

PICK-A-PAIR 16.50 CASH • 17.08 CARD

Create your favorite lunch, choose any two | Available until 4 pm

SOUP

SALAD

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

PANINI

Chicken Panini

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

Broccoli Rabe Panini

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

Garden Salad

Iceberg lettuce, tomatoes, carrots, onions,

red peppers, olives, cucumbers and Italian dressing

Caesar Salad add 1.00 Cash • 1.04 Card

Romaine lettuce, garlic croutons, parmesan shavings and

dijon Caesar dressing

Market Salad add 2.00 Cash • 2.07 Card

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

Pecan Salad add 2.00 Cash • 2.07 Card

Mixed greens, honey roasted pecans,

gorgonzola crumbles and balsamic vinaigrette

Mediterranean Salad add 2.00 Cash • 2.07 Card

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

red wine vinaigrette

Both selections cannot be made from same section

APPETIZERS

	Cash	Card		Cash	Card	
Calamari Fritti	17.50	18.11	Zucchini Fritti	14.50	15.01	
Served with homemade marinara or			Golden fried julienne style zucchini,			
spicy fra diavolo sauce			served over homemade marinara sauce			
Calamari Arrabbiata	19.75	20.44	Mozzarella Fritti	12.00	12.42	
Tossed with roasted peppers in a			Pan-fried fresh mozzarella wedges,			
spicy garlic plum tomato sauce			served over homemade marinara sauce			
Lena's Meatballs	11.75	12.16	Mozzarella Di Casa	16.50	17.08	
Right outta the sauce, topped with fresh ricotta			Fresh mozzarella, sliced tomatoes, roasted peppers	1.1		
Baked Clams	15.50	16.04	and basil, drizzled with olive oil and balsamic glaze			
Broiled in a classic garlic and white wine scampi sa	auce		Capellini Cakes	14.75	15.27	
topped with seasoned breadcrumbs			Stuffed with prosciutto, green peas and onion,			
Mussels Marinara	17.75	18.37	pan-fried and served over creamy pink sauce			
Sautéed in a fresh garlic and			Garlic Bread	9.00	9.32	
crushed plum tomato sauce			Topped with melted mozzarella			

SOUP

	Cash	Card		Cash	Card
Tortellini en Brodo	9.50	9.83	Minestrone	9.50	9.83
Cheese tortellini in chicken broth			Fresh vegetables and ditalini in a vegetable broth		
Grandpa's Chicken Noodle	9.50	9.83	Pasta Fagioli	9.50	9.83
Shredded chicken, fresh vegetables and ditalini			Ditalini, red and white beans in a roasted garlic		
in a chicken broth			and crushed plum tomato broth		

SALAD

Chopped salads available for an additional charge: Small 1.25 Cash • 1.29 Card Large 1.75 Cash • 1.81 Card

	Cash	Card				Cash	Card		
Garden Salad	Small 8.50	8.80		Caesar Salad	Small	9.50	9.83		
Iceberg lettuce, tomatoes, carrots, onions,	Large 12.50	12.94		Romaine lettuce, garlic croutons,	Large	13.50	13.97		
red peppers, olives, cucumbers and Italian	dressing			parmesan shavings and dijon Caesar dressing					
Market Salad	Small 10.50	10.87		Pecan Salad	Small	10.50	10.87		
Mixed greens, dried cranberries, candied	Large 14.50	15.01		Mixed greens, honey roasted pecans,	Large	14.50	15.01		
walnuts, onions, goat cheese and balsamic	vinaigrette	gorgonzola crumbles and balsamic vinaigrette							
Mediterranean Salad	Small 10.50	10.87		Antipasto Salad	Large	15.50	16.04		
Romaine lettuce, tomatoes, cucumbers,	Large 14.50	15.01		Our garden salad topped with					
pepperoncini, kalamata olives, chickpeas,				broccoli florets, assorted Italian cold cuts,					
onions, feta cheese and red wine vinaigrette	Э			imported cheeses and Italian dressing					

