

ORAZIO'S BY ZARCONE



Appetizers

Antipasto

An assortment of Italian favorites like caponata, peppers, various meats and cheeses and much more. 13.95

Mozzarella Sticks

Our famous giant breaded mozzarella sticks, fried & served with our homemade tomato sauce. 8.95

Garlic Bread

Homemade Italian bread, spread with olive oil, garlic butter and mozzarella cheese, then baked. 5.95

Add spinach 1.95

Bruschetta

Homemade bread topped with chopped tomato, basil, olive oil and balsamic vinegar, baked and sprinkled with Romano cheese. 7.95

Shrimp Cocktail

A generous serving of plump shrimp served with our own cocktail sauce and lemon. 10.95

Fried Calamari

Lightly coated & fried to a golden brown. Served with a choice of marinara or cocktail sauce. 10.95

Arancini

Sicilian rice balls stuffed with Bolognese sauce and sausage with peas and italian cheese coated in breadcrumbs and fried golden. Served with tomato sauce. 9.95

Stuffed Artichoke

This exciting dish brings out the best in artichokes, a whole artichoke deliciously stuffed, topped with a garlic sauce. 8.95

Clams Casino

Fresh top neck clams topped with 1/2 jumbo shrimp, casino butter, bacon and baked.

The best you'll ever have. 10.95

Mussels Augustina

Fresh Prince Edward Island mussels sautéed in a lightly spiced garlic and shaved fennel wine broth. 10.95

Sicilian Peppers

Hungarian peppers stuffed with italian cheese, italian sausage, herbs and breadcrumbs. 10.95

We pride ourselves on every dish being made from scratch. So please be patient and enjoy your meal.

There is a \$5 charge for plate splitting or sharing.

Soup & Salad

Soup of the Day

All soups are made fresh daily from the finest ingredients available.

Chicken Pastina

Fresh vegetables, chicken & pastina pasta simmered in chicken broth.

cup 3.95 bowl 4.95

House Salad

Mixed greens, tomato, red onion, carrots, cucumber and crouton. 4.95

Caesar Salad

Crisp romaine, tossed with our own special dressing, Romano cheese and garlic croutons. 6.95

Spinach Salad

Fresh leaf spinach topped with crisp bacon, mushrooms, hard boiled egg, and garlic croutons. Served with hot bacon dressing. 8.95

Caprese

Beefsteak tomatoes and fresh mozzarella with fresh greens and basil pesto. 7.95

Arugula Salad

Fresh Arugula, shaved fennel & red onion, orange segments, crisp prosciutto and pine nuts. 7.95

* Each of these salad selections can be substituted for the dinner salad at \$3.95 off above listed price.

** Bleu cheese crumbles or feta cheese add .99

All entrees come with a cup of chicken pastina soup or house salad.

Chicken / Veal

21.95 / 25.95

Served with a side of fresh spaghetti in tomato sauce

Marsala

Sautéed with mushrooms and simmered in Marsala wine sauce.

Parmesan

Breaded topped with tomato sauce and mozzarella cheese.

Piccata

Sautéed and simmered in a white wine herb caper sauce.

Milanese

Breaded and topped with fresh arugula salad.

Abruzzo

Breaded and topped with eggplant, capicola and mozzarella and baked in tomato sauce.

All entrees come with a cup of chicken pastina soup or house salad.

Pasta

Spaghetti with Meatballs or Sausage

Fresh spaghetti with Zarcone's famous Meatballs or Italian sausage. 17.95

Spaghetti Parmesan

Fresh spaghetti lightly tossed with tomato sauce and piled with mozzarella cheese, then baked golden. 16.95

Lasagna

Layered with seasoned ricotta cheese, ground beef and pork mix and cheeses. Topped with tomato sauce and mozzarella. 19.95

Stuffed Manicotti

Homemade crepe stuffed with ricotta and Romano cheese, then topped with tomato sauce and mozzarella cheese. 18.95

Fettuccini Alfredo

Fresh fettuccini tossed in a rich garlic butter, cream and Romano cheese sauce. 16.95

-add chicken 3.95 -add broccoli 1.95

-add shrimp and scallops 6.95

Pappardelle Bolognese

Hearty ragu of beef, pork and veal simmered in tomato sauce tossed with pappardelle. 19.95

Ravioli

Homemade egg pasta stuffed with ricotta cheese filling and topped with tomato sauce. 17.95

Shrimp and Scallop Vincenza

Shrimp and scallops sautéed and tossed with fresh pasta, garlic, lemon, herbs and Romano cheese in a light white wine sauce tossed with fresh linguine. 22.95

Linguine and Clams

Fresh clams sautéed with garlic and basil in marinara or white wine sauce. 21.95

Chicken Amelia

Tender chicken sautéed with mushrooms, onions, broccoli, and tomatoes in an olive oil, garlic, wine sauce. Tossed with Romano cheese and fettuccine. 21.95

Pasta con Vodka

*Prosciutto, onions and garlic sautéed with tomatoes, basil, cream, Romano cheese, finished with vodka, then tossed with penne pasta. 19.95
- add chicken or sausage 3.95 - add shrimp 5.95*

Seafood Fra Diavolo

Fresh scallops, shrimp, clams, mussels, and calamari simmered in a spicy tomato sauce. Served over linguini. Can be made with our Marinara sauce upon request. 29.95

Pasta and Broccoli

*Penne pasta with broccoli tips and garlic sautéed in olive oil, butter, and Romano cheese. 17.95
-add chicken 3.95 -add shrimp 5.95*

Shrimp Marinara

A generous serving of plump shrimp simmered in our marinara sauce over fresh linguini. 21.95

Pappardelle Di Manzo

Grilled filet of beef medallions, caramelized onions, sundried tomatoes, mushrooms and spinach. Sautéed and simmered in a roasted garlic truffle cream sauce tossed with pappardelle. 24.95

Italian Specialties

Eggplant Parmesan

Fresh eggplant slices, breaded and sautéed, then baked with tomato sauce and mozzarella cheese. Served with a side dish of linguini. 19.95

Pork Brasciole

Zarcone's famous, thin pounded pork cutlet stuffed with our beef and pork mixture, breadcrumbs, cheese, herbs and hard boiled egg. Simmered in tomato sauce with a side of pappardelle. 25.95

Tripe

Stewed in tomato sauce with green peppers, onions, mushrooms, Italian herbs and a hint of Romano cheese. Served with a side dish of linguini. 19.95

Scallops Franco

Pan seared Scallops, topped with our spiced limoncello sauce and crisp prosciutto. Served with risotto bianco, sautéed spinach, blistered cherry tomatoes and fresh basil. 26.95

Seafood Risotto

Shrimp, Scallops, Clams, Mussels and Calamari over tomato basil saffron risotto. 29.95

Steaks

We serve only the highest quality Certified Angus Beef.

N.Y. Strip Steak

12 oz. Served with fingerling potato and vegetables. 26.95

Top your steak with blue cheese crust and mushroom demi glaze. \$3.95

Twin Filet Medallions

Twin 4 oz. filet topped with light mushroom and cabernet demi glaze served with fingerling potato and vegetables. 29.95

Sides

Add one of our delicious sides to your meal.

Risotto	5.95	Pasta	5.95
Vegetable of day	4.95	Side of Tripe	9.95
Sausage	3.95	Meatball	2.95
Fingerling Potatoes	4.95		