

PEPE ROSSO

Pizzeria & Restaurant

24

Visit our new Deli Section "Gusto Rosso"

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ASK FOR OUR DAILY SPECIALS

CATERING AND PRIVATE PARTIES ARE OUR SPECIALTY
FULL LIQUOR LICENSE ON PREMISES

(516) 944-9477

TAKE-OUT & DELIVERY MENU

order at www.PepeRosso24.com



scan for our menu



pepe_rosso_24

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OPEN 7 DAYS A WEEK

Monday - Thursday 11:00 am - 9:00 pm

Friday & Saturday : 11:00 am - 10:00 pm

Sunday 12:00 am - 9:00 pm

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

24 Manorhaven Boulevard * Port Washington * NY 11050



Antipasti



Mussels marinara or bianco		14.95
Fried Calamari		15.95
Calamari Arrabbiata		16.95
Baked Clams whole		12.95
Fried Shrimp with honey mustard		12.95
Stuffed Mushrooms		12.95
Eggplant Rollatini (2)		12.95
Hot Antipasto baked clams, stuffed mushrooms, calamari and fried shrimp		17.95
Mozzarella Sticks (6)		11.95
Hot Wings or Regular Wings (10)		16.95
Chicken Strips (6) with honey mustard		12.95
Zucchini Fritters		11.95
Rice Ball		6.00
Garlic Bread	4.50	with cheese 6.50
Bruschetta diced tomatoes and onions over toasted bread		12.95
Meatball Poppers (3) topped with ricotta and shredded provolone and a light tomato sauce over toasted Tuscan bread		13.95

Salads

Chopped add \$1.00 * Extra Dressing P/A

Caesar Salad romaine lettuce, home made croutons, grated parmigiano	13.95
Caprese fresh mozzarella and tomatoes, basil	13.95
Arugula Salad tomatoes, red onions, shaved parmigiano, balsamic vinaigrette	13.95
Piazza Salad mixed baby greens, dried cranberries, corn, grapes, gorgonzola with a raspberry vinaigrette	14.95
Tri Color Salad endive, radicchio, baby arugula, balsamic vinaigrette, shaved parmigiano	13.95
Garden Salad iceberg lettuce, vine ripe tomatoes, cucumbers, olives, bermuda onions, carrots, italian vinaigrette	12.95
Cold Antipasto garden salad with prosciutto, salami, provolone, fresh mozzarella, roasted peppers and olives	16.95
Spinach Salad spinach, pignoli (pine nuts), goat cheese, crispy bacon, avocado, blue cheese dressing	13.95
Pear & Gorgonzola Salad arugula, caramelized pecans, pears, gorgonzola, balsamic vinaigrette	14.95
Greek Salad crispy romaine, cucumbers, red onions, diced peppers, olives, tomatoes, Italian vinaigrette, topped with feta	14.95
Quinoa Salad chopped mesclun lettuce, raisins, apples, pecans, lime vinaigrette	13.95
Pepe Rosso Salad mixed green salad, fresh tomatoes, walnuts, roasted peppers, fresh mozzarella, balsamic vinaigrette	14.95
Fennel Salad shaved fennel, orange segments, apples, pistachios, mandarin orange dressing	14.95
Red Beet Salad romaine lettuce, arugula, fresh cooked red beets, endives, avocado, cannellini beans, lemon, vinaigrette	14.95
add Grilled Chicken (1 pc) to any salad	5.00 (2pcs) 10.00
add 4 Grilled Shrimp to any salad	10.00
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

