

## *Appetizers & Finger Foods*

<b>Fried Calamari</b>	<b>\$10.95</b>
Served with side of hot or sweet marinara sauce.	
<b>Mussels Marinara</b>	<b>\$10.95</b>
Served in hot or sweet marinara sauce.	
<b>Mini Rice Balls</b>	<b>\$7.50</b>
Stuffed with sausage and broccoli rabe.	
<b>Fried Zucchini Sticks</b>	<b>\$6.50</b>
<b>Personal 10" Pizza</b>	<b>\$7.50</b>
<b>Mozzarella Sticks</b>	<b>\$6.95</b>
<b>Garlic Bread</b>	<b>\$3.95</b>
<b>Garlic Bread with Cheese</b>	<b>\$4.95</b>
<b>French Fries</b>	<b>\$4.25</b>
<b>Chicken Fingers with French Fries</b>	<b>\$8.50</b>
<b>Artichokes Milanese</b>	<b>\$8.95</b>
Breaded artichoke hearts in a lemon butter sauce	
<b>Randazzo Homemade Chicken Wings</b>	<b>\$8.95</b>
Wings served with blue cheese	

## *Salads*

<b>Antipasto</b>	<b>Large \$10.95 Small \$8.95</b>
Lettuce, tomatoes, prosciutto, ham, salami, cheese, capicola, pickles, cucumbers, and olives.	
<b>Sicilian Antipasto</b>	<b>\$9.50</b>
Fresh mozzarella, roasted peppers, sun dried tomatoes, prosciutto, and artichoke hearts.	
<b>Fresh Mozzarella and Tomato</b>	<b>\$7.75</b>
<b>Regular Salad \$5.95</b>	<b>Large Salad \$8.95</b>
Lettuce, tomatoes, cheese, pickles, red onions, and cucumber, and olives.	
<b>Salad with Grilled Chicken</b>	<b>\$9.95</b>
<b>Caesar Salad</b>	<b>\$6.95</b>
<b>With Grilled Chicken</b>	<b>\$10.95</b>
Romaine lettuce with our famous Caesar dressing (made with pasteurized eggs).	

## *Soup*

<b>Tortellini en Brodo</b>	<b>\$4.50</b>
Meat filled pasta rings in chicken broth.	
<b>Pasta Fagioli</b>	<b>\$4.50</b>
Homestyle pasta and beans.	

## *Side Orders*

<b>Spaghetti, linguine, or penne</b>	<b>\$8.00</b>
<b>Meatballs or Sausage</b>	<b>\$5.50</b>
<b>Meat Sauce 16oz.</b>	<b>\$5.00</b>
<b>Tomato Sauce 16oz</b>	<b>\$4.00</b>
<b>Broccoli sautéed in garlic &amp; oil</b>	<b>\$6.25</b>
<b>Spinach sautéed in garlic &amp; oil</b>	<b>\$7.25</b>
<b>Broccoli Rabe</b>	<b>(Seasonal Market Price)</b>

## *Pasta*

<b>Penne au Vodka</b>	<b>\$13.95</b>
Fresh marinara sautéed with shallots, olive oil, parmesan cheese and cream with a splash of vodka.	
<b>Lobster Ravioli with Vodka Sauce</b>	<b>\$16.95</b>
<b>Tortellini Alfredo</b>	<b>\$15.95</b>
Cheese filled pasta rings with cream, butter, and parmesan cheese.	
<b>Tortellini with Tomato Sauce</b>	<b>\$13.95</b>
(Cheese Filled)	
<b>Ravioli with Tomato Sauce</b>	<b>\$13.95</b>
(Cheese Filled)	
<b>Spinach Ravioli with Tomato Sauce</b>	<b>\$13.95</b>
(Spinach and Cheese Filled)	
<b>Spinach Ravioli with Vodka Sauce</b>	<b>\$15.95</b>
<b>Gnocchi with Tomato Sauce</b>	<b>\$13.95</b>
<b>Cavatelli with Tomato Sauce</b>	<b>\$13.95</b>
<b>Cavatelli and Broccoli</b>	<b>\$14.95</b>
<b>Spaghetti Carbonara</b>	<b>\$15.95</b>
Onions, bacon, egg, cream and parmesan cheese	
<b>Penne alla Zingara</b>	<b>\$14.95</b>
Peppers, onions, mushrooms, capers, olives and sun dried tomatoes sautéed in a marinara sauce.	
<b>Penne Italiano</b>	<b>\$14.95</b>
Fresh mozzarella, roasted peppers and broccoli florets sautéed in a garlic and oil sauce.	
<b>Linguine with Clam Sauce</b>	<b>\$16.95</b>
Steamed clams in a red or white sauce over linguine.	

