

APPETIZERS

PASTA FAGIOLI 8

italian white bean soup

CRISPY BRUSSELS SPROUTS 9

topped with orange honey

FRIED CALAMARI 11

served with marinara sauce

SICILIAN RICE BALLS 9

ground beef, mozzarella, ragu sauce

CRISPY DELICATA SQUASH RINGS 9

breaded squash rings with chili oil

CACIO PEPE BITES 9

mac and cheese bites with basil aioli

ENTREES

PARMESAN ANY SYLE

chicken 16 | veal 19 | eggplant 17 | shrimp 18

CHICKEN MILANESE 16

arugula, tomatoes, champagne vinaigrette, mozzarella pearls

GRILLED SHRIMP 18

parmesan orzo, crispy wild mushrooms, black truffle vinaigrette

GROUPEL OREGANATA 19

served charred broccoli, with scampi sauce, capers, olives,

GRILLED CHICKEN SANDWICH 17

toasted whole grain ciabatta, tomato jam, basil aioli, burrata, arugula, fries

CLASSIC BURGER 18

brioche bun, mozzarella, lettuce, tomato, pickle, onion, fries

PASTAS \$18

SPICY RIGATONI ALLA VODKA

brooklyn-made pasta, prosciutto, shallots, burrata

GEMELLI BARESE

sausage, broccoli rabe, tomatoes, white wine sauce,

EGGPLANT LASAGNA

layered eggplant, ricotta, mozzarella, bolognese sauce

CARBONARA

organic reginetti pasta, bacon, pecorino romano

TAGLIATELLE BOLOGNESE

house made long pasta, creamy ground beef ragu, pecorino

RAVIOLI MARINARA

burrata filled house made pasta, fresh marinara sauce

SALADS

KALE CAESAR 10

baby kale, romaine, shaved parmesan, house made cesar dressing, garlic knot croutons

GREEN GODDESS 14

shaved brussel sprouts, pickled cabbage, avocado, almonds, boiled egg, pecorino, lemon dressing

HARVEST 13

pecans, cranberries, apples, butternut squash, goat cheese, apple cider dressing, arugula and kale

WATERMELON SALAD 14

avocado, cherry tomato, red onion, feta, mint, cilantro, ranch, butter lettuce

MEDITERRANEAN 12

tomato, cucumber, kalamata olive, feta cheese, roasted pepper, red onion, chickpeas, house dressing

BEET 12

arugula, walnuts, goat cheese, champagne vinaigrette

LUNCH 12-3PM

PIZZA

Large - 18" Medium-16" Small-12" Personal-10"

NEAPOLITAN 20/17/12/9

classic round cheese pie

DRUNKEN CLAM 2.0 33/27/20/16

littleneck clams, italian sausage, broccoli rabe, calabrian chili oil

NEW ROCKETTE 33/27/20/16

pears, arugula, imported prosciutto, truffle honey

STINGER 29/23.5/17/14

spicy soppressata, hot honey, charred scallion sauce, fresh mozzarella

WHITE RABBIT 27/23/18/13.5

choice of house or cesar salad served over a thinly baked pesto crust

choose a different salad from our menu +3

DIMAGGIO 31/26.5/19/15.5

grilled chicken, burrata, tomato jam, arugula, basil sauce

SUPER FUNGO 31/25/18/15

mozzarella, mushrooms, caramelized onion, white truffle

CHICKEN PIES 33/27/19/15

bbq, buffalo, chicken parm, francese, marsala, or chicken bacon ranch

MARGHERITA 26/23/17/14

fresh mozzarella, marinara, basil

BIANCO 26/23/17/14

house cheese, ricotta cheese, roasted garlic, everything bagel spice

RICO'S SPICY MARG 35/29/20/16

brooklyn style pizza, pepperoni, calabrian sausage, hot honey, basil

VODKARITA 29.5/18/14

thin crust square, fresh mozzarella, creamy vodka sauce, basil

SERPICO 32/20/15

thin crust square with pepperoni, sausage, peppers, onions, mushrooms

GRANDMA 25/15/11

thin crust square, marinara, cheese, garlic, basil

gluten-free cauliflower crust
available on 10"/12" pies + \$4/5.5

*large and medium topping price
half topping +3, full topping +4.5,
2 toppings +6.5, 3 toppings +7.5*

*small and personal topping price
half topping +1.5, full topping +2.5,
2 toppings +3.5, 3 toppings +4.5*

