

# AZZURRO RISTORANTE

carlos navarrette • executive chef   david both • owner

## ANTIPASTI

ZUCCHINI FRITTE	fried; fresh breadcrumbs, parmesan, served with sea salted lemon yogurt dipping sauce	11
FOCCACCIA	basket of foccaccia bread w/ olive oil, garlic, oregano, and tomatoes	9
MOZZARELLA PROSCIUTTO	fresh mozzarella with prosciutto, marinated onions, roasted red pepper, olive oil	12
EGGPLANT ROLLATINI	sliced eggplant lightly breaded and stuffed with ricotta cheese; baked in pomodoro	14
*CALAMARI	fried and served with marinara and a hot lemon aioli	12
*MARE CHIARO	mussels and clams served with your choice of saffron, white wine, or marinara sauce	16
*SEA SCALLOPS GORGONZOLA	large sea scallops, fresh bread crumbs, baked in garlic and gorgonzola	18
GRIGLIATA DI VERDURA	grilled eggplant, fennel, tomato, radicchio, portobellos, lemon, garlic marinade	11
SMOKED SALMON CARPACCIO	served over mixed greens with capers, asparagus, and olive oil	12

## INSALATA

INSALATA MISTA	mixed field greens, balsamic, olive oil, tomatoes	10
INSALATA CAESAR	classic caesar dressing, croutons, shaved parmigian	12
PIEDMONTE SALAD	baby spinach, mushrooms, gorgonzola, dried cranberries, almonds, pinenuts, honey-dijon vinaigrette	13
INSALATA AVOCADO	avocado, tomatoes, fresh mozzarella, olive oil, mixed greens	14
MOZZARELLA CAPRESE	sliced fresh mozzarella, local tomatoes, balsamic, olive oil, mixed greens	13

## BRICK OVEN PIZZA (\*\*\*\*ALL PIZZA HAS GLUTEN FREE DOUGH OPTION\*\*\*\*)

TOASTED PEPPERONI	brick oven toasted pepperoni, goat cheese, roasted red pepper	18
VERDURA	fennel, eggplant, spinach, garlic, artichokes, pinenuts, mozzarella	19
MARGHERITA	mozzarella, tomatoes, basil	17
ARRABBIATTA	spicy shrimp, roasted red peppers, garlic, oregano	21
PIZZA DI GIARDINO	toasted pinenuts, olive oil, gorgonzola, shallots, arugula, tomatoes	19
PROSCIUTTO DI PARMA	prosciutto, tomatoes, mozzarella	17
CALZONE	ricotta, mozzarella, garlic, spinach, mushrooms	17
NAPOLETANA SALCICE	spicy sausage, balsamic marinated sun dried tomatoes, artichoke hearts, mozzarella	18
THE DBP	grilled chicken, pesto, red onions, mozzarella, parmigiano	17
AZZURRO DI MILO	bacon, green olives, tomatoes, red onions, mozzarella	18
THE "GUTIE"	white pizza, prosciutto, goat cheese, mozzarella, olive oil, garlic	17
PUGLIESE	garlic, onions, oregano, mozzarella	16
PIZZA DI MEDITERRANEO	spinach, tomatoes, mozzarella, goat cheese, onions, kalamata olives, pesto sauce	20
THE ROCK JOHNSON	roasted broccoli, truffle sausage, drizzled with vodka tomato cream sauce	19

## PIZZA TOPPINGS

### CREATE YOUR OWN

Gorgonzola	Bacon	Mushrooms
Pinenuts	Green Olives	Sun Dried Tomatoes
Pepperoni	Black Olives	Goat Cheese
Red Onions	Arugula	Prosciutto
Spinach	Parmigian	Sausage
Tomatoes	Shallots/Garlic	Basil
Crabmeat	Shrimp	Roasted Red Peppers

## I PRIMI

\*\*\*\*ALL PASTA DISHES CAN BE SUBSTITUTED WITH GLUTEN FREE PENNE OR LINGUINI\*\*\*\*

FARFALLE AL VODKA	bowtie pasta, vodka tomato cream sauce	16
PENNE VAGABANDO	gorgonzola, spinach, pancetta, cream	22
RIGATONI AL NORMA	sauteed red onions, eggplant, shrimp, spicy tomato sauce, vermont farms goat cheese	24
CAPELLINI CATERINA	angel hair, mozzarella, grilled chicken, olive oil, tomatoes	23
TORTELLINI AZZURRO	stuffed with pork and veal, tossed with mushrooms, green peas, in a prosciutto cream sauce	21
BUCATINI CARBONARA	sicilian style long noodles, olive oil, pancetta, egg, parmigian	21
PARPADELLE AL ABRUZZO	waving pasta, sliced herbed sausage, garlic, shallots, fresh shaved parmigian, arugula	21
ORRECHIETTE AZZURRO	chopped herbed sausage, broccoli, grated parmigiano, marinara	20
* LINGUINI PESCATORE	sea scallops, shrimp, clams, mussels, dried red pepper, sauteed in white wine and pomodoro	32
ZACHETTI DI PERE	purse shaped pasta stuffed with pear and ricotta, topped with gorgonzola cream and spinach	23
RAVIOLI AL PORCHINI	stuffed with spinach and ricotta, cooked in a portabella mushroom cream sauce	22
LASAGNA AMODO DI MAMMA	bechamel, meat sauce marinated in cabernet, pomodoro, mozzarella	22
LINGUINI AL MARCHE	sea scallops, garlic, tomatoes, basil, white wine	28

## I PIATTI FORTI

\*\*\*\*ALL ENTREE DISHES CAN BE SERVED GLUTEN FREE\*\*\*\*

VITELLO INCAPPUCIATTA	tomatoes, artichokes, broiled with shallots and cream, parmigiano, and mozzarella	28
VITELLO PARMIGIANO	breaded and fried, then baked in pomodoro, mozzarella, and parmigiano; served over capellini	26
VITELLO PICCATA	lemon, butter, and white wine	26
VITELLO TRE SCALINI	dry marsala and mushroom sauce, prosciutto, mozzarella, roasted red pepper	28
POLLO GENOVESE	chicken breast sauteed with shallots, pesto cream, and broiled with mozzarella and parmigiano	26
POLLO PICCATA	chicken cooked in lemon, white wine, and butter; finished with capers	26
COSTOLETTE D'ANGELLO AL ROSMARINO	lamb chops grilled; garlic, rosemary, olive oil, portobellos	35
BEEF TENDERLOIN MEDALLIONS	choice of a garlic amarone wine sauce, or a spinach gorgonzola cream sauce	38
POLLO PALERMO	dark chicken, pork and veal truffle sausage, mushrooms, garlic, and white wine	26
POLLO MODENESE	chicken breast sauteed in shallots, white wine w/ prosciutto, marinara, parmigian, and mozzarella	26
*PESCE DEL GIORNO	our fresh fish selection of the day	Market Price

## ADDITIONS

Mozzarella 2 Shaved Venetian Parmigian 2 Artichokes 3 Anchovies 1.50 Side Pasta w/ Entree 6.95 Spinach 3 Goat Cheese 2  
Prosciutto 3 Grilled Chicken Breast 4 Crabmeat 6 Shrimp 6 Rosemary Garlic Mushrooms 3

20 % Gratuity will be added to parties of 7 or more and to separate checks

Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.