Pala / Roman Style Pizza

Pala Margherita $26.00/$27.04
San Marzano Tomato, Fior Di Latte Mozzarella, Fresh Basil, EVOO

Pala Margherita With Sausage $32.00/$33.28
San Marzano Tomato, Fior Di Latte Mozzarella, Crumbled Sausage, Fresh Basil, EVOO

Pala Alla Vodka $27.00/$28.08
Imported Fior Di Latte Mozzarella, Alla Vodka Sauce, Grana Padano, Fresh Basil, EVOO

Pala Alla Vodka, Hot Honey, Pepperoni $32.00/$33.28
Imported Fior Di Latte Mozzarella, Alla Vodka Sauce, Fresh Basil, Pepperoni, Mike's Hot Honey, EVOO

Pala Bolognese $28.00/$29.12
Our Homemade Bolognese Sauce, Imported Fior Di Latte Mozzarella, Pecorino Romano DOP, Parsley, EVOO

Pala Tricolore $28.00/$29.12
Fior Di Latte Mozzarella With A Mix Of Our San Marzano Tomato, Alla Vodka & Fresh Pesto Oil, Fresh Shaved Pecorino Romano DOP

Pala Cacio E Pepe $26.00/$27.04
Imported Fior Di Latte Mozzarella, Pecorino Romano, Fresh Cracked Black Pepper, Fresh Basil, Sicilian EVOO

Pala Verdura $28.00/$29.12
Radicchio, Roasted Pepper, Zucchini, Cherry Tomatoes, Imported Fior Di Latte Mozzarella, Baby Arugula

A NOTE ABOUT OUR PALA PIZZA

Available Exclusively For Takeout & Delivery. Our Roman-style Pala pizza features a light, airy interior and a crispy crust, making it the perfect choice for takeout/delivery. It travels beautifully so you can enjoy it fresh and crispy at home!

Calzone

The Classic $20.50/$21.32
Imported Fior Di Latte Mozzarella, Fresh Ricotta, Italian Plum Tomato, Fresh Basil

The Neapolitan $23.00/$23.92
Imported Fior Di Latte Mozzarella, Cotto Ham, Fresh Ricotta, Fresh Basil, EVOO

About Us

Tony & Luigi's | Family-Owned Italian Kitchen

At Tony & Luigi's, we take pride in doing things differently. As a family-owned restaurant, our passion is creating a dining experience that goes beyond the ordinary—from our unique menu and carefully selected wines to our handcrafted cocktails and, most importantly, our hospitality.

Inspired by the flavors of Sicily, Naples, and other regions throughout Italy, we put our own creative twist on Italian cuisine. We're not here to offer the same traditional dishes you'll find at every other Italian restaurant. We want every visit to bring something special and unexpected to your table.

Quality Is Our Promise.

We believe every great dish begins and ends with the quality of its ingredients. That's why we follow strict standards that we will never compromise.

From the tomatoes we select for our sauces and our imported Fior di Latte mozzarella to our Italian-imported, unbromated flour and pasta made without enrichment or fortification, every ingredient matters. We serve only wild-caught salmon, never farm-raised, and bake our bread fresh in-house every single day. Whatever isn't served by the end of the night is never carried over to the next.

These aren't just preferences. They're the standards we hold ourselves to every day. If a particular dish is unavailable, it's because we refuse to substitute an ingredient that doesn't meet our expectations. We will never sacrifice quality for profit.

Come as Guests, Leave as Family.

Above all, we believe exceptional food deserves exceptional service. Our greatest priority is making everyone who walks through our doors feel welcomed, appreciated, and part of our family.

At Tony & Luigi's, we're not simply serving Italian food. We share our passion, our traditions, and our commitment to doing things the right way—every dish, every drink, every visit.

Our Dough

100% Imported Flour From Italy, No Bromates Or Additives. Our Goal Is To Use Less Fresh Yeast & Have More Of A Fermentation, Which Is A 48–72 Hour Process. It Begins With A Traditional Italian Biga, A Natural Pre-Fermentation. This Slow Fermentation & Our High Hydration Develops Deep Flavor, Gentle Acidity, & A Light Airy Crust True To The Naples Tradition.