VEGAN CHEESE AVAILABLE



CEFALÙ

RISTORANTE & PIZZERIA

631-935-1391

138 EAST MAIN STREET HUNTINGTON, NY 11743

WWW.CEFALUONMAIN.COM

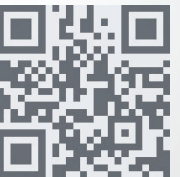
OPEN MONDAY-THURSDAY 12-8 PM

OPEN FRIDAY-SATURDAY 12-9 PM

OPEN SUNDAY 3-8 PM

HAPPY HOUR WEEKDAYS 3-6 PM

LUNCH 12-3PM



SCAN TO PLACE
AN ORDER

DELIVERY AVAILABLE ALL DAY 4.99 CHARGE
CREDIT CARDS WILL BE CHARGED AN ADDITIONAL 3% TO HELP OFFSET PROCESSING COSTS

STARTERS

PECORINO GARLIC KNOTS 4

SEASONAL FOCCACCIA 6

CACIO E PEPE BITES 12

pecorino-black pepper mac and cheese bites

CRISPY BRUSSELS SPROUTS 13

topped with orange honey

SICILIAN RICE BALLS 14

stuffed with ground beef, peas, and mozzarella

CRISPY DELICATA SQUASH RINGS 12

heirloom squash served with a calabrian chili aioli

BAKED CLAMS 6/\$13 OR 12/\$24

whole little neck clams topped with garlic butter

CRISPY CALAMARI 17

flash fried calamari served with fresh marinara sauce

CHICKEN PARM SLIDERS 16

sweet hawaiian rolls, basil aioli, classic parmesan

CRISPY MOZZARELLA SQUARES 14

breaded mozzarella, pecorino romano, Sicilian ragu

CHICKEN WINGS 6/\$10 OR 12/\$17.5

your choice of : buffalo, honey bbq, thai chili, lemon pepper rub

SALAD appetizer size | entree size

add to any salad or pasta:
chicken 6 burrata 5 shrimp 10 salmon 15 avocado 3

KALE CAESAR 11 | 16

baby kale, romaine, shaved parmesan, house made cesar dressing, garlic knot croutons

GREEN GODDESS 14 | 19

shaved brussel sprouts, pickled cabbage, avocado, almonds, hard boiled egg, pecorino, lemon dressing

HARVEST 12 | 18

pecans, cranberries, honey crisp apples, butternut squash, goat cheese, apple cider dressing, arugula and baby kale

WATERMELON SALAD 14/19

avocado, cherry tomato, red onion, feta, mint, cilantro, ranch, butter lettuce

MEDITERRANEAN 12 | 17

tomato, cucumber, kalamata olive, feta cheese, roasted pepper, red onion, chickpeas, house dressing

BEET 11 | 17

arugula, walnuts, goat cheese, champagne vinaigrette

PASTA

SPICY RIGATONI ALLA VODKA 25

brooklyn-made pasta, prosciutto, shallots, burrata

AGNOLOTTI PESTO 25

house made cheese filled pasta, pesto sauce, pine nuts, spicy nduja sausage

GEMELLI BARESE 26

sausage, broccoli rabe, tomatoes, white wine sauce, lemon

CACIO E PEPE 25

bucatini. pecorino romano, black pepper, touch of cream

CARBONARA 23

organic reginetti pasta, bacon, pecorino romano

CRISPY TRUFFLE GNOCCHI 24

white truffle cream sauce, pan fried ricotta gnocchi

FUSILLI & MEATBALLS 23

ribbon shaped pasta, beef and pork meatballs, sicilian ragu

EGGPLANT LASAGNA 26

layered eggplant, ricotta, mozzarella, topped with bolognese sauce

LINGUINI VONGOLE 29

little neck clams, garlic and white wine sauce

TAGLIATELLE BOLOGNESE 23

house made long pasta, creamy ground beef ragu, pecorino

RAVIOLI MARINARA 22

burrata filled house made pasta, fresh marinara sauce

SHORTRIB CAVATELLI 31

fresh cavatelli pasta, braised short rib, tomato ragu, ricotta cheese

SIDES

roasted vegetables 12

brussels, cauliflower, butternut squash

sauteed vegetables 12

corn, cherry tomatoes, summer squash

TRUFFLE PARMESAN RISOTTO 9

FRENCH FRIES 8

BROCCOLI RABE 12

SAUTEED SPINACH 9

MEATBALLS 12

CRISPY OR GRILLED CHICKEN 12

ENTREES

BLACKENED MAHI MAHI 28

whole grain farro salad, cherry tomatoes, cucumber avocado, baby arugula, homemade tzatziki sauce

CHICKEN MILANESE 29

arugula, tomatoes, champagne vinaigrette, mozzarella pearls

VEAL OSSO BUCCO 38

served au jus over saffron risotto

*** NY STRIP STEAK 36**

12oz prime steak, french fries, steak sauce

SICILIAN GROUPER OREGANATA 31

toasted bread crumbs, charred broccoli, scampi sauce, capers, olives, red onion

GRILLED SHRIMP 29

parmesan orzo nero, wild mushrooms, black truffle

SALMON [gf] 32

corn, cherry tomatoes, summer squash, brown butter sauce

PORK TENDERLOIN MARSALA 29

papardelle, prosciutto, mushrooms, spinach

BRICK PRESSED CHICKEN 30

mashed potato, spinach, roasted chicken sauce

PARMIGIANA CON PENNE

chicken 26 | veal 28.5 | eggplant 21 | shrimp 26.5

CHICKEN FRANCAISE 27

lightly battered in a lemon butter sauce

PARMIGIANA HEROS AND DINNERS

CHICKEN PARM HERO 14 DINNER 26

VEAL PARM HERO 14.5 DINNER 28.5

EGGPLANT HERO 13 DINNER 21

SHRIMP HERO 14.5 DINNER 26.5

MEATBALL PARM HERO 13.5

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

AVAILABLE FOR AN ADDITIONAL \$5

GLUTEN FREE CASERECCHE | WHOLE WHEAT PENNE

ZUCCHINI NOODLES