

## ANTIPASTI

### **Calamari Fritti \$15.50**

Fried calamari served with tomato sauce

### **Insalata di Polipo \$17.50**

Octopus salad, olives, celery, red onions, steamed potatoes

### **Tostones e Guacamole \$15.00**

Fried plantains served with homemade guacamole

### **Chips e Salse Miste \$14.50**

Plantain chips served with guacamole & spicy salsa

### **Melanzane e Mozzarella \$15.75**

Sliced grilled eggplant, fresh mozzarella, tomatoes & basil

### **Fagottino di Pollo \$14.00**

Sautéed chicken, fresh mozzarella, guacamole, red onion, hot peppers, & cherry tomatoes

choice of: fries or plantains as a side

### **Mini Arancini Classica [5] \$15.00**

Bite-size riceballs filled Fontina & peas

Served with tomato sauce.

### **Mozzarella Fresca Fritta \$15.00**

Homemade mozzarella breaded & fried.

Served with marinara sauce

## SOUPS

### **Serving for one - \$7.00**

### **Serving for two - \$11.50**

**Crema di Broccoli** Broccoli soup |Blended

**Lenticchie** Lentils, onions & plum tomatoes |Broth

### **Tortellini in Brodo**

Cheese tortellini, spinach, tomatoes & scallions |Broth

### **Zuppa di Mais** Corn soup | Blended

**Zuppa di Pollo** Chicken, carrots, celery & zucchini |Broth

### **Minestrone** Mixed vegetables |Broth

[Optional GF with no pasta]

### **Pasta e Fagioli** Pasta & beans |Broth

[Optional GF with no pasta]

### **Zuppa di Zucca** Butternut Squash |Blended

**Seafood** Shrimp, calamari, clams & mussels |Broth

for one: \$8.25 for two \$12.75

## BRUSCHETTE

### \$8.50 - Choice of three \$15.00 - Choice of six

**Classica** tomato, garlic & basil

**Mozzarella e Basilico** Roasted peppers, mozzarella, pesto

**Caprino** Goat cheese, raisins & toasted walnuts

**Ricotta** Fresh ricotta, sautéed mushrooms & baby kale

**Mortadella** Robiola cheese, walnuts, Italian mortadella

**Pomodorini** Roasted cherry tomato & fresh mozzarella

**Parma** Prosciutto, parmigiano, baby arugula & spicy oil

**Zenzero** Parma ham, fresh mozzarella, fresh ginger

**Tartufo** Robiola cheese, black truffles

**Robiola** cheese, crumbled sweet Italian sausage,

cherry tomato & chili flakes

**Polpette** Mini meatballs, tomato sauce & mozzarella

**Portobello** portobello, walnuts, goat cheese & honey

**Mango** Grilled mango, goat cheese, honey & walnuts

## PASTA

Gluten free available, please advise

### **Orecchiette con Cime di Rabe \$17.50**

Sweet Italian sausage & broccoli rabe

### **Gnocchi con Tartufo \$17.50**

In butter & sage with black truffle shavings

### **Rigatoni con Salsiccia \$17.00**

Sausage & peas in a light cream tomato sauce

### **Spaghetti e Calamari con Nero di Seppia \$16.50**

Chopped calamari, squid ink, chili flakes & fresh ricotta

### **Gnocchi e Gamberi \$17.50**

Shrimp & cherry tomatoes in a white wine sauce

### **Trofie al Pesto \$16.50**

Basil pesto, potatoes & roasted cherry tomatoes

### **Spaghetti con Polpettine \$16.00**

Baby meatballs in a tomato sauce

### **Penne alla Vodka \$17.50**

### **Rigatoni Bolognese \$17.50**

## SECONDI

### **Petto di Pollo con Funghi \$24.00**

Pan-seared chicken breast with a mushroom & scallion sauce

### **Petto di Pollo al Limone \$24.00**

Roasted chicken breast in a lemon & orange zest sauce served with rice

### **Salmone con Gamberetti \$29.50**

Salmon with shrimp in a light cream sauce

### **Salmone al Limone \$27.00**

Salmon seared with lemon & orange zest.

