

## Homemade Desserts

7.00

Napoleon

Warm Melted Liquid Center Chocolate Torta

Tiramisu

Cheesecake

Black & White Chocolate Mousse Cake

Cannoli

Assorted Gelato and Sorbet

Tartufo

## Beverages

Coffee/Tea...2.50

Cappuccino...4

Moccachino...4.50 Espresso...3

Café Americano...3.50 Latté...4

Double Espresso...4

Soda (20 oz bottle)...2.50

Water (20 oz bottle)...2.25

Panna or Pellegrino...4 small / 8 large

Ever since Angelo Angelis opened a successful pizzeria in downtown Brooklyn in the 1960's, we have strived to make the world's best pizza. After a lot of hard work, we started to get noticed.

**"#2 Pizzeria in NY" - New York Times**

Before long we started to grow. John and Nick Angelis branched out into the city and opened Nick's Family Style.

Soon after, John opened Adrienne's.

Our family wasn't happy with second best - Nick Tsoulos, Angelo's son-in-law, opened Patsy's Pizzeria in Manhattan.

**"The pizzas are superb" - New York Times**

The tradition of pizza-making continued beyond New York to Philadelphia. Nick Pashalis, and his brother Peter, opened the city's first coal-oven pizzeria, Pietro's. **"Pietro's is pizza perfection" -**

**The Philadelphia Inquirer**

Not to be outdone by the men, Mirene Angelis opened her own piece of the pie, "Dean's", named after her father's favorite entertainer. Many claim that this is the city's best brick-oven pizza. After much success and rave reviews, she opened another Dean's on the West Side.

**"Roasted, the blend of cheeses, tinged with fresh tomato, give Dean's grandma pies a golden hue... Way to go, granny" - New York Times**

Experience our family's passionate pursuit of pizza perfection at any of our fine locations.



**Free Delivery\***

**Minimum Delivery \$20\***

**Delivery Hours: 12 noon-10 pm**

We accept Visa, Mastercard,  
American Express

Family Style  
Pizzeria Restaurant

# Dean's

Upper West Side

215 West 85th Street

New York, NY 10025

**(212) 875-1100**

Fax (212) 875-9100

### Other Locations

**Turtle Bay**

801 2nd Ave

New York, NY 10017

**Tribeca**

349 Greenwich Street

New York, NY 10013



**Please visit all of our fine restaurants**

[www.deansnyc.com](http://www.deansnyc.com)

Free Delivery from 12 noon - 10 pm (minimum \$20)

We accept Visa, Mastercard and American Express  
Corporate Accounts Welcome

Private Rooms and Catering Packages Available

LET US CATER YOUR NEXT EVENT OR OFFICE PARTY. PLEASE SPEAK TO THE RESTAURANT MANAGER FOR DETAILS.

# Brick Oven Pizza

<b>Old School Round</b> Small Pie...\$15 Large Pie...\$17			
<b>Old Fashioned Square Pizza...\$17</b>			
<b>Calzone.....\$15</b>			
<b>White Pies (Ricotta &amp; Mozzarella)</b>			
Small White Round...\$15 Large White Round...\$17 White Square...\$17			
Pizza Toppings & Calzone Stuffing, 2.50 extra for each topping ( <i>same price for half or whole</i> )			
<b>Mushroom</b>	<b>Mixed Fresh Roasted Peppers</b>	<b>Broccoli</b>	<b>Anchovies</b>
<b>Pepperoni</b>	<b>Sun Dried Tomatoes</b>	<b>Onions</b>	<b>Ricotta</b>
<b>Sausage</b>	<b>Extra Tomato Sauce</b>	<b>Extra Fresh Mozzarella</b>	<b>Olives</b>
	Extras: \$1.00 Garlic	\$3.75 Prosciutto	

## Appetizers

	<i>Individual</i>	<i>Full Serves 2-3</i>		<i>Individual</i>	<i>Full Serves 2-3</i>
<b>Calamari Fritti</b>	10.50	19	<b>Cold Antipasto</b>	9.50	17
Fresh Fried Squid served with a Light Spicy Tomato Sauce			Prosciutto di Parma, Sopressata, Grana Padano, Roasted Peppers, Olives, Artichoke Hearts, Anchovy, Grilled Zucchini, Marinated Tomatoes, and a Cannellini White Bean Salad		
<b>Mozzarella Caprese</b>	8.50	15	<b>Eggplant &amp; Zucchini Fritti</b>	9.50	17
Fresh Mozzarella with Beefsteak Tomatoes, Roasted Peppers and Fresh Basil Pesto			Yogurt Garlic Dip		

