



TAKE OUT MENU

**ON/OFF CATERING IS ALWAYS AVAILABLE
"NEW" BUFFET CATERING ON PREMISES**

Phone: 631-261-4840

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www.IntermezzoRestaurantNY.com

10-12 Fort Salonga Road

Fort Salonga, NY 11768

(IGA Shopping Center)

Celebrating 35 Years



**EXCELLENT
FOOD**

APPETIZERS

Old Fashioned Rice Ball <i>Just like mama used to make filled with round beef, peas and romano cheese topped with ricotta.</i>	\$ 7.95	BBQ Calamari <i>Our twist on an old favorite. Tender calamari tossed with our famous BBQ sauce served with homemade blue cheese dipping sauce.</i>	\$ 11.95
Hot Antipasto (For Two) <i>A splendid array of jumbo shrimp oreganata style, clams casino, baked clams, eggplant rollatini, artichoke hearts and mozzarella carrozza.</i>	\$ 17.95	Mussels Marinara <i>Tender succulent cultured mussels sauteed in a rich fresh herb marinara sauce.</i>	\$ 12.95
Mediterranean Mix <i>(For Two) A delicious assortment of imported Italian cold cuts served with formaggio olives, and freshly roasted peppers.</i>	\$ 13.95	Calamari Fritte <i>Tender calamari dusted in our specially seasoned bread crumbs served golden brown in a spicy fra diavolo sauce.</i>	\$ 11.95
Crab Cakes Italiano <i>Breaded snowflake crabmeat served with tomato fresco, honey mustard Dijonnaise and sour cream.</i>	\$ 11.95	Mozzarella en Carrozza <i>Thick cut whole milk mozzarella, breaded and lightly fried, served with tomato sauce.</i>	\$ 8.95
Bruschetta di Pomodoro <i>Seasoned crispino focaccia topped with freshly made tomato fresco and fresh mozzarella.</i>	\$ 7.95	Portabella Caprese <i>Jumbo warm Portabella mushrooms layered with fresh mozzarella and sliced tomato drizzled with a Balsamic reduction.</i>	\$ 9.95
Mozzarella Caprese <i>Homemade fresh mozzarella layered with beefsteak tomato, drizzled with virgin olive oil, cracked black pepper, fresh basil leaf, served with crispino focaccia.</i>	\$ 10.95	Quesadilla Intermezzo <i>Stuffed with your choice of grilled chicken or shrimp, baby spinach and melted mozzarella served with guacomo and mexican sour cream.</i>	\$ 13.95
Clams Fra Diavolo <i>Tender Little Neck Clams sauteed in a spicy Fra Diavolo reduction.</i>	\$ 11.95	with shrimp	\$ 16.95
Clam Combo <i>Baked clams and clams casino in a light oreganato tomato white wine sauce.</i>	\$ 10.95	Fried Zucchini <i>Zucchini sticks lightly breaded and fried until golden. Served with side of tomato sauce for dipping.</i>	\$ 8.95
Buffalo Wings	\$ 10.95	Grilled Vegetables <i>Eggplant, zucchini, red peppers and portabello mushrooms.</i>	\$ 8.95

