

POLLO (POULTRY)

Served with Salad or Penne Pasta with Tomato Sauce

Chicken Parmigiana	19
Chicken Francese sautéed in butter, white wine & lemon sauce	19.5
Chicken Marsala sautéed in a marsala wine sauce with prosciutto, mushrooms & onions	19.5
Chicken Scarpriello medallions of chicken sautéed in a white wine sauce with butter, garlic, fresh rosemary & lemon	19.5
Chicken Cacciatore sautéed with mushrooms, onions & peppers	19.5
Chicken Taormina stuffed with prosciutto, mozzarella, roasted peppers, onions & mushrooms in a light brown sauce	24
Chicken Zingara with artichoke hearts, asparagus, capers & hot cherry peppers in a piccata sauce	21.5
Chicken Gorgonzola lightly pan-fried chicken, in a white wine sauce with seasoned bread crumbs & gorgonzola cheese served over a bed of fresh spinach	21.5
Chicken Veneziana seasoned bread crumbs with mozzarella, asparagus & prosciutto, in a lemon butter sauce	21.5
Grilled Chicken with garlic, lemon & extra virgin olive oil	19.5
Grilled Chicken Paillard topped with fresh tomatoes, basil, red onions, garlic, lemon & extra virgin olive oil	20.5

VITELLO (VEAL)

Served with Salad or Penne Pasta with Tomato Sauce

Veal Parmigiana	22
Veal Francese sautéed in butter, white wine & lemon sauce	23
Veal Marsala sautéed in a marsala wine sauce with prosciutto, mushrooms & onions	23
Veal Cacciatore sautéed with mushrooms, onions & peppers	23
Veal Pizzaiola with mushrooms, light marinara sauce	23
Veal Milanese served with tomato sauce or lemon	22.5
Veal Sorrentino with mushrooms, eggplant & mozzarella cheese in a brown sauce	24
Veal Taormina sautéed in a marsala wine sauce with mushrooms, prosciutto, onions & artichoke hearts topped with mozzarella cheese	25
Saltimbocca alla Romana marsala wine, sliced egg & prosciutto over a bed of spinach	24
Grilled Veal Paillard with fresh tomatoes, basil, red onions, garlic, lemon & olive oil	24

PESCE (FISH)

Served with Salad or Penne Pasta with Tomato Sauce

Shrimp Parmigiana	22
Shrimp Francese butter, white wine & lemon sauce	23
Shrimp Scampi broiled in white wine, garlic & butter sauce	22.5
Shrimp alla Marinara in a light red sauce with white wine & fresh garlic	22.5
Shrimp Fra Diavolo tomatoes, white wine, garlic, in a spicy marinara sauce	22.5
Shrimp Oreganata broiled in a scampi sauce with seasoned bread crumbs	23
Shrimp Sorrentino sautéed with artichokes in a white wine butter sauce	24
Shrimp alla Taormina breaded shrimp, mushrooms, artichoke & mozzarella in a marsala sauce	25
Mussels Marinara served over linguine	19
Fried Calamari	20.5
Calamari alla Marinara (mild or hot) in a light red sauce with white wine & fresh garlic	20.5
Flounder Fillet (broiled) with garlic & lemon	23
Flounder Fillet Livornese tomatoes, garlic, onions, capers & olives	23
Flounder Fillet Francese sautéed in butter, white wine & lemon sauce	23
Salmon Piccata sautéed in a lemon caper sauce with onions, artichoke hearts & asparagus	23
Cod, Tilapia, or Bassa (any style)	22

STEAK, CHOPS, & ITALIAN SPECIALTIES

Served with Salad or Penne Pasta with Tomato Sauce

Rib Eye Steak Pizzaiola* with fresh mushrooms, in a light marinara sauce	29
Blackened Rib Eye Steak* blackened seasoning, with portobello mushrooms & in a light brown sauce	30
Rack of Lamb* Grilled or Milanese with extra virgin olive oil, lemon & garlic	31
Pork Chop Pizzaiola* mushrooms in a light marinara sauce	22.5
Pork Chop Taormina* with fried potatoes, sweet roasted peppers or hot cherry peppers, & fresh parsley in a light garlic sauce	23.5
Sausage & Peppers Pizzaiola in a light marinara sauce	19.5
Sausage Contadina with potatoes, sweet roasted peppers or hot cherry peppers, in a light garlic sauce	21
Trippa Napoletana with onion, potatoes, carrots, celery, peppers, & fresh tomatoes in a light marinara sauce	20

HEROS

Chicken Cutlet	8
Meatball	8
Salami & Provolone	8
Eggplant	8
Grilled Chicken with lettuce & tomato	8.5
Pepper & Egg	8.5
Potato & Egg	8.6
Veal Cutlet	9.5
Veal & Peppers	9.5
Veal & Mushrooms	9.5
Sausage	8
Sausage & Egg	8
Sausage & Peppers	8
Shrimp	11.5
Fresh Mozzarella, Tomato, Basil & Roasted Pepper	8.5
Add Parmigiana to Any Hero	+1