Served with chopped avocado, peppers & red onion

### **Quinoa e Salmone \$22.50**

Steamed quinoa bowl with mixed vegetables, cilantro, avocado & grilled salmon with a mango sauce. No side dish

**Main course served with potatoes & vegetables unless stated otherwise**

## CONTORNI

### **Tuscan Fries \$8.00**

### **Spinaci sautéed \$10.50**

### **Broccoli di Rabe sautéed \$12.25**

### **Fried Zucchine \$11.25**

### **Broccoli sautéed \$10.00**

### **Cauliflower sautéed \$10.00**

### **Purée di Patate \$8.50**

Mashed potatoes

### **Patate Lesse \$9.50**

Steamed and marinated fingerling potatoes tossed

with herbs and Extra Virgin Olive Oil

### **Roasted Corn \$8.50**

Corn, honey, mint, & chili flakes

## PIZZA

### **Margherita \$3.75 | \$15.00 | \$20.50**

Homemade tomato sauce, fresh mozzarella

### **Bianca \$4.50 | \$17.50 | \$26.50**

Fresh mozzarella, ricotta, & goat cheese & extra virgin olive oil

### **Spinaci e Ricotta \$4.50 | \$17.50 | \$26.50**

Sautéed spinach, fresh mozzarella, & ricotta

### **Robiola (Pies only) | \$18.50 | \$28.50**

Robiola cheese, Black truffle with sliced mortadella on top

### **Pomodorini \$4.00 | \$15.50 | \$23.00**

Cherry tomato sauce, fresh mozzarella

### **Pollo e Broccoli \$4.00 | \$17.50 | \$25.50**

Chicken breast, sautéed broccoli, fresh mozzarella, tomato sauce

### **Prosciutto \$4.50 | \$17.50 | \$26.50**

Prosciutto crudo, Arugula, shaved parmigiano

### **Salsiccia \$4.50 | \$17.00 | \$25.50**

Crumbled Italian sweet sausage tomato sauce, fresh mozzarella

### **Ricotta & Prosciutto (Pies only) | \$18.00 | \$27.50**

Fresh mozzarella, ricotta cheese prosciutto crudo and baby rugola

### **Whole wheat pizza available**

**Gluten-free pie add \$2**

**available as small pie only**

## BAMBINI

### **Erika \$11.00**

Chicken cutlet, fresh mozzarella Rustic Hero

### **Mozzarella Sticks \$12.50**

Homemade mozzarella sticks Served with tomato sauce

### **Pollo con Patatine \$10.25**

Chicken strips & Tuscan fries

### **Penne \$10.00**

### **Ravioli \$10.50**

Pasta with a choice of: marinara, garlic & oil, or butter

### **Jr. Caesar \$7.25**

Romaine hearts, ciabatta croutons, shaved parmigiano Caesar Dressing

### **PANINI BASKET**

**Any choice of panini**

**cut into quarters**

**5 panini - \$65**

**10 panini - \$105**

**(Before tax)**



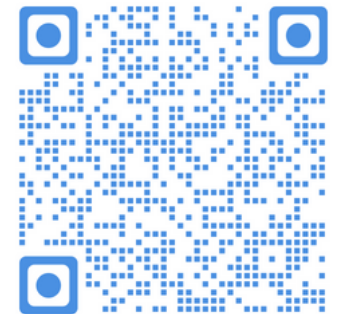
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## TAKE-OUT & DELIVERY MENU

Roslyn

1424 Old Northern Blvd.

516.621.2685



SCAN TO  
ORDER ONLINE

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All extra sauces and dressings  
are additional charges.

## SALADS

Items marked **GF** available Gluten Free Please advise of any allergies.

