

APPETIZER

- Clams Oreganata** \$9.90 - Clams on the half shell baked with breadcrumbs and herbs
- Clams Casino** \$9.90 Clams on the half shell stuffed with mixed vegetables and topped with Bacon
- Zuppa di Clams** (GF) \$11.90 - Fresh clams in a light red sauce, served sweet, medium or hot
- Mussels** (GF) \$10.90 - Fresh mussels in a light red sauce, served sweet, medium or hot
- Fried Calamari** \$11.90 - Served with sweet, medium or hot sauce
- Eggplant Rollatini** (V) \$10.90 - Egg battered and fried eggplant rolled with ricotta cheese topped with marinara sauce and melted mozzarella
- Arancini (Mini Rice Balls)** (V) \$9.90 - Asiago cheese mixed with rice served with marinara
- Stuffed Polenta** (GF, V) \$9.90 - Homemade polenta stuffed with mozzarella cheese and topped with marinara sauce
- Antipasto Rustico** (GF) \$11.90 - 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) \$9.90 - Fresh mozzarella with roasted peppers **OR** tomato and basil
- Mozzarella Sticks** (V) \$8.90
- Bruschetta** (V) \$2.00 - Toasted bread topped with fresh diced tomato, garlic and olive oil (perfect for one person)

HOMEMADE SOUPS

- Minestrone** (V) \$6.50 - Italian vegetable soup
- Pasta & Fagioli** \$7.50 - Pasta with beans in our homemade chicken broth with a touch of marinara
- Tortellini Soup** \$7.50 - Cheese-filled tortellini in chicken broth
- Tortellini Escarole Soup** \$8.00 - Cheese-filled tortellini in chicken broth with touch of plum tomato and escarole
- Chicken Soup** (GF with Rice) \$7.50 - Diced chicken breast, carrots, zucchini with rice or pasta
- Escarole & Beans** (GF) \$7.50 - Escarole & beans sautéed in garlic and oil in chicken broth

SALADS

LARGE/SMALL

- Seafood Salad** (GF) \$11.90/\$7 - Marinated calamari, shrimp & scungilli over lettuce
- Bazzarelli Salad** (GF) \$10.90/\$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) \$8.90/\$5 - Combination of romaine lettuce, croutons & Caesar dressing
- Arugula Salad** (GF, V) \$8.90/\$5 - Arugula, sliced tomatoes, red onions, olives served in our Italian dressing
- Tri-Color Salad** (GF,V) \$8.90/\$5 - Radicchio, endive, & romaine lettuce served w/house Italian dressing
- Spinach & Cranberry Salad** (GF,V) \$10.90/\$6 - Fresh baby spinach, with dried cranberries and crumbled gorgonzola served with our house Italian dressing
- Sicilian Salad** (GF,V) \$12.90/\$8 - Baby green lettuce, topped with roasted red peppers, fresh mozzarella, cucumbers, onions & olives served with our house Italian dressing
- House Salad** (GF,V) \$7/\$4 - 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

SANDWICHES

Served on 12-inch soft Italian bread or 12-inch Garlic bread- Add small salad Or French fries for \$3

Meatball Parmigiana - \$7.90

Chicken Parmigiana - \$8.90

Chicken Francese - \$9.90

Veal Parmigiana - \$10.90

Breaded Shrimp Parmigiana - \$10.90

Eggplant Parmigiana (V) - \$7.90

Portobello Parmigiana (V) - \$7.90

Add \$1 for vodka sauce

Jersey Steak - \$10.90

Sliced shell steak with mozzarella or provolone cheese, sautéed onions and mushrooms

Calabrese Steak - \$10.90

Sliced steak, light marinara sauce, sliced hot peppers, mushrooms & onions

Simple Chicken Sandwich - \$8.90

(Chicken cutlet or grilled) With lettuce, tomato & mayo

Add Bacon \$3

Italian Chicken Sandwich \$10.90 (Chicken cutlet or Grilled) Fresh mozzarella, roasted peppers

Chicken Cesar - \$8.90 (Chicken cutlet or Grilled) Chicken, romaine and Caesar dressing

