

Appetizers

BAKED CLAMS	(6)	15.55
chopped clams topped with seasoned breadcrumbs		
MUSSELS DI NAPOLI		16.60
mussels sauteed in a spicy red or white sauce		
FRIED CALAMARI	17.95	Buffalo or Thai Chili 18.95
lightly battered calamari served with lemon, marinara sauce		
CALAMARI ARRABBIATA		18.25
fried calamari sauteed in a plum san marzano tomato marinara with jalapeño peppers		
MOZZARELLA DI CASA		16.60
fresh mozzarella, roasted peppers and tomato, extra virgin olive oil and basil		
MOZZARELLA STICKS	(6)	11.35
breaded fried mozzarella served with marinara sauce		
STUFFED MUSHROOMS	(4)	13.50
stuffed with crabmeat, topped with a garlic cream sauce		
CREATE A SAMPLER ITALIANO	(2 Choices)	9.95
Choose From:	(3 Choices)	13.05
• Fried Mozzarella • Fried Ravioli • Buffalo Wings		
• Jalapeño Poppers • Fried Zucchini		
CHICKEN FINGERS	(4)	11.35
lightly breaded chicken served with marinara sauce		
WINGS	(10 Boneless)	11.75
	(10 Traditional)	13.80
Choose From: • Mild • Thai Chili • BBQ		
FRIED CAPPELLINI CAKE		9.95
cappellini combined with prosciutto, onions, grated cheese, alfredo sauce, crispy panko breadcrumbs		

ZUCCHINI STICKS		13.05
breaded fried zucchini served with tomato sauce		
BLOOMING ONION BLOSSOM		12.45
served with a creamy spicy sauce		
FRENCH FRIES	5.65	with Cheese Add 1.25
GARLIC BREAD	7.95	with Cheese Add 1.75
served with marinara sauce		
SHRIMP COCKTAIL	(5)	17.65
chilled shrimp served with cocktail sauce		
SPINACH BRUSCHETTA		11.95
sauteed spinach with fresh mozzarella and roasted peppers on garlic toast		
GRILLED CHICKEN QUESADILLA		15.55
white tortilla stuffed with grilled chicken, tomatoes, jalapeño peppers, white and yellow cheese, served with salsa and sour cream		
BAR PIE		12.85
ultra thin whole wheat crust "bar style" pizza, topped with mozzarella cheese, tomato sauce and imported seasonings (Extra Charge For Any Additional Toppings)		
BUFFALO-STYLE CHICKEN EMPANADA		11.40
buffalo-style chicken stuffed in an empanada, served with buffalo blue cheese sauce		
CRISPY MACARONI & CHEESE BITES		8.30
stuffed with creamy pepper jack cheese, served with a side of ranch dressing		

Salads

BREAD BOWL
\$7.30 extra

All Salads Available With

Fried Chicken Cutlets 6.20 • Grilled Chicken Cutlets 6.20 • Jumbo Grilled Shrimp (4) 9.95 • Marinated Skirt Steak 10.35 • Salmon 10.35
Chopped 1.50 • Crumbled Feta Cheese 2.05 • Shredded Mozzarella 2.05 • Avocado 2.95

CAESAR SALAD		13.50
romaine served with caesar dressing, croutons and freshly shaved cheese		
GARDEN SALAD		12.00
mixed greens, gaeta olives, pepperoncini, plum tomatoes, red onions and our own vinaigrette		
BUFFALO CHICKEN SALAD		17.45
romaine lettuce, diced plum tomatoes, shredded carrots and red onions, tossed with our creamy blue cheese dressing, topped off with "spicy" buffalo chicken pieces		
GRILLED CHICKEN BALSAMIC SALAD		17.65
mixed greens, gorgonzola cheese, dried cherries and sweet walnuts, served with our homemade sweet balsamic dressing		
CHEF SALAD		15.55
garden salad with ham, provolone and salami		

