

**PICK-A-PAIR 15.50 CASH • 16.04 CARD**

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

**SOUP**

**Tortellini en Brodo**

Cheese tortellini in chicken broth

**Minestrone**

Fresh vegetables and ditalini in a vegetable broth

**Grandpa's Chicken Soup**

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

**SALAD**

**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
<b>Calamari Fritti</b>	16.75	17.34	<b>Baked Clams</b>	14.75	15.27
Served with homemade marinara or spicy fra diavolo sauce			Broiled in a classic garlic and white wine scampi sauce topped with seasoned breadcrumbs		
<b>Lena's Meatballs</b>	11.25	11.64	<b>Garlic Bread</b>	8.50	8.80
Right outta the sauce, topped with fresh ricotta			Topped with melted mozzarella		
<b>Zucchini Fritti</b>	13.75	14.23	<b>Mozzarella Fritti</b>	11.50	11.90
Golden fried julienne style zucchini, served over homemade marinara sauce			Pan-fried fresh mozzarella wedges, served over homemade marinara sauce		
<b>Mozzarella Di Casa</b>	15.75	16.30	<b>Calamari Arrabbiata</b>	19.00	19.67
Fresh mozzarella, sliced tomatoes, roasted peppers and basil, drizzled with olive oil and balsamic glaze			Tossed with roasted peppers in a spicy garlic plum tomato sauce		
<b>Mussels Marinara</b>	17.00	17.60	<b>Capellini Cakes</b>	14.00	14.49
Sautéed in a fresh garlic and crushed plum tomato sauce			Stuffed with prosciutto, green peas and onion, pan-fried and served over creamy pink sauce		

**SOUP**

	Cash	Card		Cash	Card
<b>Tortellini en Brodo</b>	9.25	9.57	<b>Minestrone</b>	9.25	9.57
Cheese tortellini in chicken broth			Fresh vegetables and ditalini in a vegetable broth		
<b>Grandpa's Chicken Soup</b>	9.25	9.57	<b>Pasta Fagioli</b>	9.25	9.57
Shredded chicken, fresh vegetables and ditalini in a chicken broth			Ditalini, red and white beans in a roasted garlic 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
<b>Garden Salad</b>	Small 8.00	8.28	<b>Caesar Salad</b>	Small 9.00	9.32
Iceberg lettuce, tomatoes, carrots, onions, red peppers, olives, cucumbers and Italian dressing	Large 11.50	11.90	Romaine lettuce, garlic croutons, parmesan shavings and dijon Caesar dressing	Large 12.50	12.94
<b>Market Salad</b>	Small 10.00	10.35	<b>Pecan Salad</b>	Small 10.00	10.35
Mixed greens, dried cranberries, candied walnuts, onions, goat cheese and balsamic vinaigrette	Large 13.50	13.97	Mixed greens, honey roasted pecans, gorgonzola crumbles and balsamic vinaigrette	Large 13.50	13.97
<b>Mediterranean Salad</b>	Small 10.00	10.35	<b>Antipasto Salad</b>	Large 15.50	16.04
Romaine lettuce, tomatoes, cucumbers, pepperoncini, kalamata olives, chickpeas, onions, feta cheese and red wine vinaigrette	Large 13.50	13.97	Our garden salad topped with broccoli florets, assorted Italian cold cuts, imported cheeses and Italian dressing		

**ADD-ONS**

<b>Grilled Chicken</b> 6.25 Cash • 6.47 Card	<b>Grilled Shrimp</b> 9.00 Cash • 9.32 Card
<b>Fried Chicken</b> 6.25 Cash • 6.47 Card	<b>Grilled Salmon</b> 13.75 Cash • 14.23 Card
<b>Mozzarella Cheese</b> 2.25 Cash • 2.33 Card	<b>Goat Cheese</b> 2.25 Cash • 2.33 Card
<b>Feta Cheese</b> 2.25 Cash • 2.33 Card	<b>Gorgonzola Cheese</b> 2.25 Cash • 2.33 Card

