

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

TRADITIONAL PARMIGIANA HERO • Chicken \$9.95
Meatball \$8.95 • Eggplant \$8.95 • Shrimp \$10.95 • Veal \$10.95

THE GODFATHER.....\$9.95
Prosciutto, soppressata, provolone, pepperoni, roasted peppers, olive oil & red wine vinegar

THE SAN GENNARO.....\$9.95
Sausage, peppers & onion in tomato sauce or garlic & oil

GINO'S CHEESE STEAK.....\$9.95
Thinly sliced prime rib with caramelized onions, peppers & smothered with cheese

CLASSIC.....\$8.95
Chicken (grilled or breaded) with lettuce, tomato & mayo

HONEY MUSTARD CHICKEN.....\$10.95
Grilled chicken, lettuce, tomato, red onion & shredded mozzarella

SALERNO.....\$10.95
Grilled chicken, broccoli rabe & cherry peppers

PESTO MAYO.....\$10.95
Chicken cutlet, fresh mozzarella, sun dried tomato & pesto mayo

JALAPEÑO.....\$10.95
Chicken cutlet, fried onions, melted american cheese, jalapeños & chipotle mayo

SARDEGNA.....\$10.95
Chicken cutlet, fresh mozzarella, prosciutto & roasted peppers

CHICKEN ALLA VODKA.....\$10.95
with homemade vodka sauce & fresh mozzarella

VEAL CUTLET ARUGULA.....\$10.95
with tomatoes, red onions & balsamic

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

ENTRÉES

Pasta choice of: Spaghetti • Rigatoni Ziti • Penne

PARMIGIANA • Chicken \$16.95 • Eggplant \$16.95
Meatball \$16.95 • Veal \$18.95 • Shrimp \$19.95

SAN GENNARO.....\$15.95
Sausage, peppers & onion in tomato sauce or garlic & oil

EGGPLANT ROLLATINI.....\$17.95

PORTOBELLO DELIGHT.....\$17.95
Whole portobello mushrooms topped with broccoli rabe, roasted peppers, gorgonzola & feta cheese

CHICKEN VESUVIO.....\$17.95
Grilled chicken breast topped with sautéed seasonal vegetables

CHICKEN SALERNO.....\$17.95
Grilled chicken, broccoli rabe & cherry peppers

CHICKEN MARSALA.....\$18.95
VEAL MARSALA.....\$19.95

CHICKEN FRANCESE.....\$18.95
VEAL FRANCESE.....\$19.95

SHRIMP SCAMPI.....\$19.95
SHRIMP OREGANATA.....\$19.95

CHICKEN CAPPRICIOSA.....\$17.95
VEAL OR SHRIMP.....\$19.95
Shrimp, chicken or veal topped with chopped tomato, red onion & arugula

SALMON & ESCAROLE.....\$22.95
Grilled or blackened salmon and escarole sautéed in garlic & oil

GRILLED SKIRT STEAK.....\$23.95
Grilled marinated skirt steak with mushrooms, peppers, onions and roasted rosemary potatoes

CALZONE \$6.95 (with cheese) Add meat/toppings +\$2 ea.
CHICKEN ROLL \$7 Traditional • Grilled Buffalo • BBQ
MINI ROLL \$3.75 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 caesar 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

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
Butternut Squash Delight with escarole, crumbled sausage & cherry peppers.....\$11.95

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 (12 oz).....\$2.50
Pellegrino (32 oz).....\$3.95

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

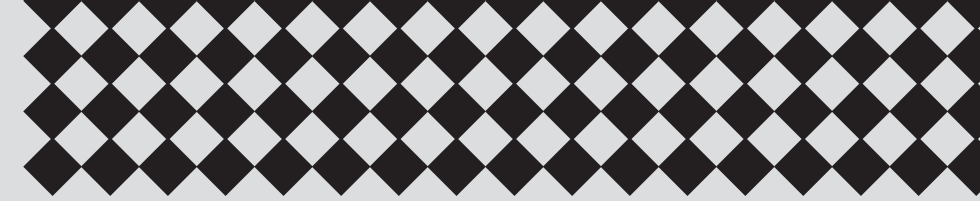
Cannoli.....\$4.00
Hot Coffee or Tea.....\$1.75
Espresso (Regular or decaf).....\$3.00
Cappuccino.....\$4.50

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

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.)

