

PICK-A-PAIR 17.75

Create your favorite lunch, choose any two | Available until 4 pm
Both selections cannot be made from same section

Soup

- Tortellini en Brodo

Cheese tortellini in chicken broth
- Minestrone

Fresh vegetables and ditalini in a vegetable broth
- Grandpa's Chicken Noodle

Shredded chicken, fresh vegetables and ditalini in a chicken broth
- Pasta Fagioli

Ditalini, red and white beans in a roasted garlic and crushed plum tomato broth

Pasta

Side portion of penne or spaghetti in your choice of: Marinara, Bolognese, Vodka, Alfredo, Pesto or Garlic & Oil

Half-A-Hero

- Americano

Grilled chicken, roasted peppers, sliced tomato and fresh mozzarella served with balsamic aioli
- Broccoli Rabe

Grilled chicken, sautéed broccoli rabe and fresh mozzarella served with balsamic aioli

Salad

- Garden Salad

Iceberg lettuce, tomatoes, carrots, onions, red peppers, olives, cucumbers and Italian dressing

Caesar Salad

Romaine lettuce, garlic croutons, parmesan shavings and dijon Caesar dressing

add 1.00
- Market Salad

Mixed greens, dried cranberries, candied walnuts, onions, goat cheese and balsamic vinaigrette

add 2.00
- Pecan Salad

Mixed greens, honey roasted pecans, gorgonzola crumbles and balsamic vinaigrette

add 2.00
- Mediterranean Salad

Romaine lettuce, tomatoes, cucumbers, pepperoncini, kalamata olives, chickpeas, onions, feta cheese and red wine vinaigrette

add 2.00
- Antipasto Salad

Our garden salad topped with broccoli florets, chopped Italian cold cuts, imported cheeses and Italian dressing

add 3.00

Appetizers

- Calamari Fritti

Served with homemade marinara or spicy fra diavolo sauce

18.75
- Buffalo Calamari

Fried and tossed in a Louisiana style spicy sauce, served with blue cheese

19.75
- Calamari Arrabbiata

Fried and tossed with roasted peppers in a spicy garlic plum tomato sauce

20.75
- Baked Clams

Broiled in a classic garlic and white wine scampi sauce topped with seasoned breadcrumbs

16.50
- Mussels Marinara

Sautéed in a fresh garlic and crushed plum tomato sauce

19.00
- Lena's Meatballs

Right out of the sauce, topped with fresh ricotta

12.75
- Zucchini Fritti

Fried julienne style zucchini, served over homemade marinara sauce

15.50
- Eggplant Involtini

Egg battered eggplant stuffed with fresh mozzarella and seasoned ricotta, baked in a light tomato basil sauce

12.75
- Mozzarella Fritti

Pan-fried fresh mozzarella wedges, served over homemade marinara sauce

13.00
- Mozzarella Di Casa

Fresh mozzarella, sliced tomatoes, roasted peppers and basil, drizzled with olive oil and balsamic glaze

17.75
- Capellini Cakes

Stuffed with prosciutto, green peas and onion, pan-fried and served over creamy pink sauce

15.75
- Garlic Bread

Topped with melted mozzarella

9.75

Soup

- Tortellini en Brodo

Cheese tortellini in chicken broth

10.25
- Grandpa's Chicken Noodle

Shredded chicken, fresh vegetables and ditalini in a chicken broth

10.25
- Minestrone

Fresh vegetables and ditalini in a vegetable broth

10.25
- Pasta Fagioli

Ditalini, red and white beans in a roasted garlic and crushed plum tomato broth

10.25

Salad

Chopped salads available for an additional charge: Small 1.50 Large 2.00

- Small

Large

Garden Salad

Iceberg lettuce, tomatoes, carrots, onions, red peppers, olives, cucumbers and Italian dressing

9.25

13.50

Market Salad

Mixed greens, dried cranberries, candied walnuts, onions, goat cheese and balsamic vinaigrette

11.25

15.50

Mediterranean Salad

Romaine lettuce, tomatoes, cucumbers, pepperoncini, kalamata olives, chickpeas, onions, feta cheese and red wine vinaigrette

11.25

15.50
- Small

Large

Caesar Salad

Romaine lettuce, garlic croutons, parmesan shavings and dijon Caesar dressing

10.25

14.50

Pecan Salad

Mixed greens, honey roasted pecans, gorgonzola crumbles and balsamic vinaigrette

11.25

15.50

Antipasto Salad

Our garden salad topped with broccoli florets, chopped Italian cold cuts, imported cheeses and Italian dressing

12.25

16.50

Add-Ons

- Grilled Chicken

7.00
- Fried Chicken

7.00
- Buffalo Chicken

7.00
- Gorgonzola Cheese

2.75
- Feta Cheese

2.75
- Goat Cheese

2.75
- Grilled Shrimp

10.25
- Grilled Salmon

15.25
- Mozzarella Cheese

2.75

Attention: We cannot guarantee that our Gluten & Nut free products are 100% Allergen-Free
Pay with cash and save 3.5%

