

APPETIZERS

ROASTED-GARLIC BREAD 7.50

freshly toasted Italian bread basted with extra virgin olive oil, garlic and seasonings with melted mozzarella +1.00

ZUPPA DI COZZE 14.50

certified organic P.E.I. mussels tossed in marinara -or- provinciale wine & butter sauce

MOZZARELLA STICKS (6) 11.00

crispy mozzarella sticks served with tomato sauce

BAKED CLAMS OREGANATA 13.50

whole littleneck clams broiled with seasoned breadcrumbs

JUMBO WINGS (6) 12.00 | (12) 18.00

honey-bbq -or- spicy buffalo choice of blue cheese -or- ranch

HOT ANTIPASTO SAMPLER SM 16.00 | LG 23.00

baked clams, shrimp oreganata, stuffed mushrooms and eggplant rollatine

FRIED CALAMARI 16.00

served with a side of mild, medium or hot marinara dipping sauce

STUFFED MUSHROOMS 12.00

broiled and stuffed with seasoned breadcrumbs, pancetta and Italian herbs

SHRIMP COCKTAIL (5) 16.50

jumbo wild-caught shrimp chilled and served with our signature cocktail sauce

SOUPS

MINESTRONE 8.50

a hearty combination of vegetables with ditalini pasta served in a light tomato broth

TORTELLINI IN BRODO 8.50

cheese tortellini in a rich chicken broth with parsley and romano cheese

STRACCIATELLA ALLA ROMANA 8.50

spinach egg drop soup with romano cheese

LENTIL 8.50

lentils in a hearty vegetable broth with ditalini pasta

PASTA E FAGIOLI 8.50

classic Italian soup with ditalini, white cannellini beans, and plum tomato

SIDES

ADDITION: melted mozzarella +1.50

JUMBO MEATBALLS (2) 8.50

SWEET ITALIAN SAUSAGE (2) 8.50

BROCCOLI SAUTÉ 9.50

BROCCOLI RABE SAUTÉ 12.00

SPINACH SAUTÉ 9.50

SPECIALTY PASTA

SUBSTITUTE: WHOLE WHEAT LINGUINE +1.50
CHEESE TORTELLINI +2.00 • GLUTEN-FREE PENNE +2.50

ADDITIONS: CHICKEN +4.50 • JUMBO SHRIMP +8.00

CAPELLINI PRIMAVERA 19.50

colorful assortment of fresh vegetables prepared with
GARLIC & OIL, MARINARA -OR- PINK SAUCE

SPAGHETTI CARBONARA 18.50

creamy cheese sauce combined with pancetta and onions

RIGATONI FIORITE 19.50

broccoli, sun-dried tomato & mushroom medley
tossed in a garlic-infused pink sauce

CAVATELLI BROCCOLI RABE 20.00

tender broccoli rabe sautéed with garlic and olive oil
ADD SAUSAGE +3.00

RIGATONI CASA MIA 18.50

meat sauce with ham, peas, mushrooms and a touch of cream

PENNE AND SPINACH 18.50

sautéed fresh spinach with garlic and olive oil
ADD SAUSAGE +3.00

SPAGHETTI PUTTANESCA 18.50

kalamata olives, anchovies, capers, garlic and onions in a plum tomato sauce

CAPELLINI POZZO ROCCA 19.50

sun-dried tomato, kalamata olives, garlic and olive oil
topped with toasted breadcrumbs

PENNE BROCCOLI AND GARLIC 18.50

sautéed broccoli florets in garlic and olive oil onions

SEAFOOD PASTA

LINGUINE SHRIMP FRA DIAVOLO 24.50

jumbo wild-caught shrimp sautéed in a traditional garlic and herb
plum tomato marinara.
prepared MILD, MEDIUM -OR- FRA DIAVOLO

FETTUCCINE ALLE COZZE 19.50

certified organic P.E.I. mussels tossed in your choice of
MARINARA -OR- PROVINCIALE WINE & BUTTER SAUCE

LINGUINE PESCATORE 27.00

jumbo wild-caught shrimp, clams, mussels, and calamari sautéed in a
flavorful plum tomato marinara

CAPELLINI SHRIMP AND BROCCOLI 23.50

sautéed jumbo wild-caught shrimp and broccoli with garlic and olive oil

LINGUINE CLAM SAUCE 21.50

authentic fresh clam sauce prepared with chopped clams
and simmered in garlic RED -OR- WHITE

RAVIOLI MERIDIONALE 26.00

jumbo wild-caught shrimp in a pink dry sherry flambé with sautéed onions
and spinach

