

HEROS & ROLLS

CHICKEN PARMIGIANO	10
MEATBALL PARMIGIANO	10
SAUSAGE PARMIGIANO	10
EGGPLANT PARMIGIANO	10
VEAL PARMIGIANO	12
SHRIMP PARMIGIANO	13
CHICKEN PARM OR BUFFALO CHICKEN ROLL.....	7
CHEESE CALZONE	7
Seasoned ricotta & mozzarella	
SIDE OF SAUCE50

SIDES

BRUSSELS SPROUTS WITH CRISPY PROSCIUTTO ...	9
SAUTÉED BROCCOLI RABE	8
GREEN BEANS	7
TRUFFLE PARMESAN FRENCH FRIES.....	7
OLIVE OIL MASHED POTATOES	8
PASTA POMODORO	8

HOMEMADE DESSERTS

CHEESECAKE	7
CANNOLI CONES.....	7
TIRAMISU	7
TARTUFFO.....	8
WARM CHOCOLATE CAKE & VANILLA ICE CREAM	8

BEVERAGES

Proudly Serving Coca-Cola, Snapple & San Pellegrino Products

POLAND SPRING BOTTLED WATER.....	1.25	SNAPPLE.....	2.00
DASANI WATER (20oz.)	1.75	SAN PELLEGRINO SPARKLING	2.00
CANNED SODA	1.25	SAN PELLEGRINO BLOOD ORANGE	2.00
20OZ. SODA	2.25	SAN PELLEGRINO LIMONATA	2.00
2-LITER SODA	4.00		

*Indicates gluten-free preparation available // All pricing subject to change
Consuming raw or uncooked meats, fish or fresh eggs may increase your risk of foodborne illness especially if you have certain medical conditions

ENJOY OUR OUTDOOR DINING AREA

OPENING IN MAY

DELICIOUS FOOD

FAMILIAR SMILES

GREAT TIMES

ON/OFF-PREMISES CATERING
CONTACT US AT INFO@CALOGEROSGC.COM
PRIVATE DINING ROOM AVAILABLE

\$5 OFF YOUR PURCHASE

WHERE CUSTOMERS COME *first.*

CALOGERO'S

CUCINA ITALIANA

TAKE-OUT & GOURMET PIZZA

WE DELIVER!
516-294-2922

Open Seven Days A Week
919 Franklin Avenue, Garden City, NY 11530
www.CalogerosGC.com

Private Party Room Available
FULL-SERVICE DINING ROOM AVAILABLE

While Calogero's might not be an easy name to remember, we are confident that the smell of delicious food & the warmth of familiar smiles against the backdrop of our grand venue will make us hard to forget.

At Calogero's, customers come first. So much so that we named our restaurant after the ultimate one – Calogero – who loved his wife Marie as much as her delectable cooking. While most establishments would be named after the latter, we stuck to what mattered most.

We like to remind ourselves that great cooking can only be realized when great people are there to enjoy it.



CALOGERO'S

CUCINA ITALIANA

PRIVATE DINING ROOM AVAILABLE

ON / OFF-PREMISES CATERING AVAILABLE

Contact us at info@calogerosgc.com

Follow us on  & 

APPETIZERS

ZUPPA DEL GIORNO	P/A
HOUSEMADE MEATBALLS (4)	10
Pomodoro sauce, fresh ricotta & basil chiffonade	
FRIED CALAMARI	13 // 15
Pomodoro sauce & garlic aioli	
BAKED CLAMS	11 // 14
Oreganata style	
ARANCINI (3)	11
Bolognese & mozzarella filling	
FRESH MOZZARELLA & TOMATO	12
Fresh mozzarella, beefsteak tomatoes, roasted peppers, balsamic reduction & basil olive oil*	
BEEF CARPACCIO	15
Thinly sliced raw filet mignon, roasted garlic aioli & arugula salad*	
OCTOPUS	17
White bean puree	
MEAT & CHEESE	21
Prosciutto, hot soppressata, capicola, truffle pecorino, parmigiano reggiano, Italian fontina, fig jam & marinated olives	
LOCAL BURATTA	16
Triple cream fresh mozzarella, basil pesto, toasted walnuts & oven-roasted tomatoes	
CREAMY POLENTA	
Topped with Short Rib Bolognese	13
Topped with Crispy Local Mushrooms	11
MOZZARELLA STICKS (6)	10
With pomodoro sauce	
BUFFALO CHICKEN WINGS (6)	11
With blue cheese dressing	

