

TUTTO APPOSTO

By Panini Grill



Primi

NACHOS ITALIANO 22 CASH (22.88 CC)
Crispy chips with melted mozzarella, ground sausage, bruschetta, pepperoncini, black olives, roasted peppers, Asiago cream sauce

BAKED CLAMS (8) 13 CASH (13.52 CC)

BURRATA TOWER 26 CASH (27.04 CC)
Layers of fresh burrata stacked with thick cut tomato, prosciutto di Parma, drizzled with extra virgin olive oil, salt, pepper, pesto and fresh basil

COLD ANTIPASTO 28 CASH (29.12 CC)
Prosciutto di parma, soppressata, salami, provolone, roasted peppers, fresh mozzarella, Kalamata olives

HOT ANTIPASTO 29 CASH (30.16 CC)
Eggplant rollatini, baked clams, stuffed mushrooms, grilled shrimp, crispy calamari

MOZZARELLA EN CARROZZA 14 CASH (14.56 CC)
Served with capers, fresh plum tomato basil sauce

CRISPY CHICKEN TACOS 26 CASH (27.04 CC)
Chicken cutlet stuffed with mac and cheese with bacon

ARANCINI DI RISO 15 CASH (15.60 CC)
Sicilian rice balls with peas and ground beef choice of vodka or marinara sauce
(Add 1.00 for ricotta cheese)

CALAMARI FRITTI 18 CASH (18.72 CC)
Crispy calamari, marinara sauce

CALAMARI ALLA GRIGLIA 19 CASH (19.76 CC)
Grilled calamari, bruschetta, olive oil and lemon over mixed greens

BUFFALO WINGS (8) 12 CASH (12.48 CC)
Spicy buffalo sauce, blue cheese dressing

ZUPPA DE COZZE 22 CASH (22.88 CC)
Mussels sautéed in a garlic white wine or marinara sauce



Insalate

SORRENTO 14 CASH (14.56 CC)
Mixed field greens, slices of fresh pear, caramelized pecans, dried cranberries, pear infused vinaigrette

POSITANO 14 CASH (14.56 CC)
Arugula, tomatoes, roasted peppers, red onions, Asiago cheese, fresh mozzarella, balsamic vinaigrette

INSALATA DI CASA 14 CASH (14.56 CC)
Lettuce, tomatoes, red onions, roasted peppers, olives, balsamic vinaigrette

MILANO 14 CASH (14.56 CC)
Mixed field greens, cherry tomatoes, caramelized walnuts, warm goat cheese medallions, raspberry walnut vinaigrette

MAMMA'S SALAD 14 CASH (14.56 CC)
Mixed field greens, roasted almonds, grilled pear, goat cheese, fig balsamic dressing

ROMANO 14 CASH (14.56 CC)
Romaine lettuce, croutons, fresh parmesan cheese, Caesar dressing

ADD TO ANY SALAD:

GRILLED OR CRISPY CHICKEN CUTLET 5 / 5.20
ITALIAN TUNA IN OIL 6 / 6.24
STEAK 12 / 12.48 • AVACADO 3 / 3.12
GRILLED SHRIMP (5) 12 / 12.48
WILD CAUGHT, PAN SEARED SALMON 14 / 14.56
GRILLED OR CRISPY CALAMARI 10 / 10.40
EXTRA DRESSING 1 / 1.04



Soups

PASTA FAGIOLI OR SOUP OF THE DAY 9 CASH (9.36 CC)



Pasta

PENNE RUSTICA 21 CASH (21.84 CC)
Chicken, artichokes, roasted peppers, sun-dried tomatoes, white wine sauce

LINGUINI DE VONGOLE 24 CASH (24.96 CC)
Clams with choice of garlic white wine or marinara sauce

GNOCCHI AL PESTO 20 CASH (20.80 CC)
Fresh potato pasta combined with walnuts, extra virgin olive oil, fresh basil, pesto cream sauce

RIGATONI DI RAPINI 20 CASH (20.80 CC)
Broccoli rabe sautéed with sausage, garlic and oil

SPAGHETTI ALLA DEMONTE 25 CASH (26.00 CC)
Shrimp, arugula, fresh plum tomatoes, white wine sauce

PENNE ALLA VODKA 17 CASH (17.68 CC)
A light pink vodka cream sauce
Add pan seared shrimp – 23 CASH (23.92 CC)
Add crispy or grilled chicken – 20 CASH (20.80 CC)

RIGATONI BOLOGNESE 18 CASH (18.72 CC)
Robust pomodoro meat sauce

SACCHETINI DI GAMBERI 26 CASH (27.04 CC)
Pasta purses filled with four cheeses and pear in a shrimp cream pink sauce

PACCEHERI BURRATINI 24 CASH (24.96 CC)
Tossed in fresh plum tomato sauce topped with fresh burrata

CAVATELLI PIETRO 24 CASH (24.96 CC)
Sausage ragu, sautéed with sundried tomato, onions and brandy cream sauce

