

# **BAZZARELLI SPECIALS**

## **ANTIPASTI**

**8.90**

### **PRINCE SCALLOPS**

*SCALLOPS DIPPED IN EGG BATTER AND BREAD CRUMBS, PAN FRIED AND GLAZED WITH A HOMEMADE WARM BLUE CHEESE DRESSING AND GARNISHED WITH FRESH ARUGULA AND IMPORTED LONG STEM ARTICHOKE*

## **PASTA**

**12.90**

### **SPAGHETTINI ALLA TOSCANA**

*SHRIMP AND FRESH ARUGULA SAUTEED IN GARLIC AND OLIVE OIL AND SERVED WITH IMPORTED BARILLA SPAGHETTINI*

## **POLLO**

**14.90**

### **SCARPARELLO**

*DICED CHICKEN ON THE BONE SAUTEED WITH SAUSAGE, POTATOES, BLACK OLIVES, SHIITAKE MUSHROOMS, GARLIC, ONIONS, OLIVE OIL, PLUM TOMATOES, WHITE WINE AND FRESH ROSEMARY  
SERVED OVER RIGATONI PASTA*

## **PESCE**

**18.90**

### **GROUPER FRANCAISE**

*FILET OF GROUPER FRANCAISE SERVED WITH SLICED ROASTED POTATOES AND MIXED VEGETABLES*

## **CARNE**

**18.90**

### **ROYAL VENISON**

*NEW ZEALAND VENISON CHOPS AND STUFFED VENISON ROLLATINI STUFFED WITH CRAB MEAT, FRESH HERBS AND SEASONINGS, GLAZED WITH PORTO WINE SAUCE, SHIITAKE MUSHROOMS, SHALLOTS, TOUCH OF GARLIC AND HOT PEPPER FLAKES, AND GARNISHED WITH CRUSTED IMPORTED LONG STEM ARTICHOKE AND ROASTED POTATOES*

## Antipasti Caldi

**Stecchi Di Mozzarella.....6.25**  
Mozzarella Sticks.

**Vongole Oreganate.....7.95**

Clams on the 1/2 shell, with bread crumbs and herbs.

**Vongole Casino.....7.95**

Clams on the 1/2 shell stuffed with bacon and mixed vegetables.

**Zuppa Di Vongole.....9.95**

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

**Hot Antipasto.....9.95**

A combination of shrimp, clams casino stuffed mushrooms, stuffed artichoke, and eggplant rollatinni.

**Zuppa Di Cozze.....8.95**

Fresh mussels, in a light red sauce.

Served sweet, medium or hot.

**Gamberetti Alla Griglia....8.95**

Grilled shrimp, served with honey mustard sauce.

**Calamari Fritti.....8.75**

Fried calamari, sweet, medium or hot sauce.

**Escarole & Fagioli.....6.50**

Escarol and canellini beans sauteed in garlic and oil.

## Antipasti Freddi

**Antipasto Rustico.....8.95**

An assortment of cold appetizers

**Cocktail di Gamberi.....7.95**

Shrimp cocktail

**Insalata di Mare.....8.95**

Assorted seafood salad.

**Insalata di Calamari.....7.95**

Fresh marinated calamari served over romaine lettuce salad.

**Mozzarella & Peperoni Arrostiti**

Mozzarella and roasted peppers....7.95

**Pane All'aglio.....2.95**

## Insalate

**Caesar Salad.....6.95**

**Tre Amici.....6.95**

Radicchio, endive and romaine lettuce.

**Bazzarelli Salad.....8.25**

Mixture of fresh greens and cold cuts.

## Zuppa

**Pasta & Fagioli.....5.95**

Pasta with beans in a rich broth.

**Tortellini In brodo.....6.25**

Cheese tortellini in broth

**Tortellini Con Escarol In Brodo**

Tortellini in broth with escarol.....6.75

**Minestrone.....4.95**

Pasta, beans and vegetables in a red broth.

## Vegetali

**Broccoli or Escarol.....3.75**

**Broccoli di Rape.....7.25**

## Pasta

**Capellini Primavera.....9.95**

Angel hair pasta served with a medley of vegetables in a light red sauce.

