Lazzaros Italian Bistro

BISTRO SAMPLER... \$18
Combination of fried calamari, fried mozzarella and fondue

## MUSSELS MARINARA... \$13

Black mussels sautéed in marinara
sauce

## BRUSCHETTA CLASSICA... \$9

Italian bread served with fresh tomatoes \& basil

BISTRO CLAMS... \$13
Littleneck clams sautéed with garlic, served in red or white wine sauce

## FONDUE... \$11

Fontina, ricotta cheese
blended with white wine and served with Italian bread

## PAN SEARED CALAMARI... \$13 Ⓕ

 Pan sautéed in red or white wine sauceMOZZARELLA TOMATOES... \$10
Mozzarella tomato, basil, olive oil and balsamic glaze with Artichokes... \$13

FRIED CALAMARI... \$13
Topped with parmigiano cheese

## SHRIMP BRUSCHETTA... \$11

4 pieces of Italian bread topped with shrimp scampi

FRIED MOZZARELLA... \$10
Fresh mozzarella cheese, floured \& fried until crisp, served with sauce for dipping

## ANTIPASTO PLATTER... \$18

 Assortment of traditional Italian meats, cheeses and marinated vegetables
## SEAFOOD PLATTER... \$18

Scallops, shrimps and calamari
lightly floured and fried.

## CAESAR SALAD... \$6 @

Romaine, tomatoes and Kalamata olives, sprinkled with parmigiano cheese and croutons
Add Chicken... \$5
Shrimp... \$6
Salmon... \$7

## CHICKEN BACON RANCH... \$12

House salad with bacon, chicken \& ranch on the side

## GF)

Mixed greens, red onions, olives, roasted red peppers, and tomatoes

## FRIED CHICKEN ASIAGO.. \$12

House salad with asiago chicken \& mozzarella

## ITALIAN CHEF... \$12

House salad topped with prosciutto, salami and mozzarella

## MEDITERRANEAN SALAD... \$12 ©

House salad with bruschetta tomatoes, crispy portobello mushrooms, prosciutto and parmigiano cheese

## CAPRESE PASTA ... \$12

Rigatoni pasta mixed with diced fresh mozzarella, bruschetta tomatoes, fresh basil and olive oil

## Dasta

## LINGUINE PRIMAVERA.... \$15 @ GNOCCHI BISTRO... \$15 ©

Sautéed in garlic, broccoli, roasted red peppers, mushrooms and spinach in white wine sauce

In a marinara sauce with garlic and basil topped with mozzarella cheese

## LINGUINE PUTTANESCA... \$15@ RIGATONI VODKA... \$15 <br> ©

Sautéed in garlic, capers, Kalamata olives and mushrooms in marinara sauce

## 4 P'S RIGATONI... \$15 ©

Prosciutto, peas, parmigiano and pesto cream sauce

EGGPLANT PARMIGIANA... \$16 EGGPLANT ROLLATINI... \$16
Fried, served with linguine topped with tomato sauce and mozzarella cheese

## TORTELLINI BISTRO... \$15

Cheese tortellini tossed with mushrooms and prosciutto in cream sauce Sausage, peppers and onions in marinara sauce


Creamy alfredo sauce with parmigiano cheese Add Chicken... \$5

Shrimp... \$6

Sautéed fresh tomatoes, sundried tomatoes and a vodka blush sauce
RIGATONI BOLOGNESE... \$15 GF
Meat sauce topped with parmigiano cheese mushrooms and ricotta served over a bed of linguine Cheese stuffed ravioli tossed in a creamy blush sauce

## MUSHROOM RAVIOLI... \$15

Served in a Portobello mushroom cream sauce

## LOBSTER RAVIOLI... \$17

Sautéed with garlic, fresh tomatoes and crab meat in a blush sauce
SPAGHETTI AND MEATBALLS... \$15 Served in our House tomato sauce

Ricotta stuffed shells with spaghetti sauce and melted mozzarella

Classic baked rigatoni with ricotta and mozzarella cheese

## LASAGNA CLASSICO... \$15@

Layers of seasoned meat, cheese and sauce

## LINGUINE CARBONARA... \$15 @

Sautéed with prosciutto and olive oil with mushrooms, peas and a splash of white wine in a cream sauce


Broccoli, peas and a blush sauce topped with bruschetta tomatoes

## PARMIGIANA...

Pan-fried, topped with mozzarella
\& tomato sauce
Chicken... \$19
Veal... \$21

## CACCIATORE <br> GF)

Sautéed garlic, roasted red
peppers, mushrooms, rosemary in marinara sauce
Chicken... \$19
Veal... \$21

## MARSALA... GF

Sautéed with portobello
mushrooms, sun-dried tomatoes
and sweet marsala wine sauce
Chicken... \$19

CHICKEN FRANCESE.. \$20
Chicken eggwash cooked in garlic, white wine and lemon juice

