

Appetizers

Garlic Bread	4 ⁴⁵
<i>Our soft-crust Italian sub roll is topped with parmesan cheese and garlic butter and baked in our pizza oven to a crisp crust</i>	
Focaccia	5 ⁹⁵
<i>This traditional Italian starter consists of our homemade bread with garlic, provolone cheese and sliced fresh tomatoes</i>	
Alfredo Sauce	4 ⁴⁵
<i>Our authentic old-world sauce is made fresh in the pan for each order from butter, Parmesan cheese and cream</i>	
Marinara Sauce	4 ⁴⁵
<i>Our sauce is an understated blend of tomatoes, garlic, herbs and onions that complements the ingredients in our feature dishes and makes a great dipping sauce. If you like it spicy, just request Marinara Fra Diavolo.</i>	
Fried Calamari	8 ⁹⁵
<i>We slice and bread our calamari before frying and serving on a bed of spinach with lemon wedges and a side of Marinara sauce</i>	
Insalata Caprese	7 ⁹⁵
<i>A refreshing combination of layered sliced tomatoes, mozzarella and fresh basil leaves, with light seasoning and olive oil</i>	
Tortellini alla Crema - Chef's Recommendation	7 ⁹⁵
<i>Our cheese-filled tortellini in a creamy Alfredo bacon sauce</i>	
Mozzarella Cheese Sticks	6 ⁹⁵
<i>Breaded Mozzarella cheese is fried, dusted with parmesan cheese and served with a side of Marinara sauce</i>	
Buffalo Wings	8 ⁴⁵
<i>Not Italian, but our guests enjoy them as an appetizer or a meal</i>	
Mussels Marinara *	10 ⁹⁵
<i>We use Blue mussels and sauté them in Marinara and white wine. This has been one of our most popular antipasti specials</i>	
Antipasto Misto *	10 ⁹⁵
<i>A combination of meats and cheeses: Salami, Ham, Prosciutto Mozzarella, Provolone, Gorgonzola</i>	
Combination Antipasti *	11 ⁴⁵
<i>When you want it all; includes a half order each of our calamari, Mozzarella sticks, and focaccia</i>	

Salads

Side Salad	<i>House</i>	3	<i>Caesar</i>	3 ⁴⁵	
New York Salad	<i>Ham, Salami, Cheese</i>	7 ⁹⁵			
Chef Salad	<i>Ham, Salami, Cheese, Turkey</i>	7 ⁹⁵			
Caesar Salad	<i>Traditional</i>	5 ⁹⁵	<i>Chicken</i>	8 ⁹⁵	<i>Shrimp</i> 10 ⁹⁵
Mediterranean Salad *	<i>Traditional</i>	7 ⁹⁵	<i>Chicken</i>	10 ⁹⁵	<i>Shrimp</i> 12 ⁹⁵

À la carte Sides

4⁹⁵

Spaghetti with Marinara	Two Meatballs
Alfredo Sauce, Meat Sauce or Pink Sauce	Italian Sausage
Grilled Mixed Vegetables	Garlic Mashed Potatoes

For the Bambini

12 and under

4⁹⁵

Spaghetti with Marinara or Meat Sauce	Grilled Chicken and Vegetables
Penne with Marinara or Meat Sauce	Macaroni and Cheese

* New menu items

Main Dish

All entrees served with bread. A house side salad may be added for 99 cents or a Caesar salad for 1⁹⁹

