

BAZZARELLI

SINCE 1971

STARTERS

CLAMS OREGANATA \$11.90

Clams on the half shell baked with breadcrumbs and herbs.

CLAMS CASINO \$11.90

Clams on the half shell stuffed with mixed vegetables and topped with bacon.

ZUPPA CLAMS (GF) \$13.90

Fresh clams in a light red sauce, served sweet, medium or hot.

MUSSELS (GF) \$12.90

Fresh mussels in a light, red sauce, served sweet, medium or hot.

SHRIMP COCKTAIL (GF) \$11.90

Large shrimp served with cocktail sauce.

MOZZARELLA & TOMATO (GF, V) \$11.90

MOZZARELLA & ROASTED PEPPERS (GF, V) \$11.90

MOZZARELLA STICKS (V) \$9.50

FRIED CALAMARI \$13.90

Classic fried Calamari served with sweet, medium or hot sauce.

ARANCINI (V) \$11.90

Homemade rice balls, made with rice, cheese and fresh herbs.

ANTIPASTO RUSTICO (GF) \$13.90

Fresh mozzarella, provolone, prosciutto, salami, roasted peppers, marinated eggplant, marinated mushrooms and olives.

BRUSCHETTA (V) \$2.50

V - Vegetarian

GF - Gluten Free

We may add 20% gratuity to tables of five or more

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 under cooked foods can cause food borne illnesses

BAZZARELLI

LUNCH SPECIALS M-F 11AM - 3PM

1/2 AND 1/2, CHOOSE TWO: SOUP, SALAD OR SANDWICH FOR \$12

1/2 SOUPS

Minestrone (V), Chicken Soup,
Pasta Fagioli, Escarole & Beans
or Tortellini Soup

1/2 SALADS

Cesar Salad (V), Bazz Salad,
Arugula Salad (V), House Salad (V),
Baby Green (V)
or Spinach & Cranberry Salad (V)

1/2 SANDWICH'S

Meatball, Chicken or
Eggplant Parmigiana (V)
Simple Chicken,
Chicken Ceasar,
Combination or
Prosciutto, Mozzarella &
Roasted Pepper

LUNCH ENTREE'S

CHOICE OF EITHER SIDE PENNE MARINARA OR SIDE HOUSE SALAD

CHICKEN PARMIGIANA \$13

CHICKEN MARSALA \$13

CHICKEN FRANCESE \$14

VEAL BAZZARELLI \$17

VEAL FRANCESE \$17

VEAL PARMIGIANA \$16

GRILLED STEAK \$17

STEAK PIZZAIOLA \$17

STEAK CLASSICA \$17

MEDITERRANEAN TRIPE \$14

LASAGNA \$12

SHRIMP BAZZARELLI \$14

SHRIMP SCAMPI \$14

LINGUINI AL PESCE \$15

SOLE ALMONDINE \$14

SALMON SENAPE \$16

BRONZINO OREGANATA \$17

EGGPLANT PARMIGIANA (V) \$11

PORTOBELLO PARMIGIANA (V) \$10

PENNE MARINARA (V) \$11

PENNE VODKA (V) \$11

PENNE BOLOGNESE \$11

V - VEGETARIAN GF - GLUTEN FREE

SANDWICHES

**SANDWICHES AVAILABLE IN DINING ROOM BTWN 11-3
OR AT BAR ALL DAY**

Meatball Parm \$9

Chicken Parm \$10

Shrimp Parm \$12

Veal Parm \$12

Portobello Parm (V) \$9

Eggplant Parm (V) \$9

Jersey Steak \$12

Sliced shell steak with mozzarella or provolone cheese sauteed onions & mushrooms.

Calabrese Steak \$12

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

Sausage & Peppers \$10

Chicken Francese Sandwich \$11

Italian Chicken - \$12

Chicken cutlet or grilled chicken, fresh mozzarella & roasted peppers.

Simple Chicken - \$10

Chicken cutlet or grilled chicken lettuce, tomato & mayo.

Chicken Ceasar \$10

Chicken cutlet or grilled chicken with romaine lettuce & ceasar dressing.