ANTIPASTO MISTO		16.60
assorted italian cold cuts, fresh mozzarella, roasted peppers, gaeta olives, artichokes and pepperoncini		
GREEK SALAD		15.25
iceberg lettuce, feta cheese, onion, olives, cucumber, tomato and our own vinaigrette		
SPINACH SALAD		13.50
baby leaf spinach tossed with fresh sliced mushrooms and bacon, served with our homemade sweet balsamic dressing		
TUSCAN BISTRO SALAD		17.95
fresh marinated and grilled skirt steak, served over mesclun greens, tossed with diced roma tomatoes, red onions and a touch of imported gorgonzola cheese, drizzled with our "tuscan" style italian dressing		

Soups

1 Pint Bowl

ITALIAN WEDDING SOUP		8.85
celery, carrots, ham, red onions, white beans, fresh spinach and baby meatballs		
PASTA E FAGIOLI		8.85
pasta with white cannellini beans, with a touch of fresh plum tomato, sauteed onions and prosciutto		
CHICKEN NOODLE SOUP		8.85
celery, carrots, onions and potatoes		
TORTELLINI IN BRODO		8.85
cheese tortellini, baby spinach and eggs in a light chicken broth		
MINISTRONE		8.85
a hearty combination of mixed vegetables in a light tomato broth		
LENTIL		8.85
lentils in a hearty homemade vegetable broth		

Side Orders

CHICKEN	(2)	13.00
breaded or grilled		
HOMEMADE MEATBALLS	(2)	11.95
EGGPLANT		10.95
FRESH RICOTTA		2.75
SWEET ITALIAN SAUSAGE	(2)	11.95
SPAGHETTI OR ZITI		11.40
SAUTEED BROCCOLI		11.40
BROCCOLI RABE		12.45
SAUTEED SPINACH		11.40
PARMIGIANA		1.75
HOMEMADE MEATLESS EGGPLANT MEATBALLS		13.50

GF GLUTEN FREE OPTION AVAILABLE UPON REQUEST ADDITIONAL CHARGE

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

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CMD-11/2025-V1

Pasta Specialties

Substitute for Pappardelle, Cheese Ravioli, Tortellini, Cappellini, Gnocchi, Cavatelli, Fusilli or Fettuccine 2.75 extra
Whole Wheat Pasta 2.75 extra • Gluten Free Pasta OR Zucchini Linguine 3.90 extra
Add Grilled Chicken, Sausage or Sundried Tomatoes 3.90 extra

All Pasta Dishes Are Served As Listed or With Your Choice of Pasta: Spaghetti, Rigatoni, Penne or Linguine

BREAD BOWL
\$7.30 extra

PAPPARDELLE® CLASSICO	24.45
chicken, red peppers, onions, mushrooms and broccoli florets in a plum tomato sauce, served with our own pappardelle pasta	
LINGUINE AL SALTO	23.40
virgin olive oil, onion, zucchini, shrimp and spices	
PUTTANESCA	16.60
gaeta olives, capers, red onion, olive oil, garlic and fresh plum tomato	
ALLA VODKA	20.25
prosciutto sauteed in a creamy pink sauce	
PENNE AL ARRABBIATA	16.50
plum san marzano tomato with sauteed jalapeño peppers	
RIGATONI SICILIANA	17.15
eggplant, basil, garlic, parmesan and our traditional tomato sauce	
TAGLIATELLE	20.80
chicken, broccoli florets, mushrooms and sundried tomato	
PASTA with Tomato Sauce	15.10
choice of spaghetti or ziti with our traditional tomato sauce	
CON BROCCOLI	19.20
broccoli florets sauteed in garlic and oil or marinara sauce	
SPAGHETTI & MEATBALLS	20.25
spaghetti served with our homemade meatballs and pomodoro sauce with Meatless Eggplant Meatballs 22.25	
CAVATELLI DELLA NONNA	21.30
sauteed fresh cherry tomatoes, capers and basil in a garlic and oil sauce, mixed with fresh mozzarella	
CHICKEN FIORENTINA	23.35
fresh chicken and spinach tossed with mozzarella cheese in a creamy pink sauce	
PASTA CON FILETTO DI POMODORO	17.70
fresh plum tomatoes sauteed with garlic, olive oil and spices	

