



# BAZZARELLI

SINCE 1971

## STARTERS

### CLAMS OREGANATA \$14.50

Clams on the half shell baked with breadcrumbs and herbs.

### CLAMS CASINO \$14.50

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

### MUSSELS (GF) \$15.75

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

### SHRIMP COCKTAIL (GF) \$14.50

Large shrimp served with cocktail sauce.

### BRUSCHETTA (V) \$3.00

### MOZZARELLA & TOMATO OR ROASTED PEPPERS (GF, V) \$14.50

### MOZZARELLA STICKS (V) \$11.75

### FRIED CALAMARI \$17.75

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

### ARANCINI (V) \$14.50

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

### ANTIPASTO RUSTICO (GF) \$16.50

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

V - Vegetarian  
GF - Gluten Free.

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

Cake Cutting Fee \$1 per person

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

## SALADS

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

Marinated calamari & shrimp served over lettuce.

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

Romaine lettuce, croutons & ceasar dressing.

**HOUSE SALAD (GF, V) LG \$8 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,

**ARUGULA SALAD (GF) LG \$10 SM \$6**

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

**SPINACH & CRANBERRY SALAD (GF) LG \$14 SM \$7**

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

**SICILIAN SALAD (GF) LG \$14 SM \$7.00**

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

Grilled Shrimp \$9

Grilled Portobello \$5

### ADD-ONS

Grilled Chicken \$6

Chicken Cutlet \$6

## SOUPS

**MINISTRONE (V) \$8**

Italian vegetable soup.

**PASTA FAGIOLI \$9**

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

**ESCAROLE & BEANS \$9**

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

**TORTELLINI SOUP \$9**

Cheese tortellini in chicken broth.

**TORTELLINI ESCAROLE SOUP \$9**

Cheese tortellini in chicken broth with a touch of plum tomatoes and escarole.

**CHICKEN SOUP (GF WITH RICE) \$9**

Diced chicken breast, carrots, zucchini, white rice or pasta

## ENTREE'S

### **EGGPLANT ROLLATINI (V) \$18.50**

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

### **EGGPLANT PARMIGIANA (V) \$17.50**

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

### **PORTOBELLO PARMIGIANA (V) \$16.50**

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

### **CHICKEN PARMIGIANA (\*GF) \$20.50**

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

### **CHICKEN FRANCESE (\*GF) \$22.50**

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

### **CHICKEN MARSALA (\*GF) \$21.50**

Chicken breast served in a Marsala wine sauce with mushrooms.

### **CHICKEN CACCIATORE (\*GF) \$20.50**

Chicken breast in a rich red sauce with mushrooms, green olives and peperoncini peppers, served with a side of polenta.

### **CHICKEN & EGGPLANT (\*GF) \$20.50**

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

### **VEAL BAZZARELLI \$24.50**

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

### **VEAL PARMIGIANA \$23.50**

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

### **VEAL FRANCESE \$24.50**

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

### **VEAL PICCATA \$23.50**

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) \$26.50**

### **STEAK CLASSICA (GF) \$26.50**

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

### **STEAK PIZZAIOLA (GF) \$26.50**

Grilled 16 oz shell steak served in a red sauce with mushrooms, onions, olives and peperoncini 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 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, 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) \$18.50** A rich meat sauce.

**VODKA (V) \$18.50** Marinara sauce with a touch of cream and vodka.

**PRIMAVERA (GF,V) \$18.50** Zucchini, broccoli, peas and carrots in a light marinara sauce with a touch of butter.

**CARBONARA (GF) \$19.50** garlic, olive oil, pancetta, whipped eggs and a touch of butter.

**MATRIGIANA (GF) \$19** pancetta, onions, garlic, olive oil and marinara sauce.

**CALABRESE (GF) \$19** sauteed garlic, diced eggplant, capers, roasted peppers, pancetta,

**ARRABIATA (GF) \$19** Fresh peeled tomatoes sauteed in garlic and oil with hot peppers and prosciutto.

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

## ADD ON

Grilled chicken \$7

Chicken cutlet \$ 7

Grilled Shrimp \$9

Grilled Portobello \$5

Ricotta \$2

# CASSEROLE'S

## LASAGNA BOLOGNESE \$19

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

## BAKED RAVIOLI \$19

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

## BAKED ZITI \$17

Baked penne pasta with our marinara sauce topped with mozzarella cheese.