WOOD FIRED PIZZA
EST. 2024
Tony & Luigi's
COCKTAILS

www.tonyandluigisny.com

☎ 516-440-2699

Monday - Closed
Tuesday - Thursday 4:00pm-9:00pm
Friday - Saturday 12:00pm-10:00pm
Sunday 12:00pm-8:00pm

Instagram: @tonyandluigisny

2008 Merrick Rd, Merrick NY

Aperitivo

Bruschetta (Choice Of 3) $18.00/$18.72
Changes Weekly, Ask For Specials Menu

Beef Carpaccio* $26.00/$27.04
Raw Filet Mignon Beef, Baby Arugula, Shaved Parmesan, Crushed Pistachio Nuts, Lemon Citrus, Fresh Black Pepper, EVOO

Grandma's Meatballs $15.00/$15.60
Beef/Veal/Pork Meatballs With Ricotta, Parmigiano Reggiano, Tomato Sauce, Fresh Basil

Wood Fired Chicken Wings $14.00/$14.56
Wood Fired Roasted Chicken Wings, Seasoned To Perfection, Topped With Caramelized Onions & Lemon Zest
Antibiotic Free & Free Roam Chicken

Formaggi E Salumi (For 2) $30.00/$31.20
Assortment Of Italian Cheeses & Cured Meats

Verdura

Artichokes Alla Giuda $20.00/$20.80
Fire Roasted, Lemon, Rosemary, Splashes Of Broccoli Rabe Pesto, EVOO

Eggplant Parmigiana $24.00/$24.96
Eggplant Dipped In Flour, Lightly Fried, Layered With Pecorino, Tomato Sauce, Mozzarella And Basil, Wood Fire Roasted

Insalata

Burratina $25.00/$26.00
Imported Burrata, Prosciutto Di Parma, Fresh Shaved Burgundy Black Truffle, Heirloom Cherry Tomatoes, On A Bed Of Baby Arugula Topped With White Truffle Oil & Fig Balsamic Glaze

Caprese $19.00/$19.76
Beef Heart Tomatoes, Fior Di Latte Mozzarella, Fresh Broccoli Rabe Pesto, EVOO & Balsamic

House Salad $16.00/$16.64
Mixed Greens, Cherry Tomato, Red Onion, Kalamata & Green Castelvetrano Olives, Roasted Pepper, Mixed With A Light Red Wine & EVOO Dressing

New Age Caesar $20.00/$20.80
Mixed Greens, Cucumber, Cherry Tomato, Avocado, Fire Roasted Croutons, Shaved Grana Padano, Homemade Caesar Dressing. Topped With Balsamic Glaze & Cashew Nuts

Mediterranean $17.00/$17.68
Diced Cucumber, Organic Feta Cheese, Fresh Dill, Crushed Pistachio Nuts, Fresh Squeezed Lemon Juice, EVOO

Baked Chicken Salad $23.00/$23.92
Baby Arugula, Heirloom Cherry Tomatoes, Red Onion, Sliced Cucumbers, Shaved Grana Padano, Baked Chicken Cutlet With A Light Lemon Basil Dressing

Pollo Avocado $24.00/$24.96
Romaine Hearts, Grilled Chicken, Imported Mozzarella, Avocado, Fire Roasted Almonds, Heirloom Cherry Tomato, Organic Pasture Raised Hard Boiled Egg, Balsamic & EVOO

Grilled Chicken + $7 / Baked Chicken + $8 / Grilled Wild Shrimp (3) + $16 / Roasted Wild King Salmon (10oz) + $24

Panuozzo

Served With House Salad

Cesare $26.00/$27.04
Baked Chicken Cutlet, Shaved Parmigiano, Heirloom Tomatoes, Romaine Hearts, Crushed Croutons, In Our Homemade Caesar Dressing, Sprinkled With Lemon Zest

Contadino $23.00/$23.92
Sausage, Fresh Mozzarella, Ricotta, Broccoli Rabe, Pecorino, EVOO

Positano $26.00/$27.04
Baked Chicken Cutlet, Prosciutto Di Parma, Fresh Burrata Cheese, Roasted Pepper, Baby Arugula, Caramelized Onion, With A Balsamic Glaze

Roma $25.00/$26.00
Grilled Chicken, Imported Mozzarella, Baby Arugula, Balsamic & EVOO

Bologna $23.00/$23.92
Mortadella, Pistachio Crème, Baby Arugula, Burrata

San Daniele $24.00/$24.96
Prosciutto Di Parma, Bufala Mozzarella, Baby Arugula, Sliced Tomato, Balsamic Fig Glaze

Verdura $21.00/$21.84
Roasted Eggplant, Zucchini & Bell Pepper With Olives, Vegan Cheese, Broccoli Rabe Pesto

** Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions*

Pollo

Antibiotic Free & Free Roam Chicken

Chicken Parmigiana $34.00/$35.36
Breaded & Oven Baked, Imported Fior Di Latte Mozzarella, San Marzano Plum Tomato, Parmigiano & Pecorino Romano
Served With Two Potato Croquettes

Chicken Milanese $32.00/$33.28
Baked Chicken Cutlet, Baby Arugula, Heirloom Cherry Tomatoes, Shaved Grana Padano, Lemon EVOO Dressing

Caesar Milanese $32.00/$33.28
Baked Chicken Cutlet, Romaine Hearts, Heirloom Cherry Tomatoes, Shaved Grana Padano, Crushed Croutons, Lemon Zest, Homemade Caesar Dressing

Chicken Bruschetta $32.00/$33.28
Baked Chicken Cutlet/Grilled Chicken, Topped With Chopped Tomatoes, Red Onion, Imported Mozzarella, Fresh Basil, Lemon Zest, Aceto Balsamico Di Modena I.G.P.

Chicken Funghi $34.00/$35.36
Breaded & Oven Baked, Imported Fior Di Latte Mozzarella, Mushroom Marsala Sauce
Served With Two Potato Croquettes

Pesce

Wild King Salmon $42.00/$43.68
Cold Water, Fresh Never Frozen, 10oz Portion. Baked To Perfection, Served Medium With Light Lemon Basil Citrus Sauce
Served With Baby Arugula Salad

Whole Bronzini Fish $42.00/$43.68
Imported From Greece, Butterflied, Tail On, Pan Seared In EVOO, Sicilian Capers, Kalamata Olives, Imported Semi-Dry Cherry Tomatoes With A Lemon, Wine, Butter Sauce
Served With Broccoli Rabe

Pasta - Oven Baked

Not Fortified Or Enriched

Momma's Lasagna $26.00/$27.04
Lasagna Pasta Layered With A Homemade Ragu Sauce With A Blend Of Beef/Veal/Pork/Sausage, Pecorino Romano, Parmigiano Reggiano And Fresh Mozzarella

Paccheri Bolognese $29.00/$30.16
Fresh Imported Paccheri Pasta, Beef/Veal/Pork Ragù, Grated Parmigiano Reggiano, Bufala Mozzarella, Fresh Basil, EVOO

Cacio E Pepe Pollo $30.00/$31.20
Rigatoni Pasta, Diced Baked Chicken Cutlet, Sweet Green Peas, Shaved Parmigiano Reggiano In A Cacio E Pepe Sauce

Pasta Al Forno $33.00/$34.32
Baked Rummo Rigatoni With Fior Di Latte, Provolone Auricchio, Ricotta Salata & Parmigiano Reggiano, Alla Vodka Sauce, Baked Chicken Cutlet & Bufala Mozzarella
Served In A Homemade Pizza Dough Bread Bowl

Short Rib Paccheri $38.00/$39.52
Fresh Paccheri Pasta With Carrots, Celery, Shredded & Bone In Short Rib. Slow Chianti Braised, Organic Grass Fed Beef Bone Broth & Stock, Short Rib Ragu, Grated Grana Padano Cheese

Bucatini Broccoli Rabe & Sausage $28.00/$29.12
Fresh Bucatini Pasta With Italian Crumbled Sausage, Broccoli Rabe, Heirloom Cherry Tomatoes, Garlic, EVOO, Topped With Toasted Breadcrumbs & Grated Pecorino Romano DOP

Pasta Alla Norma $26.00/$27.04
Rigatoni Pasta, Roasted Diced Eggplant, Fresh Marinara, Shaved Ricotta Salata, Fresh Basil

Bucatini Shrimp Limone $33.00/$34.32
Bucatini Pasta In A Lemon Wine Sauce With Wild Shrimp, Topped With Toasted Breadcrumbs

Pesto Genovese $28.00/$29.12
Fresh Fusilli Calabresi Pasta In A Genovese Style Pesto With Imported Semi-Dry Baby Tomatoes, Topped With Shaved Pecorino Romano DOP, Lemon Zest & Toasted Pine Nuts

Sides

Potato Croquettes (2 To An Order)	$7.00/$7.28
Broccoli	$15.00/$15.60
Broccoli Rabe	$15.00/$15.60
Mushrooms	$15.00/$15.60

