

CALOGERO'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)	15
Pomodoro sauce, fresh ricotta & basil chiffonade	
FRIED CALAMARI	17 // 19
Pomodoro sauce & garlic aioli	
BAKED CLAMS	15 // 17
Oreganata style	
ARANCINI (4)	13
Bolognese & mozzarella filling	
FRESH MOZZARELLA & TOMATO	14
Fresh mozzarella, beefsteak tomatoes, roasted peppers, balsamic reduction & basil olive oil*	
BEEF CARPACCIO	20
Thinly sliced raw filet mignon, roasted garlic aioli & arugula salad*	
OCTOPUS	20
Chef's preparation	
MEAT & CHEESE	26
Chef's selection	
LOCAL BURATTA	18
Triple cream fresh mozzarella preparations change daily	
CREAMY POLENTA	16
Topped with Short Rib Bolognese	
MOZZARELLA STICKS (6)	14
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	14
Fresh mozzarella, basil pesto, arugula & roasted peppers	
BROCCOLI RABE	16
Breaded chicken cutlet, melted Fontina cheese, broccoli rabe & balsamic reduction	
GRILLED EGGPLANT	14
Arugula, fresh mozzarella, oven-roasted tomatoes & basil pesto	
HOUSEMADE ROAST BEEF	16
Italian fontina, arugula, beefsteak tomatoes, roasted peppers & garlic aioli	
ITALIAN	16
Prosciutto, hot soppressata, capicola, fresh mozzarella, roasted peppers, tomatoes, arugula, cracked black pepper & evoo	
EGGPLANT PARMIGIANO	14
Breaded eggplant, pomodoro sauce & melted fresh mozzarella	

SALADS

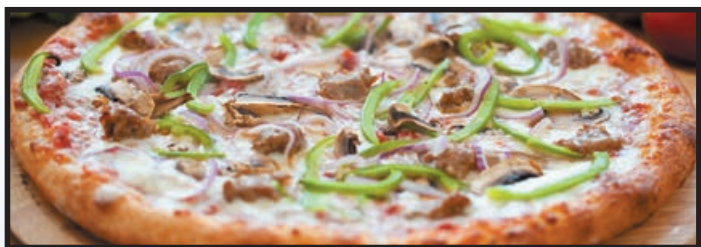
Add chicken +6 // Add shrimp (3) +10 // Add Grilled Salmon +15

ARUGULA	14
Prosciutto, fresh squeezed lemon, evoo & shaved parmigiano reggiano	
CAESAR	14
Hearts of romaine, creamy Caesar dressing & shaved parmigiano reggiano	
FARMERS	15
Mesclun greens, granny smith apples, dried cranberries, walnuts, goat cheese & white balsamic vinaigrette	
MEDITERRANEAN SPINACH	15
Baby spinach, grape tomatoes, cucumbers, red onions, Kalamata olives, feta cheese & balsamic vinaigrette	
ITALIAN COBB	18
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"

Gluten-free +4 only on small pie	Large	Small
NEAPOLITAN (REGULAR PIE)	22	14
SICILIAN	25	N/A
UPSIDE-DOWN SICILIAN	25	N/A
MARINARA	22	N/A
Square thick crust, tomato sauce, fresh garlic & romano cheese		
BIANCA	29	18
Ricotta, fresh garlic, shredded mozzarella & grated parmigiano reggiano		
MARGHERITA	28	17
Fresh mozzarella, crushed plum tomato sauce, evoo, basil & grated parmigiano reggiano		
GRANDMA	27	16
Fresh & shredded mozzarella, fresh garlic, crushed plum tomato sauce, basil & grated parmigiano reggiano		
Make it drunken (vodka sauce)	add 7	add 4
QUATTRO FORMAGGIO	32	18
BUFFALO CHICKEN	32	19
CHICKEN PARMIGIANO	32	19
SALSICCIA ARRABIATA	34	21
Crumbled sausage, fra diavolo sauce, fresh mozzarella & broccoli rabe		
PROSCIUTTO E ARUGULA	35	
Red onions, cherry tomatoes, evoo & balsamic reduction		
GRILLED CHICKEN CAESAR	34	19
DRUNKEN PIZZA (VODKA SAUCE)	30	18
CALOGEROS	34	19
Neapolitan pie, sausage, pepperoni, meatballs, onions, peppers & mushrooms		
BAKED ZITI	33	19

