



## PARAVICINI'S ITALIAN BISTRO

### LUNCH SPECIALS \$9.99

Add a Mixed Green Salad, Caesar Salad or Cup of Pasta Fagiolo 1.95

#### **Spaghetti & Meatballs or Sausage**

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

#### **Tortellini Carbonara**

Cheese-filled pasta in Alfredo sauce with peas & prosciutto

#### **Chicken Parmigiana**

Breaded, pounded chicken, topped with marinara sauce & mozzarella cheese

#### **Tonio's Rigatoni**

Rigatoni with tomatoes, garlic, basil, chicken cream with fresh mozzarella

#### **Veal Milanese**

Breaded veal Cutlet topped with cheese sautéed tomatoes, capers, garlic onions and black olives in a lemon butter wine sauce

#### **Peroni Battered Fish & Chips**

Atlantic Cod dipped in beer batter and served with house made chips

#### **Eggplant Rollatini**

Eggplant Stuffed with a mixture of four cheeses, topped with marinara, baked and served over penne pasta

#### **Sausage Cannelloni**

Spicy Italian sausage mixed with four cheeses, topped with marinara and baked golden brown

#### **Penne alla Vodka**

Penne pasta tossed in vodka pink sauce with onions & prosciutto

### SANDWICHES

Served with salad or fresh potato chips

#### **The Godfather Burger\***

Italian seasoned ground beef topped with roasted peppers, grilled onions, provolone & mozzarella

#### **Parmigiana**

Eggplant, chicken or veal topped with our marinara sauce & mozzarella cheese

#### **Sausage & Peppers**

Spicy Italian sausage with hot & sweet peppers

#### **Herb Crusted Chicken**

Parmesan, herb crusted chicken breast, topped with mozzarella

#### **Panini Paravicini**

Cappicola, salami, turkey & Sopressata with mozzarella & provolone, baked in the oven until golden brown

#### **Meatball**

Our meatballs are made fresh daily and never frozen. Topped with our marinara & mozzarella

#### **CT Joey Biggs**

Prosciutto, fresh mozzarella, lettuce, tomato, red onion & roasted peppers

#### **Grilled Chicken Portabella**

Chicken breast, portabella mushrooms, grilled onions, & mozzarella

\*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.



# 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**