

## APPETIZERS

<b>GRILLED ARTICHOKE HEARTS</b> .....	<b>9.00</b>
<i>grilled artichoke hearts topped with pecorino romano and a red pepper flake aioli</i>	
<b>FRIED ZUCCHINI</b> .....	<b>8.00</b>
<i>served with pomodoro sauce</i>	
<b>CHICKEN TENDERS (6) - served with honey mustard</b> .....	<b>8.00</b>
<b>BAKED CLAMS OREGANATA</b> .....	<b>(6) 10.50</b>
<b>WINGS</b> .....	<b>(6) 9.00 (12) 12.00</b>
<i>Buffalo - Mild , Spicy, BBQ or Francese Style</i>	
<b>STUFFED MUSHROOMS</b> .....	<b>8.00</b>
<i>stuffed with baby spinach, seasoned bread crumbs &amp; mozzarella in a garlic sauce</i>	
<b>GARLIC BREAD</b> .....	<b>4.00 with mozzarella cheese.....5.00</b>
<b>*MOZZARELLA FRESCA</b> .....	<b>9.50</b>
<i>homemade mozzarella cheese, flame roasted peppers, fresh tomatoes and basil drizzled with a balsamic reduction</i>	
<b>HOT ANTIPASTO - (serves two)</b> .....	<b>16.00</b>
<i>an assortment of baked clams, shrimp oreganata, stuffed mushrooms, eggplant rollatini, fried zucchini sticks and grilled artichoke hearts</i>	
<b>MEATBALL SLIDERS (4)</b> .....	<b>10.00</b>
<i>meatball halves served in a slider bun topped with a lite tomato sauce and pecorino romano</i>	
<b>CALAMARI</b> .....	<b>12.00</b>
<i>original style, arrabiata, spicy sauce, buffalo style</i>	
<b>DRUNKEN RICEBALLS</b> .....	<b>9.00</b>
<i>3 riceballs with alla vodka sauce</i>	

## SALADS

chopped... <b>2.00</b> grilled shrimp (6)... <b>7.00</b> grilled or fried chicken... <b>4.00</b> steak... <b>9.00</b> mozzarella cheese... <b>1.50</b> salmon... <b>9.00</b>	
<b>CHICKPEA SALAD</b> .....	<b>10.00</b>
<i>romaine lettuce tossed with seasoned chickpeas, chopped peppers, onions, celery, carrots and topped with feta cheese</i>	
<b>COLD ANTIPASTO</b> .....	<b>12.00</b>
<i>house salad topped with Italian cold cuts and fresh mozzarella cheese</i>	
<b>KALE AND BEET SALAD</b> .....	<b>12.00</b>
<i>kale, red beets, apple, bruléed goat cheese and walnuts in a honey balsamic dressing</i>	

<b>*INSALATA PERA</b> .....	<b>10.00</b>
<i>mesclun greens topped with poached pears, crumbled blue cheese, caramelized walnuts and infused with our balsamic honey reduction</i>	
<b>*INSALATA VESPA</b> .....	<b>10.00</b>
<i>mesclun greens with grilled artichokes, diced tomatoes, pecorino romano and bacon bits tossed with lemon and olive oil</i>	
<b>*INSALATA BUENAVISTA</b> .....	<b>10.00</b>
<i>mesclun greens topped with sliced green apples, fresh mozzarella and caramelized walnuts, served with our honey mustard vinaigrette dressing</i>	
<b>*GINO’S SALAD</b> .....	<b>small 6.00.....8.00</b>
<i>house lettuce, red onions, olives and fresh tomatoes tossed in our house balsamic vinaigrette</i>	
<b>*GREEK SALAD</b> .....	<b>10.00</b>
<i>romaine lettuce, peppers, feta cheese, tomatoes, onions, cucumbers &amp; grape leaves</i>	
<b>*INSALATA MARANELLO</b> .....	<b>11.00</b>
<i>romaine, walnuts, dried cranberries, avocado, goat cheese in a balsamic honey dressing</i>	
<b>*CLASSIC CAESAR SALAD</b> .....	<b>small 6.00.....8.00</b>