Other ingredients P/A

prices are subject to change without notice

Grilled Panini ~ \$13.00

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

provolone cheese, sun-dried tomatoes, mushrooms and arugula

Substitutions or additions will be priced accordingly



Soups ~ \$8.00 - \$10.00

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 \$5.00

Cubed Chicken add \$6.00 * (4) Shrimp add \$10.00

(1pc.) Grilled Chicken add \$5.00 * (2pcs.) Grilled Chicken add \$10.00

Zucchini Linguini add \$5.00

Rigatoni alla Vodka 16.95

sautéed shallots in a light pink sauce

Spaghetti Primavera 16.95

sautéed fresh vegetables

in a garlic and oil sauce

Spaghetti Meatballs 18.95

in a fresh tomato sauce with 3 meatballs

Fettucine Alfredo 15.95

classic creamy cheese sauce

Fusilli al Pesto 16.95

fresh basil cream sauce made

with pignoli nuts

Penne Filetto 14.95

sautéed onions, prosciutto,

fresh basil in a plum tomato sauce

Rigatoni Bolognese 17.95

ground beef with tomato,

herbs and a touch of cream

Penne Rustiche 17.95

crumbled sausage and broccoli

rabe in a garlic wine sauce

Penne Arrabbiata 16.95

fresh mozzarella cheese tossed

in a spicy plum tomato sauce

Linguine Puttanesca 16.95

sautéed garlic, olives, capers and

anchovies in a plum tomato sauce

Fettuccine al Tartufo 18.95

sautéed porcini mushrooms in a cognac

brown sauce drizzled w/ white truffle oil

Rigatoni alla Felice 18.95

sautéed escarole, crumbled sausage,

white beans in a garlic and oil sauce

Rigatoni Siciliana 19.95

sautéed in a fresh tomato sauce, fresh

basil, mozzarella and eggplant

Farfalle ai Gamberi 20.95

shrimp with peas in a

light pink sauce

Gnocchi Sorrentina 20.95

fresh mozzarella and tomato sauce

Rigatoni Puglia 16.95

sautéed in garlic & oil with

grilled chicken, broccoli and

fresh mozzarella

Linguine con Calamari 22.95

sautéed calamari in a plum

basil tomato sauce

Linguine Fra Diavolo 23.95

sautéed shrimp and arugula in

a spicy marinara sauce

Linguine Scampi 23.95

shrimp, garlic white wine

and lemon sauce

Linguine con Vongole 19.95

white or red - littleneck clams

sautéed with garlic and Italian

parsley

Black Linguine Pescatore 24.95

calamari, shrimp, mussels and

clams in a rich plum tomato sauce

Marinara 14.95

Pomodoro 14.95

Pomodoro 17.95

with meatballs or sausage

Meat Sauce no cream 17.95

Garlic & Oil 13.95

Butter Sauce 12.95

Baked Dishes

Baked Ziti 18.95

Baked Ravioli or Manicotti 18.95

Baked Gnocchi Bolognese 19.95

Baked Meat Lasagna 20.95



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Calzone & Rolls

Calzone	9.95
whole milk ricotta and mozzarella cheese	
Chicken or Sausage Roll	8.95
Pinwheels - Broccoli/Spinach or Pepperoni	4.00

Specialty fillings priced accordingly

ALL KINDS OF SLICES AVAILABLE

Flatbreads

Whole wheat flatbreads 5"x17"

Margherita	14.95
Fresh mozzarella, plum tomato sauce, basil	
Mushrooms	14.95
Mozzarella and sauteed mushrooms. No tomato sauce	
Grecu	14.95
Sauteed spinach, feta cheese, mozzarella. No tomato sauce.	

Heros

Meatball	13.95	Italian	15.95
Eggplant	13.95	prosciutto, capicola, salami,	
Chicken	13.95	fresh mozzarella, roasted peppers,	
Veal	15.95	olive oil, vinegar, oregano	
Shrimp	15.95	American	14.95
Sausage	13.95	ham, american cheese, lettuce, tomato	
Sausage & Pepper	13.95	Grilled Chicken & Broccoli Rabe	15.95
Potato & Egg	13.95	fresh mozzarella, roasted peppers,	
Pepper & Egg	13.95	toasted garlic bread	
Grilled Chicken	15.95	Parmigiana	add. 1.75
fresh mozzarella, roasted peppers,		Garlic Bread	add. 1.50
toasted garlic bread			

