**BAKED ZITI L 13.00 D 16.00** 

BAKED RAVIOLI L 13.00 D 16.00

**HOMEMADE BAKED MANICOTTI** 16.00

**BAKED STUFFED SHELLS 16.00** 

HOMEMADE BAKED MEAT

LASAGNA 20.00

HOMEMADE BAKED EGGPLANT & SPINACH LASAGNA Vegetarian layers of battered eggplant,

spinach & ricotta in a mushroom pomodoro sauce 22.00

ITALIAN TRIO Baked cheese tortellini, eggplant rollatini & meatball 22.00



- Grilled Specialties –

**GRILLED SALMON FILLET** Fresh salmon drizzled with our special lemon sauce, served with mixed vegetables 28.00

JUMBO GULF SHRIMP (7) Served on a bed of sautéed baby leaf spinach 30.00

**BALSAMIC CHICKEN** Sautéed with zucchini, red onions, broccoli,

new GRILLED PORK CHOPS Twin center cut pork chops over potatoes, onions & spicy cherry peppers 30.00

ITALIAN SAUSAGE Grilled italian sausage served over sautéed broccoli di rabe & cherry peppers 28.00

mushrooms & basil 23.00



Platters

Served with side of spagnetti or penne with tomato sauce or a Gino's Tossed Salad

TWIN PORK CHOP OREGANATA

Center cut chops, baked & topped with basil infused panko bread crumbs, served with string beans & carrots 28.00

**EGGPLANT ROLLATINE** Breaded eggplant stuffed & rolled with seasoned ricotta then baked with mozzarella & tomato sauce 22.00

**CAPRICCIOSO** Breaded & golden fried topped with diced tomatoes, red onions & arugula Veal 30.00 | Chicken 24.00

**CHICKEN & SAUSAGE CIAMBOTTA** Bone-in chicken, homemade sausage. peppers, onions, mushrooms & potatoes in a tangy brown sauce 25.00

**VESUVIO** Mixed sautéed seasonal vegetables over your choice of: Chicken 24.00 | Shrimp 27.00 | Steak 30.00

**CHICKEN MARTINO** Chicken breast topped with fresh broccoli, melted mozzarella & brown sherry sauce 24.00

SHRIMP SCAMPI Shrimp sautéed in lemon. butter, garlic & white wine sauce 27.00

FRANCESE Battered & braised in a lemon, butter & white wine sauce Chicken 24.00 | Shrimp 27.00 | Veal 28.00

MARSALA Tender scallopini sautéed with Marsala wine & mushrooms Chicken 24.00 | Veal 28.00





Have your hero on garlic bread Add 2.00

Available as a HERO (H) OR A PLATTER (P)

MEATBALL OR SAUSAGE **PARMIGIANA** H 12.00 | P 20.00

**EGGPLANT PARMIGIANA** 

н 12.00 I **р** 20.00 CHICKEN CUTLET PARMIGIANA н 13.00 I **р** 22.00

**VEAL CUTLET PARMIGIANA** н 16.00 | р 23.00

COLD ITALIAN HERO Prosciutto, ham, salami, provolone, lettuce, tomatoes, pimiento. olive oil & red wine vinegar 13.00

CHICKEN CLUB HERO Golden fried cutlet. lettuce, tomatoes, mayonnaise & dressing 13.50

GRILLED CHICKEN HERO Grilled chicken. lettuce, tomatoes & dressing 13.50

SHRIMP CLUB HERO Golden fried shrimp with lettuce, tomatoes, onions & caesar dressing 17.00

SHRIMP PARMIGIANA н 18.00 I **р** 25.00

**CLASSIC ITALIAN** 

Sausage, peppers & onions with garlic & oil or tomato sauce н 13.50 l р 20.00

THE AMALFI Grilled chicken, broccoli di rabe & cherry peppers н 16.00 l р 26.00

**CALIFORNIA HERO** Tender pan fried chicken, avocado, applewood bacon, lettuce, tomatoes & chipotle sauce 16.00

PEPPER & EGG OR POTATO & EGG HERO 13.00

ITALIAN TUNA HERO Imported italian tuna fish, mesclun greens, sweet grape tomatoes, red onions, pimiento & Dijon mustard 13.00

