

APPETIZERS

ZUPPA DI MUSSELS - 19

In garlic and white wine, pomodoro or fra diavolo sauce

MINI RICE BALLS - 14

Rice, beef, peas, Pecorino Romano, mozzarella, fried, with a touch of tomato sauce

BRUSCHETTA SPECIAL - 15 ✓

Diced tomatoes, burrata, pesto aioli, toasted ciabatta

MEATBALL SPECIAL - 15

Ricotta, Pecorino Romano, crostini

NEW MOZZARELLA EN CARROZZA - 14

Served with a side of marinara sauce

SALADS

Add Chicken 5, Calamari 7, Shrimp 8, Salmon 10

ARUGULA - 17 ✓

Artichokes, fresh mozzarella, Parmigiano Reggiano, tomatoes, lemon-herb vinaigrette, balsamic reduction

CAPRESE - 15 ✓

Tossed with fresh mozzarella, tomatoes, pesto, evoo, balsamic reduction

NYPP - 14 ✓

Artisan lettuce, black olives, tomatoes, cucumber, onions, white balsamic

EGGPLANT ROLLATINI - 15 ✓

Marinara, mozzarella, Pecorino Romano

BAKED CLAMS - 16

White wine sauce

CALAMARI FRITTI - 18

Pomodoro or fra diavolo sauce

GRILLED OCTOPUS - 20

Lemon, parsley, extra virgin olive oil

INSALATA DI MARE - 19 ✓

Shrimp, calamari, octopus, extra virgin olive oil, celery

FRIED RAVIOLI - 15

Italian breaded cheese raviolis with homemade marinara sauce

CAESAR - 14 ✓

Romaine, Parmigiano Reggiano, croutons, Caesar dressing

MILLIONAIRE'S WEDGE - 16

Iceberg, gorgonzola, maple glazed bacon, crispy shallots, tomato, blue cheese & white balsamic vinaigrette dressings

LEMON ARTICHOKE - 17 ✓

Romaine, tomatoes, olives, artichoke, fresh mozzarella, lemon, evoo

SALMON SALAD - 25 ✓

Blackened or grilled salmon. Iceberg-romaine mix, tomatoes, onions, olives, cucumber, lemon herb vinaigrette

PASTAS

Made to order, al dente finished with Pecorino Romano

Substitute Gnocchi or Gluten Free 2.00. Add Chicken 5, Calamari 7, Shrimp 8, Salmon 10

CHEF'S SPECIAL - 23 **NEW**

Zucchini cream with Pecorino Romano and Grana Padano served with spaghetti

SPICY RIGATONI - 26

Spicy vodka sauce, two fried chicken cutlets

PENNE ALLA VODKA - 23

PENNE PRIMAVERA - 23 ✓

Carrots, broccoli, zucchini, red peppers, peas, white wine or pomodoro sauce

BUCATINI CARBONARA - 23

Cream sauce, pancetta, eggs, Pecorino Romano

MEZZE RIGATONI BOLOGNESE - 23

MUSHROOM RISOTTO - 23

SPAGHETTI & MEATBALLS - 23

PAPA'S LASAGNA - 26

SEAFOOD

LINGUINE WITH CLAMS - 27 ✓

Littleneck and chopped baby clams. White wine, pomodoro or fra diavolo

FRUTTI DI MARE - 29 ✓

Linguine, clams, mussels, shrimp, calamari in white wine, pomodoro or fra diavolo

ENTREES

Served with spaghetti or penne in same sauce or marinara. Different sauce for pasta 4
Substitute with vegetables 4

NONNO'S CHICKEN ROLLATINI - 27

Ham, mozzarella, white wine sauce

MARSALA

CHICKEN - 26 VEAL - 32

Mushroom wine sauce

FRANCESE

CHICKEN - 26 VEAL - 32

White wine lemon sauce

MILANESE

EGGPLANT - 25 ✓ CHICKEN - 26

EGGPLANT ALLA PARMIGIANA ✓ 25

CHICKEN ALLA PARMIGIANA..... 26

SALMON RISOTTO - 29 ✓

Broiled, pan-seared or blackened. Served with risotto & chef's choice of seasonal vegetables

CATCH OF THE DAY - Market Price ✓

Pan-seared or broiled. Francese, oreganata, piccata or scampi. Chef's choice of vegetables

SIDES

BROCCOLI RABE - 12

STRAIGHT FRIES or CURLY FRIES - 6

Add mozzarella 2

PARMESAN TRUFFLE FRIES - 10

GARLIC BREAD - 8

Add mozzarella 2

CHEF'S MIXED VEGETABLES - 12 ✓

At NYPP we only use the **FINEST INGREDIENTS**

DON'T SEE WHAT YOU'RE LOOKING FOR? **JUST ASK!** Let us **CATER** your next event!

