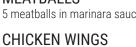
APPETIZERS

FRIED ZUCCHINI 🗸

Lightly breaded and served with marinara dipping sauce

MEATBALLS

5 meatballs in marinara sauce with a scoop of ricotta cheese



\$12.00/12.48

\$13.50/14.04

\$13.00/13.52

\$16.50/17.16

8 wings tossed with your choice of buffalo, sweet/savory or plain. Served with ranch or blue cheese

SPAGHETTI PATTIE \$13.50/14.04

Homemade spaghetti patties with ricotta, pecorino cheese, pan fried with vodka sauce

Crispy golden fried calamari served with a fresh tomato sauce

MINI ARANCINI **3** for \$9.00/9.36 5 for \$13.00/13.52 10 for \$24.00/24.96 Famous cheese rice balls served with a tomato dipping sauce

STUFFED AVOCADO \$16.50/17.16

Stuffed with shrimp & cherry tomatoes over a bed of arugula with balsamic glaze

EGGPLANT BRUSCHETTE ✓ \$16.50/17.16

Two grilled or fried eggplant topped with tomato, onion, basil & avocado

\$14.00/14.56 MOZZARELLA CARROZA / MOZZARELLA STICKS 📝

Homemade mozzarella breaded & pan fried, served with marinara sauce

SOUP - PINT \$7.50/7.80

CHICKEN VEGETABLE LENTIL V PASTA E FAGIOLI SPLIT PEA 🎷 🏈 **CHICKEN BALL SOUP**

BUTTERNUT SQUASH ✓ MINESTRONE ✓ TORTELLINI IN BRODO ITALIAN WEDDING SOUP

KINS MENII

KIDD MILIAU							
NICHOLAS	\$8.50/8.84	 	PENNE V Choice of marinara, garlic & oi Add \$1.50 for alla vodka	\$11.50/11.96 I or butter sauce			
LULU Chicken cutlet, mozzarella, krispina	\$12.00/12.48	 	RAVIOLONI V Choice of marinara, garlic & oi Add \$1.50 for alla vodka	\$12.00/12.48 If or butter sauce			
CHICKEN FINGERS & TUSCAN FRIES	\$12.00/12.48	 	SPAGHETTI & MEATBALLS	\$14.00/14.56			
Chicken strips with a side of tuscan fries		1	Choice of marinara, garlic & oil or butter sauce Add \$1.50 for alla yodka				

POTATOES,	\$10.50/10.92	1	STEAK 6oz.	\$12.00/12.48
PEPPERS & ONIONS		į	SALMON 6oz.	\$12.00/12.48
MUSHROOMS	\$10.50/10.92	i	MIXED VEGETABLES	\$10.50/10.92
CHICKEN	\$9.00/9.36	1	BROCCOLI RABE	\$13.25/13.78
SPINACH	\$10.50/10.92		TUSCAN FRIES	\$10.00/10.40
SHRIMP	\$11.00/11.44	l l	SWEET POTATO FRIES	•
TURKEY	\$8.00/8.32	1	BROCCOLI	\$10.50/11.90