### VEGETARIAN

**Stagione \$11.00 GF**  
Mixed greens, tomatoes, carrots & cucumbers, balsamic dressing  
**Insalata di Pere \$14.25 GF**  
Mixed greens, pears gorgonzola, toasted pecans lime dressing  
**Bietole \$13.75 GF**  
Mixed greens, red beets goat cheese, toasted walnuts roasted corn, tomatoes honey Dijon dressing  
**Insalata Funghi \$14.00 GF**  
Mixed greens, portobello mushrooms, roasted red peppers, toasted sunflower seeds, fresh mozzarella balsamic dressing  
**Insalata Fagioli e Avocado \$16.00 GF**  
Romaine hearts, sautéed black beans, roasted corn, quinoa avocado, cilantro, hot peppers sun-dried tomatoes, red onions lime dressing

### CHICKEN

**Rucola e Farro \$16.50**  
Grilled chicken, arugula, barley cherry tomatoes, gorgonzola hot peppers, hearts of palm Dijon dressing  
**Avocado \$16.50 GF**  
Grilled chicken, iceberg lettuce shredded mozzarella, avocado toasted almonds & cherry tomatoes Balsamic dressing  
**Pollo e Guacamole \$16.25 GF**  
Grilled chicken, iceberg lettuce guacamole, hot peppers shredded mozzarella cherry tomatoes, lime dressing  
**Insalata di Carciofi \$16.00 GF**  
Grilled chicken, artichoke hearts arugula, quinoa, tomatoes hot peppers, red onions mozzarella, balsamic dressing  
**Insalata di Quinoa \$16.00 GF**  
Grilled chicken, quinoa, romaine hearts, tomatoes, avocado olives, almonds, cucumbers mango dressing

### CHICKEN

**Sal \$16.00**  
Chicken cutlet, mixed greens red onions, tomatoes roasted garlic vinaigrette & balsamic dressing  
**Di Rosa \$16.00**  
Chicken cutlet, mixed greens tomatoes, goat cheese balsamic dressing  
**Susan \$16.25**  
Chicken cutlet, mixed greens red onions, hot peppers roasted corn, gorgonzola tomatoes, balsamic dressing  
**Parma \$16.00**  
Chicken cutlet, romaine hearts tomatoes, Gaeta olives red onions, roasted red peppers shaved parmigiano, balsamic  
**Insalatina di Pollo \$16.00 GF**  
Grilled chicken, mixed greens Gaeta olives, red onions, carrots toasted almonds balsamic dressing

### CHICKEN

**Insalata di Cavolo \$16.00 GF**  
Grilled chicken, baby kale red beets, fresh mango, avocado toasted pecans honey Dijon dressing  
**Rucola Caprino e Pollo \$16.00 GF**  
Grilled chicken, baby arugula goat cheese, sun-dried tomatoes toasted walnuts balsamic dressing  
**Insalata di Mango \$16.25 GF**  
Grilled chicken, baby kale, fresh mango, quinoa, cherry tomatoes toasted almonds, shredded mozzarella mango dressing  
**Insalata di Pomodoro \$16.50 GF**  
Grilled chicken, iceberg lettuce tomatoes, Gaeta olives basil red onions, fresh mozzarella balsamic dressing

### TURKEY

**Tacchino e Avocado \$16.25 GF**  
Roasted turkey, mixed greens shredded mozzarella, tomatoes avocado, sautéed mushrooms hot peppers, balsamic dressing

### STEAK

**Mela \$17.50 GF**  
Roasted Angus steak, baby arugula, pico de gallo shaved parmigiano, avocado roasted corn, lime dressing  
**Bistecca e Zola \$17.50 GF**  
Roasted Angus steak, mixed greens, cherry tomatoes Gaeta olives, sautéed onions gorgonzola, balsamic dressing

### SEAFOOD

**Insalata di Calamari \$16.50 GF**  
Grilled calamari, mixed greens Gaeta olives, capers, sun-dried tomatoes, scallions lime dressing

