PIZZA

	SLICE	PIE
NEAPOLITAN Round 18in {8 Slices} thin crust pizza with sauce and mozzarella cheese	3.80	21.50
SICILIAN 12 x 18in {9 slices} thick crust pizza with sauce and mozzarella cheese	3.80	22.50

• TOPPINGS •

ANCHOVIES, BLACK OLIVES, BROCCOLI,
EGGPLANT, FRESH TOMATO, MEATBALLS, MUSHROOMS,
PEPPERONI, ONIONS, SAUSAGE, SPINACH, EXTRA CHEESE

HALF TOP 3 .75 • 1 TOP 5.50 • 2 TOP 7.50 • 3 OR MORE 9.50

SPECIALTY PIES

	SLICE	PIE
GRANDMA extra thin crust pan pizza layered with mozzarella and spotted with a flavorful herbed "San Marzano" tomato sauce	3.80	23.50
BUFFALO CHICKEN crispy round pie topped with tender pieces of spicy buffalo chicken, mozzarella cheese and homemade bleu cheese dressing	5.75	34.50
MARGHERITA a traditional Neapolitan pizza with homemade fresh mozzarella, fresh tomato and basil sauce, and a touch of imported virgin olive oil		26.50
PIZZA BIANCA crispy round pie topped with fresh mozzarella, aged Romano cheese, seasoned ricotta and a dash of fresh garlic and virgin olive oil		26.50
VEGETABLE crispy round pie topped with tomato sauce, spinach, broccoli, flame roasted red peppers, mushrooms and mozzarella cheese		28.25
HOUSE SPECIAL a hearty combination of fresh sausage, meatballs, pepperoni, mushrooms, peppers, onions, extra cheese, black olives, and tomato sauce	Neapolitan 31.50	Sicilian 33.50
MESCLUN SALAD crispy round pie covered in a garlic and oil balsamic glaze spread, mesclun greens, tomatoes, onions, topped with crumbled Gorgonzola topped in our homemade balsamic vinaigrette dressing	5.75	34.50

HOT PANINI

Served on our homemade oven baked bread • With fries add $4

GRILLED CHICKEN grilled chicken, roasted peppers, fresh mozzarella	11.50
GRILLED CHICKEN AND BROCCOLI RABE grilled chicken, roasted peppers, broccoli rabe and fresh mozzarella	12.50
CHICKEN CUTLET PANINI New fried chicken cutlet, fresh mozzarella, flame roasted red peppers, and homemade pesto	11.50

PIZZETTE

Also available as: Whole Wheat Bar Pie • Gluten Free (add 2.00)

MARGHERITA traditional Neapolitan style thin crust pizza topped with our crushed San Marzano plum tomato sauce, fresh mozzarella, basil and a whisper of extra virgin olive oil	14.50
FRA DIAVOLO fresh tomato basil sauce, homemade mozzarella, crumbled Italian style sausage and sliced hot cherry peppers	17.00
ALLA MELENZANA fresh tomato basil sauce topped with eggplant, homemade mozzarella and spotted with ricotta cheese	16.00
VEGETARIAN spinach, broccoli, frame roasted red peppers, and mushrooms topped with fresh mozzarella	17.00
AL INSALATA crispy thin crust covered in a garlic and oil balsamic glaze spread, mesclun greens, tomatoes, onions, topped with crumbled Gorgonzola tossed in our homemade balsamic vinaigrette dressing	18.25
BROCCOLI RABE & SALSICCIA tomato basil sauce topped with fresh mozzarella, crumbled Italian Style"sausage & broccoli rabe	17.00
PROSCIUTTO E ARUGULA fresh mozzarella, "Parma" prosciutto, arugula, drizzled with EV olive oil, balsamic glaze and shaved Parmagiano cheese	18.25

• CREATE YOUR OWN •

Choose from the following items to add to a margherita pizza

PEPPERONI, SAUSAGE, ONIONS, MUSHROOMS, FRESH GARLIC,
CHERRY PEPPERS, SPINACH, ANCHOVIES, BLACK OLIVES, MEATBALLS,
BATTERED EGGPLANT, BROCCOLI, FRESH TOMATO, ROASTED PEPPERS,
GRILLED CHICKEN, RICOTTA CHEESE, EXTRA CHEESE
(ADDITIONAL PER TOPPING)