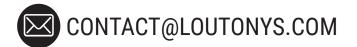
ENTREES -	
Served with choice of potato & vegetable or pasta	
CHICKEN MARSALA Chicken breast with mixed mushrooms, onions in a marsala wine sauce	\$27.00/28.08
BRUSCHETTE DI POLLO (S) Grilled chicken breast lightly marinated in balsamic, topped with tomato & mozzarella bruschette, over mixed greens in a light citrus dressing	\$25.00/26.00
GRILLED CHICKEN PRIMAVERA (CONTINUE) Grilled chicken marinated in balsamic vinegar, topped with mixed sautéed veggies	\$25.00/26.00
CHICKEN PARM/ALLA VODKA Fried chicken cutlets topped with our homemade marinara or our alla vodka sauce & melted mozzarella	\$26.00/27.04
CHICKEN FRANCESE Breast chicken with white wine, lemon and fresh parsley	\$27.00/28.08
PETTE DI POLLO Grilled chicken, broccoli rabe and roasted peppers with melted fresh mozzarella, in a light wine sauce	\$27.00/28.08
SALMONE CON LEMONE Pan seared atlantic salmon with sundried tomato, in a lemon white wine sauce	\$32.00/33.28
GRILLED SALMON (**) Fresh grilled atlantic salmon filet	\$31.00/32.24
SHRIMP FRANCESE Fresh egg battered shrimp, pan seared in our white wine and lemon sauce, topped with parsley	\$29.00/30.16
GRILLED SKIRT STEAK 10oz skirt steak marinated in a sweet & savory sauce, grilled to perfection	\$32.00/33.28
EGGPLANT ROLLATINI V Fresh eggplant battered and rolled with ricotta, parmigiana, fresh mozzarella, and tomato sauce	\$24.00/24.96
PASTA GLUTEN FREE BROWN RICE PENNE AVAILABLE FOR AN ADDITIONAL SUBSTITUTE WITH ZUCCHINI LINGUINE FOR AN ADDITIONAL \$3	\$2
PENNE INTEGRALI CON POLLO Brown rice penne, grilled chicken, spinach, cannellini beans with garlic & oil	\$25.00/26.00
BROWN RICE PASTA Brown rice pasta w/ shrimp, baby spinach, cherry tomatoes, kalamata olives, artichoke hearts, in garlic & oil	\$26.00/27.04
ZUCCHINI PRIMAVERA	\$25.00/26.00
MERRICK ALLA VODKA Penne with fresh mozzarella, spinach & chicken cutlet	\$24.00/24.96
HOT HONEY ALLA VODKA PROBLEM Rigatoni pasta in a alla vodka sauce, chicken cutlet, burrata cheese, drizzled with Hot Honey	\$24.00/24.96
RAVIOLI CON GAMBERI Cheese ravioli & sautéed shrimp, tomato sauce with a touch of cream	\$25.00/26.00
ORECCHIETTE & SWEET SAUSAGE Orecchiette pasta with sweet italian sausage & broccoli rabe in a garlic and oil	\$22.00/22.88
PENNE PESTO Penne pasta with grilled cajun chicken, sun dried tomato, toasted pine nuts, topped with burrata cheese in a pesto cream sauce	\$24.00/24.96
TORTELLINI TRICOLORE Tricolor cheese tortellini, chicken cutlet, in a alfredo cream sauce	\$24.00/24.96
RIGATONI BOLOGNESE Piratoni pacta miyod with our deligious helognese most squae	\$23.00/23.92

Rigatoni pasta mixed with our delicious bolognese meat sauce



TAKE OUT DELIVERY MENU

2010 MERRICK RD, MERRICK, NY 11566







DELIVERY CATERING (516) 442-4451 (516) 874-2807

BURGERS

Served with House or Caesar Salad, Tuscan Fries or Sweet Potato Fries Substitute Gluten Free Roll \$2.50



LOUTONY'S BURGER D

\$15.50/16.12

Ground angus beef, fresh mozzarella, tomato, mixed greens, spicy mayo, on round rustic

IL NUOVO BURGER \$16.50/17.16

Ground angus beef, fresh mozzarella, bacon, tomato, grilled onions, mixed greens, sautéed mushroom, herb mavo, on round rustic

VEGGIE BURGER (BEYOND BURGER - MEAT FREE) ✓

\$14.50/15.08

\$15.00/15.60

Provolone, tomato, avocado, sautéed spinach, pesto on round rustic

PIANINA

Served with House or Caesar Salad, Tuscan Fries or Sweet Potato Fries

GRILLED CHICKEN \$16.00/16.64 PIADINA

With fontina cheese and baby spinach

PROSCIUTTO / **PIADINA**

With fresh baby arugula, brie cheese drizzled with mikes hot honey

GRILLED SHRIMP \$17.00/17.68 PIADINA

With fontina cheese and mixed vegetables

GRILLED STEAK \$17.50/18.20 PIADINA

With fontina cheese, peppers and onions

CURED MEAT

PANINIS \$14.50/15.08

Substitute Gluten Free Roll \$2.50

ITALIANO

Prosciutto crudo, mix greens, fresh mozzarella, on ciabatta

PROSCIUTTO

Prosciutto, fresh mozzarella, tomato, on ciabatta

THE AMERICANA

Prosciutto, fresh mozzarella, roasted peppers, balsamic on focaccia

NAPLES

Italian ham, fresh mozzarella, tomato, spicy mayo, on ciabatta

MATTINATA

Italian ham, fresh mozzarella, tomato. roasted red peppers, herb mayo, balsamic vinegar, on ciabatta

