



## TAKE OUT

660 FRANKLIN AVE., GARDEN CITY, NY 11530  
516.248.0366



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## Antipasti

|  |    |   |    |
|--|----|---|----|
| <b>Assaggi Della Casa</b><br>chef's selection of appetizers  | 35 | <b>Vongole Gratinat</b><br>manilla clams in white wine, roasted garlic & dusted with seasoned breadcrumbs | 22 |
| <b>Cestino Di Fava E Cicoria</b><br>bread crostino filled with fava bean puree, chicory & topped with crispy fried onions                                    | 18 | <b>Cozze Al Pesto</b><br>mussels with white wine, roasted garlic cannellini beans & a drizzle of pesto    | 18 |
| <b>Insalata Di Polpo E Patate</b><br>spanish octopus, baby potatoes, celery, garlic & gaeta olives in a lemon & extra virgin olive oil dressing              | 28 | <b>Melanzana Margherita</b><br>grilled eggplant topped with fresh plum tomato sauce & homemade mozzarella | 18 |
| <b>Delizia Di Gamberi</b><br>shrimp & smoked mozzarella wrapped in prosciutto, lightly breaded & pan roasted served with tri color, fennel & orange salad    | 24 | <b>Antipasto Italiano</b><br>assorted Italian cheese and cured meat                                       | 24 |
| <b>Zampina Di Cinghiale</b><br>hand made wild boar sausage over sautéed broccoli rabe, cherry peppers, gaeta olives, roasted garlic & extra virgin olive oil | 22 | <b>Salame Di Cinghiale</b><br>wild boar salami, apple, walnuts, shaved parmigiano & truffle honey         | 20 |
| <b>Mozzarella Di Buffalo e Burrata</b><br>imported buffalo mozzarella & burrata with tomato and prosciutto di parma  | 22 | <b>Scarola Ripiena</b><br>braised escarole stuffed with anchovy, capers, olives & parmigiano gratinee     | 18 |
|  |    | <b>Carpaccio Di Manzo</b><br>thinly sliced raw beef garnished with arugula & shaved parmigiano            | 22 |
|  |    | <b>Fritto Misto</b><br>fried calamari and shrimp  | 22 |

## Insalate

|  |    |   |    |
|--|----|---|----|
| <b>Pera E Pecorino</b><br>red wine poached pears over a bed of frisee topped with toasted almonds and shaved pecorino drizzled with red wine reduction | 16 | <b>Insalatissima</b><br>mesclun greens with dried cranberries, caramelized walnuts, goat cheese, strawberry, and crispy prosciutto with homemade raspberry vinaigrette                                | 16 |
| <b>Tre Colore</b><br>radicchio, endive & arugula with extra virgin olive oil & fresh lemon dressing topped with shaved parmigiano                      | 16 | <b>Garden City</b><br>chopped romaine lettuce with tomato, crispy bacon, cucumber, red onion, homemade fresh mozzarella & gaeta olives tossed in a balsamic vinegar & extra virgin olive oil dressing | 16 |
| <b>Cesare</b><br>romaine lettuce with croutons tossed in a homemade anchovy parmigiano dressing  | 16 |   |    |

|                      |                         |                                |
|----------------------|-------------------------|--------------------------------|
| <b>Piatti Tipici</b> | <b>Pasta Fagioli</b> 16 | <b>Escarole &amp; Beans</b> 16 |
|                      | <b>Minestrone</b> 16    | <b>Meatballs</b> 18            |

## Risotti

|  |    |
|--|----|
| <b>Risotto Ai Porcini</b> imported porcini mushrooms | 26 |
| <b>Risotto Ai Frutti Di Mare</b> fresh mixed seafood | 30 |
| <b>Risotto Al Limone</b> shrimp, lemon & arugula     | 26 |
| <b>Risotto Al Gorgonzola</b> speck & radicchio       | 26 |

Please ask your server for our daily selection of homemade ravioli. We use only the finest ingredients and fresh all natural products. Every dish is prepared to order.

