

APPETIZERS



NACHOS ITALIANO 18
Crispy chips with melted mozzarella, ground sausage, bruschetta, pepperoncini, black olives, roasted peppers and Asiago cream sauce

BAKED CLAMS (8) 12

BURRATA TOWER 23
Layers of fresh burrata stacked with thick cut tomato and prosciutto di Parma, drizzled with extra virgin olive oil, salt, pepper and fresh basil

COLD ANTIPASTO 24

Prosciutto di parma, soppressata, salami, provolone, roasted peppers, fresh mozzarella and Kalamata olives

HOT ANTIPASTO 28

Eggplant rollatini, baked clams, stuffed mushrooms, grilled shrimp and crispy calamari

MOZZARELLA EN CARROZZA 11

Served with capers with a fresh plum tomato basil sauce

CRISPY CHICKEN TACOS 22

Stuffed with your choice of fettucini alfredo or mac and cheese with bacon

ARANCINI DI RISO 10

Sicilian rice balls with peas and ground beef in your choice of vodka or marinara sauce (Add 1.00 for ricotta cheese)

CALAMARI FRITTI 15

Crispy calamari with side of marinara sauce

CALAMARI ALLA GRIGLIA 16

Grilled calamari, bruschetta, olive oil and lemon over mixed greens

BUFFALO WINGS (8) 11

Spicy sauce and served with blue cheese dipping sauce

ZUPPA DE COZZE 21

Mussels sautéed in a garlic white wine or marinara sauce

PANINI GRILL

Authentic Italian Kitchen

ON AND OFF PREMISE CATERING AVAILABLE

PASTA

YOUR CHOICE OF: PENNE, RIGATONI, SPAGHETTI, LINGUINI OR CAPELLINI

WHOLE WHEAT PENNE ADD - 2.00 • GLUTEN FREE PENNE ADD - 4.00

RUSTICA 18

Chicken, artichokes, roasted peppers and sun-dried tomatoes in a white wine sauce

DE VONGOLE 21

Clams with your choice of a garlic white wine sauce or marinara sauce

GNOCCHI AL PESTO 16

Fresh potato pasta combined with walnuts, extra virgin olive oil, fresh basil in a pesto cream sauce

RIGATONI DI BROCCOLI RABE 18

Broccoli rabe sautéed with sausage in garlic and oil or marinara sauce

ALLA VODKA 14

A light pink vodka cream sauce
Add pan seared shrimp - 20 or Crispy or grilled chicken - 17

ALLA DEMONTE 23

Shrimp, arugula and fresh plum tomatoes blended in a white wine sauce

BOLOGNESE 16

A robust meat sauce

SACCHETINI PASTA 23

Panini Grill signature pasta purses filled with four cheeses and pear in a lobster cream pink sauce

CAVATELLI PIETRO 20

Sausage ragu, sautéed onions and sundried tomatoes in a brandy cream sauce

PACCEHERI BURRATINI 22

Tossed in fresh plum tomato sauce topped with fresh burrata



ENTRÉES

CHOICE OF: VEGETABLE WITH POTATO OR PASTA WITH MARINARA SAUCE

ADD - 3.00 FOR ANY OTHER SAUCE • ADD ANY SPECIALTY CUT PASTA - 2.00

ADD ANY HALF-SALAD (EXCLUDES CALAMARI SALAD) - 5.50

SALMON 28

Served either grilled, oreganata or putanesca

POLLO CACCIATORE 23

Pan seared chicken pieces sautéed with sausage, peppers, onions and potatoes in rosemary infused marinara sauce

POLLO ALLA MACRI 24

Chicken rollatini stuffed with mozzarella and asparagus, in a mustard cream sauce

POLLO DANIEL 27

Pan seared chicken breast topped with portobello mushroom, jumbo shrimp, sundried tomatoes and asparagus in a brandy cream sauce

POLLO ROLLATINI 25

Chicken stuffed with prosciutto, roasted peppers and mozzarella in a mushroom marsala wine sauce

**POLLO or VEAL —
FRANCESE, MARSALA or PARMIGIANA**

Pollo 21 Veal 25

MELANZANE PARMIGIANA 20

Traditional eggplant parmigiana with fresh mozzarella

PESCE FRA DIAVOLO 29

Tilapia, lobster meat, clams, mussels, shrimp and calamari served in a spicy marinara sauce

GRILLED CENTER CUT PORK CHOP 27

Topped with sautéed spicy cherry peppers and onions served over broccoli rabe in a brown sauce.

