

PARMAGIANI

CRAFT PIZZA • FAMILY DINING

CRAFT PIZZA

1. Build your own or choose one of ours. 2. Add any toppings – all one price. 3. Pizzas are quick-fire'd. Hungry yet?

All pizzas are 10" personal size. Gluten-free dough (add'l charge) available.

BUILD YOUR OWN PIZZA \$7.95

Meats	applewood bacon • meatballs • pepperoni grilled chicken • smoked ham	Veggies	artichokes • arugula • bell peppers • black olives • garlic cherry tomatoes • fresh basil • mushrooms • jalapenos pineapple • red onions • sautéed onions • spinach • zucchini
Cheeses	shredded mozzarella • Fiore Di Latte mozzarella • ricotta gorgonzola • parmesan • feta	Sauces	classic tomato • San Marzano tomato • white cream BBQ sauce • pesto • garlic & olive oil

SIGNATURE PIZZA \$7.95

Margherita San Marzano tomatoes, Fiore Di Latte mozzarella, fresh basil, garlic & oil.	White Truffle Sautéed mushrooms, white cream, arugula and white truffle oil.
Marinara San Marzano tomatoes, garlic & oil, oregano, fresh basil and sea salt.	Mediterranean Artichokes, black olives, spinach, white cream, feta, garlic & oil.
Meatcraver Pepperoni, meatballs, sausage, mozzarella and classic tomato.	Veggie Zucchini, caramelized onion, mushrooms, peppers, olives and mozzarella.
Calabrese Sausage, broccoli rabe, mozzarella, garlic & oil.	Texas BBQ Chicken, mozzarella, red onion, cilantro and gorgonzola cheese.
Tuscano Chicken, pesto, fresh tomatoes, mozzarella, ricotta, garlic & oil.	Polynesian Pineapple, smoke ham, classic tomato, mozzarella cheese and jalapeno.

SIMPLE PIE \$6.25

Mozzarella, parmesan and classic tomato

PREMIUM CRAFT PIZZA \$9.25

Chicken Vodka	Buffalo Chicken
Rigatoni Vodka	Chicken Marsala
Chicken Parm	Chicken Francese
Chicken Bacon Ranch	Grilled Chicken Caesar

TRADITIONAL PIZZA

Neopolitan (18" Round – 8 Slices)	\$14.95
By the slice	\$2.70
Sicilian (Square 18"x18" – 9 Slices)	\$16.95
By the slice	\$2.80
Extra Toppings	
1/2 Topping	\$2.50
Full Topping	\$4
Each Additional Topping	\$2

STUFFED PIZZA

Stuffed Meat Pie	\$28.95
Layers of Italian style sausage, pepperoni, ham and mozzarella cheese.	
Stuffed Eggplant Pie	\$26.95
Breaded eggplant and seasoned ricotta in a classic tomato sauce with mozzarella.	

CALZONES

Cheese Calzones	\$5.95
Rice Balls	\$3.95
Each additional filling	\$1

GARLIC KNOTS (6)

\$3

HEROS

Meatball	\$8.95
Meatball Parmigiana	\$9.95
Chicken Cutlet	\$8.95
Chicken Cutlet Parmigiana	\$9.95
Chicken Club	\$9.25
Eggplant	\$8.25

SPECIALTY PIZZA

Dirty Sicilian (9 Slices)	\$16.95
Our famous sicilian with a spicy kick.	
Grandma (9 Slices)	\$16.95
Spinach Grandma (9 Slices)	\$17.95
Margherita Pizza (8 slices)	\$18.95
Grilled Chicken Caesar (8 slices)	\$24.95
Caesar Salad topped with seasoned grilled chicken.	
Christmas Pizza Pie (9 slices)	\$18.95
Our famous Sicilian crust lightly sauced with sauteed onions and seasoned breadcrumbs.	
Buffalo Chicken (8 slices)	\$24.95
Grilled Chicken Pesto (8 slices)	\$24.95
Chicken Bacon Ranch (8 slices)	\$24.95
White Pie (8 slices)	\$18.25
Eggplant Parmigiana Pie (8 slices)	\$24.95

ROLLS

Chicken	\$6.25
Eggplant	\$6.25
Sausage, Peppers & Onions	\$6.25

Eggplant Parmigiana	\$9.25
Veal Cutlet	\$10.95
Veal Cutlet Parmigiana	\$11.95
Sausage	\$8.25
Sausage, Peppers & Onions	\$9.25
Shrimp Parmigiana	\$11.95

HOUSE SPECIAL Half / Full

Pot of Sunday Meatballs (7)\$15/(14)\$28
Our famous meatballs made from beef, veal and pork, served in our classic red sauce.

APPETIZERS Half / Full

- Hot Seafood Antipasto** \$18/\$32
Combination of shrimp oreganata, fried calamari and baked clams.
- Hot Antipasto** \$16/\$28
Combination of stuffed pepper, stuffed mushrooms and eggplant rollatini.
- Cold Antipasto** \$14/\$24
Assorted soppressata, prosciutto, roasted peppers, marinated eggplant, Italian olives, mozzarella & tomato with Parmigiano cheese.
- Baked Clams** (6)\$11/(12)\$18
Fresh littleneck clams baked with our seasoned bread crumbs and clam broth.
- Eggplant Rollatini** (2)\$9/(4)\$16
Lightly breaded eggplant rolled with fresh ricotta cheese topped with classic tomato sauce.
- Fried Calamari** \$13/\$22
Tender calamari fried golden brown, served with marinara sauce.
- Stuffed Mushrooms** \$9/\$16
Mushroom caps with seasoned Italian breadcrumb and mozzarella cheese.
- Fried Meatballs, Peppers & Onions** \$10/\$19
Signature meatballs topped with sautéed peppers and onions.
- Mussels in Garlic Sauce** \$12/\$22
New Zealand green shell mussels broiled in garlic butter sauce.
- Baby Artichokes Oreganata** \$12/\$22
Baby artichokes broiled in an oreganata sauce topped with seasoned breadcrumbs.
- Stuffed Peppers** \$8 ea
Mom's secret recipe.

