPRI GABRIELLA SANDWICH 18
fried chicken, fresh mozzarella, parma prosciutto, roasted peppers, balsamic glaze on ciabatta

SALADS

BURRATA +6 | GRILLED CHICKEN +7 | FRIED CHICKEN +7 | GRILLED SHRIMP +12 | GRILLED SALMON +12 | SKIRT STEAK +15

HOUSE 13
mixed greens, tomatoes, kalamata olives, red onions, cucumbers, house vinaigrette

CAESAR 15
chopped romaine hearts, crumbled croutons, shaved grana padano, caesar dressing

AVOCADO 18
mixed greens, tomatoes, fresh mozzarella, avocado, balsamic dressing

TORRE DEI FRATELLI 18
mesclun greens, fresh tomatoes, red onions, gorgonzola, fresh mozzarella, pine nuts, balsamic dressing

GORGONZOLA WALNUT 18
mixed greens, dried cranberries, gorgonzola cheese, walnuts with balsamic vinaigrette

SLICES

CLASSIC SLICE 5
neapolitan, sicilian, grandma

SPECIALTY SLICE 7

PINSA SLICE 8

no large pies served in the dining room

MARGHERITA RUSTICA 18
homemade fresh mozzarella, marinara sauce and basil

GLUTEN-FREE CAULIFLOWER CRUST PIZZETTE 20

PIZZETTES

ANGELINA 20
our famous italian sausage, broccoli rabe and homemade fresh mozzarella

make it your own
PER TOPPING +2

PORTOBELLO 20
mushrooms, truffle pecorino, wilted spinach, caramelized onions and shredded mozzarella

BIANCA 19
mozzarella and ricotta, fresh garlic

PASTAS

WHOLE WHEAT PENNE +3 | GLUTEN-FREE PENNE +3 | ZUCCHINI LINGUINE +4

SPAGHETTI AND MEATBALL 23
meatballs with classic tomato sauce

LINGUINE AND CLAMS 26
baby clams, lemon, white wine and seasoned bread crumbs

CHICKEN PARMIGIANA 29
served with spaghetti

CHICKEN FRANCAISE 29
served with potatoes & vegetables

EGGPLANT PARMIGIANA 26
served with spaghetti

CHOPPED LOBSTER PASTA 42

House Special

angel hair pasta with lobster meat, chopped shrimp, wilted spinach and roasted garlic with chardonnay sauce

PENNE ALLA VODKA 23
tomato sauce, vodka with a touch of cream
BURRATA +6 | CHICKEN +7 | SHRIMP +12

ENTRÉES

GRILLED CHICKEN BROCCOLI RABE 29

BROOKLYN CHICKEN PARM 34
breaded chicken cutlets, vodka sauce, mozzarella, pepperoni, hot honey, served with penne alla vodka

VEAL PARMIGIANA 34
served with spaghetti

SKIRT STEAK FRITES 39
10 oz. with signature marinade, truffle parmesan fries, red wine demi-glace

ANGEL HAIR PRIMAVERA 24
fresh vegetables with garlic and oil

RIGATONI BOLOGNESE 26
rustic tomato-meat sauce with a touch of cream, topped with ricotta

CHICKEN CAPRESE STACK 30
breaded chicken cutlet, tomato, fresh mozzarella, arugula, roasted peppers, balsamic glaze

SALMON *your way* 36
simply grilled, dijon, **•OR•** oreganata faroe island served with rice + vegetables

MEDITERRANEAN BRANZINO 36
pan seared fillets with rice + vegetables



WINE BY THE GLASS 13

CHARDONNAY (CALIFORNIA)
PINOT GRIGIO (ITALY)
SAUVIGNON BLANC (ARGENTINA)
RIESLING (NEW YORK)
ZINFANDEL (CALIFORNIA)

CABERNET (CALIFORNIA)
CHIANTI (ITALY)
PINOT NOIR (FRANCE)
MALBEC (ARGENTINA)
MERLOT (CALIFORNIA)
MONTEPULCIANO (ITALY)

MARGARITAS 16

CLASSIC

tequila, triple sec, lime juice, simple syrup

THE ITALIANO

blanco tequila, aperol, fresh lime juice, agave, pinot noir float

JUST PEACHY

reposado tequila, triple sec, peach puree, citrus blend

SPICY PINEAPPLE

mezcal tequila, muddled jalapeno, agave, pineapple juice, tajin rim

CLASSICS 17

LEMON DROP

vodka, lemon juice, simple syrup, sugar rim

NEGRONI

Hendricks, sweet vermouth, Campari

MANHATTAN

Maker's Mark, sweet vermouth, angostura bitters

MOSCOW MULE

Tito's, fresh lime, ginger beer

OLD FASHIONEDS 18

CLASSIC

bourbon, simple syrup & bitters

IAVARONE'S

Woodford Reserve, Averna Amaro, orange bitters, simple syrup, cherry, orange

MARTINIS 18

1575 COSMO

vodka, cranberry juice, lime juice, triple sec

REPOSADO ESPRESSO MARTINEZ

cantera negra reposado, cantera negra cafe liquor, espresso

ESPRESSO

Kahlua, vanilla vodka, fresh espresso

POMEGRANATE

vodka, pomegranate juice & liquor

MOCKTAILS 10

PEACH FIZZ

peach puree, lemonade, club soda

CETRIOLO SPRITZ

cucumber, mint, fresh lime, club soda

RED WINE

CABERNET SAUVIGNON

1924 GNARLEY HEAD (CALIFORNIA) 40
 TRUE MYTH (CALIFORNIA) 50
 JOSH RESERVE PASO ROBLES (CALIFORNIA) 48

MERLOT

NICHOLAS (CALIFORNIA) 40
 STERLING VINTER'S (CALIFORNIA) 44

PINOT NOIR

HOB NOB (FRANCE) 44
 JOSH CELLARS RESERVE (CALIFORNIA) 56

CHIANTI

RUFFINO (ITALY) 40
 RUFFINO DUCALE TAN LABEL (ITALY) 68
 RUFFINO RISERVA DUCALE ORO (ITALY) 100

MALBEC

PORTILLO (ARGENTINA) 40

MONTEPULCIANO D'ABRUZZO

CASAL THAUERO (ITALY) 40
 CANTINA ZACCAGNINI (ITALY) 48

WHITE WINE

PINOT GRIGIO

IL VINCE DOC (ITALY) 40
 CANTINA ZACCAGNINI (ITALY) 46
 SANTA MARGHERITA (ITALY) 68

CHARDONNAY

GLEN ELLEN (CALIFORNIA) 40
 KENDALL-JACKSON (CALIFORNIA) 46

SAUVIGNON BLANC

PORTILLO (ARGENTINA) 40

RIESLING

KENDALL-JACKSON (CALIFORNIA) 40

WHITE ZINFANDEL

SUTTER HOME (CALIFORNIA) 40

PROSECCO

CAVIT LUNETTA (187 ML) (ITALY) 13

BEERS

domestic 8

BUDWEISER
BUD LIGHT
COORS LIGHT
MICHELOB ULTRA

imported 9

CORONA
HEINEKEN
BLUE MOON
STELLA

drafts 8

PERONI • BK LAGER • SEASONAL +1 • IPA +1

ask about our seasonal selections