

APPETIZERS

Eggplant Fries

Lightly dusted, then fried, served with a spicy tomato sauce **11.75**

Mozzarella Fritti

Mozzarella breaded and fried, served with marinara sauces **11.75**

Hot & Pots GF

Spicy Italian sausage, hot peppers, spinach, sliced potatoes, garlic & olive oil **12.75**

Mussels or Clams Posillipo GF

Choice of clams or mussels served red or white, with herbs, garlic & olive oil **13.25**

Calamari Fritti

Lightly dusted, then deep fried, served with a spicy tomato sauce **12.50**

Bruschetta Pomodoro

Italian bread topped with Fresh tomatoes, basil, garlic, onions & mozzarella **11.25**

Antipasto di Casa GF

Meant to be shared, an array of traditional imported meats, cheeses & marinated vegetables **15.25**

Calamari Fritti Arrabiata

Fried, then sautéed with hot peppers, black olives, capers & sun-dried tomatoes **14.25**

Artichokes Fritti

Lightly dusted, then deep fried with a roasted garlic dipping sauce **12.50**

Mozzarella Caprese GF

Roma tomatoes, roasted peppers, fresh mozzarella, onions, olive oil & basil **12.25**

SOUPS & SALADS

Hail Caesar

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

Traditional 12.99 Garlic Shrimp 16.99
Grilled Chicken 16.99 Grilled Salmon 17.99

Cobb Salad GF

Our house salad topped with grilled chicken, tomato, fried prosciutto, eggs & gorgonzola **16.99**

Chef's Salad GF

Turkey, sopressata, salami, provolone, mozzarella, eggs, olives & tomatoes **16.99**

Insalata Florentine GF

Spinach tossed with sliced mushrooms, grilled chicken, fried prosciutto in a black cherry vinaigrette **16.99**

Wedding Soup

Chicken soup with spinach, baby meatballs & pasta **8.25**

Pasta e Fagioli

Italian pasta and bean soup with a hardy tomato broth **7.25**

Risotto E Fagoli GF

Tomatoes, beans, and rice soup **Cup 5.50 Bowl 7.25**

PASTAS

Spaghetti & Meatballs or Sausage

An Italian-American classic, our meatballs are made fresh daily **17.25**

Lasagna

Pasta layered with beef, spinach, mozzarella, tomato sauce & ricotta cheese **19.25**

Gnocchi Bolognese

Potato pasta tossed in a hearty sauce of ground beef, & vegetable ragout **20.75**

Tortellini Carbonara

Cheese-filled pasta in alfredo sauce with peas & prosciutto **20.75**

Tonios Rigatoni

Rigatoni with chicken & fresh mozzarella in a tomato basil cream sauce **21.75**

Spaghetti Pomodoro

Spaghetti in a sauce of crushed tomatoes, garlic, onions, olive oil & basil **15.75**

Fettuccine Alfredo

Egg noodles tossed with a perfect blend of cream, cheese & butter **18.25**

Cheese Ravioli

Pasta pillows filled with cheese, topped with our marinara sauce **18.75**

Baked Manicotti

Pasta filled with ricotta cheese, topped with tomato sauce and mozzarella **18.75**

Penne alla Vodka

Penne pasta tossed in a vodka pink sauce with onions & prosciutto **19.25**

Pasta Pesto

Gemelli pasta with basil, garlic, olive oil, pine nuts, cheese cream sauce **19.00**

Rigatoni Carmella

Chicken, pancetta, broccoli, portabella mushrooms in a cream sauce **21.75**

Add the following to any pasta dish:

Chicken \$7.75 • Sausage \$6.25 • Meatball \$6.25 • Shrimp \$8.25

SEAFOOD PASTA

Scallops alla Pesto

With basil, bay scallops, garlic, olive oil, pine nuts, cream and cheese over linguini **22.25**

Shrimp Scampi Risotto

Shrimp in a garlic butter sauce with tomatoes, served over Italian rice **22.25**

Shrimp Puttanesca

Sauteed with olive oil, capers, garlic, kalamata olives, and sundried tomatoes over spaghetti pasta **22.25**

Fettuccini Gabriella

Sautéed shrimp and bay scallops, with garlic, basil, onions and fresh roma tomatoes in cream sauce tossed with fettuccini **23.25**

Tutto di Mare

Clams, Shrimp, Calamari, Mussels and Bay Scallops over linguini in a red or white sauce, with a little bit of spice **27.25**

Seafood Fra Diavolo

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

Clams 22.25

Mussels 22.25

Shrimp 22.25

Bay Scallops 22.25

Combination of two 24.25

Combination of three 24.25

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 **22.25**

Cod Florentine

Sautéed with lemon butter sauce and capers, served over sautéed spinach and pasta **23.25**

Veal Giuseppe

Veal scaloppini sautéed with spicy Italian sausage, onions, hot and sweet peppers, capers, olive, garlic & olive oil **27.50**

Grilled Salmon

Served over gemelli pasta, with a olive oil, garlic, roma tomatoes, red onions, black olives and capers sauce **25.25**

