***: 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

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PEPE ROSSO

Pizzeria & Restaurant

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TAKE-OUT & DELIVERY MENU (516) 944-9477

OPEN 7 DAYS A WEEK

Monday - Thursday 11:00 AM - 9:00 PM Friday & Saturday 11:00 AM - 10:00 PM Sunday 12:00 - 9:00 PM

24 Manorhaven Boulevard · Port Washington · NY 11050

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PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE AND ACCORDING TO MARKET AVAILABILITY

Antipasti

	Mussels marinara or bianco		13.95
	Fried Calamari	St. Alberta	1205
		All Sales and a second	13.95
	Calamari Arrabbiata		14.95
	Baked Clams whole		10.95
	Fried Shrimp		10.95
	with honey mustard		1105
	Stuffed Mushrooms	A CONTRACTOR OF THE PARTY OF TH	11.95
	Eggplant Rollatini (2)	Company of the Compan	11.95
	Hot Antipasto		16.95
	baked clams, stuffed mushrooms, cala	mari and fried shrimp	
	Caprese	man territoria de la companio de la	11.95
	fresh mozzarella and tomatoes		
	Mozzarella Sticks (6)		9.95
9	Hot Wings or Regular Wings (10)		14.95
1	Chicken Strips (6)		9.95
	with honey mustard		
	Zucchini Fritters		8.95
	Rice Ball		5.00
	Garlic Bread 4.50	with cheese	5.50
	Bruschetta 4.50	wiiii Clieese	10.95
	diced tomatoes and onions over toast	-111	10.93
		ed bredd	10.05
C.	Meatball Poppers (3)	V V A V	12.95
b	topped with ricotta and shredded pro-		
	tomato sauce over toasted Tuscan bro	ead	
A			

Salads

Chopped add \$1.00 * Extra Dressing P/A

Caesar Salad	11.95
romaine lettuce, home made croutons, grated parmigiano	11.95
Arugula Salad	11.93
tomatoes, red onions, shaved parmigiano, balsamic vinaigrette Piazza Salad	12.95
	12.93
mixed baby greens, dried cranberries, corn, grapes, gorgonzola with a raspberry vinaigrette	
Tri Color Salad	12.95
endive, radicchio, baby arugula, balsamic vinaigrette,	12.93
shaved parmigiano	
Garden Salad	10.95
iceberg lettuce, vine ripe tomatoes, cucumbers, olives,	10.75
bermuda onions, carrots, italian vinaigrette	
Cold Antipasto	15.95
garden salad with prosciutto, salami, provolone,	13.75
fresh mozzarella, roasted peppers and olives	
Spinach Salad	12.95
spinach, pignoli (pine nuts), goat cheese, crispy bacon,	12.70
avocado, blue cheese dressing	
Pear & Gorgonzola Salad	13.95
arugula, caramelized pecans, pears,	
gorgonzola, balsamic vinaigrette	
Greek Salad	12.95
crispy romaine, cucumbers, red onions, diced peppers,	
olives, tomatoes, Italian vinaigrette, topped with feta	
Quinoa Salad	11.95
chopped mesclun lettuce, raisins, apples, pecans, lime vinaigrette	
Pepe Rosso Salad	12.95
mixed green salad, fresh tomatoes, walnuts,	
roasted peppers, fresh mozzarella, balsamic vinaigrette	
Fennel Salad	13.95
shaved fennel, orange segments, apples,	
pistachios, mandarin orange dressing	And the
add Grilled Chicken (1 pc) to any salad 4.00 (2 pcs)	7.00
add 4 Grilled Shrimp to any salad	9.50
add Grilled Salmon to any salad	11.00
add Shredded Mozzarella to any salad	3.00
add Avocado to any salad	4.00
add Fresh Mozzarella to any salad	4.00

