

• *Quality Meats* • **HEROS** • *Fresh Daily* •

TRADITIONAL PARMIGIANA HERO • Chicken \$10
Meatball \$9 • Eggplant \$9 • Shrimp \$11 • Veal \$11

THE GODFATHER.....\$10
Prosciutto, soppressata, provolone, pepperoni, roasted peppers, olive oil & red wine vinegar

THE SAN GENNARO.....\$10
Sausage, peppers & onion in tomato sauce or garlic & oil

GINO'S CHEESE STEAK.....\$11
Marinated skirt steak with caramelized onions, peppers & smothered with cheese

CLASSIC.....\$9
Chicken (grilled or breaded) with lettuce, tomato & mayo

HONEY MUSTARD CHICKEN.....\$11
Grilled chicken, lettuce, tomato, red onion & shredded mozzarella

SALERNO.....\$11
Grilled chicken, broccoli rabe & cherry peppers

PESTO MAYO.....\$11
Grilled chicken, fresh mozzarella, sun dried tomato & pesto mayo

JALAPEÑO.....\$11
Chicken outlet, fried onions, melted american cheese, jalapeños & chipotle mayo

SARDEGNA.....\$11
Chicken outlet, fresh mozzarella, prosciutto & roasted peppers

CHICKEN ALLA VODKA.....\$11
with homemade vodka sauce & fresh mozzarella

VEAL CUTLET ARUGULA.....\$11
with tomatoes, red onions & balsamic

CALZONE \$7
(with cheese) Add meat/toppings +\$2 ea.

CHICKEN ROLL \$7.50
Traditional • Buffalo • BBQ
Grilled (with broccoli)

MINI ROLL \$4
Mini Spinach
Mini Pepperoni

served with side sauce

WRAPS & PANINI

VEGETARIAN.....\$8.95
Grilled marinated eggplant, zucchini, roasted peppers, arugula, olive oil & balsamic

CHICKEN CAESAR.....\$8.95
with lettuce, shaved parmigiano & classic casear dressing

BUFFALO CHICKEN.....\$8.95
with lettuce, tomato & blue cheese

MEDITERRANEAN WRAP.....\$9.95
Grilled chicken, mesclun, gaeta olives & feta

L'ITALIANO.....\$9.95
Chicken cutlet with fresh mozzarella & roasted peppers

TRE COLORI.....\$9.95
Grilled chicken, arugula, radicchio, endives, roasted peppers, olive oil & balsamic

PROSCIUTTO.....\$9.95
Prosciutto, fresh mozzarella, fig spread, arugula, olive oil & balsamic glaze

TUNA.....\$9.95
with arugula, tomatoes, red onions, avocado, lemon & olive oil

CHIPOTLE.....\$9.95
Chicken (grilled or breaded), lettuce, tomato, avocado & chipotle mayo

THE ROBBIE....\$10.95
Grilled chicken, broccoli rabe, cherry peppers & fresh mozzarella

SKIRT STEAK...\$10.95
Marinated grilled skirt steak, caramelized onions & fresh mozzarella

BLACKENED SALMON.....\$12.95
with mixed greens, marinated tomatoes & avocado

CHOICE OF HERO: Italian Bread • Garlic Bread (+\$1.50)
CHOICE OF WRAP: Regular • Whole Wheat • Spinach
ADD TO ANY WRAP / PANINI: Shredded Mozzarella (+\$1.00)
Avocado • Feta • Goat Cheese • Gorgonzola • Crumbled Blue Cheese • Fresh Mozzarella Roasted Peppers • Sun dried Tomatoes • Roasted Marinated Artichokes (+\$2.00/ea.)

add side of fries +\$2.50
TO ANY HERO, WRAP OR PANINI

Served with house salad or pasta with tomato sauce or garlic & oil

ENTRÉES

Pasta choice of: Spaghetti • Rigatoni Ziti • Penne

PARMIGIANA • Chicken \$17.50 • Eggplant \$17.50
Meatball \$17.50 • Veal \$19.50 • Shrimp \$20.50

SAN GENNARO.....\$16.50
Sausage, peppers & onion in tomato sauce or garlic & oil

EGGPLANT ROLLATINI.....\$18.50

PORTOBELLO DELIGHT.....\$18.50
Whole portobello mushrooms topped with broccoli rabe, roasted peppers, gorgonzola & feta cheese

CHICKEN VESUVIO.....\$18.50
Grilled chicken breast topped with sautéed seasonal vegetables