SOUP & SALAD

Minestrone Genovese	Cup \$ 4.75	Bowl \$ 6.50	Romano Salad <i>Tossed house salad topped with shredded mozzarella cheese, breaded chicken cutlet and garden array of salad vegetables, drizzled with creamy Italian dressing.</i>	\$ 15.95
Pasta Fagioli	\$ 4.75	\$ 6.50	Cranberry Salad <i>Field greens, tossed with pecans, goat cheese, and sun-dried cranberries with a raspberry vinaigrette.</i>	\$ 10.95
Classic Caesar <i>Topped with imported romano and freshly made focaccia croutons.</i>	Small \$ 5.95	Large \$ 8.95	Chopped Chinese Chicken Salad <i>Finely chopped iceberg and romaine lettuce tossed in a oriental sesame seed vinaigrette with chashews, mandarin oranges, diced grilled chicken & crispy rice noodles.</i>	\$ 15.95
with grilled chicken	\$ 9.95	\$ 12.95	Warm Spinach Salad <i>Baby leaf spinach tossed with a balsamic vinaigrette, topped with mushrooms, eggs, red onions and gulf shrimp.</i>	\$ 15.95
OR fire roasted peppers.			Apple Salmon Salad <i>Endive and Riddiccio tossed with a vegetable vinaigrette topped with apple glazed salmon.</i>	\$ 20.95
Greek Salad	\$ 7.95	\$ 10.95		
<i>Crisp romaine and iceberg lettuce topped with tomatoes, cucumbers, green peppers, red onions, olives and feta cheese in our homemade vinaigrette dressing.</i>				
Tri-Colore		\$ 12.95		
<i>Select gourmet baby greens tossed in our raspberry vinaigrette, topped with marinated grilled chicken and crumbled imported gorgonzola cheese.</i>				
Tossed Salad	\$ 4.95	\$ 7.95		
<i>House salad garnished with tomatoes, Bermuda onions, cucumbers and imported cheeses.</i>				

ON THE SIDE

Broccoli Rabe	\$ 7.95	Roasted Potatoes	\$ 5.95
with sweet OR hot sausage	\$ 10.95	<i>Prepared in our authentic wood-fired oven, in a light rosemary garlic wine sauce.</i>	
Escarole	\$ 6.95	Roasted Mushroom Caps	\$ 7.95
with tomato fresco and cannellini beans	\$ 8.95	<i>Gourmet mushroom caps prepared with onions in a light demi-glaze reduction.</i>	
Asparagus	\$ 7.95	3 Meatballs or Sausage	\$ 6.95
Broccoli	\$ 6.95	Mashed Potatoes	\$ 5.95
Spinach	\$ 6.95		