TURKEY

PANINIS \$16.50/17.16

Substitute Gluten Free Roll \$2.50

FARINI

Roasted turkey, bacon, smoked scamorza, sautéed onions, herb mayo, on krispina

TURKEY BLT

Roasted turkey, bacon, herb mayo, lettuce, tomato on focaccia

TURKEY AVOCADO

Roasted turkey, provolone, avocado, roasted peppers, herb mayo, spinach, on focaccia

SALADS \$17.50/18.20

PAVO AVOCADO D

Roasted turkey, mixed greens, fresh mozzarella, tomatoes, avocado, sautéed mushrooms, hot peppers, balsamic vinaigrette

TURKEY BACON

Romaine hearts, turkey, bacon, avocado, gorgonzola, cherry tomatoes, balsamic vinaigrette

BOWLS

Grilled chicken, avocado, pico de gallo, red onion, corn, black beans, shredded mozzarella, citrus dressing (**)

SALMON QUINOA BOWL \$18.50/19.24

Grilled salmon, guinoa, mixed vegetables, avocado, fresh mango, drizzled with sweet mango sauce

GRILLED CHICKEN BOWL \$16.50/17.16 | SKIRT STEAK RICE BOWL \$28.00/29.12

10 oz skirt steak, rice, baby arugula, avocado, hard-boiled egg, marinated onion, fresh mozzarella. pico de gallo, & roasted corn, mixed with garlic dressing, pesto, & balsamic glaze

SEAFOOD

PANINIS \$17.50/18.20

Substitute Gluten Free Roll \$2.50

NAPOLI

Grilled shrimp, salsa aioli, baby arugula, on ciabatta

ASTI /

Grilled shrimp, broccoli rabe, mozzarella, roasted hot peppers, on ciabatta

AGRIGENTO

Grilled shrimp, marinated artichoke, tomato. roasted garlic aioli, on ciabatta

TONNO /

Italian tuna, baby arugula, tomato, spicy mayo, on krispina

SALADS \$18.50/19.24

CALAMARI (**)

Grilled calamari, romaine hearts, olives, scallions, I sun-dried tomatoes, capers, citrus dressing

SALMONE DIJON

Grilled salmon, mixed greens, avocado, hearts of palm, toasted sunflower seeds. honey dijon dressing

ROMANA E TONNO

Italian tuna, romaine hearts, hard boiled egg. cherry tomatos, capers, citrus dressing

GAMBERONI (%)

Grilled shrimp, romaine hearts, fresh mozzarella, toasted walnuts, dried cranberries, tomatoes, balsamic vinaigrette

SALMON QUINOA

Grilled salmon, romaine lettuce, chickpeas, guinoa, avocado, feta cheese. grape tomato, red onion & toasted almonds, red wine vinaigrette

VEGETARIAN PANINIS \$15.00/15.60

Substitute Gluten Free Roll \$2.50

VEGGIE

Grilled zucchini, grilled eggplant, fresh mozzarella, tomato, on ciabatta

SICILY

Fresh mozzarella, sliced tomato, basil, balsamic vinaigrette, on krispina

THE SYRACUSE

Fried eggplant, basil, fresh mozzarella, roasted red peppers, on krispina

PETINA

Fried eggplant, fresh mozzarella, tomato. on krispina

SALADS

HOUSE ♥ V

\$12.00/12.48

Mixed greens, tomatoes, red onions, carrots & cucumbers, balsamic dressing



\$14.75/15.34

Romaine hearts, red beets, goat cheese, toasted walnuts, roasted corn, tomatoes, honey dijon dressing

CAESAR

\$13.50/14.04

Romaine hearts, ciabatta crutons, shaved parmigiana, caesar dressing

MUSHROOM (♥) \ \$15.50/16.12

balsamic vinegarette

Mixed greens, fresh mozzarella, roasted peppers, portabello, sunflower seeds,

MEDITERRANEAN \$16.50/17.16 CHICKPEA (V) V

Chickpeas, feta, celery, cucumber, red onion, olives, green and red bell peppers, citrus dressing \$14.75/15.34

