

~~~ APPETIZERS ~~~

|                                                                                                                      |         |
|----------------------------------------------------------------------------------------------------------------------|---------|
| <b>Clams Oreganata</b>                                                                                               | \$7.90  |
| Clams on the half shell baked with breadcrumbs and herbs                                                             |         |
| <b>Clams Casino</b>                                                                                                  | \$7.90  |
| Clams on the half shell stuffed with mixed vegetables and topped with Bacon                                          |         |
| <b>Zuppa di Clams (GF)</b>                                                                                           | \$10.25 |
| Fresh clams in a light red sauce, served sweet, medium or hot                                                        |         |
| <b>Mussels (GF)</b>                                                                                                  | \$7.75  |
| Fresh mussels in a light red sauce, served sweet, medium or hot                                                      |         |
| <b>Fried Calamari</b>                                                                                                | \$10.50 |
| Served with sweet, medium or hot sauce with a side of penne pasta                                                    |         |
| <b>Eggplant Rollatini (V)</b>                                                                                        | \$8.75  |
| Egg battered and fried eggplant rolled with ricotta cheese topped with marinara sauce and melted mozzarella          |         |
| <b>Arancini (Mini Rice Balls) (V)</b>                                                                                | \$9.90  |
| Asiago cheese mixed with rice served with marinara                                                                   |         |
| <b>Stuffed Polenta (GF,V)</b>                                                                                        | \$7.25  |
| Homemade polenta stuffed with mozzarella cheese and topped with marinara sauce                                       |         |
| <b>Antipasto Rustico (GF)</b>                                                                                        | \$10.25 |
| Fresh mozzarella, provolone, prosciutto, salami, roasted peppers, marinated eggplant, marinated mushrooms and olives |         |
| <b>Wings</b>                                                                                                         | \$8.90  |
| 12 wings with your choice of Bazzie wing sauce or Buffalo                                                            |         |
| <b>Shrimp Cocktail (GF)</b>                                                                                          | \$9.75  |
| Shrimp served with cocktail sauce on a bed of lettuce                                                                |         |
| <b>Fresh Mozzarella &amp; Roasted Peppers or Tomato (GF,V)</b>                                                       | \$8.25  |
| <b>Mozzarella Sticks (V)</b>                                                                                         | \$6.75  |
| <b>Bruschetta (V)</b>                                                                                                | \$1.50  |
| Toasted bread topped with fresh diced tomato, garlic and olive oil (perfect for one person)                          |         |

~~~ SALADS ~~~

|   |               |
|---|---------------|
|   | Large/Small   |
| <b>Seafood Salad (GF)</b>   | \$9.75/\$7    |
| Marinated calamari, shrimp & scungilli over lettuce   |               |
| <b>Bazzarelli Salad (GF)</b>  | \$8.25/\$6.50 |
| Sliced ham, salami, provolone, hot peppers vinegar peppers & olives tossed with mixed greens in our house Italian dressing garnished with a shrimp. |               |
| <b>Caesar Salad (V)</b>   | \$6/\$5       |
| Combination of romaine lettuce, croutons & Caesar dressing  |               |
| <b>Arugula Salad (GF,V)</b>   | \$6/\$5       |
| Arugula, sliced tomatoes, red onions, olives served in our Italian dressing   |               |
| <b>Tri-Color Salad (GF,V)</b>   | \$6/\$5       |
| Radicchio, endive, & romaine lettuce served w/house Italian dressing  |               |
| <b>Spinach &amp; Cranberry Salad (GF,V)</b>   | \$8.25/\$6.50 |
| Fresh baby spinach, with dried cranberries and crumbled gorgonzola served with our house Italian dressing   |               |
| <b>Sicilian Salad (GF,V)</b>  | \$9.75/\$7    |
| Baby green lettuce, topped with roasted red peppers, fresh mozzarella, cucumbers, onions & olives served with our house Italian dressing            |               |
| <b>House Salad (GF,V)</b>   | \$5.50/\$4    |
| Iceberg & baby greens, tomatoes, onions and olives  |               |

**Add to large salads only**

Grilled Chicken or Chicken Cutlet - \$6.00,  
Grilled Shrimp - \$8.00, Grilled Portobello Mushroom \$4.00

