

APPETIZERS	MEDIUM PLATTER	LARGE PLATTER	FAMILY STYLE
ARTHUR AVENUE STYLE ANTIPASTO		26	38
The best prosciutto, dry sausage, dry sopressa roasted peppers and toasted focaccia with a fit and tomato center			
FRESH MOZZARELLA AND TOMATO	14	18	28
Fresh homemade mozzarella and tomato, drizzl		0	
Truffle potato chips topped with prosciutto di Pa basil and balsamic glaze		28 ppers, parn	40 nigiano,
MOZZARELLA CON PROSCIUTTO ROLLATII	NI 14	18	26
Thin-sliced prosciutto and mozzarella rolled into crispy bread			
SEAFOOD SALAD	16 es. celerv. m	22 ixed with ol	32 live oil
SPICY FIRECRACKER CALAMARI		24	36
Served with hot red peppers, sautéed onions and TRADITIONAL FRIED CALAMARI		spicy dippin 22	ng sauce
Served with Greco's special sauce	10	22	32
Assorted grilled and marinated eggplant, grilled artichokes, portobello mushrooms, olives and r	l zucchini, ma roasted red p	peppers	
Ricotta, grated cheese, mozzarella, broccoli rab			
allow extra time for preparation			
RICE BALLS EACH 5 WITH SAUCE A			
RICOTTA BITES	ONE 2.75	THREE F	FOR 7.50
HOMEMADE BURRATA			
BURRATA PLATTER	16	22	28
Homemade burrata with radicchio, truffle oil, re		mic and cri	spy
speck, add bresaola (no pork) 3  BURRATA BRUSCHETTA BOWL			18
Mixed mesclun lettuce, chickpeas, cannellini be			
roasted red peppers, burrata  BURRATA CON ARUGULA BOWL			18
Arugula, cherry tomato, pine nuts, basil infused	d oil, burrata		
BURRATA CON PROSCIUTTO BOWL			
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SOUP REGULAR LARGE			
CHICKEN 6 9 PAST	A FAGIOLE	REGULAR	LARGE O
	A FAGIOLE.	6	9 9
BROCCOLI RABE 6 9 PAST		6	9
BROCCOLI RABE 6 9 PAST	INA	6	9
BROCCOLI RABE	INAACH		9 9 9 LARGE 22
BROCCOLI RABE	INAACH		9 9 9 LARGE 22
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BROCCOLI RABE	neeses. Ever		9 9 9 1 22 the 16 raisins 16 14
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BROCCOLI RABE	n and Swiss aise, carrots		9 9 9 1 LARGE 22 the 16 raisins 16 14 16 ppers, 14
BROCCOLI RABE	n and Swiss aise, carrots		9 9 9 LARGE 22 the 16 raisins 16 14 16 ppers,
BROCCOLI RABE	n and Swiss aise, carrots		9 9 9 22 the 16 raisins 16 14 16 ppers, 14
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BROCCOLI RABE	neeses. Ever ry tomato, wan and Swiss aise, carrots L 9 M nd tomato		9 9 9 22 the 16 raisins 16 14 16 ppers, 14 12 14 cheese
BROCCOLI RABE	neeses. Ever ry tomato, wan and Swiss aise, carrots 1.9 M nd tomato		9 9 9 22 the 16 raisins 16 14 16 ppers, 14 12 14 cheese 20
BROCCOLI RABE	neeses. Ever ry tomato, wan and Swiss aise, carrots L 9 HM nd tomato ccia croutons		9 9 9 1 LARGE 22 the 16 raisins 16 14 16 ppers, 14 12 14 cheese 20 16 20 16
BROCCOLI RABE	neeses. Ever ry tomato, wan and Swiss aise, carrots L 9 HM nd tomato ccia croutons		9 9 9 1 LARGE 22 the 16 raisins 16 14 16 ppers, 14 12 14 cheese 20 16 20 16
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BROCCOLI RABE	neeses. Ever ry tomato, wan and Swiss aise, carrots aise, carrots L 9 M nd tomato ccia croutons tta, walnuts		9 9 9 1 LARGE 22 the 16 raisins 16 14 16 ppers, 14 12 14 cheese 20 16 20 16 s and
BROCCOLI RABE	neeses. Ever ry tomato, wan and Swiss aise, carrots L9 M nd tomato ccia croutons tta, walnuts		9 9 9 14 16 raisins 16 14 16 ppers, 14 12 14 cheese 20 16 3 and12/lb
BROCCOLI RABE	neeses. Ever ry tomato, wan and Swiss aise, carrots aise, carrots L 9 H nd tomato ccia croutons tta, walnuts bked mozzare		9 9 9 1ARGE 22 the 16 raisins 16 14 16 ppers, 14 12 14 cheese 20 16 3 and12/lb
BROCCOLI RABE	neeses. Ever ry tomato, wan and Swiss aise, carrots aise, carrots L 9 H nd tomato ccia croutons tta, walnuts bked mozzare		9 9 9 14 16 raisins 16 14 16 ppers, 14 12 14 cheese 20 16 3 and12/lb