## Salads

	<i>Individual</i>	<i>Full Serves 2-3</i>		<i>Individual</i>	<i>Full Serves 2-3</i>
<b>Dean's House Salad</b>	6.50	13	<b>Organic Field Greens</b>	8.50	17
Wild Mixed Greens, Tomatoes, Shredded Carrots, Olives with Fine Herbs, Aged Red Wine Vinegar, and Extra Virgin Olive Oil			Danish Blue Cheese, Granny Smith Apples, Toasted Walnuts in a Sherry Vinaigrette		
<b>Multi Colore</b>	7.50	15	<b>Caesar Salad</b>	7.50	15
Arugula, Endive, Radicchio and Beluga Lentils over Seasonal Vegetables in a White Balsamic Vinaigrette			Crisp Romaine Hearts with Shaved Grana Padano Cheese and Homemade Croutons		
<b>Siciliana</b>	8.50	17	<b>Baby Spinach</b>	8.50	17
Romaine Hearts and Red Leaf Lettuce, Grated Fresh Mozzarella, Olives, Capers, Tomatoes, Anchovies, Roasted Peppers, Shredded Carrots, and Marinated Artichoke Hearts in a Homemade Italian Vinaigrette			Blue Cheese, Golden Raisins, Radicchio, Pine Nuts, and Homemade Croutons in a Mayo-Orange Aioli		
			<b>Baby Arugula</b>	8.50	17
			Sun Dried Tomatoes, Endive and Shaved Grana Padano with a Honey Vinaigrette		

Enjoy Grilled Chicken with any of your Salads \$5.50 Half \$11 Full

## Soup

<b>Pasta Fagioli</b>	7
Bacon, Cannellini Beans, Parmigiana Cheese, Macaroni Mezza in a Tomato Broth	
<b>Zuppa del Giorno</b>	7

## Sides

<b>Homemade Meatballs and Sauce</b>	7
<b>Sautéed Broccoli, Garlic &amp; Oil</b>	6
<b>Sautéed Escarole and Artichokes</b>	6
<b>Spaghetti with Fresh Pomodoro or with Garlic &amp; Oil</b>	6

## Pasta

	<i>Individual</i>	<i>Full Serves 2-3</i>
<b>Spaghetti Pomodoro</b>	9.50	17
Fresh Plum Tomato Sauce and Basil		
<b>Lasagna di Casa</b>	12.50	23
Layers of Bolognese, Béchamel Sauce, Parmesan Cheese and Fresh Pasta		
<b>Fettuccine Alfredo</b>	11	20
Classic Alfredo Sauce with Fresh Thyme and Nutmeg		
<b>Penne a la Vodka</b>	12.50	23
Creamy Tomato Vodka Sauce with Bacon		
<b>Farfalle Vedura</b>	11	20
Zucchini, Yellow Squash, Tomatoes, Broccoli, Spinach sautéed in White Wine and Garlic Sauce		
<b>Rigatoni Mezza Calabria</b>	12.50	23
Luganica Sausage, Chicken Breast, Broccoli with Garlic and Extra Virgin Olive Oil		
<b>Parpardella Toscana</b>	11.50	21
Fresh Wide Ribbon Pasta with Wild Mushroom and Sun-Dried Tomatoes in Light Cream White Wine Sauce		
<b>Bucattine and Meatballs</b>	11.50	21
Homemade Meatballs with Grandma Dean's Tomato Gravy		
<b>Baked Ziti</b>	11.50	21
Baked Ziti with Ricotta and Parmesan Cheese in Pomodoro Sauce with Melted Fresh Mozzarella Cheese		
<b>Spaghetti Carbonara</b>	11.50	21
With Carbonara Sauce, Green Peas, Wild Mushrooms, and Bacon		
<b>Rigatoni Mezza Bolognese</b>	11.50	21
Tuscan Style Meat Sauce		
<b>Linguine Vongole</b>	13.50	25
Fresh Manila Clams sautéed in Red or White Sauce		
<b>Linguine Scampignola</b>	13.50	25
Tender White Shrimp gently sautéed with Garlic, White Wine and Fine Herbs		
<b>Linguine Fra Diavolo Pesce</b>	14.50	27
Shrimp, Scallops, Calamari and Clams in Light Spicy Plum Tomato Sauce		

## Entrées

<b>Chicken Parmigiana with Spaghetti</b>	13.50	25
Melted Fresh Mozzarella Cheese and Tomato Sauce		
<b>Grilled Chicken Breast</b>	12.50	23
Served with Mixed Greens and Portobello Mushroom		
<b>Chicken Marsala with Spaghetti</b>	13.50	23
Wild Mushroom and Marsala Wine Sauce		
<b>Veal Cutlet Parmigiana with Spaghetti</b>	16.50	31
Melted Fresh Mozzarella Cheese and Tomato Sauce		
<b>Veal Marsala with Spaghetti</b>	15.50	29
Wild Mushroom Marsala Wine Sauce		
<b>Eggplant Parmigiana with Spaghetti</b>	11.50	21
Melted Fresh Mozzarella Cheese and Tomato Sauce		
<b>Herb Crusted Sole</b>	12.50	23
Pan Roasted and drizzled with a Warm Lemon, Garlic and Herb Sauce		

Prices subject to change without notice. Please note that there is an additional charge for all outgoing orders.