

MAIN COURSES

GRILLED SALMON \$17

Artichokes, eggplant, red wine reduction

FIRE ROASTED CHICKEN BREAST \$15

Warm orange citrus sauce, baby roasted beet frisse salad

BRICK OVEN BRAISED SHORT RIBS OF BEEF \$18

Basil whipped potatoes, balsamic red onions and natural braising juices

GRILLED AGED HANGAR STEAK \$18

Rosemary red wine reduction over arugula salad

SAUSAGE & BROCCOLI RABE \$16

Homemade sausage & broccoli rabe, fingerling potatoes

LA PARMIGIANA

platter served over linguine pomodoro w/fresh basil

	HERO	PLATTER
CHICKEN PARMIGIANA	\$9	\$13
VEAL PARMIGIANA	\$11	\$15
MEATBALL PARMIGIANA	\$9	\$13
EGGPLANT PARMIGIANA	\$9	\$13

CLASSICO

	PLATTER
CHICKEN MARSALA with linguine, marsala & mushrooms	\$13
CHICKEN FRANCESE with linguine, lemon, white wine	\$13
CHICKEN MILANESE with an arugula salad	\$13
VEAL MARSALA with linguine, marsala & mushrooms	\$15
VEAL FRANCESE with linguine, lemon, white wine	\$15
VEAL MILANESE with an arugula salad	\$15
SAUSAGE & PEPPERS with fingerling potatoes	\$13

PANINI

(all paninis served with salad)

THE "BERTOLUCCI" \$8

Fresh mozzarella, tomato & basil

THE "BENIGNI" \$9

Prosciutto di Parma, homemade mozzarella, arugula

THE "DE SICA" \$9

Breaded eggplant, roasted pepper, mozzarella, caponata

THE "TROIISI" \$9

Grilled chicken, fresh mozzarella, roasted peppers & pesto

DESSERTS

HOMEMADE DESSERTS BY OUR PASTRY CHEF

CHOCOLATE TORTINA \$7

Warm chocolate cake with vanilla gelato

VANILLA BEAN PANNA COTTA \$7

TIRAMISU \$7 CANNOLI \$5 TARTUFO \$7

ITALIAN CHEESECAKE \$7

NUTELLA PIZZA \$15

BEVERAGES

BOTTLED WATER \$1.50

FRESH BREWED ICED TEA \$2

FRESH SQUEEZED LEMONADE \$2

COCA-COLA \$1.50 DIET COKE \$1.50

SPRITE OR GINGER ALE \$1.50 ROOT BEER \$2.50

SAN PELLEGRINO ARANCIATA OR LIMONATA \$2.50

FROM OUR ESPRESSO BAR

ESPRESSO \$2 DOUBLE ESPRESSO \$3

MACCHIATO \$3 CAPPUCCINO \$4

AMERICANO \$3

ASSORTED HERBAL TEAS \$2.50

ICED COFFEE \$3 ICED CAPPUCCINO \$4

*Decaffeinated add \$0.50

LEXINGTON PIZZA PARLOUR

Authentic Brick Oven Pizzeria & Restaurant

1590 LEXINGTON AVE

(CORNER OF 101ST)

TEL #: (212) 722-7850

FAX #: (212) 722-8275

WE DELIVER BETWEEN
82ND/116TH STREET
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OPEN 7 DAYS
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INQUIRE WITH US ABOUT OUR PRIVATE
PARTIES OR LET US CATER DIRECTLY TO YOU
(CATERING MENU AVAILABLE ONLINE)

ORDER ONLINE AT

WWW.LEXINGTONPIZZAPARLOUR.COM

NEW YORK STYLE PIZZA

18" LARGE CHEESE PIZZA \$16

12" GLUTEN FREE PIZZA \$15

ADDITIONAL TOPPINGS \$3.00 EACH

Onions *Peppers* *Sausage* *Extra Cheese*
Mushrooms *Anchovies* *Pepperoni* *Black Olives*

