

APPETIZERS

GRILLED ARTICHOKE HEARTS.....	9.00
<i>grilled artichoke hearts topped with pecorino romano and a red pepper flake aioli</i>	
FRIED ZUCCHINI.....	9.00
<i>served with pomodoro sauce</i>	
CHICKEN FINGERS (6) - served with honey mustard	9.00
BAKED CLAMS OREGANATA	(6) 11.00
WINGS.....	(6) 9.00 (12) 12.00
<i>Buffalo - Mild , Spicy, BBQ or Francese Style</i>	
STUFFED MUSHROOMS	9.00
<i>stuffed with baby spinach, seasoned bread crumbs & mozzarella in a garlic sauce</i>	
GARLIC BREAD	4.00 with mozzarella cheese.....5.00
*MOZZARELLA FRESCA.....	10.50
<i>homemade mozzarella cheese, flame roasted peppers, fresh tomatoes and basil drizzled with a balsamic reduction</i>	
HOT ANTIPASTO - (serves two)	16.00
<i>an assortment of baked clams, shrimp oreganata, stuffed mushrooms, eggplant rollatini, fried zucchini sticks and grilled artichoke hearts</i>	
MEATBALL SLIDERS (4)	10.00
<i>meatball halves served in a slider bun topped with a lite tomato sauce and pecorino romano</i>	
CALAMARI	13.00
<i>original style, arrabiata, spicy sauce, buffalo style</i>	
DRUNKEN RICEBALLS.....	10.00
<i>3 riceballs with alla vodka sauce</i>	
MOZZARELLA STICKS.....	9.00

SALADS

chopped... 2.00 grilled shrimp (6)... 7.00 grilled or breaded chicken (2)... 4.00 steak... 9.00 mozzarella cheese... 1.50 salmon... 9.00	
CHICKPEA SALAD	11.00
<i>romaine lettuce tossed with seasoned chickpeas, chopped peppers, onions, celery, carrots and topped with feta cheese</i>	
COLD ANTIPASTO	13.00
<i>house salad topped with Italian cold cuts and fresh mozzarella cheese</i>	
KALE AND BEET SALAD	12.00
<i>kale, red beets, apple, bruléed goat cheese and walnuts in a honey balsamic dressing</i>	
*PERA.....	11.00
<i>mesclun greens topped with poached pears, crumbled blue cheese, caramelized walnuts and infused with our balsamic honey reduction</i>	
*VESPA	11.00
<i>mesclun greens with grilled artichokes, diced tomatoes, pecorino romano and bacon bits tossed with lemon and olive oil</i>	
*BUENAVISTA.....	11.00
<i>mesclun greens topped with sliced green apples, fresh mozzarella and caramelized walnuts, served with our honey mustard vinaigrette dressing</i>	
*GINO’S SALAD	small 6.00.....8.00
<i>house lettuce, red onions, olives and fresh tomatoes tossed in our house balsamic vinaigrette</i>	
*GREEK SALAD	11.00
<i>romaine lettuce, peppers, feta cheese, tomatoes, onions, cucumbers & grape leaves</i>	
*MARANELLO	12.00
<i>romaine, walnuts, dried cranberries, avocado, goat cheese in a balsamic honey dressing</i>	
*CLASSIC CAESAR SALAD	small 7.00.....9.00

MUSSEL OR CLAM POTS

POSILLIPO steamed and seasoned in a garlic herb or in plum tomato sauce ..	13.00
FRA DIAVOLO steamed in a spicy plum tomato sauce	14.00

