

PASTA

SPAGHETTI WITH SAUSAGES - 17

SPAGHETTI WITH MEATBALLS - 17

PENNE WITH SAUTÉED BROCCOLI - 17

LINGUINI IN CLAM SAUCE - 17
Red or white clam sauce served over linguini pasta

PENNE ALLA VODKA - 18
Penne with prosciutto in a pink creamy parmesan sauce

PENNE SICILIAN STYLE - 17
Diced eggplant and fresh basil in a filletto di pomodoro sauce

FARFALLE ALLA ROSA - 18
Pink creamy parmesan pesto sauce with mushrooms over bowtie pasta

BUTTERNUT SQUASH RAVIOLI - 19
Butternut squash filled ravioli in a cognac cream sauce topped with crumbled walnuts

FARFALLE TOSCANA - 19
Bowtie pasta, sautéed with spinach, artichoke hearts, sun dried tomatoes, diced fresh mozzarella in a light marinara

RIGATONI BELLEZZA - 18
Chopped tomato, basil, and fresh mozzarella in a pink creamy parmesan sauce

TORTELLINI ALLA PANNA - 19
Cheese tortellini on a pink sauce with sliced mushroom

SHRIMP MARINARA - 25
Shrimp sautéed with garlic & olive oil in a marinara sauce over pasta

SEAFOOD FETTUCCINE - 26
Scallops & shrimp tossed in a creamy alfredo sauce served over fettuccine pasta

TAKE OUR SAUCE HOME TO YOUR OWN KITCHEN (1 PINT)
ALLA VODKA \$10 • CLAM SAUCE \$10 • MARINARA \$8 • ALFREDO \$10
TOMATO \$8 • PESTO \$10 • BOLOGNESE \$12 • GARLIC & OIL \$10

OVEN BAKED PLATTERS

BAKED ZITI - 15

LASAGNA - 18

STUFFED SHELLS - 15

BAKED CHEESE RAVIOLI - 15

ROMA RAVIOLI - 19
Cheese ravioli topped with sliced meatballs, potatoes and mozzarella cheese in a pink creamy sauce

SPIGA DELIGHT - 21
Tender chicken cutlet, lasagna and stuffed eggplant topped with tomato sauce and mozzarella cheese

CAVATELLI DI CASA - 17
Eggplant, black olives and onions in a tomato sauce topped with fresh mozzarella

FETTUCCINE CARBONARA - 19
Sautéed prosciutto & peas in a white creamy parmesan sauce

FETTUCCINE ALLA SPIGA - 19
Chicken sautéed in a creamy parmesan pesto sauce

PENNE CARRITERA - 17
With fresh tomato, garlic & extra virgin olive oil

CALAMARI MARINARA - 24
Calamari sautéed with garlic & olive oil in a marinara sauce served over pasta

RIGATONI BOLOGNESE - 20
Sautéed onions & ground beef in a red sauce

RIGATONI CALABRESE - 22
Broccoli rabe sautéed crumbled sausage garlic and oil

FARFALLE ALLA REGINA - 26
3 colossal shrimp, mushrooms, & sun dried tomatoes in a pink, creamy parmesan sauce

FETTUCCINE ALFREDO - 18

SPAGHETTI WITH TOMATO SAUCE - 15

RIGATONI PINK BOLOGNESE - 19
Sautéed onions & seasoned beef in a pink creamy parmesan sauce

LOBSTER RAVIOLI - 22
Lobster ravioli with sautéed shrimp in a pink creamy sauce, topped with a pinch of calamari fritte

SCUNGILLI MARINARA - 30
Tender scungilli sautéed with garlic & olive oil in a marinara sauce

CAVATELLI AL FORNO - 18

Meat sauce and peas topped with melted mozzarella cheese

EGGPLANT PARMIGIANA - 17
Eggplant baked with tomato sauce, topped with mozzarella cheese