Fat Gatto - \$10.90 - Chicken cutlet, mozzarella sticks, French fries, lettuce & tomato with ranch dressing

Sausage & Peppers - \$8.90

Sausage & Broccoli Rabe - \$10.90

3 Sisters (V) \$9.90 - Fried Eggplant, fresh mozzarella and roasted peppers

Mediterranean (V) \$9.90 - Grilled eggplant, grilled Portobello, roasted peppers, arugula and basil - *Add fresh mozzarella \$4*

Prosciutto, fresh mozzarella

& roasted peppers \$9.90

Combination – Ham, salami & provolone with lettuce, tomatoes oil and vinegar \$7.90

RISOTTO – Served with side salad

Chicken & Mushroom Risotto (GF) \$14.90 - Arborio Rice served with diced chicken breast mushrooms and white wine

Risotto Terre & Mare (GF) \$17.90 - 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

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 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

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) \$12.90 - Fresh peeled tomatoes and basil

E'Broccoli (GF,V) \$12.90 - Garlic, olive oil and broccoli

Broccoli Rabe & Sausage (GF) \$16.90 – Broccoli rabe and sausage sautéed in garlic & oil

Pesto (GF, V) \$12.90 – Blended basil, pine nuts, garlic, olive oil & a touch of cream

Bolognese (GF) \$13.90 - A rich meat sauce

Mushroom & Basil (GF,V) \$12.90 - Marinara sauce with mushrooms and basil

Fiorentina (GF,V) \$13.90 – A light pink sauce with peas

Vodka (V) \$13.90 - Marinara sauce with a touch of cream and vodka

Primavera-(GF,V) \$13.90 - Zucchini, broccoli, peas and carrots in a light marinara sauce with a touch of butter

Alfredo (GF,V) \$13.90 - Heavy cream and grated cheese

Carbonara (GF) \$13.90 - Garlic, olive oil, pancetta, whipped eggs and a touch of butter

Matrigiana (GF) \$13.90 - Pancetta, onions, garlic, olive oil and marinara sauce

Calabrese (GF) \$13.90 - Sautéed garlic, diced eggplant, capers, roasted peppers, pancetta, plum tomatoes & fresh basil

Arrabiata (GF) \$13.90 - fresh-peeled tomatoes sautéed in garlic and oil with hot garden peppers and prosciutto

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 \$13.90 - Nonna Rosa's baked lasagna recipe served with our Bolognese sauce

Baked Eggplant Rollatini (V) \$13.90 – Egg-battered and fried eggplant rolled with ricotta cheese topped with marinara sauce and melted mozzarella cheese

Baked Ravioli \$13.90 - Cheese (V), Meat or Spinach (V) ravioli in a marinara sauce topped with melted mozzarella cheese **Gluten free Ravioli add \$3*

Baked Eggplant Parmigiana (V) \$12.90 - Egg-battered and fried eggplant topped with marinara sauce and melted mozzarella cheese

Baked Ziti Al Siciliana (V) \$13.90 - Penne pasta served with ricotta cheese and fried eggplant in marinara sauce topped with melted mozzarella cheese

Baked Ziti (V) \$13.90 - Penne pasta in marinara sauce, topped with melted mozzarella cheese

**Gluten free pasta add \$3 Add Ricotta for \$3*

Portobello Parmigiana (V) \$11.90 - Breaded and fried Portobello mushroom caps layered in vodka sauce and melted mozzarella cheese.

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CHICKEN - All dishes served with side salad

Chicken Cacciatore \$14.90 - 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 \$14.90 - Chicken breast layered with eggplant and topped with melted mozzarella cheese in a light red sauce.

Chicken Marsala \$14.90 - Chicken breast and mushrooms in a Marsala wine sauce.

Chicken Parmigiana \$14.90 - Breaded chicken cutlet layered with a rich red sauce and topped with melted mozzarella cheese.

