

GARDEN CITY

SEVENTH STREET CAFE

NEW YORK

Lunch

Appetizers

Baked Clams Oreganata

8 For \$14
A Dozen For \$19

Zucchini Fritti 12

Terra e' Mare 15

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

Fried Calamari 16

Funghi Ripeni 12

Mushrooms Baked with a Seafood Stuffing

Mozzarella Caprese 14

Fresh Homemade Mozzarella,
Sliced Tomato & Basil

Soups

Cup 6 Bowl 10

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 & Baked

Soup of the Day

Ask Your Server

Salads

Add: Chicken 8 Steak 12 Salmon 12 Shrimp 12

Garden 12

Seventh Street

Spinach & Arugula with Sliced
Mango, Gorgonzola cheese,
Toasted Walnuts & Dried
Cranberries. **16**

Panzanella

Endive, Radicchio, Fresh
Mozzarella, Roasted Red
Pepper, Red Onion & Fresh
Tomato. Chopped & Tossed
with Extra Virgin Olive Oil &
Balsamic Vinegar. Served with
3 Italian Bread Crostini **16**

Caesar 12

Franklin Ave

Mesclun Mix with Goat Cheese,
Poached Pears & Toasted
Walnuts. Tossed with a
Raspberry Vinaigrette **16**

Mediterranean Tuna

Imported Tuna in Olive Oil,
Tossed with Mesclun Greens,
Celery, Cherry Tomato, Red
Onion & Cannellini Beans.
Served with a Lemon
& Red Wine Vinaigrette **16**

Mesclun 12

Frutteto

Romaine Lettuce, Cucumber,
Apples, Pears, Strawberries,
Walnuts & Goat Cheese. Served
with a Side of
Orange Vinaigrette **16**

Avocado

Avocado over Romaine Lettuce
with Roasted Corn, Red Onion,
Beefsteak Tomato. Served with
a Fresh Lemon & Extra Virgin
Olive Oil Dressing **16**

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 & Tomato Sauce.
Served on a Italian Hero **18**

Chicken with Avocado

Grilled & Seasoned, Topped
with Smashed Avocado.
Served on White Toast **18**

Roasted Chicken Breast

Sliced and Served on a Roll
with Romaine Lettuce, Tomato
& Sliced Asiago Cheese **18**

Fresh Herb Chicken

Baked with Garlic, Parsley, &
Olive Oil.
Served with Sliced Tomato &
Lettuce. Served on a Roll **18**

Mozzarella, Prosciutto and Tomato

Homemade Mozzarella, Thin
Sliced Di Parma Prosciutto &
Tomato on an Italian Hero **18**

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Individual Pizza 10"

Toppings \$4 each

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

Margherita

Sliced Tomato, Fresh Mozzarella & Basil **15**

Napoletana

Tomato Sauce, Shredded Mozzarella **15**

Bianca

No Sauce, Fresh Mozzarella, Ricotta, Parmesan & Basil **16**

House Special

Assorted Meats, Cheese & Tomato **18**

Arugula

No Sauce, Fresh Mozzarella, Baby Arugula Tossed with Cherry Tomato, Crumbled Reggiano Parmesan & Fresh Basil & Olive Oil **16**

Pasta

Penne Alla Vodka

With Baby Shrimp, Broccoli Florets, Vodka, Fresh Tomato Sauce & a Touch of Cream **19**

Cheese Ravioli

Filled with Three Cheeses, Tomato & Basil sauce **18**

Gamberi Marinara

Pan Sauteed Shrimp with Fresh Tomato, Garlic, & Parsley, Served over a Bed of Linguine **22**

Calamari in Casserole

Sauteed with Garlic, Fresh Tomato, & Herbs. Served over a bed of Linguine **20**

Rigatoni Siciliano

With Chopped Eggplant, Zucchini, Fresh Plum Tomato Sauce. Topped with Melted Mozzarella cheese **18**

Farfalle al Salmone

Bow Tie Pasta with Fresh Norwegian Salmon in a Pink Sauce **20**

Tortelloni del Nonno

Cheese Filled Dumplings Tossed with Shiitake Mushroom, Sun Dried Tomato, Onion & Fresh Tomato in a Pink Sauce **20**

Linguine Napoli

Tossed with pieces of Italian Sausage, Fresh Tomato, Onion, Garlic, Basil & Reggiano Parmesan Cheese **19**

Spaghetti and Meatballs

Homemade Meatballs in a Traditional Tomato Sauce **18**

Linguine Puttanesca

With Black Olives, Capers, & Anchovies in a Fresh Plum Tomato Sauce **18**

Penne With Zucchini

Fresh Green and Yellow Zucchini, Onion, Sauteed in Extra Virgin Olive Oil, Garden Herbs & Grated Reggiano Parmesan Cheese **18**

Entrees

Choice of 1: Small Salad (Garden or Caesar)

OR Potato & Vegetable du Jour

Side Order of Pasta (Pomodoro or Marinara) Add \$6.00

Farmers Frittata

Eggs, Sliced Potato, Broccoli, Tomato, Onion & American Cheese **16**

Vitello Parmigiana

Topped with Fresh Tomato Sauce, Parmigiano Romano, Mozzarella Cheese **22**

Sogliola Fiorentina

Fresh Fillet of Sole, Stuffed with Spinach & Crabmeat in a White Wine and Garlic Sauce **22**

Italian Frittata

Seasoned Fresh Eggs Mixed With Zucchini & Sauteed Onion. **16**

Pollo Francese

Breast of Chicken Dipped in Egg Batter & Sauteed in Olive Oil, White Wine, Lemon and Butter **19**

Vitello Boschetto

Breaded with Italian Seasoned Crumbs, Pan Fried, & Topped with Finely Chopped Endive, Arugula, & Radicchio, Tossed with Extra Virgin Olive Oil, Garlic & Lemon **20**

Salmone Marcello

Poached Fillet of Norwegian Salmon, Served with Steamed Fresh Garden Vegetables **22**

Pollo Verde

Sauteed Breast of Chicken, Butter, White Wine Sauce, & Fresh Marinara. Topped with Broccoli Spears & Melted Mozzarella Cheese **19**

Gamberi Oreganata

Jumbo Shrimp Broiled with Lemon, Garlic, White Wine & Butter **22**

White Bassa Filet

Fresh Bassa Fillet served Oreganata (Breadcrumbs, Lemon, White Wine) or Blackened (Cajun Style) **22**

Pollo Parmigiana

Topped with Fresh Tomato Sauce, Parmigiano Romano, Mozzarella Cheese **20**