Cino's CHEESESTEAK Sliced steak, sautéed onions & melted provolone 20.00

– Paninis & Tuscan Wraps –

Available as a PANINI (P) OR A WRAP (W) Served with fries | Substitute sweet potato fries 3.00 Extra charge for all other substitutions

THE OLIVIA Grilled chicken, baby arugula, roasted peppers, gaeta olives & fresh mozzarella P 14.00 W 15.00

LA DANIELA Breaded chicken cutlet, avocado, fresh mozzarella & tomatoes P 14.00 W 15.00

TURNPIKE Grilled yellow & green zucchini, roasted red peppers, fresh mozzarella & sliced roma tomatoes P 14.00 W 15.00

THE CALOGERO Grilled chicken, tomatoes, roasted red peppers & fresh mozzarella P 14.00 W 15.00

**NEW HYDE PARK** Grilled eggplant, roasted red peppers, fresh mozzarella & sliced roma tomatoes P 14.00 W 15.00

THE DON Baby arugula, sliced imported prosciutto, roasted red peppers, sliced roma tomatoes & fresh mozzarella P 14.00 W 15.00

THE SACRAMENTO Ham, pepper iack cheese, avocado, lettuce, tomatoes & chipotle sauce **P** 14.00 **W** 15.00

**BOVILLE** Garlic herb seasoned grilled chicken, roasted peppers, romaine lettuce, tomatoes, imported italian prosciutto, fresh mozzarella & italian dressing P 14.00 W 15.00

**GRILLED VEGETABLE** Fresh vegetables grilled & tossed with balsamic vinegar & fresh mozzarella P 14.00 W 15.00

LA CIOCIARIA Grilled chicken with sautéed spinach & shaved parmigiana P 14.00 W 15.000

**ALESSANDRA** Chicken cutlet, imported Italian prosciutto, roasted peppers & fresh mozzarella **P** 14.00 **W** 15.00

THE ANDREA Grilled chicken, sautéed broccoli di rabe, roasted peppers & fresh mozzarella **P** 14.00 **W** 15.00

**CHICKEN PESTO BLT** Grilled chicken breast, applewood smoked bacon, romaine lettuce, sliced tomatoes & basil pesto mayonnaise **P** 14.00 **W** 15.00

BBQ CHICKEN BBQ chicken breast. caramelized onions, applewood smoked bacon & cheddar P 14.00 W 15.00

**BUFFALO CHICKEN** Chicken breast coated with homemade buffalo sauce, baby arugula, grape tomatoes, red onions & fresh mozzarella **P** 14.00 **W** 15.00

**NEW BLACKENED CHICKEN** Blackened chicken, romaine lettuce, sliced tomatoes. avocado & chipotle sauce P 14.00 W 15.00

new GRILLED CHICKEN CAESAR Crisp romaine lettuce with croutons & grated parmesan with our homemade caesar dressing P 14.00 W 15.00





TARTUFO ICE CREAM

Your choice of Traditional, Pistachio. Cappuccino Gelato, Amaretto Crunch or Birthday Cake Truffle 10.00 each

LIMONCELLO MASCARPONE CAKE 8.00

**HOMEMADE TIRAMISU** 

Lady finger cookies dipped in espresso, layered in mascarpone cheese dusted with cocoa powder 9.50

**HOMEMADE ITALIAN CHEESECAKE** Made with whole milk ricotta 9.50

**NUTELLA PIE** 

Chocolate hazelnut spread baked in a pizza pocket topped with powdered sugar & whipped cream 20.00

FRESH FILLED CANNOLI 6.00

**HOMEMADE ZEPPOLE** (6) 6.00

**new** CHOCOLATE MOUSSE CAKE A chocolate lover's dream 9.00

ITALIAN ICES (Served year round) Cherry, Chocolate, Rainbow, Lemon SM (2 scoops) 3.00 MED (3 SCOOPS) 3.75 LRG (4 SCOOPS) 4.50

new Gino's GELATO Served in a pint with choice of Cappuccino, Pistachio, Rainbow Cookie, Chocolate or Cannoli Chip 10.00 per pint





