

## Appetizers

<b>Bruschetta</b> .....	<b>8.</b>
<b>Baked Clams</b> .....	<b>12.</b>
<b>Stuffed Mushrooms</b> with crabmeat .....	<b>12.</b>
<b>Escarole with Beans</b> .....	<b>11.</b>
<b>Sautéed Broccoli</b> in garlic and oil .....	<b>11.</b>
<b>Zuppa di Mussels</b> fresh tomato, garlic, and basil .....	<b>14.</b>
<b>Zuppa di Clams</b> fresh tomato, garlic, and basil .....	<b>14.</b>
<b>Fried Calamari</b> .....	<b>14.</b>
<b>Homemade Fresh Mozzarella</b> with roasted red peppers, basil, and tomatoes .....	<b>MP.</b>
<b>Broccoli di Rabe</b> (seasonal) .....	<b>MP.</b>

## Antipasti

<b>Tossed Salad</b> .....	<b>8.</b>
<b>Large Caesar Salad</b> .....	<b>12.</b>
<b>Large Salad</b> .....	<b>12.</b>
<b>With gorgonzola</b> .....	<b>15.</b>
<b>Arugula Salad</b> .....	<b>13.</b>
<b>Chicken in the Garden</b> .....	<b>18.</b>
<b>Antipasto di Mare</b> shrimp, calamari, scungilli, scallops, clams and mussels in extra virgin olive oil and lemon .....	<b>24.</b>
<b>Antipasto Small</b> .....	<b>17.</b>
<b>Large</b> .....	<b>27.</b>

Additional charge for chopped salads 2.

### **Dressings**

Creamy Italian, Bleu Cheese, House Italian, Balsamic Vinaigrette (Add Gorgonzola 3.)

## Soups

<b>Minestrone</b> .....	<b>8.</b>
<b>Pasta &amp; Fagioli</b> .....	<b>8.</b>
<b>Stracciatella</b> chicken consume with spinach, egg, cheese, and angel hair pasta .....	<b>8.</b>

## Veal

<b>Veal Parmigiana</b> tomato sauce and mozzarella cheese with spaghetti .....	25.
<b>Veal Marsala</b> Marsala wine sauce and mushrooms over linguini .....	25.
<b>Veal Francese</b> egg battered in a lemon and white wine sauce over linguini .....	25.
<b>Veal Piccata</b> lemon, capers and white wine sauce over linguini .....	26.
<b>Veal Valdostana</b> mozzarella, artichoke hearts, mushrooms, capers, and roasted peppers in a Marsala wine sauce .....	27.
<b>Veal Saltimbocca</b> prosciutto, mozzarella, and spinach in a brandy brown sauce .....	27.
<b>Veal Rollatini</b> stuffed with prosciutto, mozzarella, and spinach in a brown mushroom sauce .....	27.
<b>Veal Cutlet Milanese</b> over arugula salad .....	27.

## Chicken

<b>Chicken Parmigiana</b> tomato sauce and mozzarella cheese with spaghetti .....	21.
<b>Chicken Marsala</b> Marsala wine sauce and mushrooms over linguini .....	21.
<b>Chicken Francese</b> egg battered in a lemon and white wine sauce over linguini .....	21.
<b>Chicken Piccata</b> lemon, capers and white wine sauce over pasta .....	22.
<b>Chicken Silana</b> breast of chicken with fresh mushrooms, broccoli, capers, artichoke hearts, and roasted red peppers in a white wine sauce with herbs.....	23.
<b>Chicken Cacciatore</b> fresh mushrooms, onions, capers, olives, and peppers in a white wine marinara sauce with garlic .....	23.
<b>Chicken Scarpariello</b> ½ chicken on the bone fried crisp with lemon garlic sauce, mushrooms, homemade sweet sausage, pepperoncini, capers, rosemary, and herbs .....	26.
<b>Chicken Mediterranean</b> chicken breast stuffed with two jumbo shrimp, and mozzarella in scampi sauce over angel hair .....	27.
<b>Chicken Contadina</b> potatoes, peppers, zucchini, spices, onions, and white wine sauce .....	25.
<b>Chicken Rollatini</b> stuffed with mozzarella cheese, prosciutto, and herbs in a brown mushroom sauce.....	25.
<b>Chicken Arrabiata</b> sliced chicken with fresh tomatoes, mushrooms, capers, onions, and hot peppers over cavatelli .....	26.