GLUTEN FREE PASTA 5 CASH (5.20 cc)



Secondi

BISTECCA 36 CASH (37.44 CC)
Angus strip steak, infused rosemary butter, garlic served with broccoli rabe

SALMONE 35 CASH (36.40 CC)
Wild caught, served pan seared or oreganata

POLLO CACCIATORE 28 CASH (29.12 CC)
Pan seared boneless chicken sautéed with sausage, peppers, onions and potatoes in rosemary infused marinara sauce

POLLO ALLA MACRI 27 CASH (28.08 CC)
Chicken rollatini stuffed with mozzarella and asparagus, mustard cream sauce

POLLO DANIEL 29 CASH (30.16 CC)
Pan seared chicken breast topped with portobello mushroom, shrimp, sundried tomatoes and asparagus, brandy cream sauce

POLLO FRANCESE, MARSALA OR PARMIGIANA 25 CASH (26.00 CC)

MELANZANE PARMIGIANA 25 CASH (26.00 CC)
Traditional eggplant parmigiana with mozzarella

PESCE FRA DIAVOLO 38 CASH (39.52 CC)
Filet of sole, clams, mussels, shrimp, calamari, mini lobster tail, and spicy marinara sauce

BRACIOLA DI MAIALE 45 CASH (46.80 CC)
Bone-in double cut pork chop, spicy cherry peppers, onions, demi-glaze sauce served over broccoli rabe
Please Allow Extra Time

GAMBERONI 29 CASH (30.16 CC)
Jumbo shrimp in either scampi garlic white wine sauce or oreganata style topped with toasted bread crumbs in a white wine sauce

SERVED WITH VEGETABLE AND POTATO OR PASTA POMODORO UNLESS INDICATED

ADD HALF SALAD 5 / 5.20



Contorni

GARLIC BREAD 6 CASH (6.24 CC)
Add melted mozzarella – 1.00 / 1.04 extra

BROCCOLI RABE 11 CASH (11.44 CC)

SWEET POTATO FRIES 8 CASH (8.32 CC)

THICK-CUT ONION RINGS 8 CASH (8.32 CC)

FRENCH FRIES 7 CASH (7.28 CC)

MEATBALLS OR SAUSAGE 13 CASH (13.52 CC)

PATATE AMORE 15 CASH (15.60 CC)
Thin sliced potatoes sautéed with cherry peppers, Kalamata olives, garlic, onions and grated Parmesan

BRUSSEL SPROUTS 16 CASH (16.64 CC)
Sautéed with pancetta and garlic, topped with hot honey and grated Parmesan

DAILY HOMEMADE FOCACCIA BREAD 4 CASH (4.16 CC)
served with seasoned ricotta, sun-dried tomato and pesto

Panini Speciale

THE STATEN ISLAND (S1) 23 CASH (23.92 CC)
Crispy chicken, grilled eggplant, prosciutto, broccoli rabe, fresh mozzarella, balsamic glaze

AMERICANO (S3) 19 CASH (19.76 CC)
Crispy chicken, mozzarella sticks, bacon, American cheese, vodka sauce

ROSARIO'S PANINI (S4) 18 CASH (18.72 CC)
Grilled chicken, white beans, avocado, broccoli rabe, Swiss cheese, chipotle mayo

LA BOMBA (S6) 25 CASH (26.00 CC)
Skirt steak, burrata, arugula, caramelized onions, and peppercorn sauce

IL PADRINO (S7) 19 CASH (19.76 CC)
Crispy chicken cutlet, prosciutto di parma, caramelized onions, baby arugula, aioli sauce

CHICKEN ITALIANO (S9) 16 CASH (16.64 CC)
Roasted peppers, fresh mozzarella

EGGPLANT RAPINI (S11) 17 CASH (17.68 CC)
Broccoli rabe, ricotta cheese

CHICKEN FRANCESE (S12) 18 CASH (18.72 CC)
Lemon butter sauce, fresh mozzarella

CHICKEN CHIPOTLE (S13) 18 CASH (18.72 CC)
Bacon, avocado, lettuce, tomato, Swiss cheese

PETE'S PANINI (S14) 19 CASH (19.76 CC)
Chicken, burrata, sundried tomatoes, arugula, pesto mayo

CHICKEN RAPINI (S16) 17 CASH (17.68 CC)
Broccoli rabe, mozzarella cheese

BUFFALO CHICKEN (S18) 17 CASH (17.68 CC)
Spicy buffalo sauce, lettuce, tomato, fresh mozzarella, blue cheese dressing

TUNA ITALIANO (S22) 17 CASH (17.68 CC)
Roasted peppers, baby arugula, balsamic glaze

BISTECCA (S24) 22 CASH (22.88 CC)
Skirt steak, peppers and onions marinated in a BBQ sauce and melted provolone cheese