— Beverages —

new FLAVORED SELTZERS & BOTTLED SODA new COCKTAIL & BAR MENU FOUNTAIN DRINKS COFFEE, TEA, ESPRESSO & CAPPUCCINO FRESHLY BREWED **UNSWEETENED ICED TEA DOMESTIC & IMPORTED BEER** 

# WE LOVE TO CATER!

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**WE CATER** 

ON & OFF PREMISE



Ampetizers HOT ANTIPASTO Baked clams, eggplant rollatini, fried zucchini, stuffed mushrooms

& sautéed baby shrimp in garlic, herbs & extra virgin olive oil (for 2) 32.00 **CAPRESE** Plum tomatoes & fresh mozzarella topped with fresh basil, drizzled with extra virgin olive oil & balsamic glaze 15.00 Substitute fresh

mozzarella with burrata cheese add 1.00

**RICE CROQUETTES** Mini rice balls made with risotto, sweet peas & parmigiana (5) 13.00

**CALAMARI Fritti 16.00** Spicy arrabiata 19.00

**CLAMS OREGANATA** Baked whole little neck clams (6) 16.00 (12) 28.00

**BRUSCHETTA** Garlic toast topped with diced plum tomatoes & red onions, drizzled with extra virgin olive oil & herbs 9.00 With mozzarella 10.00

HOMEMADE FOCACCIA So good you can eat it by the sheet Half 5.00 Full 10.00

**ZUCCHINI STICKS** 11.95



Salads \*Chopped Salads are an additional 4.00 Please mention when ordering

All salads are served with dressing on the side, except Caesar salad Extra dressing 1.00

Gino's TOSSED SALAD Iceberg lettuce, plum tomatoes, carrots, olives, pimiento & cucumbers, served with italian dressing **L** 8.50 **D** 10.00

CAESAR Crisp romaine lettuce with croutons & grated parmesan, tossed in our homemade caesar dressing L 10.00 D 11.50

**ANTIPASTO** Tossed Salad topped with ham, genoa salami, pepperoni, provolone & shredded mozzarella, served with italian dressing **L** 12.00 **D** 14.00

JOE'S CLUB Crisp romaine lettuce, chicken cutlet, grape tomatoes, applewood smoked bacon & toasted croutons, served with honey mustard dressing L 13.00 D 15.00

Gina's COBB Crisp romaine lettuce, tomatoes, red onions, sweet corn, avocado, bacon, hard-boiled egg & your choice of breaded or grilled chicken, served with creamy balsamic dressing L 14.00 D 16.00

CHANTICLAIR Baby greens, dried cranberries, roasted walnuts, shaved parmigiana & sliced bartlett pears. served with raspberry dressing **L** 12.00 **D** 14.00

MEDITERRANEAN Mixed greens with diced tomatoes, red onions, cucumbers, gaeta olives, chick Italian tuna fish 6.50 peas & grilled eggplant topped with feta, served with olive oil & lemon dressing L 11.00 D 13.00

MOZZARELLA STICKS (6) 10.00

CHICKEN FINGERS (4) 10.00

**GRILLED VEGETABLES** Grilled fresh seasonal vegetables with balsamic vinegar & extra virgin olive oil 15.50

STUFFED MUSHROOMS Vegetarian stuffed mushrooms, baked & served with pink sauce (5) 13.00

SHRIMP COCKTAIL Cocktail jumbo shrimp, served with our horseradish cocktail sauce 20.00

COLD ANTIPASTO Prosciutto, salami, fresh mozzarella & mixed cheeses, giardiniera & grilled vegetables, drizzled with extra virgin olive oil (for 2) 25.00

