

★★★★ : JOAN REMINICK "NEWSDAY"

WORTH IT!: JOANNE STARKEY "NEW YORK TIMES"

THE ONLY PIZZERIA /RESTAURANT IN TOWN
THAT CAN CLAIM "ZAGAT", "NEWSDAY" &
" NEW YORK TIMES" RATINGS

PEPE ROSSO

Pizzeria & Restaurant

24

NEW REWARD PROGRAM

ACCUMULATE 150 POINTS
TO RECEIVE \$10 OFF YOUR NEXT ORDER

ASK FOR OUR DAILY SPECIALS

TAKE-OUT & DELIVERY MENU

(516) 944-9477

OPEN 7 DAYS A WEEK

Monday - Thursday 11:00 AM - 10:00 PM

Friday & Saturday 11:00 AM - 11:00 PM

Sunday 12:00 - 10:00 PM

24 Manorhaven Boulevard · Port Washington · NY 11050

ORDER ONLINE at: PepeRosso24.com

Antipasti

Mussels		10.95
marinara or bianco		
Fried Calamari		10.95
Calamari Arrabbiata		11.95
Baked Clams whole		8.95
Fried Shrimp		8.95
with honey mustard		
Stuffed Mushrooms		8.95
Eggplant Rollatini (2)		8.95
Hot Antipasto		13.95
baked clams, stuffed mushrooms, calamari and fried shrimp		
Caprese		8.95
fresh mozzarella and tomatoes		
Mozzarella Sticks (6)		7.95
Hot Wings (10)		9.95
Chicken Strips (6)		7.95
with honey mustard		
Zucchini Fritters		7.95
Rice Ball		2.50
Garlic Bread	2.50	with cheese 3.50
Bruschetta		7.95
diced tomato and onions over toasted bread		
Meatball Poppers (3)		8.95
topped with ricotta and shredded provolone and a light tomato sauce over toasted Tuscan bread		

Salads

Chopped add \$1.00 * Extra Dressing add .50c

Caesar Salad		8.95
romaine lettuce, home made croutons, grated parmigiano		
Arugula Salad		9.95
tomatoes, red onions, shaved parmigiano in a sherry vinaigrette		
Piazza Salad		9.95
mixed baby greens, dried cranberries, corn, grapes, gorgonzola with a raspberry vinaigrette		
Tri Color Salad		9.95
endive, radicchio, baby arugula, balsamic vinaigrette, shaved parmigiano		
Garden Salad		7.95
iceberg lettuce, vine ripe tomatoes, cucumbers, olives, bermuda onions, carrots, italian vinaigrette		
Cold Antipasto		12.95
garden salad with prosciutto, salami, provolone, fresh mozzarella, roasted peppers and olives		
Spinach Salad		9.95
spinach, pignoli, goat cheese, crispy bacon, avocado, blue cheese dressing		
Pear & Gorgonzola Salad		9.95
arugula, caramelized pecans, pears, gorgonzola, pear balsamic vinaigrette		
Greek Salad		9.95
crispy romaine, cucumbers, red onions, diced peppers, olives, tomatoes, Italian vinaigrette, topped with feta		
Quinoa Salad		9.95
chopped mesclun lettuce, raisins, apples, pecans, lime vinaigrette		
Pepe Rosso Salad		9.95
mixed green salad, fresh tomatoes, walnuts, roasted peppers, fresh mozzarella, sherry vinaigrette		
Fennel Salad		9.95
shaved fennel, orange segments, apples, pistachios, mandarin orange dressing		
add Grilled Chicken to any salad		4.00
add 4 Grilled Shrimp to any salad		8.00
add Grilled Salmon to any salad		8.50
add Shredded Mozzarella to any salad		2.00
add Avocado to any salad		2.00
add Fresh Mozzarella to any salad		2.00
add Skirt Steak to any salad		9.95

prices are subject to change without notice

Entrees

All entrées served with a side of Penne with Tomato Sauce or Garden Salad substitutions may incur an additional charge

- Eggplant Parmigiana** 14.95
battered eggplant topped with tomato sauce and melted mozzarella
- Eggplant Rollatini** 14.95
eggplant stuffed with seasoned ricotta cheese topped with tomato sauce and melted mozzarella

