

# APPETIZER

SOUP OF THE DAY. P/A

FRESH MUSSELS steamed with garlic, white wine, red onions and plum tomato sauce. 10

ANTIPASTO with an assortment of Italian meats, cheeses and olives drizzled with basil olive oil and balsamic vinegar. 12

FRIED CALAMARI with pomodoro and spicy pepper aioli dipping sauces. 10

LITTLE NECK CLAMS topped with seasoned bread crumbs and baked with white wine and lemon. 10

HOMEMADE FRESH MOZZARELLA with fresh tomatoes and roasted peppers topped with basil olive oil. 9

HOT ANTIPASTO with fried calamari, grilled shrimp, eggplant rollantine and fried mozzarella. 14

PAN ROASTED FRESH MOZZARELLA with grilled tomatoes and arugala drizzled with balsamic and olive oil. 10

BRUSCHETTA slices of Tuscan bread topped with diced tomatoes, fresh mozzarella, basil and pecorino romano. 8

## SALAD

ARUGALA with prosciutto, portobello mushrooms and shaved parmesan drizzled with a pommerray dressing. 10

MIXED GREENS with plum tomatoes, carrots, cucumbers and red onions tossed in our housemade balsamic vinaigrette. 7

CEASAR with garlic croutons and romano cheese. 7

BABY SPINACH with roasted peppers, marinated artichoke hearts, oven roasted tomatoes, gorgonzola cheese and toasted pignoli nuts in a pommerray vinaigrette. 9

ROASTED PORTOBELLO MUSHROOMS with baby greens, oven roasted tomatoes, green beans, sliced carrots and walnuts with a pommerray vinaigrette. 9

PROSCIUTTO AND GORGONZOLA with mixed greens, sliced apples, sundried tomatoes and candied walnuts tossed with a balsamic vinaigrette. 10

## PASTA

RAVIOLI OF THE DAY. P/A

SPAGHETTI CARBONARA with green peas and broccoli topped with grilled chicken. 16

LINGUINI ALLA FRUITTI DI MARE with little neck clams, shrimp, scallops and calamari in a white wine tomato sauce. 21

PENNE AL PESTO with fresh tomatoes, homemade mozzarella, pignoli nuts and garlic in a basil pesto sauce. 14

LASAGNA BOLOGNESE with mozzarella, ricotta, parmesan and a tomato meat sauce. 14

PENNE VODKA with a tomato cream sauce, prosciutto and red onions. 14

PENNE W/ SHRIMP, mushrooms, sundried tomatoes and spinach tossed with  
a white wine garlic and olive oil sauce. 19

SPAGHETTI W/MEATBALLS tossed in our pomodoro sauce topped with shaved romano. 12

ROASTED CHICKEN LASAGNA with portobello mushrooms, roasted peppers, spinach, mozzarella and goat cheese with a pomodoro sauce. 17

LINGUINI W/FRESH CLAMS steamed with garlic, white wine and Italian parsley. 15

PENNE PRIMAVERA with sautéed mushrooms, zucchini, fresh tomatoes, carrots and  
broccoli in a garlic and olive oil sauce. 13

HOMEMADE POTATO GNOCCHI in a bolognese sauce. 14

PENNE W/HOT SAUSAGE fresh tomatoes and broccoli rabe in a piquant garlic and olive oil sauce. 14 W/ SHRIMP. 19

## SIDES

6 SAUTEED SPINACH SAUTEED VEGETABLES  
MASHED POTATOES ROASTED POTATOES  
BROCCOLI SAUTEED MUSHROOMS BROCCOLI RABE. 7

A \$4.00 SHARING CHARGE WILL BE ADDED TO EACH PASTA OR  
ENTRÉE SHARING

SOME SUBSTITUIONS MAY REQUIRE ADDITIONAL CHARGE

## ENTREES

CHICKEN SORRENTINO with eggplant, spinach, prosciutto and  
mozzarella topped with a burgundy sauce served with mashed  
potatoes. 18

VEAL MARSALA with mushrooms served with mashed potatoes and  
sautéed vegetables. 17

CHICKEN. 15

EGGPLANT ROLLANTINE stuffed w/ spinach, ricotta, pecorino  
romano and mozzarella cheese served with spaghetti pomodoro.  
17

CHICKEN SCARPARELLO bone-in roasted chicken with a sherry  
wine sauce served with sautéed spinach and mashed potatoes.  
17

CHICKEN FRANCESE served with roasted new potatoes and  
sautéed vegetables. 15

VEAL. 17 - SHRIMP. 19

VEAL FLORENTINE with sautéed spinach, prosciutto, fontina cheese and a white wine butter sauce served with mashed potatoes and sautéed vegetables. 19

SHRIMP SCAMPI w/white wine, garlic & a touch of cream served w/ rice & sautéed spinach. 19

VEAL PARMIGIANO served with spaghetti pomodoro. 17

CHICKEN. 15 - EGGPLANT. 14 - SHRIMP. 19

PAN ROASTED WILD SALMON with a citrus white wine sauce served with potato gnocchi and sautéed broccoli. 21

EGGPLANT SORRENTINO with sautéed spinach, roasted peppers and melted mozzarella served with spaghetti pomodoro. 17

GRILLED MARINATED CHICKEN served over a bed of sautéed vegetables topped with a pommerray vinaigrette. 15

VEAL MILANESE lightly breaded topped with a chopped green salad tossed in a lemon balsamic vinaigrette served with roasted potatoes. 17

CHICKEN. 15

GRILLED MARINATED SKIRT STEAK served with mashed potatoes & fried zucchini. 17

VEAL ROLLANTINE with sautéed spinach, prosciutto and mozzarella topped with a roasted garlic veal sauce served with mashed potatoes. 19

# CALAGERO'S

919 Franklin Avenue

Garden City, NY

(516) 294-2922

Hours:

Lunch

M-F 11:30 AM-4:00 PM

Dinner

M-Thurs 4:00 PM-10:00 PM

Fri & Sat 4:00 PM-11:00 PM

Sun 3:00 PM -9:00 PM

**Fine Dining**

**Take Out**

**Delivery**

**On/Off Premise Catering**