## *Traditional Pasta*

<b>Spaghetti - Linguine - Penne Rigate or</b>	
<b>*Gluten Free Elbow Pasta (Additional \$2.00)</b>	
<b>With Butter</b>	<b>\$11.95</b>
<b>With Tomato Sauce</b>	<b>\$11.95</b>
<b>With Marinara Sauce</b>	<b>\$11.95</b>
<b>With Oil and Garlic</b>	<b>\$12.95</b>
<b>With Pesto Sauce</b>	<b>\$14.95</b>
<b>With Meat Sauce</b>	<b>\$15.50</b>
<b>With Meatballs or Sausage</b>	<b>\$15.50</b>
<b>With Puttanesca Sauce</b>	<b>\$13.95</b>
Garlic, capers and Gaeta olives sautéed in a marinara sauce with a hint of anchovies.	

## *Baked Pasta*

<b>Meat Lasagna with Cheese</b>	<b>\$14.95</b>
<b>Baked Penne</b>	<b>\$13.95</b>
<b>Baked Ravioli</b>	<b>\$14.95</b>
<b>Baked Spinach Ravioli</b>	<b>\$14.95</b>
<b>Baked Stuffed Shells with Cheese</b>	<b>\$14.95</b>
<b>Baked Manicotti with Cheese</b>	<b>\$14.95</b>
<b>Baked Lasagna Rollettes (spinach filled)</b>	<b>\$14.95</b>

**ALL ORDERS PREPARED TO TAKE OUT**  
*All prices subject to NJ Sales Tax (January 2018)*

## Randazzo Specialties

**Eggplant Parmigiana** **\$17.50**

**Eggplant Rollatini** **\$18.75**

Eggplant, seasoned ricotta, rolled and topped with mozzarella in a tomato sauce.

**Eggplant Sorrentino** **\$18.75**

Eggplant, layered with prosciutto, mozzarella and sliced tomato in a light Marsala mushroom sauce.

**Sausage and Peppers** **\$17.50**

Sausage, peppers, and onions sautéed in a marinara sauce.

**Giambotta** **\$19.25**

Chicken and sausage, sautéed with peppers, onions, Mushrooms, and potatoes in a marinara sauce.

## Chicken

**Chicken Parmigiana** **\$18.95**

**Chicken Savoy** **\$20.95**

Breast of chicken sautéed shitake mushrooms, shallots, garlic and balsamic vinegar in a brown sauce.

**Chicken Rafaella** **\$20.95**

Sautéed breast of chicken, fresh tomatoes, shiitake mushrooms topped with prosciutto and fontina cheese in light vermouth sauce.

**Chicken Valdestano** **\$20.95**

Breast of chicken topped with prosciutto and Fontina cheese in a white wine shitake mushroom sauce over a bed of sautéed spinach.

**Chicken Florentine** **\$20.95**

Breast of chicken topped with prosciutto and mozzarella cheese over a bed of sautéed spinach in a butter white wine capers and lemon sauce.

**Chicken Marsala** **\$18.95**

Breast of chicken sautéed in butter, with mushrooms, and Marsala sauce.

**Chicken with Lemon Sauce** **\$18.95**

Breast of chicken sautéed in butter, white wine, and lemon.

**Chicken Francese** **\$18.95**

Battered breast of chicken sautéed in butter, white wine, and lemon.