LINGUINE CALAMARI MARINARA 23.50

sautéed calamari simmered in our signature plum tomato & garlic marinara sauce

SIGNATURE SAUCES

CHILD PORTIONS AVAILABLE

ASK ABOUT OUR SELECTION OF SIGNATURE SAUCES SOLD TO GO

SPAGHETTI TOMATO SAUCE 16.00

classic Sunday favorite made with the finest imported tomatoes

ADD Meatballs -OR- Sausage +3.50

LINGUINE MARINARA 16.00

crushed plum tomato fillets with lightly roasted garlic and basil

FETTUCCINE ALFREDO 18.00

smooth and rich cheese sauce

ADD Prosciutto di Parma +2.00

RIGATONI BOLOGNESE 18.00

hearty meat sauce with a touch of cream

PENNE ALLA VODKA 18.00

pink vodka sauce with sautéed onions and diced pancetta

LINGUINE GARLIC & OIL 17.00

blend of sautéed garlic, fresh basil and extra virgin olive oil

BAKED PASTA

ADDITIONS: vodka sauce +3.00 • parmigiana +1.00

MEAT LASAGNA 18.00

traditional layered pasta dish with meat sauce, ricotta and mozzarella

MANICOTTI 15.50

homemade crepe stuffed with ricotta, served with tomato sauce

CHEESE RAVIOLI 15.50

cheese filled ravioli, topped with tomato sauce

BAKED ZITI 16.00

ricotta, mozzarella, tomato sauce and romano cheese

with meat sauce +1.50

with eggplant (Sicilian style) +1.00

STUFFED SHELLS 15.50

ricotta-stuffed pasta shells served with tomato sauce

PASTA SAMPLER 20.50

stuffed shells, manicotti, ravioli and tortellini parmigiana

BAKED COMBOS

MEAT LOVER 22.00

baked lasagna and chicken parmigiana

THE JOEY SPECIAL 22.00

chicken, manicotti, and stuffed shells parmigiana

DRUNK SANTINA 22.00

tortellini and chicken parmigiana drowned in vodka sauce

TUSCANY 22.50

shrimp, eggplant, and ravioli parmigiana

BAKED ENTRÉES

CHOICE OF: garden salad -or- pasta tomato sauce

PARMIGIANA

CHICKEN 21.50

SAUSAGE 18.50

VEAL 25.00

MEATBALL 18.50

EGGPLANT 19.00

SHRIMP 26.00

CHEF'S SPECIAL 22.00

veal cutlet, sausage and meatball parmigiana

GODFATHER TRIO 24.00

eggplant rollatine, chicken and shrimp parmigiana

CHICKEN ALLA ROMANA 21.00

layered chicken and eggplant parmigiana

EGGPLANT ROLLATINE 20.00

rolled breaded eggplant stuffed with ham and ricotta cheese

ENTRÉES

CHOICE OF: GARDEN SALAD -OR- PASTA TOMATO SAUCE

UPGRADE YOUR SIDE PASTA: GARLIC & OIL 3.50

ALFREDO 5.50 • VODKA SAUCE 5.50 • BAKED ZITI 4.50

WE USE PREMIUM TOP-ROUND VEAL AND
JUMBO WILD-CAUGHT SHRIMP

ALLA MILANESE

CHICKEN 21.00 | VEAL 24.50 | SHRIMP 25.50

breaded and fried to order, served with lemon wedges over a bed of lettuce

AGLI SPINACI

CHICKEN 23.00 | VEAL 26.50 | SHRIMP 27.50

tender pan seared and sautéed with spinach, garlic and white wine sauce

FRANCESE

CHICKEN 23.00 | VEAL 26.50 | SHRIMP 27.50

dipped in egg-batter and sautéed in a classic white wine, lemon and butter sauce

BROCCOLI AND GARLIC

CHICKEN 23.00 | SHRIMP 27.50

seared and sautéed in garlic, olive oil, white wine and lemon

OREGANATA

CHICKEN 23.00 | SHRIMP 27.50

sautéed with garlic, butter, white wine sauce and topped with toasted breadcrumbs

MARSALA

CHICKEN 23.00 | VEAL 26.50

simmered in a classic mushroom and marsala wine brown sauce

SCARPARELLO

CHICKEN 23.00 | VEAL 26.50

tender pan seared and sautéed with artichoke hearts, mushrooms, lemon & garlic sauce

SORRENTINO

CHICKEN 24.00 | VEAL 27.50

seared and simmered in marsala wine sauce, topped with breaded eggplant, prosciutto di parma and fresh mozzarella

CACCIATORE

CHICKEN 23.00 | VEAL 26.50

sautéed mushrooms and onions in a rich crushed plum tomato reduction

POSITANO

CHICKEN 24.00 | VEAL 27.50

egg-battered and sautéed with a citrus plum-tomato sherry wine sauce topped with fresh mozzarella on a bed of spinach

