

POLLO / CHICKEN

Served with penne pasta in tomato sauce or salad

Parmigiana	23
Francese	24
<i>sautéed in butter, white wine and lemon</i>	
Marsala	24
<i>sautéed in a marsala wine sauce with prosciutto, mushrooms and onions</i>	
Scarparella	24
<i>with sausage and potato, sautéed in a white wine-butter sauce with garlic, rosemary and lemon</i>	
Cacciatore	24
<i>sautéed with mushrooms, onions and peppers</i>	
Taormina	28
<i>stuffed with prosciutto, mozzarella, roasted peppers, onion and mushrooms in a light brown sauce</i>	
Zingara	25
<i>with artichoke hearts, asparagus, capers and hot cherry peppers in a piccata sauce</i>	
Gorgonzola	25.5
<i>in a white wine sauce with seasoned breadcumbs and gorgonzola cheese over a bed of fresh spinach</i>	
Veneziana	25.5
<i>sautéed in a butter, white wine & lemon sauce, topped with prosciutto, asparagus, mozzarella and breadcrumb</i>	
Grilled Breast of Chicken	23.5
<i>extra virgin olive oil, garlic and lemon sauce</i>	
Paillard - grilled	24.5
<i>topped with tomatoes, basil, red onions, garlic, lemon and extra virgin olive oil</i>	
Giardiniera	25
<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

Parmigiana	26
Francese	27.5
<i>sautéed in butter, white wine and lemon sauce</i>	
Marsala	27.5
<i>sautéed in a marsala wine sauce with prosciutto, mushrooms and onions</i>	
Cacciatore	27.5
<i>sautéed with mushrooms, onions and peppers</i>	
Pizzaiola	27.5
<i>with mushrooms, in a light marinara sauce</i>	
Sorrentino	29.5
<i>with mushrooms, eggplant and mozzarella in a brown sauce</i>	
Taormina	29.5
<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

Shrimp Parmigiana	25
Shrimp Francese	26
<i>broiled in butter, white wine and lemon sauce</i>	
Shrimp Scampi	26
<i>broiled in white wine, garlic and butter sauce</i>	
Shrimp Marinara or Fra Diavolo	26
<i>tomatoes, white wine & garlic sauce - mild or spicy</i>	
Shrimp Oreganata	26
<i>broiled in a scampi sauce with seasoned breadcrumbs</i>	
Shrimp Taormina	27.5
<i>breaded shrimp, mushrooms, artichoke hearts and mozzarella in a marsala sauce</i>	
Mussels Marinara	22.5
<i>served over linguine</i>	
Fried Calamari	24
Calamari Marinara (mild or hot)	24.5
<i>in a light red sauce with white wine and garlic</i>	
Flounder Fillet	27.5
<i>broiled with garlic and lemon</i>	
Flounder Livornese	27.5
<i>tomatoes, garlic, onions, capers and olives</i>	
Flounder Francese	27.5
<i>sautéed in butter, white wine and lemon sauce</i>	
Salmon Piccata	27.5
<i>sautéed in a lemon caper sauce with asparagus, onions and artichoke hearts</i>	
Tilapia, Basa or Cod (any style)	26.5

STEAKS AND CHOPS AND ITALIAN SPECIALTIES

Served with penne pasta in tomato sauce or salad

★ New York Strip Steak Pizzaiola	38
<i>with mushrooms, in a light marinara sauce</i>	
★ Blackened New York Strip Steak	38
<i>dry rub, portobello mushrooms, in a light brown sauce</i>	
★ Rack of Lamb Grilled or Milanese	39
<i>extra virgin olive oil, lemon and garlic</i>	
★ Pork Chops Pizzaiola	27
<i>with mushrooms, in a light marinara sauce</i>	
★ Pork Chops Taormina	28
<i>with fried potatoes, sweet roasted or hot cherry peppers in a light garlic sauce</i>	
Pork Cutlet Milanese or Parmigiana	26.5
Sausage Contadina	24
<i>with potatoes, sweet roasted or hot cherry peppers in a light garlic sauce</i>	
Trippa Napolitana	24
<i>onion, potatoes, carrots, celery, peppers and tomatoes in a light marinara sauce</i>	