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	33 // 37
Grilled "cowboy" pork chop, spicy Italian peppers, port wine reduction, mashed potatoes & sautéed spinach	
SALMON OREGANATA	27 // 32
Oreganata sauce, fingerling potatoes & broccoli rabe	
BRAISED SHORT RIB	33 // 36
Fork tender, polenta & green beans	
ROASTED CHICKEN SCARPARELLO	25 // 30
Hot sausage, balsamic veal sauce, mashed potatoes & green beans	
SHRIMP SCAMPI	28 // 32
White wine, garlic, touch of cream & spaghetti same sauce	
VEAL FLORENTINE	29 // 34
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 22 // 26 . . . VEAL 28 // 32

..... SHRIMP 28 // 32 . . . EGGPLANT 18 // 23

PASTA

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

SPAGHETTI SEAFOOD FRA DIAVOLO	34
Shrimp, scallops, calamari & clams in fra diavolo sauce*	
LASAGNA BOLOGNESE	20 // 23
PENNE ALLA VODKA	18 // 21
Prosciutto & onions*	
SPAGHETTI & WHITE CLAM SAUCE*	24 // 28
TRUFFLED QUATTRO FORMAGGIO	20 // 24
Baked mezza rigatoni, mozzarella, ricotta, gorgonzola, parmigiano reggiano & truffle oil*	
PAPARDELLE CON CARNE	23 // 27
24 hour braised short rib ragu & ricotta cheese	
SPAGHETTI & MEATBALLS	17 // 21
Meatballs & pomodoro sauce	
LOBSTER RAVIOLI AL FUNGHI	27 // 29
Wild mushrooms & truffle cream sauce	
SPAGHETTI CARBONARA	19 // 22
Panchetta, onions, black pepper, egg & grated parmigiano	
PAPARDELLE ALLA NORMA	20 // 24
Roasted eggplant, tomato sauce, basil & shaved Romano	
BAKED ZITI	17 // 21
FRESH CAVATELLI	25 // 28
Sausage ragu, fried burrata	

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness. Prices subject to change without notice.

HEROS & ROLLS

CHICKEN PARMIGIANO	15
MEATBALL PARMIGIANO	13
SAUSAGE PARMIGIANO	13
EGGPLANT PARMIGIANO	13
VEAL PARMIGIANO	17
SHRIMP PARMIGIANO	17
CHICKEN PARM OR BUFFALO CHICKEN ROLL	12
CHEESE CALZONE	10
Seasoned ricotta & mozzarella	
SIDE OF SAUCE	1.00

SIDES

FRIED ZUCCHINI	10
SAUTÉED BROCCOLI RABE	10
GREEN BEANS	8
TRUFFLE PARMESAN FRENCH FRIES	9
MASHED POTATOES	9
PASTA POMODORO	9

HOMEMADE DESSERTS

CHEESECAKE	9
CANNOLI CONES	9
TIRAMISU	9
TARTUFO	10
WARM CHOCOLATE CAKE & VANILLA ICE CREAM	11

BEVERAGES

Proudly Serving Coca-Cola, Snapple & San Pellegrino Products

POLAND SPRING BOTTLED WATER	1.50	SNAPPLE	3.25
DASANI WATER (20oz.)	2.75	SAN PELLEGRINO SPARKLING	3.00
CANNED SODA	2.00	SAN PELLEGRINO BLOOD ORANGE	3.00
20 OZ. SODA	3.25	SAN PELLEGRINO LIMONATA	3.00
2-LITER SODA	6.00		

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**DINE OUTDOORS
ALL YEAR 'ROUND**

IN OUR HEATED TENT

**DELICIOUS
FOOD**

**FAMILIAR
SMILES**

**GREAT
TIMES**

ON/OFF-PREMISES CATERING

CONTACT US AT INFO@CALOGEROSGC.COM

PRIVATE 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.

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