GORGONZOLA (**)

Baby arugula, gorgonzola, walnuts, endive, balsamic vinaigrette

PEAR (%)

\$15.50/16.12

Mixed greens, pears, gorgonzola, toasted pecans, citrus dressing

STEAK / PORK **PANINIS**

Substitute Gluten Free Roll \$2.50

avocado, mix greens, tomato, red onion, on ciabatta

Roasted angus steak, fresh mozzarella, garlic aoli,

BISTECCA E MOZZARELLA \$17.50/18.20

Roasted angus steak, smoked scamorza

\$17.50/18.20 | BISTECCA FUNGHI

\$17.50/18.20

Roasted angus steak, fontina cheese, sautéed mushrooms, on ciabatta

\$17.50/18.20 | MEATBALL PARMIGIANA \$16.00/16.64

Homemade meatballs, fresh mozzarella, marinara. I on ciabatta

BARI \$17.50/18.20

I Sweet sausage, broccoli rabe, black olive paste, ı on ciabatta

THE NEW YORKER

\$16.50/17.16 Sweet sausage, roasted peppers, sautéed onion,

mozzarella, on ciabatta

SALADS

STEAK SALAD \$19.50/20.28

Roasted angus steak, mixed greens, fresh mozzarella, grape tomatoes, gaeta olives, marinated red onions, balsamic vinaigrette

CHICKEN CUTLET **PANINIS** \$16.50/17.16

Substitute Gluten Free Roll \$2.50

PIZZANO

BISTECCA

ALDINO

sautéed onions, on ciabatta

Roasted angus steak, roasted peppers

roasted red peppers, on ciabatta

Chicken cutlet, roasted red peppers, fresh mozzarella, herb mayo, on ciabatta

CASSINO

Chicken cutlet, fresh mozzarella, tomato, sauteed onions, herb mayo, on ciabatta

ANCONA D

Chicken cutlet, fresh mozzarella, tomato, hot peppers, mix greens, on ciabatta

CHICKEN PARM

Chicken cutlet, tomato sauce, fresh mozzarella, grated parmesan, on ciabatta

SALADS

Chicken cutlet, tomatoes, mixed greens, fresh mozzarella, balsamic vinaigrette

IRENE 🤌

DI ANGELO

Chicken cutlet, hot peppers, mix greens, red onions, roasted corn, fresh mozzarella, tomatoes, balsamic

Chicken cutlet, romaine hearts,, red onions. roasted red peppers, shaved parmesan, tomato, olives, balsamic vinaigrette

Chicken cutlet, mixed greens, red onion, tomato, balsamic vinagrette

PANINIS \$16.00/16.64 Substitute Gluten Free Roll \$2.50

balsamic vinegar,, on krispina

Grilled chicken, roasted red pepper, fresh mozzarella, on ciabatta

LA ROSA

Grilled chicken, mix greens, fresh mozzarella, roasted red pepper, on focaccia

TRIESTE

Grilled Chicken, grilled zucchini, fresh mozzarella, black olive paste, on ciabatta

CHICKEN BACON RANCH

on ciabatta

CHICKEN VODKA

Chicken cutlet, fresh mozzarella, bacon, ranch dressing, on ciabatta

BUFFALO CHICKEN

Buffalo chicken cutlet, fresh mozzarella, iceberg lettuce, blue cheese dressing, on ciabatta

Chicken cutlet, vodka sauce, fresh mozzarella

\$17.50/18.20

GRILLED CHICKEN

ANTONIO

Grilled chicken, mix greens, fresh mozzarella,

CASTRO

SALADS \$17.50/18.20

AVO

Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, grape tomatoes, toasted pecans, balsamic vinaigrette

ANDEAN (%)

Grilled chicken, guinoa, romaine hearts, tomatoes, avocado, olives, toasted walnuts, cucumbers, citrus dressing

RAVENNA E POLLO

Grilled chicken, romaine hearts, goat cheese, sun-dried tomatoes, almonds, balsamic vinaigrette

INSALATA POMODORO

Grilled chicken, iceberg lettuce, tomato, fresh mozzarella, red onion, olives, basil, balsamic vinaigrette