



MENU

www.nypp.com



WINE & BEER

GET YOUR DAILY DOSE OF ANTIOXIDANTS!

HOUSE WINE SELECTIONS

- Pinot Grigio • Chardonnay • White Zinfandel
- Pinot Noir • Merlot • Cabernet Sauvignon • Chianti

CLASS 8

PREMIUM WINE SELECTIONS

WHITE

	GLASS	BOTTLE
Kendall Jackson Chardonnay	10	38
Sonoma Cutrer Chardonnay	11	40
La Crema Chardonnay		46
Kono Sauvignon Blanc (New Zealand)	10	38
Santa Marina Pinot Grigio (Italy)	9	34
Kendal Jackson Pinot Grigio	10	38
Schmitt Schone Riesling (Germany)	9	34
Zonin Prosecco (Italy) (187 ml)	9	
Moscato (187 ml)	9	

RED

	GLASS	BOTTLE
DeLoach RSV Pinot Noir (Sonoma)	10	38
DeLoach Russian River Pinot Noir		46
Kendall Jackson Merlot (Sonoma)	10	36
Alexander Valley Vineyards Merlot		44
Kendall Jackson Cabernet (Sonoma)	10	38
Hess Select Cabernet Sauvignon (Sonoma)	10	38
Hess Allomi Cabernet		55
Alexander Valley School House RSV Cabernet		65
Michael & David Petite Petit (California)	9	35
Michael & David Freak Show	9	35
Bodega Norton Malbec (Mendoza)	8	34
Frescobaldi Chianti (Italy)	9	34
Castello di Albola Chiani, Classico (Italy)		45

BEER

DRAFT

Coors Light	4.00
Bud Light	4.00
Michelob Ultra	4.00
Yuengling	4.00
Blue Moon	5.00
Stella Artois	5.00

PITCHERS

Coors Light	9.00
Bud Light	9.00
Michelob Ultra	9.00
Yuengling	9.00
Blue Moon	15.00
Stella Artois	15.00
Guinness	15.00

DOMESTIC BEER

4.00

Amberbock, Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Light, Yuengling

IMPORTED BEER

5.00

Amstel Light, Corona & Corona Light, Heineken, Peroni, Guinness, Heineken 0.0

CRAFT BOTTLED BEER 6.00

Stella Artois Cider, Goose Island IPA, Sierra Nevada Pale Ale

PRICES SUBJECT TO CHANGE



CRAFT COCKTAILS

All of our mixed drinks use freshly squeezed citrus juices, homemade drink mixes, simple syrups, fresh fruit and are made to order.

MARTINIS

NEW YORK FRESH FRUIT DROP

Freshly muddled fruit, Grey Goose Vodka, and splash of soda water. Served chilled in a sugar rimmed glass. Flavors available: Lemon, Raspberry Lemon, Blackberry Lemon, Orange or Strawberry **11**

CUCUMBER MARTINI

Freshly muddled cucumbers, Hangar One Vodka, St. Germain Elderflower Liqueur, splash of lemon juice and a touch of simple Syrup. Topped with cucumber slice **10**

APPLE A DAY

Stolichnaya® Premium Vodka, apple schnapps, fresh lemon zest, simple syrup, topped with cherry **10**

THE CHAMPAGNE COSMO

Hangar One Vodka, Triple Sec, cranberry juice, splash of lime juice, lemon zest and topped with champagne **10**

MANHATTAN ESPRESSO MARTINI

Freshly brewed espresso with Crown Royal and Baileys, shaken, and served straight up **11**

PICKLED AGAIN PEPPERONCINI

Housemade pepperoncini vodka, lime juice and a dash of bloody Mary spice **11**

SPECIALITY COCKTAILS

BIG CITY BEACH BUM

Bacardi Mango Fusion Rum, Bacardi Coconut Rum, pineapple juice, grenadine, The Kraken Black Spiced Rum and a Bacardi 151° floater **11**

