

INTERMEZZO

wood-fired pizzeria & ristorante

INSALATA Salad GF - GLUTEN FRIENDLY AVAILABLE CREDIT PRICE

ROMANO SALAD	22.55
Tossed house salad topped with shredded mozzarella cheese, breaded chicken cutlet and garden array of salad vegetables drizzled with creamy Italian dressing.	
BEET SALAD GF	16.40
Arugula, Walnuts, Goat Cheese, Champagne Vinaigrette.	
BUTTERNUT SQUASH & KALE SALAD GF	16.40
Pecans, Dried Cranberries, Goat Cheese, Apple Cider Dressing.	
MOZZARELLA & ARUGULA SALAD GF	16.40
Mozzarella, Arugula, Fire Roasted Peppers, Marinated Tomato, Parmesan Dressing.	
GREEK SALAD GF	15.35
Olives, Feta, House Dressing.	
CLASSIC CAESAR SALAD	14.35
Romaine, Croutons, Parmesan, Caesar Dressing.	
BRUSSEL SPROUTS SALAD GF	15.35
Shaved Brussel Sprouts, Toasted Almonds, Pickled Cabbage & Red Onion, Pecorino Romano, Lemon Dressing.	
HOUSE SALAD GF	14.35
Mixed Greens, Seasonal Vegetables, House Dressing.	
<i>Add to any salad or pasta:</i>	
<i>Grilled chicken 7.15 - Crispy Chicken 7.15 - Shrimp* (4) 10.25 - Salmon* 15.95</i>	

ANTIPASTI Appetizers GF - GLUTEN FRIENDLY AVAILABLE CREDIT PRICE

MUSSELS MARINARA*	20.50
Tender Succulent cultured mussels sauteed in a rich fresh herb Marinara sauce	
ANTIPASTO BOARD	20.50
Assorted Meats, Cheeses, Olives, Pickles, Roasted Peppers, Crostini.	
FRIED CALAMARI*	18.45
with marinara	
OLD FASHIONED RICE BALLS	15.35
Four mini rice balls stuffed with ground beef & Marinara sauce.	
VONGOLE OREGANATA*	18.45
Six large baked clams	
MOZZARELLA FRITTA	15.35
Side of ragu	
BURRATA CAPRESE	16.40
Roasted tomato, marinated roasted peppers, balsamic dressing	
CRISPY BRUSSEL SPROUTS GF	13.35
Drizzled with orange honey	
PASTA FAGIOLI	9.20
Ditalini pasta, white cannellini beans, olive oil, onions simmered to perfection	
ITALIAN STYLE CHICKEN NOODLE	9.20
Roasted chicken, vegetables, touch of crushed tomatoes	

PASTA

RIGATONI DIVINCI*	28.70
Sauteed Shrimp, Artichoke Hearts, Sundried Tomatoes in a Sherry White Wine Sauce Topped with Fresh Mozzarella.	
LINGUINI WHITE CLAM SAUCE*	28.70
Little Neck Clams Cooked With Garlic, Chilies and White Wine.	
PENNE BASILICO	27.70
A garden array of fresh crispy vegetables in a cherry wine pink cream sauce topped marinated grilled chicken and fresh mozzarella.	