**Dressings:** House Italian, Creamy Italian, Balsamic Vinaigrette, French, Blue Cheese, Ranch, Ceasar, Honey Mustard and Oil & Vinegar

~~~ HOMEMADE SOUPS ~~~

|                                                                                  |        |
|----------------------------------------------------------------------------------|--------|
| <b>Minestrone (V)</b>                                                            | \$5.00 |
| Italian vegetable soup                                                           |        |
| <b>Pasta &amp; Fagioli</b>                                                       | \$6.50 |
| Pasta with beans in our homemade chicken broth with a touch of marinara          |        |
| <b>Tortellini Soup</b>                                                           | \$6.50 |
| Cheese-filled tortellini in chicken broth                                        |        |
| <b>Tortellini Escarole Soup</b>                                                  | \$7.00 |
| Cheese-filled tortellini in chicken broth with touch of plum tomato and escarole |        |
| <b>Chicken Soup (GF with Rice)</b>                                               | \$6.50 |
| Diced chicken breast, carrots, zucchini with rice or pasta                       |        |
| <b>Escarole &amp; Beans (GF)</b>                                                 | \$6.50 |
| Escarole & beans sautéed in garlic and oil in chicken broth                      |        |

~~~ PASTA ~~~

Please ask your server how to pair the right pasta with the perfect sauce.

**Choose a Pasta:**

Fettucine, Green Fettucine, Gnocchi, Cavatelli, Penne, Spaghettini, Cappellini, Rigatoni, Linguini, Fusilli, Tortellini (Meat or Cheese) Add \$1, Ravioli (Cheese, Meat or Spinach) Add \$1, Whole Wheat Pasta Add \$1, Gluten free Pasta and Gluten free cheese ravioli Add \$2

**Choose a Sauce:**

|  |         |
|--|---------|
| <b>Marinara (GF,V)</b>   | \$9.25  |
| Fresh peeled tomatoes and basil  |         |
| <b>E'Broccoli (GF,V)</b>   | \$9.75  |
| Garlic, olive oil and broccoli   |         |
| <b>Broccoli Rabe &amp; Sausage (GF)</b>  | \$11.50 |
| Broccoli Rabe and sausage sautéed in garlic & oil  |         |
| <b>Pesto (GF, V)</b>   | \$9.50  |
| Blended basil, pine nuts, garlic, olive oil & a touch of cream                                 |         |
| <b>Bolognese (GF)</b>  | \$9.75  |
| A rich meat sauce  |         |
| <b>Mushrooms &amp; Basil (GF,V)</b>  | \$9.75  |
| Marinara sauce with mushrooms and basil  |         |
| <b>Fiorentina (GF,V)</b>   | \$10.25 |
| A light pink sauce with peas   |         |
| <b>Vodka (V)</b>   | \$10.25 |
| Marinara sauce with a touch of cream and vodka   |         |
| <b>Primavera (GF,V)</b>  | \$10.25 |
| Zucchini, broccoli, peas and carrots in a light marinara sauce with a touch of butter          |         |
| <b>Alfredo (GF,V)</b>  | \$10.25 |
| Heavy cream and grated cheese  |         |
| <b>Carbonara (GF)</b>  | \$10.75 |
| Garlic, olive oil, pancetta, whipped eggs and a touch of butter                                |         |
| <b>Matrigiana (GF)</b>   | \$10.75 |
| Pancetta, onions, garlic, olive oil and marinara sauce   |         |
| <b>Calabrese (GF)</b>  | \$10.75 |
| Sautéed garlic, diced eggplant, capers, roasted peppers, pancetta, plum tomatoes & fresh basil |         |
| <b>Arrabiata (GF)</b>  | \$10.75 |
| Fresh-peeled tomatoes sautéed in garlic and oil with hot garden peppers and prosciutto         |         |

