

SMALL PIES

Regular	10.00	●
Grandma	11.00	■
Sicilian	11.00	
Up Side Down Sicilian	12.00	
White	13.00	
Ricotta - Mozzarella - Pecorino Romano - Garlic - Oil		
Prosciutto	14.00	15.50
Arugula - Lemon - Mozzarella - Pecorino - E.V.O.O		
Honey Spice	14.00	15.50
Spicy Sopressata - Diced Tomato - Mozzarella - Honey		
Barbecue Short Rib	17.00	18.50
Pulled Short Rib - Mozzarella - BBQ Sauce		
Truffle Mac & Cheese	14.00	15.50
Small Shells - 3 Cheese - Seasoned Breadcrumbs - Truffle		
Vodka Margherita	14.00	15.50
Fresh Mozzarella - Vodka Sauce		
Big Mac	14.00	14.50
Beef - Lettuce - Tomato - Pickle - Mac Sauce		
American Cheese		
Buffalo Chicken	14.50	16.00
Hot Sauce - Blue Cheese - Sautéed Chicken		
Spinach & Artichoke	14.50	15.50
Four Cheese - Spinach - Artichoke		
Primavera	13.00	14.00
Mixed Vegetables - Marinara Sauce - Mozzarella		

WE ALSO OFFER **GLUTEN FREE PIZZA +\$2**

TOPPINGS

PEPPERONI	TRUFFLE OIL
FRIED ONION	BLACK OLIVE
MEATBALL	MUSHROOM
ROASTED PEPPER	VODKA SAUCE
CHICKEN	FRESH MOZZ
CRUMBED SAUSAGE	BROCCOLI
CHERRY PEPPER	BACON

1/2 TOPPING 1.75
1 TOPPING 2.50
2 TOPPING 3.25
3 TOPPING 4.00
4 TOPPING 4.75

●	12" ROUND PIE
■	10x10" SICILIAN PIE
■	12x18" SICILIAN PIE

LARGE SICILIAN PIES

Sicilian	16.95
Up Side Down Sicilian	19.50
Grandma	16.50
Prosciutto	25.75
Honey Spice	25.75
Barbecue Short Rib	27.75
Truffle Mac & Cheese	23.75
Vodka Margherita	23.75
Big Mac	23.75
Buffalo Chicken	25.75
Spinach & Artichoke	23.75
Primavera	23.75

1/2 TOPPING 2.95	3 TOPPING 7.95
1 TOPPING 3.95	4 TOPPING 9.95
2 TOPPING 5.95	

BEVERAGES

Soda 1 Liter	2.75
Pepsi - Diet Pepsi - Ginger Ale	
Rocchetta Still or Sparkling	3.50

CATERING AVAILABLE FOR ALL OCCASIONS
GIFT CARDS AVAILABLE ONLINE, IN-STORE
& FOR DELIVERY



631.581.8700

517 Main Street | Islip | New York | 11751

Delivery & Take Out
7 Days A Week



Business Hours

Monday-Thursday 3pm-10pm

Friday-Saturday 3pm-12am

Sunday 12pm-9pm

APPETIZER

Fried Caprese	9
Fresh Mozzarella - Fried Tomato - Pesto - Balsamic	
Baked Clams Oreganata	12
Seasoned Breadcrumbs - White Wine - Citrus Butter	
Short Rib Mac	14
Pulled Short Rib - 3 Cheese - Breadcrumbs	
Mussels	12
Marinara or Luciano	
Fried Calamari	12
Pomodoro or Arabiata or Buffalo or Thai	
Shrimp & Quinoa	13
Blackened Shrimp - Vegetable Quinoa - Avocado	
Wings	9
Buffalo or Garlic Parmesan	
Fried Mozzarella	9
Fried Mozzarella Wedges - Vodka Sauce	
*Crispy Tuna Taco	13
Cucumber - Spicy Mayo - Jalapeño - Hard shell	
Coconut Shrimp	13
Stir Fry Vegetables - Sweet Sour Thai Sauce	
Meat & Cheese	17
Spicy Soppressata - Prosciutto - Pecorino Romano - Sharp Cheddar	
Fig Jam - Semolina Bread	
Crab Cake	13
Wasabi Cream - Chipotle Aioli - Pickled Mango Salsa	
Troffolini	9
Stuffed Pasta with Ricotta & Pear - Truffle Cream Sauce	
Shrimp Taco	7
Red Cabbage - Grilled Pineapples - Queso Fresco - Chipotle Aioli - Soft Shell	
Calamari Affogati	14
Pomodoro - Roasted Garlic Risotto	