## Primi Piatti

|  |    |  |    |
|--|----|--|----|
| <b>Gnocchi Di Alberobello</b><br>homemade olive gnocchi with cherry tomatoes, roasted garlic, extra virgin olive oil, arugula and dry shaved ricotta | 24 | <b>Spaghetti Al Tonno</b><br>spaghetti with imported tuna, anchovy, capers, olives, roasted garlic in a red sauce  | 26 |
| <b>Trofie Al Pesto</b><br>trofie pasta with basil pesto, potato, shrimp & cherry tomato  | 24 | <b>Bucatini Amatriciana</b><br>bucatini in a fresh plum tomato sauce with imported pancetta, onions and basil      | 22 |
| <b>Orecchiette Al Ragu Di Coniglio</b><br>orecchiette pasta in a rabbit ragu   | 26 | <b>Rigatoni Siciliana</b><br>fresh plum tomato sauce with eggplant, topped with marinated fresh buffalo mozzarella | 24 |
| <b>Spaghetti Cacio Pepe</b><br>spaghetti with imported cacio cheese & fresh crushed black peppercorns  | 24 | <b>Spaghetti Alla Carbonara</b><br>made with imported pancetta, onion, pecorino and egg yolk                       | 22 |
| <b>Cavatelli Conversanesi</b><br>homemade cavatelli, sautéed with caramelized onion, fresh spinach & smashed fava beans                              | 24 | <b>Linguine Alle Vongole</b><br>fresh manilla clams sautéed with garlic & extra virgin olive oil                   | 26 |
| <b>Strascinate Pugliesi</b><br>fresh leaf shaped pasta with broccoli rabe, handmade sausage in roasted garlic and extra virgin olive oil             | 24 | <b>Fettucine Ai Porcini</b><br>imported porcini mushrooms in a light cognac cream sauce                            | 26 |

## Secondi

|  |    |  |    |
|--|----|--|----|
| <b>Crocante</b><br>chicken breast lightly breaded & grilled topped with chopped caprese salad & served over warm crispy escarole salad | 31 | <b>Pratalola</b><br>veal sautéed with prosciutto & fresh peas in a porcini cognac sauce  | 34 |
| <b>Scarpateo</b><br>boneless chicken sautéed with handmade sausage, artichoke hearts, lemon, rosemary, roasted garlic in a brown sauce | 31 | <b>Bombette Pugliesi</b><br>veal stuffed with provolone, pecorino & prosciutto served with fava bean purée and chickory              | 34 |
| <b>Margherita</b><br>breaded chicken topped with fresh plum tomato sauce and melted homemade fresh mozzarella                          | 31 | <b>Carre Di Agnello</b><br>australian free range lamb chops, served with brussels sprouts and pancetta with pear and robiola risotto | 49 |
| <b>Nonna</b><br>chicken breast topped with eggplant, fontina, and tomato gratin in a brown sauce                                       | 31 | <b>Salmone</b><br>roasted salmon served over shrimp, cherry tomatoes and pesto   | 38 |
| <b>Limone</b><br>veal sautéed with capers, asparagus, & artichokes in a lemon white wine sauce   | 32 | <b>Bronzino Alle Erbe</b><br>mediterranean sea bass with fresh mixed herbs served with tri color salad and shaved parmigiano         | 38 |
| <b>Saltimbocca</b><br>veal sautéed in white wine sage sauce topped with prosciutto & mozzarella served over spinach                    | 32 | <b>Gamberi Scampi</b><br>shrimp in a lemon white wine, roasted garlic sauce served with grilled zucchini                             | 32 |

## Contorni

|  |    |
|--|----|
| <b>Broccoli Rabe</b>                   | 14 |
| <b>Roasted Potatoes</b>                | 14 |
| <b>Asparagus</b>                       | 14 |
| <b>Fava E Cicoria</b>                  | 14 |
| <b>Spinach</b>                         | 14 |
| <b>Brussels Sprouts &amp; Pancetta</b> | 14 |

## Chef Tasting

four course menu  
\$125 per person

Experience the pleasure of a wide variety of tastes created by Chef Lino using imported Italian ingredients and seasonal local products.

Appetizers - Hot/Cold  
Pasta  
Main Course  
Dessert

\*Available nightly at Chef's discretion. Participation by the entire table is required.

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