BAKED ZITI L 14.00 D 16.00

BAKED RAVIOLI L 14.00 D 16.00

HOMEMADE BAKED MANICOTTI 16.00

BAKED STUFFED SHELLS 16.00

HOMEMADE BAKED MEAT LASAGNA 20.00

HOMEMADE BAKED EGGPLANT

& SPINACH LASAGNA Vegetarian lavers of battered eggplant, spinach & ricotta in a mushroom pomodoro sauce 22.00

ITALIAN TRIO Baked cheese tortellini, eggplant rollatini & meatball 22.00

BAKED ZITI SICILIANO

Ricotta, crumbled sausage & sautéed eggplant in a pomodoro sauce 18.00

Grilled Specialties Served as is, no substitutions

GRILLED SALMON FILLET

Fresh salmon drizzled with our special lemon sauce, served with mixed vegetables 28.00

JUMBO GULF SHRIMP (7) Served on a bed of sautéed baby leaf spinach 30.00

BALSAMIC CHICKEN Sautéed with zucchini, red onions, broccoli. mushrooms & basil 23.00

ITALIAN SAUSAGE Grilled Italian



Platters

Served with side of spagnetti or penne with tomato sauce or a Gina's Tossed Salad

filet baked & topped with basil infused panko

new SHRIMP OREGANATO Jumbo shrimp baked & topped with basil infused panko breadcrumbs served over zuchinni & carrots 28.00

SHRIMP SCAMPI Shrimp sautéed in lemon. butter, garlic & white wine sauce 27.00

EGGPLANT ROLLATINI Breaded eggplant stuffed & rolled with seasoned ricotta then baked with mozzarella & tomato sauce 22.00

new ZUCCHINI ROLLATINI Grilled zucchini stuffed & rolled with seasoned ricotta & baked with mozzarella & tomato sauce 22.00

TWIN PORK CHOP OREGANATA

Center cut chops, baked & topped with basil infused panko bread crumbs, served with string beans & carrots 28.00

MAC & CHEESE

Orecchiette pasta with pancetta in a creamy mixed cheese sauce baked with oreganata breadcrumbs L 15.00 D 18.00



GRILLED PORK CHOPS

Twin center cut pork chops over potatoes. onions & spicy cherry peppers 30.00

sausage served over sautéed broccoli di rabe & cherry peppers 28.00

Gino's SIGNATURE DISHES



New SALMON OREGANATO Fresh salmon CAPRICCIOSO Breaded & golden fried topped with diced tomatoes, red onions breadcrumbs served over zuchinni & carrots 24.00 & arugula Veal 30.00 | Chicken 24.00

> CHICKEN & SAUSAGE CIAMBOTTA Bone-in chicken, homemade sausage,

> peppers, onions, mushrooms & potatoes in a tangy brown sauce 25.00

VESUVIO Mixed sautéed seasonal vegetables over your choice of: **Chicken** 24.00 | **Shrimp** 27.00 | **Steak** 30.00

CHICKEN MARTINO Chicken breast topped with fresh broccoli, melted mozzarella & brown sherry sauce 24.00

FRANCESE Battered & braised in a lemon, butter & white wine sauce **Chicken** 24.00 | **Shrimp** 27.00 | **Veal** 28.00

MARSALA Tender scallopini sautéed with Marsala wine & mushrooms **Chicken 24.00 | Veal 28.00**



Have your hero on garlic bread Add 2.00

Available as a HERO (H) OR A PLATTER (P)

MEATBALL PARMIGIANA H 12.00 | P 20.00 SAUSAGE PARMIGIANA H 12.00 | P 20.00 **EGGPLANT PARMIGIANA** н 12.00 I **р** 20.00 **CHICKEN CUTLET PARMIGIANA**

н 13.00 I **р** 22.00 **VEAL CUTLET PARMIGIANA** н 16.00 I **р** 24.00

new SABBY'S CAPRESE HERO

Grilled chicken, arugula, cherry tomatoes, burrata, creamy pesto, hot honey & balsamic glaze 16.00

