~~	~ PIZZA	~~~		
	Personal 6 Slices 10"		_	Sicilian 12 Slices 16" square
<b>New York (V)</b> New York style cheese pizza	\$11.75	\$13.75	\$14.75	\$19.75
Napolitana (V) Fresh tomatoes, oregano, olive	•	\$13.75 il (No chees	•	\$23.75
Margherita (V) Fresh mozzarella, fresh basil, a			\$18.75	\$23.75
<b>Bianca (V)</b> Ricotta and mozzarella cheese		\$15.25 pizza)	\$19.25	\$24.25
<b>Hawaiian</b> NY Style pizza topped with Ho			\$19.75	\$24.75
<b>Primavera (V)</b> NY style pizza topped with Bro		\$15.75 cooms, pepp		\$27.75
<b>Everything</b> NY style topped with mushroon pepperoni, & sausage		,	\$26.75 ck olives,	\$31.75
Meat Lover's NY style pizza topped with pe		N/A atballs, ham,		\$29.75
and sausage				

# Thank You Dave Portnoy and Barstool Sports for the 7.7 review!

### ~~~ Calzone and Stromboli ~~~

Calzone (V)	\$13.75
(ricotta cheese and mozzarella in a half moon shape)	
Stromboli (V)	\$13.75
(mozzarella cheese rolled with dough. Max. three toppings)	

**Chicken Parm Vodka** \$15.75 N/A \$22.75 \$27.75 NY style pizza topped with vodka sauce, mozzarella, and chicken cutlet

### Toppings

Personal Pie, Calzone & Stromboli \$2.50 Gluten Free Crust \$2.50, Large and Sicilian \$3.50

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

### **Gourmet Toppings**

Personal Pie, Calzone & Stromboli - \$3, Gluten Free Crust \$3, Large and Sicilian \$4.50

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 \$3, Gluten Free Crust \$3, Large Pie & Sicilian \$5

Chicken Cutlet or Grilled Chicken (GF)
Personal - \$4, Gluten Free Crust - \$4, Large & Sicilian - \$8

## ~~~ SANDWICHES ~~~

Served on 10-inch soft Italian bread or 10-inch Garlic bread Add small salad Or French fries for \$3.25

