

Regular Special

LARGE PIZZA Neapolitan 16", 8 slices	 20
MEDIUM PIZZA Neapolitan 14", 8 slices	
LARGE SICILIAN PIZZA 16", 12 slices	 23
MEDIUM SICILIAN PIZZA 12", 8 slices	 20

Riccotta, Mozzarella, Romano Cheese......18

Pizza Special Includes: Sausage, Onions, Peppers, Pepperoni and Mushrooms (No Substitutions)

Medium Large

MEAT LOVER PIZZA Ham, pepperoni, sausage, bacon and meatball	20 21
VEGETABLE LOVER PIZZA Green pepper, onions, mushrooms, black olives and spinach	20 21
FLORENTINE PIZZA Ricotta, fresh baby leaf spinach, tomatoes, garlic and mozzarella	
MARGHERITA PIZZA Fresh mozzarella, fresh tomatoes, fresh garlic, fresh basic	22
HAWAIIAN PIZZA Ham and pineapple	19 20
PERSONAL PIZZA Each topping	

3.00 Each 1/2 2.00 Sausage • Mushrooms • Pepperoni • Anchovies • Fresh Peppers Onions • Extra Cheese • Meatballs • Ham • Fresh Garlic • Black Olives Sliced Fresh Tomatoes...3.50

> CALZONE Ricotta, mozzarella and ham with sauce 12

SPINACH CALZONE Ricotta, mozzarella and Spinach with sauce 13

STROMBOLI Pepperoni, sausage, ham and mozzarella with sauce 13

Beer & Mine

Available for Dine In Only.

esserts Available

*J*ides

SPINACH or MUSHROOMS or FRESH BROCCOLI Sauteed with garlic and oil 7 Substitute for pasta 5

> MEATBALLS 6 SAUSAGE LINKS 6 FRENCH FRIES 5

Hot Jubs

MEATBALL PARMIGIANA 11 SAUSAGE PARMIGIANA 11 SAUSAGE AND PEPPERS 11 EGGPLANT PARMIGIANA 11 "STEAK SPECIAL" with mushrooms, peppers, onions and cheese 13 VEAL CUTLET PARMIGIANA 15 PEPPER AND EGGS 12 CHICKEN PARMIGIANA 13

Pambini / . Nids

Qui Si Mangia Bene Please Be Patient

As Your Food Is Made To Order

CONSUMING RAW OR UNDERCOOKED MEAT OR SEAFOOD MAY INCREASE

YOUR RISK OF FOODBORNE ILLNESS. PLEASE ASK TO SPEAK WITH A

MANAGER IF YOU HAVE ANY QUESTIONS OR CONCERNS.

Under 10 only

BAKED ZITI with tomato sauce 8 SPAGHETTI with meat sauce 10 SPAGHETTI

with meatballs 10

stuffed shell with tomato sauce 9

RAVIOLI with tomato sauce 9 SPAGHETTI with meatballs and meat sauce 11

SPAGHETTI with tomato sauce 8

istorante Italiano

Our establishment was founded in 1984 by Nick and Gabriella Rossi. We pride ourselves in bringing you the finest cuisine and outstanding service. Our family owned restaurant appreciates you for your patronage and patience as your meal is freshly prepared to order

> Thank You, Gabriella Rosse

Most Major Credit Cards Accepted Take Out Order 25¢ Extra

7 Springs Plaza 7254 S.R. 54 New Port Richey, FL 34653 376-4010

Catering Available

. Intipasti / . Ippetizers

FRIED CALAMARI Tender calamari lightly fried and served with marinara or fradiavolo small 15 large 17

BRUSCHETTA Toasted Italian bread crowned with a blend of marinated tomatoes, garlic, basil, olive oil and balsamic glaze 11 Add fresh mozzarella 15

> FRIED ZUCCHINI Fresh zucchini dusted and fried, sprinkled with parmesan and served with marinara 11

MOZZARELLA CAPRESE Fresh mozzarella, tomato slices, balsamic glaze and fresh basil 12

CLAMS OREGANATO Middle neck clams stuffed with a seasoned oregano-breadcrumb mixture and baked in white wine and lemon dozen 17

FIOCCHI Little pasta purses filled with pureed pear and a four cheese blend, tossed with parmesan and a prosciutto brown butter herb sauce **12**

MUSSELS Mussels sauteed with your choice of sauce (Marinara, Fradiavolo, or Bianco) small 13 large 16

CLAMS MARECHIARA Baby clams in the shell sauteed with garlic, basil, white wine and light marinara 17

STUFFED MUSHROOMS Mushroom caps, vegetable stuffing, white wine and mozzarella cheese 12

MOZZARELLA STICKS Breaded mozzarella sticks fried and served with tomato sauce 11

GARLIC ROLLS half dozen 4 dozen 5 GARLIC BREAD 5 Add mozzarella 6

. Insalate / Jalad

ROSSI'S DINNER SALAD Chopped romaine, grape tomatoes, olives, and croutons 6

ANTIPASTO Chopped romaine, genoa salami, cappicola, ham, provolone, giardiniera, grape tomatoes, and olives small 13 large 15

ALMOND-CRANBERRY Chopped romaine, sweet dried cranberries, sliced toasted almonds, grape tomatoes, crumbled feta and creamy balsamic dressing 13

CAESAR SALAD Chopped romaine, Caesar dressing, croutons, and parmesan 11

SCUNGILLI SALAD Tender scungilli tossed with celery, garlic, and a lemon-oregano vinaigrette, served over mixed greens (market price)

