

# PIZZA

AVAILABLE IN large 18" OR small 12"  
gluten free + 4 only on small pie

<b>NEOPOLITAN</b> (regular pie)	Large <b>14</b>	Small <b>10</b>
<b>SICILIAN</b>	Large <b>17</b>	<b>N/A</b>
<b>UPSIDE DOWN SICILIAN</b>	Large <b>17</b>	<b>N/A</b>
<b>BIANCA</b> ricotta, fresh garlic, shredded mozzarella, grated parmigiano reggiano	Large <b>20</b>	Small <b>13</b>
<b>MARGHERITA</b> fresh mozzarella, crushed plum tomato sauce, evoo, basil, grated parmigiano reggiano	Large <b>20</b>	Small <b>12</b>
<b>GRANDMA</b> fresh and shredded mozzarella, fresh garlic, crushed plum tomato sauce, basil, grated parmigiano reggiano	Large <b>20</b>	Small <b>12</b>
<b>BALSAMIC FOCCACIA</b> balsamic infused crust, fresh mozzarella, tomatoes, roasted peppers, basil, evoo, balsamic reduction	Large <b>25</b>	Small <b>16</b>
<b>BUFFALO POLLO</b>	Large <b>25</b>	Small <b>15</b>
<b>POLLO MARSALA</b>	Large <b>25</b>	Small <b>15</b>
<b>POLLO PARMIGIANO</b>	Large <b>25</b>	Small <b>15</b>
<b>POLLO FRANCESE</b>	Large <b>25</b>	Small <b>15</b>
<b>SALSICCIA ARRABIATA</b> hot crumbled sausage, fra diavolo sauce, fresh mozzarella, broccoli rabe	Large <b>25</b>	Small <b>16</b>
<b>PROSCIUTTO E ARUGULA</b> red onion, cherry tomatoes, evoo, balsamic reduction	Large <b>27.50</b>	Small <b>15</b>
<b>PERA E GORGONZOLA</b> poached pears, arugula, red onion, prosciutto di parma, gorgonzola, balsamic reduction	Large <b>27.50</b>	Small <b>15</b>
<b>GRILLED CHICKEN CAESAR</b>	Large <b>25</b>	Small <b>15</b>
<b>ALLA VODKA SAUCE</b>	Large <b>22</b>	Small <b>14</b>
<b>EGGPLANT SICILIANA</b> fried eggplant, seasoned ricotta, plum tomato sauce, shredded mozzarella	Large <b>25</b>	Small <b>15</b>
<b>CALOGEROS</b> neopolitan pie, sausage, pepperoni, meatballs, onions, peppers & mushrooms	Large <b>25</b>	Small <b>15</b>
<b>VEGETALI</b> truffled cauliflower puree, sauteed vegetables, fresh mozzarella	Large <b>25</b>	Small <b>15</b>
<b>BAKED ZITI</b>	Large <b>25</b>	Small <b>15</b>

	Large	Small
<b>MAKE YOUR OWN PIZZA</b>		
• ricotta • pepperoni • sausage	1/2 topping <b>2.50</b>	<b>1</b>
• ham • meatballs • prosciutto	1 topping <b>3.50</b>	<b>2</b>
• anchiovies • mushroom	2 topping <b>5</b>	<b>3.50</b>
• cherry peppers • black olives	3 or more <b>6.50</b>	<b>5</b>
• fresh garlic • eggplant	grilled or	
• onion • roasted peppers	fried chicken <b>9</b>	<b>5</b>

# BEVANDE

PROUDLY SERVING COCA-COLA,  
SNAPPLE & SAN PELLEGRINO PRODUCTS

POLAND SPRING BOTTLED WATER.....	1.25
DASANI WATER (20 OZ).....	1.75
CANNED SODA .....	1.25
20 OZ SODA .....	2.15
2 LITER SODA.....	4.00
SNAPPLE.....	2.00
SAN PELLEGRINO SPARKLING.....	2.00
SAN PELLEGRINO ARANCIATA .....	2.00
SAN PELLEGRINO LIMONATA.....	2.00

**PRIVATE  
DINING ROOM  
AVAILABLE**



**ON /OFF  
PREMISE  
CATERING  
AVAILABLE**

Contact us at  
[info@calogerosgc.com](mailto:info@calogerosgc.com)