ADD-ONS



Stuffed Rigatoni, Tortellini, Whole Wheat or Gluten Free Pasta available for an additional charge: Lunch 1.25 Cash • 1.29 Card Dinner 1.75 Cash • 1.81 Card (Lunch portions are available until 4pm)

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		Cash	Card			Cash	Card	
Stuffed Rigatoni Juliana	Lunch	15.25	15.78	Penne Melenzane	Lunch	14.50	15.01	
Rigatoni pasta stuffed with ricotta,tossed	Dinner	22.75	23.55	Roasted eggplant sautéed in a	Dinner	21.75	22.51	
in a pink cream sauce, topped with fresh m	ıozzarella	a and ba	sil	Marsala-infused plum tomato sauce, toppe	d with fr	esh rico	tta	
Penne Caprese	Lunch	14.50	15.01	Linguine Shrimp Marinara	Lunch	17.00	17.60	
Crushed plum tomato and basil sauce,	Dinner	21.75	22.51	Shrimp sautéed in a garlic and crushed	Dinner	25.50	26.39	
topped with fresh mozzarella				plum tomato sauce				
Zucchini Linguine	Lunch	16.00	16.56	Linguine Mama Theresa	Lunch	16.50	17.08	
Sautéed in your choice of: Marinara,	Dinner	23.75	24.58	Shrimp, asparagus, roasted peppers	Dinner	24.75	25.62	
Bolognese, Vodka, Alfredo or Garlic and Oi	l			and crushed tomato sautéed in garlic and c	oil			
Cavatelli Bolognese	Lunch	14.75	15.27	Penne Oreganate	Lunch	16.50	17.08	
Southern Italian style ground veal meat	Dinner	22.00	22.77	Shrimp and asparagus in a classic garlic	Dinner	24.75	25.62	
sauce, with a touch of cream				and white wine scampi sauce topped with s	seasoned	l breadc	rumbs	
Spaghetti & Meatballs	Lunch	14.25	14.75	Linguine Di Mare	Lunch	17.00	17.60	
Meatballs and traditional	Dinner	21.25	21.99	Shrimp, mussels and shelled baby clams	Dinner	25.50	26.39	
Italian tomato sauce				sautéed in a garlic and crushed plum toma	to sauce			
Rigatoni Pugliese	Lunch	16.00	16.56	Linguine White Clam	Lunch	16.00	16.56	
Crumbled sausage with escarole and	Dinner	23.75	24.58	Shelled baby clams and crushed	Dinner	23.75	24.58	
cannellini beans sautéed in garlic and oil				plum tomatoes sautéed in garlic and oil				
Tortellini Alla Panna	Lunch	15.25	15.78	Rigatoni Fiorentina	Lunch	16.25	16.82	
Diced prosciutto, green peas and	Dinner	22.75	23.55	Baked chicken, spinach and mozzarella,	Dinner	24.25	25.10	
onions sautéed in a classic creamy parmes	an chee	se sauce	9	sautéed in a creamy pink sauce				
Penne Alla Vodka	Lunch	14.50	15.01	Fusilli Casalinga	Lunch	16.00	16.56	
Creamy vodka pink sauce with	Dinner	21.75	22.51	Grilled chicken and broccoli rabe	Dinner	24.00	24.84	
diced prosciutto				sautéed in garlic and oil				
Baked Meat Lasagna	Dinner	18.00	18.63	Baked Ziti	Dinner	16.75	17.34	
Just like Gino used to make it				A classic version of the Neapolitan pasta a	forno			