## PIZZAIOLA... ©

Tomatoes, olives, capers and herbs in a marinara sauce

Chicken... \$19
Veal... \$21

## PICCATA... <br> (GF)

Pan-seared, topped with roasted peppers and mushrooms in a
lemon-caper sauce
Chicken... \$19
Veal... \$21

## SU LETTO DI PATATE...

Onions, peppers on a bed of thinly
sliced potatoes \& cheese
Chicken... \$19
Veal... \$21

Veal... \$21

## SALTIMBOCCA...

©
Garlic, sage and white wine topped with prosciutto \& mozzarella cheese
Chicken... \$19
Veal... \$21

CHICKEN BELLAGIO... \$19
Alfredo pesto with a fried chicken cutlet topped with arugula and bruschetta tomatoes

With Broccoli
Chicken... \$19
Veal... \$21

## STEAK ALLA GRIGLIA... \$23@ BISTECCA FLORENTINE... \$22@

Tender beef filet in a roasted garlic sauce topped with gorzonzola served over toasted bread, broccoli and fried polenta Add Shrimp... \$6


Pork shank with mushrooms, broccoli, garlic, white wine, pork gravy served over rigatoni

Garlic white wine sauce served over risotto. Topped with bruschetta tomatoes

## CHICKEN SCAMPI... \$19 ©

TDelmonico steak marinated in rosemary, garlic and black pepper served with broccoli and fried polenta
Add Shrimp... \$6

## T-BONE STEAK DINNER... \$28

Served with broccoli \& polenta
Add Shrimp... \$6

## MEAT COLOSSEUM... \$50

Includes pork shank, Italian sausage, broccoli rabe \& fried potatoes

## SEAFOOD COMBO.... \$60

Includes mussels, clams, shrimp, scallops, tilapia \& linguine in scampi sauce


Lasagna, 4 P's rigatoni \& chicken parmigiana

## MARE AND MONTI... \$58

Steak florentine, salmon, sautéed broccoli, sautéed mushrooms \& fried potatoes

## SALMON PUTTANESCA... \$22 ® BAKED TILAPIA ... \$21 @

Sautéed in garlic, capers, Kalamata olives, over rigatoni with bruschetta tomatoes

## SHRIMP FRA DIA VOLO... \$20@

Shrimp in our spicy marinara over linguini. Available gluten free

Tilapia topped with sautéed crab, garlic, white wine, tomato and basil served with fried polenta and asparagus

Sun-dried tomato hollandaise sauce served with fried polenta and asparagus

## MUSSELS \& CALAMARI... \$22 © LINGUINE \& CLAMS... \$20

With your choice of red or white wine sauce

## SEAFOOD FRA DIAVOLO... \$25 @ MUSSELS MARINARA... \$20@

Mussels, shrimps, scallops, crab and clams sautéed in a spicy marinara sauce, served over linguini

Mussels sautéed in white wine sauce, served in marinara, over linguini

## SHRIMP SCAMPI... \$20@

 Shrimp sautéed in a garlic white wine dabbed with cream sauce, over linguini. Topped with fresh tomatoes
## SEARED SEA SCALLOPS... \$22 ©

Fresh large sea scallops seared in a white wine sauce served over risotto

## PARMIGIANO ENCRUSTED TILAPIA... \$23 @

Served with sautéed spinach and risotto

## pozza

## PLAIN CHEESE... \$12

## PLAIN CHEESE... \$14 @

## TOPPINGS... \$2

Italian sausage, pepperoni, meatballs, Kalamata
olives, mushrooms, onions, fresh tomatoes, broccoli, spinach, roasted peppers and marinated
artichokes

## Whate parga

## WHITE... \$12

Mozzarella, garlic \& olive oil

## SPINACH... \$14

Spinach, tomatoes and ricotta on white

## PIZZA CAMPAGNOLA... \$14

Broccoli rabe, Kalamata olives and roasted red peppers on white

TOMATO BASIL... \$13
Tomatoes, basil leaves and mozzarella

## BROCCOLI... \$13

Broccoli, tomatoes and ricotta on white

## QUATTRO FROMAGGI... \$14

Mozzarella, provolone, ricotta and parmigiano

## TUSCANO PIZZA FLORENTINE... \$15

Marinated chicken, spinach, mushrooms and fresh tomatoes on white

## Gruatrat Poysa

Marinara sauce, fresh
mozzarella, olive oil and basil

PIZZA MARINARA... \$12
Cheeseless pie with marinara sauce, olive oil, fresh garlic and basil

PIZZA DEL MARE... \$16 Shrimp, scallops, calamari, marinara sauce \& mozzarella

## BISTRO DELIGHT ... \$15

Pepperoni, sausage, onions, peppers, mushrooms and bacon

## FOUR SEASONS... \$14

Marinated artichokes, mushrooms, tomatoes \& Kalamata olives

MEAT LOVER'S... \$15
Pepperoni, sausage, salami, bacon and extra cheese

MEATBALL... \$1.75
SAUTÉED SPINACH... \$6