Grilled Chicken or Chicken Cutlet - \$6.00, Grilled Shrimp - \$8.00, Grilled Portobello Mushroom \$4.00

~~~ CASSEROLES ~~~

|                                                                                                                               |         |
|-------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Lasagna Bolognese</b>                                                                                                      | \$9.75  |
| Nonna Rosa's baked lasagna recipe served with our Bolognese sauce                                                             |         |
| <b>Baked Eggplant Rollatini (V)</b>                                                                                           | \$9.75  |
| Egg-battered and fried eggplant rolled with ricotta cheese topped with marinara sauce and melted mozzarella cheese            |         |
| <b>Baked Ravioli</b>                                                                                                          | \$9.75  |
| Cheese (V), Meat or Spinach (V) ravioli in a marinara sauce topped with melted mozzarella cheese *Gluten Free Ravioli Add \$2 |         |
| <b>Baked Eggplant Parmigiana (V)</b>                                                                                          | \$9.25  |
| Egg battered and fried eggplant topped with marinara sauce and melted mozzarella cheese                                       |         |
| <b>Baked Ziti Al Siciliana (V)</b>                                                                                            | \$11.75 |
| Penne pasta served with ricotta cheese and fried eggplant in marinara sauce topped with melted mozzarella cheese              |         |
| <b>Baked Ziti (V)</b>                                                                                                         | \$9.75  |
| Penne pasta in marinara sauce and topped with melted mozzarella cheese *Gluten Free Pasta Add \$2, Add Ricotta for \$2        |         |
| <b>Portobello Parmigiana (V)</b>                                                                                              | \$10.25 |
| Breaded and fried Portobello mushroom caps layered in vodka sauce and melted mozzarella cheese baked over rigatoni.           |         |

~~~ RISOTTO ~~~

|   |         |
|---|---------|
| <b>Chicken &amp; Mushroom Risotto (GF)</b>  | \$12.50 |
| Arborio Rice served with diced chicken breast mushrooms and white wine  |         |
| <b>Risotto Terre &amp; Mare (GF)</b>  | \$14.00 |
| Arborio Rice served with scallops, shrimps, zucchini, peas, mushrooms, garlic and olive oil with a touch of plum tomatoes |         |

Please allow for extra cooking time

~~~ CHICKEN ~~~

|                                                                                                                                                                 |         |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Chicken Cacciatore</b>                                                                                                                                       | \$13.75 |
| Chicken breast in a rich red sauce with mushrooms, green olives and pepperoncini peppers served with a side of polenta (or choose a different side from below). |         |
| <b>Chicken with Eggplant</b>                                                                                                                                    | \$13.75 |
| Chicken breast layered with eggplant and topped with melted mozzarella cheese in a light red sauce.                                                             |         |
| <b>Chicken Marsala</b>                                                                                                                                          | \$13.75 |
| Chicken breast and mushrooms in a Marsala wine sauce.                                                                                                           |         |
| <b>Chicken Parmigiana</b>                                                                                                                                       | \$13.75 |
| Breaded chicken cutlet layered with a rich red sauce and topped with melted mozzarella cheese.                                                                  |         |
| <b>Chicken Francese</b>                                                                                                                                         | \$14.75 |
| Egg-battered chicken breast served in a creamy lemon white wine sauce                                                                                           |         |

\*Gluten free guests! All the above can be modified with gluten-free grilled chicken

All above served with your choice of penne marinara, sautéed string beans and carrots, french fries, rice, or sliced roasted potatoes.

~~~ TRADITIONAL ~~~

|  |         |
|--|---------|
| <b>Mediterranean Tripe</b>   | \$13.75 |
| A traditional Italian delicacy; please choose sweet, medium or hot. Served with your choice of penne with tripe sauce, sautéed string beans and carrots, french fries, rice, or sliced roasted potatoes. |         |

~~~ VEAL ~~~

|                                                                                                  |         |
|--------------------------------------------------------------------------------------------------|---------|
| <b>Veal Bazzarelli</b>                                                                           | \$15.50 |
| Veal scaloppini sautéed in white wine with capers, layered with prosciutto and melted mozzarella |         |
| <b>Veal Parmigiana</b>                                                                           | \$14.75 |
| Breaded veal cutlet layered with a rich red sauce and topped with melted mozzarella              |         |
| <b>Veal Francese</b>                                                                             | \$16.75 |
| Egg-battered Veal scaloppini served in a creamy lemon white wine sauce                           |         |
| <b>Veal Piccata</b>                                                                              | \$14.50 |
| Veal scaloppini and mushrooms flavored with white wine and lemon sauce                           |         |

All above served with your choice of penne marinara, sautéed string beans and carrots, french fries, rice, or sliced roasted potatoes.

