

WE ARE A PEANUT FREE ESTABLISHMENT

TRADITIONAL PIZZA (18")

NEOPOLITAN (round-8 slice).....	22.00
SICILIAN (square-12 slice).....	24.00
GRANDMA (square-12 slice).....	23.00
BRICK OVEN (round-8 slice) fresh mozzarella, basil, & tomato sauce.....	25.00
MARINARA square thin crust topped with fresh marinara sauce & basil.....	20.00

SPECIALTY PIZZA (18")

WHITE PIZZA.....	26.00
mozzarella, homemade ricotta	
TRI COLOR.....	27.00
Pesto, Vodka, Pomodoro sauce with fresh mozzarella	
BAKED ZITI PIZZA.....	36.00
RIGATONI VODKA PIZZA.....	36.00
GRANDMA VODKA PIZZA.....	27.00
CHICKEN PARMIGIANA.....	30.00
CHICKEN MARSALA.....	30.00
caramelized onions, mushrooms, sauteed chicken, marsala wine	
CHICKEN FRANCESE.....	30.00
BUFFALO CHICKEN.....	30.00
CHICKEN, BACON, RANCH.....	30.00
KOREAN CHICKEN BBQ.....	30.00
grilled chicken w/roasted peppers, pineapple & sesame seeds	
BBQ CHICKEN.....	30.00
BBQ PULLED PORK.....	30.00
HAWAIIAN HAM & PINEAPPLE.....	30.00
SALAD PIZZA.....	30.00
crispy thin crust pizza with chopped mesclun greens, sliced fresh mushrooms, red onions, olives, gorgonzola cheese, roasted peppers and carrots, drizzled with extra virgin olive oil and balsamic vinaigrette	
CRUSTINO.....	34.00
thin crust, garlic-basted pan pizza topped with fresh sliced Roma tomatoes, fresh mozzarella & basil, roasted peppers, drizzled w/ a touch of virgin olive oil & seasonings	
MEAT PIZZA.....	30.00
meatball, pepperoni, sweet crumbled sausage	
EVERYTHING PIZZA.....	30.00
meatballs, sausage, pepperoni, mushrooms, onions, peppers	

PIZZETTE (12")

PERSONAL GLUTEN-FREE PIZZA.....	13.50
NEOPOLITAN.....	13.00
WHOLE WHEAT.....	13.00
CAULIFLOWER.....	13.50

FLAT BREAD (12")

PARMA FLATBREAD.....	15.00
prosciutto di parma, gorgonzola, arugula, roasted fig puree	
DOC'S FLATBREAD.....	15.00
sausage, broccoli rabe, homemade ricotta	
MARGHERITA FLATBREAD.....	15.00
NEOPOLITAN FLATBREAD.....	13.00

TOPPINGS

SAUSAGE • PEPPERONI • MUSHROOMS • CHERRY PEPPERS MEATBALL • PEPPERS • FRESH GARLIC • EXTRA CHEESE BROCCOLI • ONIONS • ANCHOVIES • OLIVES • JALAPENO • HAM	12" 18"
1/2 TOPPING.....	2.00 3.25
1 TOPPING.....	2.00 4.50
2 TOPPINGS.....	4.00 8.00
3 OR MORE.....	6.00 10.00

SPECIALTY TOPPINGS

BREADED/GRILLED CHICKEN • BATTERED EGGPLANT PARMA PROSCIUTTO • BACON • PINEAPPLE • ROASTED PEPPERS CALABRO RICOTTA • BABY SPINACH • FRESH TOMATO BROCCOLI RABE	12" 18"
1/2 TOPPING.....	3.00 4.00
1 TOPPING.....	4.00 8.00
2 TOPPINGS.....	6.00 10.00
3 OR MORE.....	8.00 11.00

Before placing your order, please inform your server if a person in your party has a food allergy.

SLICES AVAILABLE

PINWHEELS & PANINIS

PEPPERONI / BROCCOLI PINWHEEL.....	4.00
GRILLED CHICKEN PANINI.....	6.50
lettuce, roasted peppers, fresh mozzarella, balsamic	
PROSCIUTTO PANINI.....	6.50
lettuce, roasted peppers, fresh mozzarella, balsamic	
BREADED CHICKEN PANINI.....	9.00
provolone, roasted peppers, balsamic onions	
GRILLED VEGGIE W/MOZZARELLA PANINI.....	6.50
EGGPLANT PANINI.....	6.50
ITALIAN PANINI.....	7.50
Prosciutto, mortadella, salami, roasted peppers, arugula, fresh mozzarella & balsamic	