HALF TOP 2.50 • 1 TOP 3.00 • 2 TOP 4.00 • 3 OR MORE 5.00

CALZONES AND ROLLS

CHICKEN ROLL pizza dough rolled with tender strips of fresh chicken cutlet, tomato sauce and mozzarella cheese	8.75
CALZONE pizza dough pocket filled with seasoned ricotta and mozzarella cheese	8.75
SPINACH AND BROCCOLI PINWHEEL	3.75
PEPPERONI PINWHEEL	3.75
BUFFALO CHICKEN PINWHEEL	4.50

BUON APPETITO

1203 MAMARONECK AVE.
WHITE PLAINS, NY 10605
☎ 914.615.9090

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TAKE OUT MENU

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RESTAURANT

WE DELIVER

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APPETIZERS

BAKED CLAMS OREGANATA {6 per order} — 16.75
whole baked little neck clams

MOZZARELLA DI CASA GF — 16.25
fresh mozzarella served with flame roasted peppers, sliced market tomatoes and basil, drizzled with virgin olive oil

CALAMARI FRITTI — 18.25
golden fried calamari served with a side of homemade marinara sauce or fra diavolo sauce

ZUPPA DI COZZE {Rosso OR Bianco} — 16.50
fresh cultivated mussels, steamed in your choice of a white wine, garlic and oil broth or served in a fresh garlic and crushed plum tomato brodino

CALAMARI SCARPIELLO — 19.50
fried calamari tossed with crumbled sausage, diced cherry peppers, tossed in a traditional rosemary lemon butter sauce

CALAMARI ARRABBIATA — 19.50
fried calamari tossed with flame roasted peppers in a spicy arrabbiata plum tomato sauce

MOZZARELLA STICKS {6 per order} — 11.00
served with a side of pomodoro sauce

GOLDEN CHICKEN FINGERS {5 per order} — 12.50
served with honey mustard sauce or ketchup

GARLIC BREAD — 6.00
freshly toasted Italian bread baked with chopped garlic, virgin olive oil and seasonings

WITH MOZZARELLA — 7.00

BUFFALO CHICKEN WINGS {8 per order} — 14.50
served with a side of crumbled blue cheese dressing

FRIED BURRATA New — 14.50
seasoned breadcrumbs, classic pomodoro sauce

SHRIMP SCAMPI — 15.75
sautéed with garlic and oil in a white wine sauce, served over toasted Italian bread

ARANCINI {4 per order} New — 13.25
"Sicilian Style' mini rice balls with ground beef, mozzarella, and Italian tomato sauce

SOUPS

	SM	LG
PASTA E FAGIOLI a classic Italian favorite with small tubular shaped pasta, white and red cannellini beans with a touch of fresh crushed plum tomato, roasted garlic, and extra virgin olive oil	6.75	9.50
HOMEMADE CHICKEN NOODLE GF white meat chicken, fresh vegetables, in a chicken brodino	6.75	9.50
LENTIL GF lentils and fresh vegetables	6.75	9.50
TORTELLINI IN BRODO cheese tortellini in a light chicken broth	6.75	9.50
STRACCIATELLA spinach and egg drop soup	6.75	9.50

SALADS

	SIDE	ENTREE
GARDEN SALAD iceberg, chopped Romaine, cherry tomatoes, cucumbers, carrots, red onions, and black olives drizzled in our house Italian dressing	9.50	12.00
CAESAR SALAD chopped Romaine lettuce tossed with homemade garlic croutons, parmesan cheese shavings and Caesar dressing	10.00	13.25
FARMERS MARKET GF mesclun greens, dried cranberries, honey roasted pecans, red onions, crumbled goat cheese in a raspberry infused vinaigrette		14.75
TUSCAN STEAK SALAD fresh marinated grilled skirt steak served over mesclun greens tossed with diced tomatoes, red onions and a touch of Gorgonzola cheese drizzled with our specialty Italian style dressing		23.00
INSALATA DI GAMBERONI GF grilled jumbo shrimp, mesclun greens, roasted peppers, grilled baby asparagus, crumbled goat cheese, cherry tomatoes, red onions, with our homemade balsamic vinaigrette dressing		22.00
BEET & GOAT CHEESE SALAD New GF mesclun greens, baby arugula, diced beets, dried apricots, roasted peppers and crumbled goat cheese drizzled with our balsamic vinaigrette		17.50
BUFFALO CHICKEN SALAD New romaine hearts, diced plum tomatoes, shredded carrots and celery, buffalo chicken pieces with creamy blue cheese dressing		18.75
BURRATA SALAD New GF baby arugula, cherry tomatoes, flame roasted red peppers, prosciutto di parma, lemon olive oil dressing		17.25