Gluten Free penne add \$1

Add Ricotta \$2

Add Fried Eggplant \$1

## CHICKEN & MUSHROOM

### RISOTTO \$19

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

### RISOTTO TERRE MARE \$22

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

## SEAFOOD

- SOLE ALMONDINE \$22.50** Lightly battered WILD Sole topped with almonds served in a white wine sauce.
- SALMON SENAPE \$24.50** Salmon filet sauteed with sun dried tomatoes and shallots served in a creamy dijon white wine sauce,
- BRONZINO OREGANATA \$25.50** Fresh Bronzino filet topped with bread crumbs and herbs.
- SHRIMP PARMIGIANA \$22.50** Large butterflied shrimp battered and fried layered with marinara sauce and melted mozzarella cheese.
- Above served with your choice of penne marinara, rice, french fries, sauteed string beans and carrots or sliced roasted potatoes.**
- SHRIMP SCAMPI \$22.50** Shrimp in garlic, oil and white wine sauce served over rice or linguini.
- SHRIMP BAZZARELLI \$22.50** Shrimp with clams, mushrooms and fresh peeled tomatoes over linguini.
- SHRIMP FRA DIAVOLO \$22.50** Shrimp in a spicy marinara sauce served over linguini.
- LINGUINI AL PESCE \$23.50** Shrimp, clams, mussels and calamari in a light red sauce over linguini pasta.
- CLAM SAUCE \$22.50** 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 \$22.50** 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 \$5.50**
- SAUSAGE \$5.50**
- ESCAROLE (GF,V) \$6.50**
- SPINACH (GF,V) \$6.50**
- BROCCOLI (GF,V) \$6.50**
- BROCCOLI RABE (GF,V) \$9.50**
- STRING BEANS & CARROTS (GF, V) \$5.50**
- ROASTED POTATOES (GF,V) \$5.50**
- FRENCH FRIES (V) \$4.25**
- SIDE PENNE MARINARA \$5.50**

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	\$14	\$16	\$19	\$24
NAPOLITANA (V) FRESH TOMATOES, OREGANO, OLIVE OIL & BASIL (NO CHEESE PIZZA)	\$14	\$16	\$19	\$24
MARGHERITA (V) FRESH MOZZARELLA, FRESH BASIL & TOMATO SAUCE	\$15	\$17	\$19	\$25
BIANCA (V) RICOTTA & MOZZARELLA (NO SAUCE)	\$15	\$17	\$19	\$25
HAWAIIAN NEW YORK STYLE PIZZA TOPPED WITH PINEAPPLE & HAM	\$16	\$18	\$24	\$29
PRIMAVERA (V) NEW YORK STYLE PIZZA WITH BROCCOLI, MUSHROOMS, PEPPERS & ONIONS	\$16	\$18	\$24	\$36
EVERYTHING NEW YORK STYLE PIZZA WITH MUSHROOMS, ONIONS, PEPPERS, BLACK OLIVES, PEPPERONI & SAUSAGE	\$16	N/A	\$27	\$36
MEAT LOVER'S NEW YORK STYLE PIZZA WITH PEPPERONI, MEATBALLS, HAM, SALAMI & SAUSAGE	\$17	N/A	\$29	\$34
CHICKEN PARM VODKA NEW YORK STYLE PIZZA TOPPED WITH VODKA SAUCE, MOZZARELLA & CHICKEN CUTLET	\$18	N/A	\$27	\$32
CALZONE (V)      ONE SIZE      \$15 HALF MOON SHAPED PIZZA DOUGH FILLED WITH RICOTTA & MOZZARELLA, MAX 3 TOPPINGS				
STROMBOLI (V)      ONE SIZE      \$15 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