

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

**TRADITIONAL PARMIGIANA HERO** • Chicken \$10.50  
Meatball \$9.50 • Eggplant \$9.50 • Shrimp \$11.50 • Veal \$11.50

**THE GODFATHER.....\$10.50**  
Prosciutto, soppressata, provolone, pepperoni, roasted peppers, olive oil & red wine vinegar

**THE SAN GENNARO.....\$10.50**  
Sausage, peppers & onion in tomato sauce or garlic & oil

**GINO'S CHEESE STEAK.....\$12**  
Marinated skirt steak with caramelized onions, peppers & smothered with cheese

**CLASSIC.....\$9.50**  
Chicken (grilled or breaded) with lettuce, tomato & mayo

**HONEY MUSTARD CHICKEN.....\$11.50**  
Grilled chicken, lettuce, tomato, red onion & shredded mozzarella

**SALERNO.....\$11.50**  
Grilled chicken, broccoli rabe & cherry peppers

**PESTO MAYO....\$11.50**  
Grilled chicken, fresh mozzarella, sun dried tomato & pesto mayo

**JALAPEÑO.....\$11.50**  
Chicken outlet, fried onions, melted american cheese, jalapeños & chipotle mayo

**SARDEGNA.....\$11.50**  
Chicken outlet, fresh mozzarella, prosciutto & roasted peppers

**CHICKEN ALLA VODKA.....\$11.50**  
with homemade vodka sauce & fresh mozzarella

**VEAL CUTLET ARUGULA.....\$11.50**  
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 \$18.50 • Eggplant \$18  
Meatball \$18.50 • Veal \$20 • Shrimp \$21

**SAN GENNARO.....\$17**  
Sausage, peppers & onion in tomato sauce or garlic & oil

**EGGPLANT ROLLATINI.....\$19**

**PORTOBELLO DELIGHT.....\$19**  
Whole portobello mushrooms topped with broccoli rabe, roasted peppers, gorgonzola & feta cheese

**CHICKEN VESUVIO.....\$19**  
Grilled chicken breast topped with sautéed seasonal vegetables

**CHICKEN SALERNO.....\$19**  
Grilled chicken, broccoli rabe & cherry peppers

**CHICKEN MARSALA.....\$20**  
**VEAL MARSALA.....\$21**

**CHICKEN FRANCESE.....\$20**  
**VEAL FRANCESE.....\$21**

**SHRIMP SCAMPI.....\$21**  
**SHRIMP OREGANATA.....\$21**

**CHICKEN CAPPRICIOSA.....\$19**  
**VEAL OR SHRIMP.....\$21**  
Shrimp, chicken or veal topped with chopped tomato, red onion & arugula

**SALMON & ESCAROLE.....\$24**  
Grilled or blackened salmon and escarole sautéed in garlic & oil

**GRILLED SKIRT STEAK.....\$26**  
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

## BEVERAGES

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

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

## WRAPS & PANINI

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

**CHICKEN CAESAR.....\$9.50**  
with lettuce, shaved parmigiano & classic caesar dressing

**BUFFALO CHICKEN.....\$9.50**  
with lettuce, tomato & blue cheese

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

**RISE & SHINE HERO OR WRAP...\$8.95**  
HERO: Egg omelette, potatoes & zucchini  
WRAP: Egg whites, spinach & melted provolone

**L'ITALIANO.....\$9.95**  
Chicken outlet 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.....\$12**  
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**

*Gino's Parlor*



CALL 516.484.0382

GINOSPARLOR.COM

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**PAY WITH CASH & SAVE!** MENU PRICES REFLECT CASH DISCOUNT.  
All credit card purchases will be charged a 3% fee. Thank you for your cooperation.

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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**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**.....\$13.95  
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

**GINO'S FAMOUS SALAD**.....\$7.95  
Lettuce, tomatoes, olives, cucumbers, carrots & pimentos with Gino's Homemade Italian dressing

**CAESAR SALAD**...\$8.95  
Romaine, shaved parmigiana, seasoned croutons & homemade caesar dressing

**ANTIPASTO**.....\$11  
Tossed salad with salami, ham, pepperoni & shredded mozzarella

**TUNA SALAD**....\$10.95  
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**.....\$11.95  
Mixed greens, grilled asparagus, cherry tomatoes, portobello, fresh mozzarella, olive oil & balsamic glaze

**BEET SALAD**....\$11.95  
Mixed greens, red onions, cherry tomatoes, cucumber, fresh baked beets, goat cheese & honey balsamic dressing

**FETA SALAD**....\$10.95  
Romaine, tomato, red cabbage, olives, red onion, cucumber, croutons & red wine vinaigrette

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

**INSALATA MISTA**...\$10.95  
Mesclun, cranberries, grape tomatoes, toasted walnuts, gorgonzola & white balsamic vinaigrette