HEROS



Chicken Cutlet	11.5
Meatball (4)	11
Eggplant	11
Pork Cutlet	12.5
Grilled Chicken (with lettuce & tomato)	12
Broccoli Rabe with Sausage	13
Potato & Eggs	12
Pepper & Eggs	12
Veal Cutlet	13.5
Veal & Mushroom	13.5
Sausage (2)	11
Sausage & Peppers	11.5
Shrimp	14.5
Add Parmigiana to any hero	+1.25

VEGETABLES & SIDES

Broccoli Sauté (in garlic & oil)	9
Broccoli Parmigiana (breaded or plain)	10
Broccoli Rabe Sauté	12.5
Escarole Sauté (in garlic & oil)	10
Escarole with Beans (in red or white sauce)	11.5
Spinach Sauté (in garlic & oil)	10
Mixed Vegetables & Potatoes	10
Mozzarella Sticks	11
French Fries	6
Meatballs (4)	7.5
Sausage (2)	7
Zucchini Linguine	6

CHILDREN'S MENU

Spaghetti & Meatballs	9.5
Cheese Ravioli	9.5
Baked Ziti	9.5
Chicken Parmigiana (with spaghetti)	14
Chicken Fingers (with french fries)	12
Penne alla Vodka (with meat)	10
Lasagna	11

★ 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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Follow us:



TAORMINA

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 at
TaorminaCommack.com



Delivery available at:



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

\$279

ANTIPASTI



COLD –

Taormina Antipasto <i>salami, provolone, soppressata, fresh mozzarella, prosciutto, olives, sundried tomatoes, artichokes and roasted peppers</i>	14
Shrimp Cocktail (7)	16
Clams on the Half Shell* (1/2 doz)	13
Calamari Salad	16
Insalata di Pesce (seafood salad)	18
Fresh Mozzarella, Tomato & Basil	13

HOT –

Baked Clams (6)	13
Fried Calamari	15
Stuffed Artichoke	12.5
Fried Zucchini	12
Hot Antipasto (for 2)	20
Mussels Marinara	13
Shrimp Oreganata (5)	17
Baby Eggplant	12
Stuffed Mushrooms	13
Mozzarella Sticks	12
Mozzarella en Carrozza	14
Garlic Bread	6.5
Buffalo Wings (10)	14.5
Shrimp & Clam Crostini	20
Stuffed Portobello Mushroom <i>with broccoli rabe and sausage</i>	17.5
Cherry Pepper Calamari (spicy)	17.5
Eggplant Rollatini	12

SOUPS

24 oz.

Tortellini in Brodo	8.5
Stracciatelle	9.5
Chicken Vegetable	9.5
Lentil	9.5
Pasta Fagioli	9.5

WRAPS

Choice of whole wheat or regular wrap with side salad

1- Caesar <i>grilled chicken, romaine and shaved parmigiano cheese</i>	12
2- Tre Colore <i>grilled chicken, field greens, roasted peppers and fresh mozzarella</i>	12
3- Roasted Vegetables <i>portobello mushrooms, zucchini, eggplant, roasted peppers and fresh mozzarella</i>	12

PIZZA



Neapolitan	
18" round – 8 slices with cheese	19.5
14" round	14.5
Slice	3.1
Sicilian	
Square – 10 slices with cheese	21.5
Slice	3.2

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 / +3

SPECIALTY PIZZA

Eggplant Parmigiana	24
White Pizza	25
Crispino (fresh mozzarella, tomato & basil)	29
Grandma	22
Margherita	25
Chicken Parmigiana	29
Buffalo Chicken	29
Chicken Marsala	29
Chicken Bacon Ranch	29
Stuffed Meat or Spinach (5 slices)	17
Personal Gluten-Free	12
Personal Cauliflower Pizza	14

SPECIALTY SIDES

Garlic Knots	60¢ ea. / 7 dozen
Rice Ball	4.5
Chicken Roll	7.95
Sausage & Pepper Roll	7.95
Calzone	7.95
Chicken Wrap – Grilled or Fried (salad wrap)	7.25