~~~ STEAKS ~~~

|   |         |
|---|---------|
| <b>Grilled Steak (GF)</b>   | \$16.50 |
| Broiled shell steak   |         |
| <b>Steak Classica al due Pepe (GF)</b>  | \$16.50 |
| Grilled shell steak with black peppercorn, served in a honey a mustard white wine sauce     |         |
| <b>Steak Pizzaiola (GF)</b>   | \$16.50 |
| Shell steak served in a rich red sauce with mushrooms olives and spicy pepperoncini peppers |         |

All of the above served with your choice of penne marinara, sautéed string beans and carrots, French fries or sliced roasted potatoes

SEAFOOD

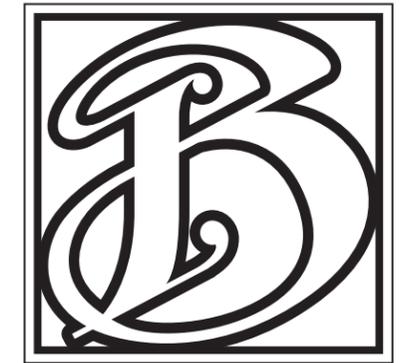
|   |         |
|---|---------|
| <b>Sole Almondine</b>   | \$15.50 |
| Lightly battered wild sole served with almonds in a light wine sauce                                |         |
| <b>Salmon Senape</b>  | \$16.00 |
| Fresh Salmon filet sautéed with sundried tomatoes and shallots in a white wine Dijon mustard sauce. |         |
| <b>Bronzino Oreganata</b>   | \$16.50 |
| Fresh filet of Bronzino topped with bread crumbs and herbs  |         |

Gluten-Free guests: The seafood dishes above may be modified for your dietary concerns

All above served with your choice of penne marinara, sautéed string beans and carrots, french fries, rice, or sliced roasted potatoes.

|   |         |
|---|---------|
| <b>Shrimp Bazzarelli</b>  | \$14.75 |
| Shrimp with clams, mushrooms and fresh-peeled tomatoes over linguini              |         |
| <b>Shrimp Fra Diavlo</b>  | \$14.75 |
| Shrimp in spicy marinara sauce over linguini                                      |         |
| <b>Shrimp Scampi</b>  | \$14.75 |
| Shrimp in garlic, oil and white wine sauce served over rice or linguini           |         |
| <b>Linguini Al Pesce</b>  | \$15.50 |
| Shrimp, clams, mussels, scallops, and calamari in a light red sauce over linguini |         |
| <b>Clam Sauce</b>   | \$13.50 |
| Whole little neck clams in light red or white sauce served over linguini          |         |
| <b>Lobster Fra Diavlo</b>   | MP      |
| Twin lobster tails served in a spicy red sauce garnished with clams and mussels   |         |

\*Gluten free guests: The dishes above can be modified with gluten-free pasta



**BAZZARELLI**

**Family Owned, Family Run  
Italian Restaurant, Bar & Pizzeria**

————— **Since 1971** —————



**117 Moonachie Rd.  
Moonachie, NJ 07074**

**T: 201-641-4010 / F: 201-641-3095**

**www.bazzarellirestaurant.com**

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~~~~ **CATERING MENU** ~~~~

|                         | <b>Half Tray</b><br>(Serves approx. 10) | <b>Full Tray</b><br>(Serves approx. 20) |
|-------------------------|-----------------------------------------|-----------------------------------------|
| <b>Garden Salad</b>     | \$28                                    | \$56                                    |
| <b>Caesar Salad</b>     | \$30                                    | \$60                                    |
| <b>Bazzarelli Salad</b> | \$42                                    | \$84                                    |
| <b>Fried Calamari</b>   | \$53                                    | \$106                                   |
| <b>Mussels Marinara</b> | \$39                                    | \$78                                    |

