



1424 OLD NORTHERN BLVD ROSLYN, N.Y. 11576

Tel. 516.621.2685 • Fax. 516.621.2643

WEEKLY SPECIALS - MAY 18TH - JUNE 1ST

SOUP SPECIALS

Serving For One \$4.75 or for Two \$9

- V  **PATATA DOLCE CON SALVIA**
SWEET POTATO & SAGE
-  **ZUPPA DI POLLO AI VEGETALI**
CHICKEN VEGETABLE
- V  **LENTICCHIA**
LENTIL
-  **PASTA CON FAGIOLI**
(Optional GF With No Pasta)
- V  **ZUCCA**
BUTTERNUT SQUASH
- V  **MINISTRONE**
(Optional GF With No Pasta)
-  **ZUPPA DI PESCE MISTO**
SEAFOOD SOUP
- V **TORTELLINI IN BRODO**
- V  **CREMA DI BROCCOLI**
- V **COUS COUS CON BROCCOLI E CARCIOFI**
BROCCOLI, ARTICHOKE & COUS COUS
- PISELLI E SALSICCIA**
SPLIT PEA & SAUSAGE

BRUSCHETTE

\$6 Choice of three \$10 Choice of six

- CLASSICA**
Fresh tomato, garlic, fresh basil
- GAMBERI**
Roasted jumbo shrimp, tomato, hot peppers
- MOZZARELLA-BASILICO**
Roasted red peppers, mozzarella and basil pesto
- POMODORINI**
Roasted cherry tomatoes and fresh mozzarella
- PORTOBELLO**
Roasted portobello and walnut with goat cheese
- PARMA**
Prosciutto di Parma, Parmigiano Reggiano, baby arugula, spicy oil
- FIRENZE**
Basil pesto, plum tomato & Prosciutto di Parma
- VERONA**
Pan seared steak with tomato bruschetta
- CAPRINO CON NOCI**
Goat cheese, golden raisins and walnuts

FORMAGGI MISTI

3 cheese platter \$13 5 cheese platter \$18

An imported and domestic cheese board of your choice, with figs, cranberry bread, red wine poached pears, honey and balsamic reduction

Specials Menu Available From 2pm On Saturday & Sunday

ANTIPASTI

- VEGETALI FRITTI** 13.50
Platter of fried zucchini, asparagus, cauliflower and mozzarella, served with a fresh tomato sauce
- CHORIZO AL BALSAMICO** 11.00
Fresh chorizo sautéed with onion, fresh mozzarella and balsamic glaze
- GAMBERI E CALAMARI ALLA GRIGLIA** 13.00
Grilled shrimp and calamari served on a bed of sautéed scallions and grape tomatoes
- CALAMARI FRITTI** 10.50
Fried calamari with a tomato dipping sauce
- TARTARA DI SALMONE** 14.50
Salmon tartar with sweet green peas, arugula, long hot peppers

WEEKLY SPECIALS

On Saturday & Sunday Available From 2pm

PASTA

PENNE ALLA CAPRESE	14.50
Penne with chopped fresh tomatoes, basil and homemade mozzarella	
FARFALLE CON RAGÚ DI CARNE	15.50
Farfalle in a ground beef ragú with lentil beans, chopped fresh tomato and parmigiano	
TORTELLINI CON CREMA AL BASILICO	15.00
Cheese tortellino in a creamy basil pesto with carrots and cauliflower	
LINGUINE CON PESCE MISTO	16.50
Linguine with shrimp, calamari, cubes of salmon, grape tomatoes, garlic and oil	
RISOTTO CON ASPARAGI	15.00
Risotto with asparagus, sundried tomato, artichoke and parmigiano	