INDIVIDUAL PIZZA MARGHERITA
Homemade tomato sauce topped with fresh mozzarella
ROSA
LOUIE XIII
Onion, cognac and mascarpone
HOMEMADE FOCACCIA BRUSCHETTA
<b>EGGPLANT</b>
Sicilian eggplant caponata topped Sautéed spinach topped with walnuts, with smoked mozzarella cranberry and asiago cheese
RICOTTA
roasted red peppers and fresh basil fresh mozzarella  GOOD OLE FAVORITES  ROLL HERO OR FOCACCIA
BIG VINNY'S FAVORITE
Sopressata, ricotta salata and homemade roasted peppers "if you're ever up the river"
CAPRESE
THE GODFATHER
Oldani salami and imported provolone, "An offer that can't be refused"  HERB'S SANDWICH
Goat cheese with fresh tomato and roasted peppers and sun-dried tomatoes  JOHN WAYNE
Roast beef with imported Swiss cheese "Hey big guy, think you can handle it?"
Light it up, make it hot!  KING DAVID14 16
Sopressata with chunks of 4-year-old Parmigiano-Reggiano, roasted peppers and basil "Fit for a king"
<b>THE MUSSOLINI</b>
THE RAGING BULL
Hot sopressata and sharp provolone, "A real knockout"  SOPHIA LOREN
Imported Switzerland Swiss and oven roasted turkey "for a beautiful figure"  TOWERING INFERNO
Euro-style are available for the following HOUSE PANINI EURO-STYLE ROLL FOCACIA
BIG MIKE COMBO
DA TRUE BRONX TALE
<b>GARDEN OF EDEN</b>
An assortment of grilled vegetables, lettuce, tomato and onion "Even Adam couldn't resist." Smoked or fresh mozzarella add 2
<b>HILLARY CLINTON'S FAVORITE</b>
MICHELANGELO
Fresh mozzarella and prosciutto, "A work of art"  PAULA DEEN SPECIAL
Prosciutto di Parma, hot sopressata, radicchio, fresh mozzarella, sun-dried tomatoes, truffle oil and reduced balsamic glazejust the way Paula likes it!
TOPPINGS AND EXTRAS
ARTICHOKES2 SMOKED MOZZARELLA
ARUGULA
FGGPLANT 2
Grilled, fried or marinated <b>ROASTED RED PEPPERS</b> 2
FRESH MOZZARELLA
Lettuce, tomato, onions, salt, pepper, extra virgin olive oil and reduced balsamic vinegar
Shave it ITALIAN SUSHI-STYLE (NO CARBS) Ditch the bread and make any sandwich Italian Sushi-style (as seen on other Tik Tok)
SIDE ORDERS
SAUTEÉD BROCCOLI RABE, ESCAROLE OR SPINACH
GRECO'S HOMEMADE MOZZARELLA STICKSFour 12
GRECO'S SHOESTRING ITALIAN FRIES 10 LARGE 14
HOMEMADE MIXED GRILLED VEGETABLES
PASTA MARINARA MEDIUM 12 LARGE 16 FAMILY STYLE 22
POTATO CROQUETTEone 3 THREE 8