Does not include, choice of:
Vegetable with Potato or Pasta with Marinara Sauce

GAMBERONI 26

Scampi or Oreganata

Jumbo shrimp in either scampi garlic white wine sauce or oreganata style topped with toasty bread crumbs in a white sauce

SALADS

CAPRI 12

Tomatoes, red onions, mozzarella and roasted peppers with a basil vinaigrette dressing

SORRENTO 12

Mixed field greens, slices of fresh pear, caramelized pecans, dried cranberries, drizzled with pear infused vinegar and extra virgin olive oil

POSITANO 12

Arugula, tomatoes, roasted peppers, red onions, Asiago cheese and fresh mozzarella with balsamic vinaigrette

INSALATA DI CASA (HOUSE SALAD) 10

Lettuce, tomatoes, red onions, roasted peppers and olives with balsamic vinaigrette

MILANO 12

Mixed field greens, cherry tomatoes, caramelized walnuts topped with warm goat cheese medallions with raspberry walnut vinaigrette

MAMMA'S SALAD 12

Mixed field greens, roasted almonds, grilled pear and goat cheese in a fig balsamic dressing

ROMANO 11

Romaine lettuce, topped with croûtons, fresh parmesan cheese and Caesar dressing

GRILLED OR CRISPY CALAMARI 15

Romaine lettuce and grilled or crispy calamari, tossed in a honey balsamic vinaigrette dressing

ADD TO ANY SALAD:

GRILLED OR CRISPY CHICKEN CUTLET - 5

TUNA - 6 • STEAK - 10

GRILLED SHRIMP (5) - 10

GRILLED SALMON - 10

AVOCADO - 3

GRILLED OR CRISPY CALAMARI - 8

EXTRA DRESSING - 1

SOUPS

**PASTA FAGIOLI or
SOUP OF THE DAY** 8

SPECIALTY PANINIS

Add any half salad to any sandwich – 4.00 (excludes Calamari Salad)

