

Mezzaluna
NEW YORK

ANTIPASTI

La Caprese buffalo mozzarella with heirloom tomatoes, basil, fleur de sel, cru e.v. olive oil	23	Carpaccio rucola e Parmigiano beef Carpaccio, arugula, Parmigiano	26
Calamari alla griglia grilled calamari jalapeño, arugula, fennel	24	Prosciutto Zuarina Langhirano & bufala Prosciutto Zuarina, buffalo mozzarella, pickled vegetables	25
Gamberetti grigliati grilled shrimp, avocado, organic corona beans, cherry tomatoes	25	Bresaola della Valtellina air-dried cured beef, wild arugula and shaved Parmigiano	24
Prosciutto e melone prosciutto Zuarina and melon	24	Vitello tonnato cold sliced roasted veal with tuna-mayo sauce	25

INSALATE

Greca feta cheese, olives, peperoncini, cucumber, tomatoes, onions, oregano	23	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	23
Bietolina roasted yellow beets, feta cheese, organic mesclun	22	Insalta di tonno Pantescia sicilian tuna, cherry tomatoes, olives, potatoes, capers, red onion	24
Tropicale avocado, hearts of palm, tomato, parmigiano	22		

PRIMI PIATTI

Taglierini alla ciociara with cherry tomatoes, prosciutto, peas, mozzarella, provolone	28	Tagliatelle alla Bolognese Homemade fresh tagliatelle with slow-cooked Bolognese sauce and Parmigiano Reggiano	31
Penne alla Bisanzio with fresh tomatoes, basil and mozzarella	28	Orecchiette ai piselli with green peas, pancetta, Parmigiano	29
Linguine nere sciue' sciue' con gamberetti home made black linguine with shrimp, spicy tomato sauce	29	Spaghetti alle zucchini with zucchini, Provolone del Monaco cheese and speck	28
Spaghettoni alle vongole with clams, cherry tomatoes, parsley	29	Lasagne alla Bolognese classic lasagna	28
Paccheri ai calamari gagnano paccheri, calamari and cherry tomatoes	30	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

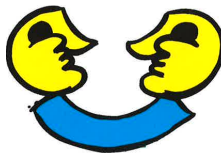
Crudo Parma prosciutto, buffalo mozzarella, arugola	23	Vegetariano roasted veggies, basil pesto, mozzarella	23
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All pastas are cooked upon order

**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	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 buffalo mozzarella, cherry tomatoes, arugula	24	Funghi wild mushrooms, tomato, mozzarella	25
Carciofi artichokes, mozzarella, tomato	24	Salsiccia spicy sausage, tomato, mozzarella	23
Mezzaluna prosciutto, fontina, mozzarella, 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	Panna Cotta with blueberries confit	13

WHITE WINE, ROSÈ & SPARKLING

Champagne "Charles Heidsieck" Reserve <i>½ Bottle</i>	79	Dolcetto D'Alba "Rocca Giovanni"	65
Champagne "Charles Heidsieck" Reserve	150	Pinot Noir St Micheal Eppan	70
Prosecco "Drusian"	65	Barbera D`Asti "Camp du Rouss" Coppo	70
Soave Classico "Inama"	65	Sangiovese "Casamatta" Bibi Graetz	70
Riesling "Steilheit" <i>Austria</i>	70	Chianti Riserva "La Selvanella"	75
Pinot Bianco "Weissburgunder" St. Micheal Eppan	70	Chianti Classico "Castello Di Rampolla"	80
Chardonnay "Sanct Valentin" St. Micheal Eppan	70	Vino Nobile Di Montepulciano "Avignonesi"	85
Greco Di Tufo "Loggia della Serra" T. Dipaolo	75	Barbaresco "Martinenga" Marchesi Di Gresi	140
Pinot Grigio "Fallwind" St. Micheal Eppan	70	Brunello Di Montalcino "Poggio Antico"	150
Sauvignon Blanc "Kellerei"	70	Barolo Bovio "Parussi"	150
Verdicchio Rirerva "La Staffa"	160	San Leonardo "Marchesi Gonzaga"	150
		Amarone "Zenato"	165
		Bricco Dell`Uccellone "Braidà"	170
		Sassicaia "Marchesi Incisa della Rocchetta" 2020	590
		Solaia "Antinori" 2009	640

RED WINE

20% gratuity added for parties of six or more guests

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