Tour of Italy	15 ⁹⁵
<i>A sampling of classics: Chicken Parmigiana, Lasagna & Fettuccini Alfredo</i>	
Lobster Ravioli *	14 ⁹⁵
<i>Five jumbo lobster ravioli, stuffed with 100% lobster meat and cheese, then finished in a pink sauce. A past special that our customers asked to be available on every visit.</i>	
Seafood Combination alla Marinara or alla Crema	14 ⁹⁵
<i>Shrimp, mussels and clams sautéed in a red sauce or a white sauce and served over linguini</i>	
Shrimp Tortellini or Shrimp Ravioli*	14 ⁹⁵
<i>Tortellini or ravioli stuffed with ricotta cheese and served with shrimp in a pink sauce.</i>	
Linguini Pescatore *	16 ⁴⁵
<i>This seafood pasta recipe features linguine in a Marinara sauce with shrimp, scallops, mussels, clams, and calamari</i>	
Fra Diavolo Dish (spicy)	15 ⁹⁵
<i>Shrimp, chicken and clams sautéed with crushed red peppers and garlic in a white wine and marinara sauce and served over a bed of spaghetti</i>	
Shrimp Modo Mio	15 ⁹⁵
<i>Sautéed with fresh tomatoes, broccoli and spinach in a garlic white wine cream sauce and served over a bed of spaghetti</i>	
Chicken Eggplant or Shrimp Primavera	10 ⁹⁵ , 10 ⁹⁵ , 13 ⁹⁵
<i>Sautéed with fresh squash, zucchini, bell peppers and mushrooms, garlic and parmesan and served over a bed of spaghetti</i>	
Chicken, Veal, or Shrimp Marsala	10 ⁹⁵ , 12 ⁹⁵ , 13 ⁹⁵
<i>Sautéed with mushrooms, Marsala wine and beef stock and served over a bed of spaghetti</i>	
Chicken, Eggplant, Veal or Shrimp Parmigiana	10 ⁹⁵ , 10 ⁹⁵ , 12 ⁹⁵ , 13 ⁹⁵
<i>Sautéed in a marinara sauce, topped with mozzarella cheese and served over a bed of spaghetti</i>	
Chicken Eggplant or Veal Piccata	10 ⁹⁵ , 10 ⁹⁵ , 12 ⁹⁵
<i>Sautéed with garlic, capers, lemon, butter and white wine sauce and served over a bed of spaghetti</i>	
Chicken or Veal Pizziola - Chef's Recommendation	11 ⁹⁵ , 13 ⁹⁵
<i>Sautéed with roasted peppers, artichoke hearts and goat cheese in a pink sauce and served over a bed of spaghetti</i>	
Shrimp Caprese	14 ⁹⁵
<i>Sautéed with fresh tomatoes, mozzarella and basil in a lemon, butter and garlic sauce and served with penne pasta</i>	
Shrimp Scampi	12 ⁹⁵
<i>Sautéed in garlic, butter, lemon and white wine sauce and served over a bed of angel hair pasta</i>	
Shrimp alla Romana	13 ⁹⁵
<i>Sautéed in a butter and white wine sauce with garlic, broccoli and fresh tomatoes and served over a bed of spaghetti</i>	
Risotto con Gamberetto *	13 ⁹⁵
<i>A creamy rice dish from northern Italy cooked with butter and white wine, we add green peas and serve with sautéed shrimp</i>	
Risotto di Parma *	13 ⁹⁵
<i>Risotto with butter, onions, Parmesan cheese combined with fresh tomatoes and a sherry wine pink sauce</i>	
Chicken Cremora Mushrooms	11 ⁹⁵
<i>Sautéed in a creamy mushroom and white wine sauce and served over a bed of spaghetti</i>	
Chicken Cacciatore	11 ⁹⁵
<i>Sautéed in a Marinara sauce with mushrooms, green peppers and onions and served over a bed of spaghetti</i>	
Chicken Albanies	11 ⁹⁵
<i>Sautéed with fresh spinach in a creamy white wine sauce and served over a bed of spaghetti</i>	
Chicken Carciofi	11 ⁹⁵
<i>Sautéed in a sherry wine pink sauce with a touch of Marinara with artichoke hearts and served over a bed of spaghetti</i>	
Chicken Bella	11 ⁹⁵
<i>Sautéed in a Marinara sauce with mushrooms, crushed red peppers and garlic and served over a bed of spaghetti</i>	
Chicken alla Vodka	11 ⁹⁵
<i>Sautéed in a vodka sauce with mushrooms, garlic and fresh tomatoes and served over a bed of penne</i>	
Chicken Aristocrat	12 ⁹⁵
<i>A hearty mix of chicken and eggplant sautéed in a sherry wine pink sauce with garlic and butter and served over a bed of spaghetti</i>	

