

■ **pizza** ■

Neopolitan 13.50	Sicilian 14.50
Round-18" (8 Slices) thin crust pizza with mozzarella cheese & tomato sauce	Square-12" x 18" (10 Slices) thick crust pan pizza with mozzarella cheese & tomato sauce

toppings

Sausage • Meatballs • Pepperoni • Ham • Mushrooms • Onion • Black Olives
Anchovies • Extra Cheese • Ricotta Cheese • Fresh Garlic • Sliced Tomatoes
Roasted Peppers • Eggplant • Broccoli • Spinach • Low Fat Mozzarella
1/2 Topping 2.25 • 1 Topping 3.25 • 2 Toppings 5.00
3 Toppings or More 6.50
Grilled or Fried Chicken additional 2.00

■ **specialty pies** ■

All specialty pies available as 1/2 pie toppings

Crispino 14.50
extra thin crust pan pizza layered with mozzarella cheese & spotted with a garlic & "San Marzano" crushed plum tomato sauce & a whisper of extra virgin olive oil
Tossed Salad 19.50
crispy thin crust pizza baked with LOW FAT mozzarella cheese topped with our chopped garden salad & "Italian" dressing
Chicken Marsala 22.50
a "Classic" combination of fresh chicken & mushrooms sauteed in a Marsala wine brown sauce, topped with mozzarella cheese, served over a crispy round pizza crust
Buffalo Chicken 22.50
crispy round pie topped with Louisiana style "spicy" chicken pieces, blue cheese sauce & mozzarella cheese
Baked Ziti 19.50
crispy round pie topped with traditional style baked ziti, mozzarella & tomato sauce
Chicken "Bruschetta" 22.50
fresh diced chicken cutlets, Roma tomatoes, red onion & basil salad baked with mozzarella cheese on a crispy round pie
Bianca (White Pie) 19.50
crispy round pie topped with fresh mozzarella, aged Romano cheese & seasoned ricotta drizzled with fresh garlic oil
Roasted Vegetable 19.50
thin crust pan pizza topped with a medley of assorted roasted fresh vegetables topped with a touch of mozzarella cheese & a marinated crushed plum tomato sauce
Caprese Pizza 19.50
crispy round pie topped with fresh mozzarella, thin sliced garden tomatoes & basil drizzled with extra virgin olive oil & seasoning
Eggplant Delight 19.50
crispy round pie topped with fresh battered eggplant, sliced Roma tomatoes, seasoned ricotta & mozzarella cheese served over tomato sauce
Marinara 14.50
"Old World Style" pan pizza topped with our traditional garlic & herb plum tomato sauce, Romano cheese, fresh basil & drizzled with a touch of extra virgin olive oil with Fresh Mozzarella Cheese 17.50
House Special Pizza
a hearty combination of fresh sausage, meatballs, pepperoni, mushrooms, peppers, onions, black olives, extra cheese & tomato sauce (Anchovies available by request only)
Neopolitan 20.00 Sicilian 21.00

■ **calzones & rolls** ■

STUFFED PIZZA 4.95
Choice of 3 Delicious Combinations:
1. Meat Lover: "Italian Style" sausage, meatballs, ham, pepperoni, mozzarella & tomato sauce
2. Vegetarian: Fresh sauteed spinach & broccoli, seasoned ricotta, mozzarella & provolone cheese
3. Eggplant: Fresh battered eggplant, seasoned ricotta, mozzarella & tomato sauce
Calzone 5.50
pizza dough pocket filled with seasoned ricotta & mozzarella cheese
Additional Fillings 75¢ each
Sausage Roll 5.50
pizza dough rolled with fresh sauteed Italian sausage, peppers & onions with mozzarella cheese & tomato sauce
Chicken Roll 5.50
pizza dough rolled with tender strips of fresh chicken cutlets, mozzarella cheese & tomato sauce
Buffalo Chicken Roll 5.50
pizza dough rolled with Louisiana style "spicy" chicken pieces, mozzarella & creamy blue cheese sauce
Rice Balls 3.00
"Sicilian Style" stuffed with ground beef, green peas & mozzarella cheese served with side of pomodoro sauce
Garlic Knots (6 per order) 1.75
golden baked dough knots marinated with fresh garlic, olive oil, Parmesan cheese & seasonings