Pasta

Stuffed Rigatoni, Tortellini, Whole Wheat or Gluten Free Penne available for an additional charge:
Lunch 1.25 Dinner 1.75 (Lunch portions are available until 4pm)

	Lunch	Dinner		Lunch	Dinner
Penne Oreganate	17.50	26.50	Fusilli Al Salmone	18.00	27.50
Shrimp and asparagus in a classic garlic and white wine scampi sauce topped with seasoned breadcrumbs			Cubed Atlantic salmon and asparagus sautéed in a rosé cream sauce		
Cavatelli Bolognese	15.75	23.75	Penne Alla Vodka	15.50	23.50
Southern Italian style ground veal meat sauce, with a touch of cream			Creamy vodka pink sauce with diced prosciutto		
Stuffed Rigatoni Juliana	16.25	24.50	Cavatelli Napolitano	17.00	25.50
Rigatoni pasta stuffed with ricotta, tossed in a pink cream sauce, finished with creamy burrata and fresh basil			Crumbled sausage, wild mushrooms, broccoli rabe and diced sun-dried tomatoes, sautéed in garlic and oil		
Zucchini Linguine	17.00	25.50	Fusilli Pesto	15.50	23.50
Sautéed in your choice of: Marinara, Bolognese, Vodka, Alfredo, Pesto or Garlic & Oil			Handcrafted basil pesto, finished with a touch of extra virgin olive oil		
Spaghetti & Meatballs	15.25	23.00	Linguine Shrimp Marinara	18.00	27.50
Meatballs and traditional Italian tomato sauce			Shrimp sautéed in a garlic and crushed plum tomato sauce		
Rigatoni Fiorentina	17.25	26.00	Rigatoni Romantico	18.00	27.50
Baked chicken, spinach and mozzarella, sautéed in a creamy pink sauce			Shrimp, sun-dried tomatoes, spinach and mozzarella, sautéed in a creamy pink sauce		
Linguine Di Mare	18.00	27.50	Linguine White Clam	17.00	25.50
Shrimp, mussels and shelled baby clams sautéed in a garlic and crushed plum tomato sauce			Shelled baby clams and crushed plum tomatoes sautéed in garlic and oil		
Penne Caprese	15.75	23.75	Tortellini Alla Panna	16.25	24.50
Crushed plum tomato and basil sauce, crowned with imported burrata			Diced prosciutto, green peas and onions sautéed in a classic creamy parmesan cheese sauce		
Baked Meat Lasagna		19.75	Baked Ziti		18.25
Just like Gino used to make it			A classic version of the Neapolitan pasta al forno		

Primi Pasta 12.00

Side portion of penne or spaghetti in your choice of: Marinara, Bolognese, Vodka, Alfredo, Pesto or Garlic & Oil

Entrées

All entrées are served with one choice of: Soup, Garden Salad, Penne or Spaghetti Pomodoro

Chicken Madeira	32.50	Salmon Oreganate	33.50
Egg battered chicken scallopine simmered in a mushroom and Madeira wine brown sauce, layered with asparagus and melted mozzarella		Salmon filet broiled in a classic garlic and white wine scampi sauce topped with seasoned breadcrumbs, served with sautéed spinach	
Chicken Francese	31.00	Grilled Salmon	35.00
Egg battered chicken scallopine sautéed in a white wine, lemon and butter sauce		Grilled salmon filet served over sautéed broccoli rabe and cannellini beans	
Chicken Marsala	31.00	Eggplant Rollatini	28.00
Chicken scallopine simmered in a mushroom and Marsala wine brown sauce		Egg battered eggplant stuffed with seasoned ricotta, baked parmigian style	
Chicken Paillard	31.00	Eggplant Parmigian	25.75
Grilled chicken topped with your choice of sautéed spinach, broccoli or broccoli rabe		Egg battered eggplant, topped with tomato sauce and melted mozzarella	
Chicken Parmigian	27.00	Shrimp Parmigian	29.00
Fried chicken cutlets, topped with tomato sauce and melted mozzarella		Breaded pan-fried jumbo shrimp, topped with tomato sauce and melted mozzarella	
Chicken Milanese	31.00	Shrimp Oreganate	33.50
Grilled or fried chicken cutlets topped with mixed greens, red onion, shaved parmesan and cherry tomato salad		Jumbo shrimp broiled in a classic garlic and white wine scampi sauce topped with seasoned breadcrumbs, served with sautéed spinach	
Chicken Vodka	28.00	Shrimp Francese	33.50
Fried chicken cutlets topped with creamy vodka pink sauce and melted mozzarella		Egg battered jumbo shrimp sautéed in a white wine, lemon and butter sauce	
Sole Oreganate	33.50	Shrimp Monachina	35.00
Filet of sole broiled in a classic garlic and white wine scampi sauce topped with seasoned breadcrumbs, served with sautéed spinach		Breaded pan-fried jumbo shrimp simmered in a mushroom and Marsala wine brown sauce, layered with melted mozzarella	

