



all for the love of food and family!

(203) 459-9800 • VAZZYSOSTERIA.COM • 415 Main Street - Route 25 - Monroe, CT

APIZZA

Small with Cheese.....	13
Large with Cheese.....	15.50
Calzones.....	(Sm) 14 / (Lg) 17
For each additional topping add	(Sm) 2 / (Lg) 2.75
Vazzy’s Famous Cheesy Garlic Sticks.....	(Sm) 13 / (Lg) 15.50
Stuffed Bread.....	16 ... each topping . 2.75

TOPPINGS

each additional topping is priced accordingly

Pepperoni	Hot Cherry Peppers	Ricotta Eggplant
Artichoke Hearts	Bacon	Roasted Peppers
Fresh Mushrooms	Anchovies	White Onion
Broccoli	Sausage	Spinach
Fresh Garlic	Black Olives	Fresh Tomato
Green Peppers	Prosciutto	Sundried Tomato
Meatballs	Extra Mozzarella	Broccoli Rabe
White Beans		Pineapple
	Gorgonzola	
Pesto	— Sm 3 / Lg 4	Chicken
— Sm 3 / Large 4		— Sm 3.25 / Lg 4.75

SPECIALTY PIES

	(Sm)	(Lg)
Margherita tomato, mozzarella, fresh basil, garlic	16	20
Pizza A La Gina ricotta cheese, broccoli	17	21
White Clam chopped clams, garlic, oregano, parmesan	20	24
Salad Pie tomato sauce, topped with mixed greens, balsamic dressing	17	21
Vegetarian broccoli, eggplant, onion, mushroom, basil, garlic, oregano	17	21
Gamberi shrimp, garlic, olive oil, oregano, parmesan cheese	24	30
Steak gorgonzola, peppers (hot or sweet), white sauce	24	30
Tommy Papers plum tomatoes, mozzarella, basil, garlic	21	26
Mike P’s Favorite white pie, broccoli rabe, white beans	19	21
add sausage	21	26
Easton white pie, fresh Maine lobster, garlic butter, basil.....	34	42
Monroe grated cheese, hot peppers, sausage - thin and well done.....	19	22
Oxford pesto, prosciutto, provolone.....	20	22
Saltwater Pie lobster, shrimp, scallops, calamari, olive oil, basil.....	35	42
Scallop and Bacon sea scallops, bacon, a hint of garlic, basil	24	30
The Works	24	30
BBQ Chicken with caramelized onions, bbq sauce	20	26
Spicy Buffalo Chicken with gorgonzola cheese.....	20	26
Osteria onions, black olives, roasted eggplant, lemon cream sauce	17	20
Vazzy’s Famous Hot Oil Pizza crumbled sausage, sardo cheese, hot oil.....	19	24
Chicken-Bacon Ranch.....	22	26
Mac & Cheese.....	17	21
with lobster.....	24	34
Clams Casino chopped clams, bacon, onion, peppers, garlic.....	23	27
Mashed Potato and Bacon.....	18	24
Grilled Chicken and Pesto with Sun-Dried Tomato	20	26
Gluten Free (one size).....	15	
Cauliflower Crust (one size).....	19	
Sicilian (one size).....	26	

Gluten-free and wheat pastas available.

Please notify your server if you or someone in your party has a food allergy prior to placing an order. Vazzys is not a gluten-free facility.

Thoroughly cooked meats, poultry, seafood, and shellfish reduce the risk of food-borne illness.