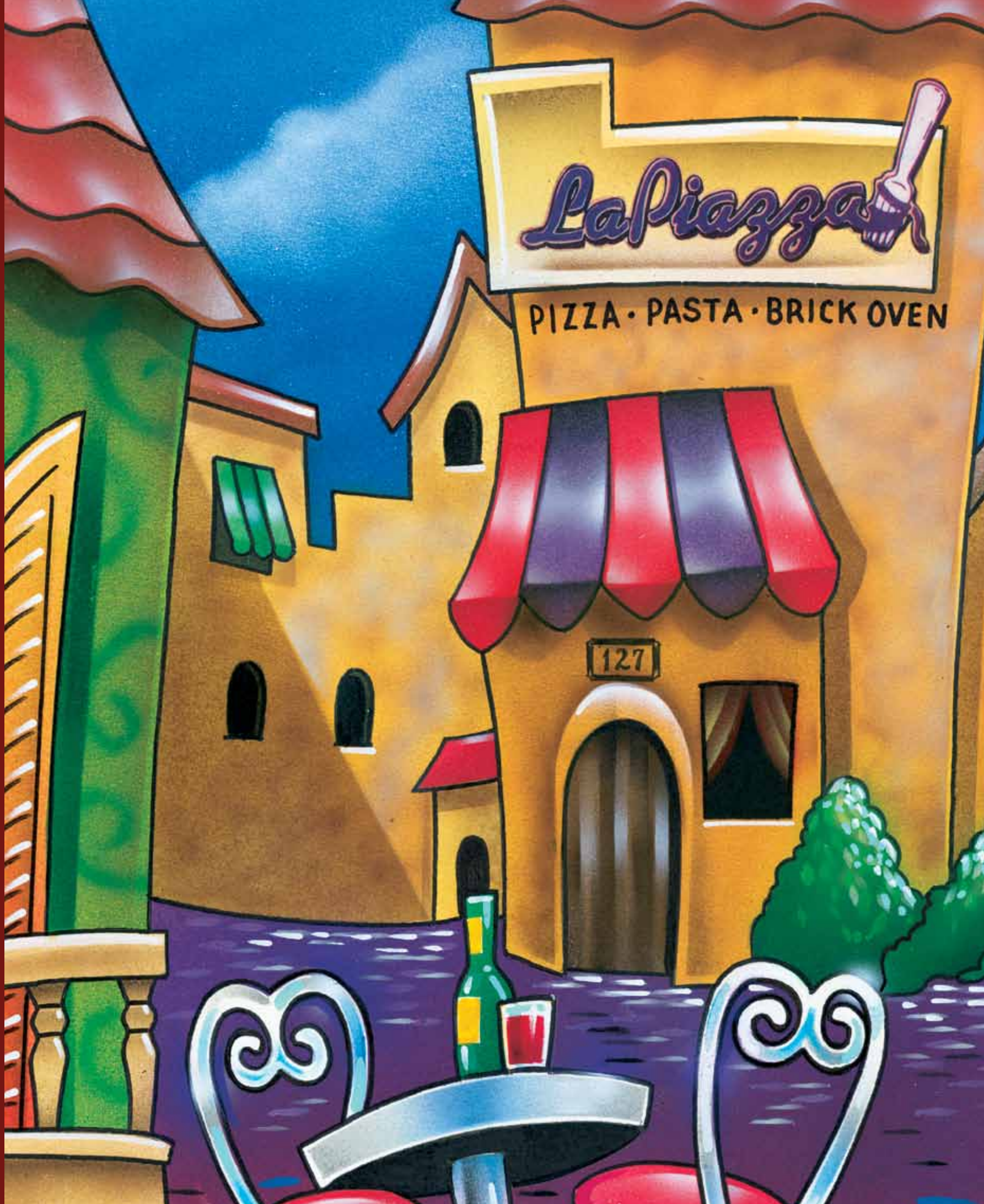
■ **hot panini** ■

Ask About Our Panini's Of The Day • 5.95 each

■ **pizza by the slice** ■

Neopolitan (Round) 2.25	Chicken "Bruschetta" 3.75
Sicilian (Square) 2.25	Baked Ziti 3.25
Crispino 2.25	Chicken Marsala 3.75
Salad 2.75	Caprese 3.25
Roasted Vegetable 3.25	Buffalo Chicken 3.75

