

# PASTA

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

<b>Tomato Sauce</b>	16
<b>Meatballs (4)</b>	19
<b>Sausage (2)</b>	19
<b>Bolognese</b>	19
<b>Marinara Sauce</b>	17
<b>Garlic &amp; Oil</b>	16
<b>Meat Sauce</b>	18
<b>Cheese Ravioli (with tomato sauce)</b>	17
<b>Penne Filetto di Pomodoro</b>	18
<i>extra virgin olive oil, fresh tomatoes, onions and basil</i>	
<b>Fettuccine Alfredo</b>	19.5
<b>Fresh White or Red Clam Sauce</b>	21
<b>Whole wheat or gluten-free pasta</b>	+2.5

# PASTA SPECIALTIES

<b>Penne alla Vodka (with meat sauce)</b>	19.5
<b>Penne with Broccoli Rabe &amp; Sausage</b>	21
<i>sautéed in garlic and oil with sundried tomatoes</i>	
<b>Penne with Eggplant</b>	19.5
<i>in a light marinara sauce</i>	
<b>Rigatoni Amatriciana</b>	19
<i>tomatoes, onions and prosciutto</i>	
<b>Rigatoni &amp; Broccoli</b>	18.5
<i>broccoli florets sautéed with garlic and oil</i>	
<b>Carbonara - spaghetti or meat tortellini</b>	19.5
<i>pancetta and onions in a cream sauce</i>	
<b>Mezzi Rigatoni Festive</b>	20
<i>fresh tomatoes, onions, peas &amp; ricotta in a bolognese sauce</i>	
<b>Fettuccine Primavera</b>	19.5
<i>mixed vegetables in white or red sauce</i>	
<b>Fettuccine Taormina</b>	25.5
<i>sautéed shrimp, tomatoes, onions, basil and peas in alfredo sauce</i>	
<b>Bowtie Gorgonzola</b>	22
<i>gorgonzola cheese, tomato and onion in a pink sauce</i>	
<b>Bowtie Campagnola</b>	22
<i>chicken, mushrooms, onions, sundried tomatoes and peas in light pink sauce</i>	
<b>Capellini Taormina</b>	23.5
<i>sautéed chicken, roasted peppers, spinach, onions and fresh tomatoes</i>	
<b>Linguine Marechiaro</b>	25
<i>clams and shrimp with garlic in a light marinara sauce</i>	
<b>Linguine Puttanesca</b>	19.5
<i>tomatoes, capers, olives and anchovies in a spicy marinara</i>	
<b>Shrimps &amp; Clams</b>	25.5
<i>served over linguine with white or red sauce</i>	

# BAKED PASTA

All Al Forno dishes served Parmigiana

<b>Baked Ziti with Meat Sauce</b>	17.5
<b>Baked Cheese Ravioli</b>	17.5
<b>Baked Lasagna</b>	19
<b>Baked Stuffed Shells</b>	17.5

# PIZZA

<b>Neapolitan –</b>	
18" round – 8 slices with cheese	21
14" round	15.5
Slice	3.3
<b>Sicilian –</b>	
Square – 10 slices with cheese	23
Slice	3.4

## CHOICE OF TOPPINGS

Pepperoni – Mushrooms – Sausage – Meatball  
 Eggplant – Broccoli – Green Peppers – Onions  
 Anchovies – Extra Cheese – Spinach – Olives  
 1/2 Topping/ +2.5 1 Topping/ +4.5  
 Additional/ +4

## SPECIALTY PIZZA

<b>Eggplant Parmigiana</b>	25
<b>White Pizza</b>	26
<b>Crispino (fresh mozzarella, tomato &amp; basil)</b>	31
<b>Grandma</b>	23
<b>Margherita</b>	27
<b>Chicken Parmigiana</b>	31
<b>Buffalo Chicken</b>	31
<b>Chicken Marsala</b>	31
<b>Chicken Bacon Ranch</b>	31
<b>Stuffed Meat or Spinach (5 slices)</b>	18.5
<b>Personal Gluten-Free</b>	16
<b>Personal Cauliflower Pizza</b>	18

