

**Mezzaluna**  
NEW YORK

## ANTIPASTI

<b>La Caprese</b> bufala mozzarella with heirloom tomatoes, basil, fleur de sel, cru e.v. olive oil	23	<b>Parmigiana di melanzane</b> classic eggplant Parmigiana	22
<b>Polipo e patate</b> slow braised octopus, potatoes, black olives, tomato	22	<b>Carpaccio rucola e Parmigiano</b> beef Carpaccio, arugula, Parmigiano	26
<b>Calamari alla griglia</b> grilled calamari jalapeño, arugula, fennel	24	<b>Bresaola della Valtellina</b> air-dried cured beef, celery, apple	24
<b>Gamberetti grigliati</b> lemony grilled shrimp, organic beans, celery, parsley	25	<b>Prosciutto Zuarina Langhirano &amp; bufala</b> Prosciutto Zuarina, buffalo mozzarella, pickled vegetables	24

## INSALATE

<b>Greca</b> feta cheese, olives, peperoncini, cucumber, tomatoes, onions, oregano	21	<b>Cesare a modo nostro</b> caesar salad our style with prosciutto, hard boiled egg	21
<b>Pollanca</b> chopped grilled organic chicken, fennel, apple, avocado, celery, tomatoes, corn, zesty lemon vinaigrette	25	<b>Insalta di tonno Pantasca</b> sicilian tuna, cherry tomatoes, olives, potatoes, capers, red onion	22
<b>Tropicale</b> avocado, hearts of palm, tomato, parmigiano	21	<b>Insalta di bietoline</b> baby beets salad, roasted pistachios and Feta cheese	20
<b>Contadina</b> truffled pecorino cheese, pear, walnuts, mesclun salad	22		

## PRIMI PIATTI

<b>Taglierini alla ciociara</b> with cherry tomatoes, prosciutto, peas, mozzarella, provolone	27	<b>Fusilli al pesto e fagiolini</b> with pesto sauce and string beans	27
<b>Penne alla Bisanzio</b> with fresh tomatoes, basil and mozzarella	26	<b>Orecchiette ai cavolfiori</b> with cauliflowers, raisins and pine nuts	26
<b>Spaghettoni alle vongole</b> with clams, cherry tomatoes, parsley	28	<b>Pappardelle al ragu bianco e porcini</b> with white veal ragu and porcini mushroom	28
<b>Spaghetti al tonno</b> gragnano spaghetti, Sicilian tuna, spring onion, Nduja, spicy cherry tomato sauce	28	<b>Lasagne alla Bolognese</b> classic lasagna	26
<b>Linguine nere sciuè' sciuè' con gamberetti</b> home made black linguine with shrimp, spicy tomato sauce	27	<b>Ravioli dello chef del giorno</b> ravioli of the day	26

## SECONDI PIATTI

<b>Salmone</b> wild salmon	36	<b>Milanese or Parmigiana di pollo</b> free range organic chicken Milanese, or Parmigiana	33
<b>Battuta di pollo</b> grilled organic chicken paillard	31	<b>La bistecca di manzo</b> prime Sirloin steak	55
<b>Milanesine di vitello</b> mini veal Milanese	33		

## PANINI

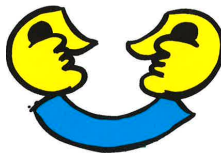
<b>Crudo</b> Parma prosciutto, buffalo mozzarella, arugola	22	<b>Vegetariano</b> roasted veggies, basil pesto, mozzarella	22
---	----	--	----

*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**



**Mezzaluna**  
NEW YORK

### PIZZE

<b>Margherita</b> tomato, mozzarella and basil	23	<b>Bicolore</b> half margherita, half gorgonzola	23
<b>Margherita piccante</b> parmigiano, calabrian chili, tomato, mozzarella, oregano	23	<b>Quattro stagioni</b> eggplant, artichokes, prosciutto, mushrooms	23
<b>Bufalina</b> buffalo mozzarella, tomato and basil	24	<b>Dell'ortolano</b> fresh grilled seasonal vegetables	23
<b>Sfilatino Capri</b> baguette style calzone, mozzarella, fontina, prosciutto, arugula	23	<b>Selvatica</b> pesto, pine nuts, tomato, mozzarella	23
<b>Caprese</b> bufala mozzarella, cherry tomatoes, arugula	25	<b>Funghi</b> wild mushrooms, tomato, mozzarella	25
<b>Carciofi</b> artichokes, mozzarella, tomato	24	<b>Salsiccia</b> spicy sausage, tomato, mozzarella	23
<b>Bianca</b> prosciutto, fontina, arugula, fresh tomato	24	<b>Stromboli</b> olives, capers, anchovy, sun-dried tomato	23
<b>Quattro formaggi</b> four cheeses	23	<b>Pepperoni</b> pepperoni salami, mozzarella, tomato sauce	24

### DESSERTS

<b>Tiramisu</b>	13	<b>Gelato or Sorbetto</b>	12
<b>Torta di cioccolato fondente con gelato al mascarpone</b> bitter chocolate tarte with mascarpone ice cream	14	<b>Gelato di ricotta con amarene</b> ricotta gelato with sour cherries	14
<b>Tartufo</b> chocolate hazelnut truffle gelato	14	<b>Profiteroles</b> vanilla filled, topped with chocolate sauce	13

### WHITE WINE, ROSÈ & SPARKLING

<b>Rosé "Elicio" France</b>	60
<b>Champagne "Charles Heidsieck" Reserve ½ Bottle</b>	60
<b>Champagne "Gonet Medeville" Gran Cru</b>	95
<b>Prosecco "Drusian"</b>	65
<b>Lugana "I Frati" Ca' dei Frati</b>	60
<b>Riesling "Steilheit" Austria</b>	65
<b>Pinot Bianco "Lageder"</b>	60
<b>Chardonnay "Lageder"</b>	60
<b>Greco Di Tufo "Loggia della Serra" T. Dipaolo</b>	70
<b>Pinot Grigio "Anger"</b>	65
<b>Sauvignon Blanc "Kellerei"</b>	60
<b>Verdicchio Rirerva "La Staffa"</b>	160

### RED WINE

<b>Sangiovese "Il Matto"</b>	70
<b>Chianti Classico "Castello Di Rampolla"</b>	75
<b>Vino Nobile Di Montepulciano "Avignonesi"</b>	75
<b>Barbaresco "Martinenga" Marchesi Di Gresi</b>	130
<b>Brunello Di Montalcino "Poggio Antico"</b>	140
<b>Barolo Villero "Oddero"</b>	150
<b>San Leonardo "Marchesi Gonzaga"</b>	145
<b>Brunello Di Montalcino "Mastrojanni"</b>	185
<b>Amarone "Zenato"</b>	165
<b>Tignanello "Antinori"</b>	220
<b>Bricco Dell' Uccellone "Braidà"</b>	150
<b>Solaia "Antinori"</b>	520

20% gratuity added for parties of six or more guests

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

*Only the Best*  
**SINCE 1984**