EGGPLANT ITALIANO (S25) 17 CASH (17.68 CC)
Roasted peppers, fresh mozzarella

EGGPLANT PARMIGIANA (S26) 16 CASH (16.64 CC)

CHICKEN CUTLET PARMIGIANA (S27) 15 CASH (15.60 CC)

CALABRESE (S29) 17 CASH (17.68 CC)
Spicy soppressata, fresh mozzarella, tomato, arugula, chipotle mayo

PROSCIUTTO DI PARMA (S30) 19 CASH (19.76 CC)
Roasted peppers, fresh mozzarella

PHILLY CHEESESTEAK (S35) 16 CASH (16.64 CC)
Mushrooms, peppers, caramelized onions, provolone cheese

CHOICE OF PANINI, FOCACCIA, HERO OR WRAP

GLUTEN FREE ADD 5 CASH (5.20 CC)

ADD ANY HALF SALAD 5 CASH (5.20 CC)

Pizza

PLAIN CHEESE

SMALL 12" (6 SLICES) 12 CASH (12.48 CC) • LARGE 16" (8 SLICES) 17 CASH (17.68 CC)

GRANDMA THIN CRUST SICILIAN (12 SLICES) 24 CASH (24.96 CC)

SOTTOSOPRA (UPSIDE-DOWN SQUARE) 27 CASH (28.08 CC)

TOPPINGS: Sausage • Pepperoni • Portobello Mushrooms • Sliced Mushrooms • Black Olives
Fresh Garlic • Meatballs • Anchovies • Grilled or Crispy Eggplant • Zucchini • Roasted Peppers
Caramelized Onions • Broccoli Rabe • Sun-dried Tomatoes • Broccoli • Artichoke Hearts

EACH HALF TOPPING 3 CASH (3.60 CC) • EACH WHOLE TOPPING 5 CASH (5.20 CC)

GLUTEN FREE 12" PERSONAL PIZZA 16 CASH (16.64 CC)

TRADITIONAL CALZONE (BAKED or FRIED) 9 CASH (9.36 CC)

Pizza Speciale

DONGAN HILLS MARGHERITA CASH: 16 22
Fresh tomato sauce and basil CC 16.64 22.88

WEST BRIGHTON CASH: 17 28
Sausage, meatballs, pepperoni, bacon CC 17.68 29.12

TOTTENVILLE CASH: 17 28
Prosciutto di Parma, truffle mushroom cream sauce, fior di latte CC 17.68 29.12

SOUTH BEACH CASH: 20 30
Crispy calamari, crispy eggplant spicy marinara sauce CC 20.80 31.20

GRYMES HILL (WHITE) CASH: 17 28
Pesto, ricotta cheese, fior di latte CC 17.68 29.12

QUATTRO STAGIONE CASH: 17 29
Prosciutto cotto, mushrooms, olives, artichokes, fior di latte CC 17.68 30.16

QUATTRO FORMAGGIO CASH: 17 29
Ricotta, fior di latte, provolone, asiago, EVOO CC 17.68 30.16

ROMEO & JULIETTE CASH: 21 32
Burrata, zucchini, pancetta, drizzled with hot honey CC 21.84 33.28

ELM PARK CASH: 16 26
Light vodka sauce, fior di latte CC 16.64 27.04

SMALL 12" 6 SLICES • LARGE 16" 8 SLICES

MAKE ANY 12" SPECIALTY PIZZA GLUTEN FREE - ADD 5 / 5.20



Panini Grill Burger

BUILD YOUR OWN BURGER – 22 CASH (22.88 CC)

12 OZ. FRESHLY HANDMADE AND CHARCOAL GRILLED ON A BRIOCHE BUN

COOKED TO ORDER (ALLOW EXTRA TIME)

SERVED WITH LETTUCE, TOMATO AND FRENCH FRIES

TOPPINGS (EXTRA CHARGE): CARAMELIZED ONIONS • MUSHROOMS • BACON
BRUSCHETTA • ROASTED PEPPERS • RED ONION • PORTOBELLO MUSHROOM • AVOCADO
MOZZARELLA • PROVOLONE • ASIAGO • GOAT • CHEDDAR • AMERICAN • SWISS

ONION RINGS +2/ 2.08 • SWEET POTATO FRIES +2/ 2.08

Bambini

PASTA W/ BUTTER SAUCE 7 / 7.28 CHICKEN FINGERS AND FRIES 9 / 9.36
PASTA W/ MARINARA SAUCE 7 / 7.28 MOZZARELLA STICKS (6) 8 / 8.32
PASTA W/ MEATBALLS 8 / 8.32 CHICKEN TENDERS (5) 9 / 9.36
PASTA W/ VODKA SAUCE 8 / 8.32

Please note not all ingredients are listed in the menu description.
If you have a food allergy please advise your server.

We appreciate your patience as we freshly prepare each delicious meal specifically for you.
A 20% gratuity will be added to parties of 8 or more. All major credit cards accepted with added applicable fee.