

BAZZARELLI

SINCE 1971

STARTERS

CLAMS OREGANATA \$13

Clams on the half shell baked with breadcrumbs and herbs.

CLAMS CASINO \$13

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

MUSSELS (GF) \$15

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

SHRIMP COCKTAIL (GF) \$13

Large shrimp served with cocktail sauce.

BRUSCHETTA (V) \$3.00

MOZZARELLA & TOMATO OR ROASTED PEPPERS (GF, V) \$12

FRIED CALAMARI \$15

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

ANTIPASTO RUSTICO (GF) \$13

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

MOZZARELLA STICKS (V) \$11

V - Vegetarian
GF - Gluten Free.

Holidays are busy, we will do our best to get orders out in a timely manner, please understand that wait times may be longer than usual.

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

SANDWICHES

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

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

ADD \$1 FOR VODKA SAUCE

Meatball Parm \$10

Chicken Parm \$11

Shrimp Parm \$13

Veal Parm \$15

Portobello Parm (V) \$10

Eggplant Parm (V) \$10

Jersey Steak \$15

Sliced to order rib-eye steak with mozzarella or provolone cheese sauteed onions & mushrooms.

Calabrese Steak \$15

Sliced to order rib-eye steak, light marinara sauce, sliced hot peppers, mushrooms & onions.

Sausage & Peppers \$11

Italian Chicken - \$13 Chicken cutlet or grilled chicken, fresh mozzarella & roasted peppers.

Simple Chicken - \$12

Chicken cutlet or grilled chicken lettuce, tomato & mayo.

Fat Gatto - \$13

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

Mediterranean - \$10

Grilled eggplant, roasted peppers, arugula & basil.

Add fresh mozzarella \$2

Prosciutto, Fresh Mozzarella, & Roasted Peppers - \$12

Combination - \$10

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

SALADS

SEAFOOD SALAD (GF) LG \$15 SM \$8

Marinated calamari & shrimp served over lettuce.

CEASAR SALAD (V) LG \$8 SM \$5

Romaine lettuce, croutons & ceasar dressing.

HOUSE SALAD (GF, V) LG \$7 SM \$5

Iceberg & baby greens, tomatoes, onions and olives.

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

Sliced ham, salami, provolone, hot peppers, vinegar peppers & olives tossed with lettuce, cucumbers, tomatoes,

ADD-ONS

Grilled Shrimp \$9

Grilled Chicken \$6

Grilled Portobello \$5

Chicken Cutlet \$6

SOUPS

MINISTRONE (V) \$6.25

Italian vegetable soup.

PASTA FAGIOLI \$7.75

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

TORTELLINI SOUP \$8

Cheese tortellini in chicken broth.

ENTREE'S

EGGPLANT ROLLATINI (V) \$14

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

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) \$18

Chicken breast served in a Marsala wine sauce with mushrooms.

VEAL BAZZARELLI \$19

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

VEAL PARMIGIANA \$18

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

VEAL PICCATA \$19

Egg battered veal scaloppini served in a lemon white wine sauce and mushrooms. (Please note we do not use capers in our recipe however we can add them at your request)

GRILLED 16 OZ SHELL STEAK (GF) \$25

STEAK CLASSICA (GF) \$25

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

STEAK PIZZAIOLA (GF) \$25

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

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 choice of penne marinara, sauteed string beans and carrots, French fries, rice or sliced roasted potatoes. (Due to the Holiday we can only offer one type of pasta side per table)

PASTA

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

Choose a pasta: Fettucine, Gnocchi, Cavatelli, Penne, Spaghettoni, Capellini, 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) \$18 Fresh peeled tomatoes and basil.

BROCCOLI & GARLIC (GF,V) \$18 Garlic, olive oil and broccoli.

BROCCOLI RABE & SAUSAGE (GF) \$20 sauteed in garlic and oil

PESTO (GF,V) \$18 Blended basil, pine nuts, garlic, olive oil & a touch of cream..

BOLOGNESE (GF) \$18 A rich meat sauce.

VODKA (V) \$18 Marinara sauce with a touch of cream and vodka.

PRIMAVERA (GF,V) \$18 Zucchini, broccoli, peas and carrots in a light marinara sauce with a touch of butter.

CARBONARA (GF) \$19 garlic, olive oil, pancetta, whipped eggs and a touch of butter.