Surf and Turf

Certified Angus Beef Steak <i>Your choice of our 12 oz Ribeye, exhibiting the highest ratio of marbling, tenderness, juiciness, flavor and texture, or 12 oz Sirloin, a delicious cut of steak that is tender and fairly lean with a slight layer of fat that melts into the meat during cooking. You steak will be cooked per your request and served with your choice of two sides</i>	24 ⁹⁵
Certified Angus Beef Ribeye Steak and Shrimp Marsala - Chef's Recommendation * <i>Our 12 oz Certified Angus Beef Ribeye is complemented with four grilled gulf shrimp and topped with our made-to-order mushroom and Marsala wine sauce and served with your choice of two sides. You may request this dish with 12 oz sirloin</i>	27 ⁹⁵
Sicilian Marsala <i>Veal Scallopini and shrimp sautéed with mushrooms, Marsala wine and beef stock and served over a bed of spaghetti</i>	16 ⁹⁵
Chef Mintor's Veal Medley * <i>A combination of veal, shrimp and scallops sautéed in a sherry cream sauce and served over a bed of spaghetti</i>	18 ⁹⁵
Grilled Pacific Salmon Filet with Piccata <i>Our fresh salmon filet is lightly seasoned, grilled and served with a side of Piccata sauce and your choice of two sides</i>	16 ⁹⁵
Salmon Carciofi * <i>Broiled Salmon topped with a pink sauce and artichokes and served with your choice of two sides</i>	16 ⁹⁵

Choices of Sides - House Side Salad, Grilled Vegetables, Garlic Mashed Potatoes, Pasta with Marinara

Pasta

Spaghetti or Ziti <i>Served with your choice of Meat Sauce, Mushroom Sauce, Garlic & Oil, Pesto Sauce, or Marinara sauce with Meatballs or Sausage</i>	8 ⁹⁵
Baked Ziti <i>Medium tube pasta baked with Marinara and Ricotta cheese, and topped with Mozzarella cheese</i>	9 ⁹⁵
Manicotti <i>Large, ribbed pasta tubes filled with Ricotta, Mozzarella and Parmesan cheeses</i>	9 ⁹⁵
Cannelloni <i>Large pasta tubes filled with ground beef, spinach, Ricotta and Mozzarella cheeses</i>	9 ⁹⁵
Cheese Ravioli <i>Square pasta stuffed with Mozzarella cheese and served with Marinara sauce</i>	8 ⁹⁵
Fettuccine Alfredo <i>Our Alfredo sauce is made in the pan for each order and is authentic to the Italian style. Our sauce is richer with butter and melted Parmesan than the American-style, thick sauces; far lighter, more silky and refined. The lightness of our sauce allows the fettuccine to retain their bite and their taste isn't drowned by sauce. Using less cream and spices boosts the clarity and complexity of the more subtle flavors: the sweetness of the butter and the nutty boost from the cheese.</i>	(with chicken 10 ⁹⁵ , with shrimp 11 ⁹⁵) 9 ⁹⁵
Lasagna <i>Classic lasagna is made fresh in the morning and each slice is baked to order while it lasts</i>	8 ⁹⁵
Linguini alla Carbonara <i>Linguini with bacon and eggs, served in a cream sauce</i>	9 ⁹⁵
Linguini with Clam Sauce <i>Tender clams, garlic, white wine, and fresh herbs all come together in a light sauce</i>	10 ⁹⁵
Penne Gorgonzola <i>A purist's dish: Penne pasta with a rich Gorgonzola and Parmesan cheese cream sauce</i>	(with chicken 11 ⁹⁵ , with shrimp 13 ⁹⁵) 9 ⁹⁵
Penne al'Amatricana <i>A simple penne pasta dish features pancetta, diced tomatoes, red chile flakes, and parmesan cheese</i>	9 ⁹⁵
Penne Arrabiata <i>Penne pasta with a spicy red pepper Marinara sauce</i>	9 ⁹⁵
Penne Al Giardino <i>Penne pasta served with sauteed mushrooms, green peppers, zucchini, squash and onions in a Marinara sauce</i>	9 ⁹⁵
Pasta Combo Dish <i>A delicious tour of our favorite pasta dishes: Lasagna, Ziti and Manicotti</i>	10 ⁹⁵