**Sandwich Platters**

All on Italian Bread (Serves Approx. 20-25)

|                                                                                               |      |
|-----------------------------------------------------------------------------------------------|------|
| <b>Prosciutto, Fresh Mozzarella</b><br>and Roasted Peppers or Eggplant or Tomato              | \$85 |
| <b>Combination</b><br>(ham, salami, provolone, lettuce, tomato, onion, olive oil and vinegar) | \$70 |

|                                 | <b>Half Tray</b><br>(Serves approx. 10) | <b>Full Tray</b><br>(Serves approx. 20) |
|---------------------------------|-----------------------------------------|-----------------------------------------|
| <b>Baked Ziti</b>               | \$49                                    | \$98                                    |
| <b>Lasagna</b>                  | \$49                                    | \$98                                    |
| <b>Penne Vodka</b>              | \$52                                    | \$104                                   |
| <b>Penne Marinara</b>           | \$47                                    | \$94                                    |
| <b>Cavatelli &amp; Broccoli</b> | \$49                                    | \$98                                    |
| <b>Eggplant Parmigiana</b>      | \$47                                    | \$94                                    |
| <b>Eggplant Rollatini</b>       | \$49                                    | \$98                                    |
| <b>Chicken Parmigiana</b>       | \$69                                    | \$138                                   |
| <b>Chicken Marsala</b>          | \$69                                    | \$138                                   |
| <b>Chicken Francese</b>         | \$74                                    | \$148                                   |
| <b>Veal Francese</b>            | \$84                                    | \$168                                   |
| <b>Veal Parmigiana</b>          | \$74                                    | \$148                                   |
| <b>Sausage &amp; Peppers</b>    | \$84                                    | \$168                                   |
| <b>Shrimp Scampi</b>            | \$74                                    | \$148                                   |

All trays (except sandwich platters) come with bread. Utensils, plates, napkins, holders and sterno's are available, please let us know in advance. There will be a \$20 deposit for holders that will be refunded when holders are returned.



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~~~~ **SANDWICHES** ~~~~

Served on 10-inch soft Italian bread or 10-inch Garlic bread  
Add small salad Or French fries for \$3

|   |        |
|---|--------|
| <b>Meatball Parmigiana</b>  | \$6.50 |
| <b>Chicken Parmigiana</b>   | \$8.50 |
| <b>Veal Parmigiana</b>  | \$9.00 |
| <b>Eggplant Parmigiana (V)</b>  | \$7.50 |
| <b>Shrimp Parmigiana</b>  | \$9.50 |
| <b>Portobello Parmigiana (V)</b>  | \$7.50 |
| Add \$1 for vodka sauce   |        |
| <b>Chicken Francese</b>   | \$9.50 |
| <b>Jersey Steak</b>   | \$9.50 |
| Sliced shell steak with mozzarella or provolone cheese, sautéed onions and mushrooms  |        |
| <b>Calabrese Steak</b>  | \$9.50 |
| Sliced steak, light marinara sauce, sliced hot peppers, mushrooms & onions            |        |
| <b>Simple Chicken Sandwich</b>  | \$8.50 |
| (Chicken cutlet or grilled) With lettuce, tomato & mayo Add Bacon \$3                 |        |
| <b>Italian Chicken Sandwich</b>   | \$9.90 |
| (Chicken cutlet or Grilled) Fresh mozzarella, roasted peppers                         |        |
| <b>Chicken Cesar</b>  | \$8.50 |
| (Chicken cutlet or Grilled) romaine and Caesar dressing                               |        |
| <b>Fat Gatto</b>  | \$9.90 |
| Chicken cutlet, mozzarella sticks, French fries, lettuce & tomato with ranch dressing |        |
| <b>Sausage &amp; Peppers</b>  | \$7.00 |
| <b>Sausage &amp; Broccoli Rabe</b>  | \$9.00 |
| <b>3 Sisters (V)</b>  | \$7.50 |
| Fried Eggplant, fresh mozzarella and roasted peppers                                  |        |
| <b>Mediterranean (V)</b>  | \$7.50 |
| Grilled eggplant, grilled portobello, roasted peppers, arugula and basil              |        |
| Add fresh mozzarella \$3  |        |
| <b>Prosciutto, fresh mozzarella &amp; roasted peppers</b>                             | \$8.50 |
| <b>Combination</b>  | \$7.00 |
| Ham, salami & provolone with lettuce, tomatoes oil and vinegar                        |        |

~~~~ **SIDES** ~~~~

|                                               |        |
|-----------------------------------------------|--------|
| <b>Meatballs or Sausage</b>                   | \$4    |
| <b>Escarole or Spinach or Broccoli (GF,V)</b> | \$4.25 |
| <b>Broccoli Rabe (GF,V)</b>                   | \$6.50 |
| <b>String Beans and Carrots(GF,V)</b>         | \$4    |
| <b>Sliced Roasted Potatoes (GF,V)</b>         | \$4    |
| <b>French Fries (V)</b>                       | \$3    |
| <b>Side Pasta (V)</b>                         | \$4.50 |
| <b>Side Salad (GF,V)</b>                      | \$4    |

\*We take pride in our recipes and how we prepare our food. If you would like any modifications or substitutions there will be an additional charge. We do not accept responsibility for dishes after they have been modified.

\*\*Please let us know of any food allergies

\*\*\*Eating raw or undercooked foods can cause foodborne illnesses