RIGATONI ALLA PAPPARDELLE®	23.35
homemade italian sausage, mushrooms, fresh mozzarella and basil in a fresh plum tomato sauce	
PAPPARDELLE® ALLA DONNA MIA	23.35
mussels, clams, cherry tomatoes and zucchini sauteed in garlic and oil, served with our own pappardelle pasta	
BOLOGNESE	20.25
meat sauce in a creamy pink sauce	
PRIMAVERA	20.80
fresh garden vegetables in your choice of garlic and oil, marinara sauce or pink sauce	
ALFREDO	20.25
classic light cream sauce with parmesan cheese	
CON VONGOLE (Red OR White Sauce)	23.35
whole little neck clams, fresh garlic and olive oil	
RIGATONI SCIUE-SCIUE	17.00
a "quick-quick" diced cherry tomato, sauteed in garlic with fresh mozzarella and fresh basil	
RIGATONI ALLA RUSTICA	21.60
sausage and roasted potatoes sauteed in our "classic" rosemary garlic and oil sauce	
PERCIATELLI ANDIAMO	24.40
perciatelli pasta tossed with shrimp, cherry tomatoes and spinach, sauteed in our "classic" garlic and oil sauce	
CARBONARA	20.25
classic parmesan creamy cheese sauce with a touch of bacon	
GNOCCHI AL PESTO	20.25
homemade pesto "di basilico" sauce tossed with fresh ground pignoli nuts, aged parmesan cheese and a touch of cream over fresh gnocchi pasta	

Entrees

Entrees Served With Choice of Tossed Salad and Pasta Pomodoro

Pasta Available With Bolognese, Garlic & Oil, Marinara, Pink Sauce, Alfredo or Vodka Sauce 2.50 extra
Substitute for Pappardelle, Cheese Ravioli, Tortellini, Cappellini, Gnocchi, Cavatelli, Fusilli or Fettuccine 2.75 extra
Whole Wheat Pasta 2.75 extra • Gluten Free Pasta OR Zucchini Linguine 3.90 extra
Add Grilled Chicken, Sausage or Sundried Tomatoes 3.90 extra

BREAD BOWL
\$7.30 extra

PARMIGIANA	Eggplant 22.00	Chicken 24.25
lightly breaded and pan fried and topped with pomodoro sauce and melted mozzarella		
	Veal 25.25	Shrimp 29.90
MARSALA	Chicken 27.35	Veal 27.60
sauteed in marsala wine sauce with fresh mushrooms		
FRANCESE	Chicken 27.30	Veal 27.80 Shrimp 29.30
sauteed in a lemon and white wine francese sauce		
PICCATA	Chicken 27.35	Veal 28.25
tender pan seared veal or chicken scaloppine, sauteed with capers and artichoke hearts in a light wine, lemon and basil sauce		
FRA DIAVOLO	Chicken 27.00	Shrimp 29.30
sauteed with olive oil, garlic and white wine in a spicy pomodoro sauce		
BROCCOLI RABE	Chicken 27.00	Sausage 24.70 Shrimp 29.95
sauteed with broccoli rabe, olive oil and garlic		
VEAL PIZZAIOLA	28.25	
veal sauteed in a pomodoro sauce with fresh basil		
VEAL OSSO BUCO	31.50	
braised veal shank slow cooked in a combination sauce with carrots, celery and onions over our own pappardelle pasta, also in the center of the bone is the marrow meat spread		
TRIO FRANCESE	29.30	
veal and chicken with shrimp sauteed in our "classic" tomato francese sauce		
CHICKEN ZINGARA	27.00	
chicken sauteed with mushroom, artichoke hearts and diced tomatoes "tossed" in a garlic white wine sauce		

