

TUTTO L'APPOSTO

By Panini Grill



Primi

NACHOS ITALIANO 24 CASH (24.96 CC)

Crispy chips with melted mozzarella, ground sausage, bruschetta, pepperoncini, black olives, roasted peppers, Asiago cream sauce

BAKED CLAMS (8) 15 CASH (15.60 CC)

BURRATA TOWER 28 CASH (29.12 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 30 CASH (31.12 CC)

Prosciutto di parma, soppressata, salami, provolone, roasted peppers, fresh mozzarella, Kalamata olives

HOT ANTIPASTO 31 CASH (32.24 CC)

Eggplant rollatini, baked clams, stuffed mushrooms, grilled shrimp, crispy calamari

MOZZARELLA EN CARROZZA 16 CASH (16.64 CC)

Served with capers, fresh plum tomato basil sauce

ARANCINI DI RISO 17 CASH (17.68 CC)

Sicilian rice balls with peas and ground beef choice of vodka or marinara sauce (Add 1.00 for ricotta cheese)

CALAMARI FRITTI 19 CASH (19.76 CC)

Crispy calamari, marinara sauce

CALAMARI ALLA GRIGLIA 22 CASH (22.88 CC)

Grilled calamari, bruschetta, olive oil and lemon over mixed greens

BUFFALO WINGS (8) 14 CASH (14.56 CC)

Spicy buffalo sauce, blue cheese dressing

ZUPPA DE COZZE 24 CASH (24.96 CC)

Mussels sautéed in a garlic white wine or marinara sauce



Insalate

SORRENTO 15 CASH (15.60 CC)

Mixed field greens, slices of fresh pear, caramelized pecans, dried cranberries, pear infused vinaigrette

POSITANO 15 CASH (15.60 CC)

Arugula, tomatoes, roasted peppers, red onions, Asiago cheese, fresh mozzarella, balsamic vinaigrette

INSALATA DI CASA 15 CASH (15.60 CC)

Lettuce, tomatoes, red onions, roasted peppers, olives, balsamic vinaigrette

MILANO 15 CASH (15.60 CC)

Mixed field greens, cherry tomatoes, caramelized walnuts, warm goat cheese medallions, raspberry walnut vinaigrette

MAMMA'S SALAD 15 CASH (15.60 CC)

Mixed field greens, roasted almonds, grilled pear, goat cheese, fig balsamic dressing

ROMANO 15 CASH (15.60 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 • 14 / 14.56 - AVOCADO • 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 10 CASH (10.40 CC)



Pasta

PENNE RUSTICA 23 CASH (23.92 CC)

Chicken, artichokes, roasted peppers, sun-dried tomatoes, white wine sauce

LINGUINI DE VONGOLE 26 CASH (27.04 CC)

Clams with choice of garlic white wine or marinara sauce

GNOCCHI PESTO 22 CASH (22.88 CC)

Fresh potato pasta combined with walnuts, extra virgin olive oil, fresh basil, pesto cream sauce

RIGATONI DI RAPINI 22 CASH (22.88 CC)

Broccoli rabe sautéed with sausage, garlic and oil

SPAGHETTI ALLA DEMONTE 27 CASH (28.08 CC)

Shrimp, arugula, fresh plum tomatoes, white wine sauce

CACIO E PEPE 26 CASH (27.04 CC)

Prepared table side in our imported grana padana cheese wheel, pecorino romano, touch of cream and black pepper; served with homemade fettuccine

PENNE ALLA VODKA 19 CASH (19.76 CC)

A light pink vodka cream sauce

Add pan seared shrimp – 25 CASH (26.00 CC)

Add crispy or grilled chicken – 22 CASH (22.88 CC)

RIGATONI BOLOGNESE 20 CASH (20.80 CC)

Robust pomodoro meat sauce

SACCHETINI CON GAMBERI 28 CASH (29.12 CC)

