

HEROS

CHOICE OF HERO: Italian Bread // Garlic Bread 1.50 // **ADD SIDE OF FRIES** 2.50

◆◆ THE GODFATHER

Prosciutto, soppressata, provolone, pepperoni, salami roasted peppers, olive oil & red wine vinegar 11.00

THE SAN GENNARO Sausage, peppers & onions in tomato sauce or garlic & oil 11.00

GINO'S CHEESE STEAK

Marinated skirt steak with caramelized onions, peppers & smothered with cheese 13.00

CLASSIC Chicken (grilled or breaded) with lettuce, tomatoes & mayo 10.00

HONEY MUSTARD CHICKEN

Grilled chicken, lettuce, tomatoes, red onions & shredded mozzarella 11.50

SALERNO

Grilled chicken, broccoli rabe & cherry peppers 11.50

PESTO MAYO Grilled chicken, fresh mozzarella, sun dried tomatoes & pesto mayo 11.50

SARDEGNA Chicken cutlet, fresh mozzarella, prosciutto & roasted peppers 11.50

◆◆ CHICKEN ALLA VODKA

With homemade vodka sauce & fresh mozzarella 12.00

Parmigiana Heros

CHICKEN 11.00 EGGPLANT 9.50 MEATBALL 10.50 VEAL 11.50 SHRIMP 11.50

WRAPS & PANINI

AVAILABLE WITH HOMEMADE PANINIS OR **CHOICE OF WRAP:** Regular // Whole Wheat // Spinach

ADD SIDE OF FRIES 2.50

RISE & SHINE 9.00

HERO: Egg omelette, potatoes & zucchini

WRAP: Egg whites, spinach & melted provolone

VEGETARIAN

Grilled marinated eggplant, zucchini, roasted peppers, arugula, olive oil & balsamic 10.00

◆◆ CHICKEN CAESAR

California romaine, shaved parmigiana & classic caesar dressing 11.00

BUFFALO CHICKEN

Lettuce, tomatoes & blue cheese 11.00

MEDITERRANEAN WRAP

Grilled chicken, mesclun, gaeta olives & feta 11.00

L'ITALIANO

Chicken cutlet with fresh mozzarella & roasted peppers 11.00

◆◆ TRE COLORI

Grilled chicken, arugula, radicchio, endives, roasted peppers, olive oil & balsamic 11.00

PROSCIUTTO Prosciutto, fresh mozzarella, fig spread, arugula, olive oil & balsamic glaze 10.00

CHIPOTLE Chicken (grilled or breaded), lettuce, tomatoes, avocado & chipotle mayo 11.00

◆◆ **THE ROBBIE** Grilled chicken, broccoli rabe, cherry peppers & fresh mozzarella 11.50

SKIRT STEAK Marinated grilled skirt steak, caramelized onions & fresh mozzarella 13.00

BLACKENED SALMON

Mixed greens, marinated tomatoes & avocado 13.00

Add to any Wrap/Panini

SHREDDED MOZZARELLA add 1.00

AVOCADO, FETA, GOAT CHEESE, GOROGONZOLA, CRUMBLER BLUE CHEESE, FRESH MOZZARELLA, ROASTED PEPPERS, SUN DRIED TOMATOES, ROASTED MARINATED ARTICHOKES add 2.00 each

DESSERT & COFFEE

◆◆ NUTELLA PIZZETTA

Nutella spread with roasted marshmallows, chocolate drizzle & powdered sugar 12.50

HOMEMADE TIRAMISU 6.95

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

BEVERAGES

SODA (can) 1.85 (20 oz) 2.50 (2 liter) 3.95

SNAPPLE 2.25

JUICES 2.25

POLAND SPRING WATER 1.25

PELLEGRINO (8 oz) 2.50 (32 oz) 4.95

About Us

Hitting the 40 year mark, our family has had the pleasure of serving families & homes throughout Great Neck, Port Washington, Manhasset, Flushing, Whitestone, Brooklyn & Sandy Hook, CT. After our first Gino's Pizzeria & Family Restaurant opened up in Great Neck, NY, the foundation & road map was laid for all the future locations. With every location having its own little trademark, the one thing that remained the same was to make sure everyone who walks through our doors gets treated like family. We are pleased to now be a part of the Roslyn community. Please come on down & be part of the Gino's family!!

Let us Cater your Next Event

WHETHER YOU ARE PLANNING A BUSINESS LUNCH OR SOCIAL EVENT, WE HAVE A LARGE SELECTION FOR YOUR ENTIRE GROUP!