Sales Tax Not Included In Prices



NOW DELIVERING
MONDAY THRU THURSDAY

Visit us on the web
www.lapiazzaonline.com

516-546-2500

2191 Merrick Road • Merrick NY 11566

▪ **Appetizers** ▪

Baked Clams Oreganate (6 per order).....	9.75
whole baked Littleneck clams	
Calamari Fritti (serves 2).....	10.95
golden fried calamari served with a side of marinara sauce	
Homemade Mozzarella Sticks (5 per order).....	7.25
served with a side of tomato sauce	
Garlic Bread.....	3.95
freshly toasted Italian bread wedges basted with chopped garlic, virgin olive oil & seasonings with Melted Mozzarella Cheese	4.75
Mozzarella Di Casa	10.25
homemade fresh mozzarella layered with fresh sliced tomatoes, marinated roasted peppers & basil, drizzled with extra virgin olive oil & aged balsamic vinegar	
Zuppa Di Cozze (red -OR- white)	11.25
fresh cultivated mussels, steamed & seasoned in your choice of a white wine garlic & herb broth -OR- in a fresh garlic & crushed plum tomato broth	
Calamari Arrabbiata (serves 2)	13.50
golden fried calamari tossed with flame roasted peppers in a "spicy" Arrabbiata style plum tomato sauce	
Golden Fried Chicken Fingers (4 per order)	7.25
served with a side of honey mustard dressing -OR- tomato sauce	
Cold Antipasto (serves 2).....	10.50
tossed garden salad topped with fresh broccoli florets, assorted Italian cold cuts, fresh imported cheeses & our "Italian Style" dressing	
Bar Pie (serves 2)	8.25
extra thin Whole Wheat crust "Bar Style" pizza topped with mozzarella cheese, tomato sauce & imported seasonings (Extra charge for any additional toppings)	
New Zucchini Fritti	8.50
handcut, "Julienne Style" zucchini, lightly battered, pan fried & nested over Marinara sauce	

▪ **SOUPS** ▪

Tortellini In Brodo	5.75
cheese tortellini pasta served in a light chicken brodino	
Pasta E Fagioli	5.75
a "Classic" Italian favorite with small tubular shaped pasta, white & red cannellini beans with a touch of fresh crushed plum tomato, roasted garlic & extra virgin olive oil	
Homemade Vegetable Minestrone	5.75
a hearty combination of fresh vegetables & ditalini pasta served in a tomato vegetable broth	

▪ **salads** ▪

	SIDE	ENTREE
Tossed Garden Salad.....	4.50	7.50
a combination of iceberg & romaine lettuce, cherry tomatoes, cucumbers, carrots, onions, red peppers, mushrooms & black olives drizzled with our house "Italian Style" dressing		
Caesar Salad	5.50	8.50
romaine lettuce topped with homemade garlic croutons, Parmesan cheese shavings & Dijon Caesar dressing		
Pecan Salad	7.50	10.50
mesculin greens tossed with fresh arugula, honey roasted pecans & gorgonzola crumbles tossed with our homemade balsamic vinaigrette dressing		
Buffalo Chicken Salad	11.50	
romaine lettuce, diced plum tomatoes, shredded carrots & red onions tossed with our creamy blue cheese dressing topped off with "spicy" buffalo chicken pieces		
Tuscan Bistro Salad	12.95	
fresh marinated and grilled skirt steak served over mesculin greens, tossed with diced Roma tomatoes, red onions and a touch of imported gorgonzola cheese drizzled with our "Tuscan" style Italian dressing		
New Caprino Salad.....	13.95	
Grilled jumbo shrimp, mesclun greens, roasted peppers, grilled baby asparagus, crumbled goat cheese, cherry tomatoes, red onions, balsamic vinaigrette dressing		

All Salads Available With:

Mozzarella Cheese .95 • Gorgonzola Cheese 2.00 • Goat Cheese 2.00
 Grilled Chicken Strips 3.95 • Fried Chicken Cutlets 3.95 • Marinated Skirt Steak 5.95
 Buffalo Chicken Pieces 4.25 • Jumbo Grilled Shrimp (5) 6.50 • Chopped Salad 1.50 Additional