Can be served as a Panini, Focaccia, Sandwich, Hero or Wrap

Choice of: Sliced White Brick Oven Bread – Whole Wheat Brick Oven Bread –

Homemade Focaccia – Plain Wrap – Whole Wheat Wrap

TURKEY ARTICHOKE (\$1) 13 Caramelized onions and artichoke spread	PANINI ATTACK (\$19) 16 Crispy onion rings, french fries, mozzarella sticks, chicken tenders and melted American cheese served with a side of brown sauce
AMERICANO (\$3) 16 Crispy chicken, mozzarella sticks, bacon, American cheese and vodka sauce	GRILLED OR CRISPY CHICKEN (\$20) 15 Pesto and goat cheese
ROSARIO PROTEIN (\$4) 16 Grilled chicken, white beans, avocado, broccoli rabe, Swiss cheese and chipotle mayo	MILD OR SPICY BBQ STEAK (\$21) 18 Crispy homemade onion rings and provolone cheese
GRILLED PORTOBELLO MUSHROOM (\$5) 13 Fresh mozzarella cheese and sun-dried tomatoes	ITALIAN TUNA (\$22) 15 Tuna, roasted peppers, baby arugula and balsamic glaze
GRILLED ASSORTED VEGETABLES (\$6) 13 Goat cheese and bruschetta	GRILLED OR CRISPY CHICKEN CAESAR (\$23) 13 Romaine lettuce shaved parmesan and our signature Caesar dressing
NEW IL PADRINO (\$7) 17 Crispy chicken cutlet, prosciutto di parma, caramelized onions, baby arugula and aioli sauce	FLANK STEAK (\$24) 18 Peppers and onions marinated in a BBQ sauce and melted provolone cheese
CAJUN SALMON (\$8) 20 Pan-seared salmon, guacamole, lettuce, tomatoes and chipotle mayo	GRILLED OR CRISPY EGGPLANT (\$25) 14 Fresh mozzarella & roasted peppers
GRILLED OR CRISPY CHICKEN (\$9) 13 Roasted peppers and fresh mozzarella	EGGPLANT PARMIGIANA (\$26) 13
GRILLED OR CRISPY CHICKEN (\$10) 13 Asiago cheese and bruschetta	CHICKEN CUTLET PARMIGIANA (\$27) 12
GRILLED OR CRISPY EGGPLANT (\$11) 14 Broccoli rabe and ricotta cheese	LOBSTER MAC & CHEESE (\$28) 21 Mac and cheese, lobster and bacon
CHICKEN FRANCESE (\$12) 16 Lemon butter sauce and fresh mozzarella	CALABRESE (\$29) 15 Spicy soppressata, fresh mozzarella, tomato, arugula and chipotle mayo
GRILLED OR CRISPY CHICKEN CHIPOTLE (\$13) 16 Bacon, avocado lettuce tomato and Swiss cheese	PROSCIUTTO DI PARMA (\$30) 16 Fresh mozzarella & roasted peppers
PETE'S PANINI (\$14) 17 Grilled or crispy chicken topped with burrata, sundried tomatoes, arugula and pesto mayo	PROSCIUTTO, SALAMI, SOPPRESSATA, PROVOLONE AND BRUSCHETTA (\$31) 15
SALVATORE (\$15) 16 Spicy grilled sausage, roasted fresh tomatoes marinated in olive oil and fresh mozzarella	SAUSAGE & BROCCOLI RABE (\$32) 14
GRILLED OR CRISPY CHICKEN (\$16) 14 Broccoli rabe and fresh mozzarella	MEATBALL PARMIGIANA (\$34) 12
GRILLED OR CRISPY CHICKEN (\$17) 14 Fresh mozzarella, bruschetta and arugula	PHILLY CHEESESTEAK (\$35) 14 Provolone cheese and caramelized onions
BUFFALO CHICKEN (\$18) 15 Crispy or grilled chicken tossed in our signature buffalo sauce, lettuce, tomato, fresh mozzarella & blue cheese dressing	PULLED PORK BBQ (\$36) 15 Pulled pork, peppers, onions and provolone cheese

Extra panini toppings add – 1.00 each

Add extra chicken, cold-cut meat or veggie to panini – 3.00 • Add extra steak or shrimp – 5.00

Make any panini gluten free add – 4.00 • Add avocado – 3.00

Side of our Famous Homemade Balsamic Vinaigrette – 1.00



TRADITIONAL PIZZA

PLAIN CHEESE SMALL 12" (6 SLICES) – 10 LARGE 16" (8 SLICES) – 15

GRANDMA THIN CRUST SICILIAN (12 SLICES) – 20 • SOTTOSOPRA (UPSIDE-DOWN SQUARE) – 26

TOPPINGS: Sausage • Pepperoni • Portobello Mushrooms • Sliced Mushrooms • Black Olives • Fresh Garlic • Meatballs Anchovies • Grilled or Crispy Eggplant • Zucchini • Roasted Peppers • Caramelized Onions • Broccoli Rabe

Sun-dried Tomatoes • Broccoli • Artichoke Hearts – EACH HALF TOPPING – 3 EACH WHOLE TOPPING – 5

Crispy or Grilled Chicken Topping – EACH HALF TOPPING – 4 EACH WHOLE TOPPING – 6

WHOLE WHEAT 12" CHEESE PIZZA – 11 • GLUTEN FREE 12" PERSONAL PIZZA – 15

TRADITIONAL CALZONE (BAKED or FRIED) – 8

SPECIALTY PIZZAS – MADE WITH FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL & FRESH BASIL

