

TAKEOUT MENU

631.499.6900

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DOORDASH **SLICE** Uber **Eats**

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
 - Add 1/2 Tray of any Hot Appetizer - +45
- \$259**

POLLO / CHICKEN

Served with penne pasta in tomato sauce or salad

- Parmigiana** 22
- Francese** 22.5
sautéed in butter, white wine and lemon
- Marsala** 22.5
sautéed in a marsala wine sauce with prosciutto, mushrooms and onions
- Scarparella** 22.5
with sausage and potato, sautéed in a white wine-butter sauce with garlic, rosemary and lemon
- Cacciatore** 22.5
sautéed with mushrooms, onions and peppers
- Taormina** 26.5
stuffed with prosciutto, mozzarella, roasted peppers, onion and mushrooms in a light brown sauce
- Zingara** 24
with artichoke hearts, asparagus, capers and hot cherry peppers in a piccata sauce
- Gorgonzola** 24
in a white wine sauce with seasoned breadcumbs and gorgonzola cheese over a bed of fresh spinach
- Veneziana** 24
sautéed in a butter, white wine & lemon sauce, topped with prosciutto, asparagus, mozzarella and breadcrumb
- Grilled Breast of Chicken** 22.5
extra virgin olive oil, garlic and lemon sauce
- Paillard - grilled** 23.5
topped with tomatoes, basil, red onions, garlic, lemon and extra virgin olive oil
- Giardiniera** 24
grilled or pan-fried, topped with arugula, tomato, red onions and fresh mozzarella

VITELLO / VEAL

Served with penne pasta in tomato sauce or salad

- Parmigiana** 25
- Francese** 26
sautéed in butter, white wine and lemon sauce
- Marsala** 26
sautéed in a marsala wine sauce with prosciutto, mushrooms and onions
- Cacciatore** 26
sautéed with mushrooms, onions and peppers
- Pizzaiola** 26
with mushrooms, in a light marinara sauce
- Milanese** 26
pan-fried with tomato or lemon sauce
- Sorrentino** 28
with mushrooms, eggplant and mozzarella in a brown sauce
- Taormina** 28
sautéed in a marsala wine sauce with mushrooms, prosciutto, onions and artichoke hearts topped with mozzarella
- Veal Paillard - grilled** 27
topped with tomatoes, garlic, lemon and olive oil
- Veal Giardiniera** 27
grilled or pan-fried, topped with arugula, tomato, red onions and fresh mozzarella

PESCE / FISH

Served with penne pasta in tomato sauce or salad

- Shrimp Parmigiana** 24
- Shrimp Francese** 25
broiled in butter, white wine and lemon sauce
- Shrimp Scampi** 25
broiled in white wine, garlic and butter sauce
- Shrimp Marinara** 25
in a light red sauce with white wine and garlic
- Shrimp Fra Diavolo** 25
tomatoes, white wine & garlic in a spicy marinara sauce
- Shrimp Oreganata** 25
broiled in a scampi sauce with seasoned breadcumbs
- Shrimp Sorrentino** 26
sautéed with artichokes in a white wine butter sauce
- Shrimp Taormina** 26
breaded shrimp, mushrooms, artichoke hearts and mozzarella in a marsala sauce
- Mussels Marinara** served over linguine 21
- Fried Calamari** 23
- Calamari Marinara** (mild or hot) 23.5
in a light red sauce with white wine and garlic
- Flounder Fillet** broiled with garlic and lemon 26
- Flounder Livornese** 26
tomatoes, garlic, onions, capers and olives
- Flounder Francese** 26
sautéed in butter, white wine and lemon sauce
- Salmon Piccata** 26
sautéed in a lemon caper sauce with asparagus, onions and artichoke hearts
- Tilapia, Basa or Cod** (any style) 25

STEAKS AND CHOPS AND ITALIAN SPECIALTIES

Served with penne pasta in tomato sauce or salad

- ★ **New York Strip Steak Pizzaiola** 35
with mushrooms, in a light marinara sauce
- ★ **Blackened New York Strip Steak** 35
dry rub, portobello mushrooms, in a light brown sauce
- ★ **Rack of Lamb Grilled or Milanese** 36
extra virgin olive oil, lemon and garlic
- ★ **Pork Chops Pizzaiola** 25.5
with mushrooms, in a light marinara sauce
- ★ **Pork Chops Taormina** 26.5
with fried potatoes, sweet roasted or hot cherry peppers in a light garlic sauce
- Sausage & Peppers Pizzaiola** 22
in a light marinara sauce
- Sausage Contadina** 23
with potatoes, sweet roasted or hot cherry peppers in a light garlic sauce
- Trippa Napolitana** 23
onion, potatoes, carrots, celery, peppers and tomatoes in a light marinara sauce

