

PANINI GRILL

AUTHENTIC ITALIAN KITCHEN

PRIMI

NACHOS ITALIANO <i>Crispy chips, melted mozzarella, ground sausage, bruschetta, pepperoncinis, black olives, roasted peppers, Asiago cream sauce</i>	24.96	MOZZARELLA EN CARROZZA <i>Fresh plum tomato and basil sauce, capers</i>	16.64
BAKED CLAMS (8)	15.60	ARANCINI DI RISO <i>Sicilian rice balls with peas and ground beef, choice of vodka or marinara sauce (Add \$1 for ricotta cheese)</i>	17.68
BURRATA TOWER (GF) <i>Layered fresh burrata, thick-cut tomato, prosciutto di Parma, fresh basil, salt, pepper, extra virgin olive oil</i>	29.12	CALAMARI FRITTI <i>Crispy calamari, marinara sauce</i>	19.76
COLD ANTIPASTO (GF) <i>Prosciutto di Parma, spicy soppressata, salami, provolone, roasted peppers, fresh mozzarella, Kalamata olives</i>	31.12	BUFFALO WINGS (8) <i>Spicy buffalo sauce, bleu cheese dressing</i>	14.56
HOT ANTIPASTO <i>Eggplant rollatini, baked clams, stuffed mushrooms, grilled shrimp, crispy calamari</i>	32.24	ZUPPA DE COZZE (GF) <i>Mussels sautéed in garlic and white wine or marinara sauce</i>	24.96
		CALAMARI OREGANATA <i>Grilled calamari with herbs and spices, finished in the oven with toasted breadcrumbs, and a lemon butter sauce</i>	24.96

INSALATE

INSALATA DI CASA (GF) <i>Lettuce, tomatoes, red onions, roasted peppers, olives, balsamic vinaigrette</i>	15.60	POSITANO (GF) <i>Arugula, tomatoes, roasted peppers, red onions, Asiago cheese, fresh mozzarella, balsamic vinaigrette</i>	15.60
ROMANO <i>Romaine lettuce, croutons, fresh Parmesan cheese, Caesar dressing</i>	15.60	INSALATA DI CARCIOFI <i>Romaine lettuce, crispy artichokes, grape tomatoes, red onions, Gorgonzola, shaved parmigiana, lemon olive oil dressing</i>	16.64
MAMMA’S SALAD (GF) <i>Mixed field greens, roasted almonds, grilled pear, goat cheese, fig balsamic dressing</i>	15.60	CALAMARI ALLA GRIGLIA (GF) <i>Grilled calamari, bruschetta, extra virgin olive oil, lemon, mixed greens</i>	22.88
MILANO <i>Mixed field greens, cherry tomatoes, caramelized walnuts, warm goat cheese medallions, raspberry walnut vinaigrette</i>	15.60		

ADD TO ANY SALAD

GRILLED OR CRISPY CHICKEN CUTLET	5.20	WILD CAUGHT PAN-SEARED SALMON	14.56
STEAK	14.56	GRILLED OR CRISPY CALAMARI	10.40
GRILLED SHRIMP (5)	12.48	AVOCADO	3.12
EXTRA DRESSING		1.04	

CONTORNI

SWEET POTATO FRIES	10.40	BROCCOLI RABE (GF)	13.52
FRENCH FRIES	9.36	MEATBALLS OR SAUSAGE (GF)	14.56
GARLIC BREAD <i>Add melted mozzarella • 1.04 extra</i>	8.32	BRUSSELS SPROUTS (GF) <i>Pancetta, garlic, hot honey, grated parmigiana</i>	17.68

