



ROOSEVELT FIELD MALL
2ND FLOOR
BET. MACY'S AND NORDSTROM
TEL. 516.248.4529

FULL MENU

Take-Out Prices Only, Dine-In May Vary

BRUSCHETTE

\$8 choice of three \$12 choice of six

CLASSICA

Fresh tomato, garlic, fresh basil

GAMBERI

Roasted jumbo shrimp, tomato, hot peppers

MOZZARELLA-BASILICO

Roasted red peppers, mozzarella and basil pesto

POMODORINI

Roasted cherry tomatoes and fresh mozzarella

PORTOBELLO

Roasted portobello and walnut with goat cheese

PARMA

Prosciutto di Parma, Parmigiano Reggiano, baby arugula, spicy oil

FIRENZE

Basil pesto, plum tomato & Prosciutto di Parma

VERONA

Pan seared steak with tomato bruschetta

CAPRINO CON NOCI

Goat cheese, roasted grapes and walnuts

SOUP SPECIALS

For One \$5.50 or Two \$10

CAULIFLOWER CHESTNUT CREAM • SEAFOOD SOUP
MINISTRONE • LENTIL SOUP • PASTA FAGIOLI
CREAM OF MUSHROOM • CHICKEN VEGETABLE
BUTTERNUT SQUASH

PIZZA MENU

Wood Burning Oven

QUATTRO FORMAGGI 11.50

Four cheeses, gorgonzola, mozzarella, Parmigiano and brie

CAPRICCIOSA 11.95

Ham, fresh artichoke hearts, mozzarella, mushrooms and tomato sauce

BIANCA 10.50

Fresh ricotta and mozzarella

VEGETARIANA 10.95

Mozzarella, tomato sauce, black olives, sundried tomatoes, baby spinach and topped with brick oven roasted zucchini

SALSICCIA 11.50

Mozzarella, tomato and crumbled sweet sausage

PROSCIUTTO E MOZZARELLA 12.00

Prosciutto di Parma, mozzarella and baby arugola

COTTO E FUNGHI 11.00

Italian Parma ham, mushroom, fresh mozzarella, tomato sauce

MARGHERITA 10.00

Classic

PIZZA AI FUNGHI 11.00

Mozzarella, tomatoes, mushrooms and baby arugola

AGLIO E POMODORI 11.50

Fresh chopped garlic, mozzarella and fresh tomatoes

SALSICCIA E RABE 12.50

Hot sausage fresh mozzarella and broccoli rabe

RICOTTA E FONTINA 12.50

Fresh ricotta, fontina cheese, mozzarella, prosciutto di Parma and baby arugola

GAMBERETTI 13.50

Shrimp, garlic, mozzarella, basil and tomato sauce

ANTIPASTI

MOZZARELLA IN CARROZZA 9.50

Pan seared battered rustic bread filled with fresh mozzarella

ZUCCHINI FRITTI 8.50

Fried Zucchini with a side of fresh tomato sauce

MOZZARELLA CAPRESE 11.50

Fresh homemade mozzarella, tomatoes and basil

POLPETTINE AL POMODORO 10.00

Baby meatballs in fresh tomato sauce

CALAMARI ALLA GRIGLIA 10.50

Grilled calamari

COZZE AL VINO BIANCO 9.50

Sautéed P.E.I. mussels with white wine lemon and garlic (available also in fresh tomato sauce)

CALAMARI FRITTI 9.50

Fried calamari

VONGOLE OREGANATE 11.50

Classic baked clams

PASTA

SPAGHETTI AL POMODORO	13.50
Spaghetti in a fresh plum tomato sauce	
RAVIOLI DI FUNGHI CON CIME DI RABE	15.50
Mushroom ravioli with sautéed broccoli rabe	
CAPELLINI CON VEGETALI MISTI	14.75
Capellini with sautéed mixed vegetables and fresh cherry tomatoes in garlic and oil	
RIGATONI CON SALSICCIA E PISELLI	15.00
Rigatoni, sweet sausage, peas, tomato sauce and a touch of cream	
FETTUCCINE CON GAMBERETTI E ASPARAGI	16.50
Fettuccine, shrimp, asparagus and fresh chopped tomatoes	
RAVIOLI ALL' ARAGOSTA	21.50
Lobster ravioli with chopped shrimp in a light pink sauce	
CAPELLINI GAMBERETTI	16.95
Capellini with shrimp in a garlic marinara sauce	
TRENETTE ALLA NAPOLI	19.95
Linguine, baby shrimp, scallops, imported baby clams, diced tomatoes and basil	

SECONDI

POLLO CON CARCIOFI	17.95
Chicken breast with artichoke hearts and sun-dried tomatoes in a light cream sauce	
POLLO AI FUNGHI E MARSALA	17.50
Chicken breast with shiitake mushrooms and marsala wine sauce	
INVOLTINI DI POLLO	18.25
Chicken rolled and filled with fontina cheese, ham and spinach in a white wine and lemon sauce	
MAIALE AL VINO BIANCO	17.95
Pork loin with sundried tomato and white wine	
VITELLO AI FUNGHI	19.75
Veal medallions in a mushroom sauce	
SALMONE CON GAMBERETTI	20.50
Sautéed salmon, shrimp, diced tomatoes in a light cream sauce	
TILAPIA ALLA LIVORNESE	18.50
Tilapia fillet, black olives, onion, fresh plum tomatoes and capers	

*ALL MAIN COURSES SERVED WITH A CHEF'S SELECTION
OF VEGETABLES AND STARCH OF THE DAY*

CONTORNI

Tuscan fries	7.50	Broccoli Rabe	9.00
Mashed Potatoes	7.50	String Beans	7.50

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