

AN OLD SCHOOL ITALIAN KITCHEN

STARTERS & SMALL BITES

- Burrata Bowl 13.95**
Creamy burrata with tomato bruschetta on toasted Italian bread and balsamic glaze
- Mussels Fra Diavolo 12.95** 
Spicy marinara sauce, toasted Italian bread
- Beef Tips 15.95**
Marinated beef tips, haystack onions, chipotle dipping sauce
- O's Eggplant Stack 9.95**
Breaded eggplant, fresh mozzarella, marinara sauce, basil
- Hot Antipasto 15.95**
A taste of Mama's eggplant rollatini, fried calamari, broiled shrimp, seared scallops, and clams casino
- Papa Fuzzy's Garlic Bread 7.95**
Thick slice of Italian bread brushed with olive oil and fresh garlic, topped with brick oven roasted peppers, prosciutto and fresh mozzarella
- Fried Mozzarella 7.95**
Housemade deep fried cheese triangles
- Calamari Fritta 11.95**
Lightly breaded with Mama's marinara
- Sicilian Calamari 13.95** 
Refried with olive oil, garlic and hot cherry peppers
- Clams Casino (7) 11.95**
- Sampler 15.95**
A taste of calamari, clams casino and fried mozzarella
- Shrimp Onkey 13.95**
Shrimp sauteed with capers, tomatoes & lemon butter with toasted Italian bread. -Over your favorite pasta add 8.00
- Shrimp Cocktail (5) 12.95**
- Broccoli Rabe & Sausage 10.95**
Broccoli Rabe & Sweet Italian Sausage with garlic & EVOO -Over your favorite pasta add 8.00
- Wings (8) 12.95**
Buffalo, Thai Chili or BBQ
- JV's Baked Meatballs 8.95**
2 of our oversized meatballs, Mama's marinara and melted mozzarella

Greens



- Oversized Antipasto 12.95**
Italian meats, marinated vegetables, and cheese over mixed greens with a housemade creamy balsamic dressing
- Insalata Mista 7.95**
Mixed greens with chickpeas, cucumber, tomato and black olives with balsamic vinaigrette
- Caesar Salad 8.95**
Romaine in a creamy caesar dressing topped with croutons and freshly grated cheese
- Vazzy's Special Salad 12.95**
Prosciutto, salami, gorgonzola cheese, olives, peppers, and cucumbers over mixed greens with a housemade creamy balsamic dressing
- Fresh Mozzarella Salad 9.95**
Fresh mozzarella, tomatoes, roasted peppers, prosciutto, basil, olive oil and balsamic vinaigrette
- ➔ Add a Protein to any of our Salads: Add Chicken...6.00
➔ Add Salmon...9.00 Add Shrimp...8.00 Add Scallops...9.00
➔ Add Steak...7.00
- Heidi's Salad 15.95**
Mixed greens, sea Scallops, gorgonzola, craisins, candied walnuts and Mandarin dressing
- Arugula Salad 15.95**
Blackened shrimp, red onions, gorgonzola cheese, Mandarin dressing
- Steak Salad 15.95**
Mixed greens tossed with marinated beef in zesty vinaigrette dressing with red onion, cherry peppers and olives
- Seafood Salad 16.95** 
Shrimp, calamari and sea scallops with hot peppers and celery in a citrus vinaigrette
- Cold Calamari Salad 13.95**

THE ORIGINALS

- Homestyle Shrimp 20.95**
Breaded and pan fried shrimp in garlic butter sauce over capellini
- Mixed Seafood Sauté 23.95**
Mussels, shrimp, clams & calamari in a marinara, fra diavolo or garlic and oil sauce with your choice of pasta.
- Chicken Jordan 18.95**
Scallions, prosciutto, green peas, gorgonzola cream sauce tossed with pasta
- Chicken Alfredo 18.95**
Fettuccine tossed in a creamy alfredo sauce with sautéed chicken



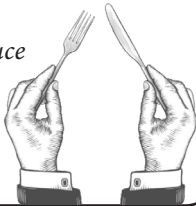
- The Vazzy's Burger 14.95**
8oz Sirloin Burger on a Brioche Bun topped with melted fresh mozzarella, sauteed mushrooms & onions with a garlic aioli. Add-ons: lettuce, mayo red onion, tomatoes, roasted peppers, cherry peppers, American cheese, chipotle mayo



The following are served with your choice of pasta, mashed potatoes or roasted potatoes.



