

APPETIZERS

Old Fashioned Rice Ball \$6.95

Just like mama used to make filled with ground beef, peas and romano cheese topped with ricotta.

Hot Antipasto (For Two) \$14.95

A splendid array of jumbo shrimp oreganata style, clams casino, baked clams, eggplant rollatini, artichoke hearts and mozzarella en carrozza.

Mediterranean Mix (For Two) \$12.95

(For Two) A delicious assortment of imported Italian cold cuts served with formaggio, olives and freshly roasted peppers.

Crab Cakes Italiano \$11.95

Breaded snowflake crabmeat served with tomato fresco, honey mustard Dijonnaise and sour cream.

Brushetta di Pomodoro \$7.95

Seasoned crispino focaccia topped with freshly made tomato fresco and fresh mozzarella.

Mozzarella Caprese \$10.95

Homemade fresh mozzarella layered with beefsteak tomato, drizzled with virgin olive oil, cracked black pepper, fresh basil leaf, served with crispino focaccia.

Clams Fra Diavolo \$11.95

Tender Little Neck Clams sauteed in a spicy Fra Diavolo reduction.

ON THE SIDE

Broccoli Rabe \$6.95

with Sweet OR Hot Sausage \$9.95

Escarole \$5.95

with tomato fresco and cannellini beans \$7.95

Asparagus \$6.95

Broccoli \$5.95

Spinach \$4.95

SOUPS & SALADS

Minestrone Genovese \$3.90

Pasta Fagioli \$4.50

Classic Caesar \$6.95

Topped with imported romano \$8.95

and freshly made focaccia croutons. \$9.95

with grilled chicken \$12.95

OR fire roasted peppers.

Tri-Colore \$11.95

Select gourmet baby greens tossed in our raspberry \$12.95

vinaigrette, topped with marinated grilled chicken and \$4.95

crumbled imported gorgonzola cheese.

Tossed Salad \$4.95

House tossed salad garnished with tomatoes, Bermuda \$12.95

onions, cucumbers and imported olives.

Romano Salad \$12.95

Tossed house salad topped with shredded mozzarella \$15.95

cheese, breaded chicken cutlet and a garden array of \$15.95

salad vegetables, drizzled with creamy Italian dressing.

Mussels Marinara \$11.95

Tender succulent cultured mussels sauteed in a rich fresh herb marinara sauce.

Calamari Fritte \$10.95

Tender calamari dusted in our specially seasoned bread crumbs served golden brown in a spicy fra diavolo sauce.

Clam Combo \$10.95

Baked clams and clams casino in a light oreganata tomato white wine sauce.

Mozzarella en Carrozza \$8.95

Thick cut whole milk mozzarella, breaded and lightly fried, served with tomato sauce.

Portabella Caprese \$8.95

Jumbo warm Portabella mushrooms layered with fresh mozzarella and sliced tomato drizzled with a Balsamic reduction.

Quesadilla Intermezzo \$14.95

Stuffed with your choice of grilled chicken or shrimp, baby spinach and melted mozzarella served with guacamole and mexican sour cream.

BBQ Calamari \$10.95

Our twist on an old favorite. Tender calamari tossed with our famous BBQ sauce served with homemade blue cheese dipping sauce.

Roasted Potatoes \$4.95

Prepared in our authentic wood-fired oven, in a light rosemary garlic wine sauce.

Roasted Mushroom Caps \$6.95

Gourmet mushroom caps prepared with onions in a light demi-glaze reduction.

Insalate Fresco \$9.95

Selected exotic baby greens tossed with imported virgin olive oil, layered with Bermuda onion and topped with Insulate di Pomodoro.

Cranberry Salad \$10.95

Field greens, tossed with pecans, goat cheese, and sun-dried cranberries with a raspberry vinaigrette.

Chopped Chinese Chicken Salad \$14.95

Finely chopped iceberg and romaine lettuce tossed in a oriental sesame seed vinaigrette with cashews, mandarin oranges, diced grilled chicken & crispy rice noodles.

Warm Spinach Salad \$13.95

Baby leaf spinach tossed with a balsamic vinaigrette, topped with mushrooms, eggs, red onions and gulf shrimp.