Fat Gatto - \$12

Chicken cutlet, mozzarella sticks, French fries, lettuce & tomato with ranch dressing.

3 Sisters - \$11

Fried eggplant, fresh mozzarella & roasted peppers.

Mediterranean

Grilled eggplant, roasted peppers, arugula & basil.

Add fresh mozzarella \$4

Prosciutto, Fresh Mozzarella, & Roasted Peppers - \$11

Combination - \$9

Ham, salami & provolone with lettuce, tomato & Italian dressing.

**ALL SANDWICHES SERVED ON 10" SOFT
ITALIAN BREAD OR ON GARLIC BREAD**

ADD \$1 FOR VODKA SAUCE

SALADS

SEAFOOD SALAD (GF) LG \$14 SM \$9

Marinated calamari & shrimp served over lettuce.

BAZZARELLI SALAD (GF) LG \$13 SM \$8

Sliced ham, salami, provolone, hot peppers, vinegar peppers & olives tossed with lettuce, cucumbers, tomatoes and onions in our house Italian dressing.

CEASAR SALAD (V) LG \$10 SM \$6

Romaine lettuce, croutons & ceasar dressing.

ARUGULA SALAD (GF, V) LG \$10 SM \$6

Arugula, tomatoes, onions and cucumbers in our house Italian dressing.

SPINACH & CRANBERRY SALAD (GF, V) LG \$13 SM \$6

Fresh baby spinach, with dried cranberries and crumbled Gorgonzola cheese served in our house Italian dressing.

SICILIAN SALAD (GF, V) LG \$14 SM \$7

Baby green lettuce, topped with roasted peppers, fresh mozzarella, cucumbers, onions & olives served with our house Italian dressing.

HOUSE SALAD (GF, V) LG \$8 SM \$5

Iceberg & baby greens, tomatoes, onions and olives.

ADD-ONS

Grilled Chicken \$6

Grilled Shrimp \$9

Chicken Cutlet \$6

Grilled Portobello \$5

SOUPS

MINISTRONE (V) \$8

Italian vegetable soup.

PASTA FAGIOLI \$9

Pasta & beans in our homemade chicken broth with a touch of marinara.

TORTELLINI ESCAROLE SOUP \$9

Cheese tortellini in chicken broth with a touch of plum tomato & escarole.

ESCAROLE & BEANS (GF) \$9

Escarole & beans sauteed in garlic & oil in chicken broth.

CHICKEN SOUP \$9

(GF WITH RICE)

Diced chicken breast, carrots, zucchini with rice OR pasta.

TORTELLINI SOUP \$9

Cheese tortellini in chicken broth.

ENTREE'S

EGGPLANT ROLLATINI (V) \$16

Egg battered and fried eggplant rolled with ricotta cheese served in marinara sauce and topped with melted mozzarella cheese.

EGGPLANT PARMIGIANA (V) \$15

Egg battered and fried eggplant topped with marinara sauce and melted mozzarella cheese.

PORTOBELLO PARMIGIANA (V) \$14

Breaded and fried portobello mushroom caps layered in vodka sauce and topped with mozzarella cheese.

CHICKEN CACCIATORE (*GF) \$18

Chicken breast in a rich red sauce with mushrooms, green olives and pepperoncini peppers, served with a side polenta (or select a different choice from below).

CHICKEN & EGGPLANT (*GF) \$18

Chicken breast layered with eggplant and topped with melted mozzarella cheese in a light red sauce.

CHICKEN PARMIGIANA (*GF) \$18

Chicken cutlet layered with marinara sauce and topped with melted mozzarella cheese.

CHICKEN FRANCESE (*GF) \$19

Egg battered chicken breast served in a creamy lemon white wine sauce.

CHICKEN MARSALA (*GF) \$19

Chicken breast served in a Marsala wine sauce with mushrooms.

VEAL BAZZARELLI \$22

Veal scallopini sauteed in white wine with capers, layered with prosciutto and melted mozzarella cheese.

VEAL PARMIGIANA \$21

Breaded veal cutlet layered with marinara sauce and topped with melted mozzarella cheese.

VEAL FRANCESE \$22

Egg-battered veal scallopini served in a creamy lemon white wine sauce.

