

# APPETIZERS

**Mozzarella Fritti**

Mozzarella breaded and fried, served with marinara **14.95**

**Hot & Pots** GF

Spicy Italian sausage, hot peppers, spinach, sliced potatoes, garlic & olive oil **15.95**

**Mussels or Clams Posillipo** GF

Choice of clams or mussels, served red or white, with herbs, garlic & olive oil **16.95**

**Calamari Fritti**

Lightly dusted, then deep fried. Served with a spicy tomato sauce **15.95**

**Bruschetta Pomodoro**

Italian bread topped with fresh tomatoes, basil, garlic, onions & mozzarella **14.95**

**Antipasto di Casa** GF

Meant to be shared. An array of traditional imported meats, cheeses & marinated vegetables **18.95**

**Calamari Fritti Arrabiata**

Fried, then sautéed with hot peppers, black olives, capers & sun-dried tomatoes **17.95**

**Artichokes Fritti**

Lightly dusted, then deep fried. Served with a roasted garlic dipping sauce **15.95**

**Arancini**

Italian risotto balls, stuffed with cheese and peas over a basil pesto cream sauce. Featured on Food Network **18.95**

# SOUPS & SALADS

**Hail Caesar**

Crisp romaine lettuce with house-made Caesar dressing, tossed with garlic croutons & Romano cheese

**Traditional 15.95**

**Garlic Shrimp 19.95**

**Grilled Chicken 19.95**

**Grilled Salmon 20.95**

**Cobb Salad** GF

Our house salad topped with grilled chicken, tomato, fried prosciutto, eggs & Gorgonzola **19.95**

**Risotto e Fagioli** GF

Tomatoes, beans & rice soup **Cup 8.95 Bowl 10.95**

**Chef's Salad** GF

Turkey, soppressata, salami, provolone, mozzarella, eggs, olives & tomatoes **19.95**

**Mozzarella Caprese**

Roma tomatoes, roasted peppers, fresh mozzarella, onions, olive oil & basil **15.95**

**Wedding Soup**

Chicken soup with spinach, baby meatballs & pasta **11.95**

**Pasta e Fagioli**

Italian pasta and bean soup with a hearty tomato broth **10.95**

# PASTAS

**Spaghetti & Meatballs or Sausage**

An Italian-American classic, our meatballs are made fresh daily **20.95**

**Lasagna**

Layered with beef, spinach, mozzarella, tomato sauce & ricotta cheese **22.95**

**Gnocchi Bolognese**

Potato pasta tossed in a hearty sauce of ground beef & vegetable ragout **23.95**

**Tortellini Carbonara**

Cheese-filled pasta in Alfredo sauce with peas & prosciutto **23.95**

**Tonios Rigatoni**

Rigatoni with chicken & fresh mozzarella in a tomato basil cream sauce **24.95**

**Spaghetti Pomodoro**

Spaghetti in a sauce of crushed tomatoes, garlic, onions, olive oil & basil **18.95**

**Fettuccine Alfredo**

Egg noodles tossed with a perfect blend of cream, cheese & butter **21.95**

**Cheese Ravioli**

Pasta pillows filled with cheese, topped with our marinara sauce **21.95**

**Baked Manicotti**

Pasta filled with ricotta cheese, topped with tomato sauce & mozzarella **21.95**

**Penne alla Vodka**

Penne pasta tossed in a vodka pink sauce with onions & prosciutto **22.95**

**Pasta Pesto**

Spaghetti pasta with a basil, garlic, olive oil, pine nuts, & cheese cream sauce **22.95**

**Rigatoni Carmella**

Chicken, pancetta, broccoli & portobello mushrooms in a cream sauce **22.95**

Add the following to any pasta dish:

**Chicken 10.95 • Sausage 9.95 • Meatball 9.95 • Shrimp 11.95**

# SEAFOOD PASTA

**Scallops alla Pesto**

With basil, bay scallops, garlic, olive oil, pine nuts, cream & cheese over linguini **25.95**

**Shrimp Scampi Risotto**

Shrimp in a garlic butter sauce with tomatoes, served over Italian rice **25.95**

**Shrimp Puttanesca**

Sautéed with olive oil, capers, garlic, Kalamata olives & sun-dried tomatoes over spaghetti **25.95**

**Fettuccini Gabriella**

Sautéed shrimp and bay scallops, with garlic, basil, onions & fresh Roma tomatoes in a cream sauce, tossed with fettuccine **26.95**

