

**Mezzaluna**  
NEW YORK

## ANTIPASTI

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

## INSALATE

<b>Greca</b> feta cheese, olives, peperoncini, cucumber, tomatoes, onions, oregano	21	<b>Contadina</b> truffled pecorino cheese, pear, walnuts, mesclun salad	22
<b>Pollanca</b> chopped grilled organic chicken, fennel, apple, avocado, celery, tomatoes, corn, zesty lemon vinaigrette	25	<b>Cesare a modo nostro</b> caesar salad our style with prosciutto, hard boiled egg	21
<b>Tropicale</b> avocado, hearts of palm, tomato, parmigiano	21	<b>Insalata di tonno Pantescia</b> sicilian tuna, cherry tomatoes, olives, potatoes, capers, red onion	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, pine nuts, and bread crumbs	26
<b>Spaghettoni alle vongole</b> with clams, cherry tomatoes, parsley	28	<b>Pappardelle al ragu bianco di vitello e porcini</b> with white ragu of veal 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	28	<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, balsamic vinegar reduction	31	<b>La bistecca di manzo</b> prime Sirloin steak	55
<b>Milanesine di vitello</b> mini veal Milanese	33		

## PANINI

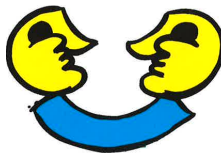
<b>Crudo</b> Parma prosciutto, buffalo mozzarella, arugola	22	<b>Vegetariano</b> roasted veggies, basil pesto, mozzarella	22
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*All pastas are cooked upon order*

**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

<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>Mezzaluna</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	13	<b>Gelato di ricotta con amarene</b> ricotta gelato with sour cherries	13
<b>Tartufo</b> chocolate hazelnut truffle gelato	14	<b>Profiteroles</b> vanilla filled, topped with chocolate sauce	13

### WHITE WINE, ROSÈ & SPARKLING

<b>Champagne</b> "Charles Heidsieck" Reserve <i>1/2 Bottle</i>	60
<b>Champagne</b> "Gonet Medeville" Gran Cru	95
<b>Prosecco</b> "Drusian"	65
<b>Lugana</b> "I Frati" Ca' dei Frati	60
<b>Riesling</b> "Steilheit" <i>Austria</i>	65
<b>Pinot Bianco</b> "Lageder"	60
<b>Chardonnay</b> "Lageder"	60
<b>Greco Di Tufo</b> "Loggia della Serra" T. Dipaolo	70
<b>Pinot Grigio</b> "Anger"	65
<b>Sauvignon Blanc</b> "Kellerei"	60
<b>Verdicchio Rirerva</b> "La Staffa"	160

### RED WINE

<b>Dolcetto D'Alba</b> "Pelissero"	60
<b>Sangiovese</b> "Il Matto"	65
<b>Chianti Riserva</b> "La Selvanella"	65
<b>Chianti Classico</b> "Castello Di Rampolla"	80
<b>Vino Nobile Di Montepulciano</b> "Avignonesi"	75
<b>Barbaresco</b> "Martinenga" Marchesi Di Gresi	130
<b>Brunello Di Montalcino</b> "Poggio Antico"	140
<b>Barolo Villero</b> "Oddero"	150
<b>San Leonardo</b> "Marchesi Gonzaga"	145
<b>Amarone</b> "Zenato"	165
<b>Bricco Dell' Uccellone</b> "Braidà"	150
<b>Solaia</b> "Antinori"	520

20% gratuity added for parties of six or more guests

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