Chicken Dishes

- Chicken Francese** 15.95
battered chicken breast in a lemon wine sauce
- Chicken Marsala** 15.95
battered chicken breast with mushrooms in a marsala wine sauce
- Chicken Toscano** 15.95
chicken scallopine on a bed of spinach topped with sauteed onions and mushrooms in a marsala wine sauce
- Chicken Sorrentino** 15.95
sauteed chicken breast topped with sliced prosciutto, fresh battered eggplant and melted mozzarella in a marsala wine sauce
- Chicken Parmigiana** 15.95
breaded chicken cutlet topped with tomato sauce and melted mozzarella
grilled chicken \$1.00 extra
- Chicken Nicole** 16.95
chicken topped with spinach, oven roasted tomatoes and provolone cheese in a brown wine sauce
- Chicken Monachino** 16.95
breaded chicken breast topped with mushrooms, melted mozzarella in a marsala wine sauce
- Chicken Valdostana** 17.95
breaded chicken breast topped with prosciutto, mushrooms and melted mozzarella in a marsala wine sauce
- Chicken Stack** 16.95
grilled chicken, eggplant and zucchini topped with marinara sauce and melted cheese
- Chicken Tricolore** 16.95
battered chicken breast topped with fresh broccoli, diced tomatoes and mozzarella in a sherry plum tomato sauce
- Chicken Contadino** 15.95
sauteed cubed chicken and sausage with roasted garlic potatoes and mushrooms in a brown rosemary wine sauce
- Chicken Scarpariello** 16.95
cubed chicken sauteed with garlic, sweet peppers, sausage and artichokes in a lemon wine sauce
- Chicken Cacciatore** 16.95
cubed chicken sauteed with mixed peppers, onions and mushrooms in a light plum tomato sauce
- Pollo Capriccioso** 19.95
2 chicken cutlet, served with arugula salad, fresh mozzarella & tomatoes with balsamic substitute veal for \$21.95

Veal Dishes

- Veal Marsala** 18.95
battered veal with mushrooms in a marsala wine sauce
- Veal Francese** 18.95
battered veal in a lemon wine sauce
- Veal Toscano** 19.95
veal scallopine on a bed of spinach topped with sauteed onions and mushrooms in a marsala wine sauce
- Veal Sorrentino** 18.95
sauteed veal topped with sliced prosciutto, fresh battered eggplant and melted mozzarella in a marsala wine sauce
- Veal Parmigiana** 18.95
breaded veal topped with tomato sauce and melted mozzarella
- Veal Nicole** 19.95
veal topped with spinach, oven roasted tomatoes and provolone cheese in a brown wine sauce
- Veal Monachino** 19.95
breaded veal topped with mushrooms, melted mozzarella in a marsala wine sauce

Seafood Fish Dishes

- Shrimp Monachino** 19.95
breaded shrimp topped with mushrooms and melted asiago cheese in a marsala wine sauce
- Tilapia Marechiaro** 18.95
pan seared tilapia with mussels in garlic and oil with a touch of marinara sauce
- Grilled Salmon** 19.95
- Shrimp Oreganata** 19.95
shrimp topped with seasonal bread crumbs, baked in a garlic, butter and lemon white wine sauce
- Shrimp Parmigiana** 19.95
breaded shrimp topped with tomato sauce and melted mozzarella

Steak Dish

- Skirt Steak** 23.95
marinated, grilled and served with french fries only, side of pasta or salad will incur an additional charge

Sides

- Sauteed Broccoli** 7.95
(American)
- Sauteed Broccoli Rabe** 8.95
(seasonal)
- Sauteed Escarole & Beans** 7.95
- Sauteed Spinach** 7.95
- Meatballs (4)** 7.95
- French Fries** 4.95
- Pasta with tomato sauce** 6.50
- 1 pc. Grilled Chicken Breast** 3.95
- 2 pcs. Grilled Chicken Breast** 7.00
- 2 pcs. Chicken Milanese** 8.95

ALL
DELICIOUS
DISHES
(entrees)
8.95
8.95
9.95
9.95
(team)

Pizza

Neapolitan (round)	18" (8 slices)	pie	13.95	slice	2.25
mozzarella and tomato sauce					
Sicilian (square)	12" x 18" (9 slices)	pie	16.00	slice	2.95
mozzarella and tomato sauce					
Grandma (square)	12" x 18" (9 slices)	pie	16.00	slice	2.35
mozzarella and tomato sauce					
White (round)	18" (8 slices)	pie	18.00	slice	3.50
mozzarella, ricotta cheese					
Buffalo Chicken (round)	18" (8 slices)	pie	24.00	slice	3.70
mozzarella, spicy sauce					
Marsala Chicken (round)	18" (8 slices)	pie	24.00	slice	3.70
mozzarella, mushrooms, marsala sauce					
Baked Ziti (round)	18" (8 slices)	pie	24.00	slice	3.70
mozzarella, ricotta cheese, tomato					
Margherita (round)	18" (8 slices)	pie	18.95	slice	3.25
fresh mozzarella, tomato sauce, fresh basil					
Salad (round)	mozzarella cheese 18" (8 slices)	pie	18.95	slice	3.75

Half and full toppings available, P/A

16" Ultra-Thin Brick Oven Style Pizza

Thin as a dime, please when ordering this items refer to them as the ultra-thin pizza