Pasta purses filled with four cheeses and pear in a shrimp cream pink sauce

PACCEHERI BURRATINI 26 CASH (27.04 CC)

Tossed in fresh plum tomato sauce topped with fresh burrata

CAVATELLI PIETRO 26 CASH (27.04 CC)

Sausage ragu, sautéed with sundried tomato, onions and brandy cream sauce

GLUTEN FREE PASTA 5 CASH (5.20 CC)



Secondi

BISTECCA 48 CASH (49.92 CC)

Pat LaFrieda 16 oz. prime sirloin infused rosemary butter, garlic, served with broccoli rabe

SALMONE 37 CASH (38.48 CC)

Wild caught, served pan-seared or oreganata

POLLO CACCIATORE 30 CASH (31.20 CC)

Pan-seared boneless chicken sautéed with sausage, peppers, onions and potatoes in rosemary infused marinara sauce

POLLO ALLA MACRI 29 CASH (30.16 CC)

Chicken rollatini stuffed with mozzarella and asparagus, mustard cream sauce

POLLO DANIEL 31 CASH (32.24 CC)

Pan seared chicken breast topped with portobello mushroom, shrimp, sun-dried tomatoes and asparagus, brandy cream sauce

POLLO FRANCESE, MARSALA OR

PARMIGIANA 27 CASH (28.08 CC)

MELANZANE PARMIGIANA 27 CASH (28.08 CC)

Traditional eggplant parmigiana with mozzarella

PESCE FRA DIAVOLO 39 CASH (40.56 CC)

Filet of sole, clams, mussels, shrimp, calamari, mini lobster tail, and spicy marinara sauce

BRACIOLA DI MAIALE 47 CASH (48.88 CC)

Bone-in double cut pork chop, spicy cherry peppers, onions, demi-glaze sauce served over broccoli rabe Please Allow Extra Time

GAMBERONI 31 CASH (32.24 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 8 CASH (8.32 CC)

Add melted mozzarella – 1.00 / 1.04 extra

BROCCOLI RABE 13 CASH (13.52 CC)

SWEET POTATO FRIES 10 CASH (10.40 CC)

THICK-CUT ONION RINGS 10 CASH (10.40 CC)

FRENCH FRIES 9 CASH (9.36 CC)

MEATBALLS OR SAUSAGE 14 CASH (14.56 CC)

PATATE AMORE 17 CASH (17.68 CC)

Thin sliced potatoes sautéed with cherry peppers, Kalamata olives, garlic, onions and grated Parmesan

BRUSSELS SPROUTS 17 CASH (17.68 CC)

Sautéed with pancetta and garlic, topped with hot honey and grated Parmesan

HOMEMADE FOCACCIA BREAD 6 CASH (6.24 CC)

Served with seasoned ricotta, sun-dried tomato and pesto *Made Daily

Panini Speciale



THE STATEN ISLAND (\$1) 25 CASH (26.00 CC)

Crispy chicken, grilled eggplant, prosciutto, broccoli rabe, fresh mozzarella, balsamic glaze

AMERICANO (\$3) 21 CASH (21.84 CC)

Crispy chicken, mozzarella sticks, bacon, American cheese, vodka sauce

ROSARIO'S PANINI (\$4) 19 CASH (19.76 CC)

Grilled chicken, white beans, avocado, broccoli rabe, Swiss cheese, chipotle mayo

LA BOMBA (\$6) 27 CASH (28.08 CC)

Skirt steak, burrata, arugula, caramelized onions, and peppercorn sauce

IL PADRINO (\$7) 21 CASH (21.84 CC)

Crispy chicken cutlet, prosciutto di parma, caramelized onions, baby arugula, aioli sauce

CHICKEN ITALIANO (\$9) 18 CASH (18.72 CC)

Roasted peppers, fresh mozzarella

EGGPLANT RAPINI (\$11) 19 CASH (19.76 CC)

Broccoli rabe, ricotta cheese

CHICKEN FRANCESE (\$12) 20 CASH (20.80 CC)