• ALL SALADS AVAILABLE WITH •

Mozzarella Cheese 2.25 • Crumbled Gorgonzola 3.25 • Goat Cheese 4.00 • Chopped Salad 2.75

Balsamic Grilled Chicken 6.75 (entree) • Fried Chicken Strips 6.75 (entree)

Buffalo Chicken Pieces 6.75 (entree) • Grilled Jumbo Shrimp (5) 9.25

Salmon 16.00 • Marinated Skirt Steak 12.75

PASTA

All pasta served as listed OR with your choice of spaghetti, penne, rigatoni, linguine, fusilli or fettuccine • cheese ravioli and tortellini 3.00 • gluten free 2.00

PASTA MARINARA — 17.00
"Old world" style garlic and herb plum tomato sauce served over your choice of pasta

PENNE ALLA VODKA — 20.75
creamy vodka pink sauce, sautéed with diced imported prosciutto and scallions over penne

RIGATONI FIORENTINA — 22.50
fresh chicken pieces, spinach and mozzarella cheese tossed in a creamy pink sauce over rigatoni

SHRIMP MARINARA OR FRA DIAVOLO — 25.50
fresh shrimp sautéed in our traditional marinara plum tomato sauce or spicy fra diavolo sauce served over linguine

RIGATONI MONTANARA — 22.50
fresh sautéed spinach, sun-dried tomatoes, and diced grilled chicken in a light garlic and virgin olive oil sauce over rigatoni

PENNE MELENZANA — 21.00
penne pasta tossed with fresh roasted eggplant sautéed in a unique Marsala plum tomato sauce, topped with fresh ricotta cheese

TRUFFLE MUSHROOM RISOTTO — 22.25
imported Italian rice, sautéed mushrooms, touch of cream, truffle oil drizzle, and shaved Reggiano cheese

SEAFOOD RISOTTO New — 27.75
Italian rice with shrimp, mussels, clams and arugula with a touch of pink sauce

LINGUINE DI MARE {Rosso OR Bianco} — 25.50
fresh shrimp, mussels and baby clams sautéed in your choice of: garlic and extra virgin olive oil or marinara sauce over linguine (fra diavolo style upon request)

FUSILLI CAMPAGNIOLA — 24.00
a "southern Italian" favorite which includes fresh broccoli rabe and sausage in a traditional garlic and oil brodino sauce served over corkscrew shaped pasta

LINGUINE PRIMAVERA {Rosso OR Bianco} — 23.00
a medley of fresh garden vegetables sautéed in a light tomato and basil sauce or garlic and extra virgin olive oil sauce over linguine

LINGUINE CON VONGOLE {Rosso OR Bianco} — 24.00
our authentic fresh clam sauce topped with imported shelled baby clams sautéed in garlic and extra virgin olive oil brodino served over linguine

LINGUINE MARE MONDO New — 25.25
sautéed shrimp, cherry tomatoes, baby arugula, garlic white wine brodino, seasoned toasted bread crumbs

PASTA BOLOGNESE — 21.50
Italian style fresh ground, hearty meat sauce over your choice of pasta

SPAGHETTI AL CARTOCCIO — 25.00
spaghetti tossed with fresh shrimp, crumbled sweet sausage, sautéed in a Sambuca infused pink sauce, baked and served in a foil pouch

FETTUCCINE ALFREDO — 20.25
fettuccine pasta tossed in a classic parmesan creamy cheese sauce

SPAGHETTI POMODORO — 16.25
our classic "Old World" style tomato sauce served over your choice of pasta

With homemade meatballs {3 per order} — 21.00

FUSILLI PESTO ROSSO — 22.00
corkscrew pasta topped with fresh grilled chicken, sautéed with our plum San Marzano tomato sauce then blended with our homemade pesto Di Basilico

PASTA AL FORNO

BAKED ZITI	18.00
HOMEMADE MEAT LASAGNA	20.50
BAKED CHEESE RAVIOLI	19.00
BAKED ZITI SICILIANA {with fresh battered Eggplant}	19.00