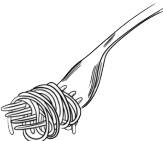
- Chicken Parmigiana, Marsala, Francese or Picatta 18.95**
- Veal Parmigiana, Marsala, Francese or Picatta 18.95**
- Veal Florentine 23.95**
Medallions of veal sautéed in garlic butter sauce, served over fresh spinach
- Chicken Dijon 18.95**
Sautéed in a creamy dijon mustard sauce with artichoke hearts
- Half Brick Oven Roasted Chicken 18.95**
With garlic and rosemary in a brown gravy
- Vazzy's 14oz Grilled Sirloin Steak 24.95**
Gorgonzola butter
- 20oz Cowboy Ribeye 44.95**
Bone-in grilled ribeye with sauteed mushrooms and onions
- Mama's Rollatini 16.95**
Breaded eggplant rolled with prosciutto and ricotta, topped with mozzarella and Mama's Marinara
- Shrimp Parmigiana 20.95**
- Chicken Scarpiello 18.95**
Hot & sweet peppers in a brown pan sauce
- Uncle Paulie's Pork Chop 26.95**
9oz bone-in pork chop with green peppers and onions



PAN PASTA

Served sizzling in the pan it was prepared in or served traditionally (please ask)

- Cheese Ravioli 16.95**
Mama's Marinara or creamy vodka Sauce
- Lobster Ravioli 18.95**
Creamy vodka sauce
- Rustica 18.95**
Penne pasta sautéed w/sausage, chicken, peppers, mushrooms and onions in fresh garlic sauce
- Cavatelli and Broccoli 16.95**
Broccoli, garlic and oil
- Pink Pasta 17.95**
Capellini tossed with prosciutto and parmesan in a pink sauce
- Fettuccine Carbonara 18.95**
A sweet creamy parmesan sauce with bacon, onions and prosciutto
- Fettuccine Monte Carlo 21.95**
Scallops, clams and broccoli sautéed in olive oil and garlic
- Linguini in a Red or White Clam Sauce 18.95**
Fresh whole clams and chopped clams
- Nonna Maria's Lasagna 16.95**
Beef lasagna with toasted Italian bread
- Penne alla Vodka 16.95**
Penne pasta with our creamy vodka sauce



- Tortellini with Chicken 18.95**
Tortellini with sauteed chicken in a creamy pesto sauce
- Vazzy's Special Pasta 17.95**
Penne pasta served with zucchini, onions, garlic, fresh tomatoes and grated cheese -add chicken +2 -add shrimp +3
- Chicken San Diego 18.95**
Broccoli and sun dried tomatoes, penne pasta, white wine and garlic sauce
- Baked Penne 16.95**
With ricotta, mozzarella and Mama's Marinara
- Pasta Cocco 18.95** 
Penne pasta, sautéed chicken, hot cherry peppers, gorgonzola cream sauce
- Rigatoni Bolognese 18.95**
With marinara sauce, fresh basil and creamy burrata

ITALIAN FAMILY STYLE DINNER

Feeds 6-8 people

On-Site Only



STARTERS

- ➔ Mussels Fra Diavolo 30
- ➔ Fried Mozzarella with Mama's Marinara 30 (+10 bolognese sauce)
- ➔ Hot Antipasto or Sampler 40
- ➔ Clams Casino 30
- ➔ Shrimp Onkey or Shrimp Scampi with Toasted Italian Bread 45
- ➔ Calamari Fritti 35 (Sicilian Calamari +4)
- ➔ Broccoli Rabe & Sausage 35.00
- ➔ Wings: Buffalo, Thai Chili or BBQ 40