NOW SE OUR DEI SAU (16 02. 00 Pomodor Marinara Bolognes Meat Sau (no cr

Vodka Sa

Pizza

Negocitan (conduction)	18" 18.95	12" 13.95	
Neapolitan (regular pie) mozzarella and tomato sauce	18.93	13.93	
White mozzarella, ricotta cheese	23.00	14.95	
Buffalo Chicken	27.00	18.95	
mozzarella, spicy sauce Marsala Chicken	27.00	18.95	
mozzarella, mushrooms, marsala sauce Baked Ziti mozzarella, ricotta cheese, tomato	27.00	18.95	
Quattro Stagioni mozzarella, artichokes hearts, black olives, imported prosciutto, mushrooms (no sauce)	27.00	18.95	
Margherita fresh mozzarella, tomato sauce, fresh basil	22.95	14.95	
Salad our garden salad on a pizza crust, pizza sauce	22.95	16.95	
BBQ Chicken	27.00	19.95	
Sicilian (square) 12" x 18" mozzarella and tomato sauce		.00	
Grandma (square) 12" x 18 mozzarella and tomato sauce	22	22.00	

Whole Wheat ultrathin crust 12"or 16"

Add \$1.95

Slices Available - P/A
CAULIFLOWER CRUST 10" ONLY ADD \$5.00
Half and full toppings available, P/A

Ultra-Thin Brick Oven Style Pizza

	16"	12"
Margherita Ultra-Thin - homemade mozzarella, fresh basil, our unique tomato sauce, a touch of olive oil	21.95	14.95
Speck Ultra-Thin - homemade mozzarella, fresh basil, our unique tomato sauce, speck (smoked imported prosciutto)	23.95	17.95
Tartufo Ultra-Thin - homemade mozzarella, fresh basil, our unique tomato sauce, mixed mushrooms, white truffle olive oil	23.95	17.95
Salsiccia & Ricotta Ultra-Thin - homemade mozzarella, fresh basil, our unique tomato sauce, crumbled sausage, ricotta cheese	23.95	15.95
Gorgonzola Ultra-Thin - homemade mozzarella, gorgonzola fresh basil, our unique tomato sauce, fresh arugula	23.95	15.95
Regina Ultra-thin - fresh mozzarella, fresh Burrata cheese, plum tomato sauce, fresh basil	24.95	18.95
Romana Ultra-Thin - homemade mozzarella, plum tomato sauce, basil, sauteed onions, salami and Parma prosciutto	24.95	17.95
Caserta Ultra-thin - homemade mozzarella, ricotta, sundried tornatoes and crumbled sausage. No tomato sauce.	24.95	17.95
Parma Ultra-thin- plum tomato sauce, fresh mozzarella, basil, imported Parma prosciutto and arugola	25.95	19.95
Ortolana Ultra-thin - homemade mozzarella, grilled eggplant & zucchini, mushrooms and broccoli, touch of plum tomato sauce, basil.	26.95	18.95
Fitness Ultra-thin - homemade mozzarella, spinach and grilled chicken. No tomato sauce.	27.95	19.95

Whole Wheat Thin Crust add \$1.95 Gluten Free Pie add \$4.00 (only 12") CAULIFLOWER CRUST 10" ONLY ADD \$5.00

Stuffed Pizza

Meat Pie	34.00
	34.00
classic Italian style sausage, pepperoni, mozzarella cheese	
and ham between two thin layers of pizza dough	
Vegetable Pie	34.00
sauteed broccoli, spinach and mushrooms with a	
touch of whole milk ricotta and mozzarella cheese	
between two layers of pizza dough	
Slices Available - P/A	

Slices Available - P/A Allow 40 minutes

Entrees

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

Eggplant Parmigiana 18.95 battered eggplant topped with tomato sauce and melted mozzarella

Eggplant Rollatini 18.95
eggplant stuffed with seasoned ricotta cheese topped with tomato sauce and melted mozzarella

Chicken Dishes

Chicken Francese 20.95 battered chicken breast in a lemon wine squce

Chicken Marsala 20.95 chicken breast with mushrooms in a marsala wine sauce

Chicken Toscano 21.95
chicken scallopine on a bed
of spinach topped with
sauteed onions and mushrooms
in a marsala wine sauce

Chicken Sorrentino 20.95 sauteed chicken breast topped with sliced prosciutto, fresh battered eggplant and melted mozzarella in a marsala wine sauce

Chicken Parmigiana 18.95 breaded chicken cutlet topped with tomato sauce and melted mozzarella grilled chicken \$1.00 extra

Chicken Nicole
chicken topped with spinach,
oven roasted tomatoes and
provolone cheese in
a brown wine sauce

Chicken Monachino 21.95
breaded chicken breast topped
with mushrooms, melted
mozzarella in a marsala wine sauce

