



**Mezzaluna**  
NEW YORK

## ANTIPASTI

<b>La Caprese</b> buffalo mozzarella with heirloom tomatoes, basil, fleur de sel, cru e.v. olive oil	24	<b>Carpaccio rucola e Parmigiano</b> beef Carpaccio, arugula, Parmigiano	26
<b>Burratina e peperonata</b> Italian imported burratina with peperonata & extra virgin olive oil	25	<b>Prosciutto Zuarina Langhirano &amp; bufala</b> Prosciutto Zuarina, buffalo mozzarella, pickled vegetables	27
<b>Calamari alla griglia</b> grilled calamari jalapeño, arugula, fennel	24	<b>Bresaola della Valtellina</b> air-dried cured beef, wild arugula and shaved Parmigiano	25
<b>Gamberetti grigliati</b> grilled shrimp, avocado, organic corona beans, cherry tomatoes	25	<b>Vitello Tonnato</b> Cold sliced roasted veal with tuna-mayo sauce	25

## INSALATE

<b>Greca</b> feta cheese, olives, peperoncini, cucumber, tomatoes, onions, oregano	26	<b>Contadina</b> truffled pecorino cheese, pear, walnuts, mesclun salad	25
<b>Pollanca</b> chopped grilled organic chicken, fennel, apple, avocado, celery, tomatoes, corn, zesty lemon vinaigrette	26	<b>Cesare a modo nostro</b> caesar salad our style with prosciutto, hard boiled egg	24
<b>Bietolina</b> roasted yellow beets, feta cheese, organic mesclun	23	<b>Insalata di tonno Pantescia</b> sicilian tuna, cherry tomatoes, olives, potatoes, capers, red onion	25
<b>Tropicale</b> avocado, hearts of palm, tomato, parmigiano	23		

## PRIMI PIATTI

<b>Penne alla Bisanzio</b> with fresh tomatoes, basil and mozzarella	29	<b>Linguettine ala granseola</b> with jumbo lump crab meat	30
<b>Tubettini ai piselli</b> with green peas, zucchini & Caciocavallo	30	<b>Taglierini alla ciociara</b> with cherry tomatoes, prosciutto, peas, mozzarella, provone	30
<b>Trofielte al pesto</b> with pesto sauce, diced steamed potatoes & string beans	31	<b>Tagliatelle alla Bolognese</b> homemade fresh tagliatelle with slow-cooked Bolognese sauce and Parmigiano Reggiano	33
<b>Spaghetti al tonno e i due pomodori</b> with tuna, red & yellow cherry tomatoes, black olives & capers	33	<b>Lasagne alla Bolognese</b> classic lasagna	29
<b>Linguine nere sciuè' sciuè' con gamberetti</b> home made black linguine with shrimp, spicy tomato sauce	32	<b>Ravioli dello chef del giorno</b> ravioli of the day	32
<b>Spaghettoni alle vongole</b> with clams, cherry tomatoes, parsley	34		

## SECONDI PIATTI

<b>Salmone</b> Faroe Islands salmon	37	<b>Milanesine di vitello</b> mini veal Milanese	36
<b>Battuta di pollo</b> grilled organic chicken paillard, balsamic vinegar reduction	33	<b>La bistecca di manzo</b> prime Sirloin steak	65

## PANINI

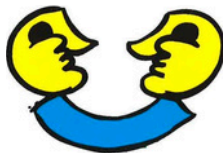
<b>Crudo</b> Parma prosciutto, buffalo mozzarella, arugula	25	<b>Vegetariano</b> roasted veggies, basil pesto, mozzarella	24
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*All pastas are cooked upon order*

**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	25	<b>Bicolore</b> half margherita, half gorgonzola	24
<b>Margherita piccante</b> parmigiano, calabrian chili, tomato, mozzarella, oregano	26	<b>Quattro stagioni</b> eggplant, artichokes, prosciutto, mushrooms, mozzarella	24
<b>Bufalina</b> buffalo mozzarella, tomato and basil	26	<b>Dell'ortolano</b> fresh grilled seasonal vegetables, mozzarella	24
<b>Sfilatino Capri</b> baguette style calzone, mozzarella, fontina, prosciutto, arugula	26	<b>Selvatica</b> pesto, pine nuts, tomato, mozzarella	24
<b>Caprese</b> buffalo mozzarella, cherry tomatoes, arugula, oregano	26	<b>Funghi</b> wild mushrooms, tomato, mozzarella	26
<b>Carciofi</b> artichokes, mozzarella, tomato	26	<b>Salsiccia</b> spicy sausage, tomato, mozzarella	26
<b>Mezzaluna</b> prosciutto, fontina, mozzarella, arugula, fresh cherry tomatoes, oregano	28	<b>Stromboli</b> olives, capers, anchovies, sun-dried tomatoes, mozzarella	26
<b>Quattro formaggi</b> four cheeses	24	<b>Pepperoni</b> pepperoni salami, mozzarella, tomato sauce	26

**DESSERTS**

<b>Tiramisu'</b>	14	<b>Crème brûlée</b> classic Crème brûlée	14
<b>Torta di cioccolato fondente con gelato al mascarpone</b> bitter chocolate tarte with mascarpone ice cream	14	<b>Gelato or Sorbetto</b>	14
<b>Tartufo</b> chocolate hazelnut truffle gelato	14	<b>Gelato di ricotta con amarene</b> ricotta gelato with sour cherries	14
<b>Panna cotta al sottobosco</b> Italian custard with mixed berries sauce	14	<b>Torta di ricotta e limone</b> Lemon cheese cake	14

**WHITE WINE, ROSÈ & SPARKLING**

<b>Champagne "Charles Heidsieck" Reserve 1/2 Bottle</b>	85
<b>Champagne "Charles Heidsieck" Reserve</b>	150
<b>Prosecco "Drusian"</b>	65
<b>Riesling "Steilheit" Austria</b>	70
<b>Pinot Bianco "Weissburgunder" St. Micheal Eppan</b>	70
<b>Chardonnay "Sanct Valentin" St. Micheal Eppan</b>	70
<b>Greco Di Tufo "Loggia della Serra" T. Dipaolo</b>	75
<b>Pinot Grigio "Fallwind" St. Micheal Eppan</b>	70
<b>Sauvignon Blanc "Kellerei"</b>	70
<b>Pinot Bianco Riserva "Klaus Lentsch"</b>	90
<b>Gavi di Gavi "Minaia"</b>	95

**RED WINE**

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

20% gratuity added for parties of six or more guests

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