Wraps

served in a grilled whole wheat tortilla

Shrimp & Avocado	13.00	LA Wrap	14.00
mixed green salad, honey mustard		chicken, romaine, apples, bacon,	
		avocado, ranch dressing	
Chicken Caesar	13.00	Vegetable	13.00
Chicken & Broccoli Rabe	14.00	grilled zucchini, grilled eggplant, tomatoes	
		roasted peppers, mozzarella, balsamic	

Desserts - \$10 / \$11 / \$12

Cannoli	Churros
Classic Tortufo (vanilla, chocolate)	Apple Torte
Espresso Bean Tortufo	Chocolate Pecan Tart
Gelato (ask for flavors)	Tiramisu
Cinnamon Bun Cheesecake	Vesuvio Lava Cake
cinnamon caramel swirl cheesecake	individual chocolate souffle
Italian Cheesecake	with vanilla gelato
ricotta & mascarpone cheeses	Sorbet (orange, lemon, mango)

Specialty Dessert P/A



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Local Postal Customer

WE DELIVER for Lunch & Dinner. CATERING & PRIVATE PARTIES for all occasions
These prices are for take out/ delivery only, some dine-in prices may be different

Entrees

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

Eggplant Parmigiana 19.95
battered eggplant topped
with tomato sauce and
melted mozzarella

Eggplant Rollatini 19.95
eggplant stuffed with seasoned
ricotta cheese topped
with tomato sauce and
melted mozzarella

Chicken Dishes

Chicken Francese 22.95
battered chicken breast
in a lemon wine sauce

Chicken Marsala 22.95
chicken breast with mushrooms
in a marsala wine sauce

Chicken Toscano 23.95
chicken scallopine on a bed
of spinach topped with
sauteed onions and mushrooms
in a marsala wine sauce

Chicken Sorrentino 22.95
sauteed chicken breast topped
with sliced prosciutto, fresh
battered eggplant and melted
mozzarella in a marsala wine sauce

Chicken Parmigiana 19.95
breaded chicken cutlet topped
with tomato sauce
and melted mozzarella
grilled chicken \$1.00 extra

Chicken Nicole 23.95
chicken topped with spinach,
oven roasted tomatoes and
provolone cheese in
a brown wine sauce

Chicken Monachino 23.95
breaded chicken breast topped
with mushrooms, melted
mozzarella in a marsala wine sauce

Chicken Valdostana 23.95
breaded chicken breast topped
with prosciutto, mushrooms
and melted mozzarella in a
marsala wine sauce

Chicken Stack 23.95
grilled chicken, battered eggplant
and grilled zucchini topped with
marinara sauce and melted cheese

Chicken Tricolore 22.95
battered chicken breast topped
with fresh broccoli, diced
tomatoes and mozzarella in a
sherry plum tomato sauce

Chicken Contadino 23.95
sauteed cubed chicken and sausage
with roasted garlic potatoes
and mushrooms in a brown
rosemary wine sauce

Chicken Scarpariello 23.95
cubed chicken sauteed with
garlic, sweet peppers, sausage
and artichokes in a lemon wine sauce

Chicken Cacciatore 23.95
cubed chicken sauteed with
mixed peppers, onions and
mushrooms in a light
plum tomato sauce

Pollo Capriccioso 26.95
2 breaded chicken cutlets, served with
arugula salad, fresh mozzarella &
tomatoes, red onions with balsamic

Veal Dishes

Veal Marsala 24.95
veal with mushrooms
in a marsala wine sauce

Veal Francese 24.95
battered veal in a
lemon wine sauce

Veal Toscano 25.95
veal scallopine on a bed of
spinach topped with sauteed
onions and mushrooms
in a marsala wine sauce

Veal Sorrentino 24.95
sauteed veal topped with
sliced prosciutto, fresh
battered eggplant and
melted mozzarella in a
marsala wine sauce

Veal Parmigiana 23.95
breaded veal topped with
tomato sauce and
melted mozzarella

Veal Nicole 25.95
veal topped with spinach,
oven roasted tomatoes
and provolone cheese in
a brown wine sauce

Veal Monachino 24.95
breaded veal topped with
mushrooms, melted mozzarella
in a marsala wine sauce