• SIDES •

SAUTÉED SPINACH 10.00 • BROCCOLI SPEARS 10.00 • BROCCOLI RABE 12.00
SAUTÉED PRIMAVERA VEGETABLES 11.00 • FRENCH FRIES 7.25
ITALIAN STYLE MEATBALLS POMODORO (5 PER ORDER) 11.00 • FRIED OR GRILLED CHICKEN CUTLETS 11.50 • FRESH SAUTÉED SAUSAGE WITH POMODORO SAUCE 11.50

If you have any food allergies, please notify your server or manager • Tax not included

GF=naturally gluten free

ENTRÉES

Entrées served with choice of spaghetti or penne pomodoro OR small garden salad

Pasta available with sauce substitutions for an additional charge
Bolognese 3.00 • Vodka sauce 3.50

MARSALA — Chicken 28.00 / Veal 30.00 / Shrimp 31.00
tender chicken OR veal OR jumbo shrimp scallopine simmered in a fresh mushroom and Marsala wine brown sauce

FRANCESE — Chicken 28.00 / Veal 30.00 / Shrimp 31.00
fresh egg battered breast of chicken OR veal OR jumbo shrimp sautéed in a classic white wine, lemon and butter sauce

SORRENTINO — Chicken 28.00 / Veal 31.00
fresh breast of chicken OR veal layered with battered eggplant, mozzarella cheese and imported prosciutto Di Parma served in a mushroom brown sauce

SEMI-FREDDO — Chicken 28.00 / Veal 30.00
golden fried chicken or veal cutlets topped with fresh diced plum tomatoes, red onions and basil "bruschetta" salad

PICATTA — Chicken 28.00 / Veal 30.00 / Salmon 31.50
fresh breast of chicken OR veal scallopine OR Salmon fillet sautéed with capers and artichoke hearts, in a white wine lemon butter sauce

PRIMAVERA GF — Chicken 28.00 / Shrimp 31.00
fresh breast of grilled chicken marinated in balsamic vinegar and imported seasonings, topped with a medley of sautéed fresh garden vegetables

VESUVIO GF — Chicken 28.00 / Shrimp 31.00
fresh breasts of grilled chicken or shrimp marinated in balsamic vinegar and seasonings, topped with fresh spinach, broccoli and mushrooms in a garlic and oil brodino

CHICKEN SCARPARIELLO New — 31.00
oven roasted bone in chicken, Italian sausage, roasted potatoes, bell peppers, sliced mushrooms and caramelized onions in a rosemary lemon butter sauce

EGGPLANT ROLLATINI — 25.00
fresh battered eggplant rolled with seasoned ricotta, baked "parmigiana" style with tomato sauce and mozzarella cheese

BAKED SHRIMP OREGANATA — 32.00
fresh jumbo shrimp (6 per order) topped with seasoned bread crumbs, broiled in a classic garlic and white wine "scampi" sauce

PAN SEARED SALMON GF — 32.00
fresh Salmon filet pan seared and seasoned with a touch of rosemary and served over primavera risotto

PORK CHOP MILANESE New — 29.00
12 oz breaded french pork chop, topped with baby arugula, red onion, cherry tomatoes, reggiano shavings, lemon vinaigrette

MARINATED SKIRT STEAK GF — 35.00
marinated and served with oven roasted potatoes and sautéed broccoli spears

PLATTERS AND HEROS

Platters served with choice of spaghetti or penne pomodoro OR small garden salad

Pasta available with sauce substitutions for an additional charge
Bolognese 3.00 • Vodka sauce 3.50

	HERO	ENTREE
MEATBALL PARMIGIANA	13.00	23.00
EGGPLANT PARMIGIANA	13.00	23.00
SAUSAGE, PEPPER AND ONION {Red OR White}	13.00	23.00
SAUSAGE PARMIGIANA	13.00	23.00
CHICKEN CUTLET PARMIGIANA	13.75	24.50
VEAL CUTLET PARMIGIANA	15.25	26.75
JUMBO SHRIMP PARMIGIANA	16.50	29.75
GRILLED CHICKEN TOSCANA fresh grilled breast of chicken with broccoli rabe, roasted peppers, fresh mozzarella cheese, drizzled with extra virgin olive oil	15.75	25.00
GRILLED CHICKEN CLUB OR FRIED CHICKEN CLUB served with lettuce, tomato, Italian dressing (Mayo upon request)	14.00	N/A
WITH MOZZARELLA	15.50	