CHICKEN SALERNO.....\$18.50
Grilled chicken, broccoli rabe & cherry peppers

CHICKEN MARSALA.....\$19.50
VEALMARSALA.....\$20.50

CHICKEN FRANCESE.....\$19.50
VEAL FRANCESE.....\$20.50

SHRIMP SCAMPI.....\$20.50
SHRIMP OREGANATA.....\$20.50

CHICKEN CAPPRICIOSA.....\$18.50
VEAL OR SHRIMP.....\$20.50
Shrimp, chicken or veal topped with chopped tomato, red onion & arugula

SALMON & ESCAROLE.....\$23.50
Grilled or blackened salmon and escarole sauteed in garlic & oil

GRILLED SKIRT STEAK.....\$24.50
Grilled marinated skirt steak with mushrooms, peppers, onions and roasted rosemary potatoes

SUBSTITUTE SAUCE: Vodka, Bolognese, Alfredo, Pesto, Marinara (+\$3)
PASTA: Whole Wheat, gluten-free, tortellini, cavatelli, gnocchi, ravioli, & fettuccine (+\$2)

SIDE DISHES

Nonna's Homemade Meatballs (2).....\$6.95
Sweet Italian Sausage.....\$6.95
Broccoli di Rabe.....\$8.95
Spinach or Broccoli.....\$7.95
Escarole & Beans.....\$7.95

BEVERAGES

Can Soda.....\$1.85
20oz Soda.....\$2.50
2 Liter Soda.....\$3.95
Snapple.....\$2.25
Juices.....\$2.25
Poland Spring.....\$1.25
Pellegrino (8 oz/32 oz).....\$2.50/\$4.95

DESSERT & COFFEE

NUTELLA PIZZETTA.....\$11.95
Nutella spread with roasted marshmallows, chocolate drizzle & powdered sugar

Homemade Tiramisu.....\$5.95
Chocolate Mousse.....\$5.95
Cheesecake.....\$5.95
Tartufo.....\$5.95
Italian Biscotti.....\$3.95

Cannoli.....\$4.00
Hot Coffee or Tea.....\$1.75
Espresso (Regular or decaf).....\$3.00
Cappuccino.....\$4.50

Gino's Parlor



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PIZZA • PASTA • SALAD • SOUP
ENTRÉES • HEROS • WRAPS • PANINI



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MAC+CHEESE BOWL.....\$8.95
Homemade baked and topped with bread crumbs

ARANCINI.....\$6.50
Rice ball with spinach or meat & cheese and side of sauce

BRUSSELS SPROUTS.....\$9.95
with honey sriracha

GRILLED ASPARAGUS.....\$7.95
marinated & drizzled with honey balsamic

CAULIFLOWER OREGANATA.....\$12.95
roasted cauliflower and crumbled sausage topped with bread crumbs

GABBY'S FARM TO TABLE.....\$15.95
Grilled eggplant, zucchini, asparagus, beets, roasted red peppers, tomatoes, avocado, pickled onions, white beans & chickpeas topped with fresh basil & balsamic glaze

APPETIZERS

BUTTERNUT SQUASH DELIGHT.....\$11.95
with escarole, crumbled sausage & cherry peppers

WHOLE BAKED CLAMS.....(6) \$10.95
(12) \$19.95

FRIED CALAMARI.....\$12.95
with a side of homemade marinara (regular or spicy)

GRILLED MARINATED CALAMARI.....\$13.95

SCUNGILLI.....\$15.95
Sautéed in white wine, garlic & oil with cherry peppers & tomato sauce

CLAM BOWL.....\$14.95
Little neck clams in a white wine, garlic & oil broth or marinara sauce

"THE MOZZ"....\$10.95
Fresh plum tomatoes, fresh mozzarella, basil & extra virgin olive oil

MOZZARELLA or ZUCCHINI STICKS.....\$8.50

CHICKEN FINGERS.....\$8.50

FRIES.....\$3.95
PIZZA FRIES...\$5.95
with sauce & cheese

GARLIC KNOTS (6).....\$3.50
with a side of sauce

GARLIC BREAD....\$5
with cheese.....\$6

GINO'S HOMEMADE WINGS.....(7) \$7.95
(12) \$12.95

Buffalo, BBQ or Roasted
Garlic & Rosemary served with carrots, celery & dipping sauce (blue cheese, ranch or creamy sriracha)

YOUR CHOICE OF DRESSING:
Gino's Homemade Italian • Caesar • Thousand Island

SALAD

Ranch • Balsamic Vinaigrette • White or Honey Balsamic • Blue Cheese • Oil & Vinegar

GINO'S FAMOUS SALAD.....\$7.50
Lettuce, tomatoes, olives, cucumbers, carrots & pimentos with Gino's Homemade Italian dressing

