

## APPETIZERS

- Clams Oreganata** \$10.90 - Clams on the half shell baked with breadcrumbs and herbs
- Clams Casino** \$10.90 - Clams on the half shell stuffed with mixed vegetables and topped with Bacon
- Zuppa di Clams (GF)** \$12.90 - Fresh clams in a light red sauce, served sweet, medium or hot
- Mussels (GF)** \$11.90 - Fresh mussels in a light red sauce, served sweet, medium or hot
- Fried Calamari** \$12.90 - Served with sweet, medium or hot sauce
- Eggplant Rollatini (V)** \$11.90 - Egg battered and fried eggplant rolled with ricotta cheese topped with marinara sauce and melted mozzarella
- Arancini (Mini Rice Balls) (V)** \$10.90 - Asiago cheese mixed with rice served with marinara
- Stuffed Polenta (GF, V)** \$11.90 - Homemade polenta stuffed with mozzarella cheese and topped with marinara sauce
- Antipasto Rustico (GF)** \$12.90 - Fresh mozzarella, provolone, prosciutto, salami, roasted peppers, marinated eggplant, marinated mushrooms and olives.
- Shrimp Cocktail (GF)** \$10.90 - Shrimp served with cocktail sauce on a bed of lettuce
- Mozzarella & Roasted Peppers or Tomato (GF,V)** \$10.90 - Fresh mozzarella with roasted peppers **OR** tomato and basil
- Mozzarella Sticks (V)** \$9.50
- Bruschetta (V)** \$2.50 - Toasted bread topped with fresh diced tomato, garlic and olive oil (2 pieces, perfect for one person)

## HOMEMADE SOUPS

- Minestrone (V)** \$7.50 - Italian vegetable soup
- Pasta & Fagioli** \$8.50 - Pasta with beans in our homemade chicken broth with a touch of marinara
- Tortellini Soup** \$8.50 - Cheese-filled tortellini in chicken broth
- Tortellini Escarole Soup** \$9.00 - Cheese-filled tortellini in chicken broth with touch of plum tomato and escarole
- Chicken Soup (GF with Rice)** \$8.50 - Diced chicken breast, carrots, zucchini with rice or pasta
- Escarole & Beans (GF)** \$8.50 - Escarole & beans sautéed in garlic and oil in chicken broth

### RISOTTO – served with side salad

- Chicken & Mushroom Risotto (GF)** \$15.90 - Arborio Rice served with diced chicken breast mushrooms & white wine
- Risotto Terre & Mare (GF)** \$18.50 - 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*

*We may add 18% gratuity to tables of six or more*

**GF** – Gluten Free

**V** - Vegetarian

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

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## SALADS

### Large /Small

**Seafood Salad** (GF) \$12.90/\$8 - Marinated calamari, shrimp & scungilli over lettuce

**Bazzarelli Salad** (GF) \$11.90/\$7 - Sliced ham, salami, provolone, hot peppers vinegar peppers & olives tossed with mixed greens in our house Italian dressing garnished with a shrimp.

**Caesar Salad** (V) \$9.90/\$6 - Combination of romaine lettuce, croutons & Caesar dressing

**Tri-Color Salad** (GF,V) \$9.90/\$6 - Radicchio, endive, & romaine lettuce served w/house Italian dressing

**Arugula Salad** (GF, V) \$9.90/\$6 - Arugula, sliced tomatoes, red onions, olives served in our Italian dressing

**Spinach & Cranberry Salad** (GF,V) \$11.90/\$7 - Fresh baby spinach, with dried cranberries and crumbled gorgonzola served with our house Italian dressing

**Sicilian Salad** (GF,V) \$13.90/\$9 - Baby green lettuce, topped with roasted red peppers, fresh mozzarella, cucumbers, onions & olives served with our house Italian dressing

**House Salad** (GF,V) \$8/\$5 - Iceberg & baby greens, tomatoes, onions and olives

**Add to large salads only** Grilled Chicken or Chicken Cutlet - \$7.00, Grilled Shrimp - \$9.00,  
Grilled Portobello Mushroom \$5.00

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

## PASTA - All pasta dishes served with side salad

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

**Choose a Pasta:** Fettucine, Green Fettucine, Gnocchi, Cavatelli, Penne, Spaghettoni, Cappellini, Rigatoni, Linguini, Fusilli

Please add an additional \$2.00 for **Tortellini** (Meat or Cheese) **Ravioli** (Cheese, Meat or Spinach) or **Whole Wheat Pasta**

Please add an additional \$3.00 for **Gluten free Pasta** and **gluten free cheese ravioli**