MAIN

Served with Family Style Sides of Pasta or Potatoes and Vegetables

- ➔ Chicken: Parmigiana, Marsala, Sorrentino, Francese, Sorrentino or Florentine 40
- ➔ Veal: Parmigiana, Marsala, Francese or Florentine 65
- ➔ Eggplant Parmigiana or Mama's Rollatini 30
- ➔ Grilled Sirloin Steak with Gorgonzola Butter 60
- ➔ Grilled NY Strip 70
- ➔ Sausage, Peppers & Onions 30



PASTA

- ➔ Chicken Alfredo or Chicken Jordan 40
- ➔ Pasta Coco, Tortellini Chicken or Chicken San Diego 40
- ➔ Rustica or Fettuccine Carbonara 40
- ➔ Pink Pasta 35
- ➔ Cavatelli & Broccoli, Baked Penne or Penne alla Vodka 35
- ➔ Seafood Saute 80



WEDGES

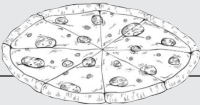


Served on 12" Arthur Avenue Grinder Rolls. (Served with fries, onion rings or side salad when you dine in.)

- The Johnny Vazz 12.95**
Chicken cutlet, prosciutto, fresh mozzarella, broccoli rabe, olive oil & vinegar
- Meatball Parmigiana 12.95**
- Sausage & Peppers Parmigiana 12.95**
- Eggplant Parmigiana 11.95**
- Vinny's Favorite 12.95**
Grilled chicken, roasted peppers, fresh mozzarella and eggplant
- Nonna's Pepper & Egg 10.95**
With cheese
- Italian Cold Cut Combo 12.95**
Prosciutto, salami, capicola, pepperoni, provolone, lettuce, tomato, oil and vinegar
- Chicken Cutlet Parmigiana 12.95**
- The Chicken Caprese 12.95**
Grilled chicken, fresh mozzarella, tomatoes, balsamic glaze, pesto, arugula
- The Grilled Steak Wedge 13.95**
Onions and gorgonzola
- Sausage & Broccoli Rabe 12.95**
With mozzarella
- Veal Cutlet Parmigiana 13.95**
- The Broadbridge 12.95**
Chicken cutlet, grilled eggplant, arugula, fresh mozzarella and balsamic glaze
- Big JuJu 13.95**
Lamberti's hot Italian sausage, meatballs, provolone, hot peppers, sautéed onions and marinara sauce