SECONDI

INVOLTINO DI POLLO CON SPINACI E FONTINA	20.50
Chicken breast rolled and filled with spinach, fontina cheese and roasted pepper, in a tarragon cream sauce, accompanied by mashed potatoes	
MEDAGLIONE DI VITELLO CON SALSA DI POMODORO E BASILICO	24.50
Veal medallions pan seared in a tomato and basil sauce, served with mashed potatoes and asparagus	
SALMONE AL LIMONE	21.50
Atlantic salmon grilled and served in a lemon sauce, with grilled zucchini and mashed potatoes	
TILAPIA ALLA PIASTRA	21.50
Tilapia in a fresh tomato juice, with zucchini and mashed potatoes	

CONTORNI

TUSCAN FRIES	5.00	MASHED POTATOES	5.00
FRIED ZUCCHINI	5.00	BROCCOLI RABE	7.00



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WEEKLY SPECIALS - MAY 18TH - JUNE 1ST



GLUTEN FREE MENU



Please tell your server you are ordering the item from the gluten free menu

SALAD

AVOCADO 9.25

Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds and cherry tomatoes with balsamic dressing

RUCOLA CAPRINO E POLLO 10.25

Grilled chicken, baby arugula, goat cheese, sun-dried tomatoes and toasted walnuts with balsamic dressing

POLLO E GUACAMOLE 10.50

Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella and cherry tomatoes with lime dressing

RUCHETTA CON ZOLA E TACCHINO 11.50

Roasted turkey, baby arugula, endive, toasted pecans and gorgonzola with roasted garlic vinaigrette

ICEBERG E TACCHINO 11.25

Roasted turkey, iceberg lettuce, sun-dried tomatoes, marinated red onions, gorgonzola, roasted peppers and roasted corn with roasted garlic vinaigrette

TACCHINO E AVOCADO 10.50

Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms and roasted hot peppers

ROASTED SALMON SALAD 12.00

Roasted salmon, mixed greens, diced butternut squash and spicy wasabi peas with orange dressing

SALMONE E PERE 12.50

Roasted salmon, baby spinach, endive, red pears, toasted pecans, roasted beets and cherry tomatoes with raspberry vinaigrette

GAMBERONI E GUACAMOLE 11.75

Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes and roasted hot peppers with lime dressing

More gluten free salads are available, please inquire.

PIZZA

MARGHERITA

Homemade tomato sauce topped with fresh mozzarella

BIANCO

A blend of cheeses, fresh mozzarella, ricotta, Parmigiano Reggiano and a drizzle of extra virgin olive oil

SPINACI E RICOTTA

Fresh spinach with ricotta

POLLO E BROCCOLI

Chicken breast with sautéed broccoli & fresh mozzarella

POMODORINI

A fresh sweet cherry tomato sauce topped with slices of fresh mozzarella

PROSCIUTTO

Our traditional margherita pizza topped with thinly sliced prosciutto

FUNGHI

A margherita pizza topped with wild mushrooms

CAVOLFIOR E SPINACI

Cauliflower, spinach, fresh mozzarella and tomato sauce

SMALL PERSONAL PIE

Margherita - \$9.50 · Specialty - \$13.50

ANTIPASTI

CHORIZO AL BALSAMICO

11.00

Fresh chorizo sautéed with onion, fresh mozzarella and balsamic glaze

GAMBERI E CALAMARI ALLA GRIGLIA

13.00

Grilled shrimp and calamari served on a bed of sautéed scallions and grape tomatoes

PASTA

PENNE ALLA CAPRESE

17.00

Gluten free penne with chopped fresh tomatoes, basil and homemade mozzarella

SPAGHETTI CON PESCE MISTO

19.00

Gluten free spaghetti with shrimp, calamari, cubes of salmon, grape tomatoes, garlic and oil

SECONDI

INVOLTINO DI POLLO CON SPINACI E FONTINA

20.50

Chicken breast rolled and filled with spinach, fontina cheese and roasted pepper, in a tarragon cream sauce, accompanied by mashed potatoes

SALMONE AL LIMONE

21.50

Atlantic salmon grilled and served in a lemon sauce, with grilled zucchini and mashed potatoes



