PEPE ROSSO Pizzeria & Restaurant 24

LUNCH

OPEN 7 DAYS A WEEK

Monday - Thursday 11:00 AM - 10:00 PM Friday & Saturday 11:00 AM - 11:00 PM Sunday 12:00 - 10:00 PM

24 Manorhaven Boulevard · Port Washington · 516-944-9477

Order Online at: PepeRosso24.com

Pizza

Neopolitan (Round) Mozzarella and tomato sauce	18" (8 slices)	pie 12.50	slice 2.15
Sicilian (Square) Mozzarella and tomato sauce	12" x 18" (9 slices)	pie 14.00	slice 2.75
Grandma (Square) Mozzarella and tomato sauce	12" x 18" (9 slices)	pie 14.00	slice 2.25
White (Round) Mozzarella, ricotta cheese	18" (8 slices)	pie 14.00	slice 3.25
Buffalo Chicken (Round) Mozzarella, spicy sauce	18" (8 slices)	pie 23.00	slice 3.50
Marsala Chicken (Round) Mozzarella, mushrooms, marsala sauce	18" (8 slices)	pie 23.00	slice 3.50
Baked Ziti (Round) Mozzarella, ricotta cheese, tomato	18" (8 slices)	pie 23.00	slice 3.50
Margherita (Round) Fresh Mozzarella, tomato sauce, fresh basil	18" (8 slices)	pie 16.00	slice 3.00
Salad (Round) Mozzarella cheese	18" (8 slices)	pie 16.00	slice 3.50

Toppings

pepperoni, black olives, mushrooms, sausage, anchovies, fresh garlic, onions, extra cheese, meatballs, spinach, broccoli, peppers

1/2 topping add 2.00 1 topping add 3.00 2 toppings add 5.00 3 toppings add 7.00 Special Neapolitan Pizza with 4-8 toppings 21.00 Special Sicilian Pizza with 4-8 toppings 23.00

Grilled Chicken or Chicken Cutlet: 1/2 pie add 4.50 · full pie add 8.00

Slice Toppings

1 topping add 1.00 3 toppings add 2.25

16" Ultra-Thin Brick Oven Style Pizza

Thin as a dime (please when ordering these items, refer to them as the ULTRA-THIN)

Margherita Ultra-Thin homemade mozzarella, fresh basil, tomato sauce, a touch of olive oil

15.95

Speck Ultra-Thin homemade mozzarella, fresh basil, tomato sauce, speck (smoked imported prosciutto)

16.95

Tartufo Ultra-Thin homemade mozzarella, fresh basil, tomato sauce, mixed mushrooms, white truffle olive oil

17.95

Salsiccia Ultra-Thin homemade mozzarella, fresh basil, tomato sauce, crumbled sausage, ricotta cheese

16.95

Gorgonzola Ultra-Thin homemade mozzarella, gorgonzola fresh basil, tomato sauce, fresh arugula

Personal Pizza

Margherita 7.95 homemade mozzarella, fresh basil, tomato

sauce, a touch of olive oil

White 7.95

homemade mozzarella, ricotta cheese

Quattro Stagioni 8.95

homemade mozzarella topped with artichoke hearts, black olives, imported prosciutto and fresh mushrooms

Whole Wheat 7.95
homemade mozzarella and tomato

Stuffed Pizza

Meat Pie pie 24.00 slice 3.50 classic Italian style sausage, pepperoni, mozzarella cheese and ham between two thin layers of pizza dough

Vegetable Pie pie 24.00 slice 3.50 sauteed broccoli, spinach and mushrooms with a touch of whole milk ricotta and mozzarella cheese between two layers of pizza dough

Calzone & Rolls

Calzone 4.95 whole milk ricotta and mozzarella cheese (additional filling 1.00)

Chicken or Sausage Roll 5.25
Pinwheels 1.75
Broccoli
Spinach
Pepperoni

Desserts

6 95

Cannoli

Classic Tartufo

Espresso Bean Tartufo

Gelato (imported from Italy)

hazelnut biscotti zabaglione (egg nog)

pistachio vanilla

chocolate stracciatella (chocolate chip)