ROLLS

CHICKEN ROLL PARMIGIANA.....	9.00
VODKA CHICKEN ROLL.....	10.00
SAUSAGE ROLL.....	9.00
parmigiana & peppers, onions & cheese	
EGGPLANT MOZZARELLA ROLL.....	9.00
VEGETABLE ROLL.....	9.00
eggplant, broccoli, spinach & cheese	
STUFFED BUFFALO CHICKEN.....	8.00
STUFFED MEAT.....	8.00
pepperoni, sausage, meatball, ricotta, mozzarella	
STROMBOLI.....	10.00
salami, ham, pepperoni, mozzarella, provolone	
FRIED CALZONE.....	10.00
calabro ricotta, toppings additional	

DESSERTS

TIRAMISU.....	5.00
CRUMB CAKES (ORIGINAL, RASPBERRY WALNUT, APPLE, CHOCOLATE BROWNIE).....	3.00
NUTELLA EMPANADAS (5 PCS) DEEP FRIED.....	11.25
CHOCOLATE TRUFFLE (GELATO).....	4.00
TARTUFO.....	
BOMBA.....	7.00
Chocolate and vanilla gelato, cherry and almond center, coated in chocolate	
DREAM BOMBA.....	7.00
Peanut butter gelato, caramel center, coated in chocolate	
SPUMONI BOMBA.....	7.00
Strawberry, pistachio, chocolate gelato coated in chocolate	

BOTTLED BEVERAGES

2 LITER (COKE, DIET COKE, SPRITE).....	3.75
20 OZ.....	3.00
original seltzer, lime seltzer, lemon seltzer, black cherry seltzer, Coke, Diet Coke, Coke Zero, Sprite, Pepsi, Root Beer, Mountain Dew, Cherry Pepsi, Orange Crush, caffeine free Diet Coke, ginger ale, Dr. Pepper, Diet Dr. Pepper	
CANS Coke, Diet Coke, Sprite.....	2.25
SPORTS DRINKS lemon lime, fruit punch, cool blue, orange.....	3.00
SNAPPLE lemon, diet lemon, peach, diet peach.....	3.00
PELLEGRINO.....	7.70
AQUA PANNA.....	7.50
APPLE JUICE 12 OZ.....	2.50
ORANGE JUICE (Minute Maid).....	2.25
WATER 20 OZ.....	2.25
WATER 10 OZ.....	1.00

Drop In And See Our CATERING MANAGER FOR ANY PARTY OR EVENT

The consumption of raw or uncooked eggs, meat, poultry, seafood or shell fish may increase your risk of food borne illness.

688004-1



Top 10 Long Island Italian Restaurant
★★★★★ RATING
Newsday
The New York Times

FREE DELIVERY
516.484.3123

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PRIVATE PARTY ROOM AVAILABLE - WE SERVE BEER & WINE!



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DINE IN - TAKE OUT - FREE DELIVERY - CATERING

82 GLEN COVE RD. GREENVALE 516-484-3123

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We are a peanut-free establishment!

APPETIZERS	
CAPRESE MOZZARELLA.....	13.00
fresh mozzarella, tomatoes, olive oil, basil & seasoning	
HOMEMADE RICE BALL	5.00 EACH
with chopped meat, peas & mozzarella	
STUFFED MUSHROOM	2.50 EACH
caramelized onions, fresh mozzarella, prosciutto, homemade croutons	
EGGPLANT TOWER	4.00 EACH
eggplant, fresh mozzarella, roasted red peppers and basil	
ROASTED STUFFED PEPPER	4.00 EACH
stuffed with braised beef, peas, mozzarella, pomodoro sauce	
POTATO CROQUETTE	2.50 EACH
CHICKEN WINGS (½ DOZ)	8.00
choose from Original, Buffalo, BBQ, Korean BBQ, or Teriyaki	
FRIED MOZZARELLA WEDGES (3 PCS.)	9.00
CHICKEN TENDERS WITH FRIES (3 PCS.).....	10.00
BAKED CLAMS (8 PCS.)	13.00
served on a bed of spinach w/ white wine sauce and cherry tomatoes	
FRIED CALAMARI.....	17.00
FRIED CALAMARI ARRABIATA	19.00
hot cherry peppers & spicy marinara	
PEI MUSSELS WHITE OR RED	18.00