CHILDREN'S MENU

Spaghetti or Penne with Meatballs or Sausage	7.5
Cheese Ravioli	7.5
Baked Ziti	7.5
Chicken Parmigiana with spaghetti	11
Chicken Fingers w/ French Fries	9
Penne Alla Vodka	7.5
Lasagna	8.5

VEGETABLES & SIDES

Broccoli Sauté in garlic & oil	7.5
Broccoli Parmigiana breaded or plain	8.5
Broccoli Rabe Sauté	10.5
Escarole Sauté in garlic & oil	8.5
Escarole with Beans in red or white sauce	9.5
Spinach Sauté in garlic & oil	8.5
Mixed Vegetables & Potatoes	8
Mozzarella Sticks	8
French Fries	4.5
Meatballs	5
Sausage	5

SPECIAL DISHES MAY BE PREPARED UPON REQUEST

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE AND DO NOT INCLUDE TAX.

WE ALSO CATER FOR ALL OCCASIONS!
ROOM AVAILABLE FOR PRIVATE PARTY

Tel: 631.499.6900 • Web: TaorminaCommack.com
34 Veterans Memorial Highway • Commack, NY 11725
(Located in the Macy's Shopping Center)

Sun-Thurs: 11:00 am - 10:00 pm • Fri-Sat: 11:00 am - 11:00 pm
Menu Designed & Printed by FraScaDesignGroup.com • 516.483.5128 • JOB#15047

EST. 1995
TAORMINA
Ristorante & Pizzeria

TAKE-OUT MENU

Tel: 631.499.6900

Fax: 631.499.6901

Web: TaorminaCommack.com

34 Veterans Memorial Highway
Commack, NY 11725

(Located in the Macy's Shopping Center)

Follow Us and Comment on...



MOM'S DAY OFF

\$29

- 1 Large Pie
- 12 Buffalo Wings
- 2 Liter of Soda
- 1 Large Salad
- 12 Garlic Knots

PARTY PACKAGE FOR 20

\$239

- 1/2 Tray Garden Salad or Caesar Salad
- 1/2 Tray Chicken Parmigiana or Chicken Francese
- 1/2 Tray Sausage & Peppers or Meatballs
- 1/2 Tray Eggplant Parmigiana or Eggplant Rollatini
- 1/2 Tray Baked Ziti or Penne Alla Vodka
- 1 Large Grandma Pie + Focaccia & Italian Bread

TAKE-OUT MENU

ANTIPASTI

COLD

Taormina Antipasto	10
salami, provolone, sopressata, fresh mozzarella, prosciutto, olives, sun-dried tomatoes, artichokes & roasted peppers	
Shrimp Cocktail (5)	12.5
Clams On The Half Shell* (raw, 1/2 dz.)	9.5
Calamari Salad	12.5
Insalata di Pesce (fish salad)	13.5
Fresh Mozzarella, Tomato & Basil	10

HOT

Baked Clams or Clams Casino (1/2 dz.)	10
Stuffed Artichoke	10
Fried Zucchini	9
Hot Antipasto (for 2)	17
Mussels Marinara	10
Shrimp Oreganata	13
Baby Eggplant	10
Fried Calamari	12.5
Stuffed Mushrooms	9
Mozzarella Sticks	9
Mozzarella in Carrozza	10.5
Garlic Bread	4.5
Buffalo Wings (10)	10
Shrimp & Clams Crostini	17
Stuffed Portobello Mushroom with broccoli rabe & sausage	14
Cherry Pepper Calamari (spicy)	13.5
Eggplant Rollatini	9

SOUPS

Tortellini in Brodo	6.5
Stracciatelle	7.5
Chicken Vegetable	7.5
Lentil	7.5
Pasta Fagioli	7.5

WRAPS

Choice of Whole Wheat or Regular with side salad	
#1. Caesar	8.5
grilled chicken, romaine lettuce, & shaved parmigiano cheese	
#2. Tre Colori	8.5
grilled chicken, field green, roasted peppers & fresh mozzarella	
#3. Roasted Vegetable	8.5
portobello mushroom, zucchini, eggplant, roasted peppers & fresh mozzarella	
#4. Grilled Chicken	8.5
mozzarella, lettuce, tomato & red onion	

PIZZA

Regular (round, 18")	15.5
8 slices w/ cheese	
...with "The Works"	24
Sicilian (square)	17.5
10 slices w/ cheese	
...with "The Works"	26

CHOICE OF TOPPINGS:

1/2 Topping 1.75 1 Topping 3.00 Additional 2.00 ea.
 Pepperoni, Mushrooms, Sausage, Meatball, Broccoli, Green Peppers, Onions, Anchovies, Extra Cheese, Spinach, Olives, Eggplant

PIZZA SPECIALTIES

Eggplant Parmigiana	20
White Pizza	21
Crispino Pizza	25
fresh mozzarella, tomato & basil	
Grandma Pizza	18
Margherita Pizza	21
Chicken Parmigiana Pizza	26
Buffalo Chicken Pizza	26
Stuffed Meat or Spinach (5 slices)	15
Personal Pizza	8
Gluten-Free Pizza	10