Apple Salmon Salad \$15.95

Endive and Riddiccio tossed with a vegetable vinaigrette topped with apple glazed salmon.

SPECIALTY SAUCES

Marinara \$7.50

Filetto di Pomodoro \$9.95

Aglio e Olio \$8.95

Alfredo \$9.95

Pesto \$10.95

Consomme Brodino di Pomodoro \$9.95

Bolognese \$10.95

Capricio (pink cream) \$10.95

Alfredo \$9.95

Meatball OR Sausage \$10.95

Carbonara \$11.95

Baked Ziti \$9.95

Tube macaroni baked with ricotta cheese, mozzarella and tomato sauce.

Homemade Fresh Manicotti \$10.95

Homemade crepes stuffed with mozzarella, ricotta and romano cheese, baked to perfection.

Homemade Baked Cheese Ravioli \$9.95

Ravioli sauteed with tomato sauce, parmesan cheese, topped with mozzarella cheese, then baked.

Homemade Jumbo Stuffed Shells \$9.95

Freshly made jumbo cheese stuffed, baked with tomato sauce and mozzarella cheese.

CREATE YOUR OWN DISH

PASTABILITIES - We Import the Best...

Spaghetti (Long, String-like Pasta)

Linguine (Flattened Spaghetti)

Rigatoni (Large Grooved Pasta Tubes)

Penne (Pasta tubes diagonally cut at ends)

Farfalle (Bowtie Pasta)

Cappellini (Angel Hair Pasta)

Fussilli Corti (Corkscrew twisted Pasta)

Fettuccine (Flat long Pasta)

Parpadelle (Wide flattened Linguine)

*Homemade Gnocchi (Potato filled pasta dumplings)

*Additional Charge

ALFORNO

Homemade Meat Lasagna \$11.95

Layered with our delicious meat sauce, ricotta, mozzarella cheese and zesty tomato sauce.

Eggplant Parmigiana \$14.95

Just like mama used to make, layered with tomato sauce, imported romano cheese and mozzarella.

Melanzana Rollatini \$14.95

Sicilian style eggplant filled with ricotta, mozzarella, and romano cheese, baked with smoked mozzarella.

Vegetable Lasagne \$11.95

Homemade Lasagna layered with carrots, zucchini, eggplant, portabella mushrooms and asparagus topped with a pink tomato cream sauce.

HEROS & PANINI SANDWICHES

Chicken Parmigiana Hero \$6.95

Veal Parmigiana Hero \$8.50

Eggplant Parmigiana Hero \$6.50

Meatball Parmigiana Hero \$6.50

Shrimp Parmigiana Hero \$10.50

Sausage & Pepper Hero \$7.00

Pepper & Egg Hero \$7.00

Chicken Caesar Hero \$6.95

Cold Sicilian Hero \$7.25

Chicken Panini \$7.00

Grilled chicken, fresh mozzarella, tomato and pesto.

Veggie Panini \$7.00

Grilled vegetables, topped with fresh mozzarella and pesto.

Portabella Panini \$8.00

Portabella, goat cheese and arugula. (Add Grilled Chicken \$3.00 extra)

Cheese Calzone \$4.95

BBQ Chicken Calzone \$6.50

Barbeque chicken, cheddar cheese, mozzarella and onions. Calzone Toppings Additional.

Southwestern Panini \$7.00

Blackened chicken, red onion, monterey jack cheese, tomato and jalapeño peppers.

Spago Panini \$7.00

Grilled chicken, baby spinach, sun-dried tomato, mayonaise, smoked mozzarella and sliced tomatoes.

BBQ Panini \$7.50

Fried chicken breast, red onions, scallions, tomato and melted cheddar cheese.

BLT Panini \$6.00

Bacon, lettuce, tomato.

Alpine Panini \$7.50

Smoked turkey, sliced tomato, sauteed spinach & bacon topped with Alpine Swiss Cheese.

Ham & Cheese Panini \$7.50

Grilled Panini layered with Black Forest Ham and Imported Provolone, topped with sliced tomato.

Brie Panini \$8.00

Warm turkey, Brie Cheese, Sliced Pears and California Spring Mix.

CALZONES

Meat Calzone \$5.75

Chopped meat, ricotta, mozzarella and romano cheese.

Vegetable Calzone \$5.50

Broccoli, spinach, tomato and mushrooms.