### SEAFOOD

**Romana e Tonno \$16.50 GF**  
Romaine hearts, boiled egg Italian tuna, cherry tomatoes fava beans, lime dressing  
**Salmone Guacamole \$18.00 GF**  
Grilled salmon, mixed greens guacamole, hearts of palm toasted sunflower seeds honey Dijon dressing  
**Salmone e Pere \$18.00 GF**  
Grilled salmon, baby spinach endive, pears, toasted pecans red beets, cherry tomatoes raspberry dressing  
**Romana Gamberoni \$17.00 GF**  
Grilled shrimp, romaine hearts fresh mozzarella, raisins toasted walnuts, tomatoes balsamic dressing  
**Gamberoni Guacamole \$17.00 GF**  
Grilled shrimp, iceberg lettuce guacamole, toasted almonds cherry tomatoes, hot peppers lime dressing

## Caesar \$12.50

Romaine hearts, ciabatta croutons shaved parmigiano, caesar dressing

Choose:

**Chicken \$15.50 Turkey \$16.50**

**Shrimp \$17.50 Steak \$17.50**

## BURGERS

**Burger Classica \$13.00 GF**

Ground Angus beef, fresh mozzarella, red onion, tomato baby arugula, spicy salsa aioli, round rustic

**Burger Moderna \$14.00 GF**

Ground Angus beef, fresh mozzarella, sautéed onion sautéed mushroom, bacon, tomato, mixed greens spicy artichoke sauce, round rustic

**Barocco Burger \$17.75**

Soz Angus burger with sautéed onions sautéed mushrooms & bacon with your selection of: fresh mozzarella or fontina on a brioche bun

**Fries or plantains as a side**

All extra sauces and dressings are additional charges.

Items marked **GF** available Gluten Free Please advise of any allergies.

### CHICKEN

**Trieste \$13.25 GF**  
Grilled chicken, black olive paste, grilled zucchini, fresh mozzarella, ciabatta  
**Anthony \$13.00 GF**  
Grilled chicken, fresh mozzarella, baby arugula, balsamic vinegar, krispina  
**Pollo \$13.75 GF**  
Grilled chicken, broccoli rabe, smoked mozzarella, ciabatta  
**NYCOM \$13.50 GF**  
Grilled chicken, Parma ham, fresh mozzarella, baby arugula krispina  
**Nuoro \$13.50 GF**  
Grilled chicken, hot pepper basil pesto, fresh mozzarella chopped iceberg, tomato ciabatta  
**Cuneo \$13.50 GF**  
Grilled chicken, fresh mozzarella, grilled zucchini roasted red pepper, ciabatta

### CHICKEN

**Savona \$13.50 GF**  
Grilled chicken, tomato fresh mozzarella, roasted garlic aioli, ciabatta  
**Udine \$14.00 GF**  
Grilled chicken, sautéed onion fresh mozzarella, tomato ciabatta  
**Perugia \$13.50 GF**  
Grilled chicken, guacamole chopped iceberg, fresh mozzarella, rustic hero  
**Latina \$13.50 GF**  
Grilled chicken, fresh mozzarella, roasted red pepper, baby arugula, focaccia  
**Prato \$13.75**  
Chicken cutlet, fontina sautéed onion, roasted red pepper, spicy artichoke sauce, ciabatta  
**Hogans \$13.50 GF**  
Grilled chicken, marinated artichoke, sun-dried tomato fresh mozzarella, basil pesto ciabatta

### CHICKEN

**Pietro \$14.00**  
Chicken cutlet, mixed greens roasted red pepper fresh mozzarella, herb mayo ciabatta  
**Cotoletta \$14.00**  
Chicken cutlet, fresh mozzarella tomato, red onion, herb mayo ciabatta  
**Peperoni \$14.00**  
Chicken cutlet, fresh mozzarella, roasted red pepper, red onion, ciabatta  
**Piccante \$13.75**  
Chicken cutlet, fresh mozzarella mixed greens, spicy salsa aioli ciabatta  
**Ancona \$13.75**  
Chicken cutlet, mixed greens fresh mozzarella, hot peppers tomato, ciabatta  
**Pollo e Pomodoro \$14.25**  
Chicken cutlet, tomato sauce fresh mozzarella, ciabatta