# SPECIALTY SIDES

<b>Garlic Knots</b>	65¢ ea. / 7.5 dozen
<b>Rice Ball</b>	4.9
<b>Chicken Roll</b>	8.5
<b>Sausage &amp; Pepper Roll</b>	8.5
<b>Calzone</b>	8.5
<b>Chicken Wrap (Grilled or Fried salad wrap)</b>	7.5

# CHILDREN'S MENU

<b>Spaghetti &amp; Meatballs</b>	10
<b>Cheese Ravioli</b>	10
<b>Baked Ziti</b>	10
<b>Chicken Parmigiana (with spaghetti)</b>	15.5
<b>Chicken Fingers (with french fries)</b>	13
<b>Penne alla Vodka (with meat)</b>	11
<b>Lasagna</b>	12

# HEROS

<b>Chicken Cutlet</b>	12.5
<b>Meatball (4)</b>	12
<b>Eggplant</b>	12
<b>Pork Cutlet</b>	13.5
<b>Grilled Chicken (with lettuce &amp; tomato)</b>	13.5
<b>Broccoli Rabe with Sausage</b>	14
<b>Potato &amp; Eggs</b>	13
<b>Pepper &amp; Eggs</b>	13
<b>Veal Cutlet</b>	15
<b>Veal &amp; Mushroom</b>	15
<b>Sausage (2)</b>	12
<b>Sausage &amp; Peppers</b>	12.5
<b>Shrimp</b>	16
<b>Add Parmigiana to any hero</b>	+1.5

# PANINI

All panini served with a side salad

<b>1- Prosciutto</b>	13.5
<i>fresh mozzarella, arugula and tomato</i>	
<b>2- Grilled Chicken</b>	13.5
<i>baby spinach, asiago and bacon</i>	
<b>3- Grilled Chicken Pesto</b>	13.5
<i>arugula and fresh mozzarella</i>	
<b>4- Chicken Francese</b>	13.5
<i>prosciutto, asparagus, mozzarella and roasted peppers</i>	
<b>5- Grilled Vegetable</b>	13.5
<i>portobello mushrooms, zucchini, eggplant, fresh mozzarella and roasted peppers</i>	

# WRAPS

Choice of whole wheat or regular wrap with side salad

<b>1- Caesar</b>	13
<i>grilled chicken, romaine and shaved parmigiano cheese</i>	
<b>2- Tre Colore</b>	13
<i>grilled chicken, field greens, roasted peppers and fresh mozzarella</i>	
<b>3- Roasted Vegetables</b>	13
<i>portobello mushrooms, zucchini, eggplant, roasted peppers and fresh mozzarella</i>	

# 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
- \$295**

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

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# TAORMINA

**Ristorante | Pizzeria**  
 34 Veterans Memorial Hwy.  
 Commack, NY 11725  
*(Located in the BJs Shopping Center)*

# TAKEOUT MENU



**631.499.6900**

Order online for delivery at  
**TaorminaCommack.com**

Delivery available at:



# ANTIPASTI

## GOLD -

<b>Taormina Antipasto</b>	15
<i>salami, provolone, soppressata, fresh mozzarella, prosciutto, olives, sundried tomatoes, artichokes and roasted peppers</i>	
<b>Shrimp Cocktail (7)</b>	17
<b>Clams on the Half Shell* (1/2 doz)</b>	14
<b>Calamari Salad</b>	17
<b>Insalata di Pesce (seafood salad)</b>	20
<b>Fresh Mozzarella, Tomato &amp; Basil</b>	14
<b>HOT -</b>	
<b>Baked Clams (6)</b>	14
<b>Fried Calamari</b>	16
<b>Stuffed Artichoke</b>	13.5
<b>Fried Zucchini</b>	13
<b>Hot Antipasto (for 2)</b>	21.5
<b>Mussels Marinara</b>	14
<b>Shrimp Oreganata (5)</b>	18
<b>Baby Eggplant</b>	12.5
<b>Mozzarella Sticks</b>	13
<b>Mozzarella en Carrozza</b>	15
<b>Garlic Bread</b>	7
<b>Buffalo Wings (10)</b>	15.5
<b>Shrimp &amp; Clam Crostini</b>	22
<b>Cherry Pepper Calamari (spicy)</b>	19
<b>Eggplant Rollatini</b>	13

