

INTERMEZZO

wood-fired pizzeria & ristorante

INSALATA Salad

ROMANOSALAD Tossed house salad topped with shredded mozzarella cheese, breaded chicken cutlet and garden array of salad vegetables drizzled with creamy Italian dressing.	22.
BEET SALAD [gf] Arugula, Walnuts, Goat Cheese, Champagne Vinaigrette.	16.
BUTTERNUT SQUASH & KALE SALAD [gf] Pecans, Dried Cranberries, Goat Cheese, Apple Cider Dressing.	16.
MOZZARELLA & ARUGULA SALAD [gf] Mozzarella, Arugula, Fire Roasted Peppers, Marinated Tomato, Parmesan Dressing.	16.
GREEK SALAD [gf] Olives, Feta, House Dressing.	15.
CLASSIC CAESAR SALAD Romaine, Croutons, Parmesan, Caesar Dressing.	14.
BRUSSEL SPROUTS SALAD [gf] Shaved Brussel Sprouts, Toasted Almonds, Pickled Cabbage & Red Onion, Pecorino Romano, Lemon Dressing.	15.
HOUSE SALAD [gf] Mixed Greens, Seasonal Vegetables, House Dressing.	14.

Add to any salad or pasta:
Grilled chicken 6.95 - Crispy Chicken 6.95 - Shrimp* (4) 9.95 - Salmon* 14.95

ANTIPASTI Appetizers

MUSSELS MARINARA* Tender Succulent cultured mussels sauteed in a rich fresh herb Marinara sauce.	20.
ANTIPASTO BOARD Assorted Meats, Cheeses, Olives, Pickles, Roasted Peppers, Crostini.	20.
FRIED CALAMARI* with marinara	18.
OLD FASHIONED RICE BALLS four mini rice balls stuffed with ground beef & Marinara sauce.	15.
VONGOLE OREGANATA* six large baked clams	18.
MOZZARELLA FRITTA side of ragu	15.
BURRATA CAPRESE roasted tomato, marinated roasted peppers, balsamic dressing	16.
CRISPY BRUSSEL SPROUTS [gf] drizzled with orange honey	13.
PASTA FAGIOLI ditalini pasta, white cannellini beans, olive oil, onions simmered to perfection	9.
ITALIAN STYLE CHICKEN NOODLE roasted chicken, vegetables, touch of crushed tomatoes	9.

PASTA

RIGATONI DIVINCI* Sauteed Shrimp, Artichoke Hearts, Sundried Tomatoes in a Sherry White Wine Sauce Topped with Fresh Mozzarella.	28.
LINGUINI WHITE CLAM SAUCE* Little Neck Clams Cooked With Garlic, Chilies and White Wine.	28.
PENNE BASILICO A garden array of fresh crispy vegetables in a cherry wine pink cream sauce topped marinated grilled chicken and fresh mozzarella.	27.

INTERMEZZO 10-12 Fort Salonga Road, Fort Salonga, NY 11768
<https://www.intermezzorestaurantny.com/>

