

APPETIZERS

Nonna's Meatballs | 15

House-made served with ricotta, pecorino romano, crostini, marinara.

Rice Balls | 14

Fried risotto bites, ground beef, peas, mozzarella, pecorino romano, served with marinara.

Bruschetta Classico | 13

Toasted ciabatta, tomato, red onion, basil pesto, burrata, balsamic glaze.

Fried Zucchini Sticks | 13

Served with pomodoro or fra diavolo.

PEI Mussels | 17

Sautéed in garlic white wine, pomodoro, or fra diavolo.

Fried Calamari | 18

Served with fried zucchini. Pomodoro or fra diavolo.

Rockefeller Eggplant | 14

Flash-fried, tomato, fresh mozzarella, roasted red peppers, basil, balsamic glaze.

Shrimp Oreganata | 12

Baked in white wine, lemon, and Italian breadcrumbs.

Garlic Bread | 8 (add mozzarella +2)

Garlic butter, pecorino romano, evoo, served with marinara.

Grilled Octopus | 19

Drizzled with evoo and fresh lemon juice.

Fried Ravioli | 13

Flash-fried, served with marinara sauce.

Mozzarella en Carrozza | 14

Crispy, golden mozzarella sandwich flash-fried and served with marinara.

Insalata di Mare | 20

Chilled salad of shrimp, calamari, octopus & celery, marinated in lemon and evoo.

Eggplant Rollatini | 15

Stuffed with ricotta, topped with mozzarella, marinara and pecorino romano.

Baked Clams Oreganata | 16

Littleneck clams baked in white wine, lemon, and Italian breadcrumbs.

NYPP Chicken Wings | 16

Choice of house garlic parmesan, BBQ, sweet chili, or hot sauce. Ranch or bleu cheese dressing.

SALADS

Dressings served on side. Add Chicken +6 · Shrimp +9 · Salmon +12

Signature House Salad | 9

Artisan greens, black olives, heirloom tomatoes, cucumber, red onion, white balsamic vinaigrette.

Caesar | 9

Romaine, croutons, pecorino romano, parmigiano reggiano, Caesar dressing.

Chopped Wedge | 15

Iceberg lettuce, crispy bacon, heirloom tomatoes, crispy onions, bleu cheese, white balsamic, blue cheese dressing.

Tuscan Chopped Salad | 18

Romaine, soppressata, mortadella, prosciutto cotto, fresh mozzarella, provolone, chickpeas, kalamata olives, heirloom tomatoes, red onion, parmigiano reggiano, house dressing.

Amalfi Coast Salad | 16

Arugula, grilled chicken, avocado, heirloom tomatoes, cucumber, basil, lemon herb vinaigrette.

Salmon Salad | 21

Blackened or grilled, iceberg romaine mix, black olives, heirloom tomatoes, cucumber, chickpeas, lemon herb vinaigrette.

Summer Shrimp Berry Salad | 17

Artisan greens, blackened shrimp, strawberries, red onion, walnuts, dried cranberries, feta cheese, raspberry vinaigrette.

Caprese | 16

Fresh mozzarella, tomatoes, basil, evoo, pesto, balsamic glaze.

Sicilian Artichoke Salad | 15

Romaine, grilled artichoke, heirloom tomatoes, black olives, fresh mozzarella, lemon herb vinaigrette.

SIGNATURE PASTAS

Al dente made to order. Finished with Pecorino Romano. Gluten-free or gnocchi +3 Add Chicken +6 · Shrimp +9 · Salmon +12 Add soup or salad +4

Papa Joe's Lasagna | 26

Ground beef, ricotta, mozzarella, marinara sauce.

Bucatini Carbonara | 23

Cream sauce, pancetta, egg, pecorino romano.

Spicy Rigatoni | 26

Signature vodka sauce, topped with crispy chicken cutlets.

Homemade Pappardelle Bolognese | 23

Fresh pasta, slow-cooked beef ragu in our house-made tomato sauce.

Fettuccine Chicken Alfredo | 22 miles

Grilled chicken, peas, mushrooms in a creamy Alfredo sauce.

Linguine Shrimp Scampi | 26

Garlic-butter shrimp tossed in white wine lemon sauce.

Penne Primavera | 23

Zucchini, bell peppers, carrots, and broccoli in a white wine sauce or pomodoro.

Manicotti | 23 🛝

Baked pasta filled with ricotta, topped with mozzarella, in a marinara sauce.

Gnocchi Burrata Pesto | 26

Tossed in basil pesto, grilled chicken, topped with burrata.

Penne Alla Vodka | 22 Signature vodka sauce.

Spaghetti & Meatballs | 23

House-made meatballs in our marinara sauce.

Pastosa Ravioli | 23

Stuffed with ricotta, served in marinara.

Frutti di Mare | 29

Linguine with shrimp, mussels, clams & calamari in white wine, pomodoro, or fra diavolo.

Linguine with Clams | 26

Littleneck and chopped baby clams in white wine, pomodoro, or fra diavolo sauce.

NYPP FAVORITE

Please inform your server if you have any dietary restrictions or allergies

PARTIES OF 6 OR MORE WILL INCUR A 20% AUTOMATIC GRATUITY. ALL SPLIT PLATE REQUESTS WILL INCUR A \$5 CHARGE.

At NYPP we only use the FINEST INGREDIENTS

DON'T SEE WHAT YOU'RE LOOKING FOR? JUST ASK! Let us CATER your next event

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. NYPP cannot ensure items do not contain ingredients that might cause an allergic reaction.





🗜 N T R E E S Served with spaghetti, penne, or seasonal vegetables & potatoes. Different sauce for pasta +4. Add soup or salad +4

Chicken Cordon Bleu | 28

Stuffed with ham & mozzarella, served in a white wine sauce.