PASTA

Penne Arribiate <i>Sauteed with sweet roasted garlic, fresh San Marzano Tomato, Italian Parsley and crushed red pepper.</i>	\$ 10.95	Farfalle Milano <i>Pan seared portabella mushrooms in a San Marzano plum tomato sauce with a hint of pesto, sauteed with marinated grilled chicken, tossed with smoked mozzarella.</i>	\$17.95
Whole Wheat Penne Pasta <i>Sauteed with sweet roasted garlic, baby spinach, and tossed in a sherry wine roasted cherry tomato reduction and topped with grilled chicken and fresh mozzarella.</i>	\$19.95	Rigatoni Divinci <i>Homemade pasta sauteed with jumbo shrimp, sweet roasted garlic, artichoke hearts and sundried tomatoes tossed in a sherry tomato wine sauce topped with dice mozzarella.</i>	\$20.95
Rigatoni con Broccoli Rabe <i>Fresh broccoli rabe sauteed in garlic and oil with diced tomatoes in our special brodino sauce.</i>	\$13.95	Parpadelle Spinachi <i>Tender jumbo Shrimp, sauteed w/roasted garlic, diced roma tomatoes tossed with fresh spinach in a white wine reduction.</i>	\$20.95
Rigatoni Basilico <i>A garden array of fresh crispy vegetables in a sherry wine pink cream sauce, topped with marinated grilled chicken and fresh mozzarella.</i>	\$17.95	Cappellini Giorgio <i>Sauteed with tender jumbo shrimp, roasted garlic, arugula topped with sliced Portabella mushrooms and crowned with fire roasted peppers presented in a white wine reduction topped with goat cheese.</i>	\$20.95
Cappellini Intermezzo <i>Tender jumbo shrimp with smoked mozzarella in a delicate filletto di pomodoro sauce.</i>	\$20.95	Fussili Angelica <i>Sauteed chicken tenders and sweet sausage in a white wine roasted garlic tomato reduction topped with warm grilled eggplant & diced fresh mozzarella.</i>	\$18.95
Bowtie Puttanesca <i>Freshly made with capers, black and green olives, anchovies and garlic in a light tomato sauce.</i>	\$12.95	Spaghetti Primavera <i>Garden fresh vegetables presented in your choice of sauce. (Capricio, Pesto, Fileto di Pomodoro, or Garlic & Oil)</i>	\$14.95
Homemade Gnocchi <i>Prepared with a country style bolognese sauce crowned with wholesome ricotta cheese.</i>	\$13.95	Absolut Tortellini <i>Home-made cheese tortellini sauteed with our famous creamy vodka Bolognese.</i>	\$15.95
Linguine with White Clam OR Red Clam Sauce <i>Sauteed little neck clams prepared in a delicate white wine sauce or a savory red tomato sauce, roasted garlic and a savory blend of spices.</i>	\$17.95	Fettuccini Festival <i>Sauteed jumbo shrimp, imported prosciutto, caramelized onions and sweet peas presented in a rich romano cream sauce.</i>	\$20.95
Capellini Ceca <i>Freshly diced roma tomatoes, basil and artichoke hearts in a virgin olive oil and roasted garlic filletto sauce, topped with grilled chicken and marinated grilled asparagus.</i>	\$17.95	Tagatelli Filet Mignon <i>Tender medallions of filet mignon sauteed in a creamy Gorgonzola-Cognac reduction crowned with sliced Portabella mushrooms.</i>	\$21.95
Rigatoni Calabrese <i>Homemade spicy Italian sausage, roasted garlic, sundried tomatoes, fresh broccoli rabe with a hint of rosemary in a white wine tomato brodino sauce.</i>	\$18.95	Rigatoni Chicken & Shrimp Vodka <i>Sauteed diced chicken and shrimp in a tomato cream sauce accented with bacon and prosciutto.</i>	\$21.95
Penne alla Vodka <i>Imported panna prosciutto, scallions and shallots sauteed in a zesty vodka cream sauce.</i>	\$12.95	Grilled Balsamic Chicken <i>Boneless marinated breast of chicken grilled to perfection. Served with imported balsamic vinegar, virgin olive oil and spices over grilled vegetables.</i>	\$16.95
Baked Rigatoni <i>Sauteed with chicken, sweet sausage, sweet roasted garlic and dice roma tomatoes, tossed with fresh grilled eggplant and smothered with melted mozzarella.</i>	\$20.95	Fettuccine with Shrimp & Chicken <i>With bacon and fresh tomatoes in a "Pinot Grigio" cream sauce.</i>	\$21.95
Rigatoni con Broccoli <i>Garden fresh broccoli florets prepared in our homemade tomato brodino.</i>	\$12.95	Tortellini with Shrimp & Asparagus <i>With fennel and sun dried tomato in a creamy marscapone sauce.</i>	\$23.95
with grilled chicken	\$16.95		
Penne di Spago <i>Pan seared medallions of chicken, fresh leaf spinach, sun-dried tomatoes and shitake mushroom, sauteed in our homemade tomato brodino and tossed with smoked mozzarella.</i>	\$17.95		

KIDS MENU

Chicken finger and fries	\$ 7.95	Pasta with butter	\$ 6.95
Ravioli	\$ 7.95	Pasta marinara	\$ 6.95

Hours: Mon-Sat 11am - 10 pm; Sunday 12 noon - 10 pm
Lunch Served 11 am - 3 pm; Dinner Served 3 pm - Closing

No Checks or Travelers Checks. \$20 Minimum on Credit Card Purchases. Gift Certificates Available

No Smoking of Any Kind Allowed.

We are not responsible for lost or stolen articles.

We reserve the right to refuse service to anyone.

Prices subject to change without notice.

We strive to provide you with the perfect meal, feel free to request anything. Our chef will accommodate you.

All entrees are served with your choice of pasta OR garden salad OR the chef's choice of vegetable accompaniment.