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ON SATURDAY & SUNDAY AVAILABLE FROM 2PM



GLUTEN FREE PANINI



VEGETARIAN

SIENNA ~ <i>Mozzarella, tomato, basil, extra virgin olive oil, balsamic</i>	9.00
PORTOBELLO ~ <i>Roasted portobello, tomato, mozzarella</i>	10.50
TERRA ~ <i>Roasted portobello, broccoli rabe, roasted pepper, grilled zucchini, Asiago cheese</i>	10.75
GUBBIO ~ <i>Roasted Portobello, goat cheese, basil pesto, roasted pepper</i>	10.75

CHICKEN

ANTHONY ~ <i>Grilled chicken, mozzarella, baby arugula, balsamic</i>	11.00
POLLO ~ <i>Grilled chicken, broccoli rabe, smoked mozzarella</i>	11.75
NYCOM ~ <i>Grilled chicken, Parma ham, mozzarella, baby arugula</i>	11.00
UDINE ~ <i>Grilled chicken, roasted red onion, mozzarella, tomato</i>	11.25
CUNEO ~ <i>Grilled chicken, mozzarella, grilled zucchini, roasted pepper</i>	11.25
HOGANS ~ <i>Grilled chicken, marinated artichoke, sundried tomato, mozzarella, basil pesto</i>	12.00
NUORO ~ <i>grilled chicken, roasted hot pepper, basil pesto, mozzarella, chopped iceberg, tomato</i>	10.50
PERUGIA ~ <i>Grilled chicken, guacamole, chopped iceberg, mozzarella</i>	10.75

ROASTED TURKEY

SANREMO ~ <i>Roasted turkey, mozzarella, roasted hot pepper, guacamole</i>	12.25
SALERNO ~ <i>Roasted turkey, chopped iceberg, tomato, fontina, guacamole</i>	12.75
CROTONE ~ <i>Roasted turkey, roasted red onion, sautéed mushrooms, fontina</i>	11.25

CURED MEATS

CRUDO ~ <i>Prosciutto crudo, mozzarella, baby arugula</i>	11.50
PROSCIUTTO ~ <i>Prosciutto crudo, mozzarella, tomato</i>	11.75
PORDENONE ~ <i>Prosciutto crudo, tomato, roasted hot pepper, brie</i>	12.50
COMO ~ <i>Imported smoked prosciutto (speck), fontina, baby arugula</i>	12.50

PORK

ASCOLI ~ <i>Slowly roasted porchetta, mozzarella, broccoli rabe, roasted hot pepper</i>	12.00
GELA ~ <i>Slowly roasted porchetta, provolone, roasted pepper, baby arugula</i>	12.00
TRENTINO ~ <i>Slowly roasted porchetta, sautéed mushroom, smoked mozzarella</i>	12.00
TORINO ~ <i>Slowly roasted porchetta, mozzarella, tomato, baby arugula</i>	12.00
SARDEGNA ~ <i>Sweet sausage, mozzarella, roasted hot pepper</i>	12.00

STEAK

BISTECCA ~ <i>Roasted angus steak, sautéed onion, smoked mozzarella</i>	13.00
BISTECCA E MOZZARELLA ~ <i>Roasted angus steak, mozzarella, roasted pepper</i>	13.00
BISTECCA E FUNGHI ~ <i>Roasted angus steak, fontina, sautéed mushrooms</i>	13.00
ALEXANDRO ~ <i>Roasted angus steak, avocado, roasted hot pepper, romaine, tomato, red onion</i>	13.50
BISTECCA E FONTINA ~ <i>Roasted angus steak, guacamole, chopped iceberg, tomato, fontina</i>	13.00

SHRIMP

ASTI ~ <i>Grilled shrimp, broccoli rabe, mozzarella, roasted hot pepper</i>	14.45
SPOLETO ~ <i>Grilled shrimp, baby arugula, guacamole</i>	14.00