

# SEVENTH STREET CAFÉ DINNER MENU

126 Seventh Street, Garden City, New York 11530

Phone: 516.747.7575

www.seventhstreetcafe.com

## ANTIPASTI FREDDI

### COLD APPETIZERS

Six Fresh Oysters 15

Eight Clams on a Half Shell 12

Mozzarella Caprese 14

*Fresh, House-Made Mozzarella Ball, Sliced Roma Tomato,  
Extra Virgin Olive Oil & Fresh Basil*

Gamberi Capri 16

*Baby Shrimp, Cherry Tomato & Red Pepper*

Insalata di Mare 17

*Octopus, Calamari, Baby Shrimp, Diced Tomato & Celery, and  
Pepperoncini in an Olive Oil & Fresh Lemon Dressing*

Melon & Prosciutto 14

*Honeydew Melon paired with Thin Slices of  
Imported Prosciutto di Parma*

Cold Antipasto 16

*Soppersata & Genoa Salami, Pepperoni, Roasted Red Peppers,  
Provolone Cheese, Fresh Mozzarella & Tomato*

## ANTIPASTI CALDI

### HOT APPETIZERS

Zucchini Fritti 11

*Fried Zucchini Sticks dipped in egg batter & seasoned with  
Italian Bread Crumbs*

Calamari Fritti 14

*Fried Calamari Rings*

Fritto Misto di Mare 19

*Pan-Fried Jumbo Shrimp, Bay Scallops & Calamari*

Mozzarella in Carrozza 13

*Potato Bread, dipped in Egg Batter & Italian Seasoned  
Bread Crumbs, sandwiched with Mozzarella Cheese*

*\*The above four fried dishes are served with a side of  
Marinara Sauce. Spicy on request.\**

Eight Baked Clams Oreganato 14

*Baked Littleneck Clams topped with Italian Bread Crumbs  
seasoned with EVOO & Fresh Herbs*

Pot of Mussels 17

*Luciano Style (White) - White Wine, Garlic & Fresh Parsley  
Marinara Style (Red) - Light Sauce  
Both served with Garlic Bread*

Eggplant Sorrentino 13

*Two Pieces Stuffed with Ricotta, Mozzarella,  
& Romano Cheese and Topped with Tomato Sauce*

Hot Antipasto 18

*Eggplant Rollatini, Stuffed Mushrooms, Shrimp Oreganata,  
Mussels Marinara & Baked Clams*

## ZUPPE

### SOUP

Cup 6 Bowl 10

French Onion, Pasta Fagioli

Tortellini in Brodo

Soup of the Day - Ask your Server

## INSALATE

### SALADS

Add: Grilled Chicken 7, Salmon 11, Jumbo Shrimp 13  
Steak (Marinated Skirt or Sirloin) 11

Garden 11 Caesar 11

Mesclun 11

Tri Colore 14

*Endive, Radicchio & Baby Arugula  
with a side of Italian Dressing*

Frutteto 16

*Romaine Lettuce, Cucumber, Apples, Pears, Strawberries,  
Walnuts & Goat Cheese, Orange Vinaigrette Dressing*

Seventh Street 16

*Spinach & Arugula with Sliced Mango, Gorgonzola Cheese,  
Toasted Walnuts & Dried Cranberries, Sesame Dressing*

Avocado 16

*Romaine Lettuce, Sliced Avocado, Beefsteak Tomato, Roasted  
Corn, & Red Onion, with Lemon & Extra Virgin Olive Oil Dressing*

Panzanella 14

*Chopped Endive, Radicchio, Fresh Mozzarella,  
Roasted Peppers, Red Onion, Fresh Tomato & Toasted Italian  
Croutons, tossed in an Extra Virgin Olive Oil & Balsamic Vinegar*

## PASTA

Spaghetti & Meatballs 18

*Homemade Meatballs in a Traditional Tomato Sauce*

Ravioli Bolognese 18

*Stuffed with Cheese, in a Traditional Red Meat Sauce*

Homemade Gnocchi 19

*Potato Dumplings served with Fresh Tomato & Basil Sauce  
or Bolognese Meat Sauce*

Fettuccine Alfredo 18

*Egg Noodles tossed in Heavy Cream, Butter, &  
Reggiano Parmigiano Cheese*

Linguine Adriatico 21

*Thin Pasta with Fresh Clam Sauce, Red or White*

Linguine Napoli 19

*Tossed with Crumbled Sautéed Italian Sausage, Fresh  
Garden Tomato, Onion, Garlic, Basil &  
Reggiano Parmigiano Cheese*

Penne alla Vodka 21

*Baby Shrimp, Broccoli Florets, Fresh Tomato Sauce  
with Vodka & a touch of Cream*

Tortelloni Vittorio 21

*Stuffed Cheese Dumplings, with Baby Shrimp, Mushrooms  
& Shallots in a Light Tomato & Cream Sauce*

