

Mezzaluna
NEW YORK

ANTIPASTI

La Caprese buffalo mozzarella with heirloom tomatoes, basil, fleur de sel, cru e.v. olive oil	24	Polpettine di vitello Veal Meatballs with tomato sauce and Parmigiano Reggiano	26
Parmigiana di melanzane classic eggplant Parmigiana	25	Carpaccio rucola e Parmigiano beef Carpaccio, arugula, Parmigiano	27
Calamari alla griglia grilled calamari jalapeño, arugula, fennel	25	Prosciutto Zuarina Langhirano & bufala Prosciutto Zuarina, buffalo mozzarella, pickled vegetables	28
Polenta, funghi trifolati e fonduta di Taleggio soft Polenta, sautéed mushrooms and Taleggio fondue	26	Bresaola della Valtellina air-dried cured beef, frisee, apple & celery	26
Gamberetti grigliati grilled shrimp, avocado, organic corona beans, cherry tomatoes	25		

INSALATE

Greca lettuce, feta cheese, olives, peperoncini, cucumber, tomatoes, onions, oregano	26	Contadina truffled pecorino cheese, pear, walnuts, mesclun salad	26
Pollanca chopped grilled organic chicken, fennel, apple, avocado, celery, tomatoes, corn, zesty lemon vinaigrette	26	Cesare a modo nostro caesar salad our style with prosciutto, hard boiled egg	25
Bietolina roasted yellow beets, feta cheese, organic mesclun, roasted pistachios	25	Insalta di tonno Pantescia sicilian tuna, cherry tomatoes, olives, potatoes, capers, red onion	26
Tropicale avocado, hearts of palm, tomato, parmigiano	25		

PRIMI PIATTI

Penne alla Bisanzio with fresh tomatoes, basil and mozzarella	29	Taglierini alla ciociara with cherry tomatoes, prosciutto, peas, mozzarella, provolone	32
Trofiette al pesto con patate, asparagi e fagiolini with pesto sauce, diced asparagus, potatoes and string beans	33	Tagliatelle alla Bolognese homemade fresh tagliatelle with slow-cooked Bolognese sauce and Parmigiano Reggiano	36
Spaghetti alle zucchini with zucchini and Caciocavallo del Monaco	30	Pappardelle al brasato With slow braised beef short ribs ragu	36
Linguettine alla granseola with jumbo lump crab meat	36	Orecchiette alla salsiccia e cime di rapa with sausages and broccoli rabe	35
Linguine nere sciue' sciue' con gamberetti home made black linguine with shrimp, spicy tomato sauce	35	Lasagne alla Bolognese classic lasagna	31
Spaghetтини alle vongole with clams, cherry tomatoes, parsley	36	Ravioli dello chef del giorno ravioli of the day	34

SECONDI PIATTI

Salmone Faroe Islands salmon	40	Milanesine di vitello mini veal Milanese	38
Battuta di pollo grilled organic chicken paillard, balsamic vinegar reduction	35	La bistecca di manzo dry aged prime Sirloin steak (14oz)	67

PANINI

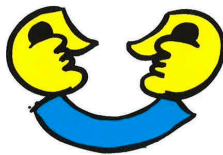
Crudo Parma prosciutto, buffalo mozzarella, arugola	25	Vegetariano roasted veggies, basil pesto, mozzarella	24
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All pastas are cooked upon order

During rush hours we strongly encourage our patrons to avoid making changes to our menu.
Thank You!

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Only the Best
SINCE 1984



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PIZZE

Margherita tomato, mozzarella and basil	25	Bicolore half margherita, half gorgonzola	25
Margherita piccante parmigiano, calabrian chili, tomato, mozzarella, oregano	26	Quattro stagioni eggplant, artichokes, prosciutto, mushrooms, mozzarella	26
Bufalina buffalo mozzarella, tomato and basil	26	Dell'ortolano fresh grilled seasonal vegetables, mozzarella	25
Sfilatino Capri baguette style calzone, mozzarella, fontina, prosciutto, arugula	26	Selvatica pesto, pine nuts, tomato, mozzarella	25
Caprese buffalo mozzarella, cherry tomatoes, arugula, oregano	27	Funghi wild mushrooms, tomato, mozzarella	26
Carciofi artichokes, mozzarella, tomato	26	Salsiccia spicy sausage, tomato, mozzarella	26
Mezzaluna prosciutto, fontina, mozzarella, arugula, fresh cherry tomatoes, oregano	28	Stromboli olives, capers, anchovies, sun-dried tomatoes, mozzarella	25
Quattro formaggi four cheeses	25	Pepperoni pepperoni salami, mozzarella, tomato sauce	27

DESSERTS

Tiramisu'	14	Gelato or Sorbetto	14
Torta di cioccolato fondente con gelato al mascarpone bitter chocolate tarte with mascarpone ice cream	14	Gelato di ricotta con amarene ricotta gelato with sour cherries	14
Tartufo chocolate hazelnut truffle gelato	14	Crostata di mela homemade apple tart with vanilla gelato	14
Crème brûlée classic Crème brûlée	14	Panna cotta ai frutti di bosco Italian custard with mixed berries sauce	14

WHITE WINE, ROSÈ & SPARKLING

Champagne “Charles Heidsieck” <i>Reserve 1/2 Bottle</i>	95
Champagne “Charles Heidsieck” <i>Reserve</i>	190
Prosecco “Drusian”	70
Riesling “Steilheit” <i>Austria</i>	70
Pinot Bianco “Weissburgunder” St. Micheal Eppan	70
Chardonnay “Les Crêtes”	75
Greco Di Tufo “Loggia della Serra” Terredora Dipaolo	80
Pinot Grigio “Fallwind” St. Micheal Eppan	70
Sauvignon Blanc St. Micheal Eppan	70
Pinot Bianco Riserva "Klaus Lentsch"	90
Gavi di Gavi "Minaia"	95

RED WINE

Dolcetto D’Alba “Rocca Giovanni”	65
Pinot Noir St Micheal Eppan	70
Barbera D`Asti “Camp du Rouss” Coppo	75
Sangiovese “Ricasoli”	70
Chianti Riserva “La Selvanella”	75
Chianti Classico “Castello Di Rampolla”	85
Vino Nobile Di Montepulciano “Avignonesi”	85
Barbaresco “Produttori del Barbaresco”	120
Brunello Di Montalcino “Poggio Antico”	150
Barolo Bovio “Parussi”	150
San Leonardo “Marchesi Gonzaga”	160
Amarone “Giovanni Ederle”	150
Bricco Dell’Uccellone “Braidà”	170
Sassicaia “Marchesi Incisa della Rocchetta”	590
Solaia “Antinori” 2009	640

20% gratuity added for parties of six or more guests

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