## MUSSEL OR CLAM POTS

<b>POSILLIPO</b> .....	<b>12.00</b>
<i>steamed and seasoned in a garlic herb or in plum tomato sauce</i>	
<b>FRA DIAVOLO</b> .....	<b>14.00</b>
<i>steamed in a spicy plum tomato sauce</i>	
<b>MISTO</b> .....	<b>17.00</b>
<i>steamed mussels and clams in a garlic and oil sage sauce</i>	

## SIDES

broccoli... <b>6.00</b> broccoli rabe... <b>7.50</b> spinach... <b>6.50</b> escarole and beans... <b>7.50</b> sausage - sliced sausage in pomodoro sauce... <b>8.00</b>
meatballs (5) in pomodoro sauce... <b>8.00</b> grilled or fried chicken 2 pieces... <b>7.50</b>

## WHOLE WHEAT WRAPS

<b>LEMON BASIL</b> .....	<b>6.99</b>
<i>grilled chicken, mesclun mix, shredded mozzarella, avocado, tomatoes, with our homemade lemon basil dressing</i>	
<b>BUFFALO CHICKEN</b> .....	<b>6.99</b>
<i>romaine lettuce, mozzarella cheese &amp; buffalo chicken pieces</i>	
<b>BALSAMIC WRAP</b> .....	<b>6.99</b>

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## SOUPS

<b>PASTA FAGIOLI</b> .....	<b>6.00</b>	<b>8.00</b>
<i>white and red cannellini beans with pasta in a light plum tomato broth</i>		
<b>MINISTRONE</b> .....	<b>6.00</b>	<b>8.00</b>
<i>vegetable in a plum tomato broth with pasta</i>		
<b>STRACCIATELLA SOUP</b> .....	<b>6.00</b>	<b>8.00</b>
<i>italian style spinach and egg drop soup</i>		
<b>CHICKEN NOODLE SOUP</b> .....	<b>6.00</b>	<b>8.00</b>
<b>TORTELLINI IN BRODO</b> .....	<b>6.00</b>	<b>8.00</b>
<i>tortellini in homemade chicken broth</i>		
<b>BUTTERNUT SQUASH</b> .....	<b>6.00</b>	<b>8.00</b>
<i>pureed butternut squash with hint of apple</i>		
<b>SOUP OF THE DAY</b> ... ..	<b>6.00</b>	<b>8.00</b>

