

Panini
(Sandwiches)

<u>Hot</u>		<u>Cold</u>	
Meatball	4.00	Prosciutto, fresh mozzarella & rstd peppers	6.90
Sausage	4.50	Prosciutto, fresh mozzarella & grilled eggplant	6.90
Veal Cutlet	5.90	Combination (Ham, Salami & provolone)	5.25
Veal & Peppers	6.50	Ham & Cheese	4.50
Meatball Parmigiana	5.00	Salami & Cheese	4.50
Sausage Parmigiana	5.00		
Sausage & Peppers	5.00		
Veal Parmigiana	6.50		
Eggplant Parmigiana	5.00		
Chicken Parmigiana	5.90		
Omelet Sandwiches-	4.50		
<i>Choice of: Mushrooms, onions,</i>			
<i>peppers, sausage or potatoes.</i>			
<i>(1.00 extra per additional Item)</i>			

*All cold sandwiches with your choice of:
Lettuce, tomatoes, onions, house dressing,
mustard or mayo.*

Pizza Al Piatto
(Individual Pizza)

Margherita Fresh mozzarella, fresh basil and tomato sauce.	7.50	Napolitano Fresh tomatoes, oregano, olive oil and basil.	6.95
Quattro Stagionne Eggplant, capers, mushrooms, olives, fresh mozzarella and tomato sauce.	8.95	Pizza Bianca Ricotta and fresh mozzarella	7.50
Pizza A Modo Mio: <u>Choose any of the following toppings:</u> Broccoli, onions, meatballs, peppers, olives, peas, pepperoni or sausage	1.75 ea.	Artichoke, capers, anchovies, roasted peppers, sun dried tomatoes, broccoli rape or prosciutto	2.25 ea.

New York Style Pizza

<u>Regular</u>			
Large	9.50	White pizza with broccoli & ricotta	13.50
Small	8.50		
Sicilian	14.75		
<u>Specials</u>			
Large	14.90		
Small	13.50		
Sicilian	18.50		

Create your own:

Extra cheese, anchovies, meatballs, pepperoni, sausage, garlic, onions and mushrooms. 2.25 ea.

Antipasti Caldi
(Hot Appetizers)

Hot Antipasto

Assortment of broiled- Stuffed Clams, shrimps, stuffed mushrooms, stuffed artichoke hearts and eggplant rollatine.

7.95

Baked Clams

Clams on the half shell baked with bread and herbs.

6.50

Clams Casino

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

6.50

Zuppa di Clams

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

8.90

Zuppa di Mussels

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

6.50

Grilled Shrimp

Grilled shrimp served with honey mustard sauce.

8.90

Fried Calamari

Served with Sweet, medium or hot sauce.

7.95

Stuffed Polenta

Stuffed with mozzarella cheese served in a light red sauce.

5.95

Zuppe Calde
(Hot Soups)

Minestrone

Italian vegetable soup.

4.50

Pasta & Fagioli

Pasta with beans in a rich red broth.

4.90

Tortellini In Brodo

Cheese filled tortellini in broth or with escorole.

5.25

Chicken Soup

Diced breast of chicken in broth with carrots and rice.

4.90

Escorole & Beans

Escorole and beans sauteed in garlic, olive oil and vegetable broth.

5.25

Antipasti Freddi
(Cold Appetizers)

Antipasto Rustico

Assortment of Italian cold appetizers.

7.95

Shrimp Cocktail

Served with cocktail sauce on a bed of lettuce.

6.50

Seafood Salad

A combination of marinated seafood over lettuce.

7.95

Calamari Salad

Marinated calamari served over lettuce.

7.95

Homemade Buffalo Mozzarella

Served with roasted red peppers and fresh basil.

6.50

Bazzarelli Saiad

Mixture of greens and cold cuts.

6.50

Antipasto Salad

Combination of - Ham, salami and provolone served on a bed of lettuce with marinated greens.

6.50

Fresh Garden Salads

Cesare Salad

Combination of croutons, romaine lettuce and Cesare dressing.

5.25

Tri-Amici

Radicchio, endive, and romaine lettuce served with the house dressing.

5.25

Spinach Salad

Served with the house dressing.

4.25

Baby Green Salad

Served with the house dressing.

4.25

Grilled Chicken

Served over a fresh garden salad with a vinagrette dressing.

7.90

Garden Salad

Served with a homemade dressing.