CALL 516.484.0382 GINOSPARLOR.COM @GINOSPARLOROFROSLYN

Additional charges may apply for changes and substitutions. Please let us know of any food allergies when placing your order. Consuming raw or under cooked foods may increase your risk of food borne illness. Prices & menu items subject to change without notice. Tax not included in any prices listed.



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



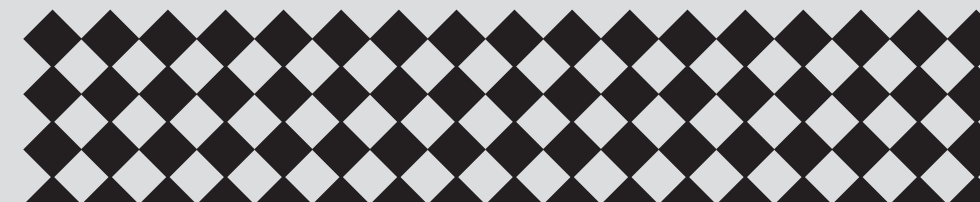
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APPETIZERS

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

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

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

Gino's Homemade Wings

(7) \$7.95 / (12) \$12.95

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

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

FRIED CALAMARI.....\$12.95
with a side of homemade marinara sauce

FRIED CALAMARI AL FUOCO.....\$14.95
with cherry peppers & homemade marinara

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

MOZZARELLA STICKS.....\$7.95

ZUCCHINI STICKS.....\$7.95

CHICKEN FINGERS.....\$7.95

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

• SOUP •

BOWL (16 OZ).....\$6.50

Pasta e Fagioli • Chicken & Vegetable • Spinach & Bean • Tortellini en Brodo

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.....\$6.95
Lettuce, tomatoes, cucumbers, carrots, black & green olives and pimentos with Gino's Homemade Italian dressing

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

ANTIPASTO SALAD.....\$10
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

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

INSALATA MISTA.....\$9.50
Mesclun, cranberries, grape tomatoes, toasted walnuts, gorgonzola & white balsamic vinaigrette

FETA SALAD.....\$9.50
Romaine, tomato, red cabbage, olives, red onion, cucumber, croutons & red wine vinaigrette

BEET SALAD.....\$10
Mixed greens, red onions, cherry tomatoes, cucumber, fresh baked beets, goat cheese & honey balsamic dressing

GINO'S COBB SALAD.....\$11.95
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

ADD TO ANY SALAD: Chicken (grilled or fried) +\$3.95 (blackened) +\$6 • Salmon (grilled or blackened) +\$7 • Grilled Shrimp +\$7 • Calamari (grilled or fried) +\$7 • Skirt steak +\$8
Avocado +\$2 • Shredded Mozzarella +\$1 • Fresh Mozzarella +\$2 • Feta Cheese +\$2
Goat Cheese +\$2 • Gorgonzola Cheese +\$2

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...\$12.95
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 creamy pink sauce

PUTTANESCA.....\$13.95
Sautéed plum tomatoes, gaeta olives, anchovies & basil

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	Homemade Lasagna: Meat \$13.95	Cheese Tortellini \$12.95
Ravioli \$12.95	Spinach & Eggplant \$14.95 (no pasta)	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)

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
Thin crust square with 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 COLD)
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

18" ROUND LARGE (8 SLICES) \$17

PIZZA



BY THE SLICE
(prices & selections vary)

SICILIAN (10 SQUARE SLICES) \$19

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...\$20
"Grandma" thin crust square with plum tomato, mozzarella, garlic & herbs

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

MARGHERITA...\$23
Fresh plum tomato, fresh mozzarella, extra virgin olive oil & basil

Parlor Pizzetta

NEAPOLITAN.....\$9
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

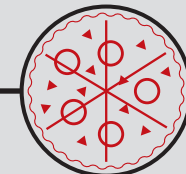
TRUFFLE.....\$12
Roasted shiitake mushrooms, mozzarella, herbs & spices and drizzled truffle oil

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

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

"ALEECH".....\$12
Fresh marinara, fresh mushrooms, anchovies, red onions & parmigiana



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

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

"Parlor Pizzetta"

10" Personal Pizza