CHICKEN

Intermezzo di Pollo <i>Chicken rollatini stuffed with fresh spinach, wild mushrooms, prosciutto and mozzarella in a marsala demi-glaze sauce.</i>	\$19.95	Pollo Siciliano <i>Boneless breast of chicken layered with sliced tomato, ricotta, and melted mozzarella served with a fresh filetto di pomodoro sauce.</i>	\$18.95
Chicken Marsala <i>Tender boneless breast of chicken sauteed with exotic mushrooms in a marsala sauce.</i>	\$18.95	Chicken Capri <i>Thinly pounded breaded boneless breast of chicken pan fried topped with California Field Greens, fresh mozzarella and fire roasted peppers.</i>	\$18.95
Chicken Cacciatore <i>Sauteed chicken tenders with tri-colored peppers, mushrooms, onions, green and black olives, a touch of capers and artichoke hearts in a fresh filetto di pomodoro sauce.</i>	\$18.95	Chicken Madeira <i>Boneless breast of chicken sauteed with mushrooms, presented in a Madeira Wine Sauce topped with asparagus and melted mozzarella.</i>	\$19.95
Chicken Francaise <i>Dusted filet of chicken sauteed in a lemon white wine sauce nestled with roasted peppers.</i>	\$18.95	Chicken Romano <i>Boneless breast of chicken encrusted with romano cheese served over hearts of palm topped with lemon white wine reduction and crowned with sweet green peas.</i>	\$19.95
Chicken Scarpiello <i>Boneless breast of chicken sauteed with fresh roasted peppers, olives, capers, sweet Italian sausage, artichoke hearts, mushrooms and roasted potatoes in a fresh rosemary wine sauce.</i>	\$18.95	Chicken Parmigiana <i>Tender boneless breast of chicken gently breaded topped with whole milk mozzarella and fresh tomato sauce.</i>	\$17.95

VEAL & STEAK

Veal Francaise <i>Tender scaloppines of veal sauteed in a lemon white wine sauce nestled with roasted peppers.</i>	\$19.95	Veal Marsala <i>Tenderloin of veal specially prepared in a marsala wine sauce with shitake mushrooms.</i>	\$19.95
Veal Sorrentino <i>An old world favorite; tenderloin of veal topped with eggplant, prosciutto, mozzarella and fresh tomato sauce.</i>	\$21.95	Veal Veneto <i>Sauteed with shallots, sweet roasted peppers, ham, and artichoke hearts topped with grilled asparagus in a white wine demi-glaze.</i>	\$20.95
Veal Parmigiana <i>Milk Fed Veal Cutlets prepared in a fresh tomato sauce topped with mozzarella cheese.</i>	\$20.95	Veal Piccata <i>Tenderloin of veal sauteed with caper berries and artichoke hearts presented in a white lemon wine reduction.</i>	\$19.95
Veal Chop Theodora <i>Fresh veal chop, sun dried tomatoes, Madeira demi-glaze reduction.</i>	\$28.95	Skirt Steak Giorgio <i>Tender skirt steak, grilled to perfection, with sliced grilled portobello mushrooms in a cognac, cream reduction.</i>	\$25.95
Veal Cleopatra <i>Tender veal sauteed with shallots, jumbo shrimp, shitake mushrooms and capers topped with a brandy reduction.</i>	\$21.95	Filet Mignon <i>Aged filet mignon topped with jumbo shrimp in a brandy cream sauce.</i>	\$30.95

SEAFOOD

Salmon Mandrine <i>Fresh atlantic Salmon wrapped with prosciutto, drizzled with a spicy orange vinaigrette crowned with sweet mandarin oranges over a bed of baby spinach.</i>	\$21.95	Shrimp Imperial <i>Jumbo Gulf shrimp stuffed with fresh mozzarella, wrapped in bacon topped with melted mozzarella in a warm mushroom marsala reduction.</i>	\$21.95
Lobster Ravioli <i>Home-made Ravioli stuffed with fresh Maine lobster, served in a light pink reduction.</i>	\$22.95	Fruite di Mare <i>Fruits of the ocean; jumbo shrimp, cultured mussels, little neck clams and calamari in a medium spiced filetto di pomodoro sauce.</i>	\$22.95
Shrimp Scampi <i>Jumbo shrimp prepared in a delicate scampi sauce.</i>	\$19.95	Shrimp & Vegetable Risotto <i>Asparagus, artichoke, peas, and tomato flakes.</i>	\$25.95
Shrimp Fra Diavolo <i>Tender succulent shrimp in a delicate but spicy tomato sauce. Served over pasta.</i>	\$19.95	Pecan Encrusted Salmon <i>Fresh salmon encrusted with pecans, mild dijou sauce.</i>	\$23.95