PASTA

MAKE ANY PASTA GLUTEN FREE +5.20

PENNE RUSTICA <i>Chicken, artichokes, roasted peppers, sun-dried tomatoes, white wine sauce</i>	24.96	CACIO E PEPE <i>Prepared table side in our imported grana padana cheese wheel, pecorino romano and black pepper, served with homemade fettuccine</i>	28.08
RIGATONI BOLOGNESE <i>Robust pomodoro meat sauce</i>	21.84	PENNE ALLA VODKA <i>A light pink vodka cream sauce Add pan-seared shrimp 26.00 Add crispy or grilled chicken 22.88</i>	19.76
LINGUINI DE VONGOLE <i>Clams with choice of garlic white wine or marinara sauce</i>	27.04	SACCHETINI CON GAMBERI <i>Pasta purses filled with four cheeses and pear in a shrimp cream pink sauce</i>	29.12
GNOCCHI PESTO <i>Fresh potato pasta combined with walnuts, extra virgin olive oil, fresh basil, pesto cream sauce</i>	23.92	PASTA AL FORNO CALABRESE <i>Rigatoni with spicy soppressata, egg, mini meatballs, mozzarella and marinara sauce baked to perfection</i>	27.04
RIGATONI DI RAPINI <i>Broccoli rabe sautéed with sausage, garlic and oil</i>	23.92	MALFADINI RAGU <i>Braised short rib , carrots , onions, Marinara sauce, and a touch of cream</i>	28.08
SPAGHETTI ALLA DEMONTE <i>Shrimp, arugula, fresh plum tomatoes, white wine sauce</i>	29.12		

SECONDI

SERVED WITH VEGETABLE & POTATO OR PASTA POMODORO UNLESS INDICATED / HALF SALAD +5.20

BISTECCA (GF) <i>16 oz. prime New York strip infused with rosemary garlic butter, served with broccoli rabe</i>	49.92	POLLO <i>Francese (GF), Marsala (GF), or Parmigiana</i>	28.08
SALMONE (GF) <i>Wild-caught filet of salmon, served pan-seared or oreganata-style</i>	38.48	MELANZANE PARMIGIANA <i>Traditional eggplant parmigiana with mozzarella</i>	28.08
POLLO CACCIATORE (GF) <i>Pan-seared boneless chicken sautéed with sausage, peppers, onions, and potatoes in rosemary-infused marinara sauce</i>	32.24	PESCE FRA DIAVOLO (GF) <i>Filet of sole, clams, mussels, shrimp, calamari, mini lobster tail, spicy marinara sauce</i>	40.56
POLLO ALLA MACRI (GF) <i>Chicken rollatini stuffed with mozzarella and asparagus, mustard cream sauce</i>	30.16	BRACIOLA DI MAIALE (GF) <i>Bone-in double-cut pork chop, spicy cherry peppers, onions, demi-glace, served over broccoli rabe (Please Allow Extra Time)</i>	48.88
BLACK SEA PICCATA (GF) <i>Sautéed wild caught Black Sea Bass, asparagus, capers, lemon butter sauce</i>	36.40	GAMBERONI (GF) <i>Jumbo shrimp served in a garlic white wine scampi sauce or oreganata-style with toasted breadcrumbs and a white wine sauce</i>	32.24

PANINI GRILL BURGER

BUILD YOUR OWN BURGER 24.96
Freshly handmade and charcoal grilled 12 oz. burger, brioche bun, lettuce, tomato, french fries
COOKED TO ORDER.
PLEASE ALLOW EXTRA TIME.

ONION RINGS	4.16
SWEET POTATO FRIES	4.16
GLUTEN FREE BUN	3.12

TOPPINGS (EXTRA CHARGE)

AMERICAN CHEESE	GOAT CHEESE
ASIAGO CHEESE	MOZZARELLA
AVOCADO	PORTOBELLO MUSHROOMS
BACON	PROVOLONE
BRUSCHETTA	RED ONION
CARAMELIZED ONIONS	ROASTED PEPPERS
CHEDDAR CHEESE	SWISS CHEESE

PIZZA

PLAIN CHEESE SMALL 12” (6 SLICES) LARGE 16” (8 SLICES)	14.56 18.72
GRANDMA THIN CRUST SICILIAN (12 SLICES)	27.04
SOTTOSOPRA (UPSIDE-DOWN SQUARE)	30.16
GLUTEN FREE 12” PERSONAL PIZZA	18.72
GLUTEN FREE GRANDMA PIE (PERSONAL)	20.80
TRADITIONAL CALZONE (BAKED OR FRIED)	11.44

TOPPINGS (HALF PIE +5.20 / WHOLE PIE +7.14)

ANCHOVIES	ONIONS	PORTOBELLO
ARTICHOKE HEARTS	CRISPY EGGPLANT	ROASTED PEPPERS
BLACK OLIVES	FRESH GARLIC	SAUSAGE
BROCCOLI	GRILLED EGGPLANT	SLICED MUSHROOMS
BROCCOLI RABE	MEATBALLS	SUN-DRIED TOMATOES
CARAMELIZED	PEPPERONI	ZUCCHINI