Chicken Valdostana 21.9
breaded chicken breast topped
with prosciutto, mushrooms
and melted mozzarella in a
marsala wine sauce

Chicken Stack 20.95
grilled chicken, battered eggplant
and grilled zucchini topped with
marinara sauce and melted cheese
Chicken Tricolore 20.95

Chicken Tricolore
chicken breast topped
with fresh broccoli, diced
tomatoes and mozzarella in a
sherry plum tomato sauce

Chicken Contadino 21.95 sauteed cubed chicken and sausage with roasted garlic potatoes and mushrooms in a brown rosemary wine sauce

Chicken Scarpariello 21.95
cubed chicken sauteed with
garlic, sweet peppers, sausage
and artichokes in a lemon wine sauce

Chicken Cacciatore 21.95
cubed chicken sauteed with
mixed peppers, onions and
mushrooms in a light
plum tomato sauce

Pollo Capriccioso 21.95 2 breaded chicken cutlets, served with arugula salad, fresh mozzarella & tomatoes, red onions with balsamic

Veal Dishes

Veal Marsala 22.95 veal with mushrooms in a marsala wine sauce

Veal Francese 21.95
battered veal in a lemon wine sauce

Veal Toscano
veal scallopine on a bed of
spinach topped with sauteed
onions and mushrooms
in a marsala wine sauce

Veal Sorrentino

sauteed veal topped with
sliced prosciutto, fresh
battered eggplant and
melted mozzarella in a

marsala wine sauce

Veal Parmigiana
breaded veal topped with
tomato sauce and

melted mozzarella

Veal Nicole
veal topped with spinach,
oven roasted tomatoes
and provolone cheese in

a brown wine sauce

Veal Monachino

breaded veal topped with
mushrooms, melted mozzarella
in a marsala wine sauce

Seafood Fish Dishes

Shrimp Monachino 23.95
breaded shrimp topped with
mushrooms and melted mozzarella
cheese in a marsala wine sauce

Sole Marechiara 31.95
pan seared sole with mussels
in garlic and oil with a touch
of marinara sauce

Grilled Salmon 25.95
Shrimp Oreganata 23.95
shrimp topped with seasoned bread crumbs, baked in a garlic,

butter and lemon white wine sauce
Shrimp Parmigiana 23.95
breaded shrimp topped
with tomato sauce and
melted mozzarella

Steak Dish

Skirt Steak 37.95 marinated, grilled and served with french fries only, side of pasta or salad will incur an additional charge

Sides

Oldos	
Sauteed Broccoli (American)	8.95
Sauteed Broccoli Rabe (seasonal)	9.95
Sauteed Escarole & Beans	8.95
Sauteed Spinach	8.95
Meatballs (4)	8.95
French Fries	5.95
Pasta with tomato sauce	7.95
1 pc. Grilled Chicken Breast	5.50
2 pcs. Grilled Chicken Breast	11.00
2 pcs Chicken Milanese	11 05

Grilled Panini ~ \$10.95

on our homemade round ciabatta bread

The Campano

prosciutto, roasted peppers, arugula, fresh mozzarella

The Firenze

grilled eggplant, zucchini, tomatoes, 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

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8.95

8.95

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provolone cheese, sun-dried tomatoes, mushrooms and arugula

Substitutions or additions will be priced accordingly

Soups ~ \$7.95

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

Pastas

Substitute for Whole Wheat Pasta add \$3.50

Gluten free pasta add \$4.50

Cubed Chicken add \$6.00 * (4) Shrimp add \$9.50

(1pc.) Grilled Chicken add \$5.50 * (2pcs.) Grilled Chicken add \$11.00 Zucchini Linguini add \$5.00

Rigatoni alla Vodka 15.95 sauteed shallots in a light pink sauce

Spaghetti Primavera 15.95

sauteed fresh vegetables in a garlic and oil sauce

14.95 Fettucine Alfredo classic creamy cheese sauce

Fusilli al Pesto 15.95 fresh basil cream sauce made

with pignoli nuts Penne Filetto 13.95

sauteed onions, prosciutto, fresh basil in a plum tomato sauce

16.95 Rigatoni Bolognese ground beef with tomato, herbs and a touch of cream

16.95 Penne Rustiche crumbled sausage and broccoli rabe in a garlic wine sauce

Penne Arrabbiata 15.95 fresh mozzarella cheese tossed in a spicy plum tomato sauce