SALAD

Traditional	7
Romaine - Tomato - Cucumber - Pepper - Onion - Olive - Balsamic	
Caesar	8
Romaine - Parmesan - Crouton - Caesar	
Wedge	8
Gorgonzola - Tomato - Bacon - Blue Cheese Dressing	
Beet & Goat Cheese	9
Mixed Greens - Golden Beet - Goat Cheese - Walnut	
Cranberry - Balsamic	
Avocado Cobb	14
Grilled Chicken - Cucumber - Tomato - Bacon - Gorgonzola - Egg	
Corn - Balsamic	
Greek With Quinoa	11
Cucumber - Tomato - Onion - Avocado - Feta - Red Wine Vinaigrette	

CHICKEN \$6 | (4) SHRIMP \$9

PASTA

Bolognese	15
Fettuccine - Cream - Tuscan Meat Sauce	
Firenze	17
Rigatoni - Sautéed Chicken - Spinach - Fresh Mozzarella - Pink Sauce	
Short Rib	18
Rigatoni - Ricotta - Crispy Onion - Demi Glace - Pomodoro	
Alla Vodka	15
Rigatoni - Pancetta - Cream - Pomodoro	
American	19
Fettuccine - Crab - Shrimp - Spinach - Cognac - Pink Sauce	
Spaghetti & Meatball	16
Basil - Pomodoro	
Porcini Filet Mignon	21
Rigatoni - Filet Mignon - Spinach - Porcini Mushroom Cream Sauce	
Baked Lasagna	16
Layered Pasta - Meat - Béchamel - Mozzarella	
Frutti di Mare	22
Served over Spaghetti or Risotto - Clam - Shrimp - Mussel	
Roasted Spicy Garlic Pomodoro Sauce	
Kobe Ravioli	17
Kobe Beef - Sautéed Vegetables - Truffle Cream Sauce	
Ravioli (Baked with Mozzarella +\$2)	14
Basil - Pomodoro	
Lobster Ravioli	21
Saffron Broth - Corn - Artichoke - Basil	

GLUTEN FREE OR WHOLE WHEAT PENNE +\$2

ENTRÉE

Grilled Salmon	23
Stir Fry Vegetables - Lemon Beurre Blanc Sauce	
Seared Branzino	24
Lemon Caper Sauce	
*Seared Tuna	26
Blackened - Avocado Salsa - Wasabi Cream - Spicy Mayo	
Stuffed Eggplant Bites	18
Battered Eggplant - Ricotta - Parmesan	
Chicken Classico	20
Marsala Parmesan Bruschetta Francaise	

BUTCHER'S BLOCK

**Ribeye	32
**Filet Mignon	29
**Skirt Steak	26

No antibiotic cage free all natural chicken and steak. Raised with vegetarian diet, USDA Certified.

* Raw

** Cooked to your liking

These menu items may be cooked to your liking. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SIDES

ALL SIDES \$7

**SPINACH | BROCCOLI RABE | RISOTTO
MASHED POTATO | VEGETABLES | QUINOA
TRUFFLE FRIES | MAC & CHEESE | MEATBALLS**

SOUP

Soup of the Day	8
French Onion	8
Provolone - Swiss - Parmesan - Crouton	

SANDWICHES, HEROS & BURGERS

Served with:
FRENCH FRIES

Reuben	14
Rye Bread - Corn Beef - Sauerkraut - Swiss - Russian Dressing	
Cuban	14
Pulled Pork - Ham - Pickles - Swiss- Dijon Mustard	
Filet Mignon	14
Crispy Onion - Bacon - Provolone - Truffle Butter	
Chicken Francaise Hero	13
Garlic Bread - Mozzarella	
Chicken Alla Vodka Hero	13
Vodka Sauce - Cherry Peppers - Mozzarella	
Chicken Parmigiana Hero	12
Meatball Parmigiana Hero	12

Chicken Burger	12
Fresh Ground Chicken - Lettuce - Tomato - Chipotle Mayo	
**Americano Burger	14
Fresh Ground Beef - Lettuce - Tomato	
CHOICE OF: Mozzarella Provolone American Gorgonzola	

DESSERT

All Dessert Is Made In House Fresh Daily!

Oreo Cheesecake	7
Personal NY Style With Oreo Shell & Twix Crumble	
Cannoli	4
Single Shell	
Diplomatico	9
Our Twist On A Napoleon Style Cake	
Gelato	2.50
Hazelnut Vanilla Chocolate	