



LUNCH

Appetizers

Baked Clams Oreganata

8 For \$12
A Dozen For \$17

Zucchini Fritti 10

Terra e' Mare 11

Sauteed Shrimp, Cannellini Beans, Extra Virgin Olive Oil and Fresh Lemon

Fried Calamari 11

Funghi Ripeni 9

Mushrooms Baked with a Seafood Stuffing

Mozzarella Caprese 10

Fresh Homemade Mozzarella, Sliced Tomato and Basil

Soups

Cup 4 Bowl 9

Pasta Fagioli

White Cannellini Beans, Assorted Pasta, Garlic, Fresh Tomato slow-simmered in a Chicken Base Broth

Minestrone Genovese

Fresh Garden Vegetables, simmered in Vegetable Broth with a Touch of Pesto

French Onion

Caramelized Onions in Their Own Broth, Fresh Herbs, Topped with Cheese and Baked

Soup of the Day

Ask Your Server

Salads

Add: Chicken 5 Steak 7 Salmon 8 Shrimp 9

Garden 9

Seventh Street

Spinach and Arugula with Sliced Mango, Gorgonzola cheese, Toasted Walnuts and Dried Cranberries. 12.5

Panzanella

Endive, Radicchio, Fresh Mozzarella, Roasted Red Pepper, Red Onion and Fresh Tomato. Chopped and Tossed with Extra Virgin Olive Oil and Balsamic Vinegar. Served with 3 Italian Bread Crostini 11

Caesar 9

Franklin Ave

Mesclun Mix with Goat Cheese, Poached Pears and Toasted Walnuts. Tossed with a Raspberry Vinaigrette 13

Mediterranean Tuna

Imported Tuna in Olive Oil, Tossed with Mesclun Greens, Celery, Cherry Tomato, Red Onion and Cannellini Beans. Served with a Lemon and Red Wine Vinaigrette 15

Mesclun 9

Frutteto

Romaine Lettuce, Cucumber, Apples, Pears, Strawberries, Walnuts and Goat Cheese. Served with a Side of Orange Vinaigrette 14

Avocado

Avocado over Romaine Lettuce with Roasted Corn, Red Onion, Beefsteak Tomato. Served with a Fresh Lemon and Extra Virgin Olive Oil Dressing 13.5

Between the Bread

Choice of Fresh Cut Fries, Cup of Soup or Small Garden Salad

Eggplant Parmigiana

Thin Slices Baked with Mozzarella Cheese, Grated Parmigiano and Tomato Sauce. Served on a Italian Hero 14

Roasted Chicken Breast

Sliced and Served on a Roll with Romaine Lettuce, Tomato and Sliced Asiago Cheese 14

Fresh Herb Chicken

Baked with Garlic, Parsley, and Olive Oil. Served with Sliced Tomato and Lettuce. Served on a Roll 14

Mozzarella, Prosciutto and Tomato

Homemade Mozzarella, Thin Sliced Di Parma Prosciutto and Tomato on an Italian Hero 13

Chateau Burger

1/2# USDA Sirloin Freshly ground. Add American, Mozzarella, or Cheddar Cheese. \$.50 Add Bacon \$1.50 Served on a Roll 16

Chicken with Avocado
Grilled and Seasoned, Topped with Smashed Avocado. Served on White Toast 14

GARDEN CITY
SEVENTH STREET CAFE
 NEW YORK

Individual Pizza 10"

Toppings \$2 each

Spinach, Broccoli, Broccoli Rabe, Mushrooms, Peppers, Black Olives, Onions
 Meatballs, Sausage, Pepperoni, Prosciutto, Salami, Grilled Chicken

Margherita

Sliced Tomato, Fresh Mozzarella and Basil **12**

Napoletana

Tomato Sauce, Shredded Mozzarella **12**

Bianca

No Sauce, Fresh Mozzarella, Ricotta, Parmesan and Basil **14**

Marinara

Tomato, Garlic, Light Mozzarella and Shrimp. **16**

Arugula

No Sauce, Fresh Mozzarella, Baby Arugula Tossed with Cherry Tomato, Crumbled Reggiano Parmesan and Fresh Basil and Olive Oil **14**

Hawaiian

Light Tomato, Mozzarella, Sliced Pineapple and Ham **14**

Pasta

Penne Alla Vodka

With Baby Shrimp, Broccoli Florets, Vodka, Fresh Tomato Sauce and a Touch of Cream **16**

Rigatoni Siciliano

With Chopped Eggplant, Zucchini, Fresh Plum Tomato Sauce. Topped with Melted Mozzarella cheese **14**

Linguine Napoli

Tossed with pieces of Italian Sausage, Fresh Tomato, Onion, Garlic, Basil and Reggiano Parmesan Cheese **16**

Cheese Ravioli

Filled with Three Cheeses, Tomato and Basil sauce **14**

Farfalle al Salmone

Bow Tie Pasta with Fresh Norwegian Salmon in a Pink Sauce **18**

Spaghetti and Meatballs

Homemade Meatballs in a Traditional Tomato Sauce **14**

Gamberi Marinara

Pan Sauteed Shrimp with Fresh Tomato, Garlic, and Parsley, Served over a Bed of Linguine **19**

Tortelloni del Nonno

Cheese Filled Dumplings Tossed with Shiitake Mushroom, Sun Dried Tomato, Onion and Fresh Tomato in a Pink Sauce **17**

Linguine Puttanesca

With Black Olives, Capers, and Anchovies in a Fresh Plum Tomato Sauce **14**

Calamari in Casserole

Sauteed with Garlic, Fresh Tomato, and Herbs. Served over a bed of Linguine

Penne With Zucchini

Fresh Green and Yellow Zucchini, Onion, Sauteed in Extra Virgin Olive Oil, Garden Herbs and Grated Reggiano Parmesan Cheese **14**

Entrees

Choice of 1: Small Salad (Caesar, Garden, Mesclun), Pasta (Penne, Linguine) or Potato and Vegetable Du Jour
 Add \$3.00 for each additional side

Farmers Frittata

Eggs, Sliced Potato, Broccoli, Tomato, Onion and American Cheese **14**

Pollo Francese

Breast of Chicken Dipped in Egg Batter and Sauteed in Olive Oil, White Wine, Lemon and Butter **16**

Pollo Verde

Sauteed Breast of Chicken, Butter, White Wine Sauce, and Fresh Marinara. Topped with Broccoli Spears and Melted Mozzarella Cheese **17**

Vitello Parmigiana

Lightly Breaded Veal Cutlet, Pan Fried, Topped with Fresh Tomato Sauce and Melted Mozzarella Cheese **19**

Vitello Boschetto

Medallions of Veal Scallopine, Breaded with Italian Seasoned Crumbs, Pan Fried, and Topped with Finely Chopped Endive, Arugula, and Radicchio, Tossed with Extra Virgin Olive Oil, Garlic and Lemon **18**

Gamberi Oreganata

Jumbo Shrimp Broiled with Lemon, Garlic, White Wine and Butter **19**

Sogliola Fiorentina

Fresh Fillet of Sole, Stuffed with Spinach and Crabmeat in a White Wine and Garlic Sauce **21**

Salmone Marcello

Poached Fillet of Norwegian Salmon, Served with Steamed Fresh Garden Vegetables **19**

White Bassa Filet

Fresh Bassa Fillet served Oreganata (Breadcrumbs, Lemon, White Wine) or Blackened (Cajun Style) **17**

Chopped Steak

10oz Freshly Ground USDA Mushroom Sauce Served with French Fries **16**

We use only the finest ingredients in our foods. Please notify your server of any food allergies you may have.