THE ORIGINAL *Gino's* LONG BEACH  
PASTA

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)

	Cash	Card		Cash	Card
<b>Stuffed Rigatoni Juliana</b>	Lunch 14.25	14.75	<b>Linguine Mama Theresa</b>	Lunch 15.75	16.30
Rigatoni pasta stuffed with ricotta, tossed in a pink cream sauce, topped with fresh mozzarella and basil	Dinner 21.75	22.51	Shrimp, asparagus, roasted peppers and crushed tomato sautéed in garlic and oil	Dinner 23.75	24.58
<b>Penne Melanzane</b>	Lunch 13.75	14.23	<b>Rigatoni Pugliese</b>	Lunch 15.00	15.53
Roasted eggplant sautéed in a Marsala-infused plum tomato sauce, topped with fresh ricotta	Dinner 20.75	21.48	Crumbled sausage with escarole and cannellini beans sautéed in garlic and oil	Dinner 22.75	23.55
<b>Rigatoni Fiorentina</b>	Lunch 15.50	16.04	<b>Linguine Di Mare</b>	Lunch 16.25	16.82
Baked chicken, spinach and mozzarella, sautéed in a creamy pink sauce	Dinner 23.25	24.06	Shrimp, mussels and shelled baby clams sautéed in a garlic and crushed plum tomato sauce	Dinner 24.50	25.36
<b>Penne Oreganate</b>	Lunch 15.75	16.30	<b>Penne Caprese</b>	Lunch 13.75	14.23
Shrimp and asparagus in a classic garlic and white wine scampi sauce topped with seasoned breadcrumbs	Dinner 23.75	24.58	Crushed plum tomato and basil sauce, topped with fresh mozzarella	Dinner 20.75	21.48
<b>Cavatelli Bolognese</b>	Lunch 14.00	14.49	<b>Linguine White Clam</b>	Lunch 15.00	15.53
Southern Italian style ground veal meat sauce, with a touch of cream	Dinner 21.00	21.74	Shelled baby clams and crushed plum tomatoes sautéed in garlic and oil	Dinner 22.75	23.55
<b>Tortellini Alla Panna</b>	Lunch 14.25	14.75	<b>Zucchini Linguine</b>	Lunch 15.00	15.53
Diced prosciutto, green peas and onions sautéed in a classic creamy parmesan cheese sauce	Dinner 21.75	22.51	Sautéed in your choice of Marinara, Bolognese, Vodka, Alfredo or Garlic and Oil	Dinner 22.75	23.55
<b>Penne Alla Vodka</b>	Lunch 13.75	14.23	<b>Spaghetti &amp; Meatballs</b>	Lunch 13.00	13.46
Creamy vodka pink sauce with diced prosciutto	Dinner 20.75	21.48	Meatballs and traditional Italian tomato sauce	Dinner 20.25	20.96
<b>Linguine Shrimp Marinara</b>	Lunch 16.25	16.82	<b>Fusilli Casalinga</b>	Lunch 15.25	15.78
Shrimp sautéed in a garlic and crushed plum tomato sauce	Dinner 24.50	25.36	Grilled chicken and broccoli rabe sautéed in garlic and oil	Dinner 23.00	23.81
<b>Baked Meat Lasagna</b>	Dinner 17.00	17.60	<b>Baked Ziti</b>	Dinner 15.75	16.30
Just like Gino used to make it			A classic version of the Neapolitan pasta al forno		

**Primi Pasta** 10.50 Cash • 10.87 Card

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

## ENTRÉES

All entrées are served with one choice of soup, garden salad, penne or spaghetti pomodoro