SPECIALTY SIDES

Garlic Knots	50¢ ea. / 5.95 (dozen)
Rice Ball	3
Chicken Roll	6.75
Sausage & Pepper Roll	6.75
Calzone	6.75
Grilled Chicken Wrap	6.75

PANINI

Served with a side salad	
#1. Prosciutto	9.5
fresh mozzarella, arugula & tomato	
#2. Grilled Chicken	9.5
baby spinach, asiago & bacon	
#3. Grilled Chicken Pesto	9.5
arugula & fresh mozzarella	
#4. Chicken Francese	9.5
prosciutto, asparagus, mozzarella & roasted peppers	
#5. Grilled Vegetable Panini	9.5
eggplant, portobello mushroom, zucchini, fresh mozzarella & roasted peppers	

SALAD

Dressings: Italian, Blue Cheese, Oil & Vinegar, Ranch or Champagne	
Dinner Salad	4
Large House Salad	6.5
Caesar Salad	8.5
Greek Salad	9
Mixed Mesclun	9.5
mixed arugulas and radicchio	
#1. Warm Spinach Salad	10
balsamic demi-glaze, sliced eggs, mushrooms, bacon & tomato	
#2. Field Salad	9.5
goat cheese, walnuts & champagne vinaigrette	
#3. Apple Cranberry Salad	9.5
mixed greens, arugula, pecans, gorgonzola	
#4. Spinach & Arugula Salad	9.5
with goat cheese, artichokes, grape tomatoes, toasted walnuts	
#5. Pear Salad	9.5
with arugula, spinach, tomato & gorgonzola	
Add Grilled or Blackened Chicken	+4.5
Add Shrimp (per shrimp)	+2

PASTA

Spaghetti, Linguine, Penne, Rigatoni, Bowties or Angel Hair	
Tomato Sauce	11
with Meatballs or Sausage	13.5
Marinara Sauce	12
Garlic & Oil	11.5
Meat Sauce	13
Meat Tortellini	13.5
with tomato sauce	
Cheese Ravioli	12.5
with tomato sauce	
Fettuccine Alfredo	14
Clam Sauce	15.5
red or white	
Gluten Free or Whole Wheat	+2

BAKED PASTA

All Al Forno Dishes Served Parmigiana	
Baked Ziti with meat sauce	13
Baked Cheese Ravioli	13
Baked Lasagna	14.5
Baked Stuffed Shells	13

* Indicates Items Cooked to Order

*Consuming raw or uncooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

PASTA SPECIALTIES

Penne alla Vodka with meat sauce	14.5
Penne Al Filetto di Pomodoro	13.5
extra virgin olive oil, fresh tomatoes, onions & fresh basil	
Penne with Broccoli Rabe & Sausage	16.5
sautéed in garlic & oil with sun-dried tomatoes	
Penne with Baby Eggplant in a light marinara sauce	14.5
Rigatoni alla Amatriciana	13.5
tomatoes, onions, prosciutto	
Rigatoni & Broccoli	13.5
broccoli florets sautéed with garlic and oil	
Carbonara (choice of Spaghetti or Tortellini)	14.5
meat tortellini or spaghetti with pancetta & onions in a cream sauce	
Mezzi Rigatoni alla Festival	15.5
tomatoes, onions, peas & ricotta in a bolognese sauce	
Fettuccine Primavera	14
with mixed vegetables in a white or red sauce	
Fettuccine Taormina	19.5
sautéed shrimp, tomatoes, onions, basil & peas in a alfredo sauce	
Bowtie Gorgonzola	16.5
tomatoes, onions & gorgonzola cheese in a pink sauce	
Bowtie Campagnola	18
with chicken, mushrooms, onions, sun-dried tomatoes, & peas in a light pink sauce	
Capellini Taormina	18
with sautéed chicken, roasted peppers, spinach, onions & tomatoes	
Linguine Marechiarra	19
clams & shrimp, with fresh garlic in a light marinara sauce	
Linguine Puttanesca	14
tomatoes, capers, olives & anchovies in a spicy marinara sauce	
Shrimps & Clams served over linguine (white or red)	20.5

HOUSE SPECIALS

Each dish is served with a side salad and linguine

Eggplant Parmigiana	17.5
Eggplant Rollatine	18.5
stuffed with ricotta cheese, prosciutto, mozzarella.	
Stuffed Shells & Eggplant Rollatine	16
Chicken & Sausage Campagnola	22
with mushrooms, potatoes, onions & peppers (hot or sweet).	
Chicken & Shrimp Parmigiana	22
Chicken & Shrimp Francese	23
Zuppa di Pesce	31
lobster tail, clams, shrimp, mussels, scungilli & calamari	
Taormina Special	22
shrimp, clams & mussels in a marinara sauce	
*Veal Chop (Parmigiana, Grilled, or Milanese)	35