COLD ITALIAN HERO Prosciutto, ham. salami, provolone, lettuce, tomatoes, pimiento, olive oil & red wine vinegar 13.00

CHICKEN CLUB HERO Golden fried cutlet, lettuce, tomatoes, mayonnaise & dressing 13.50

GRILLED CHICKEN HERO Grilled chicken. lettuce, tomatoes & dressing 13.50 Gino's CHEESESTEAK Sliced steak,

sautéed onions & melted provolone 20.00

SHRIMP PARMIGIANA

H 18.00 | **P** 25.00 **CLASSIC ITALIAN** Sausage, peppers & onions with garlic & oil or tomato sauce н 13.50 | р 21.00

Grilled chicken, broccoli di rabe & cherry peppers **н** 16.00 l **р** 26.00

SHRIMP CLUB HERO

Golden fried shrimp with lettuce, tomatoes. onions & caesar dressing 17.00

CALIFORNIA HERO Tender pan fried chicken, avocado, applewood bacon, lettuce, tomatoes & chipotle sauce 16.00

PEPPER & EGG OR POTATO & EGG HERO 13.00

ITALIAN TUNA HERO Imported Italian tuna fish, mesclun greens, sweet grape tomatoes, red onions, pimiento & Diion mustard 13.00

Parinis & Tuscan Wraps

Available as a PANINI (P) OR A WRAP (W)

Served with fries | **Substitute sweet potato fries** 3.00 Extra charge for all other substitutions **NEW STEAK MEDITERRANEAN**

Grilled skirt steak, feta cheese, red onions, Gaeta olives, cucumbers, tomatoes & romaine lettuce **P** 16.00 **W** 17.00

NEW BRANDON'S SPICY SIGNATURE Caesar salad base, blackened chicken, red onions, hot cherry peppers drizzled with homemade chipotle mayo P 14.00 W 15.00

THE OLIVIA Grilled chicken, baby arugula, roasted peppers, gaeta olives & fresh mozzarella P 14.00 W 15.00

LA DANIELA Breaded chicken cutlet, avocado. fresh mozzarella & tomatoes P 14.00 W 15.00

TURNPIKE Grilled yellow & green zucchini, roasted red peppers, fresh mozzarella & sliced roma tomatoes P 14.00 W 15.00

THE CALOGERO Grilled chicken. tomatoes, roasted red peppers & fresh mozzarella P 14.00 W 15.00

NEW HYDE PARK Grilled eggplant, roasted red peppers, fresh mozzarella & sliced roma tomatoes **P** 14.00 **W** 15.00

THE DON Baby arugula, sliced imported prosciutto, roasted red peppers, sliced roma tomatoes & fresh mozzarella P 14.00 W 15.00

THE SACRAMENTO Ham, pepper jack cheese, avocado, lettuce, tomatoes & chipotle sauce **P** 14.00 **W** 15.00

BOVILLE Garlic herb seasoned grilled chicken, roasted peppers, romaine lettuce, tomatoes, imported Italian prosciutto, fresh mozzarella & Italian dressing P 14.00 W 15.00

LA CIOCIARIA Grilled chicken with sautéed spinach & shaved parmigiana P 14.00 W 15.00 **GRILLED VEGETABLE** Fresh vegetables grilled & tossed with balsamic vinegar & fresh mozzarella P 14.00 W 15.00

ALESSANDRA Chicken cutlet, imported Italian prosciutto, roasted peppers & fresh mozzarella P 14.00 W 15.00

THE ANDREA Grilled chicken, sautéed broccoli di rabe, roasted peppers & fresh mozzarella **P** 14.00 **W** 15.00

CHICKEN PESTO BLT Grilled chicken breast, applewood smoked bacon, romaine lettuce, sliced tomatoes & basil pesto mayonnaise **P** 14.00 **W** 15.00

BBQ CHICKEN BBQ chicken breast, caramelized onions, applewood smoked bacon & cheddar **P** 14.00 **W** 15.00