	Cash	Card		Cash	Card
<b>Chicken Madeira</b>	29.25	30.27	<b>Salmon Oreganate</b>	31.75	32.86
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		
<b>Chicken Francese</b>	27.75	28.72	<b>Salmon Piccata</b>	31.75	32.86
Egg battered chicken scallopine sautéed in a white wine, lemon and butter sauce			Salmon filet sautéed with capers and artichoke hearts in a white wine, lemon beurre blanc sauce		
<b>Chicken Marsala</b>	27.75	28.72	<b>Grilled Salmon</b>	31.75	32.86
Chicken scallopine simmered in a mushroom and Marsala wine brown sauce			Grilled salmon filet served over sautéed broccoli rabe and cannellini beans		
<b>Chicken Paillard</b>	27.75	28.72	<b>Eggplant Rollatini</b>	24.75	25.62
Grilled chicken topped with your choice of sautéed spinach, broccoli or broccoli rabe			Egg battered eggplant stuffed with seasoned ricotta, baked parmigian style		
<b>Chicken Parmigian</b>	23.75	24.58	<b>Eggplant Parmigian</b>	22.75	23.55
Fried chicken cutlets, topped with tomato sauce and melted mozzarella			Egg battered eggplant, topped with tomato sauce and melted mozzarella		
<b>Chicken Milanese</b>	27.75	28.72	<b>Sole Oreganate</b>	30.25	31.31
Grilled or fried chicken cutlets topped with mixed greens, red onion, shaved parmesan and cherry tomato salad			Filet of sole broiled in a classic garlic and white wine scampi sauce topped with seasoned breadcrumbs, served with sautéed spinach		
<b>Shrimp Francese</b>	30.25	31.31	<b>Shrimp Parmigian</b>	25.75	26.65
Egg battered jumbo shrimp sautéed in a white wine, lemon and butter sauce			Breaded pan-fried jumbo shrimp, topped with tomato sauce and melted mozzarella		
<b>Shrimp Monachina</b>	30.75	31.83	<b>Shrimp Oreganate</b>	30.25	31.31
Breaded pan-fried jumbo shrimp simmered in a mushroom and Marsala wine brown sauce, layered with melted mozzarella			Jumbo shrimp broiled in a classic garlic and white wine scampi sauce topped with seasoned breadcrumbs, served with sautéed spinach		

## VEGETABLES

**Spinach** 9.00 Cash • 9.32 Card  
**Broccoli** 9.00 Cash • 9.32 Card

**Escarole & Beans** 9.50 Cash • 9.83 Card  
**Broccoli Rabe** 10.00 Cash • 10.35 Card

## HEROS

**Chicken Parmigian** 13.75 Cash • 14.23 Card  
**Eggplant Parmigian** 12.75 Cash • 13.20 Card

**Meatball Parmigian** 12.75 Cash • 13.20 Card  
**Shrimp Parmigian** 15.75 Cash • 16.30 Card

**Chicken Club** 12.75 Cash • 13.20 Card

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

**ROUND PIZZA**

**SQUARE PIZZA**

		Cash	Card
<b>Regular</b>	Slice	3.75	3.88
Traditional NY-style pizza with tomato sauce and mozzarella	Pie	22.50	23.29
<b>White</b>	Slice	5.00	5.18
Mozzarella, grated parmesan, seasoned ricotta and drizzled with fresh garlic oil	Pie	30.00	31.05
<b>Buffalo Chicken</b>	Slice	6.00	6.21
Spicy chicken pieces, blue cheese sauce and mozzarella	Pie	36.00	37.26
<b>Caprese</b>	Slice	5.00	5.18
Fresh mozzarella, sliced tomatoes, basil and drizzled with fresh garlic oil	Pie	30.00	31.05
<b>Special</b>	Slice	5.50	5.69
Sausage, meatball, pepperoni, mushrooms, peppers, onions, tomato sauce and extra mozzarella	Pie	33.00	34.16