Pizza Rossa Neapolitan

Margherita Pizza $18.00/$18.72
San Marzano Tomato, Imported Fior Di Latte Mozzarella, Fresh Basil, EVOO

Bolognese Margherita $22.00/$22.88
Our Homemade Bolognese Sauce, Fior Di Latte Mozzarella, Pecorino Romano DOP, Parsley, EVOO

Tricolore $21.00/$21.84
Fior Di Latte Mozzarella With A Mix Of Our San Marzano Tomato, Alla Vodka & Fresh Pesto Oil, Fresh Shaved Pecorino Romano DOP

Verace DOP $21.00/$21.84
San Marzano Tomato, Bufala Mozzarella, Fresh Basil, Black Pepper, EVOO

Marinara $16.00/$16.64
San Marzano Tomato, Fresh Garlic, Calabrian Oregano, Fresh Basil, EVOO

Capricciosa $22.00/$22.88
San Marzano Tomato, Imported Fior Di Latte Mozzarella, Mushrooms, Cotto Ham, Roman Artichoke, Kalamata Olives, Fresh Basil, EVOO

Diavola $20.00/$20.80
San Marzano Tomato, Imported Fior Di Latte Mozzarella, Hot Capocollo, Fresh Basil, EVOO

Porcini E Salsiccia $23.00/$23.92
San Marzano Tomato, Imported Fior Di Latte Mozzarella, Porcini Mushrooms, Italian Crumbled Sausage, Grana Padano, EVOO

Norma $20.00/$20.80
San Marzano Tomato, Imported Fior Di Latte Mozzarella, Eggplant, Ricotta Salata, Fresh Basil, EVOO

Margherita Alla Vodka $19.00/$19.76
Imported Fior Di Latte Mozzarella, Alla Vodka Sauce, Fresh Basil, EVOO, Grana Padano

Pepperoni $20.00/$20.80
Imported Fior Di Latte Mozzarella, San Marzano Tomato, Pepperoni, Fresh Basil, EVOO

Pizza La Bianca Neapolitan

Quattro Formaggi $20.00/$20.80
Imported Fior Di Latte Mozzarella, Grated Parm, Gorgonzola, Smoked Scamorza, Drizzled Honey, Crushed Nuts

Cacio E Pepe $18.00/$18.72
Imported Fior Di Latte Mozzarella, Pecorino Romano, Fresh Cracked Black Pepper, Fresh Basil, Sicilian EVOO

Salsiccia E Friarielli $22.00/$22.88
Smoked Scamorza, Broccoli Rabe, Italian Crumbled Sausage, Broccoli Rabe Pesto, Pecorino Romano

Porcini E Speck $23.00/$23.92
Imported Fior Di Latte Mozzarella, Imported Porcini Mushrooms, Speck, Truffle Oil, Grana Padano, Fresh Parsley

Rosemaria $21.00/$21.84
Smoked Scamorza, Italian Crumbled Sausage, Fire Roasted Potato, Red Onions, Rosemary, Parsley, Black Pepper

San Pietro $24.00/$24.96
Imported Fior Di Latte Mozzarella, Prosciutto Di Parma, Dollops Of Fig Spread, Crumbled Gorgonzola Cheese, Sprinkled With Balsamic Glaze

Parma $24.00/$24.96
Imported Fior Di Latte Mozzarella, Baby Arugula, Prosciutto Di Parma, Burrata, Fig Balsamic Glaze, Basil

Romagnola $24.00/$24.96
Fior Di Latte, Pecorino Romano, Pistachio Cream, Mortadella, Fresh Stracciatella, Pistachio Nuts, Fresh Basil, EVOO

Vegetariana $19.00/$19.76
Imported Fior Di Latte, Thinly Sliced Eggplant, Zucchini & Tomato, EVOO Topped With Parsley

Funghi $19.00/$19.76
Parmigiano Reggiano & Truffle Cream Base, Fior Di Latte Mozzarella & Fontina Cheese, Topped With Sliced Cremini & Porcini Mushrooms

A NOTE ABOUT OUR NEAPOLITAN PIZZA

Our Neapolitan pizza is best enjoyed fresh from the oven! Due to its delicate crust, it may not travel as well as our Roman Style Pala pizza.

REHEATING INSTRUCTIONS

Preheat oven to 450–500°F with a baking sheet, pizza stone, or baking steel inside. Place pizza directly on the hot surface or oven rack. Heat for 4–7 minutes, until the cheese bubbles and the pizza reaches your desired temperature.