

# INTERMEZZO

wood-fired pizzeria & ristorante

## LUNCH MENU

### ANTIPASTI

- 
- Calamari\*** | 17.  
Classic Sicilian Style Ragu, Lemon Wedges.
- Mozzarella Fritta** | 12.  
Side of Ragu.
- Burrata Caprese** | 15.  
Fresh Mozzarella, Tomatoes, EVOO
- Crispy Brussels Sprouts** | 13.  
Flash Fried Brussels Sprouts Drizzled with Orange Honey.
- Old Fashioned Rice Balls** | 9.  
Four Mini Rice Balls Stuffed with Ground Beef and Ragu.
- Vongole Oreganata\*** | 15.  
Six Large Baked Clams.
- Fried Zucchini** | 12.  
Zucchini Sticks Lightly Breaded and Fried Until Golden.
- Pasta Fagioli** | 9.  
Ditalini Pasta, White Cannellini Beans, Olive Oil, Onions, Simmered to Perfection.
- Tomato Soup** | 9.  
Creamy Tomato Soup, Pesto, Parmesan Croutons.
- Chicken Noodle Soup** | 9.  
Roasted Chicken, Vegetables, Touch of Crushed Tomatoes.

### INSALATA

- Beet Salad** | 12.  
Walnuts, Goat Cheese, Arugula, Champagne Vinaigrette.
- Brussel Sprouts Salad** | 12.  
Shaved Sprouts, Pecorino Cheese, Toasted Almonds, Pickled Red Onions, Champagne Vinaigrette.
- Butternut Squash and Kale Salad** | 12.  
Gorgonzola, Pecans, Apples, Apple Cider Vinaigrette.
- Caesar Salad** | 12.  
Romaine, Croutons, Parmesan, Caesar Dressing.
- Greek Salad** | 12.  
Olives, Feta, Vegetables, House Dressing.
- House Salad** | 12.  
Mixed Greens, Seasonal Vegetables, House Vinaigrette.
- Mozzarella and Arugula** | 12.  
Mozzarella Pearls, Arugula, Sweet Peppers, Burst Tomatoes, Parmesan Dressing.

### PASTA

- Fettuccine Carbonara** | 16.  
Bacon, Parmesan, Peas, Touch of Cream.
- Orecchiette** | 18.  
Sausage, Broccoli Rabe, Tomatoes, White Wine Sauce.
- Pappardelle Bolognese** | 18.  
Fresh Egg Pasta in a Creamy Beef Ragu.
- Penne Vodka** | 15.  
Prosciutto, Shallots.
- Ravioli Pesto** | 16.  
Creamy Basil Pesto Sauce.
- Stuffed Rigatoni Sorrentina** | 16.  
Tomato Sauce, Cream, Mozzarella.
- Spaghetti with Meatballs** | 18.  
Classic Spaghetti with Papa J's Meatballs.
- Absolute Tortellini** | 16.  
Home-Made Cheese Tortellini Sauteed with our Famous Creamy Vodka Bolognese.

### ADD TO ANY SALAD OR PASTA...

grilled chicken 6.95 | crispy chicken 6.95 | shrimp\* 9.95 | salmon\* 14.95

### SANDWICHES

add fountain soda and fries or salad +3.45

- Avocado Sandwich** | 14.95  
Cucumber Avocado, Tomato, Red Onion, Goat Cheese, Bean Sprouts, Balsamic Dressing.
- Chicken Cutlet Sandwich** | 14.95  
Pancetta, Mozzarella, Lettuce, Tomato, House-Made Ranch.
- Grilled Chicken Sandwich** | 14.95  
Basil Aioli, Tomato Jam, Burrata, Arugula, Whole Wheat Bread.
- Italian Cold Cut Sandwich** | 14.95  
Salami, Coppa, Prosciutto, Provolone, Mozzarella, Pesto, Olives, Roasted Peppers, Pickled Vegetables, Roasted Tomato.
- Intermezzo Burger Sandwich\*** | 14.95  
Potato Bun, Caramelized Onions, Cheddar, Iceberg, Pickles, Tomato, Special Sauce.
- Sausage and Pepper Hero** | 14.95  
Peppers, Onions, Roasted Garlic, Provolone, Ragu.
- Spicy Fried Chicken Sandwich** | 14.95  
Buttermilk Battered Chicken, Pickles, Lettuce, Red Onion, Paprika Aioli.

### ENTREES

- Chicken Francaise** | 18.  
Lightly Battered In a Lemon Butter Sauce, Mashed Potatoes, Mixed Vegetables.
- Chicken Milanese** | 18.  
Arugula, Tomatoes, Champagne Vinaigrette.
- Chicken Scarpariello** | 18.  
Sweet Sausage, Artichoke Hearts, Mushrooms, Roasted Potato.
- Roughy Oreganata** | 18.  
Baked Roughy, Mashed Potatoes, Broccolini.
- Veal Marsala** | 18.  
Mushrooms, Prosciutto, Marsala Sauce.
- Salmon\*** | 18.  
Roasted Cauliflower, Butternut Squash, Brussel Sprouts, Topped with Mustard Cream Sauce.
- Buffalo Wings** | 14.  
Wings Tossed in Buffalo Sauce and Served with Fries.
- Alla Parmigiana** Served over Spaghetti.  
Chicken 19. | Veal 21. | Eggplant 18. | Shrimp\* 21.



INTERMEZZO 10-12 Fort Salonga Road, Fort Salonga NY 11768 631-261-4840

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. 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.