FRENCH FRIES 6.00 With mozzarella 8.00

**SWEET POTATO FRIES** 10.00

**ZUPPE DI COZZE** Fresh mussels steamed & seasoned in tomato broth or white wine garlic & oil 16.00

**EGGPLANT ROLLATINI** (2) 12.50

CHICKEN WINGS

**Buffalo or BBQ** (8) 16.00 **Boneless** (4) 14.50

GARLIC KNOTS (6) 5.00

GARLIC BREAD 6.00 With mozzarella 7.50

Now Serving Lunch Portions (L) Mon - Fri 10am - 3pm

new BRANDON'S SIGNATURE SPICY SALAD Caesar salad base topped

with blackened chicken, red onions & hot cherry peppers drizzled with homemade

chipotle mayo L 20.00 D 22.00 CALABRESE Baby arugula, diced plum

tomatoes, red onions, gaeta olives, steamed string beans & red potatoes, topped with imported italian tuna fish, served with olive oil & lemon dressing L 12.50 D 14.50

TOMATO & BURRATA SALAD

Creamy burrata cheese with sweet grape tomatoes, flame roasted peppers, gaeta olives & mixed greens, served with balsamic vinegar & olive oil dressing **L** 12.00 **D** 14.00

#### SALAD TOPPINGS

Blackened salmon 10.00

Shredded mozzarella L 2.50 D 3.50 Grilled or fried chicken cutlet L 4.00 D 6.50 Sliced avocado L 2.00 4.00 Feta or shaved parmigiana L 3.50 D 5.00 Blackened chicken L 6.50 D 8.50 Grilled steak L 12.00 D 14.00 Grilled shrimp (4) 13.00

Fresh mozzarella or burrata cheese 5.00

ITALIAN WEDDING SOUP Mini chicken meatballs, escarole & vegetables in a steam broth with pasta 10.00

SAUTÉED BROCCOLI OR SPINACH 9.50

With garlic & extra virgin olive oil 11.95

**CHICKEN NOODLE SOUP 8.65** 

STRING BEANS Steamed & seasoned in tomato broth or garlic & oil 8.95

MEATBALLS OR SAUSAGE IN

MARINARA, VODKA OR

**GINO'S CLASSIC ITALIAN** 



**NEAPOLITAN** (8 slices) 21.00 SICILIAN SQUARE (16" Square, 12 slices) 27.00 PIZZETTA (10" Personal Pizza ) 13.00

> SPECIALTY TOPPINGS (FA) (Half) 5.00 (Full) 8.00 Eggplant • Anchovies • Fresh Tomatoes Ham • Broccoli • Spinach • Artichokes Sun-Dried Tomatoes • Prosciutto Broccoli Di Rabe • Pineapple Chunks Applewood Smoked Bacon



# Calzones & Rolls

Served with fresh marinara sauce on the side Additional fillings 2.00 each

**CALZONE** Pizza dough pocket filled with seasoned whole milk ricotta & mozzarella 8.50 Also available fried 9.00

Whole Wheat Crust Available! Add 3.00

**TOPPINGS** (EA) (Half) 4.00 (Full) 6.00

Black Olives • Cherry Peppers • Fresh Garlic

Sausage • Meatballs • Pepperoni • Mushrooms

Peppers • Onions • Extra Cheese

PIZZETTA TOPPINGS (EA)

(Half) 3.00 (Full) 4.00

Sausage • Meatballs • Pepperoni • Mushrooms

HAM & CHEESE CALZONE 10.00 SPINACH CALZONE 10.00

CHICKEN PARM ROLL 10.00

**GRILLED CHICKEN** & BROCCOLI ROLL 10.00

SPINACH OR PEPPERONI ROLL 5.00

HIPPIE ROLL Italian sausage, peppers, onions & mozzarella rolled up in pizza dough 10.00

