

Mezzaluna
NEW YORK

ANTIPASTI

La Caprese bufala mozzarella with heirloom tomatoes, basil, fleur de sel, cru e.v. olive oil	23	Polpo e patate alla Pugliese braised octopus, diced potatoes, fresh herbs	26
Parmigiana di melanzane classic eggplant Parmigiana	24	Carpaccio rucola e Parmigiano beef Carpaccio, arugula, Parmigiano	26
Calamari alla griglia grilled calamari jalapeño, arugula, fennel	24	Bresaola della Valtellina air-dried cured beef, celery, apple	24
Gamberetti grigliati grilled shrimp, avocado, organic corona beans, cherry tomatoes	25	Prosciutto Zuarina Langhirano & bufala Prosciutto Zuarina, buffalo mozzarella, pickled vegetables	25
		Polpettine di carne con polenta soffice meatballs with soft polenta	26

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	Insalta di tonno Pantesca 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 gragnano 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
Orecchiette ai cavolfiori orecchiette with cauliflower, raisins, bread crumbs	27	Cavatelli al ragu d`agnello cavatelli with lamb ragu	29
Tagliatelle ai Porcini fresh tagliatelle with Porcini mushroom	29	Lasagne alla Bolognese classic lasagna	27
Spaghettoni alle vongole with clams, cherry tomatoes, parsley	29	Ravioli dello chef del giorno ravioli of the day	29

SECONDI PIATTI

Salmone wild salmon	37	Milanesine di vitello mini veal Milanese	34
Battuta di pollo grilled organic chicken paillard, balsamic vinegar reduction	32	La bistecca di manzo prime Sirloin steak	65

PANINI

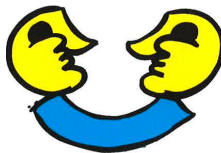
Crudo Parma prosciutto, buffalo mozzarella, arugola	23	Vegetariano roasted veggies, basil pesto, mozzarella	23
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All pastas are cooked upon order

**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	Quattro formaggi four cheeses	23
Margherita piccante parmigiano, calabrian chili, tomato, mozzarella, oregano	23	Bicolore half margherita, half gorgonzola	23
Bufalina buffalo mozzarella, tomato and basil	24	Quattro stagioni eggplant, artichokes, prosciutto, mushrooms	23
Margherita gialla yellow tomato sauce, mozzarella, basil, yellow cherry tomatoes	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
Mezzaluna prosciutto, fontina, arugula, fresh tomato	24	Stromboli olives, capers, anchovy, sun-dried tomato	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 Panarea pistachio sponge cake	13

WHITE WINE, ROSÈ & SPARKLING

Champagne "Charles Heidsieck" Reserve ½ Bottle	79
Champagne "Charles Heidsieck" Reserve	150
Prosecco "Drusian"	65
Soave Classico "Inama"	65
Riesling "Steilheit" Austria	70
Pinot Bianco "Lageder"	70
Chardonnay "Lageder"	65
Greco Di Tufo "Loggia della Serra" T. Dipaolo	75
Pinot Grigio "Anger"	70
Sauvignon Blanc "Kellerei"	70
Verdicchio Riserva "La Staffa"	160

RED WINE

Dolcetto D'Alba "Rocca Giovanni"	60
Barbera D' Asti "Camp du Rouss" Coppo	70
Sangiovese "Casamatta" Bibi Graetz	65
Chianti Riserva "La Selvanella"	75
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 Bovio "Parussi"	150
San Leonardo "Marchesi Gonzaga"	150
Amarone "Zenato"	165
Bricco Dell' Uccellone "Braidà"	170
Solaia "Antinori"	520

20% gratuity added for parties of six or more guests

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