SKINNY MARGARITA



Azuñia Organic Platinum Tequila, Azuñia Organic Agave Nectar and fresh lime juice **11**

NEW YORK SPRITZER

Sorry but it's our secret, it does contain Stolichnaya® Premium Vodka though!... Flavors available: Lemon, Cherry Lemon, Blackberry Lemon, or Strawberry Lemon **10**

MOSCOW MULE

Stolichnaya® Premium Vodka, Barrit's Ginger Beer, served in a copper mule mug with a lime wheel **11**

SANGRIA

Red or White, Made to order with Italian house wine, fresh fruit and select cordials **10**

CAPUCCINO MARTINI

Freshly brewed espresso, with Grey Goose, Vodka, Baileys, and a touch of cream. Topped with espresso beans **12**

LIMOCELLO CREAM DROP

Homemade Limoncello, splash of cream, lemon zest, touch of simple syrup, topped with a lemon wheel. **12**

PLEASE DRINK RESPONSIBLY
PRICES SUBJECT TO CHANGE



APPETIZERS

SHRIMP COCKTAIL

Five Jumbo Shrimp served with lemon and our homemade cocktail sauce **12.99**

BRUSCHETTA

Homemade well toasted Italian bread topped with fresh tomatoes, fresh garlic, fresh basil, red onion, and finished with extra virgin olive oil **9.99**
Owner Reconstruction

THE MEATBALL SPECIAL

Two meatballs with ricotta, fresh basil, grated cheese served with toast points **11.99**

MOZZARELLA STICKS

Fried mozzarella sticks served with homemade marinara sauce **7.99**

FRIED RAVIOLES

Fried raviolis served with homemade marina sauce **9.99**

CHICKEN WINGS

Our famous New York style chicken wings made with fresh homemade sauces. Flavors available: mild, medium, hot or garlic buffalo, spicy garlic sauce, sweet chili or barbecue **10.99**
Add extra sauce or dressing **.75**

BONELESS CHICKEN WINGS

Boneless version of our famous New York style chicken wings. Flavors available: mild, medium, hot or garlic buffalo, spicy garlic sauce, sweet chili or barbecue **10.99**
Add extra sauce or dressing **.75**

FRESH CHICKEN TENDERS

with fries **9.99**

GRILLED VEGGIES

Traditional Italian grilled eggplant & zucchini made with fresh garlic, fresh parsley, extra virgin olive oil and finished with a balsamic reduction (served cold) **8.99**

MUSSELS

Sautéed in your choice of garlic and white wine homemade pomodoro, or fra diavolo sauce **12.99**

BAKED CLAMS

Fresh clams and homemade bread crumbs stuffed in clam shells, with garlic white wine sauce served with a side of fresh lemos **9.99**

EGGPLANT ROLLATINI

Fresh breaded flash fried eggplant stuffed with Italian ricotta topped with marinara sauce and mozzarella finished with parmesan cheese and parsley **12.99**

FRIED SHRIMP

Lightly battered and cooked to a crisp brown. Served with a side of fresh lemon and homemade pomodoro or Buffalo sauce (mild, medium or hot) **12.99**

ROCKEFELLER EGGPLANT

Freshly breaded flash fried eggplant, cooked to a golden crisp topped with fresh diced tomato, fresh mozzarella, roasted red peppers, basil and a homemade garlic oil finished with a balsamic reduction **12.99**

CALAMARI & ZUCCHINI FRITTI

Calamari rings and zucchini sticks lightly battered and fried to a crisp brown, served with side of fresh lemon & homemade pomodoro or fra diavolo sauce **12.99**

POLPA FRITTI

Mediterranean octopus lightly battered and fried to a crisp brown, served with side of fresh lemon & homemade pomodoro or fra diavolo sauce **10.99**

PLATTO SALUMI FORMAGGI

Assorted Meats, Olives & Cheeses **14.99**

INSALATA FRUTTI DI MARE

Sicilian style seafood salad with calamari, shrimp, Mediterranean octopus, tossed in extra virgin olive oil and a touch of white vinegar, finished with parsley **14.99**