**Ravioli di Spinaci.....9.95**

Spinach ravioli served with fresh peeled tomatoes and basil.

**Penne Filetto Di Pomodoro..9.25**

Penne served in a fresh peeled tomato and basil sauce.

**Linguini Alle Vongole.....10.95**

Linguini with fresh chopped clams, sauteed in garlic and oil, served red or white.

**Fettuccini Alfredo.....9.95**

Fettuccini noodles served in a white cream sauce.

**Fettuccini Verdi Fiorentina..9.95**

Fettuccini noodles with peas served in a pink vodka sauce.

**Gnocchi Della Nonna.....9.95**

Homemade potato dumplings in a light marinara sauce with basil.

**Fettuccini Con Funghi E' Basilico**

Fettuccini noodles w/ fresh peeled tomatoes, mushrooms and basil.....9.95

**Spaghettoni Carbonara.....10.25**

Thin spaghetti, served with garlic, oil, pancetta, whipped eggs, and a touch of butter

**Spaghettoni Con Salsa Di Gamberi**

**E' Basilico.....10.95**

Thin spaghetti, in a red sauce with shrimp and fresh basil.

**Fusilli Calabrese.....10.50**

Spiral shaped pasta with eggplant, capers roasted peppers, prosciutto in a red sauce.

**Linguini Al Pesce.....13.95**

Linguini served with assorted seafood in a light red sauce.

**Tortellini Ai Due Sapori.....10.75**

Cheese tortellini, served with ricotta cheese a touch of red sauce and pignoli nuts.

**Spaghetti Classici Con Polpettine**

spaghetti with fresh tomato sauce and basil

served with meatballs.....9.95

**Penne Bolognese.....9.95**

penne served in a meat sauce.

**Ravioli Al Pomodoro.....9.50**

Cheese ravioli in fresh peeled tomato and basil sauce.

**Rigatoni Bolognese.....9.95**

Tube shaped pasta served in a meat sauce.

**Spaghettoni Alla Matregianna**

Thin spaghetti served with pancetta, onions garlic, extra virgin olive oil, fresh tomatoes

and a touch of red sauce.....10.25

## Risotto

**Risotto Al Petto Di Pollo E' Funghi**

Long grain rice, served with diced chicken breast, mushrooms and white wine.....10.95

Arborio rice is available upon request, for an extra charge of \$4.00, please allow 15 minutes of extra cooking time.

**Risotto Terra E Mare.....13.95**

Long grain rice, served with shrimp, scallops zucchini, mushrooms and peas.

## Side Order

**Meatballs or sausage.....3.95**

## Piatti Al Forno

<b>Lasagne Alla Bolognese.....9.75</b>	<b>Avvoltini Di Melanzane.....9.25</b>
Lasagne served the original italian way	Sliced eggplant rolled with ricotta cheese
<b>Penne Al Forno.....8.25</b>	baked with mozzarella and a touch of tomato
Baked Ziti	<b>Manicotti Del Fornaio.....9.25</b>
<b>Melanzane Parmigianna.....8.25</b>	Homemade long tube pasta, stuffed with
Eggplant parmigianna	ricotta cheese, baked with mozzarella, served
	in a light red sauce

## Classici

<b>Trippa Mediterranea.....12.95</b>
An Italian delicacy for years, served sweet, medium or hot, ask your server for more details.

## Frutti Di Mare

<b>Gamberi Della Casa.....14.50</b>
Shrimp and clams served with mushrooms in a fresh plum tomato sauce over linguini.
<b>Gamberi Alla Marinara.....14.50</b>
Shrimps and mussels served in a marinara sauce over linguini.
<b>Zuppa Di Vongole.....13.75</b>
Little neck clams in a light red sauce over linguini
<b>Gamberi Con Aglio.....14.50</b>
Shrimps, sauteed in garlic and oil, a touch of white wine, served over rice.
<b>Calamari Marinara.....13.75</b>
Fresh calamari in a marinara sauce over linguini.
<b>Salmonè Al Senape.....16.75</b>
Filet of salmon, sauteed with sundried tomatoes and shallots in a dijon mustard sauce.
<b>Sogliole Alle Mandorle.....14.75</b>
Lightly battered file of sole, topped with almonds, served in a white wine sauce.
<b>Red Snapper Marechiara.....14.95</b>
Florida red snapper, served in a light red sauce with baby clams.
<b>Code Di Aragoste Fra Diavole.....19.95</b>
Brazilian lobster tails, served in a spicy red sauce, with baby clams and mussels.