*Add Meatballs OR Prosciutto \$5.00

AUTHENTIC BRICK OVEN PIZZA

	12"	18"
MARGHERITA D.O.C Italian tomato, basil, fresh mozzarella	\$13	\$19
MARGHERITA DI BUFALA & ARUGULA Italian tomato, bufala mozzarella, baby arugula	\$15	\$21
QUATTRO FORMAGGI (4 CHEESE) Fresh mozzarella, fontina, gorgonzola, tallegio	\$15	\$21
ALLA VODKA Homemade vodka sauce, fresh mozzarella, basil	\$15	\$21
SALSICCIA Italian tomato, sweet italian sausage, broccoli rabe, caramelized onions & red pepper flakes	\$15	\$21
LA FELLATA Prosciutto, fontina & baby arugula	\$16	\$22
TRE POMODORI (3 TOMATOES) Plum cherry & sun-dried tomatoes, grated Parmigiano, fresh mozzarella	\$15	\$21
LUNA PIENA (ORIGINAL "FULL MOON") Half ricotta calzone & half Margherita pizza with smoked mozzarella	\$15	\$21
VERDURA Italian tomato, fresh mozzarella, grilled mixed vegetables	\$14	\$20
NAPOLEPAPA Italian tomato, anchovies, capers, olives, mozzarella	\$14	\$20
SAPORI Classic Neapolitan double-layered thin crust pizza stuffed with robiola cheese, drizzled with white truffle essence	\$17	

*Add Meatballs OR Prosciutto \$5.00

"MAKE IT GLUTEN FREE" - ADD \$3.00 (12" ONLY)

CALZONE

JUMBO CHEESE CALZONE \$12 (Choice of Stuffing)

MEATBALLS \$14 PROSCIUTTO \$15

SAUSAGE & PEPPERS \$14 PEPPERONI \$14

APPETIZERS

HOMEMADE MOZZARELLA CAPRESE \$9

Homemade fresh mozzarella, fire roasted peppers, vine ripe tomatoes, basil

ROMAN ARTICHOKE \$12

Crispy long stem Roman artichokes, white truffle herbed ricotta drizzled with 25 year old balsamic reduction

FRIED CALAMARI \$12

Crispy Calamari, served with marinara sauce

MEATBALLS (3 PER ORDER) \$9

Classic Neapolitan meatballs

MUSSELS RED/WHITE \$11

P.E.I mussels served with garlic, white wine or a spicy tomato sauce, grilled peasant bread

RICE BALLS (3 PER ORDER) \$9

Choice of: Four cheese or bolognese

EGGPLANT POLPETTE (3 PER ORDER) \$9

Meatless meatballs made with eggplant

RICOTTA & PROSCIUTTO BRUSCHETTA \$10

Whipped ricotta with clover honey, chives, hazelnuts & truffle essence

SALADS

BABY FIELD GREENS \$8

Goat cheese & black olive croutons

ARUGULA \$8

Shavings of Parmigiano Reggiano, tomato, lemon & olive oil emulsion

INSALATA CRUDA \$9

Baby arugula, shaved fennel, asparagus, shavings of Pecorino cheese, lemon & olive oil

BLOOD ORANGE ROASTED FENNEL \$9

Frisse salad, shavings of Grana Padano cheese, balsamic vinaigrette

*Add Grilled Chicken to any salad above \$4.00

We use only the finest organic flour and imported Italian products

PASTA

SPAGHETTI POMODORO \$12

Classic tomato sauce, fresh basil

RIGATONI BOLOGNESE \$13

Slow cooked meat ragu

PENNE PRIMAVERA \$12

Sautéed seasonal vegetables, garlic, oil

LINGUINI FRUTTI DI MARE \$14

Mussels, calamari & tomato sauce

PENNE VODKA \$12

Fresh tomato & light cream sauce

SPAGHETTI A.O.P \$12

Roasted garlic, extra virgin olive oil, crushed red pepper

LINGUINI PESTO \$13

Garden fresh basil, pine nuts, Parmigiano

RIGATONI PUTANESCA \$13

Black olives, capers, anchovies, tomato sauce

FETTUCHINI CREMA \$13

Gorgonzola cream sauce, sautéed leeks, smoked prosciutto

ORECCHIETTE FORESTA \$14

Homemade sausage, sautéed mushrooms, broccoli rabe

Substitute gluten or whole wheat pasta - add \$2

HOMEMADE PASTA

6 LAYER MEAT LASAGNA \$16

FUORIMANO \$16

Hand rolled pasta sheet, fresh spinach, ricotta, cherry tomato sauce & melted shavings of Parmigiano Reggiano

GNOCCHI \$16

Brown butter sage

HANDMADE RAVIOLI P/A

(Daily selection)

CAVATELLI \$16

Braised short ribs ragout, rosemary red wine reduction

RISOTTO DEL GIORNO P/A