SPECIALTY PIZZA

	SMALL 12" (6 SLICES)	LARGE 16" (8 SLICES)		SMALL 12" (6 SLICES)	LARGE 16" (8 SLICES)
DONGAN HILLS MARGHERITA – Fresh tomato sauce and basil	14	21	SUNNYSIDE	17	28
WEST BRIGHTON	15	27	White pizza with clams and a touch of fresh garlic		
SUNSET HILL	15	27	SOUTH BEACH	17	28
Grilled or crispy eggplant, roasted peppers, mushrooms and caramelized onions			Crispy calamari and crispy eggplant over spicy marinara sauce		
RANDALL MANOR (White)	15	27	ELM PARK	15	25
Thinly roasted potatoes, onions, garlic & olive oil			A light vodka sauce		
NEW DORP	15	27	GRYMES HILL (White)	15	27
Sun-dried tomatoes, fresh mushrooms and artichoke hearts			Ricotta cheese, pesto and mozzarella cheese		
NEW TOTTENVILLE	19	29	WESTERLEIGH (White)	15	27
Fresh mozzarella, truffle mushroom cream sauce and prosciutto di Parma			Grilled chicken or sausage with ricotta cheese and broccoli rabe		
GREAT KILLS	15	27	CLOVE LAKE (Chicken Francese)	15	27
Crispy or grilled chicken breast, roasted peppers, fresh mozzarella and prosciutto			Chicken, garlic and lemon		
			SNUG HARBOR	15	27
			Sausage, black olives and fresh mushrooms		

MAKE ANY 12" SPECIALTY PIZZA GLUTEN FREE - ADD – 5

CLASSICO PIZZETTE

	SMALL 12" (6 SLICES)	LARGE 16" (8 SLICES)		SMALL 12" (6 SLICES)	LARGE 16" (8 SLICES)
QUATTRO STAGIONE	16	28	QUATTRO FORMAGGIO	16	28
Fior di latte, prosciutto cotto, mushrooms, olives and artichokes			Ricotta, fresh mozzarella, provolone and asiago drizzled with extra virgin olive oil (no sauce)		
LA CALABRESE	16	28	MARE È MISTO	19	30
Fior di latte, spicy soppressata and olives			Calamari, shrimp and mussels in fra diavolo red sauce		

PANINI GRILL BURGER

BUILD YOUR OWN BURGER – 17

10oz. handmade and charcoal grilled on a Brioche Bun and cooked to order

(Allow extra time)

Served with Lettuce, Tomato and French Fries

Add any topping – 1.50 each

Add Cheese – 1.50 each

Avocado – 3.00

Toppings: Caramelized Onions • Mushrooms

Bacon • Bruschetta • Roasted Peppers

Red Onion • Portobello Mushroom

Cheese: Mozzarella • Provolone

Asiago • Goat • American

Swiss • Fontina

SIDE ORDERS

GARLIC BREAD	4
Add melted mozzarella – 1.00 extra	
BROCCOLI RABE	10
MIXED VEGETABLES	7
SWEET POTATO FRIES	6
THICK-CUT ONION RINGS	6
FRENCH FRIES	5
Add cheese – 1.00 extra	
MEATBALLS or SAUSAGE	10
MOZZARELLA STICKS (6)	7
CHICKEN TENDERS (5)	8

KIDS MENU

PASTA with BUTTER SAUCE	5
PASTA with TOMATO SAUCE	5
PASTA with MEATBALLS	7
PASTA with VODKA SAUCE	8
CHICKEN FINGERS and FRIES	6

ON AND OFF

PREMISE CATERING

Let us cater your next affair!

On and off premise catering available. We can accommodate up to 120 guests at our restaurant.

Ask about our special party package menu.

We appreciate your patience as we freshly prepare each delicious meal specifically for you. A 20% gratuity will be added to parties of 8 or more.

All major credit cards accepted with added applicable fee.

Please note not all ingredients are listed in the menu description.

If you have a food allergy please advise your server.