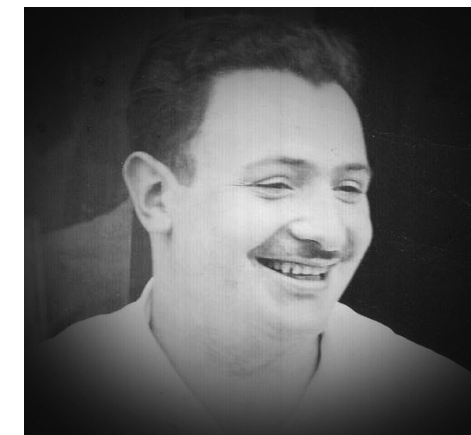
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## ANTIPASTI

<b>ZUPPA DEL GIORNO</b>	P/A
<b>POLPETTINE</b> house made meatballs	9
<b>CALAMARI FRITTI</b> pomodoro sauce, red pepper aioli	12 / 14
<b>SALSICCIA EGG ROLL</b> sausage, broccoli rabe, roasted peppers, goat cheese	9
<b>VONGOLE AL FORNO</b> little neck clams, seasoned bread crumbs, garlic, white wine, lemon	10 / 13
<b>ARANCINI</b> fontina cheese, portobello mushroom, saffron risotto	9
<b>GAMBERI FREDDO</b> jumbo shrimp, cocktail sauce *	14
<b>FUNGHI PORTOBELLO NAPOLEON</b> fresh mozzarella, prociutto di parma, grilled beef steak tomatoes, basil olive oil, balsamic reduction *	13
<b>MOZZARELLA FRITTI</b> pan roasted fresh mozzarella, grilled beef steak tomatoes, arugula salad, balsamic reduction, basil olive oil	11
<b>MOZZARELLA FRESCA</b> fresh mozzarella, beef steak tomatoes, roasted peppers, balsamic reduction, basil olive oil *	10
<b>CARPACCIO DI MANZO</b> thinly sliced filet mignon, arugula salad *	14

## INSALATE

add chicken + 3 add shrimp + 6

<b>ROASTED FIG</b> baby spinach, roasted beets, cranberry goat cheese, raspberry vinaigrette *	12
<b>TRI-COLOR</b> arugula, radicchio, endive, prosciutto di parma, shaved parmigiano reggiano, balsamic vinaigrette *	11
<b>PERA</b> mesclun greens, poached pears, prosciutto di parma, gorgonzola, candied walnuts, port wine vinaigrette *	12
<b>MELE E FUNGHI</b> mesclun greens, granny smith apples, roasted portobello mushrooms, shaved carrots, goat cheese, walnuts, honey balsamic vinaigrette *	12
<b>SPINACI BAMBINO</b> baby spinach, marinated artichokes, gorgonzola, pine nuts, roasted peppers, honey balsamic vinaigrette *	12
<b>CAESAR</b> ciabatta croutons *	9
<b>INSALATA DE POLLO</b> grilled chicken, mesclun greens, roasted peppers, tomatoes, sauteed mushrooms, goat cheese, balsamic vinaigrette *	14

\* Indicates gluten free preparation available

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

## CROSTINI

<b>GOAT CHEESE &amp; SUN DRIED TOMATO PESTO</b>	8
<b>BRUSCHETTA</b>	8
<b>GORGONZOLA</b> clover honey, crushed candied walnuts	8

## PANINI

served with homemade potato chips  
only available 11-4

<b>MOZZARELLA FRESCA</b> fresh mozzarella, prosciutto di parma, roasted peppers, evoo	10
<b>LUCCA</b> Prosciutto di parma, hot soppressata, fontina cheese, arugula, evoo	13
<b>BROCCOLI RABE</b> grilled chicken, sautéed broccoli rabe, fresh mozzarella, balsamic reduction	12
<b>POLLO GRIGLIA</b> grilled chicken, arugula, marinated artichokes, sundried tomato pesto	10
<b>BISTECCA</b> flat iron steak, arugula, mozzarella, caramelized onions, red pepper aioli	13
<b>PORTOBELLO</b> arugula, portobello mushrooms, grilled tomatoes, goat cheese, basil olive oil	10
<b>VITELLO</b> breaded veal scaloppini, roasted peppers, arugula, red pepper aioli, provolone cheese	13