CAESAR SALAD...\$7.95
Romaine, shaved parmigiana, seasoned croutons & homemade caesar dressing

ANTIPASTO.....\$10.50
Tossed salad with salami, ham, pepperoni & shredded mozzarella

TUNA SALAD...\$10.50
Mixed greens, cherry tomatoes, red onions, gaeta olives, grilled asparagus & chunky white tuna with white balsamic vinaigrette

TRI COLORI SALAD.....\$9.95
Arugula, radicchio, endive, balsamic & olive oil

ASPARAGUS SALAD.....\$10.95
Mixed greens, grilled asparagus, cherry tomatoes, portobello, fresh mozzarella, olive oil & balsamic glaze

BEET SALAD...\$10.95
Mixed greens, red onions, cherry tomatoes, cucumber, fresh baked beets, goat cheese & honey balsamic dressing

FETA SALAD...\$9.95
Romaine, tomato, red cabbage, olives, red onion, cucumber, croutons & red wine vinaigrette

INSALATA MISTA...\$9.95
Mesclun, cranberries, grape tomatoes, toasted walnuts, gorgonzola & white balsamic vinaigrette

GINO'S COBB SALAD.....\$12.95
Romaine, tomato, red onions, sweet corn, avocado, bacon, hard boiled egg, grilled chicken & white balsamic vinaigrette

BISTRO SALAD...\$15.95
Grilled marinated skirt steak, mesclun, red onions, cherry tomatoes, pecans, crumbled gorgonzola & white balsamic vinaigrette

BURRATA SALAD...\$12.95
Mixed greens, fresh burrata, red onion, cherry tomatoes, olive oil & balsamic glaze

CHOOSE YOUR PASTA:
Ziti, Spaghetti, Rigatoni or Penne • Capellini +\$1 • Whole Wheat +\$2

PASTA

Tortellini, Cavatelli, Gnocchi, Ravioli, or Fettuccine +\$2 • Gluten free +\$3 • Zucchini Linguine +\$4

TRADITIONAL....\$9.95
Homemade tomato sauce or garlic & oil

MARINARA.....\$10.95
Homemade marinara, plum tomatoes, garlic & basil

PENNE ALLA VODKA.....\$12.95

PRIMAVERA....\$12.95
Fresh sautéed vegetables in your choice of tomato sauce or garlic & oil

FUNGHI MISTO...\$13.95
Mixed wild mushrooms in shallot & butter sauce with a touch of cream

AL PESTO.....\$13.95

ORTOLANA....\$13.95
Fresh eggplant sautéed in marinara with ricotta

FETTUCCINE ALFREDO.....\$13.95

CARBONARA...\$13.95
Made with egg, pecorino romano, pancetta & peas

NAPOLITANA...\$14.95
Sautéed escarole and pan seared chicken in garlic & oil brodino

PANCETTA.....\$14.95
Crumbled sausage, asparagus & pancetta in a white wine or creamy pink sauce

BOLOGNESE....\$14.50

FARMAIOLA.....\$17.95
Zucchini linguini "zoodles" with pancetta, mushrooms & chicken sautéed in white wine, garlic & oil

BROCCOLI RABE...\$16.95
with crumbled sausage & cherry peppers

ALLA GINO'S.....\$16.95
Crumbled sausage, pan seared chicken, spinach & cubed mozzarella in a pink sauce

VONGOLE.....\$16.95
Little neck clams sautéed with garlic, parsley & olive oil in a red or white sauce

MARE BELLO.....\$18.95
Shrimp, calamari, clams & scungilli sautéed in fra diavolo sauce

Baked Pastas

Baked Ziti \$12.95
Ravioli \$12.95

Homemade Lasagna: Meat \$13.95
Spinach & Eggplant \$14.95 (no pasta)

Cheese Tortellini \$12.95
Manicotti \$13.95

ADD TO ANY PASTA: Bolognese (+\$4.95) • Meatballs (+\$4.95) • Sausage (+\$4.95)
Chicken (+\$3.95) • Shrimp (+\$7) • Broccoli or Spinach (+\$2.95) • Mushrooms (+\$2)

Homemade Soup

Pasta e Fagioli
Chicken Noodle

\$6.50 (16 OZ)
Minestrone

Spinach & Bean
Tortellini en Brodo

Specialty Pies

PRIMAVERA.....\$25
Roasted seasonal vegetables, mozzarella, romano & marinara

PENNE ALLA VODKA.....\$25
Seasoned crust with Penne alla vodka & shredded mozzarella

BBQ CHICKEN...\$25
Diced chicken breast, honey smoked BBQ sauce, shredded mozzarella & cheddar