VEAL PICCATA \$21

Veal scallopini and mushrooms flavored with white wine and lemon sauce.

GRILLED 16 OZ SHELL STEAK (GF) \$22

STEAK PIZZAIOLA (GF) \$22

Grilled 16 oz shell steak served in a red sauce with mushrooms, onions, olives and pepperoncini peppers.

STEAK CLASSICA (GF) \$22

Grilled 16 oz shell steak served in a creamy dijon mustard white wine sauce with crushed peppercorn.

V - Vegetarian, GF - Gluten free, *GF - Gluten free guests, selected chicken dishes can be modified with gluten free grilled chicken

All of the above served with side house salad and a choice of penne marinara, sauteed string beans and carrots, french fries, rice or sliced roasted potatoes.

PASTA

PLEASE ASK YOUR SERVER HOW TO PAIR THE RIGHT PASTA WITH THE PERFECT SAUCE.

Choose a pasta: Fettucine, Gnocchi, Cavatelli, Penne, Spaghettini, Cappelini, Linguini. Cheese Tortellini (V) add \$2, Cheese (V) or Meat Ravioli add \$2, Gluten free pasta or ravioli (GF,V) add \$3

Choose a sauce:

MARINARA (GF,V) \$16 Fresh peeled tomatoes and basil.

BROCCOLI & GARLIC (GF,V) \$16 Garlic, olive oil and broccoli.

BROCCOLI RABE & SAUSAGE (GF) \$18 Sauteed in garlic and oil.

PESTO (GF,V) \$16 Blended basil, pine nuts, garlic, olive oil & a touch of cream.

BOLOGNESE (GF) \$16 A rich meat sauce.

VODKA (GF,V) \$16 Marinara sauce with a touch of cream and vodka.

PRIMAVERA (GF,V) \$16 Zucchini, broccoli, peas and carrots in a light marinara sauce with a touch of butter.

ALFREDO (GF,V) \$16 Heavy cream and grated cheese

CARBONARA (GF) \$17 Garlic, olive oil, pancetta, whipped eggs and a touch of butter.

MATRIGIANA (GF) \$17 Pancetta, onions, garlic, olive oil and marinara sauce.

CALABRESE (GF) \$17 Sauteed garlic, diced eggplant, capers, roasted peppers, pancetta, plum tomatoes & fresh basil.

ARRABIATA (GF) \$17 Fresh peeled tomatoes sauteed in garlic and oil with hot peppers and prosciutto.

ADD ON

Grilled chicken \$7 Grilled Shrimp \$9 Ricotta \$2
Chicken cutlet \$7 Grilled Portobello \$5

CASSEROLE'S & RISOTTO

CHICKEN & MUSHROOM RISOTTO

(GF) \$17

Arborio rice served with diced chicken breast, mushrooms & white wine.

RISOTTO TERRE & MARE (GF) \$20

Arborio rice served with shrimp, zucchini, peas, mushrooms touch of marinara sauce and cream.

LASAGNA BOLOGNESE \$17

Nonna Rosa's traditional lasagna recipe served with our bolognese sauce.

BAKED ZITI (V) \$15

Baked penne pasta with our marinara sauce topped with mozzarella. cheese.
Add Ricotta \$2
Add Fried Eggplant \$1

BAKED RAVIOLI \$17

Choose your Ravioli: Cheese (V), Meat or Gluten Free Ravioli (GF,V) add \$3 served in our marinara sauce topped with melted mozzarella cheese.

SEAFOOD

- SOLE ALMONDINE \$19** Lightly battered WILD Sole topped with almonds served in a white wine sauce.
- SALMON SENAPE \$21** Salmon filet sauteed with sun dried tomatoes and shallots served in a creamy dijon white wine sauce.
- BRONZINO OREGANATA \$22** Fresh Bronzino filet topped with bread crumbs and herbs. **Above served with your choice of penne marinara, rice, french fries, sauteed string beans and carrots or sliced roasted potatoes.**
- SHRIMP BAZZARELLI \$19** Shrimp with clams, mushrooms and fresh peeled tomatoes over linguini pasta.
- SHRIMP FRA DAIVOLO \$19** Shrimp in a spicy marinara sauce over linguini.
- SHRIMP SCAMPI \$19** Shrimp in garlic, oil and white wine sauce served over rice or linguini.
- LINGUINI AL PESCE \$20** Shrimp, clams, mussels and calamari in a light red sauce over linguini pasta.
- CLAM SAUCE \$19** Whole little neck clams in a light red or white wine sauce served over linguini.
- LOBSTER FRA DIAVOLO M/P** 4 oz twin lobster tails served in a spicy red sauce garnished with clams and mussels.