PICCATA

CHICKEN 23.00 | VEAL 26.50

pan seared and sautéed with capers and artichoke hearts in a white wine, lemon beurre blanc sauce

CHICKEN BROCCOLI RABE 24.00 

char-grilled chicken, broccoli rabe, sun-dried tomato, white wine, garlic, lemon and olive oil

SHRIMP SCAMPI 27.50 

pan-seared jumbo wild-caught shrimp sautéed with lemon, garlic, butter and white wine

SHRIMP MONACHINO 28.50

jumbo wild-caught breaded shrimp and mushrooms nestled in a marsala wine sauce topped with fresh mozzarella

SALADS

ADDITIONS: grilled jumbo shrimp **SM (3) +6.00 | LG (5) +9.00**
grilled chicken **SM +4.50 | LG +5.75**
crispy breaded chicken **SM +4.50 | LG +5.75**
shredded mozzarella **SM +2.00 | LG +3.00**

GARDEN SM 9.00 | LG 12.00

romaine, tomatoes, black & green olives, pimientos and cucumbers

CAESAR SM 10.00 | LG 12.50

romaine, homemade croûtons, imported romano cheese with caesar dressing

MOZZARELLA CAPRESE LG 15.00

fresh mozzarella, sliced tomatoes, roasted peppers, fresh basil, over baby greens, balsamic vinegar and olive oil

COUNTRY SM 12.00 | LG 15.50

romaine, toasted bacon bits, tomatoes, corn, red onion, dried cranberries, provolone strips, homemade croûtons and ranch

CALIFORNIA SM 11.50 | LG 15.00

mixed greens, tomatoes, shredded carrots, artichoke hearts, fresh mushroom, cucumbers, corn, red onions, balsamic vinaigrette

MEDITERRANEAN SM 11.50 | LG 15.00

romaine, pepperoncini (spicy), feta, oregano, red onions, kalamata olives, cucumbers, tomatoes, red wine vinegar and olive oil

GORGONZOLA SM 11.50 SM 16.00

mixed greens, candied walnuts, red onions, dried cranberries, crumbled gorgonzola cheese with balsamic -or- raspberry vinaigrette dressing

CHICKEN BRUSCHETTA LG 16.50

grilled -or- fried chicken tossed with diced tomatoes, fresh mozzarella, homemade croûtons, fire-roasted peppers, red onion, mixed greens, basil with lemon and olive oil

ANTIPASTO SALAD SM 13.00 | LG 18.00

ham, provolone, fontina cheese, salami, marinated vegetables, artichoke hearts, red onions, hot and sweet peppers, lettuce, tomatoes, red wine vinegar and olive oil

HEROES

PARMIGIANA HEROES

CHICKEN SM 13.00 | LG 15.00

EGGPLANT SM 12.25 | LG 14.25

MEATBALL SM 12.25 | LG 14.25

VEAL SM 15.00 | LG 17.00

SAUSAGE SM 12.25 | LG 14.25

JUMBO SHRIMP SM 15.50 | LG 17.50

EGG HERO

SM 12.00 | LG 14.00

pan fried on toasted Italian bread

CHOICE OF: sausage, potato, peppers, or mushrooms

CHICKEN CLUB

SM 13.50 | LG 15.50

crispy breaded chicken, lettuce, tomato, mayo

BROCCOLI RABE HERO

SM 14.00 | LG 16.00

sautéed with garlic and olive oil
grilled chicken -or- sausage

“CLASSIC” GRILLED CHICKEN

SM 13.50 | LG 15.50

lettuce, tomato, balsamic vinegar and olive oil

SAUSAGE AND PEPPERS

SM 12.25 | LG 14.25

traditional sausage and peppers hero with tomato sauce with melted mozzarella **+1.00**

GODFATHER (COLD ITALIAN HERO)

SM 13.50 | LG 15.50

ham, salami, provolone, fontina, lettuce, tomato, onions, garlic, oil and vinegar