## PASTA

<small>PREPARED GLUTEN FREE FOR 2.50 EXTRA • WHOLE WHEAT PASTA 2 EXTRA ZUCCHINI LINGUINE 2.50 EXTRA</small>	
<b>RIGATONI COTTI</b> .....	<b>14.50</b>
<i>a unique basil and sundried tomato cream pesto, topped with breaded chicken cutlets</i>	
<b>*RIGATONI FIORENTINA</b> .....	<b>15.00</b>
<i>tossed with fresh grilled chicken, baby spinach &amp; melted mozzarella in a creamy pink sauce</i>	
<b>*PENNE ALLA VODKA</b> .....	<b>14.00</b>
<i>diced imported prosciutto in a creamy pink sauce</i>	
<b>*LINGUINE WHITE/RED CLAM SAUCE</b> .....	<b>15.50</b>
<b>*TORTELLINI DAVINCI</b> .....	<b>15.50</b>
<i>a sherry pink sauce simmered with shrimp, roasted peppers and mushrooms</i>	
<b>*FETTUCINE ALFREDO</b> .....	<b>13.50</b>
<b>*PENNE MADEIRA</b> .....	<b>14.50</b>
<i>grilled chicken strips and cubed mozzarella in a madeira wine plum sauce</i>	
<b>*LINGUINE WITH GARLIC AND OIL</b> .....	<b>10.00</b>
<b>SPAGHETTI WITH MEATBALLS (3)</b> .....	<b>12.50</b>
<b>*AQUA PAZZA</b> .....	<b>21.00</b>
<i>jumbo shrimp, clams and mussels steamed in a filetto sauce over linguine</i>	
<b>*RIGATONI BOLOGNESE</b> .....	<b>14.00</b>
<i>a hearty meat sauce comprised of fresh ground meat &amp; fresh grated cheese</i>	
<b>*RIGATONI DI RABE</b> .....	<b>14.50</b>
<i>crumbled sausage &amp; broccoli rabe in a light garlic &amp; virgin olive oil sauce</i>	
<b>*MUSSELS MARINARA OR FRA DIAVOLO</b> .....	<b>14.50</b>
<i>fresh mussels in a traditional plum tomato sauce or spicy fra diavolo sauce over linguine</i>	
<b>*CAPPELINI STELLA DI MARE</b> .....	<b>16.00</b>
<i>shrimp and calamari in garlic marinara sauce with a hint of spice</i>	
<b>*SHRIMP MARINARA OR FRA DIAVOLO</b> .....	<b>15.00</b>
<i>fresh shrimp in our traditional plum tomato sauce or spicy fra diavolo sauce over linguine</i>	
<b>*RIGATONI ROSARIA</b> .....	<b>14.50</b>
<i>bolognese sauce, mushrooms and peas topped with melted fresh mozzarella cubes and seasoned breadcrumbs</i>	
<b>*PENNE PRIMAVERA</b> .....	<b>14.50</b>
<i>assorted seasonal vegetables with pasta in a garlic and oil brodino</i>	
<b>*RIGATONI TERRAZZA</b> .....	<b>15.50</b>
<i>cannellini beans, escarole and jumbo shrimp served in a lite marinara</i>	
<b>*FUSSILI PESTO ROSSO</b> .....	<b>14.50</b>
<i>tossed with fresh grilled chicken and fresh mozzarella cheese sautéed in a marsano plum tomato sauce blended with our homemade pesto di basilico</i>	
<b>*RIGATONI MONTANARA</b> .....	<b>14.50</b>
<i>tossed with fresh spinach, sundried tomatoes and grilled chicken strips sautéed in a light roasted garlic and virgin olive oil brodino</i>	
<b>*RIGATONI FIORITE</b> .....	<b>14.00</b>
<i>fresh broccoli florets &amp; sundried tomatoes in a light garlic &amp; virgin olive oil brodino</i>	

### ZUCCHINI LINGUINE

<b>ZUCCHINI DI PALMERO</b> .....	<b>18.00</b>
<i>sauteed calamari with broccoli rabe &amp; white beans in a marinara sauce</i>	
<b>ZUCCHINI ALLA FORNNO</b> .....	<b>18.00</b>
<i>baked sicilian style, tossed in seasoned ricotta, mozzarella &amp; eggplant then baked to perfection</i>	
<b>ZUCCHINI AMORE</b> .....	<b>18.00</b>
<i>fresh shrimp sauteed with white beans in a plum marinara sauce</i>	

## PASTA FORNO

<b>HOUSEMADE MEAT LASAGNA</b>	<b>13.00</b>	<b>BAKED RAVIOLI</b>	<b>13.00</b>
<b>BAKED PENNE</b>	<b>12.00</b>	<b>MANICOTTI</b>	<b>13.00</b>