3 scoops served in a waffle bowl

Chocolate Cappuccino Mousse Torte

four layers of chocolate ecstasy, chocolate ganache and cappuccino mousse sit on a chocolate walnut crust, finished with a chocolate glaze and topped with a white chocolate and chocolate coffee beans

Black and White Mousse Torte

a delicious hazelnut cookie crust, hazelnut chiffon layers, filled with french chocolate mousse and a rich velvety white chocolate mousse then finished with a black and white lattice top

Cinnamon Bun Cheesecake

cinnamon caramel swirl cheesecake with a cinnamon cookie crust

Italian Cheesecake

ricotta and mascarpone cheeses

Apple Torte

individual apple cake with apples and cinnamon served with caramel sauce and vanilla gelato

Pecan Tart

Tiramisu

Sorbet

Belgium Waffle

served warm with maple syrup on the side, topped with vanilla gelato

Vesuvio Lava Cake

individual chocolate soufflé served warm with vanilla gelato

JOIDEL	orange	TETTION	mango	
Hot Bever	ages	•••••		
coffee			2.00	
espresso			2.00	
tea			2.00	
cappuccino			4.00	

Antipasti

12.95

Rice Ball

1.50

Hot Antipasto

9.95

marinara or bianco Fried Calamari	9.95	baked clams, stuffed mushrooms, calamari and fried shrimp		Garlic Bread with cheese	2.50 3.50
Calamari Arrabbiata 8.95 Baked Clams whole 8.95		Caprese	8.95	Bruschetta	6.50
		fresh mozzarella & tomatoes Mozzarella Sticks (6)		diced tomato and onions over	0.50
Fried Shrimp	8.95	Hot Wings (10)	6.95 7.95	toasted Tuscan bread Meatball Poppers (3)	7.95
with honey mustard Stuffed Mushrooms	8.95	Chicken Strips (6)	6.95	topped with ricotta and shredded provolone and a light tomato sauce	
Eggplant Rollatini (2)	8.95	with honey mustard Zucchini Fritters	6.95	over toasted Tuscan bread	
		Soups			
		5.50			
Minestrone To	rtellini in l	Brodo Pasta Fagioli		Lentil Greens and B	Beans
Caesar Salad romaine lettuce, home made crot	7.50 utons,	Salads Cold Antipasto garden salad with prosciutto, salam provolone, fresh mozzarella,	10.95	Rosso Salad mixed green salad, fresh tomatoes, walnuts, roasted peppers, fresh mozz	9.95 arella,
grated parmigiano		provolone, fresh mozzarella, roasted peppers and olives		walnuts, roasted peppers, fresh mozzarella, sherry vinaigrette	
Arugula Salad tomatoes, red onions, shaved par in a sherry vinaigrette		Spinach Salad spinach, pignoli, goat cheese, crispy avocado, blue cheese dressing	8.95 bacon,	Fennel Salad shaved fennel, orange segments, app pistachios, mandarin orange dressin	
Piazza Salad mixed baby greens, dried cranber corn, grapes, gorgonzola with a raspberry vinaigrette	8.75 rries,	Pear & Gorgonzola Salad arugula, caramelized pecans, pears, gorgonzola, pear balsamic vinaigre	9.95 tte	Bresaola air dried cured beef, sliced thin, arugu a touch of fresh lemon, shaved parmi	12.95 ıla,
Tri Color Salad endive, radicchio, baby arugula, b vinaigrette, shaved parmigiano	8.75 palsamic	Greek Salad crispy romaine, cucumbers, red onio diced peppers, olives, tomatoes, Italia		drizzled truffle oil add Grilled Chicken (6 oz.) to any salad	3.95
Garden Salad iceberg lettuce, vine ripe tomatoe	6.50	vinaigrette, topped with feta Quinoa Salad	9.95	add 4 Grilled Shrimp to any salad	7.95
cucumbers, olives, bermuda onions, carrots, italian vinaigrette		chopped mesclun lettuce, raisins, apples, pecans, lime vinaigrette		add Grilled Salmon (6 oz.) to any salad	8.50
	C	Frilled Pa		ni	
The Campano		The Bar	ese		••••••