BUFFALO.....\$25
Diced chicken breast, homemade buffalo sauce & shredded mozzarella

THE PIG+COW.....\$25
Applewood smoked bacon, sausage, ham pepperoni & meatball

CHICKEN, BROCCOLI & TOMATO.....\$25
Seasoned crust with diced marinated grilled chicken, sautéed broccoli, diced tomatoes & shredded mozzarella

CHICKEN PARMIGIANA.....\$25

CHICKEN ALLA VODKA.....\$25
Seasoned crust with diced chicken, homemade vodka sauce & shredded mozzarella

CHICKEN BACON RANCH.....\$25
with cheddar cheese

RUSTICA.....\$25
Thin crust square with fresh mozzarella, plum tomato, broccoli rabe & crumbled sausage

SALAD PIZZA....\$25 (SERVED GOLD)
Seasoned crust with chopped tossed salad with a side of Gino's homemade dressing

EGGPLANT ROLLATINI.....\$25

CREME DI CARCIOFFI.....\$25
Thin crust square with artichokes, chopped spinach, parmigiano, mozzarella & cream

ARRABBIATA.....\$25
Thin Crust Sicilian with broccoli rabe, portobello mushrooms & cherry peppers

DRUNKEN GRANDMA.....\$25
Thin crust square with vodka sauce & fresh mozzarella

PIZZA

18" ROUND LARGE (8 SLICES) \$18



BY THE SLICE (prices & selections vary)

SICILIAN (10 SQUARE SLICES) \$20

Extra Cheese • Pepperoni • Meatball • Sausage • Peppers
Onions • Sautéed Mushrooms • Black Olives
FULL TOPPING.....\$4 / HALF TOPPING.....\$2

Spinach • Broccoli • Fresh Tomatoes • Ham • Bacon • Anchovies • Garlic
Jalapeños • Ground Beef • Pineapple • Fresh Mushrooms • Roasted
Artichoke Hearts • Roasted Peppers • Sautéed Eggplant • Fried Eggplant
FULL TOPPING.....\$5 / HALF TOPPING.....\$2.50

Chicken Cutlet • Grilled Chicken
FULL TOPPING.....\$8 / HALF TOPPING.....\$4

NONNA...\$21
"Grandma" thin crust square with plum tomato, mozzarella, garlic & herbs

BIANCA (WHITE)...\$24
Ricotta, mozzarella, parmigiano, garlic & herbs

MARGHERITA...\$24
Fresh plum tomato, fresh mozzarella, extra virgin olive oil & basil

NEAPOLITAN....\$9.50
Classic sauce & cheese

MARGHERITA.....\$11
Fresh plum tomatoes, fresh mozzarella, extra virgin olive oil & basil

BIANCA.....\$11
Ricotta, mozzarella, parmigiana, garlic & herbs

MAC+CHEESE.....\$11
Seasoned crust with homemade macaroni & four cheese sauce

CREME DI CARCIOFFI.....\$11
Artichokes, chopped spinach, parmigiano, mozzarella & cream

PESTO.....\$12
Seasoned crust with homemade pesto & fresh mozzarella

BUFFALO.....\$12
Diced chicken breast, homemade buffalo sauce, blue cheese & shredded mozzarella

THE GLAZE.....\$13
Seasoned crust with artichoke hearts, sliced tomato, fresh mozzarella, basil & balsamic glaze

PROSCIUTTO.....\$13
Seasoned crust with plum tomatoes, baby arugula, prosciutto, fresh mozzarella & balsamic glaze

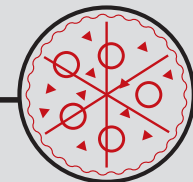
TRUFFLE.....\$13
Roasted shiitake mushrooms, mozzarella, herbs & spices and drizzled truffle oil

BURRATA.....\$13
Fresh plum tomato sauce, basil-infused extra virgin olive oil, fresh burrata & arugula

FRIARIELLI.....\$13
Sautéed broccoli rabe, crumbled sausage, fresh mozzarella & sliced cherry peppers

THE ZUCC.....\$12
Seasoned crust with shredded mozzarella, marinated grilled zucchini, shiitake mushrooms, fresh mozzarella & extra virgin olive oil

THE CLAM.....\$14
Chopped clams oreganata style with mozzarella



"Parlor Pizzetta"

10" Personal Pizza

We make *gluten-free* and *cauliflower* pizza*

Substitute Whole Wheat crust +\$2 (for round large pies) or +\$1 (for Parlor Pizzettas)
*Gluten-free (+\$4) and cauliflower (+\$6) available only on personal-size Parlor Pizzettas.