Margherita Ultra-Thin - homemade mozzarella, fresh basil, our unique tomato sauce, a touch of olive oil	17.95
Speck Ultra-Thin - homemade mozzarella, fresh basil, our unique tomato sauce, speck (smoked imported prosciutto)	19.95
Tartufo Ultra-Thin - homemade mozzarella, fresh basil, our unique tomato sauce, mixed mushrooms, white truffle olive oil	19.95
Salsiccia & Ricotta Ultra-Thin - homemade mozzarella, fresh basil, our unique tomato sauce, crumbled sausage, ricotta cheese	18.95
Gorgonzola Ultra-Thin - homemade mozzarella, gorgonzola fresh basil, our unique tomato sauce, fresh arugula	18.95
Ligure Ultra-Thin - homemade fresh mozzarella, sliced fresh tomatoes, touch of plum tomato, basil, oregano and pesto sauce	19.95
Romana Ultra-Thin - homemade mozzarella, plum tomato sauce, basil, sauteed onions, salami and Parma prosciutto	19.95
Caserta Ultra-thin - homemade mozzarella, ricotta, sundried tomatoes and crumbled sausage. No tomato sauce.	19.95
Veneziana Ultra-Thin - homemade mozzarella, plum tomato sauce, basil, peppers, black olives and diced ham.	19.95
Ortolana Ultra-thin - homemade mozzarella, grilled eggplant & zucchini, mushrooms and broccoli, touch of plum tomato sauce, basil.	19.95
Fitness Ultra-thin - homemade mozzarella, spinach and grilled chicken. No tomato sauce.	22.95

Whole Wheat Thin Crust add \$1.00

Personal Pizza

Margherita	10.95
homemade mozzarella, fresh basil, tomato sauce, touch of olive oil	
White homemade mozzarella, ricotta cheese	12.95
Quattro Stagioni - homemade mozzarella topped with artichoke hearts, black olives, imported prosciutto and fresh mushrooms	13.95
Whole Wheat Regular (Ultra - thin only)	10.95
Fitness Ultra-thin - homemade mozzarella, spinach and grilled chicken	14.95
No tomato sauce.	
Caserta Ultra-thin - homemade mozzarella, ricotta, sundried tomatoes and crumbled sausage. No tomato sauce.	12.95

Gluten Free Pie add \$3.00
Whole Wheat Thin Crust add \$1.00

Stuffed Pizza

Meat Pie	Pie	29.00	slice	3.70
classic Italian style sausage, pepperoni, mozzarella cheese and ham between two thin layers of pizza dough				
Vegetable Pie	Pie	29.00	slice	3.70
sauteed broccoli, spinach and mushrooms with a touch of whole milk ricotta and mozzarella cheese between two layers of pizza dough				

Grilled Panini ~ \$6.50

on our homemade round ciabatta bread

- The Campano**
prosciutto, roasted peppers, arugula, fresh mozzarella
- The Firenze**
grilled eggplant, zucchini, tomato, fresh mozzarella
- The Lombardo**
ham, provolone, tomato, lettuce, mayo
- The Barese**
grilled chicken, broccoli rabe
- The Positano**
grilled chicken, roasted peppers, fresh mozzarella
- The Salerno**
provolone cheese, sun-dried tomatoes, mushrooms and arugula