15.95 Linguine Puttanesca sauteed garlic, olives, capers and anchovies in a plum tomato sauce

Fettuccine al Tartufo 17.95 sauteed porcini mushrooms in a cognac brown sauce drizzled with white truffle oil

Rigatoni alla Felice sauteed escarole, crumbled sausage,

white beans in a garlic and oil sauce Rigatoni Siciliana sauteed in a fresh tomato sauce, fresh basil, mozzarella and eggplant

19.95 Farfalle ai Gamberi shrimp with peas in a light pink sauce

Gnocchi Sorrentina 16.95 fresh mozzarella and tomato sauce

Rigatoni Puglia 16.95 sauteed in garlic & oil with grilled chicken, broccoli and fresh mozzarella

Linguine con Calamari 22.95 sauteed calamari in a plam basil tomato sauce

20.95 Linguine Fra Diavolo sauteed shrimp and arugula in a spicy marinara sauce

23.95 Linguine Scampi shrimp, garlic white wine and lemon sauce

19.95 Linguine con Vongole white or red - Littleneck clams sauteed with garlic and Italian parsley

Black Linguine Pescatore calamari, shrimp, mussels and clams in a rich plum tomato sauce

13.95 Marinara 13.95 Pomodoro Pomodoro 17.95 with meatballs or sausage Meat Sauce no cream 15.95 Garlic & Oil 13.95 **Butter Sauce** 11.95

Baked Dishes

Baked Ziti Baked Ravioli or Manicotti Baked Gnocchi Bolognese Baked Meat Lasagna



17.95 19.95 18.95

prices are subject to change without notice

Calzone & Rolls

Calzone	9.95
whole milk ricotta and mozzare a cheese	
Chicken or Sausage Roll	8.95
Pinwheels - Broccoli and Spinach or Pepperoni	4.00
Each Addition Fillling	P/A
	whole milk ricotta and mozzarella cheese Chicken or Sausage Roll Pinwheels - Broccoli and Spinach or Pepperoni

Flatbreads

Whole wheat flatbreads 5"x17"	14.95
Fresh mozzarella and plum tomato sauce Mushrooms Mozzarella and sauteed mushrooms. No tomato sauce	14 95
Greca Sauteed spinach, feta cheese, mozzarella. No tomato sauce.	

Heros

Meatball	10.95	Italian	13.95
Eggplant	10.95	prosciutto, capicolla,	, salami
Chicken	10.95	fresh mozzarella, roaste	ed peppers,
Veal	13.95	olive oil, vinegar, ore	egano
Shrimp	13.95	American	11.95
Sausage	10.95	ham, american cheese,	ettuce, tomato
Sausage & Pepper	10.95	Parmigiana	add. 1.00
Potato & Egg	10.95	Garlic Bread	add. 1.00
Pepper & Egg	10.95	Grilled Chicken & Bro	occoli Rabe 13.95
Grilled Chicken	12.95		
fresh mozzarella, roasted			

Wraps

served in a grilled whole wheat tortilla

Shrimp & Avocado	12.00	Vegetable 10.95
mixed green salad, honey musta		grilled zucchini, grilled eggplant,
Chicken Caesar	12.00	tomatoes, roasted peppers,
Chicken & Broccoli Rabe	12.00	mozzarella, balsamic
L.A. Wrap	12.00	100
chicken, romaine, apples, ba	icon,	

Desserts - \$9.00/\$10.00

Cannoli Classic Tartufo (Vanilla, Chocolate) Espresso Bean Tartufo Gelato (imported from Italy) hazelnut biscotti salted caramel pistachio vanilla chocolate stracciatella (chocolate chip) 3 scoops served in a waffle bowl

avocado, ranch dressing

Chocolate Cappuccino Mousse Torte

toasted garlic bread

Cinnamon Bun Cheesecake cinnamon caramel swirl cheesecake with a cinnamon cookie crust

Italian Cheesecake ricotta and mascarpone cheeses

Apple Torte

Chocolate Pecan Tart **Tiramisu**

Vesuvio Lava Cake individual chocolate soufflé served warm with vanilla gelato

Sorbet: orange, lemon, mango



WE DELIVER for Lunch & Dinne 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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