

CALOGGERO'S

CUCINA ITALIANA

TAKE-OUT & GOURMET PIZZA

WE DELIVER!
516-294-2922

Open Six Days A Week
(Closed Monday)

919 Franklin Avenue, Garden City, NY 11530
www.CalogerosGardenCity.com

Private Party Room Available

**FULL-SERVICE
DINING ROOM AVAILABLE**





APPETIZERS

ZUPPA DEL GIORNO	P/A
HOUSEMADE MEATBALLS (4)	14
Pomodoro sauce, fresh ricotta & basil chiffonade	
FRIED CALAMARI	16 // 18
Pomodoro sauce & garlic aioli	
BAKED CLAMS	14 // 17
Oreganata style	
ARANCINI (4)	12
Bolognese & mozzarella filling	
FRESH MOZZARELLA & TOMATO	14
Fresh mozzarella, beefsteak tomatoes, roasted peppers, balsamic reduction & basil olive oil*	
BEEF CARPACCIO	19
Thinly sliced raw filet mignon, roasted garlic aioli & arugula salad*	
OCTOPUS	20
Chef's preparation	
MEAT & CHEESE	25
Chef's selection	
LOCAL BURATTA	18
Triple cream fresh mozzarella preparations change daily	
CREAMY POLENTA	15
Topped with Short Rib Bolognese	
MOZZARELLA STICKS (6)	13
With pomodoro sauce	

CROSTINI

WHIPPED RICOTTA, TRUFFLE HONEY & ARUGULA	12
TOMATO, MOZZARELLA, RED ONION, BASIL	10

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	13
Fresh mozzarella, basil pesto, arugula & roasted peppers	
BROCCOLI RABE	15
Breaded chicken cutlet, melted Fontina cheese, broccoli rabe & balsamic reduction	
GRILLED EGGPLANT	13
Arugula, fresh mozzarella, oven-roasted tomatoes & basil pesto	
HOUSEMADE ROAST BEEF	15
Italian fontina, arugula, beefsteak tomatoes, roasted peppers & garlic aioli	
ITALIAN	15
Prosciutto, hot soppressata, capicola, fresh mozzarella, roasted peppers, tomatoes, arugula, cracked black pepper & evoo	
EGGPLANT PARMIGIANO	13
Breaded eggplant, pomodoro sauce & melted fresh mozzarella	

SALADS

Add chicken +6 // Add shrimp (3) +10 // Add Grilled Salmon +15

ARUGULA	13
Prosciutto, fresh squeezed lemon, evoo & shaved parmigiano reggiano	
CAESAR	13
Hearts of romaine, creamy caesar dressing & shaved parmigiano reggiano	
FARMERS	14
Mesclun greens, granny smith apples, dried cranberries, walnuts, goat cheese & white balsamic vinaigrette	
MEDITERRANEAN SPINACH	14
Baby spinach, grape tomatoes, cucumbers, red onions, Kalamata olives, feta cheese & balsamic vinaigrette	
ITALIAN COBB	17
Romaine, hard-boiled eggs, diced grilled chicken, crispy pancetta, 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

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



PIZZA

Available in Large 18" or Small 12"

	Large	Small
Gluten-free +4 only on small pie		
NEAPOLITAN (REGULAR PIE)	20	13
SICILIAN	23	N/A
UPSIDE-DOWN SICILIAN	23	N/A
MARINARA	19	N/A
Square thick crust, tomato sauce, fresh garlic & romano cheese		
BIANCA	27	17
Ricotta, fresh garlic, shredded mozzarella & grated parmigiano reggiano		
MARGHERITA	26	16
Fresh mozzarella, crushed plum tomato sauce, evoo, basil & grated parmigiano reggiano		
GRANDMA	25	15
Fresh & shredded mozzarella, fresh garlic, crushed plum tomato sauce, basil & grated parmigiano reggiano		
Make it drunken (vodka sauce)	add 7	add 4
QUATTRO FORMAGGIO	30	17
BUFFALO CHICKEN	30	17
CHICKEN PARMIGIANO	30	17
SALSICCIA ARRABIATA	32	19
Crumbled sausage, fra diavolo sauce, fresh mozzarella & broccoli rabe		
PROSCIUTTO E ARUGULA	34	18
Red onions, cherry tomatoes, evoo & balsamic reduction		
GRILLED CHICKEN CAESAR	32	18
DRUNKEN PIZZA (VODKA SAUCE)	28	17
CALOGEROS	32	18
Neapolitan pie, sausage, pepperoni, meatballs, onions, peppers & mushrooms		
BAKED ZITI	31	18