Prosciutto, roasted peppers, arugula, fresh mozzarella

The Firenze

Mussels

 ${\it Grilled eggplant, zucchini, tomato, fresh mozzarella}$

The Lombardo

Ham, provolone, tomato, lettuce, mayo

Grilled chicken, broccoli rabe

The Positano

 ${\it Grilled\ chicken, roasted\ pepper, fresh\ mozzarella}$

The Salerno

Provolone cheese, sun-dried tomatoes, mushrooms and arugula

Heros

Meatball	6.50	Potato & Egg	5.95	Italian	7.95
Eggplant	6.50	Pepper & Egg	5.95	prosciutto, capicola, salami, fresh mozzarella, roasted peppers	
Chicken	7.50	Grilled Chicken	8.95	olive oil, vinegar, oregano	•
Veal	8.95	fresh mozzarella, roasted peppers, toasted garlic bread		American ham, american cheese, lettuce, to	7.95 mato
Shrimp	8.95	Grilled Chicken	9.95	Parmigiana	add 1.00
Sausage	6.50	& Broccoli Rabe		Garlic Bread	add 1.00
Sausage & Pepper	6.95				

Wraps

served in a grilled whole wheat tortilla

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Shrimp & Avocado	8.95	Vegetable	7.95	Brescia	8.95	
mixed green salad, honey mustard		grilled zucchini, grilled eggplant, tomatoes,		arugula, speck, tomatoes, blue cheese		
Chicken Caesar	7.50	roasted peppers, mozzarell	a, balsamic	Chicken & Broccoli Rabe	7.95	