▪ **Platters & Heros** ▪

Platters served with choice of Tossed Garden Salad – OR – Soup – OR – Pasta Pomodoro (Pasta available with Bolognese, Garlic & Oil, Marinara, Pink Sauce or Alfredo Sauce 1.50 extra) (1.50 additional for all side salad substitutions)	
	Hero Platter
Meatball Parmigiana	8.50 14.95
Eggplant Parmigiana	8.50 14.95
Sausage Parmigiana	8.50 14.95
Chicken Cutlet Parmigiana.....	9.25 15.50
Veal Cutlet Parmigiana.....	9.75 15.95
Jumbo Shrimp Parmigiana.....	10.25 16.50
Sausage, Peppers & Onions (red -OR- white)	8.75 14.95
Grilled Chicken –OR– Fried Chicken Club	9.25
served with lettuce, tomato & "Italian Style" dressing (mayonnaise available upon request) with Melted Mozzarella Cheese75(extra)
Grilled Chicken, Broccoli Rabe, & Fresh Mozzarella	10.25 16.50

▪ **side orders** ▪

Side of Spaghetti –OR– Penne with choice of:	
Pomodoro	6.25
Garlic and Oil	6.50
Marinara	6.50
Bolognese	7.25
Pink Sauce	6.75
Alfredo Sauce	7.25
Fried –OR– Grilled Chicken Cutlets (2 per order)	7.50
"Italian Style" Meatballs Pomodoro (4 per order)	6.95
French Fries	3.95

vegetable of your choice sauteed in garlic & extra virgin olive oil:

Spinach	5.95	Broccoli Spears.....	5.95
Broccoli Rabe.....	6.95	Escarole & Cannellini Beans	6.50

▪ **Pasta** ▪

All pasta dishes served as listed – OR – with your choice of: Spaghetti, Rigatoni, Linguine, Penne, Fusilli, Fettuccine, Farfalle, Pappardelle (1.00 additional for Cheese Ravioli, Tortellini, Angel Hair)

