

PARMAGIANI

CRAFT PIZZA • FAMILY DINING

*All Dishes are Family Style
Serving 2 or More*

APPETIZERS

Cold Antipasto	\$18
Assorted soppressata, prosciutto, roasted peppers, marinated eggplant, Italian olives, mozzarella & tomato with Parmigiano.	
Hot Antipasto	\$22
Combination of stuffed pepper, stuffed mushrooms and eggplant rollatini.	
Baked Clams	\$18
Fresh littleneck clams baked with our seasoned breadcrumb and clam broth.	
Eggplant Rollatini	\$16
Lightly breaded eggplant rolled with fresh ricotta cheese topped with classic tomato sauce.	
Fried Calamari	\$22
Tender calamari fried golden brown, served with marinara sauce.	
Stuffed Mushrooms	\$14
Mushroom caps with seasoned Italian breadcrumb and mozzarella cheese.	
Stuffed Peppers	\$8 each
Moms secret recipe.	
Fried Meatballs, Peppers & Onions	\$19
Signature meatballs topped with sautéed pepper and onions.	

SALADS

Parma Chopped Salad	\$16
Iceberg and radicchio lettuce with diced salami and cheeses, tomato and onion, tossed in lemon oregano vinaigrette.	
Spinach Salad	\$14
Baby spinach with white balsamic topped with crumbled gorgonzola, tomato and onion.	
Caesar Salad	\$15
Crispy hearts-of-romaine tossed in our homemade Caesar dressing topped with shaved parmigiano and a fresh baked crostini.	
Arugula Salad	\$14
Baby arugula, tomato and red onion, tossed in house lemon oregano vinaigrette, and shaved parmigiano.	

VEGETABLES

Broccoli Rabe	\$14
Sautéed in garlic and oil.	
Fried Zucchini	\$12

SPECIAL

Pot of Sunday Meatballs	\$28
Fourteen meatballs made from beef, veal and pork, served in our classic red sauce.	

WE DELIVER - 516•766•1900

PASTA

Linguine White Clam Sauce	\$24
Chopped little neck clams cooked in either red or white sauce (garlic, olive oil, fresh herbs, and clam broth)	
Penne Vodka	\$23
Plum tomatoes, vodka, shallots, garlic, Romano cheese and cream.	
Gnocchi Bolognese	\$22
Freshly made gnocchi in a slow simmered tomato based meat sauce.	
Pasta Luciano with Shrimp	\$26
Sauté of delicate white wine, onion, butter and sherry.	
Fettuccini Alfredo	\$22
Fresh pasta ribbons simmered in egg-rich parmesan cream sauce.	
Ravioli with tomato	\$22
Twelve fresh made ravioli filled with ricotta cheese and topped with our classic tomato sauce.	
Rigatoni Broccoli Rabe and Sausage	\$24
Fresh Italian sausage and broccoli rabe in garlic and oil.	
Linguine Garlic and Oil	\$18
Sautéed in garlic and oil.	
Linguine Shrimp and Mussels	\$24
Sautéed and served in a marinara sauce.	
Linguine Filetto Di Pomodoro	\$25
Prosciutto, onions in a rich plum tomato sauce.	

ENTRÉE

Chicken Scarpiello	\$28
Cut chicken on the bone, or off the bone, pan fried and tossed in buttery lemon rosemary sauce and cherry peppers.	
Chicken Parmigiana	\$26
Pan-fried breaded chicken cutlets topped with classic tomato sauce and melted mozzarella.	
Chicken Francese	\$26
Fresh battered chicken breast sautéed in lemon, butter and white wine sauce.	
Chicken Marsala	\$26
Thinly sliced chicken breasts sautéed with fresh mushrooms in a rich marsala wine sauce.	
Veal Parmigiana	\$28
Pan-fried breaded tender veal cutlets topped with classic tomato sauce and melted mozzarella.	
Veal Marsala	\$28
Tender veal medallions sautéed with fresh mushrooms in a rich veal and marsala wine sauce.	
Eggplant Parmigiana	\$22
Lightly battered and fried eggplant, tomato sauce, melted mozzarella piled high and baked.	
Shrimp Oreganata	\$26
Jumbo shrimp sautéed in white wine and seasoned bread crumbs.	
Shrimp Parmigiana	\$26
Lighty breaded and fried jumbo shrimp topped with tomato sauce, and melted mozzarella cheese.	
Shrimp Francese	\$26
Jumbo shrimp sautéed with a delicate egg batter in a light lemon white wine sauce.	