Pastas

whole wheat penne or spaghetti - add \$2.00	chicken	shrimp	Farfalle al Salmone	10.95
Rigatoni alla Vodka 7.95 sauteed shallots in a light pink sauce	10.95	12.95	fresh chunks of salmon with peas in a light cream sauce Gnocchi Sorrentina sauteed with garlic and olive oil, fresh herbs and spices,	9.95
Spaghetti Primavera 7.95 sauteed fresh vegetables in a garlic and oil sauce	10.95	12.95	fresh mozzarella in a plum tomato sauce	
Fettucine Alfredo 7.95 classic creamy cheese sauce	10.95	12.95	Rigatoni Valtellina sauteed onions, julienne speck and radicchio, finished with a touch of cream and dusted with parmesan	9.95
Fusilli al Pesto 7.95 fresh basil cream sauce with toasted pignoli nuts	10.95	12.95	Linguine con Calamari sauteed calamari in a plum basil tomato sauce	10.95
Penne Filletto di Pomodoro 7.95 sauteed onions, prosciutto, fresh basil in a plum tomato	10.95 sauce	12.95	Linguine Continentali sauteed shrimp and arugula in a plum basil tomato sauce	10.95
Rigatoni Bolognese ground beef with tomato, herbs and a touch of cream		8.95	Linguine Scampi shrimp, garlic white wine and lemon sauce	10.95
Penne Rustiche crumbled sausage and broccoli rabe in a garlic wine sa	исе	8.95	Linguine con Vongole white or red - Littleneck clams sauteed with garlic,	11.95
Penne Arrabbiata fresh mozzarella cheese tossed in a spicy plum tomato	sauce	7.95	Italian parsley and peperoncini pepper Black Fettuccine Pescatore	12.95
Linguine Puttanesca		8.95	calamari, shrimp, mussels and clams in a rich plum tomato sauc	
sauteed garlic, olives, capers and anchovies in a plum to Fettuccine al Tartufo	omato so		Marinara	8.95
sauteed porcini mushrooms in a cognac brown sauce		9.95	Pomodoro	8.95
and drizzled with white truffle oil			Pomodoro with Meatballs or Sausage Meat Sauce no cream	9.95
Rigatoni alla Felice		8.95	Garlic & Oil	9.95 8.95
sauteed escarole, crumbled sausage, white beans in a garlic and oil sauce				8.95
Rigatoni Siciliana		8.95	Baked Pastas	
sauteed in a fresh tomato sauce, fresh basil, mozzarella	and egg	-	Baked Ziti	7.95
Rigatoni Bocconcino sundried tomatoes, fresh mozzarella, radicchio and		8.95	Baked Ravioli, Manicotti or Lasagna	7.95
baked with a touch of pink sauce			Baked Gnocchi Bolognese	8.95
	E	ntr	ées	
Add 2.00 to all entrées for a choice of a side of pasta or	r garden	salad	Chicken Stack	9.95
Eggplant Parmigiana battered eggplant topped with tomato sauce and melt	ed mozz	8.95 arella	grilled chicken, eggplant and zucchini topped with marinara sauce and melted cheese	
Eggplant Rollatini eggplant stuffed with seasoned ricotta cheese and topp	ped	8.95	Chicken Tricolore battered chicken breast topped with fresh broccoli, diced tomate and mozzarella in a sherry plum tomato sauce	9.95 oes
with tomato sauce and melted mozzarella			Chicken Contadino	9.95
Chicken or Veal Francese battered chicken breast or veal in a lemon wine sauce	9.95	/ 11.95	sauteed chicken and sausage with roasted garlic potatoes and mushrooms in a brown rosemary wine sauce	
Chicken or Veal Marsala battered chicken breast or veal with mushrooms in a marsala wine sauce	9.95	/ 11.95	Chicken Scarpariello cubed chicken sauteed with garlic, sweet peppers and onions in a lemon wine sauce	9.95
Chicken or Veal Fiorentina	9.95	/ 11.95	Chicken Cacciatore	9.95
chicken or veal scallopine on a bed of spinach topped v sauteed onions and mushrooms in a marsala wine sau	vith	,	cubed chicken sauteed with mixed peppers, onions and mushrooms in a light plum tomato sauce	5.55
Chicken or Veal Sorrentino		/ 11.95	Chicken Rocco	9.95
sauteed chicken breast or veal topped with sliced prosc battered eggplant and melted mozzarella in a marsala			sauteed chicken breast topped with sopressata, pignoli nuts and fresh mozzarella in a light tomato basil sauce	
Chicken or Veal Parmigiana breaded chicken cutlet or veal topped with tomato sau	9.95	/ 11.95	Skirt Steak marinated, grilled and served with french fries	10.95
and melted mozzarella			Shrimp Monachino	10.95
Chicken or Veal Nicole chicken or veal topped with spinach, oven roasted tomo		/ 11.95	breaded shrimp topped with mushrooms and melted asiago cheese in a marsala wine sauce	
and provolone cheese in a brown wine sauce	0.05	/ 11 05	Tilapia Marechiara	10.95
Chicken or Veal Monachino breaded chicken breast or veal topped with mushroom melted mozzarella in a marsala wine sauce		/ 11.95	pan seared tilapia with mussels in garlic and oil with a touch of marinara sauce	
Chicken Valdostana		10.95	Grilled Salmon	10.95
breaded chicken breast topped with prosciutto, mushro and melted mozzarella in a marsala wine sauce	ooms	10.95	Shrimp Oreganata or Parmigiana shrimp topped with seasonal bread crumbs, baked in a garlic, butter and lemon white wine sauce	11.95
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Sausage or Meatballs

Pasta with tomato sauce

Garlic Knots (6) / Garlic Sticks (4)

French Fries

6.95

4.95

6.50

1.00 / 1.50

6.95

8.95

7.95

6.95

Sauteed Broccoli (American)

Sauteed Spinach

Sauteed Broccoli Rabe (seasonal)

Sauteed Escarole and Beans