BUFFALO CHICKEN Chicken breast coated with homemade buffalo sauce, baby arugula, grape tomatoes, red onions & fresh mozzarella **P** 14.00 **W** 15.00

BLACKENED CHICKEN Blackened chicken, romaine lettuce, sliced tomatoes, avocado & chipotle sauce P 14.00 W 15.00

new GRILLED CHICKEN CAESAR Crisp romaine lettuce with croutons & grated parmesan with our homemade caesar dressing P 14.00 W 15.00





NEW CHOCOLATE CHIP COOKIE 3.00

TARTUFO ICE CREAM

Your choice of Traditional, Pistachio. Cappuccino Gelato, Amaretto Crunch or Birthday Cake Truffle 10.00 each

new WUBBY'S DESSERT FOR 2 Mini cannolis, biscotti cookies & vour choiceof Tartufo ice cream 18.00

LIMONCELLO MASCARPONE CAKE 8.00

HOMEMADE TIRAMISU

Lady finger cookies dipped in espresso. layered in mascarpone cheese dusted with cocoa powder 9.50

HOMEMADE ITALIAN CHEESECAKE Made with whole milk ricotta 9.50

NUTELLA PIE

Chocolate hazelnut spread baked in a pizza pocket topped with powdered sugar & whipped cream 20.00

FRESH FILLED CANNOLI 6.00

HOMEMADE ZEPPOLE (6) 6.00

NEW CHOCOLATE MOUSSE CAKE A chocolate lover's dream 9.00

ITALIAN ICES (Served year round) Cherry. Chocolate, Rainbow, Lemon SM (2 scoops) 3.00 MED (3 scoops) 3.75 LRG (4 scoops) 4.50

new Gino's GELATO Served in a pint with choice of Pistachio, Rainbow Cookie, Cold Brew Coffee, Cookie Monster, Chocoholic, S'mores or Cannoli Chip 10.00 per pint

REGULAR/DECAF 3.00

ESPRESSO SODA 4.00 **SINGLE ESPRESSO** Reg or decaf 4.00

DOUBLE ESPRESSO 6.00

CAPPUCCINO Decaf 7.00

new Full Liquor Bar Available



HOUSE WINE By the glass or bottle

Ginger Ale, Apple Juice, Powerade, Sunkist, Coke. Diet Coke. Sprite 3.00

Dr Pepper, Sprite, Fanta, Selzer, Iced Tea, Unsweetened Iced Tea Lg 4.00 Sm 3.50

Flat or Sparkling (1 liter) 8.00

WE LOVE TO CATER!

Gino's new private catering room is available for birthdays, showers, christenings, communions, confirmations, graduations, rehearsal dinners, business meetings, fund raisers, funerals & more- wheelchair accessible! VISIT US FOR ALL THE DETAILS AT GINOSPIZZANEWHYDEPARK.COM

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rollatini, fried zucchini, stuffed mushrooms & sautéed baby shrimp in garlic, herbs & extra virgin olive oil (for 2) 32.00

CAPRESE Plum tomatoes & fresh mozzarella topped with fresh basil, drizzled with extra virgin olive oil & balsamic glaze 15.00

new BURRATA CAPRESE 16.00

RICE CROQUETTES Mini rice balls made with risotto, sweet peas & parmigiana (5) 13.00

CALAMARI Fritti 16.00 Spicy arrabiata 19.00

new FRIED CALAMARI ALLA **CHERRY PEPPERS** 19.00

CLAMS OREGANATA Baked whole little neck clams (6) 16.00 (12) 28.00

BRUSCHETTA Garlic toast topped with diced plum tomatoes & red onions, drizzled with extra virgin olive oil & herbs 9.00 With mozzarella 10.00