SPECIAL COMBINATIONS	ROLL	HERO OR FOCACCIA
THE ALBANIAN SPECIAL	14	16
BIG BEN	12	16
BOBBY D. SPECIAL		20
When fresh figs are in season and Robert De Niro is on set top of prosciutto, fresh mozzarella, parmigiano chunks, roas truffle oil and balsamic		
COOL STEVE'S FAVORITE		16 nushrooms
DON MICHELE	12	16
EMERIL'S SPICE		18
FOLLOW THE LEADER	14	18
Grilled chicken topped with eggplant parmigiana	10	10
FORZA ITALIA		18
GIGI'S FAVORITE		16
IL MONTONE RAM SPECIAL	16	20
Fried eggplant, chicken cutlet, prosciutto, roasted red peppe mozzarella, tomato, onions, balsamic and pesto		20
ISABELLA SPECIAL		14
Sliced provolone, avocado, lettuce, tomato, onion, and crisp LIDIA'S FAVORITE		a 18
Smoked prosciutto, fontina, apples and walnuts  MAIALE SPECIAL	14	18
Chicken cutlet, hot sopressata, fresh mozzarella, roasted re MARVIN GOES ITALIANO	ed peppers	18
Hot lean pastrami, topped with fresh mozzarella		10
THE MONSTER		FULL 52
lettuce, tomato, hot peppers and Greco's special saucetakes		
MUFFALETTA ROLL 16 QUARTER FOCACCIA 16		
Genoa salami, mortadella, provolone, topped with Greco's s on focacciathey all say "wow my baby" in New Orleans	picy olive	spread
PANINO DELL'AMORE	16	18
Prosciutto, arugula, roasted red peppers topped with homer olive oil, pesto and balsamic glaze	nade burr	ata,
PAVAROTTI		16
Napolitano-style eggplant, smoked prosciutto and fresh moza real powerhouse"	zzarelia, n	ot It's
ST. JOSEPH'S SPECIAL	14	16
Fried eggplant, fresh mozzarella, roasted red peppers, basil glaze	pesto, ba	Isamic
SGT. HOLDER'S SPECIAL  Grilled or breaded chicken, smoked mozzarella and sun-drie		16
SWEET BIRD	12	16
Honey roasted turkey, smoked mozzarella and sun-dried ton "it'll ruffle your feathers"	natoes	
T.C.—THE FIREMAN SPECIAL		18 tomato,
THE THREE TENORS  Smoked mozzarella accompanied by three tender meats—p mortadella and capicolo "it's something to sing about"	14 prosciutto,	18
THE TRUMP ALL-AMERICAN  Peppermill turkey, roast beef, ham, salami, bologna, Swiss, lettuce, tomato, onions, pickles, sweet and hot peppers, top pastrami and shoe string Italian fries (to represent his hair)	yellow Am oped with	erican,
YANKEE STADIUM BIG BOY		20 lettuce,
BEVERAGES		
<b>WATER &amp; SODA</b> Water · Sparkling Water · Seltzer · Pepsi Ginger Ale · Snapple · Galvanina Organic and San Pellegring	Coke · S	prite sortment
ITALIAN SPECIALTY BEERS Peroni and seasonal options		

**BEFORE PLACING YOUR ORDER,** please inform us if you have any type of food allergy. Consuillness, especially if you have certain medical conditions. We will gladly prepare any special request

ITALIAN SPECIALTY BEERS Peroni and seasonal options—ask your server

**WINE** Michele's Favorite Homemade Style Red Wine · Pinot Grigio Chardonnay · Prosecco · Peach Prosecco · Strawberry Prosecco **COFFEE** Coffee · Espresso · Double Espresso · Cappuccino · Macchiato