CREATE YOUR OWN DISH

SPECIALTY SAUCES

Marinara	\$ 8.95
Filetto di Pomodoro	\$10.95
Aglio e Olio	\$ 9.95
Alfredo	\$10.95
Pesto	\$11.95
Consomme Brodino di Pomodoro	\$10.95
Bolognese	\$11.95
Capriccio (pink sauce)	\$11.95
Meatball or Sausage Carbonara	\$12.95

PASTABILITIES -

We Import the Best...
Spaghetti (Long, string-like Pasta)
Linguine (Flattened Spaghetti)
Rigatoni (Large Grooved Pasta Tubes)
Penne (Pasta tubes diagonally cut at ends)
Farfelle (Bowtie Pasta)
Capellini (Angel Hair Pasta)
Fusilli Corti (Corkscrew twisted Pasta)
Fettuccine (Flat long Pasta)
Parpadelle (Wide flattened Linguine)
**Homemade Gnocchi*
(Potato filled pasta dumplings)
**Additional Charge*

Baked Ziti

Tube macaroni baked with ricotta cheese, mozzarella and tomato sauce.

\$10.95

Eggplant Parmigiana

Just like mama used to make, layered with tomato sauce, imported romano cheese and mozzarella.

\$15.95

Homemade Fresh Manicotti

Homemade crepes stuffed with mozzarella, ricotta and romano cheese, baked to perfection.

\$10.95

Melanzana Rollatini

Sicilian style eggplant filled with ricotta, mozzarella, and romano cheese, baked with pesto & smoked mozzarella.

\$12.95

Homemade Baked Cheese Ravioli

Ravioli sauteed with tomato sauce, parmesan cheese, topped with mozzarella cheese, then baked.

\$10.95

with pasta OR salad

\$15.95

Homemade Jumbo Stuffed Shells

Freshly made jumbo cheese stuffed, baked with tomato sauce and mozzarella cheese.

\$10.95

Vegetable Lasagna

Homemade Lasagna layered with carrots, zucchini, eggplant, portabella mushrooms and asparagus topped with a pink tomato cream sauce.

\$12.95

Homemade Meat Lasagna

Layered with our delicious meat sauce, ricotta, mozzarella cheese and zesty tomato sauce.

\$12.95

HEROS & PANINI SANDWICHES

Chicken Parmigiana Hero	\$ 8.95
Veal Parmigiana Hero	\$10.95
Eggplant Parmigiana Hero	\$ 8.50
Meatball Parmigiana Hero	\$ 8.50
Shrimp Parmigiana Hero	\$12.95
Sausage & Pepper Hero	\$ 8.95
Pepper & Egg Hero	\$ 8.95
Chicken Caesar Hero	\$ 9.95
Cold Sicilian Hero	\$ 9.95
Grilled Chicken, Broccoli Rabe & Fresh Mozzarella Hero	\$10.00

Spago Panini	\$ 9.00
<i>Grilled chicken, baby spinach, sun-dried tomato, mayonaise, smoked mozzarella and sliced tomatoes.</i>	

Chicken Panini	\$ 8.75
<i>Grilled chicken, fresh mozzarella, tomato and pesto.</i>	

BBQ Panini	\$ 9.50
<i>Fried chicken breast, red onions, scallions, tomato and melted cheddar cheese.</i>	

Veggie Panini	\$ 8.75
<i>Grilled vegetables, topped with fresh mozzarella and pesto.</i>	