HOMEMADE FOCACCIA So good you can eat it by the sheet Half 5.00 Full 10.00



Gino's TOSSED SALAD Iceberg lettuce,

served with Italian dressing **L** 8.50 **D** 10.00

CAESAR Crisp romaine lettuce with croutons

& grated parmesan, tossed in our homemade

ANTIPASTO Tossed Salad topped with

ham, Genoa salami, pepperoni, provolone

& shredded mozzarella, served with Italian

cutlet, grape tomatoes, applewood smoked

honey mustard dressing L 13.00 D 15.00

bacon & toasted croutons, served with

JOE'S CLUB Crisp romaine lettuce, chicken

caesar dressing **L** 10.00 **D** 11.50

dressing **L** 12.00 **D** 14.00

plum tomatoes, carrots, olives, pimiento & cucumbers,

Salads

*Have your salad chopped add 4.00

new BRANDON'S SIGNATURE SPICY SALAD Caesar salad base topped

with blackened chicken, red onions & hot cherry peppers drizzled with homemade

chipotle mayo L 20.00 D 22.00

CALABRESE Baby arugula, diced plum tomatoes, red onions, gaeta olives, steamed string beans & red potatoes, topped with imported Italian tuna fish, served with olive oil & lemon dressing L 12.50 D 14.50

TOMATO & BURRATA SALAD Creamy burrata cheese, sweet grape tomatoes, flame roasted peppers, gaeta olives & mixed greens, served with balsamic vinegar & olive oil dressing L 12.00 D 14.00

SALAD TOPPINGS

Sliced avocado L 2.00 4.00 Crisp romaine lettuce, tomatoes, red onions, sweet Shredded mozzarella L 2.50 D 3.50 corn, avocado, bacon, hard-boiled egg & your choice Fresh mozzarella or burrata cheese 5.00 of breaded or grilled chicken, served with Feta or shaved parmigiana L 3.50 D 5.00 creamy balsamic dressing L 14.00 D 16.00 Grilled or fried chicken cutlet L 4.00 D 6.50 **Grilled steak L** 12.00 **D** 14.00

Baby greens, dried cranberries, roasted walnuts, Grilled shrimp (4) 13.00

> Grilled salmon 9.00 Blackened chicken L 6.50 D 8.50

Blackened shrimp 15.00 Blackened salmon 10.00 Italian tuna fish 6.50

Buffalo chicken 8.50 Balsamic chicken 8.50

ZUCCHINI STICKS 11.95

MOZZARELLA STICKS (6) 10.00

CHICKEN FINGERS (4) 10.00

GRILLED VEGETABLES Grilled fresh seasonal vegetables with balsamic vinegar & extra virgin olive oil 15.50

STUFFED MUSHROOMS Vegetarian stuffed mushrooms, baked & served with pink sauce (5) 13.00

SHRIMP COCKTAIL

Jumbo cocktail shrimp, served with our horseradish cocktail sauce 20.00

COLD ANTIPASTO Prosciutto, salami, fresh mozzarella & mixed cheeses, giardiniera & grilled vegetables, drizzled with extra virgin olive oil (for 2) 25.00

FRENCH FRIES 6.00 With mozzarella 8.00

SWEET POTATO FRIES 10.00

ZUPPE DI COZZE Fresh mussels steamed & seasoned in tomato broth or white wine garlic & oil 16.00

EGGPLANT ROLLATINI (2) 12.50 CHICKEN WINGS

Buffalo or BBQ (8) 16.00 **Boneless** (4) 14.50

GARLIC KNOTS (6) 5.00

GARLIC BREAD 6.00 With mozzarella 7.50

Now Serving Lunch Portions (L) Mon - Fri 10am - 3pm Please mention when ordering

All salads are served with dressing on the side, except Caesar salad Extra dressing 1.00

SPINACH CALZONE 10.50 new SAUSAGE CALZONE 10.50

CALZONE Pizza dough pocket filled with

HAM & CHEESE CALZONE 10.50

seasoned whole milk ricotta & mozzarella 8.50

Whole Wheat Crust

TOPPINGS (EA) (Half) 4.00 (Full) 6.00

Black Olives • Cherry Peppers • Fresh Garlic

Sausage • Meatballs • Pepperoni • Mushrooms

Peppers • Onions • Extra Cheese • Anchovies

Peppers • Onions • Extra Cheese

PIZZETTA TOPPINGS (EA)

