

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

*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

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

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

GF – Gluten French **V** - Vegetarian

*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

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

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

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