WHOLE WHEAT PASTA AVAILABLE
1.25 Lunch • 1.75 Dinner

	LUNCH	DINNER
1. Penne Oreganate	10.75	16.50
penne pasta tossed with fresh shrimp & asparagus sauteed in a "Classic" garlic & white wine "Scampi" sauce topped off with toasted "Italian Style" bread crumbs		
2. New Pappardelle Al Bosco	10.75	16.50
pappardelle (long ribbon shaped pasta) tossed with sauteed fresh wild mushrooms in a Marsala wine reduction, touch of cream & Parmesan cheese		
3. Penne Allaodka	8.75	13.50
creamy vodka pink sauce sauteed with diced imported prosciutto over penne		
4. Penne Madeira.....	10.25	15.95
penne pasta tossed with fresh chicken pieces, homemade mozzarella & crushed plum tomatoes, sauteed in a brown Madeira wine sauce		
5. Rigatoni Fiorentina	10.25	15.95
fresh chicken pieces, spinach & mozzarella cheese tossed in a creamy pink sauce over rigatoni		
6. New Spaghetti Al Cartoccio	10.95	16.95
spaghetti pasta tossed with fresh shrimp, crumbled sweet sausage, sauteed in a Sambuca infused pink sauce, baked & served in a foil pouch		
7. Linguine Shrimp Marinara	11.25	17.50
fresh shrimp sauteed in a "traditional" garlic & herb plum tomato sauce over linguine ("spicy" Fra Diavolo style available upon request)		
8. Fusilli Casalinga	10.25	15.95
corkscrew shaped pasta tossed with fresh broccoli rabe & grilled chicken strips, sauteed in a light roasted garlic & extra virgin olive oil sauce		
9. Penne Melenzane.....	8.95	13.95
penne pasta tossed with fresh roasted eggplant sauteed in a unique Marsala plum tomato sauce, crowned with fresh ricotta cheese		
10. New Rigatoni Campagnola.....	10.75	16.50
fresh sliced "Italian Style" sausage, imported Porcini mushrooms & Parmesan cheese sauteed in a white Truffle infused creamy pink sauce over rigatoni		
11. Linguine Di Mare (red -OR- white).....	11.25	17.50
fresh shrimp, mussels & baby clams sauteed in your choice of: garlic & extra virgin olive oil -OR- Marinara sauce over linguine ("spicy" Fra Diavolo style available upon request)		
12. Spaghetti Con Vongole.....	9.95	15.50
our authentic clam sauce includes: imported shelled baby clams & a touch of crushed plum tomato, sauteed in a garlic & extra virgin olive oil sauce over spaghetti		
13. Penne E Gamberi.....	10.25	15.95
fresh shrimp, broccoli florets & diced Roma tomatoes sauteed in a light garlic & herb brodino over penne		
14. Pappardelle Bolognese.....	8.75	13.50
"Southern Italian" style hearty ground veal meat sauce, served over pappardelle pasta Topped with fresh ricotta cheese75 (extra)	
15. New Rigatoni Pugliese.....	10.25	15.95
fresh escarole, Tuscan white beans, crumbled sweet sausage, sauteed in a roasted garlic & extra virgin olive oil brodino served over rigatoni pasta		
16. Linguine Primavera (red -OR- white).....	9.75	14.75
a colorful melange of assorted fresh garden vegetables sauteed in a light tomato basil sauce –OR– garlic & extra virgin olive oil sauce over linguine		
17. Fettuccine Alfredo	8.25	12.75
fettuccine pasta tossed in a "Classic" Parmesan creamy cheese sauce		
18. Penne Caprese	8.75	13.50
penne pasta tossed with fresh homemade mozzarella cheese sauteed in a fresh plum tomato & basil sauce		
19. Pasta Marinara.....	6.95	11.95
"Old World Style" garlic & herb plum tomato sauce served over your choice of pasta		
20. Spaghetti Pomodoro.....	6.25	9.50
traditional "Old World" Italian tomato sauce with Homemade Meatballs – OR – Sauteed Sliced Sausage	8.25	12.75
21. Penne Paesana	11.25	17.50
fresh grilled shrimp, broccoli rabe & roasted pignoli nuts, sauteed with a hint of crushed plum tomato in a garlic & extra virgin olive oil brodino, topped off with toasted "Italian Style" bread crumbs		
22. Farfalle Fiorite.....	8.95	13.95
bowtie shaped pasta tossed with fresh broccoli florets & sun dried tomatoes sauteed in a light roasted garlic & virgin olive oil brodino		

Lunch portions are smaller than dinner portions & only available until 4pm

▪ **Baked Pasta** ▪

Homemade Meat Lasagna	10.95
Baked Ziti	10.25
Baked Cheese Ravioli	10.95
Baked Manicotti	10.25
Baked Ziti Siciliana (with fresh battered Eggplant)	10.95

Extra charge for all substitutions

CATERING AVAILABLE
ASK FOR OUR CATERING MENU

▪ **Entrees** ▪

Entrees served with choice of Tossed Garden Salad – OR – Soup – OR – Pasta Pomodoro (Pasta available with Bolognese, Garlic & Oil, Marinara, Pink Sauce, Alfredo Sauce 1.50 extra) (1.50 additional for all side salad substitutions)