## PASTA

gluten free penne + 3 whole wheat penne + 1

<b>LINGUINE FRUTTI DI MARE</b> shrimp, scallops, calamari, little neck clams, fra diavolo sauce *	25
<b>LASAGNA BOLOGNESE</b>	14 / 17
<b>PENNE ALLA VODKA</b> prosciutto, onions *	14 / 17
<b>LINGUINE VONGOLE *</b>	17 / 19
<b>TRUFFLED QUATTRO FORMAGGIO</b> baked rigatoni, mozzarella, ricotta, gorgonzola, parmigiano reggiano, truffle oil *	15 / 19
<b>PAPARDELLE CON CARNE</b> braised short rib ragu, ricotta cheese	15 / 19
<b>BUCATINI POLPETTE</b> meatballs, pomodoro sauce	13 / 17
<b>RIGATONI CON SALSICCIA</b> hot crumbled sausage, broccoli rabe, white beans, garlic, evoo *	16 / 19
<b>GNOCCHI DEL GIORNO</b>	P/A
<b>RISOTTO DEL GIORNO *</b>	P/A
<b>BUCATINI PRIMAVERA</b> sauteed vegetables, garlic, evoo *	14 / 15

PRICING REFLECTS LUNCH / DINNER ON TAKEOUT ONLY  
DINNER: MON-SAT 4PM • SUNDAY 3PM

All pricing is subject to change

## SECONDI

<b>POLLO SCARPARELLO</b> sweet sausage, roasted peppers, thyme balsamic brown sauce, rosemary parmesan potatoes, spinach *	18 / 23
<b>MELANZANE ROTOLATO</b> eggplant rollantini, mozzarella, ricotta, spinach, bucatini pomodoro	14 / 18
<b>GAMBERI SCAMPI</b> jumbo sautéed shrimp, garlic, white wine, cream, vegetable risotto *	20 / 24
<b>SALMONE E BASILICO</b> pan seared basil crusted salmon, citrus sauce, vegetable risotto *	21 / 24
<b>BISTECCA</b> flat iron steak, red wine demi glacé, truffled polenta fries, seasonal vegetable medley *	19 / 23
<b>BRACIOLA</b> frenched pork chop, port wine reduction, hot cherry peppers, rosemary parmesan potatoes, sautéed vegetables *	23 / 26
<b>LA CAPPA SANTA</b> pan seared scallops, truffled cauliflower puree, sun dried tomato puree, vegetable risotto *	22 / 26
<b>POLLO ARROSTO</b> rosemary and thyme rubbed frenched chicken breast, port wine demi-glacé, truffled cauliflower purée, rosemary parmesan potatoes, sautéed vegetable *	21 / 25
<b>MILANESE</b> rosemary parmesan potatoes Chicken 15 / 20 Veal 20 / 24	
<b>SORRENTINO</b> rosemary parmesan potatoes, sautéed vegetables Chicken 19 / 24 Veal 22 / 26	
<b>FRANCESE / MARSALA</b> rosemary parmesan potatoes, sautéed vegetables Chicken 15 / 19 Veal 20 / 24 Shrimp 20 / 24	
<b>PARMIGIANO</b> bucatini pomodoro Chicken 15 / 19 Veal 20 / 24 Shrimp 20 / 24 Eggplant 15 / 19	

## HEROES & ROLLS

<b>CHICKEN PARMIGIANO</b> 9	<b>EGGPLANT PARMIGIANO</b> 8.50
<b>MEATBALL PARMIGIANO</b> 8.50	<b>VEAL PARMIGIANO</b> 12
<b>SAUSAGE PARMIGIANO</b> 8.50	<b>SHRIMP PARMIGIANO</b> 13
<b>CHICKEN PARM OR BUFFALO CHICKEN ROLL</b>	6.50
<b>CHEESE CALZONE</b> seasoned ricotta, mozzarella	6.50
<b>SIDE OF SAUCE .50</b>	

## CONTORNI

<b>SAUTEED SPINACH *</b> 7	<b>TRUFFLED POLENTA FRIES</b> 7
<b>SAUTEED BROCCOLI RABE *</b> 8	<b>ROSEMARY PARMESAN POTATOES *</b> 7
<b>SEASONAL VEGETABLES *</b> 6	<b>VEGETABLE RISOTTO *</b> 7

## HOMEMADE DESSERTS

<b>CHEESECAKE</b> 6	<b>BOURBON BANNA BREAD PUDDING</b> 7
<b>NUTELLA CANNOLI CHIPS</b> 6	<b>WARM CHOCOLATE CHIP LAVA CAKE,</b>
<b>TIRAMISU</b> 7	<b>VANILLA ICE CREAM</b> 8
<b>APPLE CROSTADA</b> 7	