# VEGETABLES & SIDES

<b>Broccoli Sauté (in garlic &amp; oil)</b>	9.5
<b>Broccoli Parmigiana (breaded or plain)</b>	10.5
<b>Broccoli Rabe Sauté</b>	13.5
<b>Escarole Sauté (in garlic &amp; oil)</b>	11
<b>Escarole with Beans (in red or white sauce)</b>	12.5
<b>Spinach Sauté (in garlic &amp; oil)</b>	11
<b>Mixed Vegetables &amp; Potatoes</b>	11
<b>Mozzarella Sticks</b>	12
<b>French Fries</b>	6.5
<b>Meatballs (4)</b>	9
<b>Sausage (2)</b>	7.5
<b>Zucchini Linguine</b>	7

\* 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.

# POLLO / CHICKEN

Served with penne pasta in tomato sauce or salad

<b>Parmigiana</b>	24.5
<b>Francese</b>	25.5
<i>sautéed in butter, white wine and lemon</i>	
<b>Marsala</b>	25.5
<i>sautéed in a marsala wine sauce with prosciutto, mushrooms and onions</i>	
<b>Scarparella</b>	25.5
<i>with sausage and potato, sautéed in a white wine-butter sauce with garlic, rosemary and lemon</i>	
<b>Cacciatore</b>	25.5
<i>sautéed with mushrooms, onions and peppers</i>	
<b>Taormina</b>	29.5
<i>stuffed with prosciutto, mozzarella, roasted peppers, onion and mushrooms in a light brown sauce</i>	
<b>Zingara</b>	26.5
<i>with artichoke hearts, asparagus, capers and hot cherry peppers in a piccata sauce</i>	
<b>Gorgonzola</b>	27
<i>in a white wine sauce with seasoned breadcumbs and gorgonzola cheese over a bed of fresh spinach</i>	
<b>Veneziana</b>	27
<i>sautéed in a butter, white wine &amp; lemon sauce, topped with prosciutto, asparagus, mozzarella and breadcrumb</i>	
<b>Grilled Breast of Chicken</b>	25
<i>extra virgin olive oil, garlic and lemon sauce</i>	
<b>Giardiniera</b>	26.5
<i>grilled or pan-fried, topped with arugula, tomato, red onions and fresh mozzarella</i>	

# VITELLO / VEAL

Served with penne pasta in tomato sauce or salad

<b>Parmigiana</b>	28
<b>Francese</b>	29
<i>sautéed in butter, white wine and lemon sauce</i>	
<b>Marsala</b>	29
<i>sautéed in a marsala wine sauce with prosciutto, mushrooms and onions</i>	
<b>Cacciatore</b>	29
<i>sautéed with mushrooms, onions and peppers</i>	
<b>Pizzaiola</b>	29
<i>with mushrooms, in a light marinara sauce</i>	
<b>Taormina</b>	31.5
<i>sautéed in a marsala wine sauce with mushrooms, prosciutto, onions and artichoke hearts topped with mozzarella</i>	