HOMEMADE SALADS

	Sm.	Lg.
HOUSE SALAD	6.50/10.50	
mixed greens, tomato, cucumber, olives, onion and pepperoncini		
CAESAR SALAD	7.50/11.50	
Romaine lettuce, shaved parmesan, homemade croutons with classic Caesar dressing		
GORGONZOLA SALAD	13.00	
fresh mesclun greens, gorgonzola cheese, tomatoes, candied walnuts, dried cranberries and balsamic vinaigrette		
ROASTED BEET SALAD	13.00	
baby arugula, goat cheese, candied walnuts		
PEAR SALAD	13.00	
field greens, crumbled gorgonzola cheese, poached pears, tomatoes, candied walnuts		
GREEK SALAD	8.00/11.50	
mixed greens, tomato, cucumber, olives, onion, pepperoncini and feta cheese		
ANTIPASTO SALAD	13.00	
mesclun greens, prosciutto, salami, provolone, fresh mozzarella, roasted peppers, olives and pepperoncini		
THE WEDGE SALAD.....	13.00	
hearts of iceberg, roasted red peppers, bacon, cherry tomatoes, bleu cheese dressing		
BURRATA & HEIRLOOM TOMATOES	14.00	
cucumbers, red onions, roasted peppers, balsamic reduction		
GRILLED VEGGIE SALAD	14.00	
mixed greens, grilled veggies, balsamic vinaigrette		
ARUGULA SALAD	12.00	
toasted pignoli, tomatoes and shaved pecorino with lemon citrus dressing		

HOMEMADE SOUPS

PASTA FAGIOLI	8.00
red broth, pasta mista, prosciutto and cannellini beans	
TORTELLONI EN BRODO.....	8.00
chicken broth, cheese tortellini, chicken, carrots, celery & spinach	
ITALIAN WEDDING.....	8.00
chicken broth, mini meatballs, onions, carrots & spinach	
STRACCIATELLA	8.00
chicken broth, egg drop, pasta mista & spinach	
CHICKEN BROTH (ONLY).....	4.00

SIDES

SHAVED BRUSSEL SPROUTS	12.00
ROASTED PANCETTA, RED & YELLOW TOMATOES	
BURNT BROCCOLI WITH SHAVED PARMIGIANA	11.00
BROCCOLI RABE (SAUTEED OR STEAMED).....	12.00
SPINACH SAUTEED OR STEAMED.....	10.00
BROCCOLI SAUTEED OR STEAMED.....	10.00
ZUCCHINI NOODLES GARLIC & OIL OR POMODORO	11.00
ROASTED POTATOES.....	9.00

Sides Cont'd

FRENCH FRIES	7.00
MEATBALLS (4 PCS.).....	7.00
PORK SAUSAGE LINKS (2PCS.) GARLIC & OIL OR POMODORO	6.00
GRILLED OR BREADED CHICKEN (2PCS.)	9.00
PASTA	10.00
linguini, penne, rigatoni, spaghetti, garlic & oil, butter or pomodoro	
GARLIC BREAD	5.00
HEROS	
MICHELANGELO'S GRILLED CHICKEN	14.00
tomato, basil, balsamic, & fresh mozzarella	
DA VINCI'S BREADED CHICKEN.....	14.00
breaded chicken cutlet, provolone, roasted peppers, arugula, & balsamic	
GRILLED OR FRIED CHICKEN	13.00
lettuce, tomato, balsamic	
CHICKEN PARMIGIANA GRILLED OR BREADED CHICKEN.....	13.00
CHICKEN SAUSAGE W/ BROCCOLI RABE	13.00
or grilled chicken or pork sausage	

CHICKEN FRANCESE/MARSALA.....	14.00
BUFFALO CHICKEN	14.00
GRILLED CHICKEN W/ BROCCOLI RABE	14.00
BBQ CHICKEN	14.00
SAUSAGE & PEPPERS.....	13.00
SAUSAGE & PEPPERS PARMIGIANA.....	14.00
SAUSAGE PARMIGIANA	13.00
MEATBALL PARMIGIANA	12.00
EGGPLANT PARMIGIANA.....	12.00
SHRIMP PARMIGIANA.....	15.00
BREADED SHRIMP HERO	15.00
lettuce, tomato, balsamic	
VEAL PARMIGIANA	14.00
BREADED VEAL HERO	14.00
VEAL FRANCESE/MARSALA HERO	15.00
FRESH MOZZARELLA.....	13.00
roasted peppers, lettuce, balsamic	
ABEETZA HERO	13.00
prosciutto di parma, fresh mozzarella, roasted peppers, mesclun greens, balsamic	
ITALIAN HERO	14.00
prosciutto, mortadella, salami ,roasted peppers, arugula, fresh mozzarella & balsamic	