516-484-0382 • 516-484-0470
FAX: 516-484-0614

near main street

**5 RAILROAD AVE
ROSLYN, NY 11576**

**OPEN 7 DAYS A WEEK
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@GINOSPARLORFROSLYN

***PAY WITH CASH & SAVE! MENU PRICES REFLECT CASH DISCOUNT. ALL CREDIT CARD PURCHASES WILL BE CHARGED A 3% FEE.**

Prices & menu items subject to change without notice. Tax not included. Thank you for your cooperation. If you have a particular food allergy please let us know when ordering. Consuming raw or undercooked foods may increase your risk of foodborne illness. All olives are 99% pitted.

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



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APPETIZERS & SIDES

◆◆ **MAC & CHEESE BOWL**
Homemade, baked & topped with bread crumbs 8.95

ARANCINI Rice ball with spinach or meat & cheese, served with sauce 6.50

BRUSSELS SPROUTS
With honey sriracha 9.95

GRILLED ASPARAGUS
Marinated & drizzled with honey balsamic 7.95

◆◆ **CAULIFLOWER OREGANATA**
Roasted cauliflower & crumbled sausage topped with bread crumbs 12.95

BUTTERNUT SQUASH DELIGHT
With escarole, ground chicken & cherry peppers 11.95

SIDES

HOMEMADE MEATBALLS (2) 7.50

CHICKEN MEATBALLS (3) 8.50

SWEET ITALIAN SAUSAGE 6.95

BROCCOLI DI RABE 9.95

SPINACH OR BROCCOLI 8.95

ESCAROLE & BEANS 8.95

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

WHOLE BAKED CLAMS
(6) 10.95 (12) 19.95

FRIED CALAMARI
With homemade regular or spicy marinara 13.95

GRILLED CALAMARI 14.95

CLAM BOWL Little neck clams in a white wine, garlic & oil broth or marinara 15.95

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

◆◆ **MOZZARELLA OR ZUCCHINI STICKS** 8.50

CHICKEN FINGERS 9.50

FRIES 4.50

PIZZA FRIES With sauce & cheese 5.95

GARLIC KNOTS With sauce (6) 3.50

GARLIC BREAD 5.00
WITH CHEESE 6.00

Gino's Famous Wings

Buffalo, bbq or roasted garlic & rosemary served with carrots, celery & blue cheese, ranch or creamy sriracha (7) 8.95 (12) 13.95

SOUP & SALADS

CHOPPED add 1.00 // **SPLIT CONTAINER** add 2.00

DRESSING CHOICES: GINO'S HOMEMADE ITALIAN // CAESAR // THOUSAND ISLAND // RANCH BALSAMIC VINAIGRETTE // WHITE OR HONEY BALSAMIC // BLUE CHEESE // OIL & VINEGAR

GINO'S FAMOUS SALAD
Iceberg lettuce, tomatoes, olives, cucumbers, carrots & pimentos with Gino's homemade Italian dressing 8.25

◆◆ **CAESAR SALAD**
California romaine, shaved parmigiana, seasoned croutons & homemade Caesar dressing 9.25

ANTIPASTO Tossed salad with salami, ham, pepperoni & shredded mozzarella 11.50

TUNA SALAD Mixed greens, cherry tomatoes, red onions, gaeta olives, grilled asparagus & chunky white tuna with white balsamic vinaigrette 13.95

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

ASPARAGUS SALAD Mixed greens, grilled asparagus, cherry tomatoes, portobello mushrooms, fresh mozzarella, olive oil & balsamic glaze 11.95

BEET SALAD Mixed greens, red onions, cherry tomatoes, cucumbers, fresh baked beets, goat cheese & honey balsamic dressing 11.95

FETA SALAD California romaine, tomatoes, red cabbage, olives, red onions, cucumbers, pepperoncini peppers, croutons & red wine vinaigrette 9.95

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

◆◆ **GINO'S COBB SALAD**
California romaine, tomatoes, red onions, sweet corn, avocado, bacon, hard boiled egg, grilled chicken & white balsamic vinaigrette 14.95

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

BURRATA SALAD
Mixed greens, fresh burrata, red onions, cherry tomatoes, olive oil & balsamic glaze 12.95

Add to Any Salad

CHICKEN (grilled or fried) 5.00 // (blackened) 6.00
SALMON (grilled or blackened) 8.50
GRILLED SHRIMP 7.00
CALAMARI (grilled or fried) 7.00
SKIRT STEAK 10.00
AVOCADO 2.00
SHREDDED MOZZARELLA 1.00
FRESH MOZZARELLA, FETA, GOAT CHEESE OR GORGONZOLA 2.50