PRICES SUBJECT TO CHANGE

 APIZZA				
Toppings & Fillings for Traditional Pies, GF Pies, Calzones and Stuffed Breads \$3-\$7				
<i>Pesto, Pepperoni, Bacon, Roasted Peppers, Fresh Garlic, Prosciutto, Hot Cherry Peppers, Breaded Eggplant, Broccoli, Black Olives, Fresh Tomato, Sun Dried Tomato, Pineapple, Ricotta, Fresh Mushrooms, Sausage, Spinach, Meatballs, Broccoli Rabe, White Beans, Artichoke Hearts, Anchovies, White Onion, Green Peppers, Extra Mozzarella, Gorgonzola, Grilled Chicken, Barbecue or Buffalo Chicken, Chicken Cutlet</i>				
	Small	Med	Large	GF
Cheese	12.95	14.95	16.95	12.95
Pizza Margherita	14.95	16.95	18.95	16.95
<i>Tomato, mozzarella, fresh basil and garlic</i>				
White Clam Pie	15.95	17.95	20.95	17.95
<i>The famous white clam pie with garlic, olive oil, oregano and parmesan</i>				
The Classic Salad Pie	14.95	16.95	18.95	16.95
<i>Our red pie topped with mixed greens, cherry tomatoes, cucumbers, red onions & gorgonzola with a side of our Famous Housemade Creamy Balsamic.</i>				
Vegetarian	16.95	18.95	21.95	16.95
<i>With broccoli, eggplant, onions, mushrooms, basil, garlic and oregano with red or white sauce (available with or without cheese)</i>				
Pizza Gamberi	15.95	17.95	20.95	17.95
<i>Shrimp, garlic, olive oil, oregano, parmesan cheese in a red or white sauce</i>				
The John V.	14.95	16.95	18.95	16.95
<i>White pizza with grilled chicken, arugula, fresh mozzarella and balsamic glaze</i>				
Steak & Pepper Pie	15.95	17.95	20.95	17.95
<i>Gorgonzola and peppers (hot or sweet), white pie</i>				
Tommy Papers	14.95	16.95	18.95	16.95
<i>Plum tomatoes, fresh mozzarella and basil</i>				
Chrissy Vazz' Favorite Pie	14.95	16.95	18.95	16.95
<i>Our Creamy Vodka Sauce, Prosciutto, Chicken Cutlet, Fresh Mozzarella & Hot Honey Drizzle</i>				
Salt Water Pie	18.95	24.95	34.95	24.95
<i>Lobster, shrimp, scallops, calamari, olive oil, parmesan cheese with Vazzy's casino butter</i>				
Scallops & Bacon	16.95	18.95	21.95	18.95
<i>Sea scallops & bacon with a touch of garlic & basil</i>				
The Works	16.95	18.95	21.95	18.95
<i>Mushroom, bacon, sausage, onion, green pepper, meatball and pepperoni</i>				
Vazzy's Famous Hot Oil Pizza	14.95	16.95	18.95	16.95
<i>Housemade hot oil and crumbled sausage 🌶️</i>				
Troy's Pizza	15.95	17.95	20.95	17.95
<i>White pizza with chicken cutlet, bacon, ranch dressing and mozzarella</i>				
➡️ Sicilian Cheese Pizza - (16 squares) 23.95 Sicilian Toppings 6-10 ➡️ 8" Gluten Free Pizza - 14.95 + toppings ➡️ Calzones Small - 14.00 Large - 16.00 + toppings ➡️ Stuffed Breads - 14.00 + toppings ➡️ Garlic Knots - 6.95 per dozen ➡️ Our Famous Garlic Stick Pie \$9.95 Large				

Signature Cocktails - 12	
Housemade Red or White Sangria with Fresh Fruit	
Blueberry Lemonade <i>Smirnoff Bluebuerry Vodka, fresh lemonade, simple syrup and blueberries</i>	
Passion Fruit Margarita <i>Don Julio Blanco, Silver tequila, Chinola Passion Fruit Liqueur, agave, lime juice, Cointreau, salted rim</i>	
Plofkin's Favorite Sunday Bloody <i>Tito's Handmade Vodka, pickle and hot pepper infusions, Plofkin's Secret Bloody Mary Recipe, Tahin garnish</i>	
Tito's American Mule <i>Tito's Handmade Vodka, Gosling's Ginger Beer, lime juice</i>	
Maple Old Fashioned <i>Bulleit Bourbon, Angostura Bitters, maple syrup, fruit</i>	
Strawberry Basil Cooler <i>Tito's Handmade Vodka, strawberry pureé, fresh basil, lime juice, honey, club soda</i>	
The Kentucky Peach <i>Bulleit Bourbon, Peach Purée, lemon juice, simple syrup</i>	
The Amalfi Spritzer <i>Kettle One Citron, Limoncello, Smirnoff Vanilla Vodka, lemon juice, club soda, lemon wheel</i>	
Paloma Italiana <i>Casamigos Reposado, Campari, grapefruit juice, club soda</i>	