EGGPLANT ROLLATINE	24.50
lightly breaded and fried eggplant stuffed with ham and ricotta cheese, topped with melted mozzarella, pomodoro sauce and fresh basil	
GRILLED BABY LAMB CHOPS	27.85
with roasted potatoes and broccoli in a garlic brown sauce	
SHRIMP SCAMPI	29.30
fresh jumbo shrimps sauteed with olive oil, garlic, white wine, lemon and a touch of butter	
CALAMARI	21.00 with Shrimp 32.50
sauteed with olive oil and garlic in a pomodoro sauce	
SPAGHETTI ALLA CHITARRA with Mussels	22.00
mussels served in either our "classic" marinara sauce or garlic and oil	
SINATRA	29.95
littleneck clams and shrimp sauteed with scallions in a plum tomato light wine sauce	
SALMON ALLA CAPRI	27.00
salmon baked in our "authentic wood burning oven" topped with a classic garlic cream sauce over your choice of pasta	
SALMON DI CASA	30.50
sliced salmon and shrimp sauteed with black olives, capers and cherry tomatoes "tossed" in our light garlic sauce	
FILET OF SOLE OREGANATA	27.50
fresh filet of lemon sole topped with seasoned oreganata style breadcrumbs, broiled and served in a garlic and white wine "scampi" sauce	

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Pasta Al Forno

BREAD BOWL
\$7.30 extra

DANTE FAMIGLIA™ SPECIAL	21.60
manicotti, eggplant and veal topped with tomato sauce and melted mozzarella	
BAKED ZITI	16.25
with ricotta, fresh mozzarella and tomato sauce	
LASAGNA	18.25
fresh pasta, ricotta, mozzarella, ragu of beef with tomato sauce	
RAVIOLI PARMIGIANA	(6) 18.25
filled with ricotta cheese and topped with tomato sauce and melted mozzarella	
STUFFED SHELLS	(4) 18.25
filled with ricotta cheese and topped with tomato sauce and melted mozzarella	
MANICOTTI	(2) 18.25
filled with ricotta cheese and topped with tomato sauce and melted mozzarella	
CHEESE TORTELLINI PARMIGIANA	18.25
topped with tomato sauce and melted mozzarella	
TOUR OF NAPLES	23.90
lasagna, chicken cutlet and fettuccine alfredo	

Calzones & Rolls

PINWHEEL OF THE DAY	7.25
ROLLS with mozzarella cheese and sauce.....	9.90
• Broccoli • Spinach • Eggplant • Chicken • Sausage & Peppers	
BUFFALO CHICKEN ROLL	9.90
"spicy" chicken strips, mozzarella and creamy blue cheese sauce	
STROMBOLI ROLL	9.90
ham, salami, pepperoni, provolone, mozzarella and ricotta cheese	
VEGETABLE ROLL	9.90
eggplant, broccoli, peppers, spinach, mozzarella cheese and sauce	
CHEESE CALZONE	9.90 Each Filling 1.55 extra
PANINI (Grilled Chicken OR Fried Eggplant)	10.95
fresh mozzarella, roasted peppers and tomatoes	
RICE BALL	7.25
stuffed with ground beef, green peas and mozzarella cheese	
GARLIC KNOTS	(6) 4.90

Beverages

SAN PELLEGRINO WATER	Quart 8.95
FOUNTAIN SODA	2.50
KIDS FOUNTAIN BEVERAGES	2.25
SNAPPLE	3.50

Hero Sandwiches

PARMIGIANA	
Chicken	15.50
Veal	15.85
Meatball.....	14.00
Eggplant.....	13.75
Shrimp.....	17.50
Sausage	14.55
EGG with	12.75
• Pepperoni • Potato • Sausage • Ham • Peppers & Onions	
GRILLED CHICKEN	
with Tomato, Fresh Mozzarella & Roasted Peppers.....	16.50
with Broccoli Rabe.....	16.95
CHEESESTEAK	14.25
with peppers and onions	
ITALIAN HERO	14.25
salami, ham, provolone, lettuce and tomato	
SAUSAGE & PEPPERS	14.50
SAUSAGE & BROCCOLI RABE	16.50