✓ - Vegetarian

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. NYPP cannot ensure items do not contain ingredients that might cause an allergic reaction. Parties of 4 or more will incur a 20% automatic gratuity



New York Pizza & Pasta

PIZZA ADD GARLIC CRUST 2

OUR PIZZAS ARE SERVED SLIGHTLY WELL DONE

TRADITIONAL OR EXTRA THIN

SMALL 12" - \$15 , LARGE 16" - \$22
10" CAULIFLOWER or 12" GLUTEN FREE - \$17

TRADITIONAL TOPPINGS 12" 2.50 EA - 16" 3.50 EA
SPECIALTY TOPPINGS 12" 3 EA - 16" 4 EA

SICILIAN DEEP DISH

(MADE TO ORDER ALLOW 30 MIN)
SMALL 12" - \$22 LARGE 16" - \$28

TRADITIONAL TOPPINGS 12" 3 EA - 16" 3.50 EA
SPECIALTY TOPPINGS 12" 4.50 EA - 16" 5 EA

TRADITIONAL TOPPINGS: Bacon, Banana Peppers, Basil, Black Olives, Eggplant, Extra Cheese, Garlic, Green Peppers, Ham, Jalapenos, Meatballs, Mushrooms, Onions, Pepperoni, Pineapple, Sausage, Tomatoes

SPECIALTY TOPPINGS: Anchovies, Artichoke, Arugula, Capers, Fresh Mozzarella, Green Olives, Kalamata Olives, Pepperoncini, Pesto, Prosciutto, Roasted Red Peppers, Sun-dried Tomatoes, Soppresata, Spinach, Ricotta

SPECIALTY SMALL 12" - 23 LARGE 16" - 29 10" CAULIFLOWER or 12" GF - 24

PEPPERONI 239

Pepperoni, red sauce, mozzarella, burrata cheese, basil, Parmigiano-Reggiano, Mike's Hot Honey

ITALIAN CLASSIC NEW

Basil, shaved Pecorino Romano, burrata cheese

VODKA FRESH MOZZARELLA

Vodka sauce, fresh mozzarella, basil, parmigiano-reggiano

FRESH MOZZARELLA ✓

Fresh mozzarella, basil, evoo, red sauce

MARGHERITA ✓

No sauce. Tomatoes, mozzarella, touch of fresh mozzarella, basil, evoo

NYPP WHITE ✓

No sauce. Mozzarella, ricotta, provolone, parmesan

CHICKEN BUFFALO, CHICKEN BBQ OR CHICKEN PARMIGIANA

Available grilled or fried

SEAFOOD PIZZA ✓

Clams, calamari, shrimp. Pomodoro or white wine sauce

VEGETABLE DELIGHT ✓

Green peppers, mushrooms, onions, black olives

QUATTRO STAGIONI - 4 SEASONS

Ham, artichokes, black olives, mushrooms

MEAT LOVERS

Ham, pepperoni, sausage, meatballs

SUPREME

Pepperoni, sausage, onions, green peppers, mushrooms, black olives

GRANDMA'S

SMALL 12" - \$22 LARGE 16" - \$28

Thin square pizza with pizza sauce, mozzarella, garlic, basil, Parmigiano-Reggiano

ZUCCHINI ONION SICILIAN

SMALL 12" - \$23 LARGE 16" - \$29

Fried zucchini, grilled onions, ricotta, no sauce

L&B SPUMONI GARDEN SICILIAN

SMALL 12" \$23 LARGE 16" \$29

Mozzarella, red sauce, evoo, Parmigiano-Reggiano

FAMOUS ROLLS 16

WITH MARINARA SIDE

CALZONE

Ricotta cheese, mozzarella

STROMBOLI

Mozzarella, one traditional topping

NYPP STROMBOLI

Ham, salami, pepperoni, mozzarella

CHICKEN PARMIGIANA

SAUSAGE, PEPPERS & ONIONS

BEVERAGES

COKE PRODUCTS - 4

COFFEE - 4

TEA - 3

ESPRESSO - 3

CAPUCCINO - 5

DOUBLE ESPRESSO - 5

MILK - 3

White or Chocolate

32 OZ ACQUA PANNA - 7

32 OZ SAN PELLEGRINO - 7

ASK ABOUT OUR DAILY SPECIALS

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