

Mezzaluna
NEW YORK

ANTIPASTI

La Caprese buffalo mozzarella with heirloom tomatoes, basil, fleur de sel, cru e.v. olive oil	24	Carpaccio rucola e Parmigiano beef Carpaccio, arugula, Parmigiano	26
Parmigiana di melanzane Classic eggplant Parmigiana	24	Prosciutto Zuarina Langhirano & bufala Prosciutto Zuarina, buffalo mozzarella, pickled vegetables	27
Calamari alla griglia grilled calamari jalapeño, arugula, fennel	24	Bresaola della Valtellina air-dried cured beef, wild arugula and shaved Parmigiano	24
Gamberetti grigliati grilled shrimp, avocado, organic corona beans, cherry tomatoes	25	Polpettine di carne Homemade meatballs with soft polenta	24

INSALATE

Greca feta cheese, olives, peperoncini, cucumber, tomatoes, onions, oregano	26	Contadina truffled pecorino cheese, pear, walnuts, mesclun salad	24
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	23	Insalata di tonno Pantescia sicilian tuna, cherry tomatoes, olives, potatoes, capers, red onion	24
Tropicale avocado, hearts of palm, tomato, parmigiano	23		

PRIMI PIATTI

Penne alla Bisanzio with fresh tomatoes, basil and mozzarella	29	Taglierini alla ciociara with cherry tomatoes, prosciutto, peas, mozzarella, provolone	29
Rigatoni alle melanzane with eggplant and salted ricotta cheese	29	Tagliatelle alla Bolognese homemade fresh tagliatelle with slow-cooked Bolognese sauce and Parmigiano Reggiano	32
Orecchiette alle cime di rapa with broccoli rabe, garlic and peperoncino	29	Casarecce con salsiccia e Gorgonzola G. Cocco Casarecce pasta with sweet sausages and Gorgonzola	29
Linguine nere sciue' sciue' con gamberetti home made black linguine with shrimp, spicy tomato sauce	32	Lasagne alla Bolognese classic lasagna	28
Spaghettoni alle vongole with clams, cherry tomatoes, parsley	31	Ravioli dello chef del giorno ravioli of the day	31
Paccheri alla Puttanesca di calamari gagnano paccheri with calamari, capers, black olives and cherry tomatoes	30		

SECONDI PIATTI

Salmone Faroe Islands salmon	37	Milanesine di vitello mini veal Milanese	35
Battuta di pollo grilled organic chicken paillard, balsamic vinegar reduction	32	La bistecca di manzo prime Sirloin steak	65

PANINI

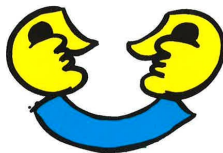
Crudo Parma prosciutto, buffalo mozzarella, arugola	24	Vegetariano roasted veggies, basil pesto, mozzarella	24
---	----	--	----

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

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

DESSERTS

Tiramisu'	13	Crème brûlée classic Crème brûlée	14
Torta di cioccolato fondente con gelato al mascarpone bitter chocolate tarte with mascarpone ice cream	13	Gelato or Sorbetto	12
Tartufo chocolate hazelnut truffle gelato	14	Gelato di ricotta con amarene ricotta gelato with sour cherries	13
Torta di pere e mandorle Pear and almond tart	14		

WHITE WINE, ROSÈ & SPARKLING

Champagne "Charles Heidsieck" Reserve 1/2 Bottle	79
Champagne "Charles Heidsieck" Reserve	150
Prosecco "Drusian"	65
Riesling "Steilheit" Austria	70
Pinot Bianco "Weissburgunder" St. Micheal Eppan	70
Chardonnay "Sanct Valentin" St. Micheal Eppan	70
Greco Di Tufo "Loggia della Serra" T. Dipaolo	75
Pinot Grigio "Fallwind" St. Micheal Eppan	70
Sauvignon Blanc "Kellerei"	70
Pinot Bianco Riserva "Klaus Lentsch"	90
Gavi di Gavi "Minaia"	95

RED WINE

Dolcetto D'Alba "Rocca Giovanni"	65
Pinot Noir St Micheal Eppan	70
Barbera D'Asti "Camp du Rouss" Coppo	70
Sangiovese "Casamatta" Bibi Graetz	70
Chianti Riserva "La Selvanella"	75
Chianti Classico "Castello Di Rampolla"	80
Vino Nobile Di Montepulciano "Avignonesi"	85
Barbaresco "Produttori del Barbaresco"	120
Brunello Di Montalcino "Poggio Antico"	150
Barolo Bovio "Parussi"	150
San Leonardo "Marchesi Gonzaga"	150
Amarone "Giovanni Ederle"	150
Bricco Dell'Uccellone "Braidà"	170
Sassicaia "Marchesi Incisa della Rocchetta"	590
Solaia "Antinori" 2009	640

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