Add small salad Or French fries for \$3.23	
Meatball Parmigiana Chicken Parmigiana Veal Parmigiana	\$10.25 \$11.25 \$12.25
Eggplant Parmigiana (V) Shrimp Parmigiana	\$10.25 \$12.25
Portobello Parmigiana (V) Add \$1 for vodka sauce	\$10.25
Jersey Steak Rib-Eye steak sliced to order with mozzarella or provolone cheese, sautéed onions, and mushrooms	\$15.25
Calabrese Steak Rib-Eye steak sliced to order, light marinara sauce, sliced hot peppers, mushrooms, & onions	\$15.25
Simple Chicken Sandwich (Chicken cutlet or grilled) With lettuce, tomato & mayo Add Bacon \$3.25	\$11.25
Italian Chicken Sandwich (Chicken cutlet or Grilled) Fresh mozzarella, roasted peppers	\$12.75
Fat Gatto Chicken cutlet, mozzarella sticks, French fries, lettuce, & tomato with	\$12.75
ranch dressing  Sausage & Peppers  Mediterranean (V)  Grilled eggplant, grilled portobello, roasted peppers, arugula, and basil  Add fresh mozzarella \$3	\$10.25 \$10.25
Prosciutto, fresh mozzarella & roasted peppers Combination Ham, salami & provolone with lettuce, tomatoes, oil and vinegar	\$11.25 \$9.75

~~~ SIDES ~~~	
Meatballs or Sausage	\$5.50
Escarole or Spinach or Broccoli (GF,V)	\$5.75
Broccoli Rabe (GF,V)	\$8.75
String Beans and Carrots (GF,V)	\$5.50
Sliced Roasted Potatoes (GF,V)	\$5.50
French Fries (V)	\$4.50
Side Pasta (V)	\$6
Side Salad (GF,V)	\$5.50
Extra Dressing	\$1
Extra Grated Cheese	\$1

\*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.

# ~~~ CATERING MENU ~~~

	Half Tray	Full Tray
	(Serves approx. 10)	(Serves approx. 2
Garden Salad	\$35	\$70
Caesar Salad	\$40	\$80
Bazzarelli Salad	\$65	\$130
Fried Calamari	\$76.25	\$152.50
<b>Mussels Marinara</b>	\$76.25	\$152.50
Sandwich Platters		
All on Italian Bread (Serves App	rox. 20-25)	
Prosciutto, Fresh Mozzarell		\$112.50
and Roasted Peppers or Eggplant or	Tomato	
Combination	\$48.75	\$97.50
(ham, salami, provolone, lettuce, tomo	ato, onion, olive oil and	d vinegar)

	<b>Half Tray</b>	Full Tray
	(Serves approx. 10)	(Serves approx. 2
Baked Ziti	\$72.50	\$145
Lasagna	\$75	\$150
Penne Vodka	\$66.25	\$132.50
Penne Marinara	\$66.25	\$132.50
Cavatelli & Broccoli	\$66.25	\$132.50
Eggplant Parmigiana *	\$72.50	\$145
Eggplant Rollatini*	\$72.50	\$145
Chicken Parmigiana*	\$95	\$190
Chicken Marsala*	\$90	\$190
Chicken Francese*	\$100	\$200
Veal Francese*	\$110	\$220
Veal Parmigiana*	\$100	\$200
Sausage & Peppers	\$106	\$212
Shrimp Scampi (Rice or Pasta)	·	\$210

\*Denotes item comes with penne marinara.

All trays (except sandwich platters) come with bread.

Utensils, plates, napkins, holders and sterno's are available, please let us know in advance. There will be a \$20 deposit for holders that will be refunded when holders are returned.

# SCAN ME FOR SPECIALS & DEALS!

# ~~~ BUSINESS HOURS ~~~

Monday – Thursday 11am – 9pm Friday 11am – 10pm

> Saturday 3pm – 10pm Sunday 3pm – 9pm



# Bazzarelli

Family Owned, Family Run
Italian Restaurant, Bar & Pizzeria

Since 1971



Dine-In, Delivery, Take-Out. Contactless take-out and delivery available!

Happy Hour Monday - Friday 4pm - 6:30pm

We can accommodate large parties up to 50 people.

117 Moonachie Rd. Moonachie, NJ 07074

P: 201-641-4010

www.bazzarellirestaurant.com

Find us on:







<sup>\*\*</sup>Please let us know of any food allergies

<sup>\*\*\*</sup>Eating raw or undercooked foods can cause foodborne illnesses

~~~ APPETIZERS ~~~	
Clams Oreganata Clams on the half shell baked with breadcrumbs and herbs	\$13.75
Clams Casino Clams on the half shell stuffed with mixed vegetables and topped with Bacon	\$13.75
Mussels (GF)	\$15.75
Fresh mussels in a light red sauce, served sweet, medium, or hot  Fried Calamari  Served with sweet, medium or hot sauce with a side of penne pasta	\$15.75
Arancini (Mini Rice Balls) (V) Asiago cheese mixed with rice served with marinara	\$13.75
Antipasto Rustico (GF) Fresh mozzarella, provolone, prosciutto, salami, roasted peppers, marinated eggplant, marinated mushrooms, and olives	\$13.75
Wings 12 wings with Bazzie wing sauce	\$13.75
Shrimp Cocktail (GF) Shrimp served with cocktail sauce on a bed of lettuce	\$13.75
Fresh Mozzarella & Roasted Peppers or Tomato (GF,V)	\$12.75
Mozzarella Sticks (V) Bruschetta (V) 2 toasted bread topped with fresh diced tomato, garlic, and olive oil	\$11.75 \$3.75
(perfect for one person)	

(peried for one person)	
~~~ SALADS ~~~	
Seafood Salad (GF) Marinated calamari, shrimp & scungilli over lettuce Bazzarelli Salad (GF) Sliced ham, salami, provolone, hot peppers vinegar peppers & oltosed with mixed greens in our house Italian dressing garnished	\$15/\$8 \$13/\$8 \$13/\$8 lives
with a shrimp.  Caesar Salad (V)  Combination of romaine lettuce, croutons & Caesar dressing  Arugula Salad (GF,V)  Arugula, sliced tomatoes, red onions, olives served in our Italian d  Spinach & Cranberry Salad (GF,V)	\$8/\$5 \$8/\$5 ressing \$10/\$6.50
Fresh baby spinach, with dried cranberries and crumbled gorgon. served with our house Italian dressing  Sicilian Salad (GF,V)  Baby green lettuce, topped with roasted red peppers, fresh mozz cucumbers, onions & olives served with our house Italian dressing  House Salad (GF,V)  Iceberg & baby greens, tomatoes, onions, and olives	\$12/\$7

# Add-ons to large salads and small salads

Grilled Chicken or Chicken Cutlet - \$6.00 Grilled Shrimp - \$8.00 Grilled Portobello Mushroom \$4.00

Dressings: House Italian, Creamy Italian, Balsamic Vinaigrette, French, Blue Cheese, Ranch, Ceasar, Honey Mustard, and Oil & Vinegar