Crab Cake Panini	\$ 10.50
<i>Bacon, lettuce, tomato and honey mustard dijonnaise.</i>	

Portabella Panini	\$ 9.95
<i>Portabella, goat cheese and arugula. (Add grilled chicken \$3.00 extra)</i>	

Alpine Panini	\$ 9.95
<i>Smoked turkey, sliced tomato, sauteed spinach & bacon topped with Alpine Swiss Cheese.</i>	

BLT Panini	\$ 9.00
<i>Bacon, lettuce and tomato.</i>	

Ham & Cheese Panini	\$ 9.95
<i>Grilled Panini layered with Black Forest Ham and Imported Provolone, topped with sliced tomato.</i>	

Brie Panini	\$ 9.95
<i>Warm turkey, Brie Cheese, sliced pears and California spring mix.</i>	

CALZONES

Cheese Calzone	\$ 7.00
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Meat Calzone	\$ 8.00
<i>Chopped meat, ricotta, mozzarella and romano cheese.</i>	

BBQ Chicken Calzone	\$ 8.00
<i>Barbeque chicken, cheddar cheese, mozzarella and onions.</i>	

Vegetable Calzone	\$ 8.00
<i>Broccoli, spinach, tomato and mushrooms</i>	

Calzone Toppings Additional

BRICK OVEN SELECTIONS

Pizzette (*pih-zeh-ta*) made fresh to order in our authentic fully wood-fired oven made in Sicily.

	Personal	Family
Traditional Pizzette <i>Thin cracker-like crust, fresh mozzarella, topped with fresh tomato sauce. Add a topping of your choice for an additional charge. (Price accordingly)</i>	\$ 7.95	\$16.50
Spago Pizzette <i>A delicious combination of sun-dried tomatoes, smoked mozzarella, grilled chicken and spinach, topped with a touch of marinara.</i>	\$ 10.95	\$22.95
Margarite Pizzette <i>Lightly flavored basil crust, fresh imported San Marzano tomatoes, homemade mozzarella, drizzled with virgin olive oil, topped with a touch of marinara.</i>	\$ 9.95	\$19.00
Mardi Gras Pizzette <i>Blackened chicken, fresh and smoked mozzarella, roasted peppers, and a touch of marinara sauce.</i>	\$ 10.95	\$24.95
Capri Pizzette <i>Fresh sauteed broccoli, spinach prepared on a pesto crust, topped with diced Roma tomatoes.</i>	\$ 10.95	\$22.95
Pizzette Portabella <i>Prepared with julienne portabella mushrooms, smoked mozzarella and asparagus.</i>	\$11.95	\$24.95
Chicago Style Pizzette <i>Ground beef smothered with a combo of fresh and smoked mozzarella cheese, topped with sausage and tomato.</i>	\$ 10.95	\$24.95
Tuscani Pizzette <i>Fresh mozzarella, jumbo shrimp, artichoke hearts and fresh tomatoes in a light scampi sauce.</i>	\$12.95	\$31.00
Sorrento Pizzette <i>Prosciutto, eggplant, fresh mozzarella in a light tomato sauce.</i>	\$11.95	\$22.95