Chicken Francese \$15.90 - Egg-battered chicken breast served in a creamy lemon white wine sauce

*Gluten free guest! 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 \$16.90 - Veal scaloppini sautéed in white wine with capers, layered with prosciutto and melted mozzarella

Veal Parmigiana \$16.25 - Breaded veal cutlet layered with a rich red sauce and topped with melted mozzarella

Veal Francese \$17.25 - Egg-battered Veal scaloppini served in a creamy lemon white wine sauce

Veal Piccata \$16.25 - 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

STEAKS - All dishes served with side salad

Grilled Steak (GF) \$17.90 - Broiled shell steak

Steak Classica al due Pepe (GF) \$17.90 - Grilled 8oz shell steak with black peppercorn, served in a honey a mustard white wine sauce

Steak Pizzaiola (GF) \$17.90 - 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

TRADITIONAL

Mediterranean Tripe \$14.90 - 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 \$16.90 - Lightly battered wild sole served with almonds in a light wine sauce

Salmon Senape \$17.90 - Salmon filet sautéed with sundried tomatoes and shallots in a white wine Dijon mustard sauce.

Bronzino Oreganata \$18.90 - Fresh filet of Bronzino topped with bread crumbs and herbs

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

***Above served with your choice of penne marinara, rice, French fries, sautéed string beans and carrots, or sliced roasted potatoes. *Gluten free guests:** Seafood dishes can be modified to meet your needs.

Shrimp Bazzarelli \$15.90 - Shrimp with clams, mushrooms and fresh-peeled tomatoes over linguini

Shrimp Fra Diavlo \$15.90 - Shrimp in spicy marinara sauce over linguini

Shrimp Scampi \$15.90 - Shrimp in garlic, oil and white wine sauce served over rice or linguini

Linguini Al Pesce \$17.90 - Shrimp, clams, mussels, scallops, and calamari in a light red sauce over linguini

Clam Sauce \$15.90 - Whole little neck clams in light red or white sauce served over linguini

Lobster Fra Diavlo MP - 4oz twin lobster tails served in a spicy red sauce garnished with clams and mussel

PIZZA (NO SLICES in dining room area)	Personal	Small	Large	Sicilian
	6 Slices/10"	6 Slices/12"	8 Slices/16"	16 Slices/16" square
New York (V)	\$11	\$14	\$15	\$20
New York style cheese pizza				
<i>*Gluten-free crust</i>	\$13			
Napolitana (V)	\$11	\$14	\$15	\$20
Fresh tomatoes, oregano, olive oil and basil (No cheese pizza)				
<i>*Gluten-free crust</i>	\$13			
Margherita (V)	\$12	\$15	\$16	\$21
Fresh mozzarella, fresh basil and tomato sauce				
<i>*Gluten-free crust</i>	\$14			
Bianca (V)	\$12	\$15	\$16	\$21
Ricotta and mozzarella cheese (No Sauce pizza)				
<i>*Gluten-free crust</i>	\$14			
Hawaiian	\$12.50	\$17	\$20	\$25
NY Style pizza topped with ham and pineapple				
<i>*Gluten-free crust</i>	\$13.50			
Primavera (V)	\$13	\$18	\$19	\$28
NY style pizza topped with broccoli, mushrooms, peppers & onions				
<i>*Gluten-free crust</i>	\$15			
Everything	\$14	\$20	\$27	\$32
NY style topped with mushrooms, onions, peppers, black olives, pepperoni & sausage				
Quatro Stagione (V)	\$15	\$21	\$26	\$31
Margherita topped with breaded eggplant, capers, mushrooms & olives				
Meat Lover's	\$13.50	\$19	\$25	\$30
NY style pizza topped with pepperoni, meatballs, ham, salami and sausage				
Chicken Parm Vodka Pizza	\$15	\$20	\$23	\$28
NY style pizza topped with vodka sauce, mozzarella and chicken cutlet				
Pesto Pizza (V)	\$13	\$18	\$21	\$26
Pesto sauce, mozzarella cheese and topped with breaded eggplant				

CALZONE & STROMBOLI

Calzone (V) \$12 (ricotta cheese and mozzarella in a half moon shape)

Stromboli (V) \$12 (mozzarella cheese rolled with dough. Max. is three toppings)

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