HOT SPECIALS BIG BOY BROOK'S	ROLL	HERO OR FOCACCIA	MEDIUM PLATTER 16	LARGE PLATTER 22	FAMILY STYLE
Famous Porchetta Spicy Calal mozzarella and hot or sweet p	brese-sty				
CHICKEN MILANESE		14 rved with let	16 tuce, toma	22 ato, red onio	30 on and
creamy Italian dressing CHICKEN PARMIGIANA		14	16	22	28
Breaded chicken cutlets covere THE DONATELLA SPECIAL		omemade to 14	mato sau 16	ce and moz	zarella 26
Grilled chicken with lemon or sautéed broccoli rabe or saut	éed spir		e and cho	oice of esca	role,
<b>EGGPLANT PARMIGIANA</b> The one that beat Bobby Flay	on food -	14 —sliced eggp	16 plant cover	22 red with hom	28 nemade
tomato sauce and mozzarella  MARCO POLO	10	12	14	18	28
Lightly-floured chicken breast fresh or smoked mozzarella for				ms, raisins	. Add
MARIO'S SPECIAL	utto di Pa		18 esh mozza	26 arella—Mike	38 says
"you have to be a wise guy to MEATBALL PARMIGIANA	12	14	16	18	26
POOR BOY SHRIMP		emade toma 16	ato sauce 16	and mozza 26	rella 28
Breaded shrimp deep fried ov SAUSAGE AND PEPPERS.		e, tomato oi 14	nions and 18	hot sauce	28
Grilled sweet sausage with sa SHRIMP PARMIGIANA		eppers and	onions 18	24	32
Breaded shrimp covered with	homema	ade tomato	sauce and	l mozzarella	1
VEAL ALLA GIULIANO Tender veal with prosciutto, p		18 te wine redu	18 ction and	26 peppers	32
VEAL PARMIGIANA		18 omato sauc	18 e and mo	26 zzarella	32
CAdd a Side of PASTA MAI	RINARA	to any of th	e above h		entrées
for an additional MEDIUM +10		2 FAMILY STYL	E +16  MEDIUM	LARGE	FAMILY
PASTA CLASSICS BUCATINI CACIO E PEPE.			PLATTER	PLATTER 22	STYLE 32
Famous Roman dish—grated FARFALLE ALLA MICHELIN	cheese,	coarse blac	k pepper	and pasta w 20	vater 26
				20	20
Bowtie pasta with porcini and				mascarpon	e and
Bowtie pasta with porcini and parmigiano sauce FARFALLE ALLA NINA	cremini	mushrooms	in a light 22	28	e and
Bowtie pasta with porcini and parmigiano sauce  FARFALLE ALLA NINA  Bowtie pasta with salmon and FETTUCCINE ALFREDO	cremini d capers	mushrooms in a light cre	in a light 22 eam sauc 18	28 e 24	32 32
Bowtie pasta with porcini and parmigiano sauce FARFALLE ALLA NINA Bowtie pasta with salmon and FETTUCCINE ALFREDO Classic American dish—garlic cream and grated cheese	d capers	in a light cre	in a light 22 eam sauc 18 nd pancet	28 e 24	32 32
Bowtie pasta with porcini and parmigiano sauce  FARFALLE ALLA NINA  Bowtie pasta with salmon and FETTUCCINE ALFREDO  Classic American dish—garlic	d capers c, onion,	in a light croprosciutto a	in a light 22 eam sauc 18 nd pancet	28 e 24	32 32
Bowtie pasta with porcini and parmigiano sauce FARFALLE ALLA NINA Bowtie pasta with salmon and FETTUCCINE ALFREDO Classic American dish—garlic cream and grated cheese GNOCCHI AL PESTO GENO Pesto (no nuts) with a dabble LASAGNA Served with meat	d capers c, onion, of toma	in a light croprosciutto a	s in a light 22 eam sauc 18 nd pance 16 12	28 e 24 tta mix, touc 22 18	32 32 ch of 32 25
Bowtie pasta with porcini and parmigiano sauce FARFALLE ALLA NINA Bowtie pasta with salmon and FETTUCCINE ALFREDO Classic American dish—garlic cream and grated cheese GNOCCHI AL PESTO GENO Pesto (no nuts) with a dabble LASAGNA Served with meat LINGUINE CARBONARA Famous Roman dish—egg yo	d capers c, onion, of toma	in a light croprosciutto a	s in a light 22 eam sauc 18 nd pancet 16 12	28 e 24 tta mix, touc 22 18 22	32 32 25 32
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Bowtie pasta with porcini and parmigiano sauce FARFALLE ALLA NINA Bowtie pasta with salmon and FETTUCCINE ALFREDO Classic American dish—garlic cream and grated cheese GNOCCHI AL PESTO GENO Pesto (no nuts) with a dabble LASAGNA Served with meat LINGUINE CARBONARA Famous Roman dish—egg yo pancetta and guanciale, onion LINGUINE WITH SHRIMP or C PASTA AL FORNO Baked Zi PENNE A LA VODKA Served in a light cream tomat	d capers c, onion, OVESE of toma  liks, grate ns and p CLAMS V ti to sauce	in a light creprosciutto a prosciutto a to sauce ed cheese, casta water white or red s	ain a light 22 eam sauc 18 nd pance 16 12 16 eream sau auce 18 12 16 ciutto and	28 e 24 tta mix, touc 22 18 22 ce, a mix of 26 16 18 a touch of	32 32 32 32 25 32 32 38 26 26 vodka
