

ITALIAN RESTAURANT & WINE BAR



DINNER MENU

APPETIZERS

MUSSELS- P.E.I.	Mussels in tomato and garlic broth with rustic bread \$ 9.95
CALAMARI	Lightly floured, fried and served with tomato sauce \$8.95
DATES	Medjool dates stuffed with Italian sausage then wrapped in bacon \$8.95
RISOTTO BALLS	Italian rice stuffed with mozzarella and sweet peas, fried, spicy tomato cream sauce \$8.95
SAUSAGE & PEPPERS	Spicy Italian sausage with red bell peppers, onions, tomato sauce \$8.95
FRIED CHEESE	Hot Pepper Cheese with Marinara Sauce and Giardiniera \$7.95
BRUSCHETTA	Fresh tomatoes, basil, garlic, balsamic vinegar \$8.95
CHICKEN LIVERS	Chicken livers lightly floured, sautéed in balsamic vinegar and served over arugula \$8.95
CREAMY POLENTA	Creamy polenta with braised pork and another creamy polenta with gorgonzola sauce \$8.95
ARTISAN BREAD	Genovese rustic bread with whipped ricotta \$6.00
COMBINATION APPETIZER	Calamari, risotto balls, and fried cheese for 2- \$14.95

SOUPS & SALADS

MINISTRONE	Cup \$4 Bowl \$8
SOUP OF THE DAY	Cup \$4 Bowl \$8
INSALATE DI J. RAZZO	Romaine lettuce, tomatoes, onions, carrots, pepperocini, Parmesan cheese \$7.95 Small, with entrée only \$2.95
CAESAR	Crisp romaine, Parmesan cheese, croutons, caesar dressing \$8.95 Small with entrée \$2.95 with Blackened Salmon \$14.95
ITALIAN WEDGE	Iceberg lettuce, crispy bacon, crumbled Gorgonzola cheese, diced tomatoes with creamy garlic dressing \$7.95
CAPRESE SALAD	Fresh mozzarella, tomatos, basil, balsamic vinaigrette \$8.95
GRILLED CHICKEN SALAD	Romaine, tomatoes, dates, mozzarella cheese, chicken with basil vinaigrette \$14.95
SHRIMP AVACADO SALAD	Sliced avacado with shrimp, tomatos, red onion, eggs with lemon vinaigrette over spring mix \$12.95
BURRATA	Creamy mozzarella, grilled beats, proscuitto, balsamic vinaigrette over aragula \$12.95

PIZZA

TRADITIONAL	Tomato sauce and mozzarella \$10.95 with sausage add \$2 with pepperoni add \$2
AIS PIZZA	Spicy sausage, pepperoni, mushrooms, green preppers and mozzarella cheese \$13.95
MERIDIAN PIZZA	Peperroni, pepperocini, carmelized onion, and mozzarella cheese \$13.95

BAMBINO

(Under 12 ONLY) All dinners are \$6
 Chicken Nuggets
 Spaghetti with Meatball
 Children's Cheese Pizza
 Fettuccine Alfredo

SIDES

Asparagus \$6
 Spinach with garlic, pine nut \$5
 Broccoli \$4
 Meatballs \$5
 Italian Sausage \$5

BEVERAGES

Coke, Diet Coke, Coke Zero, Sprite, Mellow Yellow \$2.25
 Iced Tea, Lemonade \$2.25
 Hot Tea \$3
 San Pellegrino \$4
 Coffee, Espresso \$3
 Latte \$4

PLEASE VIEW OUR FRESH FISH MENU

DINNER MENU

PASTAS

MANICOTTI	Rolled pasta stuffed with ricotta, mozzarella, Parmesan cheeses, topped with tomato sauce and mozzarella \$14.95
LASAGNA	Pasta sheets layered with herbed ricotta, mozzarella, spinach, meat sauce, tomato sauce \$12.95/16.95
PASTA NICKOLAS	Broccoli, Asparagus, Calabrese peppers, pine nuts, fresh and sun-dried tomatoes, cooked in garlic oil over linguine \$11.95/14.95
EGGPLANT PARMIGIANO	Breaded eggplant in a plum tomato marinara sauce, melted mozzarella. Served with spaghetti \$11.95/14.95
TORTELLINI	Ricotta filled pasta with fresh mushrooms, pancetta, sweet peas in cream sauce \$12.95/15.95
SPAGHETTI WITH MEAT BALLS	Spaghetti with home made meatballs in our savory sauce \$14.95
SAUSAGE WITH SPINACH	Our famous sausage with spinach, onions, mushrooms and tomatoes over spaghetti \$15.95
BAKED RIGATONI	Rigatoni layered with spicy sausage, tomato sauce, parmesan cheese and mozzarella cheese \$15.95
OPEN FACED RAVIOLI	Deconstructed ravioli with pasta, spinach, ricotta and Parmesan cheese with jalapeno tomato cream sauce \$14.95
JRAZZO MUNIFICO	Sausage, shrimp, chicken, sun dried tomatoes with pink sauce over linguine \$16.95

SEAFOOD

SEAFOOD FETTUCCINE	Shrimp, clams, scallops, in an alfredo cream sauce \$20.95
PAN ROASTED SALMON	Fresh Salmon with vegetable risotto and asparagus, served with romesco sauce \$18.95
CIOPPINO	Our version of Cioppino. A spicy fish stew. Please allow for extra time \$20.95
ANGEL HAIR WITH SHRIMP	Shrimp, asparagus, tomatoes and fresh basil in a light cream sauce over angel hair \$12.95/16.95
SHRIMP A LA VODKA	Shrimp, mushrooms, bacon, tomato, garlic, spicy tomato cream sauce, vodka over garganelli \$16.95
TILAPIA BST	Sauteed, tilapia with bacon, spinach, fresh tomatoes in a white wine sauce over spaghetti \$15.95
SEARED SCALLOPS	Seared scallops with bourbon jalapeno cream sauce over vegetable risotto \$20.95
SEAFOOD SRIRACHA	Seared scallops with succulent shrimp cooked in a sriracha butter sauce over lemon and parsley risotto \$19.95

CHICKEN

CHICKEN VENETO	Chicken strips simmered in white wine, garlic, pistachios, artichoke hearts and parsley. Served over spaghetti \$15.95
POLLO ABRUZZI	Sautéed chicken strips with roasted red peppers in a jalapeno cream sauce over penne \$15.95
POLLO GORGONZOLA	Sautéed chicken strips, walnuts, sweet peas, in a white sauce flavored with Gorgonzola over penne \$15.95
CHICKEN PARMIGIANO	Chicken breast with seasoned bread crumbs, tomato sauce and melted mozzarella. Served with spaghetti \$15.95
CHICKEN MARSALA	Boneless chicken breast sautéed in Marsala wine with mushrooms. Served with spaghetti in garlic butter \$15.95

MEAT

FILET TIPS	Mushrooms, onion, san marzano tomatoes, tomato sauce, a touch of cream over herbed pappardelle \$24.95
VEAL PARMIGIANO	Breaded veal topped with tomato sauce and melted mozzarella. Served with spaghetti \$19.95
VEAL MARSALA	Sautéed medallions of veal with Marsala wine-mushroom demi-glace. Served with spaghetti \$21.95
RACK OF LAMB	Seasoned and baked in our wood burning oven with roasted potatoes and broccoli \$29.95
PORK POLENTA	Braised pork shoulder, sundried tomato and avocado whipped ricotta over soft polenta \$18.95
WILD BOAR PAPPARDELLE	Wild Boar slowly roasted with vegetables, wine, tomato sauce, served with herbed pappardelle \$18.95