### Choose a Sauce:

**Marinara** (GF,V) \$14.25- Fresh peeled tomatoes and basil

**E'Broccoli** (GF,V) \$14.25 - Garlic, olive oil and broccoli

**Broccoli Rabe & Sausage** (GF) \$16.90 - Sautéed in garlic & oil

**Pesto** (GF, V) \$14.90 - Blended basil, pine nuts, garlic, olive oil & a touch of cream

**Bolognese**(GF) \$14.90 - A rich meat sauce

**Mushroom & Basil Sauce** (GF,V) \$14.90 - Marinara sauce with mushrooms and basil

**Fiorentina** (GF,V) \$14.90- A light pink sauce with peas

**Vodka** -(V) \$14.90 – Marinara sauce with a touch of cream and vodka

**Primavera**-(GF,V) \$14.90 - Zucchini, broccoli, peas and carrots in a light marinara sauce with a touch of butter

**Alfredo** (GF,V) \$14.90 - Heavy cream and grated cheese

**Carbonara**- (GF) \$15.90 - Garlic, olive oil, pancetta, whipped eggs and a touch of butter

**Matrigiana** (GF) \$15.90 - Pancetta, onions, garlic, olive oil and marinara sauce

**Calabrese** (GF) \$16.90 - Sautéed garlic, diced eggplant, capers, roasted peppers, pancetta, plum tomatoes & fresh basil

**Arrabiata** - (GF) \$15.90 - Fresh-peeled tomatoes sautéed in garlic and oil with hot garden peppers and prosciutto

ADD Grilled Chicken or Chicken Cutlet - \$7.00, Grilled Shrimp - \$9.00, Grilled Portobello Mushroom \$5.00

**CASSEROLES – All dishes served with side salad**

**Lasagna Bolognese** \$15.50 - Nonna Rosa's baked lasagna recipe served with our Bolognese sauce

**Baked Eggplant Rollatini (V)** \$14.50 - Egg-battered and fried eggplant rolled with ricotta cheese topped with marinara sauce and melted mozzarella cheese

**Baked Ravioli** \$15.90 - Cheese (V), Meat or Spinach (V) \*Gluten Free Ravioli Add \$3.00 - Ravioli in a marinara sauce topped with melted mozzarella cheese

**Baked Eggplant Parmigiana (V)** \$13.90 - Egg battered and fried eggplant topped with marinara sauce and melted mozzarella cheese

**Baked Ziti Al Siciliana (V)** \$16.90 - Penne pasta served with ricotta cheese and fried eggplant in marinara sauce topped with melted mozzarella cheese

**Baked Ziti (V)** \$13.90 \*Gluten Free ziti add \$3 - Penne pasta, marinara sauce and topped with melted mozzarella cheese  
**Add Ricotta** \$3

**Portobello Parmigiana (V)** \$12.90 - Breaded and fried Portobello mushroom caps layered in vodka sauce and melted mozzarella cheese.

**CHICKEN - All dishes served with side salad**

**Chicken Cacciatore** \$16.90 - 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).

**Chicken with Eggplant** \$16.90 - Chicken breast layered with eggplant and topped with melted mozzarella cheese in a light red sauce.

**Chicken Marsala** \$16.90 - Chicken breast and mushrooms in a Marsala wine sauce.

**Chicken Parmigiana** \$16.90 - Breaded chicken cutlet layered with a rich red sauce and topped with melted mozzarella cheese.

**Chicken Francese** \$17.50 - 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 of the above served with your choice of penne marinara, sautéed string beans and carrots, French fries, steamed rice or sliced roasted potatoes**

**VEAL - All dishes served with side salad**

**Veal Bazzarelli** \$20.50 - Veal scaloppini sautéed in white wine with capers, layered with prosciutto and melted mozzarella

**Veal Parmigiana** \$19.50 - Breaded veal cutlet layered with a rich red sauce and topped with melted mozzarella

**Veal Francese** \$20.50 - Egg-battered Veal scaloppini served in a creamy lemon white wine sauce

**Veal Piccata** \$19.50 - Veal scaloppini and mushrooms flavored with white wine and lemon sauce

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

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**STEAKS - *All dishes served with side salad***

**Grilled Steak** (GF) \$20.50 - Broiled shell steak

**Steak Classica al due Pepe** (GF) \$20.50 - Grilled 8oz shell steak with black peppercorn, served in A honey mustard white wine sauce.