SIDES

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

WHOLE WHEAT WRAPS

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

SOUPS

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

PASTA

	CUP	BOWL (dine in only)
<i>PREPARED GLUTEN FREE FOR 2.50 EXTRA - WHOLE WHEAT PASTA 2 EXTRA ZUCCHINI LINGUINE 2.50 EXTRA</i>		
RIGATONI COTTI.....	16.00	
<i>a unique basil and sundried tomato cream pesto, topped with breaded chicken cutlets</i>		
*RIGATONI FIORENTINA	16.00	
<i>tossed with fresh grilled chicken, baby spinach & melted mozzarella in a creamy pink sauce</i>		
*PENNE ALLA VODKA	15.00	
<i>diced imported prosciutto in a creamy pink sauce</i>		
*LINGUINE WHITE/RED CLAM SAUCE.....	17.50	
*FETTUCINE ALFREDO.....	15.00	
*PENNE MADEIRA	16.00	
<i>grilled chicken strips and cubed mozzarella in a madeira wine plum sauce</i>		
*LINGUINE WITH GARLIC AND OIL	13.00	
SPAGHETTI WITH MEATBALLS (3).....	14.50	
*AQUA PAZZA	21.00	
<i>jumbo shrimp, clams and mussels steamed in a filetto sauce over linguine</i>		
*RIGATONI BOLOGNESE	15.50	
<i>a hearty meat sauce comprised of fresh ground meat & fresh grated cheese</i>		
*MUSSELS MARINARA OR FRA DIAVOLO	17.50	
<i>fresh mussels in a traditional plum tomato sauce or spicy fra diavolo sauce over linguine</i>		
*CAPPELINI STELLA DI MARE.....	19.00	
<i>shrimp and calamari in garlic marinara sauce with a hint of spice</i>		
*PENNE CAPRESE	15.00	
<i>tomato sauce, fresh mozzarella, basil</i>		
*SHRIMP MARINARA OR FRA DIAVOLO	17.50	
<i>fresh shrimp in our traditional plum tomato sauce or spicy fra diavolo sauce over linguine</i>		
*RIGATONI ROSARIA.....	16.00	
<i>bolognese sauce, mushrooms and peas topped with melted fresh mozzarella cubes and seasoned breadcrumbs</i>		
*PENNE PRIMAVERA	15.50	
<i>assorted seasonal vegetables with pasta in a garlic and oil brodino</i>		
*RIGATONI TERRAZZA	17.00	
<i>cannellini beans, escarole and jumbo shrimp served in a lite marinara</i>		
*RIGATONI MONTANARA	16.00	
<i>tossed with fresh spinach, sundried tomatoes and grilled chicken strips sautéed in a light roasted garlic and virgin olive oil brodino</i>		
*RIGATONI FIORITE.....	15.00	
<i>fresh broccoli florets & sundried tomatoes in a light garlic & virgin olive oil brodino</i>		

FRESH PASTA

ZUCCHINI DI PALMERO.....	18.50
<i>sauteed calamari with broccoli rabe & white beans in a marinara sauce</i>	
ZUCCHINI AL FORNNO.....	18.00
<i>baked sicilian style, tossed in seasoned ricotta, mozzarella & eggplant then baked to perfection</i>	
ZUCCHINI AMORE	18.50
<i>fresh shrimp sauteed with white beans in a plum marinara sauce</i>	
* CAVATELLI DAVINCI	19.50
<i>a sherry pink sauce simmered with shrimp, roasted peppers and mushrooms</i>	
*ORRECHETE DI RABE	18.00
<i>crumbled sausage & broccoli rabe in a light garlic sauce</i>	
*FUSSILI PESTO ROSSO	18.00
<i>grilled chicken, fresh mozzarella cheese, plum tomato sauce, pesto</i>	

PASTA FORNO

HOUSEMADE MEAT LASAGNA	13.50	BAKED RAVIOLI	13.50
BAKED PENNE	13.50	MANICOTTI	13.50

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>	
Chicken/Veal	
ALLA VODKA PARMIGIANA	18.00/20.00
<i>vodka sauce topped with mozzarella</i>	
MARSALA	18.00/20.00
<i>sautéed in a marsala wine sauce with fresh mushrooms</i>	
FRANCESE.....	18.00/20.00
<i>sautéed in a white wine, lemon, and butter sauce</i>	
PIZZAIOLA	18.00/20.00
<i>peppers, onions and mushrooms sautéed in a light red sauce</i>	
SCARPARELLO.....	18.50
<i>boneless chicken, sliced sausage, potatoes and peppers in a rosemary white wine sauce</i>	
SALTIMBOCCA	18.50/20.50
<i>layered with imported prosciutto & melted mozzarella in a sherry brown gravy</i>	
SORRENTINO.....	18.50/20.50
<i>layered with imported prosciutto, battered eggplant and melted mozzarella topped with a light madiera wine sauce</i>	
CAROLINA	18.50/20.50
<i>battered and topped with prosciutto, broccoli and melted mozzarella in a chardonnay and garlic glaze</i>	
EGGPLANT ROLLATINI.....	17.00
<i>eggplant rolled with seasoned ricotta, topped with mozzarella & tomato sauce</i>	

