

Mezzaluna
NEW YORK

ANTIPASTI

La Caprese bufala mozzarella with heirloom tomatoes, basil, fleur de sel, cru e.v. olive oil	23	Prosciutto e melone 24 Months aged Zuarina Parma prosciutto and melon	25
Calamari alla griglia grilled calamari jalapeño, arugula, fennel	24	Carpaccio rucola e Parmigiano beef Carpaccio, arugula, Parmigiano	26
Gamberetti grigliati Grilled shrimp, avocado, organic corona beans, cherry tomatoes	25	Bresaola della Valtellina air-dried cured beef, celery, apple	24
Vitello tonnato Cold served thin sliced roasted veal tenderloin with Tuna-Mayo sauce & capers	25	Prosciutto Zuarina Langhirano & bufala Prosciutto Zuarina, buffalo mozzarella, pickled vegetables	25

INSALATE

Greca feta cheese, olives, peperoncini, cucumber, tomatoes, onions, oregano	22	Contadina truffled pecorino cheese, pear, walnuts, mesclun salad	23
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	22
Bietolina roasted yellow beets, feta cheese, garden herbs	22	Insalata di tonno Pantescia sicilian tuna, cherry tomatoes, olives, potatoes, capers, red onion	23
Tropicale avocado, hearts of palm, tomato, parmigiano	22		

PRIMI PIATTI

Taglierini alla ciociara with cherry tomatoes, prosciutto, peas, mozzarella, provolone	27	Spaghetti al tonno gagnano spaghetti, Sicilian tuna, spring onion, Nduja, spicy cherry tomato sauce	29
Penne alla Bisanzio with fresh tomatoes, basil and mozzarella	27	Linguine nere sciue' sciue' con gamberetti home made black linguine with shrimp, spicy tomato sauce	29
Trofiette al pesto e fagiolini with pesto sauce, diced potatoes and string beans	27	Orecchiette ai piselli with green peas, mushroom, Italian pancetta	27
Ruote alle zucchini wheel shaped pasta with zucchini and Caciocavallo cheese	27	Lasagne alla Bolognese classic lasagna	27
Spaghettoni alle vongole with clams, cherry tomatoes, parsley	29	Ravioli dello chef del giorno ravioli of the day	28

SECONDI PIATTI

Salmone wild salmon	36	Milanesine di vitello mini veal Milanese	33
Battuta di pollo grilled organic chicken paillard, balsamic vinegar reduction	31	La bistecca di manzo prime Sirloin steak	55

PANINI

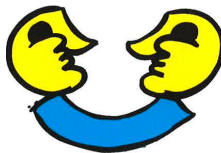
Crudo Parma prosciutto, buffalo mozzarella, arugula	22	Vegetariano roasted veggies, basil pesto, mozzarella	22
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All pastas are cooked upon order

**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

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

DESSERTS

Tiramisu	13	Gelato or Sorbetto	12
Torta di cioccolato fondente con gelato al mascarpone bitter chocolate tarte with mascarpone ice cream	13	Gelato di ricotta con amarene ricotta gelato with sour cherries	13
Tartufo chocolate hazelnut truffle gelato	14	Torta della nonna lemon and almond tart	13

WHITE WINE, ROSÈ & SPARKLING

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

RED WINE

Dolcetto D'Alba "Pelissero"	60
Sangiovese "Il Matto"	70
Chianti Riserva "La Selvanella"	70
Chianti Classico "Castello Di Rampolla"	80
Vino Nobile Di Montepulciano "Avignonesi"	80
Barbaresco "Martinenga" Marchesi Di Gresi	140
Brunello Di Montalcino "Poggio Antico"	150
Barolo Villero "Oddero"	150
San Leonardo "Marchesi Gonzaga"	145
Amarone "Zenato"	165
Bricco Dell' Uccellone "Braidà"	160
Solaia "Antinori"	520

20% gratuity added for parties of six or more guests

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