

# ANTIPASTI



**COLD -**

**Taormina Antipasto** 12  
salami, provolone, soppressata, fresh mozzarella, prosciutto, olives, sundried tomatoes, artichokes & roasted peppers

**Shrimp Cocktail (7)** 14

**Clams on the Half Shell\* (1/2 doz)** 11

**Calamari Salad** 14

**Insalata di Pesce (seafood salad)** 15

**Fresh Mozzarella, Tomato & Basil** 11

**HOT -**

**Baked Clams (6)** 11

**Fried Calamari** 13

**Stuffed Artichoke** 11

**Fried Zucchini** 10

**Hot Antipasto (for 2)** 18

**Mussels Marinara** 11

**Shrimp Oreganata** 14.5

**Baby Eggplant** 10.5

**Stuffed Mushrooms** 10

**Mozzarella Sticks** 10

**Mozzarella en Carrozza** 12

**Garlic Bread** 5.5

**Buffalo Wings (10)** 12

**Shrimp & Clam Crostini** 18

**Stuffed Portobello Mushroom** 15.5  
with broccoli rabe & sausage

**Cherry Pepper Calamari (spicy)** 15

**Eggplant Rollatini** 10

# SOUPS

24 oz.

**Tortellini in Brodo** 7.5

**Stracciatella** 8.5

**Chicken Vegetable** 8.5

**Lentil** 8.5

**Pasta Fagioli** 8.5

# WRAPS

Choice of whole wheat or regular wrap with side salad

1- **Caesar** 9.5  
grilled chicken, romaine & shaved parmigiano cheese

2- **Tre Colore** 9.5  
grilled chicken, field greens, roasted peppers & fresh mozzarella

3- **Roasted Vegetables** 9.5  
portobello mushrooms, zucchini, eggplant, roasted peppers & fresh mozzarella

4- **Grilled Chicken** 9.5  
mozzarella, lettuce, tomato & red onion

# PIZZA



**Neapolitan**

18" round - 8 slices with cheese 17

14" round 11

Slice 2.75

**Sicilian**

(square - 10 slices with cheese) 19

Slice 2.85

**CHOICE OF TOPPINGS**

Pepperoni - Mushrooms - Sausage - Meatball  
Eggplant - Broccoli - Green Peppers - Onions  
Anchovies - Extra Cheese - Spinach - Olives

1/2 Topping / +2 1 Topping / +3.5  
Additional / +2.5

**SPECIALTY PIZZA**

**Eggplant Parmigiana** 22

**White Pizza** 22.5

**Crispino (fresh mozzarella, tomato & basil)** 27

**Grandma** 20

**Margherita** 23

**Chicken Parmigiana** 27

**Buffalo Chicken** 27

**Chicken Marsala** 27

**Chicken Bacon Ranch** 27

**Stuffed Meat or Spinach (5 slices)** 16

**Personal Gluten-Free** 10

**Grilled Chicken Wrap (pizza wrap)** 6.5

# SPECIALTY SIDES

**Garlic Knots** 55¢ ea. / 6.50 dozen

**Rice Ball** 3.75

**Chicken Roll** 7

**Sausage & Pepper Roll** 7

**Calzone** 7



# PANINI

All panini served with a side salad

1- **Prosciutto** 10  
fresh mozzarella, arugula & tomato

2- **Grilled Chicken** 10  
baby spinach, asiago & bacon

3- **Grilled Chicken Pesto** 10  
arugula & fresh mozzarella

4- **Chicken Francese** 10  
prosciutto, asparagus, mozzarella & roasted peppers

5- **Grilled Vegetable** 10  
portobello mushrooms, zucchini, eggplant, fresh mozzarella & roasted peppers

# SALADS



Dressings: Italian, Blue Cheese, Ranch, Raspberry Vinaigrette or Champagne Vinaigrette

**Dinner Salad** 5

**Large House Salad** 7

**Caesar Salad** 9.5

**Greek Salad** 10

1- **Warm Spinach Salad** 11  
balsamic demi-glaze, sliced eggs, mushrooms, bacon & tomato

2- **Field Salad** 10.5  
mixed greens, tomatoes, walnuts & goat cheese

3- **Apple Cranberry Salad** 10.5  
mixed greens, arugula, pecans & gorgonzola

4- **Spinach & Arugula Salad** 10.5  
artichokes, grape tomato, toasted walnuts & goat cheese

5- **Pear Salad** 10.5  
pear, arugula, spinach, tomatoes & gorgonzola

**Add Grilled or Blackened Chicken** +5

**Add Jumbo Shrimp (5)** +7.5

# PASTA

Linguine, Penne, Rigatoni, Spaghetti or Angel Hair with:



**Tomato Sauce** 12.5

**Meatballs (4) or Sausage (2)** 15.5

**Bolognese** 16

**Marinara Sauce** 14

**Garlic & Oil** 12.5

**Meat Sauce** 15

**Cheese Tortellini (with tomato sauce)** 15

**Cheese Ravioli (with tomato sauce)** 14

**Penne Filetto di Pomodoro** 15  
extra virgin olive oil, fresh tomatoes, onions & basil

**Fettuccine Alfredo** 16.5

**Fresh White or Red Clam Sauce** 17

**Whole wheat or gluten-free pasta** +1.95

# BAKED PASTA

All Al Forno dishes served Parmigiana

**Baked Ziti with Meat Sauce** 14.5

**Baked Cheese Ravioli** 14.5

**Baked Lasagna** 16

**Baked Stuffed Shells** 14.5

★ Item is 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)** 16

**Penne with Broccoli Rabe & Sausage** 18  
sautéed in garlic & oil with sundried tomatoes

**Penne with Baby Eggplant** 16.5  
in a light marinara sauce

**Rigatoni Amatriciana** 15.5  
tomatoes, onions & prosciutto

**Rigatoni & Broccoli** 15.5  
broccoli florets sautéed with garlic & oil

**Carbonara (spaghetti or meat tortellini)** 16.5  
pancetta & onions in a cream sauce

**Mezzi Rigatoni Festivale** 17.5  
fresh tomatoes, onions, peas & ricotta in a bolognese sauce

**Fettuccine Primavera** 16  
mixed vegetables in white or red sauce

**Fettuccine Taormina** 22  
sautéed shrimp, tomatoes, onions, basil & peas in alfredo sauce

**Bowtie Gorgonzola** 18.5  
gorgonzola cheese, tomato & onion in a pink sauce

**Bowtie Campagnola** 18.50  
chicken, mushrooms, onions, sundried tomatoes & peas in light pink sauce

**Capellini Taormina** 20  
sautéed chicken, roasted peppers, spinach, onions & fresh tomatoes

**Linguine Marechiaro** 20.5  
clams & shrimp with garlic in a light marinara sauce

**Linguine Puttanesca** 16.95  
tomatoes, capers, olives & anchovies in a spicy marinara

**Shrimps & Clams** 22  
served over linguine (white or red sauce)

# HOUSE SPECIALS

Served with penne pasta in tomato sauce & salad

**Eggplant Parmigiana** 19

**Eggplant Rollatini** 20  
stuffed w/ricotta cheese, prosciutto & mozzarella

**Chicken & Sausage Campagnola** 24  
with mushrooms, potatoes & onions

**Chicken & Shrimp Parmigiana** 24

**Chicken & Shrimp Francese** 24

**Zuppa di Pesce** 33  
lobster tail, clams, shrimp, mussels, scungilli & calamari

**Taormina Special** 23  
shrimp, clams & mussels in a marinara sauce

**Shrimp & Scallops Oreganata** 27  
over spinach

**Branzino Livornese or Oreganata** 28

★ **Veal Chop (Parmigiana, Grilled, or Milanese)** 38



## POLLO / CHICKEN

Served with penne pasta in tomato sauce or salad

<b>Chicken Parmigiana</b>	21
<b>Chicken Francese</b> sautéed in butter, white wine & lemon	21.5
<b>Chicken Marsala</b> sautéed in a marsala wine sauce with prosciutto, mushrooms & onions	21.5
<b>Chicken Scarparella</b> with sausage & potato, sautéed in a white wine-butter sauce with garlic, rosemary & lemon	21.5
<b>Chicken Cacciatore</b> sautéed with mushrooms, onions & peppers	21.5
<b>Chicken Taormina</b> stuffed with prosciutto, mozzarella, roasted peppers, onion & mushrooms in a light brown sauce	25.5
<b>Chicken Zingara</b> with artichoke hearts, asparagus, capers & hot cherry peppers in a piccata sauce	23
<b>Chicken Gorgonzola</b> in a white wine sauce with seasoned breadcumbs & gorgonzola cheese over a bed of fresh spinach	23
<b>Chicken Veneziana</b> sautéed in a butter, white wine & lemon sauce, topped with prosciutto, asparagus, mozzarella & breadcrumb	23
<b>Grilled Breast of Chicken</b> arugula, extra virgin olive oil, garlic & lemon sauce	21.5
<b>Chicken Paillard - grilled</b> topped with tomatoes, basil, red onions, garlic, lemon & extra virgin olive oil	22.5
<b>Chicken Giardiniera</b> grilled or pan-fried, topped with arugula, tomato, red onions & fresh mozzarella	23

## VITELLO / VEAL

Served with penne pasta in tomato sauce or salad

<b>Veal Parmigiana</b>	24
<b>Veal Francese</b> sautéed in butter, white wine & lemon sauce	25
<b>Veal Marsala</b> sautéed in a marsala wine sauce with prosciutto, mushrooms & onions	25
<b>Veal Cacciatore</b> sautéed with mushrooms, onions & peppers	25
<b>Veal Pizzaiola</b> with mushrooms, in a light marinara sauce	25
<b>Veal Milanese</b> pan-fried with tomato or lemon sauce	25
<b>Veal Sorrentino</b> with mushrooms, eggplant & mozzarella in a brown sauce	27
<b>Veal Taormina</b> sautéed in a marsala wine sauce with mushrooms, prosciutto, onions & artichoke hearts topped with mozzarella	27
<b>Veal Paillard - grilled</b> topped with tomatoes, garlic, lemon & olive oil	26
<b>Veal Giardiniera</b> grilled or pan-fried, topped with arugula, tomato, red onions & fresh mozzarella	26