Martinis - 12	
Sparkling French Martini <i>Tito's Handmade Vodka, Chambord, pineapple juice and a splash of Prosecco</i>	
Salted Caramel Martini <i>Smirnoff Kissed Caramel, RumChata, cream, caramel drizzle, salted caramel rim</i>	
THE BEST Espresso Martini <i>Vanilla vodka, Frangelico, Kahlúa, espresso freshly made by Illy Espresso with or without Baileys Irish Cream</i>	
Tiramisu Martini <i>Tito's Handmade Vodka, Baileys Irish Cream, Amaretto, creme de cacao, chocolate drizzle and freshly brewed Illy Espresso.</i>	
Spicy Cucumber Smash Martini <i>Tito's Handmade Vodka, muddled cucumbers, lemonade, honey habanero rim</i>	
Blood Orange Martini <i>Skyy Infusions Blood Orange Vodka, Cointreau, simple syrup, blood orange juice, lime juice, blood orange wheel</i>	
The Italian 75 <i>Tanqueray, Campari, lemon juice, cranberry syrup, sparkling Wine</i>	
Apple Cranberry Manhattan <i>Crown Royal Apple, cranberry juice, sweet vermouth, bitters</i>	

WHITES 	
Kendall-Jackson Chardonnay <i>California</i>	9/34
Rodney Strong Vineyards, Chardonnay Sonoma County <i>California</i>	10/38
Santa Margherita Pinot Grigio <i>Italy</i>	14/46
Barone Fini Pinot Grigio <i>Italy</i>	8/32
Oyster Bay Sauvignon Blanc <i>New Zealand</i>	9/34
Stoneleigh Sauvignon Blanc <i>New Zealand</i>	10/36
Mirassou Moscato <i>California</i>	8/32
Chateau Ste. Michelle Riesling <i>Washington</i>	8/32
Raimat, Costers del Segre Albariño Castell de Raimat <i>Spain</i>	10/38
Banfi La Pettegola Vermentino <i>Italy</i>	12/38
Gavi Campoferro Gavi <i>Italy</i>	10/36

ROSÉ	
The Beach by Whispering Angel <i>France</i>	12/38
Hampton Water, Languedoc Rosé <i>France</i>	14/46

Sparkling	
Prima Perla, Prosecco Extra Dry Korbel Brut Champagne (\$36) <i>California</i>	8gl
Reds	
Toscolo Chianti <i>Italy</i>	9/34
Ruffino Chianti <i>Italy</i>	10/36
Cantina Valle Tritana, Montepulciano d'Abruzzo <i>Italy</i>	9/34
Rèmole, Toscana Rouge <i>Italy</i>	9/34
Bodega Septima Malbec <i>Argentina</i>	9/34
Josh Cellars Cabernet Sauvignon <i>California</i>	10/36
J. Lohr Cabernet Sauvignon <i>California</i>	10/36
Meiomi Pinot Noir <i>California</i>	14/46
Angeline Vineyards, Pinot Noir <i>California</i>	9/34
Barone Nero Red Blend <i>Italy</i>	9/34
Villa d'Adidge Merlot Veneto <i>Italy</i>	8/32

FOXON
PARK

Soda Available.
Ask your server
for featured
flavors.

Domestics & Imports

Amstel Light	Corona	Miller Lite
Blue Moon	Corona Light	Rolling Rock
Budweiser	Guinness	Sam Adams
Bud Light	Heineken	Lager
Coors Light	Michelob	Yuengling
	Ultra	

Alcohol Free:

Heineken 00
Athletic NA

CRAFT BEER	
Two Roads Road 2	Ruin 8% IPA 6.2%
Two Roads Revolving 8% (Ask your server)	Founders All Day IPA 4.7%
Dogfish Head 60 Minute	IPA 6%
Sierra Nevada Pale Ale 5.6%	Allagash White 5.2%
Ranger Imperial	Harpoon IPA 6%
Fuzzy Baby Ducks	New Belgium Voodoo Ranger Imperial 9%
Fiddlehead IPA 6.2%	
Please ask your server about our current seasonal draft selections	

SELTZERS AND CIDERS	
White Claw Hard Seltzer 5%	Viva Tequila Cocktails 4.5
High Noon Vodka Cocktail 4.5%	Twisted Tea 5%
Long Drink Zero 5%	Angry Orchard 5%
Surfside Vodka Cocktails 4.5%	
Proud Partner with Local Vendors: LAMBERTI SAUSAGE, FOXON PARK SODA, WADE'S DAIRY, MIRO FARMS AND MANY MORE.	