HEROS

- Chicken Cutlet** 10.5
- Meatball** (4) 10
- Eggplant** 10
- Grilled Chicken** (with lettuce & tomato) 11
- Broccoli Rabe with Sausage** 12
- Potato & Eggs** 11
- Veal Cutlet** 12
- Veal & Mushroom** 12
- Sausage** (2) 10
- Sausage & Peppers** 10.5
- Shrimp** 13.5
- Caprese** 12
Fresh Mozzarella, Roasted Pepper, Tomato and Basil
- Add Parmigiana to any hero add 1

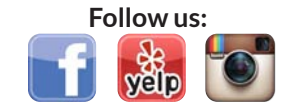
VEGETABLES AND SIDES

- Broccoli Sauté** (in garlic & oil) 8.5
- Broccoli Parmigiana** (breaded or plain) 9.5
- Broccoli Rabe Sauté** 12
- Escarole Sauté** (in garlic & oil) 9.5
- Escarole with Beans** (in red or white sauce) 11
- Spinach Sauté** (in garlic & oil) 9.5
- Mixed Vegetables & Potatoes** 9.5
- Mozzarella Sticks** 10
- French Fries** 5.5
- Sweet Potato Fries** 6
- Meatballs** (4) 6.5
- Sausage** (2) 6
- Zucchini Linguine** 5

CHILDREN'S MENU

- Spaghetti & Meatballs** 9
- Cheese Ravioli** 9
- Baked Ziti** 9
- Chicken Parmigiana** (with spaghetti) 13
- Chicken Fingers** (with french fries) 11
- Penne alla Vodka** (with meat) 9
- Lasagna** 10

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



COLD -

Taormina Antipasto	13
<i>salami, provolone, soppressata, fresh mozzarella, prosciutto, olives, sundried tomatoes, artichokes and roasted peppers</i>	
Shrimp Cocktail (7)	15
Clams on the Half Shell* (1/2 doz)	12
Calamari Salad	15
Insalata di Pesce (seafood salad)	16.5
Fresh Mozzarella, Tomato & Basil	12

HOT -

Baked Clams (6)	12
Fried Calamari	14
Stuffed Artichoke	12
Fried Zucchini	11
Hot Antipasto (for 2)	19
Mussels Marinara	12
Shrimp Oreganata (5)	16
Baby Eggplant	11
Stuffed Mushrooms	11
Mozzarella Sticks	11
Mozzarella en Carrozza	13
Garlic Bread	6
Buffalo Wings (10)	13.5
Shrimp & Clam Crostini	19
Stuffed Portobello Mushroom	16.5
<i>with broccoli rabe and sausage</i>	
Cherry Pepper Calamari (spicy)	16.5
Eggplant Rollatini	11

SOUPS

24 oz.

Tortellini in Brodo	8
Stracciatelle	9
Chicken Vegetable	9
Lentil	9
Pasta Fagioli	9

WRAPS

Choice of whole wheat or regular wrap with side salad

1- Caesar	11
<i>grilled chicken, romaine and shaved parmigiano cheese</i>	
2- Tre Colore	11
<i>grilled chicken, field greens, roasted peppers and fresh mozzarella</i>	
3- Roasted Vegetables	11
<i>portobello mushrooms, zucchini, eggplant, roasted peppers and fresh mozzarella</i>	

PIZZA



Neapolitan	
18" round - 8 slices with cheese	18
14" round	14
Slice	3
Sicilian	
Square - 10 slices with cheese	20
Slice	3.1

CHOICE OF TOPPINGS

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

1/2 Topping/add 2 1 Topping/add 4
Additional/add 2.5

SPECIALTY PIZZA

Eggplant Parmigiana	23
White Pizza	23
Crispino (fresh mozzarella, tomato & basil)	28
Grandma	21
Margherita	24
Chicken Parmigiana	28
Buffalo Chicken	28
Chicken Marsala	28
Chicken Bacon Ranch	28
Stuffed Meat or Spinach (5 slices)	17
Personal Gluten-Free	12
Personal Cauliflower Pizza	14
Grilled Chicken Wrap (salad wrap)	7

SPECIALTY SIDES

Garlic Knots	60¢ ea. / 7 dozen
Rice Ball	4.25
Chicken Roll	7.5
Sausage & Pepper Roll	7.5
Calzone	7.5