SPIGA SPECIAL - 20
Tender chicken cutlet and eggplant topped with tomato sauce and mozzarella cheese

ITALIAN SURF AND TURF - 23
Fried shrimp and fried veal topped with tomato sauce and mozzarella cheese

EGGPLANT ROLLATINE - 20
Stuffed with ricotta cheese, topped with tomato sauce & mozzarella cheese

BAKED MANICOTTI (4) - 15

CHICKEN

PARMIGIANA - 22
Breaded breasts of chicken topped with tomato sauce and mozzarella cheese

MARSALA - 22
Breasts of chicken sautéed in a marsala wine sauce with mushrooms

FRANCAISE - 22
Breasts of chicken sautéed in a lemon butter sauce

GENOVESE - 22
Breasts of chicken sautéed in a creamy parmesan pesto sauce topped with prosciutto and mozzarella cheese

ROMA - 22
Pink brandy cream sauce, served with spinach and mozzarella cheese

BRUSCHETTA - 22
Tender breast of grilled or fried chicken topped with fresh diced roma tomatoes, red onions and fresh mozzarella tossed in a balsamic reduction

VEAL

SALTIMBOCA - 25
Veal topped with spinach, prosciutto and mozzarella in a marsala demi-glace

PARMIGIANA - 25
Breaded veal topped with tomato sauce and mozzarella cheese

SORRENTINO - 25
Veal topped with eggplant, prosciutto and mozzarella cheese in a marsala wine sauce

GORGONZOLA - 22
Seasoned golden fried chicken served in a Gorgonzola cream sauce

DANIELLE - 22
Francaise style chicken topped with asparagus in a garlic cream sauce

CACCIATORE - 22
Sautéed with onions, potatoes and crushed plum tomatoes

PLUM TOMATO - 22
Breasts of chicken sautéed with fresh tomatoes & topped with mozzarella cheese in a white wine sauce

FRANCAISE - 25
Veal sautéed in a lemon butter sauce

MARSALA - 25
Veal sautéed in a marsala wine sauce with mushrooms

SEAFOOD

SHRIMP PARMIGIANA - 26
Golden fried shrimp topped with tomato sauce and mozzarella cheese

SHRIMP SCAMPI - 26
Shrimp sautéed with garlic and olive oil in a white wine sauce

SHRIMP FRANCAISE - 26
Shrimp sautéed in a lemon butter sauce

SOLE FRANCAISE - 26
Fillet of sole, sautéed in a lemon butter sauce

SOLE PORTOFINO - 26
Fillet of sole baked in a parmesan crust with white wine and artichoke

FILET OF SOLE OREGANATA - 26
Topped with homemade bread crumbs baked in a garlic white wine sauce

SHRIMP MONACHINA - 26
Shrimp in a red marsala sauce topped with melted mozzarella

SIDE ORDERS

BROCCOLI RABE - 11

SAUTÉED BROCCOLI - 9

SAUTÉED SPINACH - 9

SAUTÉED MUSHROOMS - 9

MEATBALLS (4) - 9

SAUSAGES - 9

FRENCH FRIES - 7

ESCAROLE AND BEANS - 10

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CAFESPIGAPIZZAPASTA.COM

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
Before placing your order, please inform your server if a person in your party has a food allergy

PIZZA

CHEESE PIE - 8 slices

LARGE 16" - 18.25 LARGE SICILIAN - 22.00

CREATE YOUR OWN PIZZA - \$6 Per Topping

Sausage - Pepperoni - Meatballs - Peppers - Fresh Garlic - Mushrooms
Onions - Black Olives - Anchovies - Extra Cheese

SPECIALTY PIES

GRANDMA - 25

Thin crusted pan pizza with San Marzano style tomato, fresh garlic, fresh basil, and mozzarella

BRUSCHETTA - 26

Crisp crust topped with roma tomatoes, red onions, pecorino romano, lots of fresh basil, Italian seasonings & extra virgin olive oil