Pizzette Delight <i>Fresh tomato, low fat cheese and fresh basil.</i>	\$ 7.95	\$16.50
Corleone Pizzette <i>Fresh ground sausage, black olives, smoked mozzarella, red onion and fresh tomato topped with romano cheese.</i>	\$ 10.95	\$23.95
Capriciosa Pizzette <i>Artichoke hearts, portabella mushrooms and asparagus topped with fresh tomato and mozzarella.</i>	\$ 10.95	\$24.95
Pizzette Palermo <i>Fresh broccoli rabe, hot sausage, sliced cherry peppers and diced roma tomatoes dusted with bread crumbs.</i>	\$14.95	\$28.95
Pizzette Roma <i>Grilled eggplant fresh mozzarella, basil and romano cheese.</i>	\$ 9.95	\$20.95
Quatro Formaggio Pizzette <i>Ricotta crust, smothered with imported romano, fresh mozzarella and asiago cheese.</i>	\$11.95	\$20.95
BBQ Chicken Pizzette <i>BBQ style chicken tenders, red onion, cheddar and scallions.</i>	\$12.95	\$23.95
Rosemarino Pizzette <i>Chicken tenders, crispy rosemary potatoes and grilled asparagus.</i>	\$13.95	\$27.00
Alla Nona Pizzette <i>Fresh mozzarella, sweet roasted garlic and anchovies dusted with imported romano cheese.</i>	\$11.95	\$22.95
Baci Pizzette <i>Portabella mushrooms, asparagus and goat cheese topped with fire roasted peppers and calmata olives.</i>	\$12.95	\$25.95

SPECIALTY PIZZAS

	Small	Large
Pizza Margarite <i>Prepared on a delicious sesame crust, basted with pesto, topped with imported San Marzano tomatoes and smothered with mozzarella cheese.</i>	\$15.00	\$17.95
Original Intermezzo Pizza <i>Crispy, topped with our all-natural homemade sauce, smothered with whole milk mozzarella, drizzled with virgin olive oil.</i>	\$13.00	\$14.00
Grandma Pizza <i>Just like my Nana made it years ago, topped with roasted marinara from our wood fired oven, virgin olive oil, romano cheese and fresh mozzarella.</i>		\$16.95
Tortonna Pizza <i>This pizza is a tribute to Mr. Tortonna of Coney Island. Fresh mozzarella, fresh tomato, basil and olive oil. Simple but delicious!</i>	\$16.00	\$17.95
Capri Pizza <i>Fresh broccoli, spinach, roma tomatoes and fresh mozzarella tops the sesame crust basted with pesto.</i>	\$17.50	\$20.00
Melanzana Pizza <i>Roasted marinara, sicilian style eggplant, fresh romano and mozzarella, crispy sesame crust.</i>	\$17.50	\$20.95
Chicken en Broccoli Pizza <i>This crust topped with grilled chicken and fresh broccoli florets, smothered in mozzarella and homemade sauce.</i>	\$20.00	\$22.00
Pizza Rustica <i>A combination of fresh mozzarella and romano cheese, topped with roma tomatoes and seasoned to perfection with fresh basil</i>	\$17.50	\$20.00
Chicken Caesar Pizza	\$19.00	\$25.00
Grilled Chicken		
Broccoli Rabe Pizza	\$20.00	\$27.00

Chicken Bacon Ranch Pizza	\$19.00	\$25.00
Buffalo Chicken Pizza	\$19.00	\$25.00
Chicken Parmigiana Pizza <i>Breaded chicken, fresh tomato sauce, romano and melted mozzarella.</i>	\$18.50	\$23.95
Large Sicilian		\$16.95
Double Decker Pizza <i>Between two perfect pizza crusts - sausage, meatballs and pepperoni, with extra mozzarella, extra sauce, extra everything!</i>		\$30.00
Crispino Pizza <i>Extra thin romano crust made cracker thin, topped with insalate pomodoro, roasted peppers, fresh mozzarella and basil.</i>		\$25.95
Grandpa Pizza <i>Just like grandma's pizza but better - with red onions and seasoned bread crumbs.</i>		\$17.95
Salad Pizza <i>California greens, sundried tomato, mushroom, red onion, cucumber and olives topped with mozzarella.</i>		\$19.95
Deep Dish Chicago <i>Chicago style pan pizza smothered with mozzarella and marinara</i>		\$22.95
BBQ Chicken Pizza <i>BBQ chicken tenders, red onion and cheddar.</i>		\$23.95
Shrimp Scampi Pizza <i>Gulf shrimp, capers and fire roasted peppers topped with a zesty lemon reduction.</i>		\$29.95
Chicken Scarpiello Pizza		\$30.00
Chicken Francaise		\$23.95
Vodka Pizza		\$23.95