631-261-4840

LINGUINI PUTTANESCA* Freshly made with capers, black and green olives, anchovies and garlic in a light tomato sauce.	27.
SPAGHETTI PRIMAVERA Garden fresh vegetables presented in your choice of sauce: capriccio-pesto- filetto di pomodoro or garlic & oil.	26.
ORECCHIETTE BARESE Spicy and Sweet Sausage, Broccoli Rabe, Tomatoes, White Wine SAUCE. (can be made not spicy)	26.
PAPPARDELLE BOLOGNESE Beef & Tomato cream sauce.	26.
RIGATONI CALABRESE Hof Sausage, Broccoli Rabe, Tomato.	26.
FETTUCINI FESTIVAL* Sauteed jumbo shrimp imported prosciutto, caramelized onions and sweat peas presented in rich romano cream sauce.	26.
RIGATONI CHICKEN & SHRIMP VODKA* Sauteed diced chicken and shrimp in a tomato cream sauce accented with bacon and prosciutto.	26.
RIGATONI CON BROCCOLI Garden fresh broccoli florets prepared in our home-made tomato brodino.	25.
RIGATONI CON BROCCOLI RABE Fresh broccoli rabe sauteed in garlic and oil with diced tomatoes in our special brodino sauce.	25.
ABSOLUT TORTELLINI Cheese Tortellini In a Creamy Vodka Bolognese.	25.
SPAGHETTI & MEATBALLS Classic Spaghetti with Papa J's Meatballs, Sicilian Style Ragù.	24.
INTERMEZZO LASAGNA Ground Beef, Ricotta, Mozzarella.	22.
PENNE VODKA Prosciutto, Shallots & Cream.	22.
MANZO <small>Beef</small>	44.
GRILLED RIBEYE* 14 oz. Prime Boneless Ribeye, Garlic Herb Butter, ruffle parmesan fries	44.
SHORT RIB SALTIMOCCA* [gf] Prosciutto, Mashed Potatoes, Mozzarella Gratinato.	36.
VITELLO <small>Veal</small>	32.
VEAL MARSALA Mushrooms, Shallots, Marsala Sauce.	32.
VEAL PICCATA Classic Veal Scallopini With Lemon Butter and Caper Sauce.	29.
PESCE <small>Fish</small>	34.
FRUTTI DI MARE* Clams, Mussels, Shrimp, Calamari and Pomodoro Sauce.	34.
SEARED SCALLOPS* Cauliflower Puree, Sauteed Mushrooms, Truffle Vinaigrette.	33.
SALMON* [gf] Roasted Cauliflower, Butternut Squash, Brussel Sprouts, Mustard Cream Sauce.	32.
SHRIMP SCAMPI* Vegetable, Mashed Potatoes.	28.
POLLO <small>Chicken</small>	28.
<small>served with choice of pasta marinara or house salad [other sauces available at additional charge]</small>	
CHICKEN SCARPAREILLO Sweet and Spicy Sausage, Artichoke Hearts, Mushrooms, Roasted Potato, Olives, Capers, Cherry Peppers, Rosemary Sauce.	29.
CHICKEN FILETTO Boneless Chicken Breast Crusted with Romano Cheese Served Over Linguini in Marinara Sauce.	28.
CHICKEN FRANCAISE Lightly Battered in a Lemon Butter Sauce, Mashed Potatoes, Mixed Vegetables.	28.
CHICKEN CACCIATORA Sauteed chicken tender with tri colored peppers, mushrooms, onions, green and black olives, a touch of capers and artichoke hearts in a fresh filetto di pomodoro sauce.	28.

CHICKEN MARSALA Tender boneless breast of chicken sauteed with mushrooms in a marsala sauce.	28.
CHICKEN MILANESE Arugula, Tomatoes, Champagne Vinaigrette.	27.
ALLA PARMIGIANA <small>served with choice of pasta marinara or house salad [other sauces available at additional charge]</small>	
VEAL PARMIGIANA	29.
SHRIMP PARMIGIANA*	29.
CHICKEN PARMIGIANA	28.
EGGPLANT PARMIGIANA	23.

MELANZANA Eggplant

MELANZANA ROLLATINI Sicilian style eggplant filled with ricotta, mozzarella and romano cheese baked.	22.
MELANZANA ROLLATINI With Pasta or Salad	26.
PIZZETTA 12" <small>Pizza</small>	
PAPA J Pepperoni, Italian Sausage, Meatballs, Black Olives, Spicy Cherry Peppers.	18.95
ROCKETTE Tomato Sauce, Mozzarella, Arugula, Imported Prosciutto.	18.50
SWEET GREEN Portabella Mushrooms, Asparagus, Goat Cheese, Fire Roasted Peppers, Kalamata Olives.	18.50
SERPICO Thin Crust, Square with Pepperoni, Sausage, Peppers, Onions, Mushrooms.	18.50
GAMBINO Thin Crust, Square with Sliced Tomato, Mozzarella, Red Peppers, Romano Cheese, Pesto, Basil.	18.50
BUFFALO Mozzarella, Hot Sauce with a Touch of Cream.	18.50
WHITE RABBIT Salad Pizza Served Over a Thinly Baked Pesto Crust.	16.95
TORTONNA Fresh Pesto, Mozzarella and Sweet Tomato Sauce.	15.95
MARGHERITA Fresh Mozzarella, Marinara, Basil.	15.95
BIANCU Our House Cheese Mix topped with Ricotta Cheese, Roasted Garlic, Everything Bagel Spice.	15.95
GRANDMA 10" Thin Crust, Square, Marinara, Cheese, Garlic, Basil.	14.95
NEAPOLITAN Round Cheese Pie.	13.95

<small>Gluten-free cauliflower crust available on 12" pies: add \$5. (12" Half Pie topping add \$1.50, Full pie topping add \$3) (18" Half Pie topping add \$3, Full Pie Topping add \$6)</small>	
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CONTORNO Sides

MEATBALLS With Marinara Sauce.	13.
SAUSAGE With Tomato Sauce.	13.
ZUCCHINI FRIES With Basil Aioli.	13.
BROCCOLI RABE [gf]	12.
SAUTEED BROCCOLI	12.
SAUTEED SPINACH	12.
FRENCH FRIES 5/9	5/9.