Primi Pasta II.00 Cash • II.39 Card

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

ENTREES

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All entrées are served with	one cho	ice of: Sou	p, Garden Salad, Penne or Spaghetti Pomodoro		
	Cash	Card	Cash	Card	
Chicken Madeira	30.50	31.57	Salmon Oreganate 33.00	34.16	
gg battered chicken scallopine simmered in a mus	shroom		Salmon filet broiled in a classic garlic and white wine		
and Madeira wine brown sauce, layered with aspar	agus		scampi sauce topped with seasoned breadcrumbs,		
and melted mozzarella			served with sautéed spinach		
Chicken Francese	29.00	30.02	Grilled Salmon 33.00	34.16	
Egg battered chicken scallopine sautéed in a white and butter sauce	wine, le	emon	Grilled salmon filet served over sautéed broccoli rabe and cannellini beans		
Chicken Marsala	29.00	30.02	Shrimp Parmigian 27.00	27.9	
Chicken scallopine simmered in a mushroom		Breaded pan-fried jumbo shrimp, topped with tomato sauce and			
and Marsala wine brown sauce			melted mozzarella		
Chicken Paillard	29.00	30.02	Shrimp Oreganate 31.50	32.6	
Grilled chicken topped with your choice of sautéed	spinach	Jumbo shrimp broiled in a classic garlic and white wine			
proccoli or broccoli rabe			scampi sauce topped with seasoned breadcrumbs,		
Chicken Parmigian	25.00	25.88	served with sautéed spinach		
ried chicken cutlets, topped with tomato sauce			Shrimp Francese 31.50	32.6	
and melted mozzarella			Egg battered jumbo shrimp sautéed in a white wine,		
Chicken Milanese	29.00	30.02	lemon and butter sauce		
Grilled or fried chicken cutlets topped			Shrimp Monachina 33.00	34.16	
with mixed greens, red onion, shaved parmesan			Breaded pan-fried jumbo shrimp simmered in a		
and cherry tomato salad			mushroom and Marsala wine brown sauce,		
Chicken Alla Vodka	26.00	26.91	layered with melted mozzarella		
ried chicken cutlets topped with creamy vodka pir	nk		Eggplant Rollatini 26.00	26.9	
sauce and melted mozzarella		Egg battered eggplant stuffed with seasoned ricotta,			
Sole Oreganate	31.50	32.60	baked parmigian style		
Filet of sole broiled in a classic garlic and white win			Eggplant Parmigian 24.00	24.8	
scampi sauce topped with seasoned breadcrumbs,			Egg battered eggplant, topped with tomato sauce		
served with sautéed spinach			and melted mozzarella		
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VEGETABLES

Spinach 9.50 Cash • 9.83 Card Broccoli 9.50 Cash • 9.83 Card

HEROS

Escarole & Beans 10.00 Cash • 10.35 Card Broccoli Rabe 10.50 Cash • 10.87 Card

Chicken Parmigian 14.50 Cash • 15.01 Card Eggplant Parmigian 13.50 Cash • 13.97 Card

Chicken Club 13.50 Cash • 13.97 Card Grilled or fried chicken cutlets, lettuce, tomato and Italian dressing Meatball Parmigian 13.50 Cash • 13.97 Card Shrimp Parmigian 16.50 Cash • 17.08 Card

Chicken Alla Vodka 15.50 Cash • 16.04 Card Fried chicken cutlets topped with creamy vodka pink sauce and melted mozzarella

Portular	Slice	Cash 5.00	Card 5.18	Sicilian	Slice	Cash 5.00	Card 5.18
Regular				Deep dish pan pizza with tomato	Pie	31.00	32.09
Traditional NY-style pizza with tomato sauce and mozzarella	Pie	30.00	31.05	sauce and mozzarella	110	01.00	02.00
White	Slice	6.75	6.99	Grandma	Slice	5.00	5.18
Mozzarella, grated parmesan, seasoned	Pie	38.50	39.85	Thin crust pan pizza, garlic plum	Pie	31.00	32.09
ricotta and drizzled with fresh garlic oil		00.00	00.00	tomato sauce, fresh mozzarella and basil			
Buffalo Chicken	Slice	7.50	7.76	Vodka	Slice	6.75	6.99
Spicy chicken pieces, blue cheese sauce and mozzarella	Pie	45.00	46.58	Thin crust pan pizza, creamy pink vodka sauce and fresh mozzarella	Pie	38.50	39.85
Caprese	Slice	6.75	6.99	Spinoccoli	Slice	6.75	6.99
Fresh mozzarella, sliced tomatoes, basil and drizzled with fresh garlic oil	Pie	38.50	39.85	Thin crust pan pizza, spinach, broccoli, seasoned ricotta and mozzarella	Pie	38.50	39.85
Special	Slice	6.75	6.99	Meat Lovers	Slice	6.75	6.99
Sausage, meatball, pepperoni, mushrooms, peppers, onions, tomato sauce and extra mozz	Pie	38.50	39.85	Thin crust pan pizza, sausage, meatball, pepperoni and mozzarella	Pie	38.50	39.85