Drinks

*We have a selection of bottled tea, wines and bottled and draft beers to complement your meal.
We also have fountain drinks and iced tea available.*

Sandwiches, Stromboli and Calzones

All sandwiches are served on our 11" soft-crust Italian submarine roll

Italian Meatball, Chicken Parmigiana, Eggplant Parmigiana or Sausage and Pepper	7 ⁹⁵
Veal Parmigiana or Philly Cheesesteak	8 ⁹⁵
New Yorker Special Sub	9 ⁹⁵
<i>Invented in our kitchen, this sub consists of ham, turkey, salami, with vegetables and ranch dressing on half loaf of our fresh baked focaccia bread. A staff favorite we now share with you.</i>	
Italian Meat Stromboli 7 ⁹⁵	6 ⁹⁵ , 7 ⁹⁵ , 7 ⁹⁵
Cheese, Spinach or Ham Calzone	

Add a drink and choice of House Side Salad, Grilled Vegetables or Marinara sauce for \$2⁹⁵ when dining in

Stuffed New York Pizza

Meat or Veggie

Manhattan Large 19 ⁹⁵	Times Square Extra Large 23 ⁹⁵	Brooklyn Super Large 25 ⁹⁵
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Deep Dish Sicilian Pizza

Please allow 30 minutes cooking time

Cheese 11 ⁹⁵	Supreme 16 ⁹⁵
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Traditional New York Pizza

Medium 12" Pie	Cheese	8 ⁹⁵	toppings 1 ⁵⁰	Supreme	11 ⁹⁵
Large 14" Pie	Cheese	9 ⁹⁵	toppings 2 ⁰⁰	Supreme	14 ⁹⁵
Extra Large 18" Pie	Cheese	11 ⁹⁵	toppings 2 ⁵⁰	Supreme	16 ⁹⁵
By the slice	Cheese	3 ⁴⁵	toppings 75 cents each		
	Supreme	4 ⁴⁵			
	Stuffed	5 ⁴⁵			

Pepperoni, Italian Sausage, Ground Beef, Canadian Bacon, Bacon, Anchovies, Mushrooms, Black/Green Olives, Banana Peppers, Pineapple, Artichoke Hearts, Sun-Dried Tomatoes, Spinach, Fresh Tomato, Feta Cheese, Onions, Bell Peppers, Jalapenos

Specialty Personal 10" Pizza

White Pizza	<i>Mozzarella, Ricotta, garlic, fresh tomato</i>	10 ⁹⁵
Romano Pizza	<i>Mozzarella, Ricotta, spinach</i>	9 ⁹⁵
Florentine Pizza	<i>Mozzarella, spinach, egg, touch of garlic</i>	10 ⁹⁵
Principessa Pizza	<i>Mozzarella, ham, mushrooms</i>	10 ⁹⁵
Vegetarian Pizza	<i>Mozzarella, mushrooms, green peppers, onions, olives</i>	10 ⁹⁵
Margherita Pizza	<i>Mozzarella, tomato, basil</i>	9 ⁹⁵
Quattro Formaggi Pizza	<i>Mozzarella, Gorgonzola, Parmesan and Provolone cheeses</i>	10 ⁹⁵
Mushroom Pizza	<i>Mozzarella, mushrooms</i>	9 ⁹⁵
New York, New York Pizza	<i>Mozzarella, salami, fresh tomato, mushrooms, artichoke hearts</i>	10 ⁹⁵
Hawaiian Pizza	<i>Mozzarella, ham, pineapple</i>	9 ⁹⁵
Pugliese Pizza	<i>Tomato sauce, extra virgin olive oil, basil onions, Italian tuna</i>	10 ⁹⁵
Deliziosa Pizza	<i>Mozzarella, extra virgin olive oil, bacon, zucchini</i>	10 ⁹⁵
Capricciosa Pizza	<i>Prosciutto ham, anchovies, red peppers, capers, olives</i>	10 ⁹⁵
Napolitana Pizza	<i>Mozzarella, tomato, basil</i>	10 ⁹⁵
Paesana Pizza	<i>Mozzarella, sausage, onions, bell peppers</i>	9 ⁹⁵
Prosciutto Pizza	<i>Mozzarella, Parmesan, Prosciutto ham</i>	10 ⁹⁵
Four Seasons Pizza	<i>Mozzarella, mushrooms, peppers, olives, capers, anchovies</i>	10 ⁹⁵