(Half) 3.00 (Full) 4.00

Garlic • Black Olives

Sausage • Meatballs • Pepperoni • Mushrooms

new MEATBALL CALZONE 10.50

CHICKEN PARM ROLL 10.00

GRILLED CHICKEN & BROCCOLI ROLL 10.00

Also available fried 9.00

SPINACH OR PEPPERONI ROLL 5.00

Served with fresh marinara sauce on the side **Additional fillings** 2.00 each HIPPIE ROLL Italian sausage, peppers, onions & mozzarella rolled up in pizza dough 10.00

VODKA CHICKEN ROLL

Chicken cutlet, creamy vodka sauce & fresh mozzarella rolled up in pizza dough 10.00

new **BUFFALO CHICKEN ROLL** 12.00 **CHICKEN MARSALA ROLL** 12.00

BBQ CHICKEN ROLL 12.00

Whole Wheat Crust Available for Any Calzone or Roll! Add 2.00 Any Calzone Available Fried Add .50

Soups & Sides
Quart size add 5.50

Calzones & Rolls

NEAPOLITAN (8 slices) 21.00

SICILIAN SQUARE (16" Square, 12 slices) 27.00

PIZZETTA (10" Personal Pizza) 13.00

SPECIALTY TOPPINGS (EA)

Sun-Dried Tomatoes • Prosciutto

Applewood Smoked Bacon

Eggplant • Anchovies • Fresh Tomatoes

Ham • Broccoli • Spinach • Artichokes

Broccoli Di Rabe • Pineapple Chunks

We make our dough **fresh daily!**

Imported Italian Tomatoes!

(Half) 5.00 (Full) 8.00

Gino's HOMEMADE CHILI 10.00 CHICKEN NOODLE SOUP 8.65

PASTA E FAGIOLI An Italian classic mixed bean soup with pasta 8.65

MINESTRONE 8.65

VEGETABLE BARLEY Vegetarian favorite with barley & garden vegetables 8.65

TORTELLINI IN BRODO Cheese tortellini & sweet petite peas in chicken broth 8.65

ESCAROLE & WHITE BEAN SOUP 8.65 With chicken 10.00

ITALIAN WEDDING SOUP Mini chicken meatballs, escarole & vegetables in a steam broth with pasta 10.00

SAUTÉED BROCCOLI OR SPINACH 9.50 SAUTÉED BROCCOLI DI RABE With garlic & extra virgin olive oil 11.95

SAUTÉED ESCAROLE & WHITE BEANS 9.00 **SAUTÉED EGGPLANT** 9.00

SAUTÉED MIXED VEGETABLES 10.00

STRING BEANS Steamed & seasoned in tomato broth or garlic & oil 8.95

MEATBALLS OR SAUSAGE IN TOMATO SAUCE (3) 11.00

MARINARA, VODKA OR **BOLOGNESE SAUCE** (16 oz) 10.00

GINO'S CLASSIC ITALIAN DRESSING (16 oz) 10.00



Specialty Pizza

Prepared on our hand-tossed, crispy Neapolitan round crust, unless otherwise specified

Gluten-Free

Make any Pizzetta regular gluten-free or cauliflower crust gluten-free add 5.00

Gino's SPECIAL Sausage, meatballs, pepperoni, extra cheese, peppers, mushrooms & onions Neapolitan 30.00 Sicilian 35.00 Pizzetta 25.00

NONNA (GRANDMA) Thin & crispy Sicilian crust with mozzarella & crushed tomatoes seasoned with garlic & herbs Large 25.00 Pizzetta 17.00

Gino's AUTHENTIC MARGHERITA San Marzano tomatoes & fresh mozzarella topped with Italian basil (Try it with Vodka sauce!!!) Large 25.00 Pizzetta 17.00

BIANCA (WHITE)