Francese · Chicken 27 | Veal 30

Lightly egg-battered and sautéed in white wine lemon butter sauce.

Marsala · Chicken 27 | Veal 30

Marsala wine sauce with mushrooms.

Parmigiana · Eggplant 25 | Chicken 27 | Veal 30

Baked with marinara and melted mozzarella. Milanese · Eggplant 25 | Chicken 27 | Veal 30

Arugula, cherry tomato, red onion, shaved pecorino romano.

Veal Saltimbocca | 32

Prosciutto, provolone, spinach, and marsala wine sauce.

Branzino | 36

Whole butterflied branzino (Mediterranean sea bass) served oreganata, broiled, or pan-seared in a white wine sauce.

Signature Salmon | 26

Honey garlic salmon, served with saffron rice and chef's mixed vegetables. Grilled or blackened.

Black Grouper | MKT Price

Served francese, piccata, or oreganata style.

Shrimp Oreganata | 30

Baked in white wine, lemon, and Italian breadcrumbs.

YORK STYLE

Traditional or extra thin crust. All pizzas are cooked slightly well-done.

SMALL 12" - \$15 | LARGE 16" - \$20 10" CAULIFLOWER or 12" GLUTEN FREE - \$17 ADD GARLIC CRUST \$2

TRADITIONAL TOPPINGS 12" \$2.50 EA | 16" \$3 EA

Vegetable Delight | 22/26

Margherita | 21/25

Tony's Pizza | 22/27

Sicilian Pizza | 20/26

New York deep dish style

Grandma's | 20/26

Fresh Mozzarella | 21/25

Green peppers, mushrooms, onions, black olives.

Mozzarella, Alfredo sauce, grilled chicken, bacon.

No sauce, American, mozzarella, onions, peppers, mushrooms.

No sauce, mozzarella, tomatoes, light fresh mozzarella, basil, evoo.

Fresh Mozzarella, pizza sauce, basil, evoo, pecorino-romano.

Chicken or New York Cheesesteak | 22/27

SPECIALTY TOPPINGS 12" \$3 EA | 16" \$4 EA

1946 Burger | 20 🐠

Dried-aged chuck, brisket, short rib blend, yellow

American cheese, lettuce, tomato, onion, pickles,

signature sauce.

Served only with straight fries, curly fries, or house-made chips

Sunday Sauce

ONLY AVAILABLE SUNDAY AFTER 3 PM

Beef ribs, neck bones, pork spare ribs, homemade

meatballs, and Italian sausage — all slow-cooked

to perfection

TRADITIONAL TOPPINGS: Pepperoni, Bacon, Banana Peppers, Basil, Black Olives, Eggplant, Extra Cheese, Garlic, Green Peppers, Ham, Jalapenos, Meatballs, Mushrooms, Onions, Pineapple, Sausage, Tomatoes

SPECIALTY TOPPINGS: Anchovies, Artichoke, Arugula, Capers, Fresh Mozzarella, Green Olives, Kalamata Olives, Pepperoncini, Pesto, Prosciutto, Roasted Red Peppers, Sun-dried Tomatoes, Soppressata, Spinach, Ricotta

SPECIALITY PLAZAS

10" CAULIFLOWER or 12" GLUTEN FREE - \$23

Shrimp Scampi Pizza | 25/30 🛝

Mozzarella, garlic butter white wine lemon sauce.

Pepperoni 239 | 22/27

Pepperoni, burrata cheese, basil, pecorino romano, hot honey.

Nonno's Pie | 21/25

Pomodoro garlic sauce with fresh mozzarella layered

underneath, pecorino romano, pesto.

Vodka Fresh Mozzarella | 22/27

Vodka sauce, fresh mozzarella, basil, pecorino romano.

Meat Lovers | 22/27

Ham, pepperoni, meatballs, sausage.

Supreme | 22/27

Pepperoni, sausage, onions, green peppers, mushrooms, black olives.

Chicken Pizza Grilled or Fried | 22/27

Buffalo, BBQ, or Parmigiana style.

NYPP White | 21/25

No sauce, mozzarella, ricotta, provolone, pecorino romano.

Quattro Stagioni | 22/27

Ham, artichokes, black olives, mushrooms.

M.O.R. Pizza| 22/27 👊

Meatballs, onions, ricotta

CALZONES

Pizza sauce with mozzarella layered underneath finished with pecorino romano and evoo.

Thin square crust with pizza sauce, mozzarella, garlic,

and oregano finished with basil and pecorino romano.

& STROMBO Served with a side of marinara.

L&B Spumoni Garden | 20/26

TRADITIONAL TOPPINGS 12" \$3 EA | 16" \$3.50 EA SPECIALTY TOPPINGS 12" \$3.50 EA | 16" \$4.50 EA

Calzone | 16

Stuffed with mozzarella, ricotta, and pecorino romano.

Stromboli | 16

Mozzarella and one traditional topping.

Chicken Parm Roll | 16

Crispy chicken cutlet, marinara, mozzarella.

SIDES

Meatball or Sausage | 5

Broccoli Rabe | 10

Sautéed Spinach, Broccoli, or Chef's Mixed Vegetables | 7

Roasted Potatoes | 7

Straight or Curly Fries | 6

Sausage & Pepper Roll | 16

Sautéed sausage, bell peppers, onions, mozzarella.

NYPP Stromboli | 16

Ham, soppressata, pepperoni, mozzarella.

BEVERAGES

Ccalcola Fountain Drinks | 4 Saratoga Still | 7 Saratoga Sparkling | 7

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