Desserts and Coffee

Cannoli	4 ⁴⁵
<i>A tube-shaped Italian pastry filled with sweet cream and ricotta cheese. Stuffed to order</i>	
Tiramisu	4 ⁹⁵
<i>A rich treat blending the bold flavors of cocoa and espresso with savory mascarpone cheese, layered with lady finger biscuits</i>	
Italian Cream Cake	4 ⁹⁵
<i>This tender coconut cake is made with buttermilk topped with a cream cheese coconut frosting and chopped nuts</i>	
Cheesecake <i>Traditional or Caramel Fudge</i>	4 ⁹⁵
<i>A rich, creamy New York-style cheesecake</i>	
Chocolate Mousse Cake	4 ⁹⁵
<i>Triple Chocolate! A layered chocolate cake with chocolate mousse between layers and a chocolate fudge frosting</i>	
Carrot Cake	4 ⁹⁵
<i>A moist cake containing grated carrot and topped with a cream cheese icing</i>	
Lemon Mascarpone Cake	4 ⁹⁵
<i>A lemon cake with lemon mascarpone (Italian cream cheese thickened by the addition of lemon juice)</i>	
Coffee	1 ⁹⁵
<i>A drip coffee made with freshly-ground Italian Roast coffee beans</i>	

Lunch Specials

Monday – Friday

11-2

Includes House side salad and bread

7⁹⁵

Manicotti	Lasagna	Baked Ziti
Spaghetti with Marinara Sauce, Meat Sauce, Meatballs or Sausage		Cannelloni

8⁹⁵

Chicken Piccata	Chicken Cremora Mushroom	Chicken Albanies
Chicken Caciofi	Chicken Parmigiana	Chicken Fettucini Alfredo
	<i>Eggplant may be substituted for chicken</i>	

New York Pizza and Pasta's Old World Cooking Style

Our goal is to provide a remarkable dining experience at a fair price, thus introducing our guests to the Old World dishes, flavors and atmosphere that we love. We work with our suppliers several times a week to deliver the freshest, highest-quality ingredients and we make your dishes individually to order. Yes, this process takes longer than some other restaurants and we could do it faster and cheaper with premade; however, we will not compromise quality in favor of speed. We ask for your patience when the kitchen seems slow, but know that everyone is working steadily and that creating art takes time. Use the minutes to enjoy the atmosphere and good company and give thanks for our blessings.

Mangia bene, ridi spesso, ama molto!
Eat well, laugh often, love much!

Special Dietary Needs

Because we appreciate our guests and strive to make New York Pizza and Pasta a place where the whole family can gather and enjoy our labors, we are committed to doing our best to fulfill restricted dietary needs. We may not be able to fully satisfy every requirement because of the limits of storing specialized foods, but we will work with you to find compatible menu offerings. And since we make everything from scratch, we can even work off-menu to produce a delicious meal for you to enjoy, whether it is vegetarian, low-carb, low-fat, gluten-free, Crohn's/IBD, low-sodium, diabetic or food allergy. If you call ahead a few days, we will be even better able to serve your particular needs.

Whole wheat spaghetti and gluten-free spaghetti is available on request and as a free substitute. Please allow us extra time for preparation.

When in Louisiana, please try our sister restaurant, LaVoglia Ristorante Italiano in Lake Charles.

And you can keep up with us on Facebook and our websites www.NewYorkPizzaandPasta.com and www.LaVoglia.net