### ENTREES

<i>All entrees served with a small Gino’s salad (or) side of spaghetti/penne in tomato sauce spinach or broccoli - 2.50, broccoli rabe - 3.50. Sauce changes are additional</i>	
<b>Chicken/Veal</b>	
<b>MARSALA</b> .....	<b>16.50/18.50</b>
<i>sautéed in a marsala wine sauce with fresh mushrooms</i>	
<b>FRANCESE</b> .....	<b>16.50/18.50</b>
<i>sautéed in a white wine, lemon, and butter sauce</i>	
<b>PIZZAIOLA</b> .....	<b>16.50/18.50</b>
<i>peppers, onions and mushrooms sautéed in a light red sauce</i>	
<b>SCARPAREILLO</b> .....	<b>17.50/19.50</b>
<i>boneless chicken or veal, sliced sausage, potatoes and peppers in a rosemary white wine sauce</i>	
<b>SALTIMBOCCA</b> .....	<b>17.00/18.50</b>
<i>layered with imported prosciutto &amp; melted mozzarella in a sherry brown gravy</i>	
<b>SORRENTINO</b> .....	<b>17.00/18.50</b>
<i>layered with imported prosciutto, battered eggplant and melted mozzarella topped with a light madiera wine sauce</i>	
<b>CAROLINA</b> .....	<b>17.00/19.00</b>
<i>battered and topped with prosciutto, broccoli and melted mozzarella in a chardonnay and garlic glaze</i>	
<b>EGGPLANT ROLLATINI</b> .....	<b>16.00</b>
<i>eggplant rolled with seasoned ricotta, topped with mozzarella &amp; tomato sauce</i>	

### GRILLED CHICKEN ENTREES

<b>*GRILLED CHICKEN SEMIFREDDO</b> .....	<b>17.00</b>
<i>topped with tomatoes, fresh mozzarella, red onions, basil and balsamic glaze</i>	
<b>*GRILLED CHICKEN PRIMAVERA</b> .....	<b>17.50</b>
<i>simmered with assorted fresh vegetables in a light garlic and oil brodino</i>	
<b>*GRILLED CHICKEN LUPO</b> .....	<b>17.00</b>
<i>topped with sauté ed broccoli rabe, cherry peppers and fresh mozzarella</i>	
<b>*GRILLED CHICKEN VESUVIO</b> .....	<b>17.50</b>
<i>fresh breast of grilled chicken marinated in italian seasonings and topped with fresh sautéed spinach, broccoli and mushrooms</i>	

### SEAFOOD ENTREES

<b>SHRIMP MONALISA</b> .....	<b>18.00</b>
<i>breaded shrimp topped with mozzarella cheese simmered in a brown marsala wine sauce with mushrooms</i>	
<b>OREGANATA STYLE</b> .....	<b>18.00</b>
<i>your choice of filet of sole (or) shrimp (or) salmon</i>	
<b>MARECHIARE STYLE</b> .....	<b>18.00</b>
<i>your choice of filet of sole or shrimp pan seared with fresh tomatoes and onions in a light marinara brodetto</i>	
<b>FILET OF SOLE PUTTANESCA</b> .....	<b>18.00</b>
<i>topped with olives, diced tomatoes, and onions in a light filetto sauce</i>	
<b>FILET OF SOLE PESCATORE</b> .....	<b>19.00</b>
<i>pan seared topped with mussels, clams and red brodino sauce</i>	
<b>SALMON COMBO</b> .....	<b>21.00</b>
<i>salmon, 2 shrimp, 2 stuffed mushrooms and sautéed spinach in a buttered lemon sauce</i>	

### MEAT ENTREES

<b>SKIRT STEAK</b>	
<b>PIZZAIOLA STYLE</b> .....	<b>21.00</b>
<i>peppers, onions &amp; mushrooms sauteed in a light red sauce</i>	
<b>STEAK FRITES</b> .....	<b>20.00</b>
<i>skirt steak with seasoned french fries</i>	
<b>DI BLEU</b> .....	<b>22.00</b>
<i>on a bed of broccoli rabe baked with melted crumbled bleu cheese with a side of roasted potatoes</i>	