		Cash	Card
<b>Sicilian</b>	Slice	3.75	3.88
Deep dish pan pizza with tomato sauce and mozzarella	Pie	23.50	24.32
<b>Grandma</b>	Slice	4.25	4.40
Thin crust pan pizza, garlic plum tomato sauce, fresh mozzarella and basil	Pie	26.00	26.91
<b>Vodka</b>	Slice	4.75	4.92
Thin crust pan pizza, creamy pink vodka sauce and fresh mozzarella	Pie	29.00	30.02
<b>Spinoccoli</b>	Slice	4.75	4.92
Thin crust pan pizza, spinach, broccoli, seasoned ricotta and mozzarella	Pie	29.00	30.02
<b>Meat Lovers</b>	Slice	4.75	4.92
Thin crust pan pizza, sausage, meatball, pepperoni and mozzarella	Pie	29.00	30.02

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

**CALZONES & ROLLS**

	Cash	Card
<b>Chicken Roll</b>	8.25	8.54
Fried chicken, mozzarella and tomato sauce		
<b>Chicken Panini</b>	8.75	9.06
Grilled chicken, roasted peppers, sliced tomato and fresh mozzarella served with balsamic aioli		

	Cash	Card
<b>Calzone</b>	7.75	8.02
Cheese calzone filled with ricotta and mozzarella		
<b>Broccoli Rabe Panini</b>	8.75	9.06
Grilled chicken, sautéed broccoli rabe and fresh mozzarella served with balsamic aioli		

**Garlic Knots** 3.25 Cash • 3.36 Card

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

**DESSERT**

	Cash	Card
<b>Cannoli</b>	6.00	6.21
Two mini pastry shells filled with traditional cannoli crème, and loaded with chocolate chips		
<b>Affogato Al Caffé</b>	7.50	7.76
Vanilla ice cream drowned in espresso and topped with whipped cream		
<b>Chocolate Layer Cake</b>	8.00	8.28
Layers of rich chocolate cake, chocolate ganache and chocolate fudge frosting		

	Cash	Card
<b>Tiramisu</b>	7.00	7.25
A layer of creamy mascarpone custard atop espresso infused lady fingers		
<b>Cheesecake</b>	8.00	8.28
Traditional New York-style cheesecake		
<b>Waffle Ala Mode</b>	10.00	10.35
A warm, fluffy Belgian waffle topped with your choice of ice cream		

**Sedutto Ice Cream** 5.00 Cash • 5.18 Card

Butter Pecan, Rocky Road, Peanut Butter Crunch, Birthday Cake, Cappucino Crunch, Vanilla, Mint Chip, Cookies & Cream

**COFFEE & TEA**

**Coffee** 3.00 Cash • 3.11 Card

**Espresso** 3.50 Cash • 3.62 Card

**Double Espresso** 5.50 Cash • 5.69 Card

**Café Macchiato** 4.50 Cash • 4.66 Card

**Cold Brew** 5.00 Cash • 5.18 Card

**Cappucino** 5.50 Cash • 5.69 Card

**Lipton Tea** 3.00 Cash • 3.11 Card

**TAZO TEA**

	Cash	Card
<b>Awake (Black Tea)</b>	3.75	3.88
A breakfast tea of boldness, depth and character, invigorating any time of the day		
<b>Earl Grey (Black Tea)</b>	3.75	3.88
A traditional tea with the essence of bergamot		
<b>Passion (Herbal Infusion)</b>	3.75	3.88
A magical blend of hibiscus, lemongrass, rose hips, mango and passion fruit flavors (Caffeine-free)		

	Cash	Card
<b>Calm (Herbal Infusion)</b>	3.75	3.88
A comforting blend of chamomile, rose petals and soothing herbs (Caffeine-free)		
<b>China Green Tips (Green Tea)</b>	3.75	3.88
A light and lingering tea with a fine, fresh flavor		
<b>Refresh (Herbal Infusion)</b>	3.75	3.88
A bracing blend of mint with a pinch of tarragon (Caffeine-free)		

**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