PIZZA

REGULAR 18" | SLICE 3.20 | PIE 20.00

plain cheese and tomato sauce pie

SICILIAN (12 SLICES) 18" x 18" | SLICE 3.50 | PIE 23.00

thick-crust square with mozzarella and tomato sauce

BROOKLYN (12 SLICES) 18"x18" | SLICE 3.50 | PIE 23.00

thin-crust square with mozzarella and crushed plum tomato sauce

DRUNK GRANDMA SLICE 4.50 | PIE 29.00

thin-crust square pie with fresh mozzarella and vodka sauce

GLUTEN FREE 11" | PIE 15.00 

gluten-free crust, tomato sauce and mozzarella cheese

CHICKEN PARMIGIANA SLICE 4.50 | PIE 29.00

diced breaded chicken tossed with tomato sauce, romano & mozzarella cheese

SPICY BUFFALO CHICKEN SLICE 4.50 | PIE 29.00

chicken bits coated in a traditional spicy buffalo sauce

BARBEQUE CHICKEN SLICE 4.50 | PIE 29.00

chicken bits coated in a traditional barbecue sauce with a hint of spice

CHICKEN MARSALA SLICE 4.50 | PIE 29.00

chicken bits coated in a marsala wine sauce with mushrooms

BAKED ZITI SLICE 4.25 | PIE 27.50

ziti pasta covered with tomato sauce, ricotta, romano & mozzarella cheeses

GRILLED CHICKEN CAESAR SLICE 5.50 | PIE 31.00

chopped romaine lettuce, grilled chicken strips, red onions and romano cheese topped with creamy caesar dressing

FRESH TOMATO BASIL SLICE 4.25 | PIE 27.50

sliced tomatoes, fresh garlic and basil pesto, topped with fresh mozzarella

WHITE CHEESE SLICE 4.25 | PIE 27.50

mozzarella, and ricotta cheese blended with a fresh garlic and basil pesto

CHICKEN BACON RANCH SLICE 5.20 | PIE 31.50

diced breaded chicken mixed with bacon, cheddar, diced tomatoes and drizzled with ranch dressing

MARGHERITA PIE 27.00

fresh mozzarella, tomato sauce, and basil

FRESH VEGGIE PIE 28.50

breaded eggplant, broccoli, fresh mushrooms, spinach, tomatoes, roasted garlic & fire-roasted peppers topped with marinara sauce & fresh mozzarella

EGGPLANT PARM SLICE 4.25 | PIE 27.50

strips of breaded eggplant, topped with tomato sauce, mozzarella and ricotta cheese

SPINACH AND ARTICHOKE | PIE 31.50

sautéed spinach and artichoke in a creamy garlic sauce topped with melted mozzarella

STUFFED (8 SLICES) | SLICE 5.50 | PIE 32.00

filled with pepperoni, ham, sausage & mozzarella, with a sesame seed crust

BROCCOLI RABE AND SAUSAGE | PIE 31.00

thin crust square topped with broccoli rabe, sausage, marinara sauce, and fresh mozzarella

PIZZA TOPPINGS

ADDITIONS: FULL +3.75 | HALF +2.50 | SLICE +0.85

3 OR MORE FULL TOPPINGS +9.99

meatball | sausage | pepperoni | garlic | mushroom | onion | ham
green peppers | extra cheese | anchovies | flame roasted peppers

GOURMET TOPPINGS: FULL +6.25 | HALF +3.75 | SLICE +1.75

bacon bits | chopped eggplant | breaded chicken | grilled chicken

CALZONES & ASSORTED ROLLS

CHEESE CALZONE SM 9.00 | FAMILY SIZED 25.00

house blend of romano, mozzarella and ricotta cheeses

ADD HAM: SM 1.00 | LG 3.75

CHICKEN ROLL 9.50

diced breaded chicken cutlets, mozzarella, tomato sauce and romano cheese

SAUSAGE ROLL 9.50

sausage, pepper, onions, mozzarella, tomato sauce and romano cheese

"THE ORIGINAL" PANINI 9.00

breaded chicken cutlet, fresh mozzarella, flame-roasted peppers, fresh basil, balsamic vinegar and olive oil

PINWHEELS 4.00

rolled up pizza dough with

pepperoni, ham and mozzarella -or- broccoli, garlic and mozzarella

GARLIC KNOTS (6) 2.75

tossed in extra virgin olive oil, pesto and fresh Italian herbs

DRUNK GARLIC KNOTS (6) 11.50

drowned in vodka sauce, topped with melted mozzarella

ZEPPOLE (6) 2.75

deep-fried Italian doughnuts with powdered-sugar

RICE BALL 4.95

meat sauce, peas, mozzarella, and panko breadcrumbs

DESSERTS

TARTUFO 7.50

vanilla and chocolate ice cream truffle with a raspberry center, coated with dark chocolate

CANNOLI 5.50

filled to order with traditional ricotta cream

COOKIES & FUDGE 7.50

vanilla ice cream cake with oreo cookies and fudge

MISSISSIPPI MUDD CAKE 7.50

mocha ice cream cake topped with crushed almond and caramel

All prices subject to change without notice. Prices listed do not include sales tax. All prices in this menu represent cash pricing. 4% Convenience fee for credit cards will be added.



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