SPECIALTY PIZZAS

Pizza Margarite \$12.00

Prepared on a delicious sesame crust, basted with pesto, topped with imported San Marzano tomatoes and smothered with mozzarella cheese.

Original Intermezzo Pizza \$11.00

Thin and crispy, topped with our all-natural homemade sauce, smothered with whole milk mozzarella, drizzled with virgin olive oil.

Grandma Pizza \$14.50

Just like my Nana made it years ago, topped with roasted marinara from our wood fired oven, virgin olive oil, romano cheese and fresh mozzarella.

Tortonna Pizza \$13.50

This pizza is a tribute to Mr. Tortonna of Coney Island. Fresh mozzarella, fresh tomato, Basill and olive oil. Simple but delicious!

Capri Pizza \$15.00

Fresh broccoli, spinach, roma tomatoes and fresh mozzarella tops this sesame crust basted with pesto.

Melanzana Pizza \$16.00

Roasted marinara, sicilian style eggplant, fresh romano and mozzarella, crispy sesame crust.

Chicken en Broccoli Pizza \$18.00

Thin crust topped with grilled chicken and fresh broccoli florets, smothered in mozzarella and homemade sauce.

Pizza Rustica \$14.00

A combination of fresh mozzarella and romano cheese, topped with roma tomatoes and seasoned to perfection with fresh basil.

Double Decker Pizza \$20.00

Between two perfect pizza crusts – sausage, meatballs and pepperoni, with extra mozzarella, extra sauce, extra everything!

Crispino Pizza \$22.00

Extra thin romano crust made cracker thin, topped with insalate pomodoro, roasted peppers, fresh mozzarella and basil.

BRICK OVEN SELECTIONS

Pizzette (pih-zeh-ta) made fresh to order in our authentic fully wood-fired oven made in Sicily.

Traditional Pizzette \$6.95

Thin cracker-like crust, fresh mozzarella, topped with fresh tomato sauce. Add a topping of your choice for an additional charge.

Spago Pizzette \$9.95

A delicious combination of sun-dried tomatoes, smoked mozzarella, grilled chicken and spinach, topped with a touch of marinara.

Margarite Pizzette \$8.95

Lightly flavored basil crust, fresh imported San Marzano tomatoes, homemade mozzarella, drizzled with virgin olive oil, topped with black pepper and imported romano cheese.

Mardi Gras Pizzette \$9.95

Blackened chicken, fresh and smoked mozzarella, roasted peppers, and a touch of marinara sauce.

Capri Pizzette \$9.95

Fresh sauteed broccoli, spinach and sundried tomatoes prepared on a pesto crust, topped with insalate pomodoro.

Pizzette Portabella \$10.95

Prepared with julienne portabella mushrooms, smoked mozzarella and asparagus.

Chicago Style Pizzette \$9.95

Ground Beef smothered with a combination of fresh & smoked mozzarella cheese, topped with sausage and tomato.

Tuscani Pizzette \$11.95

Fresh mozzarella, jumbo shrimp, artichoke hearts and fresh tomatoes in a light scampi sauce.

Grandpa Pizza \$15.50

Just like grandma's pizza but better – with red onions & seasoned bread crumbs.

Salad Margarite \$15.00

California greens, sundried tomato, mushroom, red onion, cucumber & olives topped with mozzarella.

Deep Dish Chicago \$20.00

Chicago Style Pan Pizza smothered with mozzarella and marinara.

BBQ Chicken Pizza \$21.00

BBQ chicken tenders, red onion and cheddar.

Chicken Parmigiana Pizza \$15.00

Breaded chicken, fresh tomato sauce, romano and melted mozzarella.

Shrimp Scampi Pizza \$25.00

Gulf shrimp, capers and fire roasted peppers topped with a zesty lemon reduction.

Spingioni Pizza \$25.00

Over stuffed pan pizza with your choice of ground beef or vegetable layered with ricotta and fresh mozzarella.

Taco Pizza \$18.00

Ground Beef, refried beans, cheddar, sour cream, shredded lettuce and diced tomatoes.

White Clam Pizza \$25.00

Tender little neck clams, fresh mozzarella, ricotta, and romano cheese topped with our famous clam sauce.