Mozzarella, whole milk ricotta & romano Large 25.00 Pizzetta 17.00

PRIMAVERA Whole wheat crust topped with fresh sautéed seasonal vegetables, mozzarella & romano Large 28.00 Pizzetta 18.00

CONTADINA Sliced plum tomatoes, onions, garlic, basil, mozzarella, romano & extra virgin olive oil Large 25.00 Pizzetta 16.00

SALAD Chopped Tossed Salad & our special light vinaigrette Large 28.00 Pizzetta 19.00

CRISPINO Sliced prosciutto, mushrooms. onions, mozzarella, pomodoro & basil drizzled with olive oil Large 28.00 Pizzetta 20.00

THE SMOKING PIG

Smoked applewood bacon, crumbled fennel sausage & ham Large 27.00 Sicilian 36.00 Pizzetta 20.00

HAWAIIAN Pineapple & ham **Large** 25.00 **Pizzetta** 18.00

MARINARA Sicilian crust, crushed plum tomato sauce, garlic, romano, fresh basil & extra virgin olive oil Large 28.00 Pizzetta 18.00



new Gino's HOT HONEY PIE Grandma crust topped with fra diavolo sauce,

mozzarella & spicy pepperoni cups, drizzled with hot honey Large 35.00 Pizzetta 23.00

SPINACH & ARTICHOKE Spinach. artichoke hearts, mushrooms, butternut squash & fresh mozzarella in cream sauce Large 32.00 Pizzetta 22.00

RAVIOLI VODKA

Cheese ravioli, creamy vodka sauce & fresh mozzarella Large 32.00 Pizzetta 20.00

BAKED ZITI Fresh ziti pasta, ricotta, mozzarella & tomato sauce Large 32.00 Pizzetta 20.00

ARRABBIATA Thin crispy Sicilian crust with mozzarella, broccoli di rabe, portobello mushrooms & cherry peppers Large 36.00 Pizzetta 23.00

GRILLED EGGPLANT CAPRESE Thin & crispy Sicilian square crust, fresh sliced plum tomatoes, grilled eggplant, roasted peppers, mozzarella & basil Large 40.00 Pizzetta 22.00

GARLIC KNOT PIE Drizzled with fresh garlic oil, romano & parsley surrounded by a garlic knot crust Large 28.00 Pizzetta 20.00

SOTTOSOPRA (Upside Down) Sicilian square crust with mozzarella under herbed tomato sauce Large 28.00 Pizzetta 18.00

PENNE VODKA Creamy vodka sauce & fresh mozzarella Large 32.00 Pizzetta 20.00

new MAC & CHEESE Orecchiette pasta with pancetta in a creamy mixed cheese sauce Large 32.00 Pizzetta 20.00

CHICKEN PIES

Large 32.00 Pizzetta 20.00

BUFFALO CHICKEN CHICKEN MARSALA **BBO CHICKEN CHICKEN PARM OR VODKA PARM** CHICKEN FIORENTINA **CHICKEN BACON RANCH** CHICKEN ALFREDO WITH SPINACH **CHICKEN CAESAR** Large 35.00 Pizzetta 22.00

GRILLED CHICKEN BROCCOLI & TOMATO

Pasta —

Now Serving Lunch Portions (L) Mon - Fri 10am - 3pm Please mention when ordering

All pasta dishes are prepared as listed or substitute your choice of Spaghetti, Linguine, Ziti, Penne, Bucatini, Rigatoni, Capellini, Orecchiette or Homemade Fettucine Carb free tri color zucchini pasta 4.00 | Whole wheat or gluten free pasta 3.00

Ravioli, Tortellini, Long Fusilli, Homemade Gnocchi or Homemade Cavatelli add 3.00

Add grilled or breaded chicken 6.00 | Add jumbo shrimp 13.00 | Add grilled steak 12.00 Add blackened chicken 8.50 | Add ground sausage 6.00 | Add prosciutto 6.00

Italian tomato sauce with fresh plum tomatoes, sweet onions & basil L 13.00 D 15.00

With meatballs or sausage L 15.00 D 18.00

MARINARA Fresh Italian tomatoes slowly cooked with garlic & herbs L 12.00 D 15.00

