

ANTIPASTI Appetizers

MUSSELS MARINARA* 20.
Tender Succulent cultured mussels sauteed in a rich fresh herb marinara sauce.

ANTIPASTO BOARD 20.
assorted meats and cheese, olives, served with crostini

FRIED CALAMARI* 18.
flash fried and served with marinara

VONGOLE OREGANATA* 18.
six large baked clams in a lemon white wine sauce

BURRATA CAPRESE 16.
tomato, marinated roasted peppers, balsamic dressing

OLD FASHIONED RICE BALLS 15.
four mini rice balls stuffed with ground beef & marinara sauce.

MOZZARELLA FRITTA 15.
thick cut breaded mozzarella with a side of marinara.

CRISPY BRUSSEL SPROUTS [gf] 13.
drizzled with orange honey

PASTA FAGIOLI 9.
ditalini pasta, white cannellini beans, olive oil, onions, simmered to perfection

CHICKEN NOODLE 9.
roasted chicken and vegetables with a touch of crushed tomato

INSALATA Salad

ROMANOSALAD 22.
Tossed house salad topped with shredded mozzarella cheese, breaded chicken cutlet and garden array of salad vegetables drizzled with creamy Italian dressing.

BUTTERNUT SQUASH SALAD [gf] 10.95 / 16.
pecans, dried cranberries, butternut squash, goat cheese, apple cider dressing

MOZZARELLA & ARUGULA SALAD [gf] 10.95 / 16.
mozzarella, arugula, fire roasted red pepper, marinated tomato, parmesan dressing

HOUSE SALAD [gf] 8.95 / 14.
mixed greens, seasonal vegetables, house dressing

CLASSIC CAESAR SALAD 9.95 / 14.
romaine, croutons, parmesan, Caesar dressing

BEET SALAD [gf] 10.95 / 16.
arugula, walnuts, goat cheese, champagne vinaigrette

GREEK SALAD [gf] 10.95 / 15.
Peppers, tomato, cucumber, onion, olives, feta, house dressing

BRUSSEL SPROUT SALAD [gf] 9.95 / 15.
shaved brussel sprouts, toasted almonds, pickled cabbage & red onions, pecorino romano, lemon dressing

CREATE YOUR OWN DISH

SPECIALTY SAUCES

MARINARA 15.

FILETTO DI POMODORO 17.

AGILIO E OLIO 14.

ALFREDO 17.

PESTO 18.

CONSOMME BRODINO

DI POMODORO 16.

CAPRICIO (PINK SAUCE) 15.

PASTA OPTIONS

SPAGHETTI (LONG, STRING- LIKE PASTA

LINGUINE (FLATTENED SPAGHETTI)

RIGATONI (LARGE GROOVED PASTA TUBES)

PENNE (PASTA TUBES DIAGONALLY CUT ON THE ENDS)

CAPELLINI (ANGEL HAIR PASTA)

PASTA OPTIONS CONTINUED:

FETTUCCINE (FLAT LONG PASTA)

PARPADELLE (WIDE FLATTENED LINGUINE)

*HOMEMADE GNOCCHI

(POTATO FILED PASTA DUMPLINGS)

*ADDITIONAL CHARGE

PASTA

RIGATONI DIVINCI* 28.
Sauteed Shrimp, Artichoke Hearts, Sundried Tomatoes in a Sherry White Wine Sauce Topped with Fresh Mozzarella.

LINGUINI WHITE CLAM SAUCE* 28.
Little Neck Clams Cooked With Garlic, Chillies and White Wine.

PENNE BASILICO 27.
A garden array of fresh crispy vegetables in a cherry wine pink cream sauce topped marinated grilled chicken and fresh mozzarella.

LINGUINI PUTTANESCA* 27.
Freshly made with capers, black and green olives, anchovies and garlic in a light tomato sauce.

SPAGHETTI PRIMAVERA 26.
Garden fresh vegetables presented in your choice of sauce: capricio-pesto- filetto di pomodoro or garlic & oil.

ORECCHIETTE BARESE 26.
Spicy and Sweet Sausage, Broccoli Rabe, Tomatoes, White Wine Sauce. (can be made not spicy)

PAPPARDELLE BOLOGNESE 26.
Beef & Tomato cream sauce.