VEGGIE - 26

Eggplant, zucchini, onions, roma tomatoes, broccoli, garlic, mozzarella, and a splash of marinara

TOSCANA - 26

Thin crispy crust topped with sliced roasted potatoes in a creamy alfredo sauce with fresh rosemary

CHICKEN MARSALA - 26

Sautéed tender chicken and mushrooms in a marsala wine topped with marsala

BUFFALO CHICKEN - 26

GARLIC KNOT - 26
A large 18" cheese pie with a garlic knot crust

CRISPINO - 26

Homemade mozzarella, sliced tomatoes, roasted peppers, fresh basil, pecorino romano, olive oil on a crispy marinara crust

CHICKEN ALLA VODKA - 26

Chicken pieces, smoked bacon, creamy vodka sauce and mozzarella

MARGHERITA - 26

San Marzano tomato, fresh mozzarella and fresh basil

LA NONNA - 26

Thick Sicilian crust covered with light marinara sauce, sautéed onions, mozzarella and seasoned bread crumbs

WHITE PIZZA - 25

CHICKEN PARMIGIANA - 26

MEAT LOVERS PIZZA - 31

EGGPLANT PARMIGIANA - 26

BAKED ZITI PIZZA - 26

FLATBREAD PIZZA

CALABRESE - 16

Chopped broccoli rabe, crumbled sausage & mozzarella drizzled with extra virgin olive oil & garlic

INSALATA DI ARUGULA - 16

Fresh tossed arugula with cherry tomatoes, in a light lemon vinaigrette dressing with shaved pecorino Romano

MARGHERITA - 16

San Mariano tomatoes, fresh mozzarella topped with fresh basil & extra virgin olive oil

CAESAR - 16

Crispy romaine lettuce tossed in our caesar dressing topped shaved Pecorino Romano & grilled chicken

RUSTICA - 16

Ricotta & mozzarella topped with sweet sautéed onions

HEROS

CHICKEN PARMIGIANA - 12

MEATBALL PARMIGIANA - 11

POTATO & EGGS - 12

VEAL PARMIGIANA - 12

EGGPLANT PARMIGIANA - 11

SHRIMP PARMIGIANA - 14

PHILLY CHEESE STEAK SANDWICH - 16
WITH PEPPERS & ONIONS SMOTHERED WITH MOZZARELLA

SAUSAGE PARMIGIANA - 11

SAUSAGE & PEPPERS - 11

COLD ITALIAN HERO - 14

PEPPER & EGGS - 11

GRILLED CHICKEN - 11

COLD FRIED CHICKEN - 11

CALZONES • POPS • ROLLS

CALZONE - 9.5

GARLIC KNOTS - 5

1/2 dozen

PEPPERONI ROLLS - 7

1/2 dozen

VEGGIE POP - 9.5

Broccoli, mushrooms, garlic, onions and mozzarella

RONI POP - 9.5

Pepperoni, ham, ricotta and mozzarella

CHICKEN POP - 9.5

Chicken cutlet, tomato sauce & mozzarella

PIZZA POP - 9.5

Sausage, peppers, onions & mozzarella

BUFFALO CHICKEN POP - 9.5

SIDE OF TOMATO SAUCE ONLY \$1

PANINIS

ADD FRIES OR SALAD FOR \$3.00

CAFE SPIGA - 10.50

Grilled Italian sausage, sautéed broccoli rabe and fresh mozzarella

CAESAR - 10.50

Crisp romaine lettuce and croutons tossed in our special Caesar dressing

CHICKEN ZOLA - 10.50

Grilled breast topped with mixed greens, gorgonzola cheese & our balsamic vinaigrette dressing

VEGETABLE - 10.50

Grilled eggplant, zucchini, mushrooms and fresh mozzarella

CHICKEN CAPRESE - 10.50

Grilled chicken breast with fresh mozzarella, thick sliced beefsteak tomato, topped with baby greens, fire roasted peppers and an aromatic balsamic vinaigrette dressing