### HEROS & PLATTERS

dinners served with a side of spaghetti/penne or a small Gino’s salad, spinach or broccoli - 2.50, broccoli rabe - 3.50	
<b>HERO</b>	<b>DINNER</b>
<b>CHICKEN ALLA VODKA PARMIGIANA</b> .....	<b>10.75..... 17.50</b>
<b>CHICKEN CUTLET PARMIGIANA</b> .....	<b>9.25..... 16.00</b>
<b>VEAL CUTLET PARMIGIANA</b> .....	<b>12.25..... 18.50</b>
<b>MEATBALL PARMIGIANA</b> .....	<b>9.25..... 16.00</b>
<b>EGGPLANT PARMIGIANA</b> .....	<b>9.25..... 16.00</b>
<b>SHRIMP PARMIGIANA</b> .....	<b>12.00..... 18.50</b>
<b>SAUSAGE, PEPPER AND ONION (RED/WHITE)</b> .....	<b>9.25..... 16.00</b>
<b>SAUSAGE PARMIGIANA</b> .....	<b>9.25..... 16.00</b>
<b>FRESH GRILLED OR FRIED CHICKEN CLUB</b> .....	<b>10.25</b>
<i>served with lettuce, tomato and house dressing</i>	
<b>GRILLED CHICKEN, BROCCOLI RABE AND FRESH MOZZARELLA</b> .....	<b>11.25</b>
<b>ITALIAN HERO</b> .....	<b>10.75</b>
<i>assorted Italian coldcuts, fresh mozzarella, peppers, lettuce, tomato</i>	
<b>POTATO AND EGG</b> .....	<b>8.75</b>

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### PIZZA

<b>NEOPOLITAN (regular) round - 18 inches - 8 slices</b> .....	<b>15.50</b>
<b>SICILIAN square - 12x18 -- 9 slices</b> .....	<b>16.50</b>
<b>“GRANDMA” PIZZA (9 slices)</b> .....	<b>17.50</b>
<i>grandma’s own special recipe -- extra thin crust pan pizza layered with mozzarella cheese and spotted with a flavorful herbed san marsano plum tomato sauce</i>	
<b>BIANCO (8 slices)</b> .....	<b>18.50</b>
<i>round pizza crust basted with garlic, olive oil, topped with romano cheese, mozzarella and seasoned ricotta</i>	
<b>SICILIAN STYLE HOUSE SPECIAL (9 slices)</b> .....	<b>23.00</b>
<i>a hearty combination of fresh sausage, meatballs, pepperoni, mushrooms, peppers, onions, black olives, extra cheese and tomato sauce (anchovies available by request only)</i>	
<b>MARGHERITA (9 slices)</b> .....	<b>18.50</b>
<i>thin square crust authentic “old style” pan pizza pie with homemade fresh mozzarella, plum tomato sauce and fresh basil</i>	
<b>VEGETARIAN PIZZA (8 slices)</b> .....	<b>22.50</b>
<i>a combination of sautéed broccoli and spinach with roasted peppers, fresh mushrooms, mozzarella cheese and tomato sauce</i>	
<b>GRILLED VEGETABLE PIZZA (9 slices)</b> .....	<b>23.00</b>
<i>Grilled eggplant, grilled zucchini, roasted red peppers, fresh mozzarella &amp; balsamic glaze on a thin sicilian crust</i>	
<b>SPINACH &amp; ARTICHOKE PIZZA (8 slices)</b> .....	<b>18.00</b>
<i>spinach &amp; artichoke mixed with a touch of cream</i>	
<b>BBQ CHICKEN PIZZA (8 slices)</b> .....	<b>23.00</b>
<i>barbequed chicken with a mixture of teriyaki topped with crispy red onions</i>	
<b>BUFFALO CHICKEN PIZZA (8 slices)</b> .....	<b>23.00</b>
<i>tender chicken pieces sautéed in a blend of barbecue and hot sauces baked onto a round pizza crust with bleu cheese dressing &amp; mozzarella cheese</i>	
<b>“GODFATHER”</b> .....	<b>22.50</b>
<i>“margherita pizza” topped with sausage, meatballs, pepperoni, ricotta &amp; cherry peppers</i>	
<b>CHICKEN MARSALA PIE (8 slices)</b> .....	<b>23.00</b>
<i>tender chicken pieces sauté ed in a marsala wine sauce topped with mozzarella cheese, baked onto a round pizza crust</i>	
<b>CHICKEN BACON RANCH (8 slices)</b> .....	<b>23.00</b>
<i>diced chicken cutlet, cheddar cheese, bacon &amp; ranch dressing on a round crust</i>	
<b>CHICKEN FRESCA (9 slices)</b> .....	<b>23.00</b>
<i>thin crust square margherita pie topped with grilled chicken red onion, fresh tomato and basil</i>	
<b>OLD WORLD PIZZA A Newsday Favorite</b> .....	<b>22.00</b>
<i>sicilian style pizza baked with fresh mozzarella, marinara sauce, basil &amp; breadcrumbs</i>	
<b>MARINARA PIZZA</b> .....	<b>17.50</b>
<i>old world pan pizza topped with our traditional garlic and herb plum tomato sauce, fresh basil and a touch of virgin olive oil</i>	
<b>FOCACCIA PIZZA</b> .....	<b>23.00</b>
<i>thin crust garlic toasted pan pizza topped with fresh sliced garden tomatoes, homemade mozzarella cheese &amp; basil drizzled with a touch of virgin olive oil &amp; seasoning</i>	
<b>VODKA PIZZA</b> .....	<b>20.50</b>
<i>thin square crust topped with fresh mozzarella, homemade vodka sauce</i>	
<b>CRISPINO PIE</b> .....	<b>23.00</b>
<i>thin crust pan pizza topped with homemade fresh mozzarella and broccoli rabe then crowned with our unique grandma sauce</i>	