We are not a Gluten-Free kitchen. Cross-contamination could occur and our Restaurant is unable to guarantee that any item can be completely free of allergens. Patrons are encouraged to consider this information in light of their individual requirements. Intermezzo does not assume any liability for these foods offered; allergy management is the responsibility of the guest. Before placing your order please inform your server if a person in your party has a food allergy. *Served Raw, undercooked or to your liking. Eating these items increase your chance of food borne illness, especially if you have certain medical conditions.

INTERMEZZO

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HOUSE COCKTAILS

OLD FASHIONED

Bullet Bourbon, Angostura Bitters, Demerara Sugar.

NEGRONI

Beefeater Gin, Campari, Sweet Vermouth.

EXPRESSO MARTINI

Vanilla vodka, Kahlua, Bailey's espresso.

ITALIAN COSMO

Citron vodka, Grand Gala Italian Brandy, Cranberry Syrup, Lime Juice.

DARK 'N STORMY

Goslings Dark Rum, Lime Juice, Ginger Beer.

TEQUILA SUNRISE

Herradura Silver Tequila, Orange Juice, Pomegranate Syrup.

APPLE MARTINI

Green Apple Twist Vodka, Apple Pucker, Splash of Lime.

MANHATTAN

Makers Mark Whiskey, Sweet Vermouth, Angostura Bitters.

HARD SELTZER

WHITE CLAW

BOTTLED BEER

BUDWEISER

BUD LIGHT

COORS LIGHT

MICHELOB ULTRA

CORONA

HEINEKEN

SAM ADAM'S

STELLA

DRAFT BEER

SAND CITY IPA

BLUE MOON

PERONI

SEASONAL SELECTION

NOSTALGIA

Our truly authentic Italian cuisine can be traced back to our family roots. From the City of Naples to the shores of Sicily, our ancestry inspires a blend of Italy's finest culinary experiences. We invite you to discover family recipes that have been passed down over generations!

16.

8.

8.

8.

RED WINES

MONTEPULCIANO – Italy – Giuliano Rosati	14/42.
CABERNET SAUVIGNON – California – Auspicion	14/42.
CHIANTI – Italy – Cesani	14/44
PINOT NOIR – France – Sophie Bertin	15/45.
MALBEC – Argentina – Lote 44	14/42.
MERLOT – Washington – Waterbrook	45.
MONTPULCIANO RISERVA – Italy – Carpineto 2016	92.
CABERNET SAUVIGNON – California – The Critic	53.
CABERNET SAUVIGNON – California – Stags' Leap 2017	95.
CABERNET SAUVIGNON – California – Silver Oak Napa 2016	215.
BRUNELLO – Italy – Carpineto 2016	107.
AMARONE – Italy – Cesari 2017	107.

WHITE WINES

Pinot Grigio – Italy – Giuliano Rosati	13/40.
Sauvignon Blanc – New Zealand – Giesen	14/42.
Chardonnay – California – William Hill	14/42.
Prosecco – Italy – Ca' Furlan	13/40.
Rose – France – Notorious Pink	15/50.
Rose – Central Coast – Summer Water	15/42.
Riesling – Germany – Bex	14/46.
Moscato – Italy – Ca' Furlan	13/42.
Chardonnay – California – Kendal Jackson	44.

HAPPY HOUR

Monday through Friday, 3 – 6 PM

25% OFF all Cocktails, Beer and Wine by the Glass.

\$10 Appetizers from Happy Hour Menu.

\$12 Sandwich or Burger from Happy Hour Menu.

SPIRITS

ABSOLUT	12.
KETEL ONE	14.
TITO'S	14.
BEEFEATER	13.
BOMBAY'S SAPPHIRE	13.
HENDRICK'S	15
TANQUERAY	13.
DEWARS	13.
JOHNNY WALKER RED	14.
JOHNNY WALKER BLACK	17.
JOHNNY WALKER BLUE	17.
BACARDI	12.
CAPTAIN MORGAN	12.
GOSLINGS	13.
MALIBU	14.
CASAMIGOS SILVER	14.
CASAMIGOS REPOSADO	16.
CASAMIGOS ANEJO	18.
MILAGRO	13.
PATRON	14.
ANGEL'S ENVY	15.
BULLET	13.
JEFFERSON'S VERY SMALL BATCH	16.
CROWN ROYAL	14.
JACK DANIELS	13.
JAMESON	14.
KNOB CREEK 9 YEAR SMALL BATCH	15.
MAKER'S MARK	14.
WOODFORD RESERVE	16.
AMARETTO DISARONNO	18.
MACALLAN	12 20.

NOTE

Debit/Credit Card Convenience Fee:

Due to processing fees, a 3% fee will be added for any debit/credit card use. We appreciate your understanding.