All above entrees served with salad and penne pomodoro.

Please refrain from pipe or cigar smoking.  
Grazie.

## Pollo

- Pollo Cacciatore Con Polenta**.....13.95  
Half chicken on the bone, in a rich red sauce with mushrooms, olives and peperocini.
- Pollo Con Melanzane**.....13.95  
Chicken breast, layered with eggplant and melted mozzarella cheese in a light red sauce.
- Pollo Marsala**.....13.95  
Chicken Breast, sauteed with mushrooms and marsala wine.
- Pollo Parmigianna**.....13.95  
Chicken parmigianna
- Pollo Francese**.....14.25  
Lightly battered chicken breast, served in a light cream sauce with white wine and lemon.
- Pollo Picatta**.....13.95  
Chicken breast sauteed with mushrooms, white wine and lemon.

## Vitello

- Vitello Bazzarelli**.....15.25  
Veal scallopini layered with prosciutto di parma and mozzarella, sauteed in a white wine sauce and capers.
- Vitello Parmigianna**.....14.75  
Veal Parmigianna
- Vitello Agli Spinaci**.....15.25  
Veal scallopini layered with spinach and mozzarella, served in a marsala sauce.
- Vitello Sorrentina**.....15.25  
Veal scallopini, layered with eggplant, prosciutto di parma and mozzarella, served in a red sauce.
- Vitello Milanese**.....14.50  
Breaded veal cutlet served on a bed of romaine lettuce
- Vitello Picatta**.....14.75  
Veal scallopini sauteed with mushrooms, lemon and white wine.
- Vitello Marsala**.....14.75  
Veal scallopini, sauteed mushrooms, lemon and marsala wine.

## Carne

- Bistecca Classica Al du Peppe**.....13.50  
Grilled shell steak with black pepper and peperocini, served in honey mustard white wine sauce.
- Bistecca Pizzaiola**.....13.50  
Grilled Shell steak served in a rich red sauce with mushrooms, olives and peperocini
- Bistecca Alla Griglia**.....15.25  
Grilled 8 oz. shell steak

All above entrees are served with salad and penne pomodoro

## Pizza Al Piatto

Margherita.....	7.50
Fresh mozzarella, fresh basil and tomato sauce.	
Quattro Stagione.....	8.95
Eggplant, capers, mushrooms, olives, fresh mozzarella and tomato sauce.	
Napolitana.....	6.95
Fresh tomatoes, oregano, extra virgin olive oil and basil.	
Pizza Ai Funghi.....	8.50
Fresh mozzarella, mushrooms and tomato sauce.	
Pizza Con Pepperoni.....	8.50
Fresh mozzarella, pepperoni, and tomato sauce	
Pizza Con Salsicce.....	8.50
Fresh Mozzarella, sausage and tomato sauce	
Pizza Con Melanzane.....	8.50
Fresh mozzarella, eggplant, and tomato sauce.	
Pizza Con Prosciutto.....	8.95
Fresh mozzarella, prosciutto , and tomato sauce.	
Pizza Primavera.....	9.50
Broccoli, mushroom, peppers, onions, fresh mozzarella and tomato sauce.	
Pizza Bianca.....	7.50
Ricotta, and fresh mozzarella.	
Pizza Con Frutti Di Mare.....	10.95
Shrimps, mussels, anchovies, mozzarella and tomato sauce.	
<b>Pizza A Modo Mio:</b>	
Choose any of the following toppings:	
brocoli, onions, meatballs, peppers, olives, peas, .....	1.75 ea.
Artichoke, capers, anchovies, roasted peppers, sundried tomatoes, brocoli rabe.....	2.25 ea.

All listed above are personal size pizzas, cut in four slices. Large pies available for take out only.