SIDES Half / Full

- Broccoli Rabe** \$9/\$16
Sautéed in garlic and oil.
- Fried Zucchini** \$9/\$16
- Sautéed Spinach** \$9/\$16
Sautéed in garlic and oil.
- Broccoli** \$9/\$16
Sautéed in garlic and oil.

DESSERTS

- Cannoli** \$4.95
- Tartufo** \$4.95
- Nutella Pie** \$8.95

COFFEES

- Espresso** \$2.95
- Double Espresso** \$3.95
- Cappucino** \$4.75
- Regular Coffee** \$2.95
- Decaf Coffee** \$2.95
- Assorted Teas** \$2.95

BEER & WINE Glass / Bottle

- Budweiser** \$5
- Coors Light** \$5
- Peroni** \$6
- Heineken** \$6
- Pinot Grigio** \$8/\$26
- Chardonnay** \$8/\$28
- Merlot** \$8/\$26
- Cabernet** \$8/\$28
- Chianti** \$8/\$26
- Malbec** \$8/\$28

Half orders serves 1-2 people

Full orders serves up to 4 people

SALADS

- Parma Chopped Salad** \$9/\$16
Iceberg and radicchio lettuce with diced salami and provolone cheese, tomato and onion, tossed in lemon oregano vinaigrette.
- Caesar Salad** \$8/\$15
Crispy hearts-of-romaine tossed in our homemade Caesar dressing topped with shaved parmigiano and a fresh baked crostini.
- Spinach Salad** \$8/\$15
Baby spinach with white balsamic topped with crumbled gorgonzola, tomato and red onion.
- Arugula Salad** \$8/\$15
Baby arugula, tomato and red onion, tossed in house lemon oregano vinaigrette and shaved parmigiano.
- House Tossed** \$7/\$13
Lettuce, tomatoes, red onions, black olives with house dressing.
- Add Grilled Chicken** to any salad \$4/\$7
- Add Grilled Shrimp** to any salad (4)\$7.95/ (8)\$14.95

PASTAS

- Linguine White Clam Sauce** \$14/\$26
Chopped little neck clams cooked in white sauce (garlic, olive oil, fresh herbs and clam broth)
- Penne Vodka** \$14/\$26
Plum tomatoes, vodka, shallots, garlic, Romano cheese and cream.
- Gnocchi Bolognese** \$14/\$26
Freshly made gnocchi in a slow simmered tomato based meat sauce.
- Pasta Luciano with Shrimp** \$16/\$28
Sauté of delicate white wine, onion, butter and sherry sauce.
- Fettuccini Alfredo** \$14/\$26
Fresh pasta ribbons simmered in egg-rich parmesan cream sauce.
- Ravioli with Tomato Sauce** \$14/\$26
Fresh made ravioli filled with ricotta cheese and topped with our classic tomato sauce.
- Rigatoni Broccoli Rabe and Sausage** \$14/\$26
Fresh Italian sausage and broccoli rabe in garlic and oil.
- Linguini Garlic and Oil** \$10/\$18
Sautéed in garlic and oil.
- Linguini Shrimp and Clams** \$16/\$28
Sautéed and served in a marinara sauce.
- Linguini Filetto Di Pomodoro** \$14/\$26
Prosciutto, onions in a rich plum tomato sauce.
- Fried Calamari Arrabiata** \$16/\$28
Tender calamari fried golden brown in a marinara sauce with a spicy kick over linguini.
- Spaghetti and Meatballs** \$15/\$28
Our award winning meatballs served with tomato sauce.

ENTRÉES Half / Full

- Chicken Scarpiello** \$16/\$28
Cut chicken on the bone, or off the bone, pan fried and tossed in buttery lemon rosemary sauce and cherry peppers.
- Chicken Parmigiana** \$15/\$26
Pan-fried breaded chicken cutlets topped with classic tomato sauce and melted mozzarella.
- Chicken Francese** \$15/\$26
Fresh battered chicken breast sautéed in lemon, butter and white wine sauce.
- Chicken Marsala** \$15/\$26
Thinly sliced chicken breasts sautéed with fresh mushrooms in a rich marsala wine sauce.
- Grilled Chicken Over Spinach** \$15/\$26
Tender chicken grilled over sautéed spinach.
- Chicken Piallard** \$15/\$26
Chicken pounded thin and grilled over our arugula salad.
- Eggplant Parmigiana** \$14/\$26
Lightly battered and fried eggplant, tomato sauce, melted mozzarella piled high and baked.
- Veal Parmigiana** \$18/\$32
Pan-fried breaded tender veal cutlets topped with classic tomato sauce and melted mozzarella.
- Veal Marsala** \$18/\$32
Tender veal medallions sautéed with fresh mushrooms in a rich veal and marsala wine sauce.
- Shrimp Oreganata** \$16/\$28
Jumbo shrimp sautéed in white wine and seasoned bread crumbs.
- Shrimp Parmigiana** \$16/\$28
Lightly breaded and fried jumbo shrimp, topped with tomato sauce and melted mozzarella cheese.
- Shrimp Francese** \$16/\$28
Jumbo shrimp sautéed with a delicate egg batter in a light lemon white wine sauce.
- Grilled Shrimp Over Spinach** \$16/\$28
Tender shrimp grilled over sautéed spinach.
- Filet of Sole Over Spinach** \$16/\$28
Francese or Oreganata.