**Chicken Cacciatore** **\$18.95**

Tender strips of chicken breast sautéed with onions, peppers, mushrooms in marinara sauce.

**Chicken Murphy** **\$18.95**

Tender strips of chicken breast sautéed with sweet and hot peppers, onions, potatoes, and mushrooms in a white wine sauce.

**Chicken Scarpariello** **\$18.95**

Tender strips of chicken breast sautéed with mushrooms and potatoes in garlic, red wine vinegar sauce.

**Chicken Balsamico** **\$18.95**

Breast of chicken sautéed with garlic, white wine, sun dried tomatoes and balsamic vinegar.

## Veal

**Veal Cutlet Parmigiana** **\$20.95**

**Veal Saltimbocca** **\$21.95**

Medallions of veal layered with prosciutto and mozzarella cheese in a brown marsala wine mushroom sauce served over a bed of sautéed spinach.

**Veal Sorrentino** **\$21.95**

Medallions of veal layered with eggplant, prosciutto, and mozzarella in a light red Marsala mushroom sauce.

**Veal Triestina** **\$21.95**

Medallions of veal topped with fontina cheese, sun dried tomatoes, shiitake mushrooms in brandy cream sauce.

**Veal Marsala** **\$20.95**

Medallions of veal sautéed in butter with mushrooms and Marsala sauce.

**Veal Francese** **\$20.95**

Battered medallions of veal sautéed in butter, white wine, and lemon.

**Veal Piccata** **\$20.95**

Medallions of veal sautéed in butter, white wine, lemon, and capers.

## Seafood

**Seafood Pescatore** **\$21.95**

Shrimp, clams muscles and calamari in their own juices with a touch of marinara sauce served over linguini.

**Shrimp Scampi** **\$19.95**

Shrimp sautéed in butter garlic, and white wine with a touch of lemon.

**Shrimp Francese** **\$19.95**

Battered shrimp sautéed in butter, white wine, and lemon.

**Shrimp Parmigiana** **\$19.95**

Shrimp sautéed in marinara sauce topped with mozzarella.

**Shrimp Oreganata** **\$19.95**

Broiled shrimp stuffed with seasoned with breadcrumbs.

**Shrimp Marinara or Fra Diavolo** **\$19.95**

Shrimp sautéed with choice of Marinara or Fra Diavolo sauce served over linguine.

**Shrimp Provinciale** **\$19.95**

Shrimp sautéed with fresh tomato, parsley, and thyme in a garlic white wine sauce served over linguine.

**Flounder Francese** **\$18.95**

Battered flounder sautéed in butter, white wine, and lemon.

**Broiled Flounder** **\$18.95**

Flounder broiled in a white wine, butter and lemon.

**Calamari Marinara** **\$18.95**

Squid sautéed in hot or sweet Marinara sauce served over linguine.

**Above entrees served with choice of Spaghetti, Penne, Linguini or Salad**

**Pasta in Garlic and Oil \$2.00 extra**

**Take out menu**

## Pizza

<b>Large (16") Cheese</b>	<b>\$13.00</b>
<b>Medium (14") Cheese</b>	<b>\$12.00</b>
<b>Bar (10") Cheese</b>	<b>\$7.50</b>
<b>Gluten Free (7") Cheese</b>	<b>\$10.00</b>
<b>Calzone with sauce</b>	<b>\$8.25</b>

*Filled with Ricotta & Mozzarella cheese.  
(each extra topping \$ 1.50)*

## Pizza Toppings

<b>Large: \$2.50 Medium: \$2.00 Bar: \$1.50</b>
Pepperoni- Ham - Sausage-Extra Cheese-Bell Peppers Fresh Garlic-Extra Sauce-Onions-Mushrooms Hot Cherry Peppers-Anchovies - Black Olives

## Specialty Toppings

<b>Large: \$3.50 Medium: \$3.00 Bar: \$2.00</b>
Eggplant - Meatballs - Crumbled Bacon-Spinach Broccoli-Ricotta

## Randazzo Original

### Grandma's Pizza

Old recipe with a thin crust and pan baked,  
with fresh mozzarella, parmesan cheese and  
homemade marinara sauce.