RIGATONI CALABRESE 26.
Hot Sausage, Broccoli Rabe & Tomato.

FETTUCCINI FESTIVAL* 26.
Sauteed jumbo shrimp imported prosciutto, caramelized onions and sweat peas presented in rich romano cream sauce.

RIGATONI CHICKEN & SHRIMP VODKA* 26.
Sauteed diced chicken and shrimp in a tomato cream sauce accented with bacon and prosciutto.

RIGATONI CON BROCCOLI 25.
Garden fresh broccoli florets prepared in our home-made tomato brodino.

RIGATONI CON BROCCOLI RABE 25.
Fresh broccoli rabe sauteed in garlic and oil with diced tomatoes in our special brodino sauce.

ABSOLUT TORTELLINI 25.
Cheese Tortellini In a Creamy Vodka Bolognese.

SPAGHETTI & MEATBALLS 24.
Classic Spaghetti with Papa J's Meatballs, Sicilian Style Ragù.

INTERMEZZO LASAGNA 22.
Ground Beef, Ricotta, Mozzarella.

PENNE VODKA 22.
Prosciutto, Shallots & cream.

ADD TO ANY SALAD OR PASTA...

grilled chicken 6.95 | crispy chicken 6.95 |
Shrimp*(4) 9.95 | Salmon* 14.95

gluten free pasta – add \$3.50
whole wheat pasta – add \$3.50

MANZO Beef

GRILLED RIBEYE* 44.
14 oz. Prime Boneless Ribeye, Garlic Herb Butter, ruffle parmesan fries

SHORT RIB SALTIMOCCA* [gf] 36.
Prosciutto, Mashed Potatoes, Mozzarella Gratinato.

VITELLO Veal

VEAL MARSALA 32.
Mushrooms, Shallots, Marsala Sauce.

VEAL PICCATO 29.
Classic Veal Scallopini With Lemon Butter and Caper Sauce.

PESCE Fish

FRUTTI DI MARE* 34.
Clams, Mussels, Shrimp, Calamari and Pomodoro Sauce.

SEARED SCALLOPS* 33.
Cauliflower Puree, Sauteed Mushrooms, Truffle Vinaigrette.

SALMON* [gf] 32.
Roasted Cauliflower, Butternut Squash, Brussel Sprouts, Mustard Cream Sauce.

SHRIMP SCAMPI* 28.
Vegetable, Mashed Potatoes.

POLLO Chicken

Served with choice of pasta marinara or house salad
[other pasta sauces available at an additional charge]

CHICKEN SCARPARELLO 29.
Sweet and Spicy Sausage, Artichoke Hearts, Mushrooms, Roasted Potato, Olives, Capers, Cherry Peppers, Rosemary Sauce.

CHICKEN FILETTO 28.
Boneless Chicken Breast Crusted with Romano Cheese Served over Linguine in Marinara Sauce.

CHICKEN FRANCAISE 28.
Lightly battered in a lemon butter sauce, mashed potatoes, mixed vegetables.

CHICKEN CACCIATORA 28.
Sauteed chicken tender 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 MARSALA 28.
Tender boneless breast of chicken sauteed with mushrooms in a marsala sauce.

CHICKEN MILANESE 27.
Arugula, tomatoes, champagne vinaigrette.

ALLA PARMIGIANA

Served over spaghetti.

Served with choice of pasta marinara or house salad
[other pasta sauces available at an additional charge]

VEAL PARMIGIANA 29.

SHRIMP PARMIGIANA* 29.

CHICKEN PARMIGIANA 28.

EGGPLANT PARMIGIANA 23.

MELANZANA Eggplant

MELANZANA ROLLATINI 22.
Sicilian style eggplant filled with ricotta, mozzarella and romano cheese baked.

MELANZANA ROLLATINI 26.
With Pasta or Salad

CONTORNO Sides

MEATBALLS 13.
With Marinara sauce.

SAUSAGE 13.
With Tomato Sauce.

ZUCCHINI FRIES 13.
With Basil Aioli.

BROCCOLI RABE [gf] 12.

SAUTÉED BROCCOLI 12.

SAUTÉED SPINACH 12.

FRENCH FRIES 5 / 9.