~~~~ **PIZZA** ~~~~

|  | Personal<br>6 Slices<br>10" | Small<br>6 Slices<br>12" | Large<br>8 Slices<br>16" | Sicilian<br>16 Slices<br>16" square |
|--|-----------------------------|--------------------------|--------------------------|-------------------------------------|
| <b>New York (V)</b><br>New York style cheese pizza<br>*Gluten-free crust                                       | \$8                         | \$10                     | \$11                     | \$16                                |
| <b>Napolitana (V)</b><br>Fresh tomatoes, oregano, olive oil and basil (No cheese pizza)<br>*Gluten-free crust  | \$8                         | \$13                     | \$15                     | \$20                                |
| <b>Margherita (V)</b><br>Fresh mozzarella, fresh basil and tomato sauce<br>*Gluten-free crust                  | \$9                         | \$13                     | \$15                     | \$20                                |
| <b>Bianca (V)</b><br>Ricotta and mozzarella cheese (No Sauce pizza)<br>*Gluten-free crust                      | \$9.50                      | \$13.50                  | \$15.50                  | \$20.50                             |
| <b>Hawaiian</b><br>NY Style pizza topped with Ham and pineapple<br>*Gluten-free crust                          | \$9.50                      | \$13                     | \$16                     | \$21                                |
| <b>Primavera (V)</b><br>NY style pizza topped with Broccoli, mushrooms, peppers & onions<br>*Gluten-free crust | \$10                        | \$14                     | \$19                     | \$24                                |
| <b>Everything</b><br>NY style topped with mushrooms, onions, peppers, black olives, pepperoni & sausage        | \$11                        | \$16                     | \$23                     | \$28                                |
| <b>Quatro Stagione (V)</b><br>Margherita topped with breaded eggplant, capers, mushrooms & olives              | \$12                        | \$19                     | \$25                     | \$30                                |
| <b>Meat Lover's</b><br>NY style pizza topped with pepperoni, meatballs, ham, salami and sausage                | \$13                        | \$15                     | \$21                     | \$26                                |
| <b>Chicken Parm Vodka Pizza</b><br>NY style pizza topped with vodka sauce, mozzarella and chicken cutlet       | \$12                        | \$16                     | \$19                     | \$24                                |
| <b>Pesto Eggplant Pizza (V)</b><br>Pesto sauce, mozzarella cheese and topped with breaded eggplant             | \$10                        | \$14                     | \$17                     | \$22                                |

~~~~ **Calzone and Stromboli** ~~~~

|                                                                                    |        |
|------------------------------------------------------------------------------------|--------|
| <b>Calzone (V)</b><br>(ricotta cheese and mozzarella in a half moon shape)         | \$9.50 |
| <b>Stromboli (V)</b><br>(mozzarella cheese rolled with dough. Max. three toppings) | \$9.50 |

**Toppings**

Personal pie, Calzone & Stromboli  
50 cents, Small \$1.00, Large and Sicilian \$2.00

Extra cheese, broccoli, mushrooms, onions, peppers, hot peppers, black olives, garlic, pepperoni, meatballs, sausage, ham and salami

**Gourmet Toppings**

Personal pie, Calzone & Stromboli - \$1, Small \$2, Large and Sicilian \$3

Prosciutto, anchovies, artichokes, capers, breaded eggplant, roasted peppers, sundried tomatoes, broccoli rabe, pineapple and spinach

Vodka Sauce (V) or Pesto Sauce (GF, V)  
Personal pie \$1, Small pie \$2, Large pie & Sicilian \$3

Chicken Cutlet or Grilled Chicken  
Personal - \$3.00, Small - 4.00, Large & Sicilian - \$5.00