Steak & Burgers

RIB EYE STEAK	31.15
this is our "steak lover's" steak; 15 oz., well-marbled, juicy and savory, have it seared on a red hot grill served with mixed vegetables or baked potato	
CHEESEBURGER	12.45
8 oz. beef burger, topped with crispy lettuce and sliced tomatoes, served with french fries	
CHEESEBURGER DELUXE	13.25
8 oz. beef burger, topped with american cheese, loaded with fresh bacon, crispy lettuce and sliced tomatoes, served with french fries	

Kids Menu

PASTA with Sauce	11.40
• Tomato Sauce • Vodka Sauce • Butter Sauce • Garlic & Oil	
PASTA with Meatballs	12.50
CHEESE RAVIOLI	12.00
MOZZARELLA STICKS (3) & FRENCH FRIES	10.50
CHICKEN FINGERS (3) & FRENCH FRIES	10.50
BUFFALO WINGS (4) & FRENCH FRIES	10.50

Beer

DOMESTIC BY THE BOTTLE	5.00
IMPORT BY THE BOTTLE	6.00

Ask Your Server For Beer Selections

Dessert

NEW YORK CHEESE CAKE

CANNOLI

SUGAR KNOTS

Ask Your Server For The Desserts of the Day

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Traditional Pizza

NEOPOLITAN (Round 18"-8 Slices)	22.90
thin crust pizza with mozzarella and tomato sauce	
SICILIAN (Square 12"x18"-10 Slices)	25.75
thick crust pan with mozzarella and tomato sauce	
CAULIFLOWER (10" Pie)	15.10
GLUTEN FREE	15.10

TRADITIONAL TOPPINGS

Pepperoni • Meatball • Sausage • Salami • Sundried Tomato
 Ham • Jalapeño • Mushroom • Pepper • Onion
 Fresh Garlic • Anchovies • Ricotta • Roasted Peppers • Broccoli
 Eggplant • Spinach • Fresh Tomato • Black Olives
 Artichoke Hearts • Extra Cheese • Broccoli Rabe • Pineapple • Prosciutto
 Half Pie Topping 3.90 extra Full Topping 4.70 extra
 Additional Full Toppings 3.65 extra each

Old World Brick Oven Pizza

Enjoy Our "Old World" Style 12" Personal Pizza Prepared With the Finest Homemade Ingredients,
 Baked In Our Authentic Hand Crafted "Wood Burning" Brick Oven

Bar Pie 1.00 extra Cauliflower Crust 1.95 extra Gluten Free Crust 2.00 extra

MARGHERITA	12" Pie 13.50 18" Pie 25.00
fresh mozzarella, pomodoro sauce, olive oil and basil	
FRATELLO	15.50
tomodoro, mozzarella, broccoli and chicken	
CHIASSOSA	15.50
tomodoro, mozzarella, prosciutto, funghi, carciofini, olives and ham	
PARIGINA	16.50
tomodoro, mozzarella, and prosciutto crudo	
ALLA MELANZANA	15.50
tomodoro topped with eggplant, then spotted with seasoned ricotta, romano and fresh mozzarella	
FRA DIAVOLO	15.50
tomodoro, homemade mozzarella, crumbled italian style sausage and sliced hot cherry peppers	
VEGETARIAN	15.50
tomato basil sauce topped with a combination of sauteed fresh spinach, broccoli, mushrooms, flame roasted peppers and fresh mozzarella	
AL PORTOBELLO	15.50
tomato basil sauce topped with portobello mushroom, grilled chicken strips and fresh mozzarella drizzled with a touch of pesto "di basilico" sauce	
MARINARA	12.50
tomodoro, oregano and aglio	
QUATTRO STAGIONI	15.50
tomodoro, mozzarella, olives, carciofini, funghi and ham	

