

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 fondua di Taleggio soft Polenta, sautéed mushrooms and Taleggio fondua	26	Bresaola della Valtellina air-dried cured beef, frisee, apple & celery	26
Camberetti grigliati grilled shrimp, avocado, organic corona beans, cherry tomatoes	25		
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 Pantesca sicilian tuna, cherry tomatoes, olives, potatoes, capers, red onion	26
Tropicale avocado, hearts of palm, tomato, parmesan	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 zucchine with zucchini and Caciocavallo del Monaco	30	Pappardelle al brasato With slow braised beef short ribs ragù	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 scie' scie' con gamberetti home made black linguine with shrimp, spicy tomato sauce	35	Lasagne alla Bolognese classic lasagna	31
Spaghettini 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

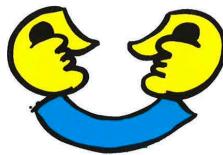
Crudo Parma prosciutto, buffalo mozzarella, arugula	25	Vegetariano roasted veggies, basil pesto, mozzarella	24
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All pastas are cooked upon order

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

Margherita piccante
parmigiano, calabrian chili, tomato, mozzarella, oregano

Bufalina
buffalo mozzarella, tomato and basil

Sfilatino Capri
baguette style calzone, mozzarella, fontina, prosciutto, arugula

Caprese
buffalo mozzarella, cherry tomatoes, arugula, oregano

Carciofi
artichokes, mozzarella, tomato

Mezzaluna
prosciutto, fontina, mozzarella, arugula, fresh cherry tomatoes, oregano

Quattro formaggi
four cheeses

Bicolore	25	half margherita, half gorgonzola
Quattro stagioni	26	eggplant, artichokes, prosciutto, mushrooms, mozzarella
Dell'ortolano	25	fresh grilled seasonal vegetables, mozzarella
Selvatica	25	pesto, pine nuts, tomato, mozzarella
Funghi	26	wild mushrooms, tomato, mozzarella
Salsiccia	26	spicy sausage, tomato, mozzarella
Stromboli	25	olives, capers, anchovies, sun-dried tomatoes, mozzarella
Pepperoni	27	pepperoni salami, mozzarella, tomato sauce

DESSERTS

Tiramisu'

Torta di cioccolato fondente con gelato al mascarpone
bitter chocolate tarte with mascarpone ice cream

Tartufo
chocolate hazelnut truffle gelato

Crème brûlée
classic Crème brûlée

Gelato or Sorbetto	14
Gelato di ricotta con amarene ricotta gelato with sour cherries	14
Crostata di mela homemade apple tart with vanilla gelato	14
Panna cotta ai frutti di bosco Italian custard with mixed berries sauce	14

WHITE WINE, ROSÈ & SPARKLING

Champagne "Charles Heidsieck" Reserve *1/2 Bottle*

Champagne "Charles Heidsieck" Reserve

Prosecco "Drusian"

Riesling "Steilheit" *Austria*

Pinot Bianco "Weissburgunder" St. Micheal Eppan

Chardonnay "Les Crêtes"

Greco Di Tufo "Loggia della Serra" Terredora Dipaolo

Pinot Grigio "Fallwind" St. Micheal Eppan

Sauvignon Blanc St. Micheal Eppan

Pinot Bianco Riserva "Klaus Lentsch"

Gavi di Gavi "Minaia"

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 "Braida"	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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