

Bizzarro Italian Cafe

Bizzarro is committed to using fresh, local, organic and handmade ingredients when possible.

Appetizers

- Bruschetta \$7.95
Toasted crostini topped with whipped gorgonzola, red-wine-poached figs and topped with a sweet red wine reduction.
- Arancini \$8.95
Saffron infused creamy risotto balls stuffed with fontina cheese and fried to a golden brown -served on a smoked tomato sauce.
- Drunken Clams \$10.95
Local manilla clams in spicy tomatoes with prosciutto, basil, shallots and ouzo.
- Eggplant Caprese Mash-up \$8.95
Thin disks of eggplant encrusted with parmesan and fried crispy and golden, then layered with with fresh mozzarella and cherry tomatoes and torn basil.
- The Capt'n's Meat and Cheese Board \$12.95
Tuscan style salami plus a selection of local and imported cheeses with honey, spiced pecans and Mama Lil's hot peppers.

Salads

- The Caesar \$7.95
A heart of romaine cut lengthwise and lightly topped with savory dressing, served with hand cut croutons and anchovies and finished with shaved parmesan cheese.
- The Gornut \$7.95
A perennial Bizzarro favorite. Wild greens tossed with gorgonzola and walnuts and topped with red onion.
- The Starter \$4.95/\$7.95
A simple salad of seasonal greens, organic carrots and dried cranberries - dressed with balsamic vinaigrette.

Soup of the day

One of our daily handcrafted bowls of goodness- ask your server about today's.
\$4/\$7

Seasonal Dishes

Our handmade pasta entrees come with The Starter salad included (You're welcome.) or you can upgrade to one of our specialty salads for \$4 or soup of the day for \$2.

- Spinach Ravioli \$15.95
Little pasta pillows stuffed with spinach and ricotta cheese tossed in a butter sauce with Rouge blue cheese and walnuts.
- Spring Pesto \$15.95
Arugula, pistachios, garlic , parmesan and olive oil pounded together and tossed with capellini pasta and nestled with cherry tomatoes.
- Gnocchi Burro Marrone \$16.95
Handmade potato dumplings with crispy seared prosciutto, caramelized leeks in light fresh basil and brown butter sauce.