**\$22.50**

## Gourmet Pizza

	Large 16"	Medium 14"	Bar 10"
<b>White Pizza</b>	<b>\$18.50</b>	<b>\$17.50</b>	<b>\$12.00</b>
<i>Ricotta &amp; Mozzarella.</i>			
<b>Baked Penne</b>	<b>\$22.50</b>	<b>\$21.50</b>	<b>\$13.95</b>
<i>Penne, Sauce, Ricotta and Mozzarella.</i>			
<b>Chicken Parmigiana</b>	<b>\$22.50</b>	<b>\$21.50</b>	<b>\$13.95</b>
<i>Breaded Chicken, Sauce and Mozzarella.</i>			
<b>Al Fresco</b>	<b>\$22.50</b>	<b>\$21.50</b>	<b>\$12.95</b>
<i>Fresh Mozzarella, Spinach, Tomatoes, Garlic and Sauce.</i>			
<b>Margherita</b>	<b>\$19.00</b>	<b>\$18.00</b>	<b>\$11.00</b>
<i>Fresh Mozzarella, Sauce and Basil.</i>			
<b>Penne Vodka</b>	<b>\$22.50</b>	<b>\$21.50</b>	<b>\$13.95</b>
<i>Penne pasta in our vodka sauce topped with mozzarella</i>			

## Sandwiches

### Cold & Hot

<b>Boiled Ham, Salami, Provolone And Capicola</b>	<b>\$8.50</b>
---	---------------

*Served with Lettuce, Tomatoes and House Dressing*

<b>Chicken Milanese</b>	<b>\$8.95</b>
-------------------------	---------------

*Fried breaded breast of chicken with lettuce and  
tomatoes and house dressing.*

<b>Grilled Chicken Breast</b>	<b>\$9.95</b>
-------------------------------	---------------

*Sliced Tomatoes, Fresh Mozzarella, Roasted Peppers,  
Balsamic Vinegar and Olive Oil.*

<b>Meatballs with Tomato Sauce</b>	<b>\$7.25</b>
------------------------------------	---------------

<b>Meatballs / Peppers - Tomato Sauce</b>	<b>\$8.25</b>
---	---------------

<b>Meatballs Parmigiana</b>	<b>\$8.50</b>
-----------------------------	---------------

<b>Sausage with Tomato Sauce</b>	<b>\$7.25</b>
----------------------------------	---------------

<b>Sausage and Peppers</b>	<b>\$8.25</b>
----------------------------	---------------

*Touch of onions in tomato sauce.*

<b>Sausage Parmigiana</b>	<b>\$8.50</b>
---------------------------	---------------

<b>Sausage Deluxe</b>	<b>\$8.95</b>
-----------------------	---------------

*Onions, peppers & potatoes, with tomato Sauce*

<b>Sausage &amp; Eggs</b>	<b>\$7.95</b>
---------------------------	---------------

<b>Pepperoni &amp; Eggs</b>	<b>\$7.95</b>
-----------------------------	---------------

<b>Pepper &amp; Eggs</b>	<b>\$7.95</b>
--------------------------	---------------

<b>Potato &amp; Eggs</b>	<b>\$7.95</b>
--------------------------	---------------

<b>Italian Hot Dog - Double</b>	<b>\$8.25</b>
---------------------------------	---------------

*Mustard, peppers, onions and potatoes.*

<b>Veal Cutlet Parmigiana</b>	<b>\$12.95</b>
-------------------------------	----------------

<b>Chicken Cutlet Parmigiana</b>	<b>\$8.95</b>
----------------------------------	---------------

<b>Eggplant Parmigiana</b>	<b>\$8.50</b>
----------------------------	---------------

<b>Cheese Steak</b>	<b>\$7.95</b>
---------------------	---------------

<b>Cheese Steak Deluxe</b>	<b>\$9.50</b>
----------------------------	---------------

*Mushrooms, onions and peppers*

## Beverages

<b>Soft Drinks</b>
<b>Milk</b>
<b>Coffee or Tea</b>