LINGUINI PUTTANESCA	27.70
Freshly made with capers, black and green olives, anchovies and garlic in a light tomato sauce.	
SPAGHETTI PRIMAVERA	26.65
Garden fresh vegetables presented in your choice of sauce: <i>capriccio-pesto- filetto di pomodoro or garlic & oil.</i>	
ORECCHIETTE BARESE	26.65
Spicy and Sweet Sausage, Broccoli Rabe, Tomatoes, White Wine Sauce. (can be made not spicy)	
PAPPARDELLE BOLOGNESE	26.65
Beef & Tomato cream sauce.	
RIGATONI CALABRESE	26.65
Hot Sausage, Broccoli Rabe, Tomato.	
FETTUCCINI FESTIVAL*	26.65
Sauteed jumbo shrimp imported prosciutto, caramelized onions and sweat peas presented in rich romano cream sauce.	
RIGATONI CHICKEN & SHRIMP VODKA*	26.65
Sauteed diced chicken and shrimp in a tomato cream sauce accented with bacon and prosciutto.	
RIGATONI CON BROCCOLI	25.60
Garden fresh broccoli florets prepared in our home-made tomato brodino.	
RIGATONI CON BROCCOLI RABE	25.60
Fresh broccoli rabe sauteed in garlic and oil with diced tomatoes in our special brodino sauce.	
ABSOLUT TORTELLINI	25.60
Cheese Tortellini In a Creamy Vodka Bolognese.	
SPAGHETTI & MEATBALLS	24.55
Classic Spaghetti with Papa J's Meatballs, Sicilian Style Ragu.	
INTERMEZZO LASAGNA	22.50
Ground Beef, Ricotta, Mozzarella.	
PENNE VODKA	22.50
Prosciutto, Shallots & Cream.	
CARNE Meat	GF - GLUTEN FRIENDLY AVAILABLE CREDIT PRICE
GRILLED RIBEYE*	45.10
14 oz. Prime Boneless Ribeye, Garlic Herb Butter, Truffle parmesan fries	
SHORT RIB SALTMOCCA GF	36.90
Prosciutto, Mashed Potatoes, Mozzarella Gratinato.	
VEAL MARSALA	32.80
Mushrooms, Shallots, Marsala Sauce.	
VEAL PICCATA	29.75
Classic Veal Scallopini With Lemon Butter and Caper Sauce.	
CHICKEN SCARPARELLO	29.75
Sweet and Spicy Sausage, Artichoke Hearts, Mushrooms, Roasted Potato, Olives, Capers, Cherry Peppers, Rosemary Sauce.	
CHICKEN FILETTO	28.70
Boneless Chicken Breast Crusted with Romano Cheese Served Over Linguini in Marinara Sauce.	
CHICKEN FRANCAISE	28.70
Lightly Battered in a Lemon Butter Sauce, Mashed Potatoes, Mixed Vegetables.	
CHICKEN CACCIATORA	28.70
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.	
CHICKEN MARSALA	28.70
Tender boneless breast of chicken sauteed with mushrooms in a marsala sauce.	
CHICKEN MILANESE	27.70
Arugula, Tomatoes, Champagne Vinaigrette.	

PESCE Fish GF - GLUTEN FRIENDLY AVAILABLE CREDIT PRICE

FRUTTI DI MARE*	34.85
Clams, Mussels, Shrimp, Calamari and Pomodoro Sauce.	
SEARED SCALLOPS*	33.80
Cauliflower Puree, Sauteed Mushrooms, Truffle Vinaigrette.	
SALMON* GF	32.75
Roasted Cauliflower, Butternut Squash, Brussel Sprouts, Mustard Cream Sauce.	
SHRIMP SCAMPI*	28.70
Vegetable, Mashed Potatoes.	

MELANZANA Eggplant

MELANZANA ROLLATINI	22.50
Sicilian style eggplant filled with ricotta, mozzarella and romano cheese baked.	
<i>Add to any salad or pasta - \$4.25</i>	

ALLA PARMAGIANA

<i>served with choice of pasta marinara or house salad [other sauces available at additional charge]</i>	
Veal Parmigiana	29.75
Shrimp Parmigiana*	29.75
Chicken Parmigiana	28.70
Eggplant Parmigiana	23.60

PIZZETTA 12" Pizza

PAPA J	19.45
Pepperoni, Italian Sausage, Meatballs, Black Olives, Spicy Cherry Peppers.	
ROCKETTE	19.00
Tomato Sauce, Mozzarella, Arugula, Imported Prosciutto.	
SWEET GREEN	19.00
Portabella Mushrooms, Asparagus, Goat Cheese, Fire Roasted Peppers, Kalamata Olives.	
SERPICO	19.00
Thin Crust, Square with Pepperoni, Sausage, Peppers, Onions, Mushrooms.	
GAMBINO	19.00
Thin Crust, Square with Sliced Tomato, Mozzarella, Red Peppers, Romano Cheese, Pesto, Basil.	
BUFFALO	19.00
Mozzarella, Hot Sauce with a Touch of Cream.	
WHITE RABBIT	17.45
Salad Pizza Served Over a Thinly Baked Pesto Crust.	
TORTONNA	16.45
Fresh Pesto, Mozzarella and Sweet Tomato Sauce.	
MARGHERITA	16.45
Fresh Mozzarella, Marinara, Basil.	
BIANCU	16.45
Our House Cheese Mix topped with Ricotta Cheese, Roasted Garlic, Everything Bagel Spice.	
GRANDMA 10"	15.45
Thin Crust, Square, Marinara, Cheese, Garlic, Basil.	