MINESTRA & INSALATA

Chicken Vegetable Soup.....	8
Pasta Fagioli	8
Soup Du Jour	Market Price
Lobster Cobb Salad	29
Bibb lettuce, sweet corn, bacon, hard boiled eggs, cherry tomatoes, avocado, gorgonzola, lemon-thyme vinaigrette	
Meatball Salad	18
Romaine lettuce, tomatoes, black olives, cucumbers and red wine vinaigrette topped with shaved asiago	
Antipasto Salad	18
Italian meats, cheese and marinated vegetables over mixed greens	
Asian Tonno Salad	20
Shaved carrots, edamame, chopped avocado, ginger wasabi dressing	
Chopped Salad	19
Chopped romaine and iceberg, BBQ chicken breast, cherry tomatoes, avocado, sweet corn, cheddar cheese, ranch dressing	
Carpaccio of Beef	20
Baby arugula, black truffles, shaved asiago	
Mista Salad	10
Mixed greens, tomatoes, olives, cucumbers, onions, chickpeas, croutons and balsamic vinaigrette	
Classic Caesar	12
Romaine, seasoned croutons, grated parmesan cheese and creamy caesar dressing	
Arugula	15
Green apples, walnuts, gorgonzola cheese and sesame ginger dressing	
Caprese	14
Sliced tomato, fresh mozzarella, basil, and extra virgin olive oil	
Red and Golden Beet Salad.....	16
Goat cheese, toasted almonds, mandarin oranges, arugula, sweet sherry vinaigrette	
Add Chicken (8) Steak, Shrimp, Salmon, or Scallops (13) Lobster (15)	

PANINIS & WEDGES

Vinny’s Favorite Wedge.....	16
Grilled chicken, roasted peppers, eggplant and fresh mozzarella	
London Broil and Asiago Panini	18
With sautéed onions and long hot peppers	
Grilled Sausage and Broccoli Rabe Wedge	15
With fresh mozzarella	
Meatball or Eggplant Parmigiana Wedge	14
Chicken Parmigiana or Veal Parmigiana Wedge	15
Big “V” Panini	16
Grilled chicken, cheese, long hot peppers	
Chicken Sorrentino Wedge	16
Eggplant, fresh mozzarella, and prosciutto	
Hot Roast Beef & Cheese Wedge.....	16
Sautéed mushrooms and onions	
Johnny Vazz Wedge.....	16
Chicken cutlet, prosciutto, fresh mozzarella, broccoli rabe, olive oil and vinegar	
Steak and Gorgonzola Wedge.....	16
With sautéed onions	
Classic Panini	14
Sliced tomato, fresh mozzarella, basil, and extra virgin olive oil	
8 oz. Black Angus Burger.....	18
With your choice of cheese, lettuce, and tomato	
Vazzys Style - add fried egg and bacon (5)	
Porketta Wedge.....	15
With mozzarella cheese, sautéed onions and hot peppers	
Italian Cold Cut Combo.....	16
A combination of Italian meats, provolone, lettuce, roasted red peppers, oil & vinegar	
Short Rib Grilled Cheese	20
Southwestern Quesadilla	18
Grilled chicken, caramelized onions, roasted peppers, cheddar cheese	
Buttermilk Fried Chicken Sandwich	18

ANTIPASTI	
Hot Antipasto for Two 28 <i>Fried calamari, clams casino, grilled shrimp, fried mozzarella, eggplant rollatini</i>	
Tuscan Beans 15 <i>Tossed with pancetta, garlic, diced tomatoes and hot oil</i>	
Sauteed PEI Mussels 18 <i>Garlic and herbs white wine sauce</i>	
Calamari 19 <i>Grilled - Sicilian - Traditional fried</i>	
Eggplant Osteria 16 <i>Stacked with prosciutto, ricotta and marinara sauce</i>	
Homemade Meatballs 15 <i>In-house gravy topped with ricotta cheese</i>	
Broccoli Rabe 16 <i>Cannellini beans, olive oil, shaved Asiago</i>	
Maryland Crab Cakes 20 <i>Roasted red pepper coulis</i>	
Clams Casino 18	
Pana Cotta 15 <i>Escarole, sausage, cannellini beans, parmesan cheese over toasted bread</i>	
Seared Filet Tips 24 <i>On a bed of frizzled onions; sherry cream dipping sauce</i>	
Brussel Sprouts 15 <i>Sauteed with crispy bacon, sweet potatoes and dried cranberries</i>	
Martini Mare 26 <i>Chilled lobster and shrimp with horseradish- vodka cocktail sauce</i>	
Fried Mozzarella 14 <i>Sliced mozzarella, dipped in homemade bread crumbs topped with marinara</i>	
Bruschetta Flight 15 <i>Traditional - whipped ricotta, grilled pears, honey-goat cheese, carmelized onions, mushrooms</i>	
Stuffed Long Hots 14 <i>Sweet Italian sausage and parmesan cheese</i>	
Short Rib Ragu over Polenta 20	
Coconut Shrimp with Mango Chutney 16	
Wings 13 <i>Buffalo, Honey BBQ, Teriyaki, Garlic Parmesan</i>	
Nachos 18 <i>Shredded or grilled chicken, scallions, diced tomatoes, jalapenos, cheddar cheese, sour cream, and salsa</i>	