TOPPINGS

Half Topping 3.75 Cash • 3.88 Card One Topping 5.50 Cash • 5.69 Card Two Toppings 8.00 Cash • 8.28 Card Three Toppings 10.50 Cash • 10.87 Card

Grilled or Fried Chicken add 3.00 Cash • 3.11 Card

Sausage, Meatball, Pepperoni, Ham, Mushroom, Onion, Black Olives, Anchovies, Extra Cheese, Ricotta, Broccoli, Spinach, Grilled Chicken, Fried Chicken

CALZONES & ROLLS

	Cash	Card		Cash	Card	
Chicken Roll	10.00	10.35	Calzone	9.75	10.09	
Fried chicken, mozzarella and tomato sauce			Cheese calzone filled with ricotta and mozzarella			
Chicken Panini	10.50	10.87	Broccoli Rabe Panini	10.50	10.87	
Grilled chicken, roasted peppers, sliced toma	ito and fresh mozz	Grilled chicken, sautéed broccoli rabe and fresh mozzarella served				
served with balsamic aioli		with balsamic aioli				

Garlic Knots 4.75 Cash • 4.92 Card

Marinated with fresh garlic, olive oil, grated cheese and seasonings

DESSERT

	Cash	Card		Cash	Card
Cannoli	6.00	6.21	Tiramisu	8.00	8.28
Two mini pastry shells filled with traditional cannol	i créme,	A layer of creamy mascarpone custard atop			
and loaded with chocolate chips			espresso infused lady fingers		
Affogato Al Caffé	8.00	8.28	Cheesecake	9.00	9.32
Vanilla ice cream drowned in espresso and topped			Traditional New York-style		
with whipped cream			cheesecake		
Chocolate Layer Cake	9.00	9.32	Waffle Ala Mode	11.00	11.30
Layers of rich chocolate cake, chocolate ganache			A warm, fluffy Belgian waffle topped with your		
and chocolate fudge frosting			choice of ice cream		
	Carlotta I	0	F FO O all a F OO O and		

Sedutto Ice Cream 5.50 Cash • 5.69 Card

Butter Pecan, Cookie Dough, Peanut Butter Crunch, Birthday Cake, Cappucino Crunch, Vanilla, Mint Chip, Cookies & Cream

COFFEE & TEA

Coffee 3.25 Cash • 3.36 Card

Double Espresso 5.75 Cash • 5.95 Card

Cappucino 5.50 Cash • 5.69 Card

Espresso 3.75 Cash • 3.88 Card

Café Macchiato 4.50 Cash • 4.66 Card

Cold Brew 5.25 Cash • 5.43 Card

TAZO TEA

	Cash	Card		Cash	Card
Awake (Black Tea)	3.75	3.88	Calm (Herbal Infusion)	3.75	3.88
A breakfast tea of boldness, depth and character,			A comforting blend of chamomile,		
invigorating any time of the day			rose petals and soothing herbs (Caffeine-free)		
Earl Grey (Black Tea)	3.75	3.88	China Green Tips (Green Tea)	3.75	3.88
A traditional tea with the essence of bergamot			A light and lingering tea with a fine, fresh flavor		
Passion (Herbal Infusion)	3.75	3.88	Refresh (Herbal Infusion)	3.75	3.88
A magical blend of hibiscus, lemongrass, rose hips,			A bracing blend of mint with a		
mango and passion fruit flavors (Caffeine-free)			pinch of tarragon (Caffeine-free)		

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16 W. PARK AVENUE | LONG BEACH, NEW YORK 11561