

# STARTERS

\$11

- CRISPY CALAMARI
- SICILIAN RICE BALLS
- MOZZARELLA SQUARES
- ZUCCHINI STICKS
- CRISPY BRUSSEL SPROUTS
- BAKED CLAMS

CHICKEN WINGS 6/\$10 OR 12/\$18

YOUR CHOICE OF : BUFFALO, BBQ, GARLIC PARMESAN, LEMON PEPPER

# SALADS

KALE CAESAR 11

BABY KALE, ROMAINE, SHAVED PARMESAN, HOUSE MADE CESAR DRESSING, GARLIC KNOT CROUTONS

MEDITERRANEAN 12

TOMATO, CUCUMBER, KALAMATA OLIVE, FETA CHEESE, ROASTED PEPPER, RED ONION, CHICK PEAS, HOUSE DRESSING

HARVEST 13

PECANS, CRANBERRIES, HONEY CRISP APPLES, BUTTERNUT SQUASH, GOAT CHEESE, APPLE CIDER DRESSING, ARUGULA AND BABY KALE

BURRATA CAPRESE 14

ROASTED TOMATO, MARINATED PEPPERS, PESTO, BALSAMIC GLAZE  
BEET 12

ARUGULA, WALNUTS, GOAT CHEESE, CHAMPAGNE VINAIGRETTE

GREEN GODDESS 14

SHAVED BRUSSEL SPROUTS, PICKLED CABBAGE, AVOCADO, ALMONDS, HARD BOILED EGG, PECORINO, LEMON DRESSING

# SOUPS

\$8.5

- TOMATO SOUP
- PASTA FAGIOLI
- SOUP OF THE DAY

LUNCH SPECIAL 16  
SELECT ONE SALAD OR SOUP  
AND ONE SANWICH OR PASTA  
BURGER & LASAGNA NOT AVAILABLE  
FOR SPECIAL

# CEFALÙ

RISTORANTE & PIZZERIA

# SANDWICHES

FRIES+3.4

AVOCADO 14

CUCUMBER, AVOCADO, TOMATO, ONION, GOAT CHEESE, ARUGULA, BALSAMIC DRESSING

GRILLED CHICKEN 14.5

BASIL AIOLI, TOMATO JAM, FRESH MOZZARELLA, ARUGULA, WHOLE WHEAT BREAD

CHICKEN CUTLET HERO 14.5

MOZZARELLA, LETTUCE, TOMATO, HOUSE-MADE RANCH

SICILIAN CHEESESTEAK 15.5

PROVOLONE, CHERRY PEPPERS, LEMON CAPER MAYO

CLASSIC BURGER 16.5

BRIOCHE BUN, MOZZARELLA, LETTUCE, PICKLES, TOMATO, ONION, CHILI AIOLI SAUCE

SAUSAGE & PEPPER HERO 16.5

SWEET & SPICY SAUSAGE, ROASTED PEPPERS, ONIONS, & GARLIC, PROVOLONE, TOMATO RAGU,

PARMIGIANA HEROS

WITH MOZZARELLA & TOMATO SAUCE  
EGGPLANT 13 | MEATBALL 13.5 | CHICKEN 14  
SHRIMP 14.5 | VEAL 15.5 |

S roasted vegetables 12  
brussels, cauliflower, squash

mashed potato 7.5

I parmesan truffle fries 9.5

D bravas style potatoes 12  
chorizo sour cream

broccoli rabe 12

E sauteed spinach 9

meatballs 12

S sauteed vegetables 12  
zucchini, cauliflower, broccoli

ADD TO ANY SALAD OR PASTA  
CHICKEN 5.5 TOFU 4.5 BURRATA 5.5  
SHRIMP 10 SALMON 15 AVOCADO 3.5  
BURGER PATTY 7.5 SKIRT STEAK 18.5