LITTLE ITALY ANTIPASTO

Mediterranean octopus, mussels marinara, baked clams, fried calamari, and fried zucchini (for two) **14.99**

ONION RINGS

14.99

Add cheese wiz **2**



SALADS

Dressing choices: Balsamic Vinaigrette, Bleu Cheese, Ranch, Honey Mustard, Golden Italian or Caesar. Add grilled or fried Chicken Breast **\$5**, Calamari **\$6** or Shrimp **\$7** to any salad. Add extra dressing to any salad **\$.75**

HOUSE

Mixed greens, tomato, black olives and Ricotta Salata cheese with choice of dressing

8.99

ARUGULA

Arugula tossed with lemon and extra virgin olive oil, topped with diced tomatoes, shaved Parmesan cheese and Balsamic Reduction

9.99

CLASSIC CAESAR

Traditional Caesar salad with homemade croutons

8.99

WEDGE

Wedge of iceberg lettuce topped with bacon and creamy bleu cheese dressing

8.99

CAPRESE

Fresh buffalo mozzarella, tomatoes, basil with a drizzle of extra virgin olive oil and balsamic reduction

10.99

GRILLED CHICKEN

Seasoned grilled chicken breast, served on the top of romaine lettuce, topped with Gorgonzola cheese, bacon and tomatoes with choice of dressing

13.99

TONNA ALLA ITALIANA

Imported Italian tuna served on top of arugula, with capers, red onion, fresh tomato, a touch of lemon and extra virgin olive oil.

11.99

BUFFALO CHICKEN SALAD

Grilled or fried chicken tossed in garlic buffalo sauce over a bed of romaine lettuce with red onions, tomatoes, celery and Gorgonzola cheese. Served with ranch or bleu cheese

13.99

COLD ANTIPASTO

Traditional Italian meats, cheese, olives and giardiniera vegetables, served over Romaine lettuce with balsamic vinaigrette (serving 2)

12.99

SOUPS

SOUP DEL GIORNO

Today's homemade soup

6.00

PRICES SUBJECT TO CHANGE



NYPP ENTREE SPECIALITIES

All entrees are served with pasta in same sauce and choice of side House or Caesar salad
4.00 for different sauce on side of pasta • **6.00** for Bolognese sauce

PARMESAN

Crisp, freshly breaded with marinara & mozzarella
Eggplant **17.99** Chicken **19.99**
Eggplant rollatini **21.99**
Veal or Shrimp **23.99**

NONNA'S TRIO

Crisp, freshly breaded and flash fried Chicken & Eggplant topped with Ham & Mozzarella served Parmesan style
21.99

MARSALA

Sautéed with mushroom in a Marsala wine sauce
Chicken **18.99** Veal or Shrimp **23.99**

MILANESE

Arugula salad, lemon, oil and Parmesan served with side of penne marinara
Eggplant **17.99** Chicken **18.99**
Veal or Shrimp **23.99**

FRANCESE

Egg dipped and sautéed in white wine lemon sauce
Chicken **18.99** Veal or Shrimp **23.99**

PICANTA

Sautéed in a lemon caper white wine sauce
Chicken **18.99** Veal or Shrimp **23.99**

NEW YORK

Cutlet (grilled or fried) topped with fresh mozzarella, tomato, basil, red onion, balsamic reduction, olive oil & served with a side of penne marinara.
Eggplant **17.99** Chicken **18.99**
Veal or Shrimp **23.99**

SAUSAGE & PEPPERS

Roasted sausage with peppers & onions **17.99**

CHICKEN ROLLANTINI

Fontina cheese and ham rolled in a pounded chicken breast with brown mushroom sauce **19.99**

SIDES

GARLIC BREAD 4.99

Add mozzarella **2**

FRENCH FRIES

Straight cut or curly **3.99**
Add mozzarella **2**

OUR FAMOUS HOMEMADE

*Meatballs or sausage (2) **7.99**

FRESH SAUTEED SPINACH MUSHROOMS OR BROCOLI 6.99

Any side of sauce **5.00**

BROCCOLI RABE
Sauteed in olive oil and garlic **7.99**

Party of 6 or more subject to 18% gratuity.

