

ANTIPASTI

COLD

Bruschetta \$10
Toasted bread, diced tomatoes, garlic, basil, EVO

Carpaccio di Salmone \$18
Sliced salmon topped with arugula and capers in a lemon and olive oil dressing

Carpaccio di carne \$19
Sliced beef tenderloin on a bed of arugula, grain mustard, shaved truffle pecorino cheese in a lemon dressing

HOT

Melanzane alla Parmigiana \$17
Baked eggplant, melted mozzarella, homemade tomatoes sauce & basil

Polpette della Nonna \$17
Homemade meatballs, in a tomato sauce topped with ricotta & basil

Calamari fritti \$18
Fried Calamari & fried zucchini served with marinara sauce

Polipo alla Grigla \$21
Grilled Octopus, olives, artichokes, cherry tomatoes & potatoes

Guazzetto di Cozze \$17
Bowl of mussels in a spicy tomato sauce

BRICK OVEN

Branzino Ligure \$32
Branzino filet with a touch of pesto served on a bed of julienne veggies garnished with cherry tomatoes

Salmone \$29
Pan seared rosemary salmon topped with cherry tomatoes served over mashed potatoes

Pollo Parmigiana \$29
Chicken breast lightly breaded baked with mozzarella & tomato sauce

AZZURRO SPECIALTY
Zuppa di Pesce \$39
Cooked Seafood Soup with Shrimp, Clams, Scallops, Mussels, in a light tomato sauce baked with a thin focaccia dough crust

MEAT AND FISH

Pollo Piccata \$29
Organic chicken breast in a lemon butter caper sauce

Cotoletta Milanese 14 oz. \$58
Bone-in veal chop lightly breaded and fried served with cherry tomatoes, & arugula with a lemon dressing

Snapper Livornese \$31
Snapper filet sautéed in a white wine tomato sauce with capers, olives, oregano, onions, served with side of choice

Filetto di Manzo 8 oz. \$55
Grilled Filet Mignon in a green peppercorn sauce served with side of choice

SIDES \$10

Roasted Rosemary Potatoes
Truffle Parmesan French Fries

Mixed Veggies
Grilled Asparagus

Mashed Potatoes
Mushrooms

PIZZA

Margherita tomato sauce, mozzarella, basil	\$16	Diavola tomato sauce, salami calabrese, mozzarella	\$19
Vegetariana tomato sauce, mozzarella fior di latte, eggplants, bell peppers, portobello mushrooms, artichoke	\$18	Arugula & Prosciutto tomato sauce, mozzarella, prosciutto, arugula, shaved parmesan	\$20
Truffle mozzarella, shaved black truffle	\$20	4 Stagioni tomato sauce, ham, mushrooms, artichokes, olives (add egg + \$2)	\$18

PASTA

Bucatini Amatriciana Homemade bucatini pasta tossed with Italian guanciale, onions, red pepper, pecorino cheese in a spicy tomato sauce	\$19	Fettuccine Bolognese 100% sirloin Homemade Fettuccine pasta in a homemade Bolognese ragu sauce	\$23
Ravioli ai Funghi Porcini Homemade Ravioli stuffed with mushrooms, topped with Porcini mushrooms and truffle oil	\$22	Spaghetti al Pomodoro Spaghetti in a homemade tomato sauce & basil	\$18
Bucatini Cacio & Pepe Homemade Bucatini pasta, pecorino cheese & black pepper	\$25	Ravioli Spinaci & Ricotta Homemade Ravioli stuffed with ricotta & spinach in a homemade tomato sauce	\$20
Linguine ai Frutti di Mare Homemade Linguine pasta, with Calamari, Mussels, Shrimp, Scallops, and Clams in a light tomato sauce	\$29	Linguine Vongole Homemade Linguine in a white wine parsley and garlic sauce with clams	\$23
Risotto of the Day Chef's choice	\$M.P	Lasagna di carne 100% sirloin Baked beef Lasagna, béchamel, tomato sauce & parmesan cheese	\$19

SALADS

ADD Shrimp +\$12 Chicken +\$9

Insalate di Mare Mixed greens with fresh Calamari, Shrimp, Clams, Mussels, Scallops in a lemon dressing	\$19	Watermelon Watermelon, feta, mint, pumpkin seeds, blasamic glaze	\$18
Burrata Homemade Burrata served on a bed of arugula, cherry tomatoes with a glazed balsamic dressing	\$18	Barbabietola Roasted beets, arugula, goat cheese, cucumbers, avocado, walnuts, in a balsamic glaze	\$20
Greca Romaine lettuce, cucumbers, olives, tomatoes, feta cheese, red onions, spicy green peppers, oregano, EVO	\$16	Cesare Classic Caesar salad with croutons, shaved parmesan cheese in a homemade Caesar dressing	\$16