WRAPS

CHICKEN CAESAR	12.00
GRILLED VEGETABLE	12.00
GRILLED CHICKEN GREEK WRAP	12.00
BUFFALO CHICKEN WRAP	12.00
GRILLED/BREADED CHICKEN.....	12.00
lettuce, tomatoes, cucumbers, red onions, italian dressing	

HOMEMADE PASTAS

	Grilled/Fried Chicken +5 • Shrimp +8
PENNE ALLA VODKA W/ PROSCIUTTO.....	18.00
ABEETZA'S SPECIAL RIGATONI ALLA VODKA	19.00
FETTUCCINE ALFREDO CREAM SAUCE	18.00
PENNE CARBONARA.....	19.00
eggs, black pepper, pecorino Romano, pancetta, and peas	
PASTA PESTO SAUCE (NUT FREE)	19.00
RIGATONI BOLOGNESE.....	19.00
meat sauce with a touch of cream	
PASTA WITH GARLIC & OIL.....	16.00
PASTA WITH BROCCOLI, GARLIC AND OIL	19.00
PASTA WITH GARLIC & OIL AND BRUSSEL SPROUTS.....	19.00
SPAGHETTI POMODORO.....	16.00
WITH MEATBALLS (4 PCS) OR SAUSAGE (2 PCS)	19.00
PENNE PRIMAVERA.....	20 00
sauteed vegetables, in garlic and oil, cream or pomodoro sauce	
TORTELLONI ALLA PANNA	21.00
cream sauce with peas and prosciutto	
PENNE ABEETZA	21.00
crumbled sausage, mushrooms, onion in light red sauce	

Homemade Pastas Cont'd

PENNE NICOLE.....	21.00
grilled chicken, spinach, fresh mozzarella in a pink sauce	
RIGATONI SICILIANA.....	21.00
marinara, onion, roasted eggplant, fresh mozzarella	
RIGATONI CHICKEN SCAMPI	21.00
garlic, white wine, lemon with a touch of butter	
ORRECHIETTE.....	22.00
sausage, broccoli rabe & sundried tomatoes sauteed in garlic & oil	
WILD MUSHROOM RAVIOLI	21.00
7 pcs in a light cream sauce	
LOBSTER RAVIOLI	27.00
7 pcs in a Champagne pink sauce	
LINGUINE WITH CLAM SAUCE.....	22.00
<i>white or red sauce</i>	
LINGUINE WITH SHRIMP MARINARA	27.00
ANGRY SHRIMP	28.00
zucchini noodles, garlic & oil, red pepper and plum tomato	
RIGATONI KRISSI.....	28.00
shrimp, mushrooms, peas, onions in a light cream sauce	
SPAGHETTI FRUTTI DI MARE.....	28.00
shrimp, calamari, clams, mussels, red pepper, marinara	
BLACK LINGUINE	28.00
scallops, shrimp, crabmeat, garlic and oil with saffron	
PAPPARDELLE SHORT RIBS	29.00
mushrooms, onions au jus w/shaved Romano	

BAKED PASTAS

BAKED CHEESE RAVIOLI.....	16.00
BAKED MANICOTTI	16.00
BAKED STUFFED SHELLS	16.00
BAKED ZITI	18.00
ricotta, mozzarella, pomodoro sauce	
LASAGNA	19.00
sausage, meatball, ricotta, pomodoro and mozzarella	
VEGETARIAN THREE CHEESE ZUCCHINI LASAGNA	20.00
layers of fresh cut zucchini, ricotta, goat cheese, parmesan, roasted plum tomato sauce (gluten free)	

CHICKEN ENTREES

	All entrees served with choice of linguine, spaghetti, rigatoni, penne or house or caesar salad. Any changes are additional
PARMIGIANA.....	23.00
fried chicken breast with pomodoro sauce and mozzarella cheese	
FRANCESE	23.00
lightly battered chicken breast served in a lemon sauce with a splash of white wine	
MARSALA.....	23.00
sauteed w/mushrooms and onions in a marsala wine sauce	
CACCIATORE	23.00
onions, mushrooms, sauteed chicken in a light marinara	
PIZZIOLA	23.00
mushrooms, onions, peppers in a brown sauce with a splash or marinara	
PICATTA.....	24.00
capers, artichokes, broccoli and carrots sauteed in a lemon white wine sauce	
VALDOSTANO	24.00
prosciutto, fresh mozzarella and mushrooms in a marsala sauce	
SORRENTINO.....	24.00
layered with eggplant, prosciutto, fresh mozzarella in a golden sauce	
MILANESE	23.00
lightly breaded cutlet served with arugula salad, balsamic glaze, tomato and onions	
BALSAMIC CHICKEN	23.00
mushrooms, onions, & peppers in balsamic reduction	
CHICKEN ABEETZA	23.00
caramelized onions, broccoli, roasted potatoes in a white balsamic glaze	
CHICKEN GUISEPPE.....	24.00
francese style, roasted tomato, cherry peppers, fresh mozzarella	
GRILLED CHICKEN W/BROCCOLI, GARLIC & OIL.....	23.00
CHICKEN CAPRESE	23.00
Roma tomato, fresh mozzarella, basil in a light tomato sauce	
CHICKEN SCARPARELLO	24.00
sauteed chicken, pork sausage, flame roasted peppers, mushrooms, onions	