CROSTINI

GOAT CHEESE, FIG JAM, CRISPY PROSCIUTTO	10
FRESH RICOTTA, TRUFFLE HONEY, TOASTED WALNUTS	10
TOMATO, MOZZARELLA, RED ONION, BASIL	9

Great cooking

can only be realized when great people are there to enjoy it.

PANINI

Served with homemade potato chips // Only available 11am-4pm

GRILLED CHICKEN	11
Fresh mozzarella, basil pesto, arugula & roasted peppers	
HOT SAUSAGE	12
Arugula, broccoli rabe pesto, Italian fontina & sliced granny smith apples	
GRILLED EGGPLANT	11
Arugula, fresh mozzarella, oven-roasted tomatoes & basil pesto	
HOUSEMADE ROAST BEEF	13
Italian fontina, arugula, beefsteak tomatoes, roasted peppers & garlic aioli	
ITALIAN	13
Prosciutto, hot soppressata, capicola, fresh mozzarella, roasted peppers, tomatoes, arugula, cracked black pepper & evoo	
EGGPLANT PARMIGIANO	11
Breaded eggplant, pomodoro sauce & melted fresh mozzarella	

SALADS

Add chicken +4 // Add shrimp (3) +8 // Add Grilled Salmon +12

ARUGULA	11
Prosciutto, fresh squeezed lemon, evoo & shaved parmigiano reggiano	
CAESAR	10
Hearts of romaine, creamy caesar dressing & shaved parmigiano reggiano	
FARMERS	13
Mesclun greens, granny smith apples, dried currants, walnuts, goat cheese & white balsamic vinaigrette	
BABY SPINACH	12
Watermelon, feta cheese, red onions & mint balsamic vinaigrette	
ITALIAN COBB	15
Romaine, hard-boiled eggs, diced grilled chicken, crispy prosciutto, red onions, cherry tomatoes, roasted peppers, gorgonzola cheese & creamy garlic aioli	

*Indicates gluten-free preparation available // All pricing subject to change
Pricing reflects lunch // dinner (take-out only) // Dinner: Mon-Sat 4pm & Sun 3pm
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PIZZA

Available in Large 18" or Small 12"

Gluten-free +4 only on small pie	Large	Small
NEAPOLITAN (REGULAR PIE)	15	11
SICILIAN	19	N/A
UPSIDE-DOWN SICILIAN	19	N/A
CRISPINO	27	N/A
MARINARA	17	N/A
Square thick crust, tomato sauce, fresh garlic & romano cheese		
BIANCA	22	14
Ricotta, fresh garlic, shredded mozzarella & grated parmigiano reggiano		
MARGHERITA	22	14
Fresh mozzarella, crushed plum tomato sauce, evoo, basil & grated parmigiano reggiano		
GRANDMA	22	13
Fresh & shredded mozzarella, fresh garlic, crushed plum tomato sauce, basil & grated parmigiano reggiano		
Make it drunken (vodka sauce)	7	4
RED CLAM SAUCE	34	18
Chopped clams, garlic, evoo, pomodoro sauce & mozzarella cheese		
BUFFALO CHICKEN	27	16
CHICKEN PARMIGIANO	27	16
SALSICCIA ARRABIATA	28	17
Crumbled sausage, fra diavolo sauce, fresh mozzarella & broccoli rabe		
PROSCIUTTO E ARUGULA	30	16
Red onions, cherry tomatoes, evoo & balsamic reduction		
BASILICO	27	16
Basil pesto sauce, oven-dried tomatoes & mozzarella cheese		
GRILLED CHICKEN CAESAR	28	16
DRUNKEN PIZZA (VODKA SAUCE)	24	15
EGGPLANT	27	16
Fried eggplant, seasoned ricotta, plum tomato sauce & shredded mozzarella		
CALOGEROS	28	16
Neapolitan pie, sausage, pepperoni, meatballs, onions, peppers & mushrooms		
BAKED ZITI	27	16
STUFFED PIZZA	26	
Mozzarella, ricotta, spinach & oven-dried tomatoes		