~~~ HOMEMADE SOUPS ~~~	
Minestrone (V) Italian vegetable soup	\$6.50
Pasta & Fagioli	\$8
Pasta with beans in our homemade chicken broth with a touch of marinara <b>Tortellini Escarole Soup</b> Cheese-filled tortellini in chicken broth with a touch of plum tomato and escarole	\$8.50
Chicken Soup (GF with Rice)	\$8
Diced chicken breast, carrots, zucchini with rice, or pasta <b>Escarole &amp; Beans (GF)</b> Escarole & beans sautéed in garlic and oil in chicken broth	\$8
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## ~~~ PASTA ~~~

Please ask your server how to pair the right pasta with the perfect sauce.

### Choose a Pasta:

Fettucine, Gnocchi, Cavatelli, Penne, Spaghettini, Cappellini, Linguini, Cheese Tortellini Add \$2, Ravioli (Cheese or Meat) Add \$2, Gluten free Pasta Add \$3

### Choose a Sauce:

choose a subce.	
Marinara (GF,V) Fresh peeled tomatoes and basil	\$13.75
E'Broccoli (GF,V)	\$13.75
Garlic, olive oil and broccoli  Broccoli Rabe & Sausage (GF)	\$15.50
Broccoli Rabe and sausage sautéed in garlic & oil	
Pesto (GF, V) Blended basil, pine nuts, garlic, olive oil & a touch of cream	\$13.75
Bolognese (GF)	\$14.75
A rich meat sauce  Vodka (V)	\$13.75
Marinara sauce with a touch of cream and vodka	
Primavera (GF,V)  Zucchini, broccoli, peas and carrots in a light marinara sauce with a	\$13.75
touch of butter  Alfredo (GF,V)	\$15.75
Heavy cream and grated cheese	
Carbonara (GF) Garlic, olive oil, pancetta, whipped eggs and a touch of butter	\$15.75
Matrigiana (GF)	\$15.75
Pancetta, onions, garlic, olive oil and marinara sauce  Calabrese (GF)	\$15.75
Sautéed garlic, diced eggplant, capers, roasted peppers, pancetta,	
plum tomatoes, & fresh basil  Arrabiata (GF)	\$15.75
Fresh-peeled tomatoes sautéed in garlic and oil with hot garden peppers	

Grilled Chicken or Chicken Cutlet - \$6, Grilled Shrimp - \$8, Grilled Portobello Mushroom \$4