MAKE YOUR OWN PIZZA

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

½ TOPPING	3	1.50
1 TOPPING	4	2
2 TOPPINGS	8	4
3 OR MORE	10	8
GRILLED OR FRIED CHICKEN	12	7

ENTREES

Now using antibiotic free chicken

- PORK CHOP PICCANTE**31 // 34
Grilled "cowboy" pork chop, spicy Italian peppers,
port wine reduction, mashed potatoes & sautéed spinach
- PAN-SEARED LOCAL SCALLOPS**28 // 33
Lemon caper sauce, porcini mushroom risotto & wilted arugula
- SALMON OREGANATA**25 // 30
Oreganata sauce, fingerling potatoes & broccoli rabe
- BRAISED SHORT RIB**31 // 35
Fork tender, polenta & green beans
- ROASTED CHICKEN SCARPARELLO**23 // 28
Hot sausage, balsamic veal sauce,
mashed potatoes & green beans
- SHRIMP SCAMPI**25 // 29
White wine, garlic, touch of cream & spaghetti same sauce
- VEAL FLORENTINE**27 // 32
Veal scaloppini, spinach, prosciutto, fontina cheese, lemon white wine sauce,
fingerling potatoes & green beans

ITALIAN CLASSICS:

FRANCAISE

Fingerling potatoes
& green beans

MARSALA

Mashed potatoes &
sautéed green beans

PARMIGIANO

Mezza rigatoni

MILANESE

Arugula, red onions, grape tomatoes,
goat cheese, fresh squeezed lemon,
evoo & balsamic reduction

..... CHICKEN 20 // 24 ... VEAL 26 // 30

..... SHRIMP 26 // 30 ... EGGPLANT 18 // 22

PASTA

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

- SPAGHETTI SEAFOOD FRA DIAVOLO**31
Shrimp, scallops, calamari & clams in fra diavolo sauce*
- LASAGNA BOLOGNESE**18 // 21
- PENNE ALLA VODKA**16 // 19
Prosciutto & onions*
- SPAGHETTI & WHITE CLAM SAUCE***22 // 26
- TRUFFLED QUATTRO FORMAGGIO**18 // 22
Baked mezza rigatoni, mozzarella, ricotta, gorgonzola,
parmigiano reggiano & truffle oil*
- PAPARDELLE CON CARNE**21 // 25
24 hour braised short rib ragu & ricotta cheese
- SPAGHETTI & MEATBALLS**16 // 20
Meatballs & pomodoro sauce
- LOBSTER RAVIOLI AL FUNGHI**26 // 28
Wild mushrooms & truffle cream sauce
- SPAGHETTI CARBONARA**18 // 21
Panchetta, onions, black pepper, egg & grated parmigiano
- PAPARDELLE ALLA NORMA**19 // 23
Roasted eggplant, tomato sauce, basil & shaved Romano
- BAKED ZITI**16 // 20
- FRESH CAVATELLI**23 // 26
Sausage ragu, fried burrata

HEROS & ROLLS

CHICKEN PARMIGIANO	14
MEATBALL PARMIGIANO	12
SAUSAGE PARMIGIANO	12
EGGPLANT PARMIGIANO	12
VEAL PARMIGIANO	16
SHRIMP PARMIGIANO	16
CHICKEN PARM OR BUFFALO CHICKEN ROLL.....	10
CHEESE CALZONE.....	9
Seasoned ricotta & mozzarella	
SIDE OF SAUCE	1.00

SIDES

FRIED ZUCCHINI	10
SAUTÉED BROCCOLI RABE	10
GREEN BEANS	8
TRUFFLE PARMESAN FRENCH FRIES.....	8
MASHED POTATOES.....	8
PASTA POMODORO	8

HOMEMADE DESSERTS

CHEESECAKE	8
CANNOLI CONES.....	8
TIRAMISU.....	8
TARTUFO.....	10
WARM CHOCOLATE CAKE & VANILLA ICE CREAM	10

BEVERAGES

Proudly Serving Coca-Cola, Snapple & San Pellegrino Products

POLAND SPRING BOTTLED WATER.....	1.25	SNAPPLE.....	2.50
DASANI WATER (20oz.)	2.00	SAN PELLEGRINO SPARKLING	2.50
CANNED SODA	1.50	SAN PELLEGRINO BLOOD ORANGE.....	2.50
20OZ. SODA.....	2.50	SAN PELLEGRINO LIMONATA	2.50
2-LITER SODA	4.00		

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