GRILLED CHICKEN ENTREES

*GRILLED CHICKEN SEMIFREDDO	18.50
<i>topped with tomatoes, fresh mozzarella, red onions, basil and balsamic glaze</i>	
*GRILLED CHICKEN PRIMAVERA.....	18.50
<i>simmered with assorted fresh vegetables in a light garlic and oil brodino</i>	
*GRILLED CHICKEN LUPO.....	18.50
<i>topped with sauté ed broccoli rabe, cherry peppers and fresh mozzarella</i>	
*GRILLED CHICKEN VESUVIO.....	18.50
<i>fresh breast of grilled chicken marinated in italian seasonings and topped with fresh sautéed spinach, broccoli and mushrooms</i>	

SEAFOOD ENTREES

SHRIMP MONALISA	20.00
<i>breaded shrimp topped with mozzarella cheese simmered in a brown marsala wine sauce with mushrooms</i>	
OREGANATA STYLE	22.00
<i>your choice of filet of sole (or) shrimp (or) salmon</i>	
MARECHIARE STYLE	22.00
<i>your choice of filet of sole or shrimp pan seared with fresh tomatoes and onions in a light marinara brodetto</i>	
FILET OF SOLE PUTTANESCA	22.00
<i>topped with olives, diced tomatoes, and onions in a light filetto sauce</i>	
FILET OF SOLE PESCATORE	24.00
<i>pan seared topped with mussels, clams and red brodino sauce</i>	
SALMON COMBO.....	24.00
<i>salmon, 2 shrimp, 2 stuffed mushrooms and sautéed spinach in a buttered lemon sauce</i>	

MEAT ENTREES

SKIRT STEAK	
PIZZAIOLA STYLE.....	21.00
<i>peppers, onions & mushrooms sauteed in a light red sauce</i>	
STEAK FRITES	21.00
<i>skirt steak, brown sauce, french fries</i>	

HEROS & PLATTERS

dinners served with a side of spaghetti/penne or a small Gino’s salad, spinach or broccoli - 2.50, broccoli rabe**HERO DINNER**

CHICKEN CUTLET PARMIGIANA	10.00..... 17.00
VEAL CUTLET PARMIGIANA	13.00..... 20.00
MEATBALL PARMIGIANA.....	10.00..... 17.00
EGGPLANT PARMIGIANA	10.00..... 17.00
SHRIMP PARMIGIANA.....	13.00..... 20.00
SAUSAGE, PEPPER AND ONION (RED/WHITE)	10.00..... 17.00
SAUSAGE PARMIGIANA	10.00..... 17.00
FRESH GRILLED OR FRIED CHICKEN CLUB	10.50
<i>served with lettuce, tomato and house dressing</i>	
GRILLED CHICKEN, BROCCOLI RABE AND FRESH MOZZARELLA	11.50
ITALIAN HERO	11.00
<i>assorted Italian coldcuts, fresh mozzarella, peppers, lettuce, tomato</i>	
POTATO AND EGG	9.50