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SALAD

Add Grilled Chicken - \$7, Shrimp - \$12, Mozzarella Cheese - 4

ZOLA SALAD - 15

Mixed greens tossed with walnuts, gorgonzola cheese, cranberries, tomatoes, onions and olives in a balsamic vinaigrette dressing

SPIGA SALAD - 9

Crisp romaine tossed in our homemade house dressing

GREEK SALAD - 14

CAESAR SALAD - 11

Crisp romaine lettuce and croutons tossed in our special Caesar dressing

ANTIPASTO (FOR TWO) - 17

Ham, salami, provolone, pepperoncini, olives, roasted red peppers and tomatoes over a bed of mixed greens

LA PERA SALAD - 15

Baby arugula, sliced fresh pears, thinly sliced red onions & cherry tomatoes tossed in our lemon vinaigrette dressing topped with sliced almonds & shaved parmesan cheese

SIDE SALAD - 7

DA VINCI SALAD - 16

Baby spinach tossed with our famous balsamic vinaigrette, topped with fresh strawberries, caramelized walnuts and goat cheese

CHOPPED SALAD - 15

Fresh iceberg lettuce, mixed baby greens, roasted pepper and tomato with fresh mozzarella, tossed in our balsamic vinaigrette dressing

TAKE HOME A PINT OF OUR BALSAMIC DRESSING \$10

APPETIZERS

Ask about our Soup of the Day - \$7.95

BAKED CLAMS - 13.50

Topped with our special seasoned stuffing

MUSSEL APPETIZERS - 15

(serves 2-3 people)

Spicy marinara sauce, garlic, lemon sauce or creamy gorgonzola sauce

BEL PAESE ANTIPASTO - 16

Thin sliced beefsteak tomatoes & fresh mozzarella cheese topped with basil drizzled with extra virgin olive oil & spices

STUFFED ARTICHOKE - 16

(when available)

Stuffed with garlic, bread crumbs, & parmesan cheese

FRIED CALAMARI - 17

Served in a spicy marinara sauce

FRIED ZUCCHINI STICKS - 15

FRIED CALAMARI PICANTE - 18

Golden fried calamari tossed with sliced cherry peppers, gaeta olives, artichoke hearts, roasted peppers & onion in a light marinara sauce

SWEET CHILI CALAMARI - 18

Fried calamari tossed in a sweet chili spicy sauce topped with sesame seeds

MOZZARELLA IN CARROZZA - 15

Fresh mozzarella coated in a bread crumb coating, deep fried & served with tomato sauce

ANTIPASTO BIANCO - 18

Baked clams, shrimp oreganata, & stuffed mushrooms in a garlic white wine sauce

STUFFED MUSHROOMS - 13.50

Stuffed with our famous homemade seafood stuffing

SCAMPI CHICKEN WINGS - 13

With garlic, oil and white wine. 6 per order

BUFFALO WINGS - 13

Hot and spicy style. 6 per order

CHICKEN WINGS SPIGA STYLE - 15

Chicken wings in a spicy hot scarpicello sauce with potatoes and sausage. 6 per order

SHRIMP COCKTAIL - 17

6 per order

SEAFOOD SALAD (FOR 2) - 27

(1/2 hour prep time necessary)

Assorted seafood marinated in lemon & extra virgin olive oil

BRUSCHETTA - 14

Italian country style garlic bread topped with mozzarella cheese & diced roma tomatoes

FRIED RAVIOLI - 13

Stuffed with ricotta cheese, lightly breaded & fried. Served with a side of tomato sauce for dipping

PORTOBELLO DI RABE - 15

Portobello mushroom stuffed with sausage, broccoli rabe & sun dried tomato topped with mozzarella cheese

FRIED MOZZARELLA - 13