MAKE YOUR OWN PIZZA

Ricotta, pepperoni, sausage, meatballs, prosciutto, anchovies, mushrooms, hot peppers, kalamata olives, fresh garlic, eggplant, onions & peppers

½ TOPPING	3	1.50
1 TOPPING	3.50	2
2 TOPPINGS	6	4
3 OR MORE	7	6
GRILLED OR FRIED CHICKEN	9	5

ENTREES

PORK CHOP	23 // 27
Pan fried, lightly breaded, pomodoro sauce, melted fresh mozzarella & fresh cavatelli	
PAN-SEARED LOCAL SCALLOPS	22 // 27
Herbed butter sauce, crispy gnocchi & roasted brussels sprouts	
FAROE ISLAND SALMON	22 // 26
Oreganata sauce, olive oil mashed potatoes & broccoli rabe	
24 HOUR BRAISED SHORT RIB	26 // 30
Fork tender, goat cheese polenta & green beans	
ROASTED CHICKEN SCARPARELLO	20 // 25
Hot sausage, white wine veal sauce, olive oil mashed potatoes & green beans	
SHRIMP SCAMPI	21 // 26
White wine, garlic, touch of cream & spaghetti same sauce	
VEAL VALDOSTANA	23 // 28
Breaded veal scaloppini, marsala wine, prosciutto, fontina cheese, olive oil mashed potatoes & roasted brussels sprouts	

ITALIAN CLASSICS:

FRANCAISE/MARSALA	
Olive oil mashed potatoes & sautéed green beans	
PARMIGIANO	
Mezza rigatoni	
MILANESE	
Arugula, red onions, grape tomatoes, goat cheese, fresh squeezed lemon & evoo	
. CHICKEN 15 // 19	VEAL 21 // 25
. SHRIMP 21 // 25	EGGPLANT 15 // 19

PASTA

Gluten-free penne +3 // Whole wheat penne +1

SPAGHETTI SEAFOOD FRA DIAVOLO	25
Shrimp, scallops, calamari & clams in fra diavolo sauce*	
LASAGNA BOLOGNESE	14 // 17
PENNE ALLA VODKA	14 // 17
Prosciutto & onions*	
SPAGHETTI & WHITE CLAM SAUCE*	17 // 20
TRUFFLED QUATTRO FORMAGGIO	15 // 19
Baked mezza rigatoni, mozzarella, ricotta, gorgonzola, parmigiano reggiano & truffle oil*	
PAPARDELLE CON CARNE	16 // 20
24 hour braised short rib ragu & ricotta cheese	
SPAGHETTI & MEATBALLS	14 // 18
Meatballs & pomodoro sauce	
FRESH CAVATELLI	17 // 22
Ground hot & sweet sausage & broccoli rabe pesto	
HOMEMADE POTATO GNOCCHI AL FUNGHI	18 // 23
Wild mushrooms & truffle cream sauce	
SPAGHETTI CARBONARA	14 // 18
Pancetta, onions, black pepper, egg & grated parmigiano	
MEZZA RIGATONI & BROCCOLI RABE	14 // 17
With garlic & evoo	
BAKED ZITI	14 // 17