Vegetables

Spinach 10.25	Escarole & Beans 11.00
Broccoli 10.25	Broccoli Rabe 11.25

Heros

Chicken Parmigian 15.50	Meatball Parmigian 14.50
Eggplant Parmigian 14.50	Shrimp Parmigian 17.50
Chicken Club 14.50	Chicken Vodka 16.50

Grilled or fried chicken cutlets, lettuce, tomato and Italian dressing

Fried chicken cutlets topped with creamy vodka pink sauce and melted mozzarella

Round Pizza

	Slice	Pie
Regular Traditional NY-style pizza with tomato sauce and mozzarella	4.15	24.75
White Mozzarella, grated parmesan, seasoned ricotta and drizzled with fresh garlic oil	5.95	33.75
Buffalo Chicken Spicy chicken pieces, mozzarella and blue cheese dressing	6.75	40.25
BBQ Chicken Sweet BBQ chicken pieces, mozzarella and ranch dressing	6.75	40.25
Special Sausage, meatball, pepperoni, mushrooms, peppers, onions, tomato sauce and extra mozzarella	5.95	33.75
Hot Honey Mozzarella, pepperoni and cherry peppers, spotted with a garlic and crushed plum tomato sauce and a drizzle of “Mike’s Hot Honey”	5.95	33.75

Square Pizza

	Slice	Pie
Sicilian Deep dish pan pizza with tomato sauce and mozzarella	4.15	26.00
Grandma Thin crust pan pizza, garlic plum tomato sauce, mozzarella and basil	4.15	26.00
Vodka Thin crust pan pizza, creamy pink vodka sauce and mozzarella	5.95	33.75
Spinoccoli Thin crust pan pizza, spinach, broccoli, seasoned ricotta and mozzarella	5.95	33.75
MVP Deep dish pan pizza layered with mozzarella and topped with a trio of sauces—Marinara, Vodka and Pesto	5.95	33.75
Crostino Thin crust garlic basted pan pizza layered with fresh mozzarella, sliced tomatoes and basil. Finished with balsamic glaze and Italian seasoning	5.95	33.75

Toppings

Half Topping	3.75	One Topping	5.75	Two Toppings	8.25	Three Toppings	10.75
Grilled or Fried Chicken add 3.00							
Sausage, Meatball, Pepperoni, Ham, Mushroom, Onion, Black Olives, Anchovies, Extra Cheese, Ricotta, Broccoli, Spinach, Grilled Chicken, Fried Chicken							

Calzones & Rolls

Chicken Roll Fried chicken, mozzarella and tomato sauce	9.25	Calzone Cheese calzone filled with ricotta and mozzarella	9.00
Sausage Roll Sautéed Italian style sausage, peppers and onions with mozzarella and tomato sauce	9.25	Garlic Knots Marinated with fresh garlic, olive oil, grated cheese and seasonings	3.75

Dessert

Cannoli Two mini pastry shells filled with traditional cannoli crème, and loaded with chocolate chips	6.25	Tiramisu A layer of creamy mascarpone custard atop espresso infused lady fingers	8.75
Affogato Al Caffé Vanilla ice cream drowned in espresso and topped with whipped cream	8.75	Cheesecake Traditional New York-style cheesecake	9.75
Chocolate Layer Cake Layers of rich chocolate cake, chocolate ganache and chocolate fudge frosting	9.75	Waffle Ala Mode A warm, fluffy Belgian waffle topped with your choice of ice cream	11.75

Häagen-Dazs Ice Cream: Small 4.25 | Medium 6.25 | Large 8.25

Chocolate, Coffee, Cookie Dough, Cookies & Cream, Mint Chip, Vanilla, Dulce de Leche, Raspberry Sorbet

Coffee & Tea

Coffee	3.25	Espresso	3.75	Cappucino	5.50
Cold Brew	5.25	Double Espresso	5.75	Café Macchiato	4.50

Bigelow Tea

Orange & Spice This natural caffeine-free tea combines rose hips, spices, hibiscus, orange peel, roasted chicory, and natural flavors for a perfectly balanced taste	3.75	Mint Medley This naturally caffeine-free tea is made from an invigorating blend of peppermint leaves, spearmint leaves, rose hips, lemon peel, and hibiscus	3.75
Green This tea has a light color with a subtle green hue, refreshing flavor, and a subtle, earthy aroma	3.75	English Breakfast The flavor of this tea brings a perfect balance of rich and bold flavors with a medium amber hue and copper undertones	3.75
Earl Grey This aromatic robust tea has dark copper color and a full-bodied flavor with a subtle citrus finish	3.75	Cozy Chamomile This naturally caffeine-free tea provides an appealing golden yellow color and sweet floral fragrance	3.75

GinosLongBeach.com | 516.432.8193

16 W. Park Avenue | Long Beach, New York 11561

Attention: We cannot guarantee that our Gluten & Nut free products are 100% Allergen-Free
Pay with cash and save 3.5%