Having a special occasion and want to bring your own cake? \$1.00 charge per plate.

***Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please let our server know if you have allergies of any kind.*

PRICES SUBJECT TO CHANGE



PASTAS

Angel Hair, Spaghetti, Linguine, Fettuccine, Penne, Rigatoni, or Gnocchi
(All pastas are served al dente but are made to order and finished with Parmesan cheese)
Served with a choice of House or Caesar Salad

PASTA WITH GARLIC & OIL

Choice of pasta with extra virgin olive oil, fresh garlic and parsley **13.99**
Add Chicken **5**, Calamari **6**, Shrimp **7**

PASTA PRIMAVERA

Choice of pasta, sautéed with garlic, white wine, carrots, broccoli, zucchini, red peppers, and peas **16.99**
Add Chicken **5**, Calamari **6**, Shrimp **7**

PASTA MARINARA

Pasta with homemade marinara **13.99**
Add meatballs or sausage **19.99**
Add Chicken **5**, Calamari **6**, Shrimp **7**

PASTA POMODORO

Choice of pasta in a sauce made to order with tomatoes, caramelized onions, garlic, fresh basil and extra virgin olive oil, finished with shaved Grana Padano **14.99**
Add Chicken **5**, Calamari **6**, Shrimp **7**

PASTA ALLA CARBONARA

Choice of pasta in our traditional homemade heavy cream sauce with sautéed pancetta, eggs, parmesan cheese and parsley finished with shaved Grana Padano **17.99**
Add Chicken **5**, Calamari **6**, Shrimp **7**

PASTA BOLOGNESE

Choice of pasta with our signature bolognese sauce with a touch of basil, and finished with shaved Grana Padano **17.99**
Add Chicken **5**, Calamari **6**, Shrimp **7**

PASTA ALFREDO

Choice of pasta served in a Alfredo sauce **17.99**
Add Chicken **5**, Calamari **6**, Shrimp **7**

PASTA ALLA VODKA

Choice of pasta served in a pink cream sauce made with homemade marinara sauce, sautéed onions, vodka, and finished with heavy cream and fresh Parmesan cheese **17.99**
Add Chicken **5**, Calamari **6**, Shrimp **7**

CHEESE RAVIOLI

With homemade marinara sauce **16.99**
Add Chicken **5**, Calamari **6**, Shrimp **7**

LOBSTER RAVIOLI

In a blush sauce finished with fresh parsley **19.99**
Add Chicken **5**, Calamari **6**, Shrimp **7**

BAKED RAVIOLI

(Your choice) cheese ravioli, homemade lasagna, baked Ziti with ricotta, or manicotti topped with Italian homemade marinara sauce and mozzarella cheese **17.99**
Add Chicken **5**, Calamari **6**, Shrimp **7**

SEAFOOD ENTREES

CLAM SAUCE

Traditional Italian homemade clam sauce
Your choice of white wine sauce or pomodoro sauce **19.99**

MUSSELS

Sautéed in garlic and white wine, pomodoro sauce or fra diavolo **19.99**

CALAMARI MARINARA

Sautéed in garlic and white wine, pomodoro sauce or fra diavolo **19.99**

SHRIMP SCAMPI

Sautéed with garlic and white wine, and paprika with a touch of cream **21.99**

CON POLPO

Mediterranean octopus sautéed in garlic and white wine, pomodoro sauce or fra diavolo **19.99**

FRUTTI DI MARE

Clams, Mussels, Shrimp & Calamari sautéed in garlic and white wine, pomodoro or fra diavolo sauce **23.99**

CATCH OF THE DAY

Served in your choice of sauce: picatta, francese, scampi, pan seared or broiled **Market Price**

Party of 6 or more subject to 18% gratuity.