3.90

Garlic Bread 1.50

Pasta

Meat or Cheese Tortellini Alla Panna Served with ricotta and panna sauce.	8.25	Spinach Fettuccine Fiorentina In a light pink sauce with peas.	8.25
Tortellini or Fettuccine Alfredo Served in a creamy white sauce.	8.25	Capellini Arrabiata With fresh peeled tomatoes sauteed in garlic and oil with hot garden peppers and prosciutto.	7.95
Linguine Aile Vongole With fresh chopped clams sauteed in garlic and oil, served red or white.	8.75	Fettuccine Funghi E' Basilico In a red sauce with mushrooms and basil.	8.25
Capellini Primavera In a medley of vegetables & a light red sauce.	8.25	Cavatelli E' Broccoli Served with sauteed garlic, olive oil, broccoli spears and a touch of vegetable stock.	7.95
Cheese, Meat or Spinach Ravioli A Pomodoro Served with fresh peeled tomatoes and basil.	8.25	Linguine Al Pesce Served with assorted seafood in a light red sauce.	12.95
Penne or Spaghettoni Filetto Di Pomodoro Served with fresh peeled tomatoes and basil.	7.75	Fusilli Calabrese Sauteed garlic, diced eggplant, capers, roasted peppers, pancetta, plum tomatoes and fresh basil.	8.25
Spaghettoni, Penne or Rigatoni Bolognese Served with meat sauce and fresh basil.	8.25	Cheese, Meat or Spinach Ravioli Bolognese Served in a rich meat sauce with fresh basil.	8.95
Spaghettoni Con Salsa Di Gamberi In a red sauce with shrimps and fresh basil.	9.95	Gnocchi Marinara Potato dumplings with marinara sauce.	8.25
Spaghettoni Classici Con Polpettine With fresh tomato sauce, basil and meatballs.		8.95	

Risotto (Rice Dishes)

Risotto Petto Di Pollo E' Funghi Rice, served with diced chicken breast, mushrooms and white wine.	8.90	Risotto Terre E' Mare Rice, served with scallops, shrimps, zucchini, peas, mushrooms, garlic and olive oil with a touch of plum tomatoes.	11.25
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Piatti Al Forno (Casserole Dishes)

Lasagna Alla Bolognese Served the original Italian way.	8.25	Monicotti Del Fornaio Baked manicotti	7.95
Avvoltini Di Melanzane Baked Eggplant rollatini.	7.25	Penne Al Forno Baked Ziti	7.75
Melanzane Parmigiana Eggplant Parmigiana	7.75	Penne Al Forno Siciliana Baked ziti, diced eggplant & ricotta.	7.95
Ravioli Al Forno Baked cheese or meat ravioli.	7.95	Conchiglie Ripiene Baked stuffed shells.	7.95

Side order of Meatballs or Sausage 3.50

**Pollo
(Chicken)**

Pollo Cacciatore Con Polenta Half a chicken on the bone in a rich sauce with mushrooms, green olives and pepperoncini.	11.75	Cotoletta Di Pollo Parmigiana Breaded chicken cutlet parmigiana	11.75
Pollo Con Melanzane Chicken breast, eggplant, topped with melted mozzarella cheese, in a light red sauce.	11.75	Pollo Francese Lightly battered chicken served with lemon, white wine and a light cream sauce.	11.75
Pollo Marsala Chicken breast and mushrooms, flavored with marsala wine.	11.75	Mezzo Pollo Alla Griglia Half a broiled Chicken.	10.95

**Vitello
(Veal)**

Vitello Bazzarelli Veal Scallopine sauteed in white wine and capers and prosciutto topped with melted mozzarella cheese.	12.95	Vitello Milanese Breaded veal cutlet served on a bed of lettuce.	12.25
Vitello Parmigiana Breaded veal Parmigiana	12.50	Vitello Piccata Veal scallopine served with mushrooms, in a lemon and white wine sauce.	12.50
Vitello Francese Lightly battered veal scallopine in a lemon white wine cream sauce.	13.50	Vitello Marsala Veal scallopine and mushrooms, flavored with marsala wine.	12.50

**Carne
(Steaks)**

Bistecca Pizzaiola Shell steak served in a rich red sauce with mushrooms.	13.50
Bistecca Alla Griglia Broiled shell steak served with in season vegetables.	13.50

Classici

Trippa Mediterranea An Italian delicacy for years, served sweet, medium or hot.	10.90
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All Above Entrees Served With Pasta & Salad

**Fruiti Di Mare
(Seafood)**

Gamberi Della Casa Shrimp Bazzarelli, shrimps with clams, mushrooms, and fresh peeled tomatoes, over linguine.	12.95	Calamari Marinara Fresh calamari in marinara sauce over linguine.	11.75
Gamberi Alla Marinara Shrimps in a marinara sauce over linguine.	12.95	Salmone Al Senape Salmon sauteed with sun-dried tomatoes and shallots in a Dijon mustard sauce.	13.50
Zuppa Di Vongole Little neck clams in a light red sauce over linguine.	11.50	Sogliole Alle Mandorle Lightly battered sole served with almonds in a light wine sauce.	12.50
Gamberi Con Aglio Shrimp with garlic and oil in a white wine sauce over rice.	12.95	Red Snapper Marechiara Florida Red Snapper served in a light red sauce garnished with baby clams.	12.95

No Pipe or Cigar Smoking... Thank you