PIZZA

NEOPOLITAN (regular) round - 18 inches - 8 slices.....	15.65
SICILIAN square - 12x18 -- 9 slices.....	16.65
“GRANDMA” PIZZA (9 slices).....	18.00
<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>	
BIANCO (8 slices).....	19.00
<i>round pizza crust basted with garlic, olive oil, topped with romano cheese, mozzarella and seasoned ricotta</i>	
SICILIAN STYLE HOUSE SPECIAL (9 slices)	23.50
<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>	
MARGHERITA (9 slices)	19.00
<i>thin square crust authentic “old style” pan pizza pie with homemade fresh mozzarella, plum tomato sauce and fresh basil</i>	
VEGETARIAN PIZZA (8 slices)	23.00
<i>a combination of sautéed broccoli and spinach with roasted peppers, fresh mushrooms, mozzarella cheese and tomato sauce</i>	
BBQ CHICKEN PIZZA (8 slices).....	23.00
<i>barbequed chicken with a mixture of teriyaki topped with crispy red onions</i>	
BUFFALO CHICKEN PIZZA (8 slices)	23.00
<i>tender chicken pieces sautéed in a blend of barbecue and hot sauces baked onto a round pizza crust with bleu cheese dressing & mozzarella cheese</i>	
“GODFATHER”	23.00
<i>“margherita pizza” topped with sausage, meatballs, pepperoni, ricotta & cherry peppers</i>	
CHICKEN MARSALA PIE (8 slices).....	23.00
<i>tender chicken pieces sauté ed in a marsala wine sauce topped with mozzarella cheese, baked onto a round pizza crust</i>	
CHICKEN BACON RANCH (8 slices).....	24.00
<i>diced chicken cutlet, cheddar cheese, bacon & ranch dressing on a round crust</i>	
OLD WORLD PIZZA A Newsday Favorite	22.00
<i>sicilian style pizza baked with fresh mozzarella, marinara sauce, basil & breadcrumbs</i>	
MARINARA PIZZA	18.00
<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>	
FOCACCIA PIZZA.....	24.00
<i>thin crust garlic toasted pan pizza topped with fresh sliced garden tomatoes, homemade mozzarella cheese & basil drizzled with a touch of virgin olive oil & seasoning</i>	
VODKA PIZZA.....	21.00
<i>thin square crust topped with fresh mozzarella, homemade vodka sauce</i>	
CRISPINO PIE.....	24.00
<i>thin crust pan pizza topped with homemade fresh mozzarella and broccoli rabe then crowned with our unique grandma sauce</i>	
TOPPINGS <i>sausage • meatball • pepperoni • ham • mushrooms • peppers • onion • olives • garlic • extra cheese</i> <i>roasted peppers • eggplant</i> 1/2 topping... 3.00 • 1 topping... 4.00 • 2 topping... 5.00 • 3 topping... 6.00 • 4 topping... 4.00 each	
PERSONAL PIZZA	
<i>Enjoy our “Old World” Italian style 12” inch personal pizza, prepared with only the finest homemade & imported ingredients, baked in our authentic</i>	
CHOOSE YOUR OWN CRUST	
Regular pizza dough • whole wheat crust \$1 • gluten free (14 inch) \$2.5	
*NEOPOLITAN	10.00
<i>classic tomato sauce and shredded mozzarella cheese</i>	
*FRA DIAVOLO	13.00
<i>fresh tomato basil sauce, homemade mozzarella, crumbled sausage, spotted ricotta and hot cherry peppers</i>	
*RUSTICA.....	13.00
<i>fresh tomato basil sauce, flame roasted peppers, pepperoni, sliced roma tomatoes, black olives & homemade mozzarella</i>	
*ALLA CONTADINA	13.00
<i>fresh tomato basil sauce topped with a combination of mushrooms, artichoke hearts, flame roasted peppers, black olives & onions, topped with homemade mozzarella</i>	
*MARGHERITA.....	12.00
<i>the traditional pizza with homemade mozzarella, fresh tomato basil sauce & a touch of imported virgin olive oil</i>	
*VEGETARIAN	13.00
<i>roasted red pepper, spinach, broccoli and mushrooms with our tomato sauce and mozzarella cheese</i>	
*SALAD PIZZA	12.00
<i>traditional chopped salad, choose any salad from our salad section on the menu</i>	
KIDS MENU	
	<i>12 and Under</i>
CHICKEN FINGERS WITH FRENCH FRIES.....	8.50
MOZZARELLA STICKS WITH FRENCH FRIES	8.50
PENNE WITH TOMATO SAUCE	7.50
PENNE WITH (1) MEATBALL.....	8.50
PENNE WITH BUTTER.....	7.00
FRENCH FRIES	5.00

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

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