

## 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.

## Panino's & Hero's ~ 10.45

Served 11:30 AM - 4:00 PM

All of our sandwiches are served on a toasted ciabatta roll or fresh baked semolina bread and accompanied by a mixed green salad

### Panino Milanese

Breaded chicken cutlet with arugula, tomato, and Dean's dressing

### Panino Vegetarino

Baked seasoned eggplant and zucchini with tomato, and fresh mozzarella

### Filoncino con Polpette

Dean's famous meatballs and our homemade tomato sauce

### Panino Pollo alla Griglia

Grilled chicken cutlet with arugula, tomato, and Dean's dressing

### Panino Caprese

Parma prosciutto, fresh mozzarella, roasted peppers with arugula and tomato

### Filoncino con Pollo Parmigiana

The "Classic" chicken parmigiana hero

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

Family Style  
Pizzeria Restaurant

# Dean's

### Tribeca

349 Greenwich Street  
New York, NY 10013

**(212) 966-3200**

Fax (212) 966-7404

### Other Locations

#### Turtle Bay

801 2nd Avenue  
New York, NY 10017

#### Upper West Side

215 West 85th Street  
New York, NY 10025



Please visit all of our fine restaurants

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

Free Delivery from 11:30 am - 10 pm (minimum \$20)

We accept Visa, Mastercard and American Express  
Corporate Accounts Welcome

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

## 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> Wild Mixed Greens, Tomatoes, Shredded Carrots, Olives with Fine Herbs, Aged Red Wine Vinegar, and Extra Virgin Olive Oil	6.50	13	<b>Organic Field Greens</b> Danish Blue Cheese, Granny Smith Apples, Toasted Walnuts in a Sherry Vinaigrette	8.50	17
<b>Multi Colore</b> Arugula, Endive, Radicchio and Beluga Lentils over Seasonal Vegetables in a White Balsamic Vinaigrette	7.50	15	<b>Caesar Salad</b> Crisp Romaine Hearts with Shaved Grana Padano Cheese and Homemade Croutons	7.50	15
<b>Siciliana</b> 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	8.50	17	<b>Baby Spinach</b> Blue Cheese, Golden Raisins, Radicchio, Pine Nuts, and Homemade Croutons in a Mayo-Orange Aioli	8.50	17
			<b>Baby Arugula</b> Sun Dried Tomatoes, Endive and Shaved Grana Padano with a Honey Vinaigrette	8.50	17

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

## Soup

<b>Pasta Fagioli</b> Bacon, Cannellini Beans, Parmigiana Cheese, Macaroni Mezza in a Tomato Broth	7
<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> Fresh Plum Tomato Sauce and Basil	9.50	17
<b>Lasagna di Casa</b> Layers of Bolognese, Béchamel Sauce, Parmesan Cheese and Fresh Pasta	12.50	23
<b>Fettuccine Alfredo</b> Classic Alfredo Sauce with Fresh Thyme and Nutmeg	11	20
<b>Penne a la Vodka</b> Creamy Tomato Vodka Sauce with Bacon	12.50	23
<b>Farfalle Vedura</b> Zucchini, Yellow Squash, Tomatoes, Broccoli, Spinach sautéed in White Wine and Garlic Sauce	11	20
<b>Rigatoni Mezza Calabria</b> Luganica Sausage, Chicken Breast, Broccoli with Garlic and Extra Virgin Olive Oil	12.50	23
<b>Parpardella Toscana</b> Fresh Wide Ribbon Pasta with Wild Mushroom and Sun-Dried Tomatoes in Light Cream White Wine Sauce	11.50	21
<b>Bucattine and Meatballs</b> Homemade Meatballs with Grandma Dean's Tomato Gravy	11.50	21
<b>Baked Ziti</b> Baked Ziti with Ricotta and Parmesan Cheese in Pomodoro Sauce with Melted Fresh Mozzarella Cheese	11.50	21
<b>Spaghetti Carbonara</b> Spaghetti with Carbonara Sauce, Green Peas, Wild Mushrooms, and Bacon	11.50	21
<b>Rigatoni Mezza Bolognese</b> Tuscan Style Meat Sauce	11.50	21
<b>Linguine Vongole</b> Fresh Manila Clams sautéed in Red or White Sauce	13.50	25
<b>Linguine Scampignola</b> Tender White Shrimp gently sautéed with Garlic, White Wine and Fine Herbs	13.50	25
<b>Linguine Fra Diavolo Pesce</b> Shrimp, Scallops, Calamari and Clams in Light Spicy Plum Tomato Sauce	14.50	27

## Entrées

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

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