



TAKE OUT

660 FRANKLIN AVE., GARDEN CITY, NY 11530
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Antipasti

Zucchini Fritti		Fritto Misto	12
<i>pan fried zucchini</i>	9	<i>fried calamari and fried artichokes</i>	
Mozzarella Di Buffalo	14	Antipasto Della Casa	14
<i>fresh buffalo mozzarella with tomato and parma prosciutto drizzled with aged balsamic vinegar</i>		<i>assorted Italian cured meats, cheeses, olives and marinated artichokes</i>	
Polipo Alla Griglia	14	Cozze Al Pesto	12
<i>balsamic grilled octopus served with arugola</i>		<i>mussels in a white wine sauce with roasted garlic, cannellini beans and a drizzle of pesto</i>	
Mozzarella Fritta	9	Carpaccio Di Manzo	12
<i>fresh mozzarella hand breaded and pan fried</i>		<i>thinly sliced raw beef garnished with arugola and shaved parmigiano</i>	
Vongole Gratinat	12	Salame Di Cinghiale	14
<i>manilla clams in white wine, roasted garlic and dusted with seasoned breadcrumbs</i>		<i>wild boar salami, sliced apple, walnuts, shaved parmigiano and truffle honey</i>	
Polpette Di Carne	7	Involtoni Di Melanzane	12
<i>italian style meatballs in tomato sauce</i>		<i>eggplant filled with ricotta and baked with tomato sauce and melted mozzarella</i>	

Insalate

Tri Colore	9	Insalata Di Pomodoro	10
<i>radicchio, endive and arugola with an oil and lemon dressing topped with shaved parmigiano</i>		<i>tomatoes, olives, celery, onions and basil in a balsamic vinegarette</i>	
Cesare	9	Insalata Di Casa	12
<i>romaine lettuce with an anchovy parmigiano dressing</i>		<i>spinach salad with marinated Portobello mushrooms, artichoke hearts and fresh mozzarella</i>	
Insalata Di Garden City	12		
<i>chopped romaine lettuce with tomato, cucumber, red onion, mozzarella, olives and bacon</i>			

Primi Piatti

Gnocchi Al Pomodoro	18	Linguine Alle Vongole	18
<i>homemade potato gnocchi in a fresh plum tomato sauce made with onion and basil</i>		<i>red or white clam sauce</i>	
Strascinate Pugliesi	19	Spaghetti Alla Carbonara	16
<i>fresh leaf shaped pasta with broccoli rabe, sausage and roasted garlic and oil</i>		<i>a light sauce made with pancetta, onion, pecorino and eggs</i>	
Cavatelli Conversanese	18	Rigatoni Siciliana	16
<i>homemade cavatelli sautéed with onion, fresh spinach and smashed fava beans</i>		<i>fresh plum tomato sauce with eggplant and ricotta salata</i>	
Pappardelle Bolognese	16	Penne Orto Mare	19
<i>wide shaped pasta in a traditional Italian meat sauce with a touch of cream</i>		<i>whole wheat penne with shrimp, asparagus, chopped tomato and garlic and oil</i>	
Fettucine Ai Porcini	19	Bucatini Amatriciana	18
<i>porcini mushrooms in a light cognac cream sauce</i>		<i>bucatini pasta in a fresh plum tomato sauce with pancetta and onion</i>	
Penne Filanti	19	Pennoni Al Tonno	19
<i>baked penne in a bolognese sauce, with fresh mozzarella & fontina cheese</i>		<i>large penne pasta with imported tuna, chopped tomato, roasted garlic in a caper anchovy pesto</i>	
		Rigatoni Zingara	18
		<i>stuffed rigatoni in a vodka sauce with bacon</i>	

Please ask your server for our daily selection of homemade ravioli

We use only the finest ingredients and fresh all natural products. Every dish is prepared to order.

Piatti Tipici

Pasta Fagioli	8		
Escarole And Beans	10		
Minestrone	8		
 Lentil Soup	8		
Stracciatella	8		

Risotti

Risotto Ai Porcini	22
<i>with porcini mushrooms</i>	
Risotto Ai Frutti Di Mare	24
<i>with mixed seafood</i>	
Risotto Al Limone	22
<i>with shrimp, lemon and arugola</i>	

Secondi

Margherita		Ai Funghetti	
<i>fresh plum tomato sauce topped with melted fresh mozzarella</i>		<i>Sautéed wild mixed mushrooms and marsala wine</i>	
Breaded Veal 22	Breaded Chicken 20	Veal 22	Chicken 20
Principessa		Zingara	
<i>topped with asparagus and fresh mozzarella in a light red sauce</i>		<i>Sautéed cherry peppers and mushrooms in a light brown sauce</i>	
Veal 22	Chicken 20	Veal 22	Chicken 20
Della Nonna		Saltimbocca	
<i>topped with grilled eggplant, fontina and tomato gratin</i>		<i>sautéed in a white wine sage sauce topped with prosciutto and mozzarella and served with spinach</i>	
Veal 22	Chicken 20	Veal 22	Chicken 20
Pollo Scarpariello	20	Parmigiana Barese	19
<i>boneless chicken sautéed with sausage, artichoke hearts, lemon, roasted garlic and rosemary in a light brown sauce</i>		<i>layered eggplant with mortadella, fresh mozzarella and tomato sauce</i>	

Pesci

Bronzino Alle Erbe 29	
<i>Mediterranean sea bass with fresh mixed herbs served with arugola salad</i>	
Gamberi Scampi 23	
<i>Shrimp in a lemon white wine sauce</i>	
Salmone Bruschetta 23	
<i>Broiled salmon topped with bruschetta served with grilled zucchini</i>	
Livornese 25	
<i>red snapper in a fresh plum tomato sauce made with capers and gaeta olives</i>	

Contorni

Broccoli Rabe 7	Roasted Potatoes 7	Asparagus 7
Escarole 7	Spinach 7	

Ai Ferri

Grilled Veal Chop 34
<i>served with broccoli rabe and potatoes</i>
Grilled Porterhouse Steak 34
<i>served with broccoli rabe and potatoes</i>

We thank you for your patience.