**Steak Pizzaiola** (GF) \$20.50 - 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, steamed rice, French fries or Sliced roasted potatoes**

**TRADITIONAL**

**Mediterranean Tripe** \$16.50 - A traditional Italian delicacy; please choose sweet, medium or hot.

Served with a house salad and a side of penne topped with tripe sauce, or sautéed string beans and carrots, French fries, Steamed rice, or sliced roasted potatoes

**SEAFOOD - *All dishes served with house salad***

**Sole Almondine** \$17.90 - Lightly battered wild sole served with almonds in a light wine sauce

**Salmon Senape** \$19.90 - Salmon filet sautéed with sundried tomatoes and shallots in a white wine Dijon mustard sauce.

**Bronzino Oreganata** \$20.90 - Fresh filet of Bronzino topped with bread crumbs and herbs

\***Gluten-free guests** the above seafood dishes may be modified for your dietary concerns.

\***Above served with your choice of penne marinara, steamed rice, French fries, sautéed string beans and carrots or sliced roasted potatoes**

**Shrimp Bazzarelli** \$17.90 - Shrimp with clams, mushrooms and fresh-peeled tomatoes over linguini

**Shrimp Fra Diavlo** \$17.90 - Shrimp in spicy marinara sauce over linguini

**Shrimp Scampi** \$17.90 - Shrimp in garlic, oil and white wine sauce served over rice or linguini

**Linguini al Pesce** \$18.50 Shrimp, clams, mussels, scallops, and calamari in a light red sauce over linguini

**Clam Sauce** \$17.50 - Whole little neck clams in light red or white sauce served over linguini

**Lobster Fra Diavlo** Market Price - 4oz 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

**SIDES**

Meatballs **or** Sausage - \$5

Escarole **or** Spinach **or** Broccoli **(GF,V)** - \$6

Broccoli Rabe **(GF,V)** - \$9

String Beans and Carrots**(GF,V)** - \$5

Sliced Roasted potatoes **(GF,V)** - \$5

French Fries **(V)** - \$3

Side Pasta **(V)** - \$5

Side Salad **(GF,V)** - \$4

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<b>PIZZA (NO SLICES in dining room area)</b>	<b>Personal</b> 6 Slices/10"	<b>Small</b> 6 Slices/12"	<b>Large</b> 8 Slices/16"	<b>Sicilian</b> 16 Slices/16" square
<b>New York (V)</b> New York style cheese pizza	\$11.90	\$14.90	\$16.90	\$21.90
<i>*Gluten-free crust</i>	\$13.90			
<b>Napolitana (V)</b> Fresh tomatoes, oregano, olive oil and basil (No cheese pizza)	\$11.90	\$14.90	\$16.90	\$21.90
<i>*Gluten-free crust</i>	\$13.90			
<b>Margherita (V)</b> Fresh mozzarella, fresh basil and tomato sauce	\$12.90	\$15.90	\$16.90	\$22.90
<i>*Gluten-free crust</i>	\$14.90			
<b>Bianca (V)</b> Ricotta and mozzarella cheese (No Sauce pizza)	\$12.90	\$15.90	\$16.90	\$22.90
<i>*Gluten-free crust</i>	\$14.90			
<b>Hawaiian</b> NY Style pizza topped with Ham and pineapple	\$13.90	\$17.90	\$21.90	\$26.90
<i>*Gluten-free crust</i>	\$15.90			
<b>Primavera (V)</b> NY style pizza topped with Broccoli, mushrooms, peppers & onions	\$13.90	\$18.90	\$24.90	\$33.90
<i>*Gluten-free crust</i>	\$15.90			
<b>Everything</b> NY style topped with mushrooms, onions, peppers, black olives, Pepperoni & sausage	\$13.90	\$18.90	\$24.90	\$33.90
<b>Quattro Stagione (V)</b> Margherita topped with breaded eggplant, capers, mushrooms & olives	\$14.90	\$20.90	\$26.90	\$31.90
<b>Meat Lover's</b> NY style pizza topped with pepperoni, meatballs, ham, salami and sausage	\$14.50	\$19.90	\$26.90	\$31.90
<b>Chicken Parm Vodka Pizza</b> NY style pizza topped with vodka sauce, mozzarella and chicken cutlet	\$15.90	\$20.90	\$24.90	\$29.90
<b>Pesto Pizza (V)</b> Pesto sauce and mozzarella cheese and topped with breaded eggplant	\$13.90	\$18.90	\$22.90	\$27.90

**Calzone and Stromboli** - Calzone (V) (ricotta cheese and mozzarella in a half-moon shape) - \$12.90

Stromboli (V) (mozzarella cheese rolled with dough. Max. three toppings) - \$12.90

**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 pie -\$3.00, Small pie -4.00, Large pie & Sicilian - \$5.00