BBQ CHICKEN	15.50
tomodoro, fresh mozzarella and strips of bbq chicken, topped with bacon	
RIPIENO (Calzone Style)	15.50
mozzarella, ricotta and prosciutto crudo	
GRILLED CHICKEN BRUSCHETTA	15.50
diced tomato and grilled chicken, topped with fresh mozzarella and spices	
PIZZA ZONE	15.50
two-in-one. half margherita pizza, half mozzarella and ricotta calzone	
BUFFALO CHICKEN	15.50
louisiana style "spicy" chicken, bleu cheese sauce, mozzarella, drizzled with bleu cheese dressing	
AL IN SALATA	15.50
mozzarella cheese topped with chopped garden salad and vinaigrette dressing	
CAPRICCIOSA	16.50
tomodoro, mozzarella, crabmeat, baby shrimp, mussels and seasoned breadcrumbs	
THE STATE PARK	15.50
zucchini, caramelized, onions, ricotta cheese, fresh mozzarella, basil	
AL FORMAGGIO MARGHERITA	15.50
fresh mozzarella, fontina, shredded provolone, seasoned ricotta, garlic oil	

Create Your Own

CHOOSE FROM THE FOLLOWING ITEMS TO ADD TO A "MARGHERITA PIZZA"

Pepperoni • Ham • Sausage • Anchovies • Meatball • Eggplant • Onions • Mushrooms • Fresh Garlic • Cherry Peppers
 Bell Peppers • Black Olives • Flame Roasted Peppers • Artichoke Hearts • Ricotta

1.50 Per Topping

Broccoli Rabe • Prosciutto 2.50 extra

Sicilian Pizza

BAKERY (12"x 18" - 10 Slices)	28.05
tomato sauce over thinly sliced mozzarella cheese with a blend of italian spices ~ the Pappardelle's® family favorite!	
MARINARA (12"x 18" - 10 Slices).....	27.00
san marzano tomatoes, fresh chopped garlic with basil and romano cheese sprinkled with olive oil	
GRANDMA (17"x 17" - 9 Slices).....	27.00
thin crust pizza covered with mozzarella and splashed with imported san marzano tomatoes and basil	

PAN (16" Deep Dish Pizza).....	27.00
round sicilian crust with mozzarella cheese, san marzano tomatoes with basil	
CRISTINA (17"x 17" - 9 Slices).....	30.70
thin crust sicilian with fresh mozzarella cheese, fresh sliced tomatoes, roasted peppers, basil and italian spices	

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Pizza Made With Sicilian Crust or Grandma Crust

1.50 extra

Pizza Made With Sicilian Burrata Cheese Crust

6.95 extra

Gourmet Pizza

Pizza Made With Whole Wheat Neapolitan Crust

2.60 extra

- EGGPLANT DELIGHT** 27.85
fresh eggplant with tomatoes, ricotta cheese, fresh garlic and whole milk mozzarella cheese
- SALAD** 27.85
mixed greens, tomatoes and cucumber with dressing
- WHITE** 27.85
topped with extra mozzarella cheese, spotted with white whole milk ricotta, grated romano cheese and a dash of fresh garlic and parsley
- PAPPARDELLE® SUPREME** 34.10
fresh mushroom, pepperoni, sausage, meatballs, onions, anchovies, peppers, garlic and black olives
- TRICOLOR with Mushrooms** 28.90
red, green and yellow peppers sautéed with mushrooms and onions atop tomato sauce and mozzarella cheese
- CREAMY SPINACH** 32.75
fresh spinach in a white cream sauce with mozzarella and romano cheese, with a touch of garlic
- VEGETABLE DELIGHT** 29.10
fresh broccoli, mushrooms, peppers, fresh eggplant, fresh tomato and spinach with a touch of garlic and mozzarella cheese
- RIGATONI ALLA VODKA** 31.75
creamy vodka pink sauce sautéed with diced imported prosciutto and onions
- ZITI** 31.75
ziti with ricotta cheese, fresh tomato sauce, sprinkled with romano cheese, topped with mozzarella cheese
- MEXICAN** 32.75
fresh taco meat topped with fresh mozzarella, peppers, diced tomatoes, sliced black olives and cheddar cheese
- MEAT LOVERS** 32.75
a hearty combination of sausage, meatball and pepperoni over mozzarella and tomato sauce
- BREADED CHICKEN PARMIGIANA** 37.40
breaded chicken topped with tomato sauce, mozzarella and ricotta cheese
- BUFFALO CHICKEN** 38.50
crispy round pie topped with louisiana style "spicy" chicken pieces, blue cheese sauce and mozzarella cheese
- BBQ CHICKEN** 38.50
tender strips of bbq chicken topped with crisp bacon and two cheeses
- CHICKEN FRANCESE** 40.50
chicken sauteed in a lemon and white wine francese sauce
- CHICKEN MARSALA** 40.50
fresh breast of chicken sauteed in marsala wine sauce with fresh mushrooms