HOMEMADE SOUP

(16 oz) 7.00 // (32 oz) 13.00

PASTA E FAGIOLI

CHICKEN & VEGETABLE

SPINACH & BEAN

TORTELLINI EN BRODO

MINISTRONE

Parlor Pizetta // 12" PERSONAL PIZZA

SUBSTITUTE WHOLE WHEAT CRUST add 1.00 // **GLUTEN FREE CRUST** add 4.00 // **CAULIFLOWER CRUST** add 6.00

NEAPOLITAN Classic sauce & cheese 11.00

MARGHERITA Fresh plum tomatoes, fresh mozzarella, extra virgin olive oil & basil 12.00

BIANCA Ricotta, mozzarella, parmigiana, garlic & herbs 13.00

MAC & CHEESE Seasoned crust with homemade macaroni & four cheese sauce 13.00

CRÈME DI CARCIOFFI Artichokes, spinach, parmigiana, mozzarella & cream 13.00

PESTO Seasoned crust with homemade pesto & fresh mozzarella 12.00

BUFFALO Chicken breast, homemade buffalo sauce, blue cheese & shredded mozzarella 14.50

THE GLAZE Seasoned crust with artichoke hearts, sliced tomatoes, fresh mozzarella, basil & balsamic glaze 13.00

18" Specialty Pizzas

PRIMAVERA Roasted seasonal vegetables, mozzarella, romano & marinara 27.00

PENNE ALLA VODKA Seasoned crust with penne alla vodka & shredded mozzarella 27.00

BBQ CHICKEN Chicken breast, honey smoked BBQ sauce, shredded mozzarella & cheddar 27.00

BUFFALO Chicken breast, homemade buffalo sauce & shredded mozzarella 27.00

THE PIG & COW Applewood smoked bacon, sausage, ham, pepperoni & meatball 27.00

CHICKEN, BROCCOLI & TOMATO Seasoned crust with diced marinated grilled chicken, sautéed broccoli, diced tomatoes & shredded mozzarella 27.00

CHICKEN ALLA VODKA Seasoned crust with diced chicken, homemade vodka sauce & shredded mozzarella 27.00

CHICKEN PARMIGIANA 27.00

CHICKEN BACON RANCH With cheddar 27.00

PROSCIUTTO Seasoned crust with plum tomatoes, baby arugula, prosciutto, fresh mozzarella & balsamic glaze 14.00

TRUFFLE Roasted shiitake mushrooms, mozzarella, herbs & spices & drizzled truffle oil 14.00

BURRATA Fresh plum tomato sauce, basil-infused extra virgin olive oil, fresh burrata & arugula 13.00

FRIARIELLI Sautéed broccoli rabe, crumbled sausage, fresh mozzarella & sliced cherry peppers 14.00

THE ZUCC Seasoned crust with shredded mozzarella, grilled zucchini, shiitake mushrooms, fresh mozzarella & extra virgin olive oil 13.00

THE CLAM Chopped clams oreganata style with mozzarella 15.00

RUSTICA Thin crust square with fresh mozzarella, plum tomatoes, broccoli rabe & crumbled sausage 30.00

SALAD PIZZA (served cold) Seasoned crust with chopped tossed salad with a side of Gino's homemade dressing 27.00

EGGPLANT ROLLATINI 27.00

CRÈME DI CARCIOFFI Thin crust square with artichokes, chopped spinach, parmigiana, mozzarella & cream 27.00

ARRABBIATA Thin crust Sicilian with broccoli rabe, portobello mushrooms & cherry peppers 27.00

DRUNKEN GRANDMA Thin crust square with vodka sauce & fresh mozzarella 27.00

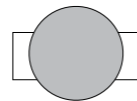
NONNA (grandma) Thin crust square with plum tomato, mozzarella, garlic & herbs 22.00

BIANCA (white) Ricotta, mozzarella, parmigiana, garlic & herbs 25.00

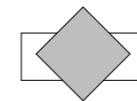
MARGHERITA Fresh plum tomatoes, fresh mozzarella, extra virgin olive oil & basil 25.00

BUILD YOUR OWN PIZZA

QUARTER PIE, HALF PIE OR FULL PIE ONLY



18" LARGE ROUND
8 slices 19.00



SICILIAN SQUARE
10 slices 22.00

SUBSTITUTE WHOLE WHEAT CRUST
add 2.00

TOPPINGS (half) 2.00 each (full) 4.00 each
Extra Cheese // Sausage // Peppers // Onions // Sautéed Mushrooms // Black Olives

PREMIUM TOPPINGS (half) 3.00 each (full) 5.00 each
Spinach // Broccoli // Fresh Tomatoes // Ham // Bacon // Anchovies // Garlic // Jalapeños // Ground Beef // Pineapple // Fresh Mushrooms // Roasted Artichoke Hearts // Roasted Peppers // Eggplant (sautéed or fried) // Pepperoni // Meatball

