

TUTTO PAZZO DINNER MENU

FRESH GARLIC BREAD WITH MOZZARELLA

RAW BAR

*OYSTERS ON ½ SHELL (6)

*CLAMS ON ½ (8) SHELL

SHRIMP COCKTAIL (3):

LUMP CRABMEAT MARTINI COCKTAIL

LOBSTER MARTINI COCKTAIL, DE-SHELLED ½ MAINE LOBSTER

*SEAFOOD SUPER COCKTAIL ALL OF THE ABOVE SEAFOOD

2 CLAMS, 2 OYSTERS, JUMBO SHRIMP, CRABMEAT AND ½ LOBSTER PER PERSON

VEGETARIAN

ROASTED PEPPERS & GRILLED EGGPLANT

VEGETARIAN ANTIPASTO CHEF CHOICE

VEGETABLE CHOPPED SALAD, LOTS OF VEGETABLE ITALIAN DRESSING

SALADS

TUTTO PAZZO CHOPPED SPECIAL SALAD, GREENS, MANGO, WALNUTS,

GORGONZOLA, RASPBERRY, CHAMPAGNE VINAIGRETTE

HOUSE MIXED SALAD CHOPPED MOZZARELLA, OLIVES & ROASTED PEPPERS WITH

CHOICE OF ITALIAN OR BLUE CHEESE DRESSING

*CAESAR SALAD, WITH SHAVED REGGIANO PARMIGIANO

MESCLUN FRENCH GOAT CHEESE SALAD, WITH BALSAMIC DRESSING

BLT WEDGE, APPLE SMOKE BACON, LETTUCE, TOMATO WITH BLEU CHEESE

SEAFOOD SALAD ASSORTED MARINATED

COLD AND HOT APPETIZERS

FAMILY STYLE COLD ANTIPASTO FOR 2

CHEF CHOICE FROM THE SHOW CASE

FRESH MOZZARELLA WITH TOMATOES & ROASTED PEPPERS

CRABMEAT BRUSCHETTA

TOASTED BREAD WITH SUN-DRIED TOMATO, CRABMEAT, BASIL & OLIVES

STUFFED PORTOBELLO MUSHROOM

MOZZARELLA, ROASTED PEPPERS, BALSAMIC REDUCTION

SOUP OF THE DAY

GNOCCHI STUFFED SPRING ROLL BACON & PARMESAN CHEESE

FRIED CALAMARI SERVED WITH TARTAR AND RED SAUCE:

BAKED CLAMS (8)

HOT ANTIPASTO CHEF CHOICE

BAKED ARTICHOKE BOTTOMS, STUFFED WITH GOAT CHEESE

EGGPLANT ROLLATINI STUFFED WITH RICCOTA & SUN-DRIED TOMATOES

STUFFED MUSHROOMS

FRIED MOZZARELLA STICKS

LUIGI'S MADE TO ORDER SPICY CRAB CAKES

MUSSELS IN A PAN WITH MARINARA OR WHITE WINE SAUCE

PIZZA! PIZZA! PIZZA! ITS GREAT THIN PIZZA

MARGARITA (TOMATO BASIL MOZZARELLA)

MEATBALL

SAUSAGE

PEPPERONI

ARUGULA AND PROSUITTO

WHITE PIZZA WITH MOZZARELLA & SPINACH

ASK ABOUT OUR APPETIZER SPECIALS

*This menu item can be cooked to order. * Consuming raw or undercooked meat, fish, shellfish or fresh eggs may increase your risk of food-borne illness, especially if you have certain medical condition

TUTTO PAZZO DINNER MENU

OUR FAMILY RECIPE

POMODORO GRATED PARMIGANO & TOMATO SAUCE

BOLOGNESE GRATED PARMIGANO & MEAT SAUCE

WITH ANY FRESH OR DRIED PASTA

CHOICE OF FRESH - FETTUCCHINI, LINGUINI, PAPPARDELLE, TAGLIERINE
DRIED PASTA LINGUINE, RIGATONI, PENNE, ANGEL HAIR

**SIDE ORDERS OF (2) MEATBALLS OR SAUSAGE
WITH ANY PASTA**

FRESH PASTAS MADE DAILY

PAPPARDELLE WITH GRILLED CHICKEN AND BROCCOLI RAPE GRATED PECORINO IN GARLIC & OIL

FETTUCCHINI & GRILLED SHRIMP

(WITH FRESH ASPARAGUS, FRESH TOMATO & GARLIC & OIL)

ANGEL HAIR WITH MUSSELS (RED SAUCE)