> GREEK Chopped romaine, potato salad, pepperoncinis, Kalamata olives, grape tomatoes, and crumbled feta 14

> > Add Grilled Chicken to your salad 6 Add Grilled Shrimp to your sala6 6

> > > CUP OF SOUP 6 BOWL OF SOUP 7

Pesce / . Yeafood

SEAFOOD POMPEI Red snapper filet sauteed with garlic, white wine, and lemon, topped with lump crab meat, asparagus, and shrimp 33

SEAFOOD AMALFITANO Middle neck clams, mussels, shrimp, scallops, and baby rock lobster tail sauteed in your choice of sauce: *Marinara, Fradiavolo, or Bianco* 33

ZUPPA DI PESCE Middle neck clams, mussels, shrimp, calamari, and scungilli sauteed in your choice of sauce: Marinara, fradiavolo, or Bianco 31

> MUSSELS OR CLAMS Mussels or middle neck clams sauteed in your choice of sauce: Marinara, Fradiavolo, or Bianco 20

LINGUINE WITH CLAM SAUCE Choice of red or white sauce, 20

CALAMARI Tender calamari sauteed in your choice of sauce: Marinara, Fradiavolo, or Bianco 27

SCUNGILLI Sliced conch sauteed in your choice of sauce: Marinara, Fradiavolo, or Bianco (market price)

> SHRIMP SCAMPI Sauteed in garlic, butter, sherry wine, and lemon 22

SHRIMP PARMESAN Butterflied - breaded shrimp, mozzarella and marinara 22

SHRIMP FRANCESE Egg battered and sauteed in white wine and lemon 22

SHRIMP Sauteed in your choice sauce: Marinara, Fradiavolo, or Bianco 22

All of the above are served over choice of pasta with soup or salad.

Vitello / Veal / Pollo / Chicken

25

MARSALA Mushrooms, garlic, marsala wine

PICCATA Capers, white wine, lemon

FRANCESE Egg battered and sauteed, white wine, lemon

ARRABIATA Garlic, roasted red peppers, artichoke hearts, crushed red pepper, white wine

SALTIMBOCCA ALLA ROMANA Fresh spinach, mozzarella, marsala

demi-glaze, prosciutto crisps SICILIANA

Breaded and fried, ham, eggplant, mozzarella, baked in marinara

PORTOBELLO Garlic, portobello mushrooms, sherry wine, fontina

Garne / Meats

NEW YORK STRIP STEAK GABRIELLA

12oz. New York Strip steak grilled and topped with mozzarella, prosciutto crisps, and served with a sauce of garlic, portobello mushrooms, sun-dried tomato, and sherry wine, served with garlic rosemary potato discs **30**

TRIPPA ALLA ROMANA Beef tripe slowly braised with white wine, onions, marinara, and romano cheese, served with pasta (market price)

SAUSAGE & PEPPERS Sliced Italian sausage sauteed with onions, roasted red and green peppers, white wine, and marinara with your choice of pasta 18 Add Mushrooms 19

All of the above are served with salad or soup.

asta & Casseroles

SPAGHETTI, LINGUINI, PENNE or ANGEL HAIR With your choice of our freshly made sauce 15

GNOCCHI, CHEESE RAVIOLI or MEAT TORTELLINI With your choice of our freshly made sauce 17 Freshly made sauces for the above are: Meat Sauce, Marinara, Tomato, Mushroom, or Garlic and Oil

SPAGHETTI, LINGUINI, PENNE or ANGEL HAIR WITH MEATBALLS OR SAUSAGE Served with Tomato sauce 16 / Served with Meat sauce 19

TORTELLINI ALLA PANNA Tortellini tossed with a sauce of onions, peas, ham, cream and parmesan 20

> LINGUINI CARBONARA Prosciutto, bacon, onions, cream and parmesan 20

PASTA CON BROCCOLI Garlic, olive oil, fresh broccoli, light white wine and parmesan 18

FETTUCCINI ALFREDO A blend of butter, garlic, black cracked pepper, cream and parmesan 20

PENNE ALLA VODKA Prosciutto, bacon, onions, vodka, marinara, cram and parmesan 20

Penne pasta tossed with tomato sauce, ricotta, parmesan and baked with mozzarella 17 Siciliana - add chopped eggplant 2

> BAKED MANICOTTI or STUFFED SHELLS or BAKED RAVIOLI Smothered with mozzarella cheese and baked in tomato sauce 17

LASAGNA Ricotta, ground beef, ground sausage, mozzarella and tomato sauce 20

EGGPLANT PARMESAN Egg battered, topped with mozzarella and baked in tomato sauce, served with your choice of pasta 20

EGGPLANT ROLLATINI Rolled with ricotta, topped with mozzarella and baked in tomato sauce, served with your choice of pasta 20

All of the above are served with salad or soup. We cook our pasta Al Dente. Our Tomato Sauce has meat flavoring. Gluten Free Pasta available upon request.

PARMIGIANA

23

Breaded and fried, parmigiana, mozzarella,

and tomato sauce

ANGELO

Egg battered and sauteed, ham, tomatoes,

mozzarella, white wine, light marinara

ROMANO

Garlic, diced ham, artichoke hearts,

mushrooms, white wine, light marinara

ALBA

Garlic, zucchini, onions, mushrooms,

white wine, light marinara

PALERMO

Sun-dried tomatoes, artichoke hearts,

pine nuts, prosciutto, white wine, lemon

DI COMO

Garlic, prosciutto, white wine, cream, nutmeq.,

parmesan, seasoned bread crumbs

BIANCO

Garlic, mushrooms, basil, white wine, lemon