VODKA CHICKEN ROLL Pan-seared chicken, creamy vodka sauce & fresh mozzarella rolled up in pizza dough 10.00

new BUFFALO CHICKEN ROLL 12.00

Whole Wheat Crust Available for Any Calzone or Roll! Add 2.00

# Soups & Sides

Gino's HOMEMADE CHILI 10.00

PASTA E FAGIOLI An italian classic mixed bean soup with pasta 8.65

**MINESTRONE** 8.65

**VEGETABLE BARLEY** Vegetarian favorite with barley & garden vegetables 8.65

TORTELLINI IN BRODO Cheese tortellini & sweet petite peas in chicken broth 8.65

**ESCAROLE & WHITE BEAN SOUP 8.65** With chicken 10.00

SAUTÉED BROCCOLI DI RABE

**ESCAROLE & WHITE BEANS 9.00** 

TOMATO SAUCE (3) 11.00

**BOLOGNESE SAUCE** (16 oz) 10.00

**DRESSING** (16 oz) 10.00





Make any Pizzetta regular gluten-free or cauliflower crust gluten-free add 5.00

Gino's SPECIAL Sausage, meatballs. pepperoni, extra cheese, peppers, mushrooms & onions Neapolitan 30.00 Sicilian 35.00

NONNA (GRANDMA) Thin & crispy sicilian crust with mozzarella & crushed tomatoes seasoned with garlic & herbs 25.00

Gino's AUTHENTIC MARGHERITA San Marzano tomatoes & fresh mozzarella topped with Italian basil (Try it with Vodka sauce!!!) Large 25.00 Pizzetta 17.00

**BIANCA (WHITE)** Mozzarella, whole milk ricotta & romano Large 25.00 Pizzetta 17.00

PRIMAVERA Whole wheat crust topped with fresh sautéed seasonal vegetables, mozzarella & romano Large 28.00 Pizzetta 18.00

**CONTADINA** Sliced plum tomatoes, onions, garlic, basil, mozzarella, romano & extra virgin olive oil Large 25.00 Pizzetta 16.00

**SALAD** Chopped Tossed Salad & our special light vinaigrette Large 28.00 Pizzetta 19.00

**CRISPINO** Sliced prosciutto, mushrooms, onions, mozzarella, pomodoro & basil drizzled with olive oil Large 28.00 Pizzetta 20.00

THE SMOKING PIG Smoked applewood bacon, crumbled fennel sausage & ham Large 27.00 Sicilian 36.00 Pizzetta 20.00

**HAWAIIAN** Pineapple, ham & caramelized onions Large 25.00 Pizzetta 18.00

new Gino's HOT HONEY PIE Grandma crust topped with fra diavolo sauce. mozzarella & spicy pepperoni cups, drizzled with hot honey 35.00

MARINARA Sicilian crust, crushed plum tomato sauce, garlic, romano, fresh basil & extra virgin olive oil 28.00

**RAVIOLI VODKA** Cheese ravioli, creamy vodka sauce & fresh mozzarella Large 32.00 Pizzetta 20.00

BAKED ZITI Fresh ziti pasta, ricotta. mozzarella & tomato sauce

**ARRABIATTA** Thin crispy sicilian crust with mozzarella, broccoli di rabe, portobello mushrooms & cherry peppers 36.00

# **GRILLED EGGPLANT CAPRESE**

Thin & crispy sicilian square crust, fresh sliced plum tomatoes, grilled eggplant, roasted peppers, mozzarella & basil Large 40.00 Pizzetta 22.00

SPINACH & ARTICHOKE Spinach. artichoke hearts, mushrooms, butternut squash & fresh mozzarella in cream sauce Large 32.00 Pizzetta 22.00

GARLIC KNOT PIE Drizzled with fresh garlic oil, romano & parsley surrounded by a garlic knot crust Large 28.00 Pizzetta 20.00

SOTTOSOPRA (Unside Down) Sicilian square crust with mozzarella under herbed tomato sauce 28.00

# **CHICKEN PIES**

Large 32.00 Pizzetta 20.00

**BUFFALO CHICKEN** CHICKEN MARSALA **BBQ CHICKEN** CHICKEN PARM OR VODKA PARM **CHICKEN FIORENTINA** CHICKEN BACON RANCH CHICKEN CAESAR

**GINO'S HOT HONEY** 



Now Serving Lunch Portions (L) Mon - Fri 10am - 3pm Please mention when ordering

All pasta dishes are prepared as listed or substitute your choice of Spaghetti, Linguine, Ziti, Penne, Bucatini, Rigatoni, Capellini or Orecchiette Carb free tri color zucchini pasta 4.00 | Whole wheat or gluten free pasta 3.00