## PESCE / FISH

Served with penne pasta in tomato sauce or salad

<b>Shrimp Parmigiana</b>	23.5
<b>Shrimp Francese</b> broiled in butter, white wine & lemon sauce	24
<b>Shrimp Scampi</b> broiled in white wine, garlic & butter sauce	24
<b>Shrimp Marinara</b> in a light red sauce with white wine & garlic	24
<b>Shrimp Fra Diavolo</b> tomatoes, white wine & garlic in a spicy marinara sauce	24
<b>Shrimp Oreganata</b> broiled in a scampi sauce with seasoned breadcumbs	24
<b>Shrimp Sorrentino</b> sautéed with artichokes in a white wine butter sauce	25
<b>Shrimp Taormina</b> breaded shrimp, mushrooms, artichoke hearts & mozzarella in a marsala sauce	25
<b>Mussels Marinara</b> served over linguine	20.5
<b>Fried Calamari</b>	22
<b>Calamari Marinara</b> (mild or hot) in a light red sauce with white wine & garlic	22.5
<b>Flounder Fillet</b> broiled with garlic & lemon	25
<b>Flounder Livornese</b> tomatoes, garlic, onions, capers & olives	25
<b>Flounder Francese</b> sautéed in butter, white wine & lemon sauce	25
<b>Salmon Piccata</b> sautéed in a lemon caper sauce with asparagus, onions & artichoke hearts	25
<b>Tilapia, Basa or Cod</b> (any style)	24

## STEAKS & CHOPS AND ITALIAN SPECIALTIES

Served with penne pasta in tomato sauce or salad

★ <b>Ribeye Steak Pizzaiola</b> with mushrooms, in a light marinara sauce	33
★ <b>Blackened Ribeye Steak</b> dry rub, portobello mushrooms, in a light brown sauce	33
★ <b>Rack of Lamb Grilled or Milanese</b> extra virgin olive oil, lemon & garlic	34
★ <b>Pork Chops Pizzaiola</b> with mushrooms, in a light marinara sauce	24.5
★ <b>Pork Chops Taormina</b> with fried potatoes, sweet roasted or hot cherry peppers in a light garlic sauce	25.5
<b>Sausage &amp; Peppers Pizzaiola</b> in a light marinara sauce	21
<b>Sausage Contadina</b> with potatoes, sweet roasted or hot cherry peppers in a light garlic sauce	22
<b>Trippa Napolitana</b> onion, potatoes, carrots, celery, peppers & tomatoes in a light marinara sauce	22.5



## HEROS

<b>Chicken Cutlet</b>	9.75
<b>Meatball (4)</b>	9.5
<b>Eggplant</b>	9.5
<b>Grilled Chicken</b> (with lettuce & tomato)	10
<b>Broccoli Rabe with Sausage</b>	11
<b>Potato &amp; Eggs</b>	10
<b>Veal Cutlet</b>	11
<b>Veal &amp; Mushroom</b>	11
<b>Sausage (2)</b>	9.5
<b>Sausage &amp; Peppers</b>	9.5
<b>Shrimp</b>	12.5
<b>Caprese</b> Fresh Mozzarella, Roasted Pepper, Tomato & Basil	11
<b>Add Parmigiana to any hero</b>	+1

## VEGETABLES & SIDES



<b>Broccoli Sauté</b> (in garlic & oil)	8
<b>Broccoli Parmigiana</b> (breaded or plain)	9
<b>Broccoli Rabe Sauté</b>	11.5
<b>Escarole Sauté</b> (in garlic & oil)	9
<b>Escarole with Beans</b> (in red or white sauce)	10.5
<b>Spinach Sauté</b> (in garlic & oil)	9
<b>Mixed Vegetables &amp; Potatoes</b>	9
<b>Mozzarella Sticks</b>	9.5
<b>French Fries</b>	5
<b>Sweet Potato Fries</b>	5.5
<b>Meatballs (4)</b>	6
<b>Sausage (2)</b>	5.5
<b>Zucchini Linguine</b>	4

## CHILDREN'S MENU



<b>Spaghetti &amp; Meatballs</b>	8.5
<b>Cheese Ravioli</b>	8.5
<b>Baked Ziti</b>	8.5
<b>Chicken Parmigiana</b> (with spaghetti)	12.5
<b>Chicken Fingers</b> (with french fries)	10.5
<b>Penne alla Vodka</b> (with meat)	8.5
<b>Lasagna</b>	9.5

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Before placing your order, please inform your server if a person in your party has a food allergy.

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# TAORMINA

Est. 1995

Ristorante | Pizzeria

34 Veterans Memorial Hwy.  
Commack, NY 11725

(Located in the Macy's Shopping Center)



## Takeout Menu

631.499.6900

Order Online for Delivery:  
TaorminaCommack.com

Delivery available at:



### SPECIAL OCCASION PARTY PACKAGE FOR 20

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

\$249

Add 1/2 Tray of any Hot Appetizer .... \$39

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