Rigatoni Sunday Sauce 24

*Pasta with Braciola, Sausage & Meatballs  
in a Homemade Tomato Ragu*

*\*Served Saturday & Sunday Only*

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## ENTRÉES

Served with Vegetable & Potato of the Day  
Unless Otherwise Indicated

### SPECIALITÀ

#### Grilled Skirt Steak Veneziana 27

In our House Special Marinade: Teriyaki, Duck, Honey,  
Worcestershire Sauce & Fresh Garlic

#### Pan-Roasted Pork Chop 29

Fresh Boneless Pork Loin, pan-sautéed with Shallots,  
Garlic & Cherry Tomato

#### Pollo con Gamberi San Lorenzo 26

Sautéed Breast of Chicken & Jumbo Shrimp with Garlic,  
Butter, White Wine, Fresh Plum Tomatoes & Basil

#### Poulet Mignon 29

6oz. Sliced Filet Mignon & Chicken Breast  
in a Marsala Wine Mushroom Sauce

#### 10oz. Filet Mignon 38

Broiled & served with a side of Mushroom Sauce

### POLLO

#### Pollo Parmigiana 23

Breaded Chicken Breast, pan-fried & topped with Fresh Tomato  
Sauce, Parmigiano Cheese & Melted Mozzarella

#### Pollo Francese 23

Breast of Chicken, dipped in egg batter & sautéed in Olive Oil,  
White Wine, Lemon & Butter Sauce

#### Pollo Piccata 23

Sautéed Chicken Breast with Baby Artichokes & Sicilian Capers  
in a White Wine, Lemon & Butter Sauce

#### Pollo Monica 23

Breast of Chicken sautéed with Shallots, White Wine  
& Butter, topped with Plum Tomato, Prosciutto &  
Melted Mozzarella Cheese

#### Pollo Valdostana 25

Stuffed Breast of Chicken with Prosciutto, Mozzarella, &  
Fine Herbs, sautéed & topped with Wild Mushroom Sauce

#### Pollo Marsala & Mushrooms 25

Sautéed Breast of Chicken in a Mushroom, Onion, Marsala,  
White Wine, Butter Sauce & Light Brown Gravy

#### Pollo Capriccioso 25

Breaded Breast of Chicken, pan-fried in Extra Virgin Olive Oil,  
topped with Diced Fresh Mozzarella, Sicilian Capers, Cherry  
Tomato & Red Onion. Served with Balsamic Vinaigrette

#### Pollo Scarpariello 25

Braised Bone-in Chicken, Italian Sausage, Potatoes, Fresh Tomato,  
Garlic, White Wine & Pepperoncini  
No Bones on Request

### MINERAL WATER

Natural: Acqua Panna

Sparkling: San Pellegrino

Small 4 Large 7

### VITELLO

#### Vitello Pizzaiola 26

Veal Scaloppini lightly sautéed, & simmered in a Garlic,  
Plum Tomato & Basil Sauce. Served with Linguine (same sauce)

#### Vitello Tre Funghi 28

Slices of Veal, sautéed with Shallots and Porcini, Portabella &  
Shittake Mushrooms in a Brandy Wine Sauce  
with a touch of cream

#### Vitello Marsala & Mushrooms 28

Sautéed Slices of Veal sautéed in a Mushroom, Onion, Marsala,  
White Wine & Butter Sauce, and Light Brown Gravy

#### Vitello Sorrentino 28

Sautéed Scallopini of Veal, topped with Sliced  
Baby Eggplant, Prosciutto, Melted Mozzarella Cheese  
& Plum Tomato

#### Vitello Vittoria 28

Tender Medallions of Veal Scallopini, dipped in egg batter  
& sautéed. Lemon, Butter & Marsala Wine Sauce  
Topped with pieces of Sautéed Prosciutto, Carmelized Onion,  
& slices of Fried Zucchini

#### Veal "Any Style" 26

Parmigiana, Francese, or Piccata

### DAL MARE

#### Sea Bass Classic 26

Baked with Roasted Garlic, Plum Tomato, White Wine  
& Fresh Herbs

#### Sogliola Almondine 26

Fillet of Sole, baked with Butter & White Wine, topped with  
Sliced Roasted Almonds

#### Salmone alla Sofia 26

Grilled Fillet of Norwegian Salmon, served with  
a Lemon Wedge & Dijonnaise Sauce on the side

#### Sea Bass "Any Style" 26

Blackened, Francese, or Oreganata. Served with a side of Pasta

#### 1 3/4 Fresh Lobster

Broiled with White Wine & Butter 44

Oreganato Topped with Seasoned Bread Crumbs & Fresh Herbs,  
and Broiled with White Wine & Butter 44

Stuffed with Baby Shrimp, Crab Meat, Seasoned  
Bread Crumbs, & Fresh Herbs 48

Fra Diavolo with Clams, Mussels, Shrimp, & Calamari

Served with a side of Pasta with Marinara Sauce.

Spicy on Request 48

ASK YOUR SERVER ABOUT  
THE WHOLE FISH MARKET SELECTION  
All Fish can be Broiled upon request

### SIDE ORDERS

Broccoli Rabe 9 Zucchini Medley 7  
Sautéed Spinach 9 Potato of the Day 7  
Pasta, Garlic Marinara or Tomato 9