

APPETIZERS



New York
Pizza & Pasta

Nonna’s Meatballs | 13

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 | 12

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

Fried Zucchini Sticks | 11

Served with pomodoro or fra diavolo.

Zuppa di Mussels | 17

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

Calamari Fritti | 18

Served with fried zucchini. Pomodoro or fra diavolo.

Rockefeller Eggplant | 13

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

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 | 13

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 | 14

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 | 15

Marinated in-house for 24 hours, ranch or bleu cheese dressing. Choice of house garlic parmesan, BBQ, sweet chili or hot sauce

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.

Salmon Salad | 21

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

Amalfi Coast Salad | 16

Arugula, grilled chicken, avocado, heirloom tomatoes, cucumber, basil, 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 | 23

Ground beef, ricotta, mozzarella, marinara sauce.

Bucatini Carbonara | 23

Cream sauce, pancetta, egg, pecorino romano.

Spicy Rigatoni | 25

Signature vodka sauce, topped with crispy chicken cutlets.

Homemade Pappardelle Bolognese | 23

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

Fettuccine Chicken Alfredo | 22

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

Linguine Shrimp Scampi | 25

Garlic-butter shrimp tossed in white wine lemon sauce.

Penne Primavera | 21

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 | 25

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 | 20

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

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.



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ENTREES

Served with spaghetti, penne, or seasonal vegetables & potatoes. Different sauce for pasta +4. Add soup or salad +4

Chicken Cordon Bleu | 27
Stuffed with ham & mozzarella, served in white wine sauce.

Veal Saltimbocca | 30 
Prosciutto, provolone, spinach, and marsala wine sauce.

Francese · Chicken 26 | Veal 28
Lightly egg-battered and sautéed in white wine lemon butter sauce.

Marsala · Chicken 26 | Veal 28
Marsala wine sauce with mushrooms.


Parmigiana · Eggplant 22 | Chicken 26 | Veal 28
Baked with marinara and melted mozzarella.

Milanese · Eggplant 22 | Chicken 26 | Veal 28
Arugula, cherry tomato, red onion, shaved pecorino romano.

Bronzino | 32
Broiled Sicilian style bronzino, garlic, herbs, evoo, served in white wine sauce.

Signature Salmon | 26
Honey garlic salmon.

Snapper | 36
Broiled Sicilian style snapper, garlic herb, evoo, served in a white wine sauce.

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

NEW YORK STYLE PIZZA

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

12" | 15 16" | 20 Gluten Free 12" | 17 10" Cauliflower | 17 Add Garlic Crust | 2
Traditional Toppings: Bacon, Banana Peppers, Basil, Black Olives, Eggplant, Extra Cheese, Garlic, Green Peppers, Ham, Jalapenos, Meatballs, Mushrooms, Onions, Pepperoni, Pineapple, Sausage, Tomatoes 12" Small | 2.50 ea 16" Large | 3.00 ea
Specialty Toppings: Anchovies, Artichoke, Arugula, Capers, Fresh Mozzarella, Green Olives, Kalamata Olives, Pepperoncini, Pesto, Prosciutto, Roasted Red Peppers, Sun-dried Tomatoes, Soppressata, Spinach, Ricotta 12" Small | 3.00 ea 16" Large | 4.00 ea

SPECIALTY PIZZAS

12" Gluten-free | 22 10" Cauliflower | 22
Nonno's Pie | 19/22
Pomodoro garlic sauce with fresh mozzarella layered underneath, pecorino romano, pesto.
Vodka Fresh Mozzarella | 21/25
Vodka sauce, fresh mozzarella, basil, pecorino romano.
Pepperoni 239 | 21/25 
Pepperoni, burrata cheese, basil, pecorino romano, hot honey.
Meat Lovers | 21/25
Ham, pepperoni, meatballs, sausage.
Chicken Pizza · Grilled or Fried | 21/25
Buffalo, BBQ, or Parmigiana style.
Quattro Stagioni | 21/25
Ham, artichokes, black olives, mushrooms.
Supreme | 21/25
Pepperoni, sausage, onions, green peppers, mushrooms, black olives.
Vegetable Delight | 21/25
Green peppers, mushrooms, onions, black olives.
Fresh Mozzarella | 19/22 
Fresh Mozzarella, pizza sauce, basil, evoo, pecorino-romano.



Margherita | 19/22
No sauce, mozzarella, tomatoes, light fresh mozzarella, basil, evoo.
NYPP White | 19/22
No sauce, mozzarella, ricotta, provolone, pecorino romano.
Chicken or New York Cheesesteak | 21/25
No sauce, American, mozzarella, onions, peppers, mushrooms.
Tony's Pizza | 21/25
Mozzarella, Alfredo sauce, grilled chicken, bacon.

Traditional Toppings: 12" | 3 16" | 3.50
Specality Toppings: 12" | 3.50 16" | 4.50

Sicilian Pizza | 20/26
New York deep dish style
Grandma's | 20/26
Thin square crust with pizza sauce, mozzarella, garlic, and oregano finished with basil and pecorino romano.
L&B Spumoni Garden | 20/26
Pizza sauce with mozzarella layered underneath finished with pecorino romano and evoo.

CALZONES & STROMBOLI

Served with a side of marinara.

Calzone | 16 
Stuffed with mozzarella, ricotta, and pecorino romano.
Stromboli | 16
Mozzarella and one traditional topping.
Chicken Parm Roll | 16 
Crispy chicken, marinara, mozzarella.

Sausage & Pepper Roll | 16
Sausage, bell peppers, onions, mozzarella.
NYPP Stromboli | 16
Ham, soppressata, pepperoni, 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

BEVERAGES

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

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