Having a special occasion and want to bring your own cake? \$1.00 charge per plate.

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FAMOUS NEW YORK STYLE PIZZA

TRADITIONAL OR EXTRA THIN

Small (12") **11.99**
Large (16") **14.99**
(12" Gluten Free) **16.99**

CAULIFLOWER PIZZA 18.99

Gluten-free and keto friendly

ADD TRADITIONAL TOPPINGS

(12") **1.75** (16") **2.25**

ADD SPECIALTY TOPPINGS

(12") **4.00** (16") **4.50**

SICILIAN DEEP DISH

Small (12") **14.99**
Large (16") **19.99**

ADD TRADITIONAL TOPPINGS

(12") **2.50** (16") **3.00**

ADD SPECIALTY TOPPINGS

(12") **4.50** (16") **5.00**

Pizzas are served slightly well done

Garlic Crust add 2.00

Sicilian Made to order - please allow 45 minutes.

TRADITIONAL TOPPINGS

Extra Cheese, Pepperoni, Mushrooms, Onions, Green Peppers, Black Olives, Italian Sausage, Meatballs, Bacon, Fresh Jalapeños, Ham, Pineapple, Banana Peppers, Broccoli, Fresh Tomatoes, Garlic, Fresh Basil, Eggplant.

SPECIALTY TOPPINGS

Artichokes, Anchovies, Prosciutto, Soppressata, Shrimp, Steak, Chicken, Arugula, Roasted Red Peppers, Capers, Green Olives, Kalamata Olives, Pesto, Fresh Mozzarella, Sun Dried Tomatoes, Spinach, Ricotta Cheese.

SPECIALTY PIZZA

MARGHERITA

Mozzarella cheese, fresh buffalo mozzarella, freshly sliced tomatoes, baked and then topped with fresh basil and olive oil

(12") 15.99 (12" GF) 20.99 (16") 19.99

QUATTRO STAGIONI

Mozzarella and homemade pizza sauce, topped with artichokes, ham, black olives and mushrooms.

(12") 17.99 (12" GF) 22.99 (16") 20.99

MEAT LOVERS

Mozzarella and homemade pizza sauce, topped with pepperoni, sausage, ham and meatballs.

(12") 15.99 (12" GF) 20.99 (16") 19.99

VEGGIE DELIGHT

Mozzarella and homemade pizza sauce, topped with green peppers, mushrooms, onions, black olives

(12") 15.99 (12" GF) 20.99 (16") 19.99

SUPREME

Pepperoni, sausage, onion, mushrooms, green peppers, black olives.

(12") 18.99 (12" GF) 23.99 (16") 21.99

WHITE PIZZA (No Sauce)

Mozzarella, ricotta and provolone

(12") 15.99 (12" GF) 20.99 (16") 19.99

CHICKEN PIZZA

Grilled or fried with a choice of buffalo, garlic, BBQ, or chicken, parmesan topped with mozzarella cheese.

(12") 15.99 (12" GF) 20.99 (16") 19.99

NY RIBEYE CHEESE STEAK OR GRILLED CHICKEN CHEESE STEAK PIZZA

No sauce. American and mozzarella cheese, onions, peppers and mushrooms

(12") 18.99 (12" GF) 23.99 (16") 21.99

TONY'S PIZZA

Grilled chicken, mozzarella cheese with Alfredo sauce and bacon

(12") 16.00 (16") 21.00



NEW YORK HERO'S

All heroes served in our freshly toasted homemade roll,
with Boars Head Deli Meats and Prosciutto Di Parma

JOHN'S CHICKEN SANDWICH

Chicken Francaise with fresh mozzarella
& sauteed broccoli rabe **13.99**
Add french fries **3**

MAX'S RIBEYE BURGER

Two Ribeye Steak Burgers with an Italian cheese
brittle, lettuce, tomatoes and mayonnaise **12.99**
Add french fries **3**