### TURKEY

**Frosinone \$14.25 GF**  
In-house roasted turkey bacon, smoked mozzarella sautéed onion, herb mayo Krispina Bread

### STEAK

**Bistecca \$15.50 GF**  
Roasted Angus steak, sautéed onion, smoked mozzarella ciabatta  
**Alexandro \$15.50 GF**  
Roasted Angus steak, avocado, hot pepper, romaine, tomato, red onion, ciabatta  
**Bistecca e Mozzarella \$15.50 GF**  
Roasted Angus steak fresh mozzarella, roasted red peppers, ciabatta

### PORK

**Trentino \$13.75 GF**  
In-house roasted porchetta smoked mozzarella, sautéed mushroom, round rustic  
**Ascoli \$13.75 GF**  
In-house roasted porchetta fresh mozzarella, broccoli rabe hot pepper. round rustic

### SHRIMP

**Agrigento \$13.50 GF**  
Grilled shrimp, marinated artichoke, tomato, roasted garlic aioli, round rustic  
**Asti \$14.50 GF**  
Grilled shrimp, broccoli rabe fresh mozzarella, hot peppers ciabatta  
**Spoletto \$13.50 GF**  
Grilled shrimp, baby arugula guacamole, rustic hero

### TUNA

**Tonno \$15.00 GF**  
Italian tuna, baby arugula tomato, spicy salsa aioli, krispina  
**Catania \$15.00 GF**  
Italian tuna, Gaeta olives fontina, red onions, mixed greens whole wheat

### CURED MEATS

**Crudo \$13.25 GF**  
Prosciutto Crudo, fresh mozzarella, baby arugula ciabatta  
**Prosciutto \$13.25 GF**  
Prosciutto Crudo, fresh mozzarella, tomato, ciabatta  
**Pippo \$14.50 GF**  
Prosciutto Crudo, fresh mozzarella, sun-dried tomato spicy salsa aioli, red onion Gaeta olives, hot peppers ciabatta  
**Dolce e Salato \$14.00 GF**  
Prosciutto Crudo, brie cheese fig spread, krispina

### CURED MEATS

**Matt \$14.00 GF**  
Parma ham, fresh mozzarella tomato, herb mayo, mixed greens, roasted red peppers balsamic vinegar, ciabatta  
**Firenze \$14.50 GF**  
Italian mortadella, fresh mozzarella, tomato, mix greens herb mayo, ciabatta  
**Calabria \$14.00 GF**  
Hot Sopressata, brie cheese fresh tomato, focaccia

### VEGETARIAN

**Trapani \$13.00 GF**  
Roasted portobello, fresh mozzarella, roasted red peppers sautéed onion, focaccia  
**Vegetariano 2020 \$14.00 GF**  
Broccoli, sautéed onion, red & green peppers, portobello & button mushroom, baby spinach fresh mozzarella, herb mayo, balsamic vinegar rustic hero

### VEGETARIAN

**Sicilia \$13.00**  
Fried eggplant, fresh mozzarella, roasted red peppers, krispina  
**Sienna \$9.75 GF**  
Fresh mozzarella, tomato basil, olive oil, balsamic vinegar, krispina  
**Terra \$14.00 GF**  
Roasted portobello, broccoli rabe, roasted red pepper grilled zucchini, Asiago cheese whole wheat  
**Potenza \$12.75**  
Fried eggplant, fresh mozzarella, tomato, basil krispina  
**Foggia \$13.00**  
Fried eggplant, smoked mozzarella, black olive paste sun-dried tomato, krispina  
**LB Eggplant \$15.50 GF**  
Grilled eggplant, sautéed onions, Gaeta olives focaccia