## Seafood

<b>Mussels</b> in marinara or garlic & oil over linguini.....	23.
<b>Linguine in Red or White Clam Sauce</b> .....	23.
<b>Cioppino</b> clams, mussels, shrimp, filet, scallops, and vegetables in a tomato fish broth .....	26.
<b>Linguine Frutta Di Mare</b> clams, shrimp, and calamari in marinara sauce .....	26.
<b>Zuppa Di Pesce</b> fish, clams, mussels, shrimp, scallops, scungilli, calamari, and lobster over linguine ...	48.
<b>Sole Francese</b> egg battered, lemon and white wine sauce over linguini.....	MP.
<b>Salmon</b> grilled with grilled veggies .....	MP.
<b>Snapper Pinenut</b> over sautéed spinach .....	MP.
<b>Shrimp Fra Diavolo</b> spicy marinara sauce over linguini .....	28.
<b>Shrimp Rughetta</b> fresh tomatoes, mushrooms, onions, garlic, and arugula over angle hair.....	30.
<b>Shrimp Francese</b> egg battered, lemon and white wine sauce over linguini .....	28.
<b>Shrimp Scampi</b> garlic butter sauce over linguini .....	28.
<b>Shrimp Marinara</b> over linguini .....	28.
<b>Calamari Marinara</b> over linguini .....	24.
<b>Scungilli</b> in mild or hot marinara sauce over linguini .....	MP.
<b>Lobster Ravioli</b> in a pink cream sauce garnished with shrimp.....	28.

### Grilled

<b>Hot or Sweet Homemade Sausage</b> grilled veggies and potatoes .....	<b>24.</b>
<b>Veal Chop</b> grilled veggies and potatoes in a brown mushroom sauce.....	<b>MP.</b>
<b>Veal Chop Milanese over Arugula Salad</b> .....	<b>MP.</b>
<b>Pork Chop Pepperonata</b> potatoes, red peppers, mushrooms, onions, pepperoncini, and herbs in a white wine sauce.....	<b>28.</b>

### Pasta

<b>Spaghetti with Meatballs or Meat Sauce</b> .....	<b>19.</b>
<b>Linguine ai Muli</b> green beans, peas, zucchini, squash, broccoli, cauliflower, hot peppers, garlic and oil .....	<b>25.</b>
<b>Linguine and Broccoli</b> garlic and oil .....	<b>20.</b>
<b>Fettucine Alfredo</b> 19. w/ Chicken or Shrimp .....	<b>23.</b>
<b>Fettucine Bolognese</b> beef, mushrooms, onions, and pecorino cheese in a cream tomato sauce.....	<b>22.</b>
<b>Bucatini with Hot or Sweet Sausage</b> marinara sauce .....	<b>23.</b>
<b>Rigatoni Vodka</b> pancetta, scallions & onions flambéed in a vodka tomato cream sauce..	<b>22.</b>
<b>Rigatoni Romana</b> homemade sausage, and mushrooms in a creamy tomato sauce .....	<b>23.</b>
<b>Farfalle Bianco Rosso</b> crumbled homemade sausage, onions, basil, and tomatoes in a cream sauce .....	<b>23.</b>
<b>Penne Broccoli Rabe with Hot or Sweet Sausage</b> garlic and oil .....	<b>25.</b>
<b>Fusilli Puttanesca</b> fresh tomatoes, olives, capers, onions, pine nuts, walnuts, hot peppers, and anchovies .....	<b>24.</b>
<b>Cheese Ravioli</b>	
w/ Tomato Sauce .....	<b>18.</b>
w/ Meat Sauce .....	<b>19.</b>
w/ Alfredo Sauce .....	<b>21.</b>

### Baked

<b>Lasagna</b> with meat .....	<b>18.</b>
<b>Baked Ziti</b> .....	<b>18.</b>
<b>Manicotti</b> .....	<b>18.</b>
<b>Eggplant Parmigiana</b> .....	<b>20.</b>

Gluten free or whole wheat pasta available - additional \$4  
Pasta can be substituted with veggie of the day  
Sharing charge for entrees \$8

# PIZZA

## TOMATO & CHEESE

Pizzetta 9" personal pizza .....	10.
Large 16" pizza (8 slices) .....	16.

## SPECIALTY PIZZAS

Pizzetta 9" personal pizza .....	15.
Large 16" pizza (8 slices) .....	22.

**MARGARITA** Fresh tomato, basil, and garlic (no sauce)

**SPECIAL** Pepperoni, sausage, mushrooms, onions, peppers, olives, and anchovies

**VEGETARIAN** Cheese, tomato sauce, mushrooms, onions, peppers, and olives

**AUTUNNO** Cheese, sliced tomatoes, artichokes, and mushrooms (no sauce)

**VERDE BIANCO** Cheese, sautéed broccoli, garlic and oil (no sauce)

**BIANCA** Mozzarella and Ricotta (no sauce)

<b>GLUTEN FREE PIZZA</b> 12" Cheese Pizza .....	16.
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Ask your server about additional toppings available for pizzas.



# ZUCCARELLI'S

*Italian Restaurant & Bar*

*At Zuccarelli's, our food is a labor of love... Perfection takes time.*

Gratuity of 20% will be added for parties of 5 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.