and prosciutto

# ~~~ ITALIAN DELICACY ~~~

\$19.25 Mediterranean Tripe A traditional Italian delicacy; please choose sweet, medium, or hot. Served with your choice of penne with tripe sauce, sautéed string beans and carrots, french fries, rice, or sliced roasted potatoes.

~~~ LAND ENTREES ~~~	
Chicken Cacciatore 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).	\$19.50
Chicken with Eggplant Chicken breast layered with eggplant and topped with melted mozzarell cheese in a light red sauce.	\$19.50 a
Chicken Marsala Chicken breast and mushrooms in a Marsala wine sauce.	\$19.50
Chicken Parmigiana Breaded chicken cutlet layered with a rich red sauce and topped with me mozzarella cheese.	\$19.50 elted
Chicken Francese Egg-battered chicken breast served in a creamy lemon white wine sauce	\$20.50
Grilled Steak (GF) Broiled shell streak	\$20.50
<b>Steak Classica al due Pepe (GF)</b> Grilled shell steak with black peppercorn, served in a honey a mustard white wine sauce	\$26.50
<b>Steak Pizzaiola (GF)</b> Shell steak served in a rich red sauce with mushrooms, olives, and spicy pepperoncini peppers	\$26.50
<b>Veal Bazzarelli</b> Veal scaloppini sautéed in white wine with capers, layered with prosciutto and melted mozzarella	\$20.50
Veal Parmigiana Breaded veal cutlet layered with a rich red sauce and topped with melter mozzarella	\$20.50
Veal Francese Egg-battered Veal scaloppini served in a creamy lemon white wine sauce	\$22.50
Veal Piccatta  Veal scaloppini and mushrooms flavored with white wine and lemon sauce Please note we do not add capers	\$20.50
Baked Eggplant Rollatini (V)	\$14.75

Breaded and fried Portobello mushroom caps layered in vodka sauce and melted mozzarella cheese \*Gluten free guests please ask for modifications. Note some entrees cannot be modified. All above entrees served with penne,

Egg-battered and fried eggplant rolled with ricotta cheese topped with

Egg battered and fried eggplant topped with marinara sauce and melted

marinara sauce and melted mozzarella cheese

Baked Eggplant Parmigiana (V)

Portobello Parmigiana (V)

mozzarella cheese

# ~~~ CASSEROLES & RISOTTO ~~~

string bean and carrots, rice, French fries, roasted potatoes, or salad.

Lasagna Bolognese	\$15.50
Nonna Rosa's baked lasagna recipe served with our Bolognese sauce	
Baked Ravioli	\$15
Cheese (V), Meat or Spinach (V) ravioli in a marinara sauce topped with melted mozzarella cheese *Gluten Free Ravioli Add \$2	
Baked Ziti Al Siciliana (V)	\$16
Penne pasta served with ricotta cheese and fried eggplant in marinara sauce topped with melted mozzarella cheese	
Baked Ziti (V)	\$15
Penne pasta in marinara sauce and topped with melted mozzarella chees *Gluten Free Pasta Add \$2, Add Ricotta \$2, Add Eggplant \$1	se
Chicken & Mushroom Risotto (GF)	\$15
Arborio Rice served with diced chicken breast mushrooms and white wine	,
Risotto Terre & Mare (GF)	<b>\$</b> 17
Arborio Rice served with shrimp, zucchini, peas, mushrooms, garlic, and olive oil with a touch of plum tomatoes	

	~~~ SEA ENTREES ~~~					
	Sole Almondine					
	Lightly battered wild sole served with almonds in a light wine sauce <b>Salmon Senape</b> Fresh Salmon filet sautéed with sundried tomatoes and shallots in a white wine Dijon mustard sauce.					
	Bronzino Oreganata Fresh filet of Bronzino topped with bread crumbs and herbs	\$24.50				
	*Gluten free guests please ask for modifications. Note some entrees cannot be modified. All above entrees served with penne, string bean and carrots, rice, French fries, roasted potatoes, or salad.					
	Shrimp Bazzarelli Shrimp with clams, mushrooms and fresh-peeled tomatoes over linguini	\$21.50				
	Shrimp Fra Diavlo	\$21.50				
	Shrimp in spicy marinara sauce over linguini  Shrimp Scampi	\$21.50				
	Shrimp in garlic, oil and white wine sauce served over rice, or linguini					
	<b>Linguini Al Pesce</b> Shrimp, clams, mussels, and calamari in a light red sauce over linguini	\$22.50				
	Zuppa Clams					
	Whole little neck clams in light red or white sauce served over linguini <b>Lobster Fra Diavlo</b>	MP				
	Twin lobster tails served in a spicy red sauce garnished with clams and mussels					
	*Above shrimp dishes can be modified with gluten free pasta.					

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At Home Personal Pizza Making Kit Great fun for the family!	\$11

Bazzie's Half and Half Choose two: 1/2 soup, 1/2 salad, and/or 1/2 sandwich

1/2 Soups	1/2 Salad	1/2 Sandwich
Minestrone	Caesar Salad	Meatball Parm
Chicken Soup	Bazz Salad	Chicken Parm
Pasta Fagioli	Arugula Salad	Eggplant Parm
Escarole & Beans	House Salad	Simple Chicken
Tortellini Soup	Baby Green	Prosciutto, Fresh Mozzarella,
	Spinach & Cranberry	Roasted Peppers Combination

\$63

# **Family Meal Deals**

\$14.75

\$15

Package great for 4 people

Choose One Salad: Caesar Salad or House Salad

Choose One Entree: Chicken Parmigiana, Chicken Marsala, Chicken Cutlets, Grilled Chicken, Sausage and Peppers, Meatball Parmigiana, Baked Ziti, Eggplant Parmigiana, Portobello Parmigiana

Choose One Side Option: Penne Marinara, Penne Vodka, Rice, String

Beans and Carrots, Broccoli, Potatoes, French Fries