Substitution or additions with be priced accordingly

Soups ~ \$5.95

Minestrone * Tortellini in Brodo * Pasta Fagioli
Lentil * Greens and Beans

Pastas

Substitute for whole Wheat Penne or Spaghetti add \$2.00

Gluten free pasta available add \$2.50

Cubed Chicken add \$4.50 * (4) Shrimp add \$8.00

(1pc.) Grilled Chicken add \$4.00 * (2pcs.) Grilled Chicken add \$7.50

Rigatoni alla Vodka	12.95	Farfalle ai Gamberi	17.95
sauteed shallots in a light pink sauce		fresh shrimp with peas in a light pink sauce	
Spaghetti Primavera	12.95	Gnocchi Sorrentina	14.95
sauteed fresh vegetables in a garlic and oil sauce		fresh mozzarella and tomato sauce	
Fettucine Alfredo	12.95	Rigatoni Puglia	15.95
classic creamy cheese sauce		sauteed in garlic & oil with grilled chicken, broccoli and fresh mozzarella	
Fusilli al Pesto	13.95	Linguine con Calamari	18.95
fresh basil cream sauce made with pignoli nuts		sauteed calamari in a plum basil tomato sauce	
Penne Filetto D'oro	12.95	Linguine Fra Diavolo	18.95
sauteed onions, prosciutto, fresh basil in a plum tomato sauce		sauteed shrimp and arugula in a spicy marinara sauce	
Rigatoni Bolognese	13.95	Linguine Scampi	18.95
ground beef with tomato, herbs and a touch of cream		shrimp, garlic white wine and lemon sauce	
Penne Rustiche	14.95	Linguine con Vongole	16.95
crumbled sausage and broccoli rabe in a garlic wine sauce		white or red - Littleneck clams sauteed with garlic and Italian parsley	
Penne Arrabbiata	13.95	Black Linguine Pescatore	19.95
fresh mozzarella cheese tossed in a spicy plum tomato sauce		calamari, shrimp, mussels and clams in a rich plum tomato sauce	
Linguine Puttanesca	13.95	Tortellini Monte Bianco	13.95
sauteed garlic, olives, capers and anchovies in a plum tomato sauce		in our alfredo sauce with green peas & julienne ham	
Fettuccine al Tartufo	15.95	Marinara	10.95
sauteed porcini mushrooms in a cognac brown sauce drizzled with white truffle oil		Pomodoro	10.95
Rigatoni alla Felice	15.95	Pomodoro	13.95
sauteed escarole, crumbled sausage, white beans in a garlic and oil sauce		with meatballs or sausage	
Rigatoni Siciliana	15.95	Meat Sauce no cream	12.95
sauteed in a fresh tomato sauce, fresh basil, mozzarella and eggplant		Garlic & Oil	9.95
		Butter Sauce	9.95

Baked Dishes

Baked Ziti	11.95
Baked Ravioli, Manicotti or Lasagna	12.95
Baked Gnocchi Bolognese	13.95

prices are subject to change without notice

NOW SAVE
OUR DELICIOUS
SAUCES
(16 oz. ea.)
Pomodoro
Marinara
Bolognese
Meat Sauce
(no cream)

Calzone & Rolls

Calzone	5.95
whole milk ricotta and mozzarella cheese (additional filling \$1.00)	
Chicken or Sausage Roll	5.75
Pinwheels - Broccoli, Spinach, Pepperoni	2.50
Extra Sauce on the Side - tomato or marinara.....	.50
Each Addition Filling.....	1.00

Specialty fillings prices accordingly

Heros

Meatball	7.95	Italian	9.95
Eggplant	7.95	prosciutto, capicola, salami	
Chicken	8.95	fresh mozzarella, roasted peppers,	
Veal	9.95	olive oil, vinegar, oregano	
Shrimp	9.95	American	8.95
Sausage	7.95	ham, american cheese, lettuce, tomato	
Sausage & Pepper	8.95	Parmigiana	add. 1.00
Potato & Egg	8.95	Garlic Bread	add. 1.00
Pepper & Egg	8.95	Grilled Chicken & Broccoli Rabe	9.95
Grilled Chicken	8.95	Grilled Chicken Parmigiana	9.50
fresh mozzarella, roasted peppers, toasted garlic bread			

Wraps

served in a grilled whole wheat tortilla

Shrimp & Avocado	9.95	Vegetable	8.95
mixed green salad, honey mustard		grilled zucchini, grilled eggplant,	
Chicken Caesar	8.95	tomatoes, roasted peppers,	
Chicken & Broccoli Rabe	8.95	mozzarella, balsamic	
L.A. Wrap	9.95		
chicken, romaine, apples, bacon, avocado, ranch dressing substitute for shrimp \$2.95			

Desserts

Cannoli	6.95	Cinnamon Bun Cheesecake	6.95
Classic Tartufo	6.95	cinnamon caramel swirl cheesecake with a cinnamon cookie crust	
Espresso Bean Tartufo	6.95	Italian Cheesecake	6.95
Gelato (imported from Italy)	6.95	ricotta and mascarpone cheeses	
hazelnut biscotti		Apple Torte	6.95
pistachio		individual apple cake with apples and cinnamon served with caramel sauce and vanilla gelato	
vanilla		Pecan Tart	6.95
chocolate		Tiramisu	6.95
zabaglione (egg nog)		Vesuvio Lava Cake	6.95
stracciatella (chocolate chip)		individual chocolate soufflé served warm with vanilla gelato	
3 scoops served in a waffle bowl		Sorbet: orange, lemon, mango	6.95
Chocolate Cappuccino			
Mousse Torte	6.95		
four layers of chocolate ecstasy, chocolate ganache and cappuccino mousse sit on a chocolate walnut crust, finished with a chocolate glaze and topped with a white chocolate and chocolate coffee beans			
Black & White Mousse Torte	6.95		
a delicious hazelnut cookie crust, hazelnut chiffon layers, filled with french chocolate mousse and a rich velvety white chocolate mousse then finished with a black and white lattice top			

WE DELIVER for Lunch & Dinner.
CATERING & PRIVATE PARTIES for all occasions
THESE PRICES ARE FOR TAKE OUT/ DELIVERY ONLY,
SOME DINE-IN PRICES MAY BE DIFFERENT

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Local Postal Customer