

# La Gioconda Restaurant

## Take – Out Dinner Menu

21 North Station Plaza  
Great Neck , NY 11021

**(516) 466-2004**

[www.LaGiocondaRestaurant.com](http://www.LaGiocondaRestaurant.com)

•∞ ▪ *Appetizers* ∞

Cold Antipasto .....	\$12	Garlic Bread .....	\$ 3
Fresh Mozzarella .....	\$12	Shrimp Cocktail .....	\$14
Mozzarella Sticks .....	\$ 6	Escargots .....	\$ 6
Fried Calamari .....	\$ 10	Baked Clams Oreganata .....	\$ 9
Stuffed Peppers .....	\$ 6	Zuppa Di Clams .....	\$ 10
Stuffed Mushrooms .....	\$ 7	Zuppa Di Mussels .....	\$ 9
Stuffed Artichoke .....	\$ 7	Seafood Salad .....	\$ 14
Stuffed Peppers .....	\$ 6	Fried Zucchini .....	\$ 6
Hot Antipasto (for two) .....	\$ 16		

( Stuffed Mushrooms, Stuffed Eggplant, Stuffed Peppers, Baked Clams, Mussels & Stuffed Shrimp )

∞▪▪ *Soups* ∞

Minestrone .....	\$ 6	Tortellini in Brodo .....	\$ 6
Pasta Fagioli .....	\$ 6	Straciatella A La Romana .....	\$ 6

∞ ▪ *Salads* ∞

House Salad (Lettuce, Tomato, Cucumbers & Olives).....	\$ 7
Baby Spinach Salad.....	\$ 12
(with Tomato's, Onions, Candied Walnuts, Poached Pears, & Goat cheese in a Raspberry Vinaigrette)	
Tricolor Salad (Arugala, Endive & Raddicio).....	\$ 10
Caesar Salad .....\$ 8.....with Grilled Chicken.....	\$ 16
Greek Salad .....\$ 10.....with Grilled Chicken.....	\$ 18

❧ ■ *Pasta* ■ ❧

Whole Wheat Fettuccini (Marinara or Bolognese).....	\$ 20
Paglia Fieno Al Filet Di Pomidor .....	\$ 18
(Homemade Green & White Noodle Pasta covered in a rich sauce made with Fresh Tomatoes, Basil, Prosciutto & Onion)	
Spaghetti Carbonara .....	\$ 17
Spaghetti Bolognese .....	\$ 16
Tortellini Carbonara .....	\$ 18
Baked Ziti .....	\$ 16
Baked Ziti with Eggplant .....	\$ 16
Cheese Ravioli .....	\$ 16
Penne A La Vodka .....	\$ 18
Meat Lasagna .....	\$ 18
Spaghetti or Linguini with Red or White Clam Sauce .....	\$ 20
Pasta A La Sinatra .....	\$ 26
(Scallops, Shrimp, Clams & Mussels over Linguini in a light Tomato Sauce)	

❧ ■ *Vegetarian Specialties* ■ ❧

Eggplant Parmigiana .....	\$ 16
Stuffed Eggplant Parmigiana (Stuffed with Ricotta Cheese).....	\$ 18
Pasta Primavera (Sautéed vegetables in a Marinara sauce over pasta).....	\$ 16
Whole Wheat Fettuccini Primavera.....	\$ 20
Broccoli Parmigiana .....	\$ 14

❧ ■ *Poultry* ■ ❧

Chicken Cordon Bleu .....	\$ 20	Chicken Milanese .....	\$ 17
Chicken Picatta .....	\$ 18	Half Broiled Chicken .....	\$ 18
Chicken Francese .....	\$ 18	Chicken Marsala .....	\$ 18
Chicken Cacciatore (Boneless).....	\$ 18	Chicken Scarpariello (Boneless) .....	\$ 18
Chicken Cacciatore (On the Bone).....	\$ 20	Chicken Parmigiana .....	\$ 18
Chicken Valdostana .....	\$ 20		
(Chicken stuffed with Ham, Swiss Cheese and Mushrooms in a brown sauce)			
Chicken Rollatini .....	\$ 20		
(Rolled Chicken Breast stuffed with Mozzarella Cheese, Ham, and Mushrooms in a brown sauce)			
Chicken Sorrento .....	\$ 18		
(Chicken Breast topped with Eggplant and Mozzarella Cheese in a brown sauce)			

❧ ■ *Veal* ■ ❧

Veal Cordon Bleu .....	\$ 24	Veal Scaloppine Francese .....	\$ 23
Veal Picatta .....	\$ 23	Veal Cutlet Parmigiana .....	\$ 23
Veal Cutlet Milanese .....	\$ 22	Veal Scaloppine Marsala .....	\$ 23
Veal Scarpariello .....	\$ 21	Veal Rollatini .....	\$ 24
Veal Cacciatore .....	\$ 21	Veal & Peppers .....	\$ 21

Veal Scaloppine Sorrento .....\$ 23  
 Sausages & Peppers .....\$ 18      Veal Valdostana .....\$ 24  
 Veal Scaloppine Pizzaiola (Mushrooms & Peppers in a marinara sauce).....\$ 23

∞   ■   *Steaks / Chops*   ∞

Broiled Filet Mignon .....(when available)....\$32  
 Veal Chop .....\$Mrkt

*Three Musketeers*.....\$30

Filet Mignon, Veal Parmigiana, Chicken Marsala, sautéed in a wine & mushroom sauce

∞   ■   *Seafood*   ∞

Shrimp Parmigiana .....\$ 22      Shrimp Francese .....\$ 22  
 Shrimp Oreganata .....\$ 22      Shrimp Marinara .....\$ 22  
 Shrimp Scampi .....\$ 22      Shrimp Diavolo .....\$ 22  
 Shrimp Monachina (Breaded Shrimp with Mushrooms topped with Mozzarella Cheese in a brown sauce).\$ 22  
 Stuffed Shrimp (Stuffed with Crabmeat).....\$ 22  
 Broiled Scallops .....\$ 24      Filet of Sole Francese .....\$ 20  
 Calamari, Fried or Marinara .....\$ 18      Fried or Broiled Filet of Sole .....\$ 22  
 Stuffed Filet of Sole (Stuffed with Crabmeat).....\$ 22  
 Broiled Seafood Platter (Shrimps, Scallops, Filet of Sole, Stuffed Clams, Tilapia).....\$ 26

*Seafood Special*

Lobster Tails, Clams, Shrimps, Scallops, Mussels & Calamari sautéed in a Marinara sauce over Linguini  
 For One.....\$ 32      For Two.....\$ 60

*Combination Plate*.....\$ 23

Veal Sorrento & Shrimp Monachina, breaded and sautéed in a wine sauce

∞   ■   *Side Orders*   ∞

Sautéed Broccoli with Garlic & Olive Oil .....\$ 6  
 Sautéed Spinach with Garlic & Olive Oil .....\$ 6  
 Sautéed Broccoli Rabe with Garlic & Olive Oil .....When Available.....\$9  
 Roasted Rosemary Potatoes.....\$ 5