

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 16

Eight Clams on a Half Shell 16

Mozzarella Caprese 16

*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 18

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

Melon & Prosciutto 16

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

Cold Antipasto 18

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

ANTIPASTI CALDI

HOT APPETIZERS

Zucchini Fritti 14

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

Calamari Fritti 16

Fried Calamari Rings

Fritto Misto di Mare 22

Pan-Fried Jumbo Shrimp, Bay Scallops & Calamari

Mozzarella in Carrozza 16

*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 18

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

Eggplant Sorrentino 14

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

Hot Antipasto 20

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

Meatballs & Ricotta 16

Four Homemade Meatballs with Tomato Sauce & Ricotta

SOUPS

Cup 6 Bowl 10

French Onion, Pasta Fagioli

Tortellini in Brodo

Soup of the Day - Ask your Server

INSALATE

SALADS

Add: Grilled Chicken 8, Salmon 13, Jumbo Shrimp 13
Steak (Marinated Skirt or Sirloin) 13

Garden 12 Caesar 12

Mesclun 12

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 18

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

Avocado 18

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

Panzanella 16

*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 20

Homemade Meatballs in a Traditional Tomato Sauce

Ravioli Bolognese 20

Stuffed with Cheese, in a Traditional Red Meat Sauce

Homemade Gnocchi 20

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

Fettuccine Alfredo 20

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

Linguine Adriatico 22

Thin Pasta with Fresh Clam Sauce, Red or White

Linguine Napoli 20

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

Penne alla Vodka 22

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

Tortelloni Vittorio 22

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

Rigatoni Sunday Sauce 26

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

**Served Saturday & Sunday Only*

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ENTRÉES

Served with Vegetable & Potato of the Day
Unless Otherwise Indicated

SPECIALITÀ

Grilled Skirt Steak Veneziana 28

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

Pan-Roasted Pork Chop 28

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

Pollo con Gamberi San Lorenzo 28

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

Poulet Mignon 30

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

10oz. Filet Mignon 42

Broiled & served with a side of Mushroom Sauce

POLLO

Pollo Parmigiana 24

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

Pollo Francese 24

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

Pollo Piccata 24

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

Pollo Monica 24

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

Pollo Valdostana 26

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

Pollo Marsala & Mushrooms 26

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

Pollo Capriccioso 26

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 26

*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 28

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" 28

Parmigiana, Francese, or Piccata

DAL MARE

Sea Bass Classic 28

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

Sogliola Almondine 28

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

Salmone alla Sofia 28

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

Sea Bass "Any Style" 28

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

1 3/4 Fresh Lobster

Broiled with White Wine & Butter 48

Oreganato Topped with Seasoned Bread Crumbs & Fresh Herbs, and Broiled with White Wine & Butter 48

Stuffed with Baby Shrimp, Crab Meat, Seasoned Bread Crumbs, & Fresh Herbs 54

Fra Diavolo with Clams, Mussels, Shrimp, & Calamari

Served with a side of Pasta with Marinara Sauce.

Spicy on Request 54

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

SIDE ORDERS

Broccoli Rabe 12 Zucchini Medley 9

Sautéed Spinach 12 Potato of the Day 9

Pasta, Garlic Marinara or Tomato 12