**Tutto di Mare**

Clams, shrimp, calamari, mussels & bay scallops over linguini in a red or white sauce, with a little bit of spice **30.95**

**Seafood Fra Diavolo**

Served over linguini in a red or white sauce, with a little bit of spice

**Clams 25.95    Mussels 25.95    Shrimp 25.95**



# PARAVICINI ORIGINALS

*Chef Franco Pisani original recipes can only be enjoyed at Paravicini's.*

### Chicken Carsoni

Breast of chicken sautéed, then simmered in a roasted garlic pesto cream sauce with broccoli & mushroom **25.95**

### Cod Florentine

Sautéed with lemon butter sauce & capers. Served over sautéed spinach **26.95**

### Veal Giuseppe

Veal scaloppini sautéed with spicy Italian sausage, onions, hot and sweet peppers, capers, olives, garlic & olive oil **30.95**

### Grilled Salmon

Served over pasta, with an olive oil, garlic, Roma tomato, red onion, black olive & caper sauce **28.95**

### Salmon Jeanette

Served in a dijon-dill sauce, topped with shrimp **30.95**

### Veal Tuscano

Veal scaloppini sautéed with garlic, sun-dried tomatoes & artichoke hearts, finished in a roasted garlic cream sauce **30.95**

### Chicken Valeria

Breast of chicken sautéed with garlic, sun-dried tomatoes, artichoke hearts & mushroom sauce **26.95**

### Prosciutto Wrapped Cod

Wrapped with prosciutto, served with a tomato basil cream sauce **26.95**

### Chicken Marco

Breaded chicken cutlet topped with four cheeses, red onion, tomatoes, garlic, basil & broccoli. Served over fettuccine Alfredo **26.95**

## CLASSIC ENTREES

### Chicken Marsala

Sautéed and finished with a mushroom Marsala sauce **25.95**

### Eggplant Parmigiana

Eggplant breaded and fried, then baked with marinara sauce & mozzarella cheese **24.95**

### Veal Picatta

Scaloppini sautéed with lemon butter sauce & capers **29.95**

### Chicken Florentine

Sautéed with lemon butter sauce & prosciutto. Served over sautéed spinach **25.95**

### Veal Parmigiana

Breaded, topped with marinara sauce & mozzarella cheese **25.95**

### Chicken Saltimbocca

With sage, prosciutto & cheese in a lemon butter sauce **25.95**

### Veal Marsala

Scaloppini sautéed & finished with a mushroom Marsala sauce **29.95**

### Chicken Parmigiana

Breaded and topped with marinara sauce & mozzarella cheese **24.95**

### Chicken Picatta

Sautéed with lemon butter sauce & capers **24.95**

## STEAKS

### Tenderloin of Beef Voldostano\*

Two 4 oz. Filet Mignon, topped with prosciutto, mozzarella cheese & mushroom brandy sauce **39.95**

### Tenderloin Gorgonzola\*

Two 4 oz. Filet Mignon with portobello mushrooms, roasted pepper, spinach & Gorgonzola cream sauce **39.95**

### Steak Paravicini\*

10 oz. New York Strip topped with a shrimp, fresh tomato, garlic, onion & basil Alfredo sauce **35.95**

### Steak Waterbury Style\* GF

10 oz. New York Strip topped with hot peppers, spinach & sliced potatoes **33.95**

## GF GLUTEN FRIENDLY MENU GF

*Because of our small kitchen and flour in the air we cannot be gluten free, but here are some gluten friendly options.*

## ENTREES

### Salmon Francesco

Topped with butter lemon wine sauce, capers & artichoke hearts. Served over risotto **28.95**

### Chicken Pizziola

Sautéed with marinara, onions, garlic & mushroom. Served over risotto **25.95**

## RISOTTO OR GLUTEN FREE PASTA

Choose pasta or risotto and then a sauce.

### Four Cheese Alfredo

Parmesan, Romano, Boursin & mozzarella cheese **24.95**

### Pomodoro

With crushed tomatoes, red onion, olive oil & basil **20.95**

### Bolognese

With a hearty beef sauce **24.95**

### Fruitti De Mare

Shrimp, mussels, clams, bay scallops & calamari in a spicy white or red sauce **30.95**

### Shrimp Scampi

Shrimp in a garlic butter sauce with tomatoes **25.95**

## FOR THE BAMBINOS

9.95

Spaghetti & Meatball • Penne Alfredo • Cheese Ravioli • Chicken and Chips

A 20% gratuity will be added for parties of 8 or more. Please no separate checks for parties greater than 10.

\*Warning: Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.