**TOPPINGS** sausage • meatball • pepperoni • ham • mushrooms • peppers • onion • olives • garlic • extra cheese roasted peppers • eggplant 1/2 topping...2.50 • 1 topping...4.00 • 2 topping...5.00 • 3 topping...6.00 • 4 topping...4.00 each

### PERSONAL PIZZA

Enjoy our “Old World” Italian style 12” inch personal pizza, prepared with only the finest homemade & imported ingredients, baked in our authentic **CHOOSE YOUR OWN CRUST**

<b>Regular pizza dough • whole wheat crust \$1 • gluten free (14 inch) \$2.5</b>	
<b>*NEOPOLITAN</b> .....	<b>9.00</b>
<i>classic tomato sauce and shredded mozzarella cheese</i>	
<b>*FRA DIAVOLO</b> .....	<b>11.00</b>
<i>fresh tomato basil sauce, homemade mozzarella, crumbled sausage, spotted ricotta and hot cherry peppers</i>	
<b>*RUSTICA</b> .....	<b>11.00</b>
<i>fresh tomato basil sauce, flame roasted peppers, pepperoni, sliced roma tomatoes, black olives &amp; homemade mozzarella</i>	
<b>*ALLA CONTADINA</b> .....	<b>11.00</b>
<i>fresh tomato basil sauce topped with a combination of mushrooms, artichoke hearts, flame roasted peppers, black olives &amp; onions, topped with homemade mozzarella</i>	
<b>*MARGHERITA</b> .....	<b>10.00</b>
<i>the traditional pizza with homemade mozzarella, fresh tomato basil sauce &amp; a touch of imported virgin olive oil</i>	
<b>*VEGETARIAN</b> .....	<b>11.00</b>
<i>roasted red pepper, spinach, broccoli and mushrooms with our tomato sauce and mozzarella cheese</i>	
<b>*SALAD PIZZA</b> .....	<b>10.00</b>
<i>traditional chopped salad, choose any salad from our salad section on the menu</i>	

### KIDS MENU

<b>12 and Under</b>	
<b>CHICKEN FINGERS WITH FRENCH FRIES</b> .....	<b>8.00</b>
<b>MOZZARELLA STICKS WITH FRENCH FRIES</b> .....	<b>8.00</b>
<b>PENNE OR SPAGHETTI WITH TOMATO SAUCE</b> .....	<b>7.00</b>
<b>PENNE OR SPAGHETTI WITH (1) MEATBALL</b> .....	<b>8.00</b>
<b>PENNE OR SPAGHETTI WITH BUTTER</b> .....	<b>6.50</b>
<b>FRENCH FRIES</b> .....	<b>4.50</b>

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