LINGUINE LOBSTER CARBONARA LOBSTER MEAT, BACON, EGG, PECORINO CHEESE

SPECIALTY OF THE HOUSE HANDMADE DAILY

GNOCCHI POMODORO GRATED PARMIGANO FRESH TOMATO SAUCE

GNOCCHI PESTO GRATED PECORINO

HOMEMADE LASAGNA BOLOGNESE GRATED PARMIGIANO

HANDMADE RAVIOLI TWISTERS FRESH EVERY DAY

CHEESE RAVIOLI POMODORO GRATED PARMIGANO RED SAUCE

CHEESE RAVIOLI PESTO GRATED PECORINO

DI CECCO AND BARILLA DRIED PASTA'S

LINGUINE WITH CLAMS FRESH WHOLE CLAMS, HOT CHILIS, GARLIC & OIL

RIGATONI ALLA VODKA GRATED PECORINO

PENNE WITH CHICKEN & SHIITAKE MUSHROOMS PINK SAUCE

ANGEL HAIR SHRIMP AND CLAMS LIGHT RED SAUCE

WE USE FRESH GRATED PARMIGIANO AND PECORINO CHEESE ON DISHES
THAT WE RECOMMEND

ALSO AVAILABLE GLUTEN FREE PASTA AND WHOLE WHEAT \$3.95 CHARGE

RISOTTO

RISOTTO AND WILD MUSHROOMS AND GRATED PARMIGIANO

RISOTTO WITH SHRIMP, ASPARAGUS, GRATED PARMIGANO & TRUFFLE OIL

RISOTTO WITH CRUMBLLED SAUSAGE & BROCCOLI RABE GRATED PECORINO

SPECIALTY OF THE HOUSE FAMILY STYLE

RISOTTO WITH LOBSTER ALLA PESCATORE

WITH LOBSTER, SHRIMP, CLAMS, MUSSELS, CALAMARI IN A RED SAUCE SERVED IN A PAELLA PAN

FOR TWO .

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TUTTO PAZZO DINNER MENU

PLEASE ASK ABOUT OUR DAILY SPECIALS

APPETIZERS, PASTA'S, MEAT (STEAKS AND CHOPS) & FRESH FISH

ENTRÉE SALAD

*HUNTINGTON BAY LOBSTER CHEF SALAD DE SHELLED ½ A MAINE LOBSTER, SHRIMP, CRABMEAT, GOAT CHEESE, TOMATOES, OLIVES, ROASTED PEPPERS, GREENS WITH SPICY ASIAN DRESSING

*GRILLED CHICKEN CAESAR WITH SHAVED REGGIANO PARMIGIANO

*GRILLED SHRIMP SALAD CHOPPED MIXED GREENS, MANGO, WALNUTS, GORGONZOLA AND RASPBERRY CHAMPAGNE VINAIGRETTE

VEGETARIAN

GRILLED EGGPLANT POMODORO WITH LINGUINI

GRILLED EGGPLANT PARM WITH LINGUINI

GRILLED VEGETABLE PLATE

EGGPLANT, ZUCCINI, ROASTED PEPPERS, PORTOBELLO MUSHROOMS,

CHICKEN

*GRILLED BREAST OF CHICKEN (ON STEAMED VEGGIES)

CHICKEN FRANCESE ASPARAGUS, LEMON, WINE SAUCE ON LINGUINI

CHICKEN PAZZO (EGGPLANT, ROASTED PEPPERS, MOZZARELLA)

CHICKEN MARSALA SHIITAKE SLICED MUSHROOMS AND MARSALA WINE

ALLA PARMIGIANA

ALL SERVED WITH LINGUINE

MEATBALL PARM

SAUSAGE PARM

CHICKEN PARM

EGGPLANT PARM

VEAL PARM

SHRIMP PARM

STEAK AND CHOPS

WE USE ALL TYPES OF CUTS OF MEATS PLEASE ASK ABOUT OUR SPECIALS OF THE DAY

VEAL

VEAL MILANESE TOPPED WITH TOMATO & BASIL SALAD

VEAL PAZZO TOPPED WITH EGGPLANT, ROASTED PEPPERS, MOZZARELLA

VEAL & ARUGALA VEAL CUTLET & ARUGALA PARMIGANO CHEESE, EVOO & LEMON

VEAL SALTIMBOCCA PROSCIUTTO, SPINACH, MOZZARELLA WHITE SAUCE

FISH FROM THE SEA

FILET OF SOLE FRANCESE OR OREGANATA

CALAMARI ARRABIATA FRIED, HOT PEPPERS, SPICY RED SAUCE ON LINGUINE

FRITO MISTO FRIED CALAMARIA, SHRIMP, ZUCCINI AND ARTICHOKE

GRILLED SHRIMP SCAMPI AND BROCCOLI OVER LINGUINI

LOBSTER TAIL BROILED ON A BED OF PAPPARDELLE GARLIC AND OIL
SINGLE TAIL TWIN

EXTRA PREMIUM SIDE ORDERS

FRENCH FRIES TRUFFEL FRIES WITH GRATED PARMIGANO

BROCCOLI RABE GARLIC AND OIL

SPINACH GARLIC & OIL ASPARAGUS AND GRATED PECORINO

MASHED POTATOES FRI & SAT ONLY

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