GARLIC & OLIVE OIL

choice of pasta L 11.00 D 13.00

PENNE ALLA VODKA

Light cream sauce with a dash of vodka & pomodoro **L** 14.00 **D** 17.00 With grilled chicken L 18.00 D 23.00 With parma prosciutto L 18.00 D 23.00

PENNE TOSCANA

Sautéed broccoli, mushrooms, pan-seared rosemary chicken & sun-dried tomatoes in garlic & olive oil **L** 14.00 **D** 17.00

SPAGHETTI PRIMAVERA Fresh seasonal vegetables in garlic

& oil or marinara **L** 17.00 **D** 20.00 **BUCATINI BOLOGNESE**

Fresh ground beef in a hearty

tomato sauce **L** 17.00 **D** 20.00

CAVATELLI PAOLINO

Homemade cavatelli, braised ground sausage, cannellini beans & broccoli rabe sautéed in garlic & olive oil in a white wine brodino **L** 20.00 **D** 23.00

BUCATINI ALLA CARBONARA

Smoked bacon, diced onions, parmigiana & petite baby peas in an egg cream sauce over bucatini pasta L 18.00 D 21.00

LINGUINE MARE BELLO Shrimp, calamari, clams & cultured

mussels, sautéed in marinara or fra diavolo **L** 25.00 **D** 28.00

new DOUBLE TROUBLE TWINS Half homemade cavatelli in a creamy pesto sauce & half homemade potato gnocchi in

a spicy vodka sauce **D** 22.00 LINGUINE CON VONGOLE

Little neck clams sautéed with garlic,

(ROSSO O BIANCO)

parsley & olive oil **L** 19.00 **D** 22.00 **VINNY'S PESTO BURRATA**

Fresh basil pesto sauce with grilled chicken,

portobello mushrooms & sun-dried tomatoes, topped with burrata cheese **D** 24.00

Gino's SIGNATURE DISHES

PASTA FILETTO DI POMODORO Classic FETTUCCINE ALFREDO

Homemade fettuccine in cream sauce **L** 17.00 **D** 20.00

new MICHELLE'S DIABLO ALLA **VODKA** Homemade gnocchi in a spicy vodka sauce with Italian prosciutto L 20.00 D 23.00

PENNE ORTOLANA

Eggplant, cubed & sautéed in marinara with a touch of ricotta **L** 15.00 **D** 18.00

RIGATONI AL SALMONE

Fresh salmon medallions with spinach & peas in a pink cream sauce **L** 21.00 **D** 24.00

GNOCCHI POMODORO ALLA CAPRESE Homemade potato gnocchi served with pomodoro,

basil & fresh mozzarella L 19.00 D 21.00 PASTA WITH BROCCOLI OR SPINACH

garlic & olive oil **L** 15.00 **D** 18.00

Pan-seared chicken combined with our homemade crumbled sausage & peas, in a pink sauce topped with fresh mozzarella L 20.00 D 24.00

FUSILLI CARUSO

Crumbled sausage, peas, caramelized onions, fresh mushrooms & sun-dried tomatoes sautéed in garlic & olive oil **L** 18.00 **D** 21.00

new ITALIAN FLAG Rigatoni with pesto, alfredo

scampi, chicken marsala or



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SPAGHETTI

Olive oil & fresh garlic tossed with your

Fresh broccoli or spinach sautéed in

RIGATONI ALLA Gino's

& tomato sauce **L** 19.00 **D** 21.00

RICE ENTRÉE

Topped with your choice of shrimp pepper steak **L** 17.00 **D** 22.00

CHANTICLAIR

with raspberry dressing **L** 12.00 **D** 14.00 **MEDITERRANEAN**

Mixed greens with diced tomatoes, red onions,

shaved parmigiana & sliced bartlett pears, served

Gino's COBB

cucumbers, gaeta olives, chick peas & grilled eggplant topped with feta, served with olive oil & lemon dressing L 11.00 D 13.00