# PASTAS

SPICY RIGATONI ALLA VODKA 19  
BROOKLYN-MADE PASTA, PROSCIUTTO,  
SHALLOTS, BURRATA

TAGLIATELLE BOLOGNESE 19

RAVIOLI POMODORO 17  
BURRATA FILLED HOUSE MADE PASTA  
FRESH TOMATO BASIL SAUCE

ORECCHIETTE 19  
SAUSAGE, BROCCOLI RABE, TOMATOES, WHITE WINE SAUCE

CARBONARA 18  
ORGANIC REGINETTI PASTA, BACON, PECORINO ROMANO

SPAGHETTI & MEATBALLS 18  
SPAGHETTI ALLA CHITARRA, BEEF AND PORK MEATBALLS

EGGPLANT LASAGNA 19  
LAYERED EGGPLANT, RICOTTA, MOZZARELLA,  
TOPPED WITH BOLOGNESE

# ENTREES

CHICKEN MILANESE 17.5  
ARUGULA, TOMATOES, CHAMPAGNE VINAIGRETTE,  
FRESH MOZZARELLA PEARLS

ROUGHY OREGANATA 18  
BAKED ROUGHY, GARLIC BREADCRUMBS, BROCCOLI

SEARED RED SNAPPER [GF] 20  
AVOCADO, BUTTERNUT SQUASH, SPINACH,  
BABY KALE, LEMON SAUCE

CHICKEN FRANCAISE 18.5  
LIGHTLY BATTERED IN A LEMON BUTTER SAUCE,  
ARTICHOKES, CAPERS, SAUTEED VEGETABLES

\* SKIRT STEAK 27  
8OZ STEAK, FRENCH FRIES, BRANDY PEPPERCORN SAUCE

SHRIMP SCAMPI 18  
FOUR JUMBO SHRIMP SERVED OVER SAFFRON RICE,  
PEPPERS, PEAS, AND SCALLIONS

ALLA PARMIGIANA  
SERVED WITH PASTA  
CHICKEN 17.5 | VEAL 20 | EGGPLANT 16.5 | SHRIMP 18



\$13

# COCKTAILS



- BELLINI  
PROSECCO AND PEACH
- PASSIONISTA  
PASSION FRUIT, GIN, LIME, ELDERFLOWER
- CASSATA MARTINI  
VANILLA VODKA, PINEAPPLE, AMARETTO, GRENADINE
- NEGRONI SBAGLIATO  
PROSECCO, RED VERMOUTH, CAMPARI
- APEROL SPRITZ  
APEROL, PROSECCO, CLUB SODA, FRESH ORANGE
- SICILIAN LEMONADE  
LIMONCELLO, VODKA, LEMON JUICE, CLUB SODA
- ESPRESSO MARTINI  
ESPRESSO, KAHLUA, VODKA, SIMPLE SYRUP
- CORPSE REVIVER #2  
COINTREAU, GIN, ABSINTHE, LEMON
- SAZERAC  
SAGAMORE DOUBLE OAK RYE, GREEN CHARTREUSE
- MOUNT ETNA MULE  
GINGER BEER, VODKA, AMARO SICILIANO, LIME, MINT
- BLOOD ORANGE MARGARITA  
TEQUILA, BLOOD ORANGE JUICE, LIME, ON THE ROCKS, SALT

## BEER

### ON TAP

- PERONI 5
- PROSECCO 7

SPIDER BITE VIENNA LAGER 5

MONTAUK WAVE CHASER IPA 5

### BOTTLED

- 00 HEINEKEN HEINEKEN LIGHT 6
- HEINEKEN CORONA STELLA
- BUDWEISER COORSLIGHT 5
- MICH ULTRA BUD LIGHT

# WINE

GLASS POURS ARE 6.5 OUNCES  
BOTTLE PRICES ARE THREE TIMES THE GLASS PRICE

## SPARKLING

- MOSCATO 11
- PROSECCO 11

## WHITE

- PINOT GRIGIO GIULIANO ROSATI 9
- SAUVIGNON BLANC GIESEN 10
- CHARDONNAY WILLIAM HILL 11
- RIESLING BEX 10

## RED

- MONTEPULCIANO GIULIANO ROSATI 9
- CABERNET SAUVIGNON AUSPICION 10
- CHIANTI CESANI 12
- PINOT NOIR SOPHIE BERTAN 12
- MALBEC LOTE44 11

# PIZZA

10 INCH PERSONAL PIES

- DRUNKEN CLAM 20 15.5  
LITTLENECK CLAMS, ITALIAN SAUSAGE, BROCCOLI RABE, CALABRIAN CHILIES
- NEW ROCKETTE 15.5  
PEARS, ARUGULA, IMPORTED PROSCIUTTO, TRUFFLE HONEY
- STINGER 14  
SPICY SOPPRESSATA, HOT HONEY, CHARRED SCALLION SAUCE, FRESH MOZZARELLA
- WHITE RABBIT 13  
CHOICE OF HOUSE OR CESAR SALAD SERVED OVER A THINLY BAKED PESTO CRUST  
CHOOSE A DIFFERENT SALAD FROM OUR MENU +3
- DIMAGGIO 15.5  
GRILLED CHICKEN, BURRATA, TOMATO JAM, ARUGULA, BASIL SAUCE
- SUPER FUNGO 15  
MOZZARELLA, MUSHROOMS, CARAMELIZED ONION, WHITE TRUFFLE
- CHICKEN PIES 15  
BBQ, BUFFALO, CHICKEN PARM, FRANCESE, MARSALA, OR CHICKEN BACON RANCH
- BIG SPROUT 14.5  
BACON, RED ONION, PECORINO ROMANO, MOZZARELLA, SHAVED BRUSSELS SPROUTS
- BIANCO 13  
HOUSE CHEESE, RICOTTA CHEESE, ROASTED GARLIC, EVERYTHING BAGEL SPICE
- VODKARITA 14  
THIN CRUST SQUARE, FRESH MOZZARELLA, CREAMY VODKA SAUCE, BASIL
- SERPICO 15  
THIN CRUST SQUARE WITH PEPPERONI, SAUSAGE, PEPPERS, ONIONS, MUSHROOMS

- MARGHERITA 13  
FRESH MOZZARELLA, MARINARA, BASIL
  - VEGAN PIE 13  
VEGAN MOZZARELLA
  - NEAPOLITAN 10  
ROUND CHEESE PIE
  - MARINARA 9  
TOMATO, GARLIC, BASIL, OREGANO
- GLUTEN FREE CAULIFLOWER CRUST +4.6



WE USE THE HIGHEST QUALITY INGREDIENTS FOR A PREMIUM PIZZA PIE