PANINI

All panini served with a side salad

1 - Prosciutto	11
<i>fresh mozzarella, arugula and tomato</i>	
2 - Grilled Chicken	11
<i>baby spinach, asiago and bacon</i>	
3 - Grilled Chicken Pesto	11
<i>arugula and fresh mozzarella</i>	
4 - Chicken Francese	11
<i>prosciutto, asparagus, mozzarella and roasted peppers</i>	
5 - Grilled Vegetable	11
<i>portobello mushrooms, zucchini, eggplant, fresh mozzarella and roasted peppers</i>	

SALADS

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



Dinner Salad	5.5
Large House Salad	7.5
Caesar Salad	10.5
Greek Salad	11
1- Warm Spinach Salad	12
<i>balsamic demi-glaze, sliced eggs, mushrooms, bacon and tomato</i>	
2- Field Salad	11
<i>mixed greens, tomatoes, walnuts and goat cheese</i>	
3- Apple Cranberry Salad	11
<i>mixed greens, arugula, pecans and gorgonzola</i>	
4- Spinach & Arugula Salad	11
<i>artichokes, grape tomato, toasted walnuts and goat cheese</i>	
5- Pear Salad	11
<i>pear, arugula, spinach, tomatoes and gorgonzola</i>	
Add Grilled or Blackened Chicken	add 5.5
Add Jumbo Shrimp (5)	add 8

PASTA

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



Tomato Sauce	14.5
Meatballs (4) or Sausage (2)	16.5
Bolognese	17
Marinara Sauce	15
Garlic & Oil	14
Meat Sauce	16
Cheese Tortellini (with tomato sauce)	16
Cheese Ravioli (with tomato sauce)	15
Penne Filetto di Pomodoro	16
<i>extra virgin olive oil, fresh tomatoes, onions and basil</i>	
Fettuccine Alfredo	17.5
Fresh White or Red Clam Sauce	18.5
Whole wheat or gluten-free pasta	add 2.25

BAKED PASTA

All Al Forno dishes served Parmigiana

Baked Ziti with Meat Sauce	15.5
Baked Cheese Ravioli	15.5
Baked Lasagna	17
Baked Stuffed Shells	15.5

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PASTA SPECIALTIES

Penne alla Vodka (with meat sauce)	17.5
Penne with Broccoli Rabe & Sausage	19
<i>sautéed in garlic and oil with sundried tomatoes</i>	
Penne with Baby Eggplant	17.5
<i>in a light marinara sauce</i>	
Rigatoni Amatriciana	17
<i>tomatoes, onions and prosciutto</i>	
Rigatoni & Broccoli	16.5
<i>broccoli florets sautéed with garlic and oil</i>	
Carbonara (spaghetti or meat tortellini)	17.5
<i>pancetta and onions in a cream sauce</i>	
Mezzi Rigatoni Festivale	18.5
<i>fresh tomatoes, onions, peas & ricotta in a bolognese sauce</i>	
Fettuccine Primavera	17.5
<i>mixed vegetables in white or red sauce</i>	
Fettuccine Taormina	23
<i>sautéed shrimp, tomatoes, onions, basil and peas in alfredo sauce</i>	
Bowtie Gorgonzola	19.5
<i>gorgonzola cheese, tomato and onion in a pink sauce</i>	
Bowtie Campagnola	19.5
<i>chicken, mushrooms, onions, sundried tomatoes and peas in light pink sauce</i>	
Capellini Taormina	21
<i>sautéed chicken, roasted peppers, spinach, onions and fresh tomatoes</i>	
Linguine Marechiaro	22
<i>clams and shrimp with garlic in a light marinara sauce</i>	
Linguine Puttanesca	17.5
<i>tomatoes, capers, olives and anchovies in a spicy marinara</i>	
Shrimps & Clams	23
<i>served over linguine (white or red sauce)</i>	

HOUSE SPECIALS

Served with penne pasta in tomato sauce & salad

Eggplant Parmigiana	20
Eggplant Rollatini	21
<i>stuffed with ricotta cheese, prosciutto & mozzarella</i>	
Chicken & Sausage Campagnola	25
<i>with mushrooms, potatoes and onions</i>	
Chicken & Shrimp Parmigiana	25
Chicken & Shrimp Francese	25
Zuppa di Pesce	33
<i>lobster tail, clams, shrimp, mussels, scungilli and calamari</i>	
Taormina Special	24.5
<i>shrimp, clams and mussels in a marinara sauce</i>	
Shrimp & Scallops Oreganata	28
<i>over spinach</i>	
Branzino Livornese or Oreganata	29
★ Veal Chop (Parmigiana, Grilled, or Milanese)	40