Bowtie pasta with porcini and parmigiano sauce  FARFALLE ALLA NINA Bowtie pasta with salmon and FETTUCCINE ALFREDO Classic American dish—garlic cream and grated cheese  GNOCCHI AL PESTO GENO Pesto (no nuts) with a dabble LASAGNA Served with meat LINGUINE CARBONARA Famous Roman dish—egg yo pancetta and guanciale, onion LINGUINE WITH SHRIMP or CPASTA AL FORNO Baked Zi PENNE A LA VODKA Served in a light cream tomat RAVIOLI Served in our home RAVIOLI BOLOGNESE	d capers c, onion, of toma of toma of toma of toma CLAMS V ti to sauce	in a light creprosciutto a to sauce ded cheese, casta water White or red success, peas, prosemato sauce	ain a light 22 eam sauc 18 nd pancet 16 12 16 eream sauc auce 18 12 16 ciutto and 14	28 e 24 tta mix, touc 22 18 22 ce, a mix of 16 18	32 32 32 32 25 32 32 38 26 26
Bowtie pasta with porcini and parmigiano sauce  FARFALLE ALLA NINA Bowtie pasta with salmon and FETTUCCINE ALFREDO Classic American dish—garlic cream and grated cheese  GNOCCHI AL PESTO GENO Pesto (no nuts) with a dabble LASAGNA Served with meat LINGUINE CARBONARA Famous Roman dish—egg yo pancetta and guanciale, onion LINGUINE WITH SHRIMP or CPASTA AL FORNO Baked ZiPENNE A LA VODKA Served in a light cream tomat RAVIOLI Served in our home	d capers c, onion, of toma	in a light creprosciutto a to sauce ded cheese, casta water White or red successauce	s in a light 22 eam sauc 18 nd pance 16 16 eream sau auce 18 16 ciutto and 14 18	28 e 24 tta mix, touc 22 18 22 ce, a mix of 26 16 18 a touch of	32 32 32 32 25 32 32 38 26 26 vodka 22
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Bowtie pasta with porcini and parmigiano sauce FARFALLE ALLA NINA	d capers c, onion, of toma lks, grate ns and p cLAMS V ti to sauce emade to ognese s RA d zucchin	in a light creprosciutto a to sauce to sauce white or red sauce witter sauce utter sauce i and grilled	s in a light 22 eam sauc 18 nd pancet 16 16 eream sau auce 18 16 ciutto and 18 18 15 14 chicken	28 e 24 tta mix, touch 22 18 22 ce, a mix of 18 a touch of 18 22 18 16	32 32 32 25 32 38 26 26 26 vodka 22 32 20 22
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Bowtie pasta with porcini and parmigiano sauce  FARFALLE ALLA NINA Bowtie pasta with salmon and FETTUCCINE ALFREDO Classic American dish—garlic cream and grated cheese  GNOCCHI AL PESTO GENO Pesto (no nuts) with a dabble LASAGNA Served with meat LINGUINE CARBONARA Famous Roman dish—egg yo pancetta and guanciale, onion LINGUINE WITH SHRIMP or CPASTA AL FORNO Baked Zipenne ALA VODKA Served in a light cream tomat RAVIOLI Served in our home RAVIOLI BOLOGNESE Served in our homemade bolk RIGATONI ALLA PRIMAVE Seasonal vegetables with gar RIGATONI MELANZANA Served with grilled chicken, cl SPAGHETTI AND MEATBAI Spaghetti with our homemada TRUFFLE MAC & CHEESE Five cheeses—parmigiano, po	d capers c, onion, of toma  lks, grate ns and p cLAMS V ti	mushrooms in a light cre prosciutto a to sauce ed cheese, c asta water white or red s , peas, prose mato sauce sauce i and grilled eggplant ance alls and tom asiago, mas	auce 18 16 18 15 18	28 e 24 tta mix, touc 22 18 22 ce, a mix of 26 16 18 a touch of 18 22 18 16 15 nach 26 28 and cheddar	32 32 32 25 32 28 26 26 26 20 22 22 22 32
Bowtie pasta with porcini and parmigiano sauce  FARFALLE ALLA NINA  Bowtie pasta with salmon and FETTUCCINE ALFREDO  Classic American dish—garlic cream and grated cheese  GNOCCHI AL PESTO GENO Pesto (no nuts) with a dabble  LASAGNA Served with meat  LINGUINE CARBONARA  Famous Roman dish—egg yo pancetta and guanciale, onion  LINGUINE WITH SHRIMP or C  PASTA AL FORNO Baked Zi  PENNE A LA VODKA  Served in a light cream tomat  RAVIOLI Served in our home RAVIOLI BOLOGNESE  Served in our homemade bolk  RIGATONI ALLA PRIMAVE  Seasonal vegetables with gar  RIGATONI ALLA ISABELLA  Light cream sauce with grilled  RIGATONI MELANZANA  Served with grilled chicken, cl  SPAGHETTI AND MEATBAI  Spaghetti with our homemade  TRUFFLE MAC & CHEESE  Five cheeses—parmigiano, pto perfection, topped with cris  VEGGIE LASAGNA	d capers c, onion, of toma  liks, grate ns and p clams v ti to sauce emade to d zucchin hopped e LLS e meatba ecorino, spy, roasi	in a light creprosciutto a to sauce to sauce white or red s prosciutto are sauce with the or red s prosciutto are sauce with the or red s prosciuttor sauce with the or red sauce with the sauce with the or red sauce with	s in a light 22 eam sauc 18 nd pancet 16 16 eream sau auce 18 16 ciutto and 18 15 14 chicken 12 I fresh spi 18 ato sauce ead crum 12	28 e 24 tta mix, touch 22 18 22 ce, a mix of 16 18 a touch of 18 22 18 16 15 nach 26 28 and cheddarbs 18	32 32 32 32 25 32 38 26 26 26 vodka 22 32 20 22 22 32 39 mixed 25
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### **DESSERT**