ALFREDO (GF,V) \$18 Heavy cream and grated cheese

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

CASSEROLE'S

LASAGNA BOLOGNESE \$14

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

BAKED RAVIOLI \$14

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

CHICKEN & MUSHROOM

RISOTTO \$16

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

RISOTTO TERRE MARE \$18

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

SEAFOOD

SOLE ALMONDINE \$20 Lightly battered WILD Sole topped with almonds served in a white wine sauce.

SALMON SENAPE \$22 Salmon filet sauteed with sun dried tomatoes and shallots served in a creamy dijon white wine sauce.

BRONZINO OREGANATA \$23 Fresh Bronzino filet topped with bread crumbs and herbs.

SHRIMP PARMIGIANA \$20 Large butterflied shrimp battered and fried layered with marinara sauce and melted mozzarella cheese.

Above served a choice of penne marinara, sauteed string beans and carrots, french fries, rice or sliced roasted potatoes. (Due to the Holiday we can only offer one type of pasta side per table)

SHRIMP SCAMPI \$20 Shrimp in garlic, oil and white wine sauce served over rice or linguini.

SHRIMP BAZZARELLI \$20 Shrimp with clams, mushrooms and fresh peeled tomatoes over linguini.

SHRIMP FRA DIAVOLO \$20 Shrimp in a spicy marinara sauce served over linguini.

LINGUINI AL PESCE \$21 Shrimp, clams, mussels and calamari in a light red sauce over linguini pasta.

CLAM SAUCE \$21 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.

***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

MEATBALLS \$5.25

SAUSAGE \$5.25

ESCAROLE (GF,V) \$5.50

SPINACH (GF,V) \$5.50

BROCCOLI (GF,V) \$5.50

BROCCOLI RABE (GF,V) \$8.50

STRING BEANS & CARROTS (GF, V) \$5.25

ROASTED POTATOES (GF,V) \$5.25

FRENCH FRIES (V) \$4.25

SIDE PENNE MARINARA \$5.75

V - Vegetarian

GF - Gluten free

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	\$10	\$12	\$13	\$18
NAPOLITANA (V) FRESH TOMATOES, OREGANO, OLIVE OIL & BASIL (NO CHEESE PIZZA)	\$10	\$12	\$17	\$22
MARGHERITA (V) FRESH MOZZARELLA, FRESH BASIL & TOMATO SAUCE	\$11	\$13	\$17	\$22
BIANCA (V) RICOTTA & MOZZARELLA (NO SAUCE)	\$11.50	\$13.50	\$17.50	\$22.50
HAWAIIAN NEW YORK STYLE PIZZA TOPPED WITH PINEAPPLE & HAM	\$11.50	\$14	\$18	\$23
PRIMAVERA (V) NEW YORK STYLE PIZZA WITH BROCCOLI, MUSHROOMS, PEPPERS & ONIONS	\$12	\$14	\$21	\$26
EVERYTHING NEW YORK STYLE PIZZA WITH MUSHROOMS, ONIONS, PEPPERS, BLACK OLIVES, PEPPERONI & SAUSAGE	\$13	N/A	\$25	\$30
MEAT LOVER'S NEW YORK STYLE PIZZA WITH PEPPERONI, MEATBALLS, HAM, SALAMI & SAUSAGE	\$15	N/A	\$23	\$28
CHICKEN PARM VODKA NEW YORK STYLE PIZZA TOPPED WITH VODKA SAUCE, MOZZARELLA & CHICKEN CUTLET	\$14	N/A	\$21	\$26
CALZONE (V) ONE SIZE \$12 HALF MOON SHAPED PIZZA DOUGH FILLED WITH RICOTTA & MOZZARELLA, MAX 3 TOPPINGS				
STROMBOLI (V) ONE SIZE \$12 MOZZARELLA CHEESE ROLLED WITH PIZZA DOUGH, MAX. 3 TOPPINGS				



TOPPINGS

Personal, GF Crust, Calzone & Stromboli \$2, Large & Sicilian \$4

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

GOURMET TOPPINGS

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

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

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

Personal Pie, GF Crust \$2, Large or Sicilian \$4

Bacon, Chicken Cutlet or Grilled Chicken (GF)

Personal, GF Crust \$6 Large & Sicilian \$12