CONTORNI Sides GF - GLUTEN FRIENDLY AVAILABLE CREDIT PRICE

MEATBALLS - With Marinara Sauce.	13.35
SAUSAGE - With Tomato Sauce.	13.35
ZUCCHINI FRIES - With Basil Aioli.	13.35
BROCCOLI RABE GF	12.35
SAUTÉED BROCCOLI OR SPINACH	12.35
FRENCH FRIES	6.50

DISPLAYED PRICES REFLECT CREDIT CARD PAYMENTS. ENJOY A 2.5% SAVINGS ON ALL PRICES WHEN PAYING WITH CASH.

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

wood-fired pizzeria & ristorante

HOUSE COCKTAILS

OLD FASHIONED CREDIT PRICE
Bullet Bourbon, Angostura Bitters, Demerara Sugar. 16.40

NEGRONI
Beefeater Gin, Campari, Sweet Vermouth.

EXPRESSO MARTINI
Vanilla vodka, Kahlua, Bailey's expresso.

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 8.25

BOTTLED BEER

BUDWEISER
BUD LIGHT
COORS LIGHT
MICHELOB ULTRA
CORONA
HEINEKEN
SAM ADAM'S
STELLA 8.25

DRAFT BEER

SAND CITY IPA
BLUE MOON
PERONI
SEASONAL SELECTION 8.25

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!

RED WINES

	GLASS / BOTTLE
MONTEPULCIANO – Italy – Giuliano Rosati	14.50/43
CABERNET SAUVIGNON – California – Auspicion	14.50/43
CHIANTI – Italy – Cesani	14.50/45
PINOT NOIR – France – Sophie Bertin	15.50/46
MALBEC – Argentina – Lote 44	14.50/43.
MERLOT – Washington – Waterbrook	47.
MONTPULCIANO RISERVA – Italy – Carpineto 2016	95.
CABERNET SAUVIGNON – California – The Critic	54.
CABERNET SAUVIGNON – California – Stags' Leap 2017	98.
CABERNET SAUVIGNON – California – Silver Oak Napa 2016	220.
BRUNELLO – Italy – Carpineto 2016	109.
AMARONE – Italy – Cesari 2017	109.

WHITE WINES

Pinot Grigio – Italy – Giuliano Rosati	14/41.
Sauvignon Blanc – New Zealand – Giesen	15/43.
Chardonnay – California – William Hill	15/43.
Prosecco – Italy – Ca 'Furlan	14/41.
Rose – France – Notorious Pink	16/51.
Rose – Central Coast – Summer Water	16/43.
Riesling – Germany – Bex	15/47.
Moscato – Italy – Ca 'Furlan	14/43.
Chardonnay – California – Kendal Jackson	45.

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

	CREDIT PRICE
ABSOLUT	12.35
KETEL ONE	14.35
TITO'S	14.35
BEEFEATER	13.35
BOMBAY'S SAPPHIRE	13.35
HENDRICK'S	15.40
TANQUERAY	13.35
DEWARS	13.35
JOHNNY WALKER RED	14.35
JOHNNY WALKER BLACK	17.45
JOHNNY WALKER BLUE	17.45
BACARDI	12.35
CAPTAIN MORGAN	12.35
GOSLINGS	13.35
MALIBU	14.35
CASAMIGOS SILVER	14.35
CASAMIGOS REPOSADO	16.40
CASAMIGOS ANEJO	18.45
MILAGRO	13.35
PATRON	14.35
ANGEL'S ENVY	15.40
BULLET	13.35
JEFFERSON'S VERY SMALL BATCH	16.40
CROWN ROYAL	14.35
JACK DANIELS	13.35
JAMESON	14.35
KNOB CREEK 9 YEAR SMALL BATCH	15.40
MAKER'S MARK	14.35
WOODFORD RESERVE	16.40
AMARETTO DISARONNO	18.45
MACALLAN 12	20.50

DISPLAYED PRICES REFLECT CREDIT CARD PAYMENTS. ENJOY A 2.5% SAVINGS ON ALL PRICES WHEN PAYING WITH CASH.

INTERMEZZO 10-12 Fort Salonga Road, Fort Salonga, NY 11768
www.IntermezzoRestaurantNY.com
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.