MAMA G'S HOMEMADE RICOTTA CHEESECAKE MINI CANNOLI · LARGE CANNOLI



**OUR FAMILY HISTORY** in the Belmont community started with our maternal grandparents who migrated from Naples to America in 1919. Nonno (Grandfather) Gennaro was from the heart of Naples and Nonnabella (Grandmother), was from Nola. They originally settled in the Greenpoint area of Brooklyn. However, they were encouraged to move to the Bronx where it was considered to be country. Our grandfather, who was a butcher, carried his trade and in 1922 opened his first shop on Arthur Avenue. Grandpa was successful and had a number of shops. Our grandparents were the original butchers in the new indoor market that Mayor Fiorello La Guardia built in 1940.

We now fast-forward to 1947, when at age 17 Mike (along with his twin brother, Joe), leave Calabria and migrate to New York. They leave with only one hundred dollars each, their good looks, two new suits each and strong work ethics. Mike finds work in our grandfather Gennaro's grocery store on Arthur Avenue. In 1951, he marries the boss's only daughter, the lovely Antoinetta. Mike decides it is best to do something on his own and ventures into the Arthur Avenue Retail Market where, with Mike's presence, the market would never be the same.

The family's excellent reputation has been built by Mike's extraordinary hard work and commitment to freshness and quality which has become nationally recognized. Sadly, Mike passed away in 2019, though he was an active fixture at the deli that bears his name until the very end. Mike's son David continues the family tradition—his creative talent mixes new ideas, authentic Italian cuisine, the family's culinary secrets and skills passed down from generations with the advent of Arthur Avenue Caterers. Always maintaining meticulous high standards and old European reverence for food and quality, Arthur Avenue Caterers (and David) puts heart and soul into everything that leaves the kitchen. Inevitably, the Grecos all learned hard work ethics and strong family values-the Italian way.

"I always pay a visit and get a sandwich at Mike's Deli. There is an endless array of cold cuts, marinated fish, olives, and even mozzarella."

#### LIDIA BASTIANICH

Absolutely one of his favorite Throwdowns.

"The homemade mozzarella was the secret ingredient that helped David win the Throwdown championship."

## **BOBBY FLAY**

"You need to try the fresh homemade mozzarella from Mike's Deli. It is the best around."

#### **GIADA DE LAURENTIIS**

"Don't take the eight-hour trip to Italy.

Just take a shortcut to the Bronx and visit Mike's Deli.

As a chef and a cook, it's a party. Mike's Deli is

one of my favorite places to shop."

**EMERIL LAGASSE** 

# MIKE'S DELI AND DAVID GRECO HAVE BEEN FEATURED ON/IN



THE CRITICS AGREE—



# MOZZARELLA DEMOS ARE BACK! CALL TO RESERVE YOUR DATE



Learn the art
of mozzarella
making from
the masters
at your locale
or ours



Leave IT TO DAVID TO MAKE ITALIAN SUSHI ALL THE RAGE. DITCH THE BREAD (AND THE CARBS) AND MAKE







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