Veal Porcini

Sautéed veal scaloppini in a porcini mushroom brandy cream sauce **26.25**

Veal Tuscano

Veal scaloppini sautéed with garlic, sun-dried tomatoes, and artichoke hearts, finished in a roasted garlic cream sauce **27.25**

Salmon Jeanette

Served in a dijon-dill sauce topped with Shrimp **27.25**

Chicken Valeria

Breast of chicken sautéed with garlic, sun-dried tomatoes, artichoke hearts and mushroom sauce **23.25**

Prosciutto Wrapped Cod

Wrapped with prosciutto, served with a tomato basil cream sauce **23.25**

Chicken Marco

Breaded chicken cutlet topped with four cheeses, red onion, tomatoes, garlic, basil, and broccoli. Served over fettuccini alfredo **23.25**

CLASSIC ENTREES

Chicken Marsala

Sautéed and finished with a mushroom marsala sauce **22.25**

Eggplant Parmigiana

Eggplant breaded & fried, then baked with marinara sauce & mozzarella cheese **21.25**

Veal Picatta

Scaloppini sautéed with lemon butter sauce & capers **26.50**

Chicken Florentine

Sautéed with lemon butter sauce & prosciutto, served over sautéed spinach **22.75**

Veal Parmigiana

Breaded, topped with marinara sauce & mozzarella cheese **22.50**

Chicken Saltimbocca

With sage, prosciutto & cheese with a lemon butter sauce **22.75**

Veal Marsala

Scaloppini sautéed and finished with a mushroom marsala sauce **26.50**

Chicken Parmigiana

Breaded, topped with marinara sauce & mozzarella cheese **21.25**

Chicken Picatta

Sautéed with lemon butter sauce & capers **21.75**

STEAKS

Tenderloin of Beef Voldostano*

Two 4 oz. Filet Mignon, topped with prosciutto, mozzarella cheese, and mushroom brandy sauce **29.75**

Tenderloin Gorgonzola*

Two 4oz. Filet Mignon with portabella mushrooms, roasted pepper spinach, and gorgonzola cream sauce **29.75**

Steak Paravicini*

10 oz. New York Strip topped with a shrimp, fresh tomato, garlic, onion, and basil alfredo sauce **30.75**

Steak Waterbury Style* GF

10 oz. New York Strip topped with hot peppers, spinach and sliced potatoes **29.75**

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

Served with butter lemon wine sauce, capers & artichoke hearts, served over risotto **25.25**

Chicken Pizziola

Sautéed with marinara, onions, garlic and mushroom, served over risotto **22.25**

RISOTTO OR SUNDRIED TOMATO FETTUCCINI

Choose pasta or risotto and then a sauce

Four Cheese Alfredo

Parmesan, Romano, bourson, mozzarella cheese **21.25**

Pomodoro

With crushed tomatoes, red onion, olive oil & basil **17.75**

Bolognese

With a hearty beef sauce **21.25**

Fruitti De Mare

Shrimp, mussels, clams, bay scallops & calamari in a spicy white or red sauce **27.25**

Shrimp Scampi

Shrimp in a garlic butter sauce with tomatoes **22.25**

FOR THE BAMBINOS

10.50

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 under cooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



DESSERTS

Tiramisu

A rich dessert of lady fingers, mascarpone,
espresso and chocolate **8.00**

Bada Bing Cheesecake

Rich cherry cheesecake topped with a black cherry
sauce, drizzled with dark chocolate **9.00**

Mandarin Orange Vanilla Panna Cotta

Italian custard served with a lemon sauce
and toasted almonds **6.75**

Biscotti Parfait

Layers of crumbled biscotti, vanilla ice cream,
caramel, Frangelico and almonds **8.95**

Chocolate Seduction

Rich layers of chocolate cake, covered in a decadent
chocolate cream icing, topped with almonds **8.00**

Spumoni

Italian style ice cream **7.50**

Cannoli

Crisp fried pastry tubes filled with sweetened
ricotta and chocolate chips **7.25**

Family style small cannoli **4.00 each**



AFTER DINNER ITALIAN COFFEE BAR

We only use Barista Espresso, a locally owned and operated small batch coffee roaster, located just down the street on Colorado Ave.

Freshly Brewed House Coffee Regular or Decaf 3.99

Single Espresso 3.99 • Espresso Doppio 4.25

Caffè Latte (espresso, steamed milk) 4.99

Cappuccino (espresso, silky milk foam) 4.99

Mochaccino (espresso, chocolate, silky milk foam) 4.99

Add Monin premium flavor to your coffee:

Vanilla, Hazelnut, Caramel 1.50



ADULT COFFEE DRINKS

Amaretto Fudge Cappuccino

**Cappuccino with Amaretto di Saronno,
Dark Creme de Cocoa & Godiva 8.75**

Mocha Mudslide

**Chocolate Latte with Absolute Vanilla,
Bailey's Irish Cream & Kaluha 8.75**

Nutty Italian

**Cafe Americano with Frangelico, Bailey's Irish Cream,
Hazelnut syrup & whipped cream 8.75**

Tuscan Nights

Cappuccino with Tuaca & caramel 8.75