All of the above served with small house salad

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

TRADITIONAL

- MEDITERRANEAN TRIPE \$19** A traditional Italian delicacy; please choose sweet, medium or hot. Served with a side house salad and side of penne pasta, sauteed string beans and carrots, french fries, rice and roasted potatoes.

SIDES

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|----------------------------------|---|
| MEATBALLS \$5 | STRING BEANS & CARROTS (GF, V) \$5 |
| SAUSAGE \$5 | ROASTED POTATOES (GF, V) \$5 |
| ESCAROLE (GF, V) \$6 | FRENCH FRIES (V) \$3 |
| SPINACH (GF, V) \$6 | SIDE PENNE MARINARA \$5 |
| BROCCOLI (GF, V) \$6 | |
| BROCCOLI RABE (GF, V) \$9 | |

PIZZA

(NO SLICES IN DINING ROOM)

	PERSONAL 10" ROUND	GF CRUST 10" ROUND	LARGE 16" ROUND	SICILIAN 16" SQUARE
NEW YORK (V) NEW YORK STYLE CHEESE PIZZA	\$13	\$15	\$18	\$23
NAPOLITANA (V) FRESH TOMATOES, OREGANO, OLIVE OIL & BASIL (NO CHEESE PIZZA)	\$13	\$15	\$18	\$23
MARGHERITA (V) FRESH MOZZARELLA, FRESH BASIL & TOMATO SAUCE	\$14	\$16	\$18	\$24
BIANCA (V) RICOTTA & MOZZARELLA (NO SAUCE)	\$14	\$16	\$18	\$24
HAWAIIAN NEW YORK STYLE PIZZA TOPPED WITH PINEAPPLE & HAM	\$15	\$17	\$23	\$28
PRIMAVERA (V) NEW YORK STYLE PIZZA WITH BROCCOLI, MUSHROOMS, PEPPERS & ONIONS	\$15	\$17	\$23	\$35
EVERYTHING NEW YORK STYLE PIZZA WITH MUSHROOMS, ONIONS, PEPPERS, BLACK OLIVES, PEPPERONI & SAUSAGE	\$15	N/A	\$26	\$35
MEAT LOVER'S NEW YORK STYLE PIZZA WITH PEPPERONI, MEATBALLS, HAM, SALAMI & SAUSAGE	\$16	N/A	\$28	\$33
CHICKEN PARM VODKA NEW YORK STYLE PIZZA TOPPED WITH VODKA SAUCE, MOZZARELLA & CHICKEN CUTLET	\$17	N/A	\$26	\$31
CALZONE (V) ONE SIZE \$14 HALF MOON SHAPED PIZZA DOUGH FILLED WITH RICOTTA & MOZZARELLA, MAX 3 TOPPINGS				
STROMBOLI (V) ONE SIZE \$14 MOZZARELLA CHEESE ROLLED WITH PIZZA DOUGH, MAX. 3 TOPPINGS				



TOPPINGS

Personal, GF Crust, Calzone & Stromboli .50 cents, Large & Sicilian \$2

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

GOURMET TOPPINGS

Personal, GF Crust, Calzone & Stromboli \$1, Large & Sicilian \$3

Prosciutto, anchovies, artichokes, capers, breaded eggplant, roasted
peppers, sun-dried tomatoes, broccoli rabe, pineapple and spinach.

Vodka sauce (V) or Pesto (GF,V)

Personal Pie, GF Crust \$1, Large or Sicilian \$3

Bacon, Chicken Cutlet or Grilled Chicken (GF)

Personal, GF Crust \$3, Large & Sicilian \$5