Chicken Scarpiello Pizza \$26.00

Our famous chicken scarpello served over delicious sicilian crust.

Chicken Francaise Pizza \$20.00

Chicken Francese, fire roasted peppers over our Grandma crust.

Sorrento Pizzette \$10.50

Prosciutto, eggplant, fresh mozzarella in a light tomato sauce.

Pizzette Delight \$6.95

Fresh tomato, low fat cheese and fresh basil.

Corleone Pizzette \$9.95

Fresh ground sausage, black olives, smoked mozzarella, red onion and fresh tomato topped with romano cheese.

Capriciosa Pizze \$9.95

Artichoke hearts, portabella mushrooms and asparagus topped with fresh tomato and mozzarella.

Pizzette Roma \$8.95

Grilled eggplant, fresh mozzarella, basil and romano cheese.

Quatro Formaggio Pizzette \$10.95

Ricotta crust, smothered with imported romano, fresh mozzarella and asiago cheese.

BBQ Chicken Pizzette \$11.95

BBQ style chicken tenders, red onion, cheddar and scallions.

Rosemarino Pizzette \$12.95

Chicken tenders, crispy rosemary potatoes and grilled asparagus.

Alla Nona Pizzette \$10.95

Fresh mozzarella, sweet roasted garlic and anchovies dusted with imported romano cheese.

Baci Pizzette \$11.95

Portabello mushrooms, asparagus and goat cheese topped with fire roasted peppers and Kalamata olives.

Check Out Our Daily Specials

Lunch Served 11:00 a.m.-3:00 p.m. • Dinner Served 3:00 p.m.-Closing

On/Off Premis Catering Is Always Available

Check Out Our web Site At www.IntermezzoRestaurantNY.com

STEAK

Skirt Steak Giorgio \$23.95
Tender skirt steak, grilled to perfection, with sliced grilled portobello mushrooms in a cognac, cream reduction.

LAMB

Osso Bucco \$24.95
Braised Lamb Shank served over Rigatoni.

VEAL

Veal Francaise \$17.95
Tender scaloppines of veal sauteed in lemon white wine sauce nestled with roasted peppers.

Veal Sorrentino \$17.95
An old world favorite; tenderloin of veal topped with eggplant, prosciutto, mozzarella and fresh tomato sauce.

Veal Marsala \$17.95
Tenderloin of veal specially prepared in a marsala wine sauce with shitake mushrooms.

Veal Parmigiana \$18.95
Milk Fed Veal Cutlets prepared in a fresh tomato sauce topped with mozzarella cheese.

Veal Cleopatra \$18.95
Tender veal sauteed with shallots, jumbo shrimp, shitake mushrooms and capers topped with a brandy reduction.

Veal Veneto \$17.95
Sauteed with shallots, sweet roasted peppers, ham, and artichoke hearts topped with grilled asparagus in a white wine demi-glaze.

Veal Piccata \$17.95
Tenderloin of veal sauteed with caper berries and artichoke hearts presented in a white lemon wine reduction.

SEAFOOD

Salmon Mandrine \$19.95
Fresh Atlantic Salmon wrapped with prosciutto, drizzled with a spicy orange vinaigrette crowned with sweet mandarin oranges over a bed of baby spinach.

Calamari Serpia \$17.95
Tender Calamari stuffed with a seafood mousse, grilled to perfection, served with a chickpea salad drizzled with a lemon-lyme infusion.

Shrimp Scampi \$17.95
Jumbo shrimp prepared in a delicate scampi sauce.

PASTA

Penne Arrabiate \$9.95
Sauteed with sweet roasted garlic, fresh San Marzano Tomato, Italian Parsley and crushed red pepper.

Cappellini Arugula \$10.95
Fresh seared eggplant, shitake mushrooms and fresh tomato filet prepared in a sundried tomato brodino.

Rigatoni con Broccoli Rabe \$12.95
Fresh broccoli rabe sauteed in garlic and oil with diced tomatoes in our special brodino sauce.

Rigatoni Basilico \$15.95
A garden array of fresh crispy vegetables in a sherry wine pink cream sauce, topped with marinated grilled chicken and fresh mozzarella.

Cappellini Intermezzo \$17.95
Tender jumbo shrimp with smoked mozzarella in a delicate filletto di pomodoro sauce.