PANINI

All panini served with a side salad

1 - Prosciutto <i>fresh mozzarella, arugula and tomato</i>	12
2 - Grilled Chicken <i>baby spinach, asiago and bacon</i>	12
3 - Grilled Chicken Pesto <i>arugula and fresh mozzarella</i>	12
4 - Chicken Francese <i>prosciutto, asparagus, mozzarella and roasted peppers</i>	12
5 - Grilled Vegetable <i>portobello mushrooms, zucchini, eggplant, fresh mozzarella and roasted peppers</i>	12

SALADS



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

Dinner Salad	6
Large House Salad	8
Caesar Salad	11.5
Greek Salad	12
1- Warm Spinach Salad <i>balsamic demi-glaze, sliced eggs, mushrooms, bacon and tomato</i>	13
2- Field Salad <i>mixed greens, tomatoes, walnuts and goat cheese</i>	12
3- Apple Cranberry Salad <i>mixed greens, arugula, pecans and gorgonzola</i>	12
4- Spinach & Arugula Salad <i>artichokes, grape tomato, toasted walnuts and goat cheese</i>	12
5- Pear Salad <i>pear, arugula, spinach, tomatoes and gorgonzola</i>	12
Add Grilled or Blackened Chicken	+6
Add Jumbo Shrimp (5)	+8.5

PASTA

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



Tomato Sauce	15
Meatballs (4) or Sausage (2)	17.5
Bolognese	18
Marinara Sauce	16
Garlic & Oil	15
Meat Sauce	17
Cheese Tortellini (with tomato sauce)	17
Cheese Ravioli (with tomato sauce)	16
Penne Filetto di Pomodoro <i>extra virgin olive oil, fresh tomatoes, onions and basil</i>	17
Fettuccine Alfredo	18.5
Fresh White or Red Clam Sauce	19.5
Whole wheat or gluten-free pasta	+2.5

BAKED PASTA

All Al Forno dishes served Parmigiana

Baked Ziti with Meat Sauce	16.5
Baked Cheese Ravioli	16.5
Baked Lasagna	18
Baked Stuffed Shells	16.5

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PASTA SPECIALTIES

Penne alla Vodka (with meat sauce)	18.5
Penne with Broccoli Rabe & Sausage <i>sautéed in garlic and oil with sundried tomatoes</i>	20
Penne with Baby Eggplant <i>in a light marinara sauce</i>	18.5
Rigatoni Amatriciana <i>tomatoes, onions and prosciutto</i>	18
Rigatoni & Broccoli <i>broccoli florets sautéed with garlic and oil</i>	17.5
Carbonara (spaghetti or meat tortellini) <i>pancetta and onions in a cream sauce</i>	18.5
Mezzi Rigatoni Festivale <i>fresh tomatoes, onions, peas & ricotta in a bolognese sauce</i>	19
Fettuccine Primavera <i>mixed vegetables in white or red sauce</i>	18.5
Fettuccine Taormina <i>sautéed shrimp, tomatoes, onions, basil and peas in alfredo sauce</i>	24
Bowtie Gorgonzola <i>gorgonzola cheese, tomato and onion in a pink sauce</i>	20.5
Bowtie Campagnola <i>chicken, mushrooms, onions, sundried tomatoes and peas in light pink sauce</i>	20.5
Capellini Taormina <i>sautéed chicken, roasted peppers, spinach, onions and fresh tomatoes</i>	22
Linguine Marechiaro <i>clams and shrimp with garlic in a light marinara sauce</i>	23.5
Linguine Puttanesca <i>tomatoes, capers, olives and anchovies in a spicy marinara</i>	18.5
Shrimps & Clams <i>served over linguine (white or red sauce)</i>	24

HOUSE SPECIALS

Served with penne pasta & salad

Eggplant Parmigiana	21.5
Eggplant Rollatini <i>stuffed with ricotta cheese, prosciutto & mozzarella</i>	22.5
Chicken & Sausage Campagnola <i>with mushrooms, potatoes and onions</i>	26
Chicken & Shrimp Parmigiana	26.5
Chicken & Shrimp Francese	26.5
Taormina Special <i>shrimp, clams and mussels in a marinara sauce</i>	26
Shrimp & Scallops Oreganata <i>over spinach</i>	29.5
Branzino Livornese or Oreganata	30
Zuppa di Pesce <i>lobster tail, clams, shrimp, mussels, scungilli and calamari</i>	37
★ Veal Chop (Parmigiana, Grilled, or Milanese)	43.5