Marsala	Chicken ...18.95	Veal19.95
tender chicken –OR– veal scallopine simmered in a "Classic" mushroom & Marsala wine brown sauce		
Grilled Chicken Primavera	18.50	
fresh breast of grilled chicken marinated in balsamic vinegar & imported seasonings, topped with a medley of sauteed fresh garden vegetables		
Piccata	Chicken...18.95	Veal19.95
tender pan seared chicken –OR– veal scallopine sauteed with capers & artichoke hearts in a light white wine, lemon & basil sauce		
Eggplant Rollatine	16.95	
fresh battered eggplant rolled with seasoned ricotta, baked "Parmigiana Style" with tomato sauce & mozzarella cheese		
Semi-Freddo	Chicken ...17.95	Veal18.95
golden fried chicken –OR– veal cutlets topped with a fresh diced plum tomato, red onions & basil "Bruschetta" salad		
Pizzaiola	Chicken ...18.95	Veal19.95
tender pan seared chicken –OR– veal scallopine topped with julienne bell peppers & onions, sauteed in a white wine, garlic & crushed plum tomato sauce		
Francese.....	Chicken ...18.95	Veal19.95
Shrimp20.95		
fresh egg battered breast of chicken, veal scallopine –OR– jumbo shrimp sauteed in a "Classic" white wine, lemon & butter sauce		
Baked Shrimp Oreganate	21.00	
fresh jumbo shrimp (6 per order) topped with "Italian Style" seasoned bread crumbs, broiled in a classic garlic & white wine "Scampi" sauce		
Chicken Rollatini Alla Toscana	19.95	
fresh breast of chicken stuffed with sauteed spinach & mozzarella cheese, breaded, baked & served in a mushroom & Marsala wine brown sauce		
Shrimp Monachina	21.00	
fresh pan fried jumbo shrimp (5 per order) simmered in a mushroom & Marsala wine brown sauce, layered with melted mozzarella cheese		
New Branzino Mediterraneo	23.00	
oven roasted Mediterranean Sea Bass filet, drizzled with an extra virgin olive oil, lemon & fresh herb marinade, served with sauteed spinach		
Filet of Sole Oreganata	21.00	
fresh filet of lemon sole topped with seasoned Oreganata style bread crumbs, broiled & served in a classic garlic & white wine "Scampi" sauce		
Chicken Madiera	19.95	
fresh egg battered breast of chicken layered with mozzarella cheese & fresh grilled asparagus served in a mushroom Madiera brown sauce		
Red Snapper Marechiarra	23.00	
fresh pan seared Red Snapper filet simmered with Little Neck clams & mussels in a garlic, white wine & crushed cherry plum tomato brodino		

Great to share as an Appetizer!

▪ **Brick oven pizza** ▪

Also available as Bar Pies

Enjoy our "Old World Style" 10" personal pizza, prepared with only the finest homemade & imported ingredients, baked in our authentic handcrafted "WOOD-BURNING" brick oven

1. Margherita	9.25
traditional Neopolitan style thin crust pizza topped with our crushed "San Marzano" plum tomato sauce, fresh mozzarella, basil & a whisper of extra virign olive oil	
2. Quattro Stagioni	10.95
the "Four Seasons Pizza" includes: tomato basil sauce & homemade fresh mozzarella, topped with: 1/4 artichoke hearts, 1/4 black olives, 1/4 imported "Parma" prosciutto, & 1/4 fresh mushrooms	
3. Quattro Formaggi.....	11.50
homemade fresh mozzarella, imported Fontina, aged provolone cheese & seasoned ricotta drizzled with a touch of fresh garlic oil	
4. Vegetarian	10.95
tomato basil sauce topped with a combination of sauteed fresh spinach, broccoli, mushrooms, flame roasted peppers & fresh mozzarella	
5. Alla Melenzana	10.95
tomato basil sauce topped with fresh battered eggplant, spotted with seasoned ricotta cheese, Reggiano & homemade fresh mozzarella	
6. Al Portobello	11.50
tomato basil sauce topped with portobello mushrooms, grilled chicken strips, & fresh mozzarella drizzled with a touch of Pesto "Di Basilico" sauce	
7. Fra Diavolo	10.95
tomato basil sauce topped with fresh mozzarella cheese, crumbled "Italian Style" HOT sausage & a touch of sliced cherry peppers	
8. New Prosciutto E Arugula	11.95
fresh mozzarella, imported Fontina, "Parma" prosciutto, arugula, white truffle oil drizzle, shaved Reggiano cheese	
9. Al Insalata	10.95
crispy thin crust pizza baked with LOW FAT mozzarella cheese topped with our traditional chopped garden salad, drizzled with our "Italian" dressing	

▪ **create your own** ▪

Choose from the following items to add to a "MARGHERITA PIZZA"
 Artichoke Hearts • Pepperoni • Sausage • Onion • Mushrooms • Fresh Garlic
 Cherry Peppers • Anchovies • Black Olives • "Parma" Prosciutto • Meatballs
 Battered Eggplant • Ham • Portobello Mushroom • Roasted Peppers • Fontina Cheese
 Grilled Chicken • Provolone Cheese • Low-Fat Mozzarella • Ricotta Cheese
 • 1.50 additional per topping •