Bowtie Puttanesca \$11.95
Freshly made with capers, black and green olives, anchovies and garlic in a light tomato sauce.

CHICKEN

Intermezzo di Pollo \$16.95
Chicken rollatini stuffed with fresh spinach, wild mushrooms, prosciutto and mozzarella in a marsala demi-glaze sauce.

Chicken Marsala \$16.95
Tender boneless breast of chicken sauteed with exotic mushrooms in a marsala wine sauce.

Chicken Cacciatore \$16.95
Sauteed chicken tenders with tri-colored peppers, mushrooms, onions, green and black olives, a touch of capers and artichoke hearts in a fresh filletto di pomodoro sauce.

Chicken Francaise \$16.95
Dusted filet of chicken sauteed in a lemon white wine sauce nestled with roasted peppers.

Chicken Scarpiello \$16.95
Boneless breast of chicken sauteed with fresh roasted peppers, olives, capers, sweet Italian sausage, artichoke hearts, mushrooms and roasted potatoes in a fresh rosemary wine sauce.

Pollo Siciliano \$16.95
Boneless Breast of Chicken layered with sliced tomato, ricotta, and melted mozzarella served with a fresh filletto di pomodoro sauce.

Chicken Capri \$16.75
Thinly pounded breaded boneless breast of chicken pan fried topped with California Field Greens, fresh mozzarella and fire roasted peppers.

Chicken Madeira \$16.95
Boneless breast of chicken sauteed with mushrooms, presented in a Madeira Wine Sauce topped with asparagus and melted mozzarella.

Chicken Romano \$17.95
Boneless Breast of chicken encrusted with romano cheese served over hearts of palm topped with lemon white wine reduction and crowned with sweet green peas.

Chicken Parmigiana \$16.95
Tender boneless Breast of chicken gently breaded topped with whole milk mozzarella and fresh tomato sauce.

PASTA

Rigatoni con Broccoli \$11.95
Garden fresh broccoli florets prepared in our homemade tomato brodino.

with Grilled chicken \$14.95

Penne di Spago \$16.95
Pan seared medallions of chicken, fresh leaf spinach, sundried tomatoes and shitake mushroom, sauteed in our homemade tomato brodino and tossed with smoked mozzarella.

Farfalle Milano \$16.95
Pan seared portabella mushrooms in a San Marzano plum tomato sauce with a hint of pesto, sauteed with marinated grilled chicken, tossed with smoked mozzarella.

Rigatoni Divinci \$18.95
Homemade pasta sauteed with jumbo shrimp, sweet roasted garlic, artichoke hearts and sundried tomatoes tossed in a sherry tomato wine sauce topped with diced mozzarella.

Parpadelle Spinachi \$18.95
Tender jumbo Shrimp, sauteed w/roasted garlic, diced roma tomatoes tossed with fresh spinach in a white wine reduction.

Lobster Ravioli \$22.95
Home-made Ravioli stuffed with Fresh Maine Lobster, served in a light pink reduction.

BEVERAGES

Please Order Any Dining Refreshment From Our Full Bar Menu.

Soft Drinks Available: Pepsi, Diet Pepsi, Sierra Mist, Tropicana Orange Soda, Mug Root Beer and Nestea Iced Tea.

Espresso, Cappuccino, Fine Selection of Gourmet Coffees.

DESSERTS

A Large Selection of Freshly Prepared Desserts Are Available.

Remember to bring Intermezzo home with you. We now offer a full range of products for your Italian Kitchen!



TAKE OUT MENU

Phone: 631-261-4840

Fax: 631-261-1095

Check Out our Web Site At
www.IntermezzoRestaurantNY.com

**On/Off Premises Catering
Is Always Available**

10-12 Fort Salonga Road, Fort Salonga, NY 11768
(IGA Shopping Center)

Lunch Served 11:00am – 3:00pm • Dinner Served 3:00pm – Closing
On/Off Premises Catering Is Always Available • Gift Certificates Available
NO Checks Accepted • NO Travelers Checks Accepted
• Not Responsible for Lost or Stolen Articles •
NO Cigar, Cigarette or Pipe Smoking PLEASE
We Reserve the Right to Refuse Service to Anyone