- CALAMARI FRA DIAVOLO** 43.65
calamari sauteed with olive oil, garlic and white wine in a spicy pomodoro sauce baked on a 16" pan pie with mozzarella cheese
- BUFFALO CALAMARI** 43.65
16" pan pie topped with louisiana style "spicy" golden fried calamari rings, blue cheese sauce and mozzarella cheese
- BAKED POTATO SUPREME** 30.10
crispy round neopolitan pie with diced potatoes with our traditional alfredo sauce topped with bacon, mozzarella cheese, cheddar cheese and chives
- SPINACH & ARTICHOKE** 31.50
fresh spinach leaves, baby artichokes, sliced plum tomatoes topped with mozzarella cheese and italian herbs
- ARTICHOKE OREGANATA** 28.05
baby artichokes and sliced plum tomatoes topped with mozzarella cheese and seasoned breadcrumbs on a thin grandma crust
- BAKED CRAB MEAT** 43.65
crab meat sauteed with onions in a garlic white cream sauce baked on a thin grandma sicilian crust topped with mozzarella cheese and seasoned breadcrumbs
- CHICKEN & BROCCOLI RABE** 39.50
grilled chicken strips with sundried tomatoes tossed with broccoli rabe over a crispy thin sicilian crust with mozzarella cheese
- SESAME CHICKEN** 39.50
grilled chicken strips with broccoli florets on a crispy neopolitan crust with hot sour chili sauce with mozzarella cheese
- TORTELLINI ALLA VODKA** 32.00
prosciutto and onions sauteed in a creamy pink sauce topped with mozzarella cheese on a crispy neopolitan pizza
- CHICKEN CHIPOTLE** 39.50
breaded chicken strips tossed in smoky "chipotle" sauce baked on a thin crispy sicilian crust with mozzarella cheese
- CHICKEN & BROCCOLI** 39.50
breaded chicken strips with broccoli florets, diced tomato, red onion, fresh mozzarella on a thin crispy sicilian crust with mozzarella cheese
- CHICKEN ARTICHOKE** 39.50
breaded chicken strips with artichoke, red onion, diced tomatoes baked on a crispy thin sicilian crust with mozzarella cheese topped with reduced balsamic glaze
- CHICKEN CARBONARA** 39.50
grilled chicken strips topped with carbonara sauce and mozzarella

Stuffed Pizza

CHICKEN PARM Slice 9.90 16" Round 52.00
ricotta, mozzarella cheese and sauce

MEAT Slice 9.90 16" Round 41.55
ham, sausage, pepperoni, ricotta, mozzarella cheese and sauce

**CATERING FOR ALL OCCASIONS
ON & OFF PREMISES**

PLEASE SEE OUR CATERING MENU

TRY OUR



PLEASE SEE OUR MENU

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Old World Brick Oven

PAPPARDELLE'S[®]

PIZZERIA • RESTAURANT

AUTHENTIC ITALIAN EATERY

Since 1986

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