CHICKEN (crispy or grilled) (half) 5.00 (full) 9.00

Italian Specialties

SERVED WITH MARINARA

5 CHEESE CALZONE 8.50
TOPPINGS 2.00 each

CHICKEN ROLL
Traditional, Buffalo, BBQ, Grilled (with broccoli) 8.50

MINI ROLL
With spinach or pepperoni 4.50

PASTA

CHOICE OF PASTA: ZITI // SPAGHETTI // RIGATONI // PENNE
CAPELLINI add 1.00 // **WHOLE WHEAT** add 2.00 // **GLUTEN FREE** add 3.00 // **ZUCCHINI LINGUINE** add 4.00
TORTELLINI, CAVATELLI, GNOCCHI, RAVIOLI OR FETTUCCINE add 2.00
ADD CHICKEN (grilled or fried) 5.00 // (blackened) 6.00 // **ADD SALMON** (grilled or blackened) 8.50
ADD GRILLED SHRIMP 7.00 // **ADD CALAMARI** (grilled or fried) 7.00 // **ADD SKIRT STEAK** 10.00

TRADITIONAL
Homemade tomato sauce or garlic & oil 9.95

MARINARA Homemade marinara, plum tomatoes, garlic & basil 10.95

PENNE ALLA VODKA 13.95

◆◆ **PRIMAVERA** Fresh sautéed vegetables in tomato sauce or garlic & oil 14.95

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

PESTO 13.95

ORTOLANA Fresh eggplant sautéed in marinara with ricotta 13.95

◆◆ **FETTUCCINE ALFREDO** 14.95

CARBONARA Egg, pecorino romano, pancetta & peas 13.95

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

BOLOGNESE 14.95

◆◆ **FARMAIOLA** Zucchini linguine "zoodles" with pancetta, mushrooms & chicken sautéed in white wine, garlic & oil 17.95

BROCCOLI RABE
Crumbled sausage & cherry peppers 16.95

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

VONGOLE Little neck clams sautéed with garlic, parsley & olive oil in a red or white sauce 17.95

MARE BELLO Shrimp, calamari, clams & scungilli sautéed in fra diavolo sauce 19.95

BAKED PASTAS

◆◆ **BAKED ZITI** 12.95

RAVIOLI 12.95

HOMEMADE MEAT LASAGNA 14.50

SPINACH & EGGPLANT LASAGNA No pasta 15.95

CHEESE TORTELLINI 13.95

MANICOTTI 14.50

Add to Any Pasta

BOLOGNESE OR SAUSAGE 4.95
MEATBALLS 5.95
CHICKEN (grilled or fried) 5.00 // (blackened) 6.00
SALMON (grilled or blackened) 8.50
GRILLED SHRIMP 7.00
CALAMARI (grilled or fried) 7.00
SKIRT STEAK 10.00
BROCCOLI OR SPINACH 2.95
MUSHROOMS 2.00

ENTRÉES

SERVED WITH HOUSE SALAD OR PASTA WITH TOMATO SAUCE OR GARLIC & OIL

PASTA CHOICES: ZITI // SPAGHETTI // RIGATONI // PENNE
SUBSTITUTE SAUCE: Vodka, Bolognese, Alfredo, Pesto, Marinara add 3.00
WHOLE WHEAT, GLUTEN-FREE, TORTELLINI, CAVATELLI, GNOCCHI, RAVIOLI OR FETTUCCINE add 2.00

MARSALA
CHICKEN 21.00 **VEAL** 22.00

SAN GENNARO Sausage, peppers & onions in tomato sauce or garlic & oil 19.00

EGGPLANT ROLLATINI 19.00

◆◆ **CHICKEN VESUVIO** Grilled chicken breast topped with sautéed seasonal vegetables 21.00

CHICKEN SALERNO
Grilled chicken, broccoli rabe & cherry peppers 21.00

FRANCESE
CHICKEN 21.00 **VEAL** 22.00

SHRIMP SCAMPI 22.00

SHRIMP OREGANATA 22.00

◆◆ **CAPRICCIOSA** Shrimp, chicken or veal topped with chopped tomatoes, red onions & arugula
CHICKEN 21.00 **VEAL OR SHRIMP** 22.00

SALMON & ESCAROLE
Grilled or blackened salmon & escarole sautéed in garlic & oil 25.00

GRILLED SKIRT STEAK
Grilled marinated skirt steak with mushrooms, peppers, onions & roasted rosemary potatoes 26.00

Parmigiana Entrées

CHICKEN 19.50 **EGGPLANT** 19.00 **MEATBALL** 19.00 **VEAL** 21.00 **SHRIMP** 21.00

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