Ravioli, Tortellini, Long Fusilli, Homemade Gnocchi or Homemade Cavatelli add 3.00

Add grilled or breaded chicken 6.00 | Add baby shrimp 10.00

italian tomato sauce with fresh plum tomatoes. sweet onions & basil L 12.00 D 15.00

With meatballs or sausage L 14.00 D 18.00

MARINARA Fresh italian tomatoes slowly cooked with garlic & herbs L 11.00 D 15.00

**GARLIC & OLIVE OIL** Olive oil & fresh garlic tossed with your choice of pasta L 10.00 D 13.00

PENNE ALLA VODKA Light cream sauce with a dash of vodka

& pomodoro **L** 13.00 **D** 17.00 With grilled chicken L 17.00 D 23.00 With parma prosciutto L 17.00 D 23.00

#### **PENNE TOSCANA**

**SPAGHETTI** 

Sautéed broccoli, mushrooms, pan-seared rosemary chicken & sun-dried tomatoes in garlic & olive oil **L** 13.00 **D** 17.00

#### SPAGHETTI PRIMAVERA

Fresh seasonal vegetables in garlic & oil or marinara **L** 16.00 **D** 20.00

**BUCATINI BOLOGNESE** Fresh ground beef in a hearty tomato sauce **L** 16.00 **D** 20.00

#### CAVATELLI PAOLINO

Homemade cavatelli, braised ground sausage, cannellini beans & broccoli rabe sautéed in garlic & olive oil in a white wine brodino **L** 17.00 **D** 23.00

## **BUCATINI ALLA CARBONARA**

Smoked bacon, diced onions, parmigiana & petite baby peas in an egg cream sauce over bucatini pasta L 17.00 D 21.00

# LINGUINE MARE BELLO

Shrimp, calamari, clams & cultured mussels, sautéed in marinara or fra diavolo **L** 24.00 **D** 28.00

**new** DOUBLE TROUBLE TWINS Half homemade cavatelli in a creamy pesto sauce & half homemade potato gnocchi in a spicy vodka sauce **D** 22.00

#### PASTA FILETTO DI POMODORO Classic LINGUINE CON VONGOLE (ROSSO O BIANCO)

Little neck clams sautéed with garlic. parsley & olive oil **L** 18.00 **D** 22.00

# new VINNY'S PESTO BURRATA Fresh basil pesto sauce with grilled chicken.

## portobello mushrooms & sun-dried tomatoes, topped with burrata cheese **D** 24.00 **FETTUCCINE ALFREDO**

Homemade fettuccine in cream sauce **L** 14.00 **D** 20.00

new MICHELLE'S DIABLO ALLA **VODKA** Homemade gnocchi in a spicy vodka

sauce with Italian prosciutto L 17.00 D 23.00

### PENNE ORTOLANA

Eggplant, cubed & sautéed in marinara with a touch of ricotta L 14.00 D 18.00

#### RIGATONI AL SALMONE

Fresh salmon medallions with spinach & peas in a pink cream sauce L 18.00 D 24.00

### **GNOCCHI POMODORO ALLA CAPRESE** Homemade potato gnocchi served with pomodoro, basil & fresh mozzarella L 17.00 D 21.00

PASTA WITH BROCCOLI OR SPINACH Fresh broccoli or spinach sautéed in

# garlic & olive oil **L** 14.00 **D** 18.00

RIGATONI ALLA Gino's Pan-seared chicken combined with our homemade crumbled sausage & peas, in a pink sauce topped with fresh mozzarella L 18.00 D 24.00

### **MAC & CHEESE**

Orecchiette pasta with pancetta in a creamy mixed cheese sauce baked with oreganata breadcrumbs L 14.00 D 18.00

# **FUSILLI CARUSO**

Crumbled sausage, peas, caramelized onions, fresh mushrooms & sun-dried tomatoes sautéed in garlic & olive oil **L** 17.00 **D** 21.00

# RICE ENTRÉE

Topped with your choice of shrimp scampi, chicken marsala or pepper steak **L** 17.00 **D** 22.00