**GINO'S COBB SALAD**.....\$13.95  
Romaine, tomato, red onions, sweet corn, avocado, bacon, hard boiled egg, grilled chicken & white balsamic vinaigrette

**BISTRO SALAD**....\$16.95  
Grilled marinated skirt steak, mesclun, red onions, cherry tomatoes, pecans, crumbled gorgonzola & white balsamic vinaigrette

**BURRATA SALAD**...\$13.50  
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

**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**...\$14.50  
Mixed wild mushrooms in shallot & butter sauce with a touch of cream

**AL PESTO**.....\$13.95

**ORTOLANA**....\$14.50  
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

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

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

**BROCCOLI RABE**...\$17.50  
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 \$13.50  
Ravioli \$13.50

Homemade Lasagna: Meat \$14.50  
Spinach & Eggplant \$15.50 (no pasta)

Cheese Tortellini \$13.50  
Manicotti \$14.50

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**.....\$27  
Roasted seasonal vegetables, mozzarella, romano & marinara

**PENNE ALLA VODKA**.....\$27  
Seasoned crust with Penne alla vodka & shredded mozzarella

**BBQ CHICKEN**....\$27  
Diced chicken breast, honey smoked BBQ sauce, shredded mozzarella & cheddar

**BUFFALO**.....\$27  
Diced chicken breast, homemade buffalo sauce & shredded mozzarella

**THE PIG+COW**.....\$27  
Applewood smoked bacon, sausage, ham pepperoni & meatball

**CHICKEN, BROCCOLI & TOMATO**.....\$27  
Seasoned crust with diced marinated grilled chicken, sauteed broccoli, diced tomatoes & shredded mozzarella

**CHICKEN PARMIGIANA**.....\$27

**CHICKEN ALLA VODKA**.....\$27  
Seasoned crust with diced chicken, homemade vodka sauce & shredded mozzarella

**CHICKEN BACON RANCH**.....\$27  
with cheddar cheese

**RUSTICA**.....\$30  
Thin crust square with fresh mozzarella, plum tomato, broccoli rabe & crumbled sausage

**SALAD PIZZA**....\$27 (SERVED GOLD)  
Seasoned crust with chopped tossed salad with a side of Gino's homemade dressing

**EGGPLANT ROLLATINI**.....\$27

**CREME DI CARCIOFFI**.....\$27  
Thin crust square with artichokes, chopped spinach, parmigiano, mozzarella & cream

**ARRABBIATA**.....\$27  
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<sup>50</sup>



BY THE SLICE (prices & selections vary)

SICILIAN (10 SQUARE SLICES) \$21

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**...\$22  
"Grandma" thin crust square with plum tomato, mozzarella, garlic & herbs

**BIANCA (WHITE)**...\$25  
Ricotta, mozzarella, parmigiano, garlic & herbs

**MARGHERITA**...\$25  
Fresh plum tomato, fresh mozzarella, extra virgin olive oil & basil

## Parlor Pizzetta

**NEAPOLITAN**...\$10.50  
Classic sauce & cheese

**MARGHERITA**...\$11.50  
Fresh plum tomatoes, fresh mozzarella, extra virgin olive oil & basil

**BIANCA**.....\$11.50  
Ricotta, mozzarella, parmigiana, garlic & herbs

**MAC+CHEESE**...\$11.50  
Seasoned crust with homemade macaroni & four cheese sauce

**PESTO**.....\$12.50  
Seasoned crust with homemade pesto & fresh mozzarella

**BUFFALO**.....\$13.50  
Diced chicken breast, homemade buffalo sauce, blue cheese & shredded mozzarella

**THE GLAZE**.....\$13.50  
Seasoned crust with artichoke hearts, sliced tomato, fresh mozzarella, basil & balsamic glaze

**PROSCIUTTO**...\$13.50  
Seasoned crust with plum tomatoes, baby arugula, prosciutto, fresh mozzarella & balsamic glaze

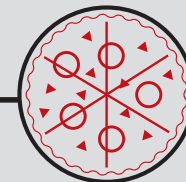
**TRUFFLE**.....\$13.50  
Roasted shiitake mushrooms, mozzarella, herbs & spices and drizzled truffle oil

**BURRATA**.....\$13.50  
Fresh plum tomato sauce, basil-infused extra virgin olive oil, fresh burrata & arugula

**FRIARIELLI**...\$13.50  
Sautéed broccoli rabe, crumbled sausage, fresh mozzarella & sliced cherry peppers

**THE ZUCC**....\$12.50  
Seasoned crust with shredded mozzarella, marinated grilled zucchini, shiitake mushrooms, fresh mozzarella & extra virgin olive oil

**THE CLAM**....\$14.50  
Chopped clams oreganata style with mozzarella



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.

"Parlor Pizzetta"

10" Personal Pizza