# PESCE / FISH

Served with penne pasta in tomato sauce or salad

<b>Shrimp Parmigiana</b>	26.5
<b>Shrimp Francese</b>	27.5
<i>broiled in butter, white wine and lemon sauce</i>	
<b>Shrimp Scampi</b>	27.5
<i>broiled in white wine, garlic and butter sauce</i>	
<b>Shrimp Marinara or Fra Diavolo</b>	27.5
<i>tomatoes, white wine &amp; garlic sauce – mild or spicy</i>	
<b>Shrimp Oreganata</b>	27.5
<i>broiled in a scampi sauce with seasoned breadcrumbs</i>	
<b>Shrimp Taormina</b>	29
<i>breaded shrimp, mushrooms, artichoke hearts and mozzarella in a marsala sauce</i>	
<b>Mussels Marinara (served over linguine)</b>	24
<b>Fried Calamari</b>	25.5
<b>Calamari Marinara (mild or hot)</b>	26
<i>in a light red sauce with white wine and garlic</i>	
<b>Flounder Fillet</b>	29
<i>broiled with garlic and lemon</i>	
<b>Flounder Livornese</b>	29
<i>tomatoes, garlic, onions, capers and olives</i>	
<b>Flounder Francese</b>	29
<i>sautéed in butter, white wine and lemon sauce</i>	
<b>Salmon Piccata</b>	29
<i>sautéed in a lemon caper sauce with asparagus, onions and artichoke hearts</i>	
<b>Tilapia, Basa or Cod (any style)</b>	27.5

# STEAKS & CHOPS AND ITALIAN SPECIALTIES

Served with penne pasta in tomato sauce or salad

★ <b>NY Strip Steak or Ribeye Pizzaiola</b>	39.5
<i>with mushrooms, in a light marinara sauce</i>	
★ <b>Blackened NY Strip Steak or Ribeye</b>	39.5
<i>dry rub, portobello mushrooms, in a light brown sauce</i>	
★ <b>Pork Chops Taormina</b>	29.5
<i>with fried potatoes, sweet roasted or hot cherry peppers in a light garlic sauce</i>	
<b>Pork Cutlet Milanese or Parmigiana</b>	28
<b>Trippa Napolitana</b>	25.5
<i>onion, potatoes, carrots, celery, peppers and tomatoes in a light marinara sauce</i>	
★ Item is cooked to order	

# HOUSE SPECIALS

Served with penne pasta or salad

<b>Eggplant Parmigiana</b>	23
<b>Eggplant Rollatini</b>	24
<i>stuffed with ricotta cheese, prosciutto &amp; mozzarella</i>	
<b>Chicken &amp; Sausage Campagnola</b>	27.5
<i>with mushrooms, potatoes and onions</i>	
<b>Chicken &amp; Shrimp Parmigiana</b>	28
<b>Chicken &amp; Shrimp Francese</b>	28
<b>Taormina Special</b>	28
<i>shrimp, clams and mussels in a marinara sauce</i>	
<b>Shrimp &amp; Scallops Oreganata</b>	31
<i>over spinach</i>	
<b>Branzino Livornese or Oreganata</b>	31.5
<b>Zuppa di Pesce</b>	39
<i>lobster tail, clams, shrimp, mussels, scungilli and calamari</i>	
★ Item is cooked to order	

# SOUPS

24 oz.

<b>Tortellini in Brodo</b>	9
<b>Stracciatelle</b>	10
<b>Chicken Vegetable</b>	10
<b>Lentil</b>	10
<b>Pasta Fagioli</b>	10

# SALADS

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

<b>Dinner Salad</b>	6.5
<b>Large House Salad</b>	8.5
<b>Caesar Salad</b>	12.5
<b>Greek Salad</b>	12.95
<b>1- Warm Spinach Salad</b>	14
<i>balsamic demi-glaze, sliced eggs, mushrooms, bacon and tomato</i>	
<b>2- Field Salad</b>	13
<i>mixed greens, tomatoes, walnuts and goat cheese</i>	
<b>3- Apple Cranberry Salad</b>	13
<i>mixed greens, arugula, pecans and gorgonzola</i>	
<b>4- Spinach &amp; Arugula Salad</b>	13
<i>artichokes, grape tomato, toasted walnuts and goat cheese</i>	
<b>5- Pear Salad</b>	13
<i>pear, arugula, spinach, tomatoes and gorgonzola</i>	
<b>Add Grilled or Blackened Chicken</b>	+6.5
<b>Add Jumbo Shrimp (5)</b>	+9