

CALOGERO'S

CUCINA ITALIANA

"UN ASSAGGIO D'ITALIA"



PASTA~VINO

ANTIPASTI

ZUPPA DEL GIORNO P/A

POLPETTINE

homemade meatballs 10

CALAMARI FRITTI

tomato sauce, red pepper aioli 14

VONGOLE AL FORNO

little neck clams, seasoned bread crumbs, garlic, white wine, lemon 14

MOZZARELLA FRITTI

pan roasted fresh mozzarella, grilled beef steak tomatoes, arugula salad, basil olive oil, balsamic reduction 13

GAMBERI FREDDO

jumbo shrimp, cocktail sauce *14

FUNGHI PORTOBELLO NAPOLEON

fresh mozzarella, prosciutto di parma, grilled beef steak tomatoes, balsamic reduction, basil olive oil * 14

CARPACCIO DI MANZO

thinly sliced filet mignon, arugula salad * 15

ARANCINI

fontina cheese, portobello mushroom, saffron risotto 10

SALUMI E FORMAGGI

chef's selection * 20

INSALATE

ROASTED FIG

baby spinach, roasted beets, cranberry goat cheese, raspberry vinaigrette * 12

TRI-COLOR

arugula, radicchio, endive, prosciutto di parma, shaved parmigiano reggiano, balsamic vinaigrette * 12

CAESAR ciabatta croutons * 10

PERA

mesclun greens, poached pears, prosciutto di parma, gorgonzola, candied walnuts, port wine vinaigrette * 14

MELE E FUNGHI

mesclun greens, granny smith apples, roasted portobello mushrooms, shaved carrots, goat cheese, walnuts, boney balsamic vinaigrette * 13

SPINACI BAMBINO

baby spinach, marinated artichokes, gorgonzola, pine nuts, roasted peppers, boney balsamic vinaigrette * 14

CROSTINI

GOAT CHEESE & SUN DRIED TOMATO PESTO 8

BRUSCHETTA 8

GORGONZOLA clover honey, crushed candied walnuts 8

PASTA

gluten free penne+ 3

whole wheat penne + 1

LINGUINE FRUTTI DI MARE

shrimp, scallops, calamari, little neck clams, fra diavolo sauce * 26

LASAGNE BOLOGNESE 18

PENNE ALLA VODKA

prosciutto, onions * 18

LINGUINE VONGOLE * 20

TRUFFLED QUATTRO FORMAGGIO

baked rigatoni, mozzarella, ricotta, gorgonzola, parmigiano reggiano, truffle oil * 20

PAPARDELLE CON CARNE

braised short rib ragu, ricotta cheese 20

BUCATININ POLPETTE

meatballs, pomodoro sauce 18

RIGATONI CON SALSICCIA

bot crumbled sausage, broccoli rabe, white beans, garlic, evoo * 20

HOME MADE GNOCCHI

del Gorno P/A

* Indicates gluten free preparation available

{ MANGIARE
CON GUSTO }

RISOTTO DEL GIORNO * P/A

BUCATINI PRIMA VERA

sautéed vegetables, garlic, evoo * 16

PIZZETTE

gluten free + 4

MARGHERITA

fresh mozzarella, crushed plum tomato sauce, evoo, basil, grated parmigiano reggiano 14

TRUFFLED QUATTRO FORMAGGIO

mozzarella, ricotta, gorgonzola, parmigiano reggiano, truffle oil 16

SALSICCIA ARRABIATA

bot crumbled sausage, fra diavolo sauce, fresh mozzarella, broccoli rabe 16

PROSCIUTTO E ARUGULA

red onion, cherry tomatoes, evoo, balsamic reduction 16

PERA E GORGONZOLA

poached pears, arugula, red onion, prosciutto di parma, gorgonzola, balsamic reduction 16

VEGETALI

truffled cauliflower puree, sautéed vegetables, fresh mozzarella, arugula 16

SECONDI

POLLO SCARPARELLO

sweet sausage, roasted peppers, thyme balsamic brown sauce, rosemary parmesan potatoes, spinach * 24

MELANZANE ROTOLATO

eggplant rollatini, mozzarella, ricotta, spinach, bucatini pomodoro 18

GAMBERI SCAMPI

jumbo sautéed shrimp, garlic, white wine, cream, vegetable risotto * 25

SALMONE E BASILICO

pan seared basil crusted salmon, citrus sauce, vegetable risotto * 25

BISTECCA

flat iron steak, red wine demi glace truffled polenta fries, seasonal vegetable medley * 24

BRACIOLA

frenched pork chop, port wine reduction, bot cherry peppers, rosemary parmesan potatoes, sautéed vegetables * 27

LA CAPPA SANTA

pan seared scallops, truffled cauliflower puree, sun dried tomato puree, vegetable risotto * 26

POLLO ARROSTO (20 MIN COOKING TIME)

rosemary and thyme rubbed frenched chicken breast, port wine demi-glacé, truffled cauliflower puree rosemary parmesan potatoes, sautéed vegetables * 25

MILANESE

rosemary parmesan potatoes

chicken 20 veal 25

SORRENTINO

rosemary parmesan potatoes, sautéed vegetables

chicken 24 veal 26

FRANCESE / MARSALA

rosemary parmesan potatoes, sautéed vegetables

chicken 20 veal 25

shrimp 25

PARMIGIANO

bucatini pomodoro

chicken 20 veal 25

shrimp 25 eggplant 19

CONTORNI

SAUTEED SPINACH * 7 • BROCCOLI RABE * 8

SEASONAL VEGETABLES * 6 • TRUFFLED POLENTA FRIES 7

ROSEMARY PARMESAN POTATOES * 7

Consuming raw or uncooked meats, fish or fresh eggs may increase your risk of food borne illness especially if you have certain medical conditions.

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LUNCH
DINNER
PRIVATE
ROOM

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