PIZZA SPECIALE

SMALL: 12” (6 SLICES) / LARGE: 16” (8 SLICES)
(MAKE ANY 12” SPECIALTY PIZZA GLUTEN FREE +5.20)

DONGAN HILLS MARGHERITA <i>Fresh tomato sauce and basil</i>	SMALL 18.72	LARGE 24.96
WEST BRIGHTON <i>Sausage, meatballs, pepperoni, bacon</i>	21.84	32.24
TOTTENVILLE <i>Prosciutto di Parma, truffle mushroom cream sauce, fior di latte</i>	24.96	35.36
SOUTH BEACH <i>Crispy calamari, crispy eggplant, spicy marinara sauce</i>	24.96	35.36
GRYMES HILL (WHITE) <i>Pesto, ricotta cheese, fior di latte</i>	21.84	32.24
QUATTRO STAGIONE <i>Prosciutto cotto, mushrooms, olives, artichokes, fior di latte</i>	21.84	32.24
QUATTRO FORMAGGIO <i>Ricotta, fior di latte, provolone, asiago, EVOO</i>	21.84	32.24
ROMEO & JULIETTE <i>Burrata, zucchini, pancetta, drizzled with hot honey</i>	24.96	35.36
ELM PARK <i>Light vodka sauce, fior di latte</i>	21.84	32.24
WESTERLEIGH <i>Fior di latte, ricotta, broccoli rabe, sausage</i>	21.84	32.24
PIZZA DI PATATA <i>Fresh mozzarella, thin sliced potatoes, caramelized onions, roasted garlic, ricotta, rosemary</i>	21.84	32.24

SOUP

PASTA E FAGIOLI	10.40
SOUP OF THE DAY	10.40

PANINI SPECIALE

CHOICE OF PANUOZZO, PANINI, FOCACCIA, HERO
OR WRAP / GLUTEN FREE +5.20 / HALF SALAD +5.20

THE STATEN ISLAND (\$1) 26.00
Crispy chicken, grilled eggplant, prosciutto, broccoli rabe, fresh mozzarella, balsamic glaze

AMERICANO (\$3) 21.84
Crispy chicken, mozzarella sticks, bacon, American cheese, vodka sauce

ROSARIO’S PANINI (\$4) 19.76
Grilled chicken, white beans, avocado, broccoli rabe, Swiss cheese, chipotle mayo

LA BOMBA (\$6) 28.08
Skirt steak, burrata, arugula, caramelized onions, peppercorn sauce

IL PADRINO (\$7) 21.84
Crispy chicken cutlet, prosciutto di Parma, caramelized onions, baby arugula, aioli sauce

CHICKEN ITALIANO (\$9) 18.72
Roasted peppers, fresh mozzarella

EGGPLANT RAPINI (\$11) 19.76
Broccoli rabe, ricotta cheese

CHICKEN FRANCESE (\$12) 21.84
Lemon butter sauce, fresh mozzarella

CHICKEN CHIPOTLE (\$13) 21.84
Bacon, avocado, lettuce, tomato, Swiss cheese

PETE’S PANINI (\$14) 22.88
Chicken, burrata, sundried tomatoes, arugula, pesto mayo

CHICKEN RAPINI (\$16) 19.76
Broccoli rabe, mozzarella cheese

BUFFALO CHICKEN (\$18) 19.76
Spicy buffalo sauce, lettuce, tomato, fresh mozzarella, bleu cheese dressing

BISTECCA (\$24) 26.00
Skirt steak, peppers, and onions marinated in BBQ sauce, melted provolone cheese

EGGPLANT ITALIANO (\$25) 19.76
Roasted peppers, fresh mozzarella

EGGPLANT PARMIGIANA (\$26) 18.72

CHICKEN CUTLET PARMIGIANA (\$27) 18.72

RIMBAMBITO (\$28) 28.07
Braised short rib, peppers, onions, scarmozza cheese

PROSCIUTTO DI PARMA (\$30) 21.84
Roasted peppers, fresh mozzarella

PHILLY CHEESESTEAK (\$35) 18.72
Mushrooms, peppers, caramelized onions, provolone cheese

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 • **PAY CASH AND SAVE 4%**