Seafood Fish Dishes

Shrimp Monachino 26.95
breaded shrimp topped with
mushrooms and melted mozzarella
cheese in a marsala wine sauce

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

Grilled Salmon 27.95

Shrimp Oreganata 25.95
shrimp topped with seasoned
bread crumbs, baked in a garlic,
butter and lemon white wine sauce

Shrimp Parmigiana 25.95
breaded shrimp topped
with tomato sauce and
melted mozzarella

Steak Dish

Skirt Steak 38.95
marinated, grilled and served with
french fries only, side of pasta or
salad will incur an additional charge

Sides

Sauteed Broccoli 8.95
(American)

Sauteed Broccoli Rabe 9.95
(seasonal)

Sauteed Escarole & Beans 8.95

Sauteed Spinach 8.95

Meatballs (4) 10.95

French Fries 6.95

Pasta with tomato sauce 8.95

1 pc. Grilled Chicken Breast 5.50

2 pcs. Grilled Chicken Breast 11.00

2 pcs. Chicken Milanese 11.95

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Pizza

	18"	12"
Neapolitan/ AKA Regular mozzarella and tomato sauce	19.95	13.95
Margherita fresh mozzarella, tomato sauce, fresh basil	24.95	17.95
White mozzarella, ricotta cheese	25.95	14.95
Buffalo Chicken or BBQ mozzarella, spicy sauce	28.95	19.95
Marsala Chicken mozzarella, mushrooms, marsala sauce	28.95	19.95
Baked Ziti mozzarella, ricotta cheese, tomato	28.95	19.95
Quattro Stagioni	28.95	19.95
Salad our garden salad on a pizza crust, pizza sauce	24.95	17.95
Sicilian (square 12" x 18") mozzarella and tomato sauce	23.00	
Grandma (square 12" x 18") mozzarella and tomato sauce	23.00	

Whole Wheat

Ultra Thin Crust

add \$1.95

Slices available - P/A
CAULIFLOWER CRUST 10" ADD \$5.00
Half and Full Toppings Available - P/A

Ultra-Thin Brick Oven Style Pizza

	18"	12"
Margherita Ultra-Thin - homemade mozzarella, fresh basil, our unique tomato sauce, a touch of olive oil	22.95	15.95
Speck Ultra-Thin - homemade mozzarella, fresh basil, our unique tomato sauce, speck (smoked imported prosciutto)	24.95	18.95
Tartufo Ultra-Thin - homemade mozzarella, fresh basil, our unique tomato sauce, mixed mushrooms, white truffle olive oil	24.95	18.95
Salsiccia & Ricotta Ultra-Thin - homemade mozzarella, fresh basil, our unique tomato sauce, crumbled sausage, ricotta cheese	24.95	17.95
Gorgonzola Ultra-Thin - homemade mozzarella, gorgonzola fresh basil, our unique tomato sauce, fresh arugula	25.95	17.95
Regina Ultra-thin - fresh mozzarella, fresh Burrata cheese, plum tomato sauce, fresh basil	25.95	18.95
Romana Ultra-Thin - homemade mozzarella, plum tomato sauce, basil, sauteed onions, salami and Parma prosciutto	25.95	18.95
Caserta Ultra-thin - homemade mozzarella, ricotta, sundried tomatoes and crumbled sausage. No tomato sauce.	25.95	18.95
Parma Ultra-thin - plum tomato sauce, fresh mozzarella, basil, imported Parma prosciutto and arugula	26.95	20.95
Ortolana Ultra-thin - homemade mozzarella, grilled eggplant & zucchini, mushrooms and broccoli, touch of plum tomato sauce, basil.	27.95	19.95
Fitness Ultra-thin - homemade mozzarella, spinach and grilled chicken. No tomato sauce.	28.95	20.95

Regular Pie - Thin Crust 18" / 12"
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 classic Italian style sausage, pepperoni, mozzarella cheese and ham between two thin layers of pizza dough	35.00
Vegetable Pie sauteed broccoli, spinach and mushrooms with a touch of whole milk ricotta and mozzarella cheese between two layers of pizza dough	35.00

Allow 40 minutes