ITALIANO

Ham, sopressata, provolone, lettuce, tomatoes,
onions and extra virgin olive oil **10.99**
Add french fries **3**

GODFATHER

Prosciutto De Parma, fresh mozzarella, roasted
red peppers, fresh basil, balsamic, vinegar
& extra virgin olive oil **10.99**
Add french fries **3**

TONNO ALLA ITALIANA

Imported Italian tuna with capers, arugula, red
onion, fresh tomato, touch of lemon and finished
with extra virgin olive oil **10.99**
Add french fries **3**

BROOKLYN

Ham, hot cappicola, fresh mozzarella, sun dried
tomatoes, fresh basil, balsamic reduction and
extra virgin olive oil **10.99**
Add french fries **3**

POLLO

Grilled chicken made to order tossed with lettuce,
tomato, onion, celery and mayo **10.99**
Add french fries **3**

CHICKEN CHEESE STEAK

Grilled chicken, peppers, onions, mushrooms
and a choice of mozzarella, provolone or white
american cheese **10.99**
Add french fries **3**

TUNA

Imported Italian tuna tossed with lettuce,
tomato, onion, celery & mayo **10.99**
Add french fries **3**

BENSONHURST

Oven roasted sausage, marinated roasted
red peppers & onions **10.99**
Add french fries **3**

NEIGHBORHOOD

Sautéed potato, egg, onion & peppers **10.99**
Add french fries **3**

CHICKEN CUTLET

Grilled or fried chicken cutlet with lettuce, tomato
& onion **10.99**
Add french fries **3**

NEW YPRL CHEESE STEAK

7oz of fresh shredded ribeye steak, Peppers,
Onions, Mushrooms & yellow cheese sauce **10.99**
Add french fries **3**

THE PARMIGIANA ALLA NEW YORK

Marinara and Mozzarella with Chicken,
meatballs, Sausage or Eggplant **10.99**
Marinara and Mozzarella with Veal or Shrimp **12.99**
Add french fries **3**

NEW YORK STYLE ROLLS

CALZONE

Stuffed with ricotta cheese and mozzarella
Served with a side of marinara sauce **19.99**
Traditional Toppings **1.50 each**
Specialty Toppings **2.00 each**
Steak or Seafood **4.00**

STROMBOLI

Filled with mozzarella and choice of a traditional
topping served with a side of marinara sauce **11.99**
Traditional Toppings **1.50 each**
Specialty Toppings **2.00 each**
Steak or Seafood **4.00**



CHILDREN'S MENU

PENNE MARINARA

6.99

CHICKEN FINGERS & FRIES

6.99

PENNE BUTTER & PARMESAN

6.99

MOZZARELLA STICKS

6.99

SPAGHETTI & MEATBALL

7.99

PENNE ALFREDO

7.99

BEVERAGES

Coke	2.99	Coffee	2.99
Diet Coke	2.99	Tea	2.99
Ginger Ale	2.99	Espresso	2.99
Root Beer	2.99	Cappuccino	4.99
Sprite	2.99	Double Espresso	4.99
Lemonade	2.99	Mik (White or Chocolate)	2.99
Orange Fanta	2.99	32oz Aqua Panna	5.99
Iced Tea (sweet or unsweet)	2.99	32oz San Pelegrino	5.99
Arnold Palmer	2.99		

PRICES SUBJECT TO CHANGE



DESSERT

***NEW YORK STYLE COOKIE**
cookie dough served with vanilla ice cream

7.99

CANNOLI

5.99

SPUMONI

4.99

OUR HOMEMADE VANILLA ICE CREAM

4.99

TIRAMISU

5.99

***APPLE STRUDEL** with vanilla ice cream

7.99

OUR HOMEMADE CRÈME BRÛLÉE
(Vainilla)

7.99

CHOCOLATE MOUSSE CAKE

6.99

BINDI® IMPORTED
NEW YORK STYLE CHEESECAKE

6.99

*Please order dessert along with your dinner to reduce waiting period

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