Prices are subject to change without notice.

Before placing your order, please inform your server if a person in your party has a food allergy.

VEAL ENTREES

	All entrees served with choice of linguine, spaghetti, rigatoni, penne or house or caesar salad. Any changes are additional
PARMIGIANA.....	28.00
fried cutlet with pomodoro sauce and mozzarella cheese	
FRANCESE.....	28.00
lightly battered cutlet served in a lemon sauce with a splash of white wine	
MARSALA.....	28.00
sauteed w/mushrooms and onions in a marsala wine sauce	
CACCIATORE	28.00
onions, mushrooms, sauteed chicken in a light marinara	
PICATTA.....	29.00
capers, artichokes, broccoli and carrots sauteed in a lemon white wine sauce	
VALDOSTANO	29.00
prosciutto, fresh mozzarella and mushrooms in a marsala sauce	
SORRENTINO.....	29.00
layered with eggplant, prosciutto, fresh mozzarella in a golden sauce	
MILANESE.....	28.00
lightly breaded cutlet served with arugula salad, balsamic glaze, tomato and onions	
SHRIMP ENTREES	
	All entrees served with choice of linguine, spaghetti, rigatoni, penne or house or caesar salad. Any changes are additional
PARMIGIANA.....	28.00
fried shrimp with pomodoro sauce and mozzarella cheese	
FRANCESE.....	28.00
lightly battered shrimp served in a lemon sauce with a splash of white wine	
MARSALA.....	28.00
sauteed w/mushrooms and onions in a marsala wine sauce	
OREGANATA	28.00
lemon white whine, bread crumbs & oregano	
SHRIMP SCAMPI.....	28.00
lemon white wine sauce with roasted garlic over a bed of spinach	
SHRIMP ABEETZA.....	28.00
lightly breaded shrimp in a mushroom marsala sauce with fresh mozzarella	
SHRIMP FRA DIAVLO	28.00
SHRIMP W/BROCCOLI, GARLIC & OIL	28.00
WILD CAUGHT SALMON ENTREES	
	All entrees served with choice of linguine, spaghetti, rigatoni, penne or house or caesar salad. Any changes are additional
PANKO CRUSTED SALMON	29.00
with fig puree, sauteed mushrooms over zucchini noodles	
SALMON LIVORNESE	29.00
served w/ tomato, caper, olives, zucchini noodles	
GRILLED SALMON	29.00
serve w/grilled vegetables & balsamic glaze	
TERIYAKI SALMON.....	29.00
sesame seed crusted salmon w/ carrots and broccoli	
ALTRO ENTREES	
	All entrees served with choice of linguine, spaghetti, rigatoni, penne or house or caesar salad. Any changes are additional
EGGPLANT PARMIGIANA.....	23.00
EGGPLANT ROLLATINI (4 PCS).....	23.00
eggplant, fresh mozzarella, ricotta cheese in pomodoro sauce	
CHICKEN SAUSAGE W/BROCCOLI RABE	24.00
homemade chicken sausage or grilled chicken or pork sausage, flame grilled, then sauteed with fresh broccoli rabe, roasted garlic and olive oil	
SAUSAGE & PEPPERS.....	23.00
FRENCH CUT BONE-IN PORK CHOP ENTREES	
PORK CHOP PARMIGIANA.....	28.00
butterflied, served with pomodoro sauce and mozzarella	
PORK CHOP ABEETZA	29.00
balsamic onions, cherry peppers, broccoli and roasted potatoes	
PORK CHOP VALDOSTANO.....	29.00
butterflied, served w/prosciutto, fresh mozzarella, mushrooms, marsala sauce	
STUFFED PORK CHOP	29.00
butterflied, stuffed w/prosciutto, fresh mozzarella & topped with a mushroom marsala sauce	

**WE SERVE
WINE & BEER**