Lemon butter sauce, fresh mozzarella

CHICKEN CHIPOTLE (\$13) 20 CASH (20.80 CC)

Bacon, avocado, lettuce, tomato, Swiss cheese

PETE'S PANINI (\$14) 21 CASH (21.84 CC)

Chicken, burrata, sundried tomatoes, arugula, pesto mayo

CHICKEN RAPINI (\$16) 19 CASH (19.76 CC)

Broccoli rabe, mozzarella cheese

BUFFALO CHICKEN (\$18) 19 CASH (19.76 CC)

Spicy buffalo sauce, lettuce, tomato, fresh mozzarella, blue cheese dressing

TUNA ITALIANO (\$22) 19 CASH (19.76 CC)

Roasted peppers, baby arugula, balsamic glaze

BISTECCA (\$24) 24 CASH (24.96 CC)

Skirt steak, peppers and onions marinated in a BBQ sauce and melted provolone cheese

EGGPLANT ITALIANO (\$25) 19 CASH (19.76 CC)

Roasted peppers, fresh mozzarella

EGGPLANT PARMIGIANA (\$26) 18 CASH (18.72 CC)

CHICKEN CUTLET

PARMIGIANA (\$27) 18 CASH (18.72 CC)

CALABRESE (\$29) 19 CASH (19.76 CC)

Spicy soppressata, fresh mozzarella, tomato, arugula, chipotle mayo

PROSCIUTTO DI PARMA (\$30) 21 CASH (21.84 CC)

Roasted peppers, fresh mozzarella

PHILLY CHEESESTEAK (\$35) 18 CASH (18.72 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) 14 CASH (14.56 CC) • LARGE 16" (8 SLICES) 18 CASH (18.72 CC)

GRANDMA THIN CRUST SICILIAN (12 SLICES) 26 CASH (27.04 CC)

SOTTOSOPRA (UPSIDE-DOWN SQUARE) 29 CASH (30.16 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 5 CASH (5.20 CC) • EACH WHOLE TOPPING 7 CASH (7.14 CC)

GLUTEN FREE 12" PERSONAL PIZZA 18 CASH (18.72 CC)

TRADITIONAL CALZONE (BAKED or FRIED) 11 CASH (11.44 CC)

Pizza Speciale



DONGAN HILLS MARGHERITA

Fresh tomato sauce and basil

CASH: 18 24
CC 18.72 24.96

WEST BRIGHTON

Sausage, meatballs, pepperoni, bacon

CASH: 21 31
CC 21.84 32.24

TOTTENVILLE

Prosciutto di Parma, truffle mushroom cream sauce, fior di latte

CASH: 24 34
CC 24.96 35.36

SOUTH BEACH

Crispy calamari, crispy eggplant spicy marinara sauce

CASH: 24 34
CC 24.96 35.36

GRYMES HILL (WHITE)

Pesto, ricotta cheese, fior di latte

CASH: 21 31
CC 21.84 32.24

QUATTRO STAGIONE

Prosciutto cotto, mushrooms, olives, artichokes, fior di latte

CASH: 21 31
CC 21.84 32.24

QUATTRO FORMAGGIO

Ricotta, fior di latte, provolone, asiago, EVOO

CASH: 21 31
CC 21.84 32.24

ROMEO & JULIETTE

Burrata, zucchini, pancetta, drizzled with hot honey

CASH: 24 34
CC 24.96 35.36

ELM PARK

Light vodka sauce, fior di latte

CASH: 21 31
CC 21.84 32.24

WESTERLEIGH

Fior di latte, ricotta, broccoli rabe, sausage

CASH: 21 31
CC 21.84 32.24

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 – 24 CASH (24.96 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 +4/4.16 • SWEET POTATO FRIES +4/ 4.16

GLUTEN FREE BUN +3/3.12

Please note not all ingredients are listed in the menu description. If you have food allergies, 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.**