PIZZAS 18" or 12"

Gluten-free cauliflower crust available on Regular 12" pies: add 5.

Half Pie topping add 1.50, full pie topping add 3.

18' Full pie topping 6. Half Pie topping 3.

PAPA J 12" only 18.95

pepperoni, Italian sausage, Papa J's meatballs, black olives, spicy cherry peppers

ROCKETTE 30.95 / 18.50

tomato sauce, mozzarella, arugula, imported prosciutto

TORTONNA 25.95 / 15.95

fresh pesto, mozzarella and sweet tomato sauce

SWEET GREEN 30.95/18.50

portabella mushrooms, asparagus, goat cheese, topped with fire roasted peppers and kalamata olives

DRUNKEN CLAM* 30.95 / 18.50

fresh clams, lemon, chilies, pecorino, fresh herbs

WHITE RABBIT 26.95 / 16.95

salad pizza served over a thinly baked pesto crust

SHRIMP SCAMPI* 30.95 / 18.50

gulf shrimp, capers, fire roasted peppers, topped with a lemon reduction

SERPICO 30.95 / 18.50

thin crust, square with pepperoni, sausage, peppers, onions, mushrooms

GAMBINO 30.95 / 18.50

thin crust, square with sliced tomatoes, mozzarella, red peppers, romano cheese, pesto, basil

FRENCH 30.95 / 18.50

lemon butter chicken, mozzarella, fresh herbs

BUFFALO 30.95 / 18.50

chicken, mozzarella, hot sauce with a touch of cream

BBQ 30.95 / 18.50

chicken, cheddar cheese, hickory BBQ sauce, chicken breast

CAPRI 30.95 / 18.50

broccoli, spinach, fresh tomatoes on a pesto crust

MARGHERITA 25.95 / 15.95

fresh mozzarella, marinara, basil

BIANCU 25.95 / 15.95

our house cheese mix topped with ricotta cheese, roasted garlic and everything bagel spice

NEAPOLITAN 22 / 16.95 / 13.95 round cheese pie (18", 16", 12")

SICILIAN 23.95 thick crust, square [16"]

GRANDMA 24.95 / 14.95

thin crust, square [16"/10"], marinara, cheese, garlic, basil

VODKA PIE 30/18.50

Mozzarella & Vodka Sauce Square Pie

PEPPERONI PIE 28/22.95/16.95 (18", 16", 12")

round cheese pie with pepperoni

SANDWICHES

Add Fountain Soda and Fries or Salad + 3.45

AVOCADO 15.

cucumber, avocado, tomato, red onion, goat cheese, bean sprouts, balsamic dressing

ITALIAN COLD CUT 15.

salami, coppa, prosciutto, provolone, mozzarella, pesto, olives, roasted peppers, pickled vegetables, roasted tomato

GRILLED CHICKEN SANDWICH 15.

basil aioli, tomato jam, fresh mozzarella, arugula, whole wheat bread

CHICKEN CUTLET HERO 15.

pancetta, mozzarella, lettuce, tomato, house-made ranch

SAUSAGE & PEPPER HERO 15.

peppers, onions, roasted garlic, provolone, ragu

FRIED CHICKEN SANDWICH 15.

butter milk battered chicken, pickles, lettuce, red onion, paprika aioli

INTERMEZZO BURGER* 15.

potato bun, caramelized onion, cheddar, iceberg, pickles, tomato, special sauce

CALZONES / ROLLS

CLASSIC CALZONE 11.95

creamy ricotta, home-made mozzarella

CARNE CALZONE 14.95

pepperoni, sausage, meatball

CHICKEN ROLL 11.95

Chicken, mozzarella cheese & tomato sauce.

SAUSAGE & PEPPER ROLL 12.95

PARMIGIANA HERO

with mozzarella & tomato sauce

EGGPLANT 13.95 | MEATBALL 13.95 | CHICKEN 13.95

SHRIMP* 17.95 | VEAL 17.95

GARLIC KNOTS dozen 8. / half-dozen 4.

INTERMEZZO

wood-fired pizzeria & ristorante



10-12 Fort Salonga Road
Fort Salonga, NY 11768

<https://www.intermezzorestaurantny.com/>

631-261-4840

CONSUMER INFORMATION:

- 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.

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.