TASTE OF THE OSTERIA

“Cuts from the Avenue” <i>Fresh from Vincent’s Meat Market, Bronx, NY</i>	
Carne a la Carte 22 oz Tomahawk Pork Chop (42) 20 oz Veal Chop (60) <i>Scarpariello, Milanese, Grilled or Stuffed</i> 24 oz Prime Bone-In Porterhouse (65) 20 oz Bone-In Rib Eye (60) 14 oz Vazzy’s New York Strip Steak (34) <i>Black Pepper-Jack Daniels, Brandy Gorgonzola, Porcini Mushroom or Pizzaiola</i> 20 oz Bone in Braised Short Rib (40) <i>Creamed Spinach (8) • Charred Broccoli Rabe (8)</i> <i>Mashed Potatoes (6) • Parmesan Asparagus (8) • French Fries (5)</i> <i>Mac and Cheese (10) - Add Lobster (15)</i>	
16 oz Bone in Pork Chop Saltimbocca 32 <i>Thinly pounded and breaded pan fried with mushrooms, spinach, prosciutto, fresh mozzarella in Madeira wine sauce</i>	
Filetto Osteria 46 <i>Grilled filet mignon topped with lobster and asparagus in a sherry cream sauce reduction; served with whipped mashed potatoes</i>	
Pollo	
Oven Roasted ½ Chicken Scarpariello 28 <i>Hot and sweet peppers and onions; side of broccoli rabe and roasted potatoes</i>	
Chicken Napolitano 31 <i>Egg-battered and layered with crab meat, spinach and mozzarella cheese in sherry cream sauce</i>	
Chicken Paillard (L)21 ... (D)29 <i>Topped with asparagus, sun dried tomato and basil salad, lemon vinaigrette</i>	
Chicken Saltimbocca (L)21 ... (D)29 <i>Sauteed with mushrooms, prosciutto in a Madeira wine sauce, topped with fresh mozzarella over a bed of spinach</i>	
Chicken Milanese (L)20 ... (D)28 <i>Topped with arugula, tomatoes, and lemon vinaigrette</i>	
Chicken Marsala, Picatta, or Francaise (L)20 ... (D)28	
Chicken Parmigiana (L)18 ... (D)26 <i>Served with your choice of pasta</i>	
Pesce	
Ahi Tuna Steak 32 <i>Topped with a ginger soy glaze, served with vegetable fried rice</i>	
Salmon A La Forno 32 <i>Roasted maple-glazed salmon and sweet potatoes served with grilled asparagus</i>	
Diver Scallops Market Price <i>Blackened or sautéed in a beurre blanc sauce; grilled zucchini, squash and asiago risotto</i>	
Fruiti Di Mare 43 <i>Clams, mussels, shrimp, scallops, calamari and a petite lobster tail in your choice of sauce</i>	
Shrimp Florentine 38 <i>Sautèed egg-battered jumbo shrimp, served over sauteed spinach in lemon-butter sauce</i>	

Vitello	
Veal Parmigiana (L)21 ... (D)29 <i>Served with your choice of pasta</i>	
Veal Milanese (L)21 ... (D)29 <i>Topped with arugula, tomatoes, and lemon vinaigrette</i>	
Veal Marsala, Picatta, or Francasie (L)21 ... (D)29	

Osteria Classics	
Rigatoni Scarpariello (L)21 ... (D)28 <i>Sauteed chicken, crumbled sausage, onions, hot and sweet peppers</i>	
Butternut Squash Ravioli (L)21 ... (D)28 <i>Tossed with caramelized onions and gorgonzola cream sauce</i>	
Rustica (L)20 ... (D)28 <i>Penne pasta, crumbled sausage, chicken, peppers, mushrooms, onions and garlic sauce</i>	
Orecchiette Con Broccoli Rabe (L)19 ... (D)27 <i>Ear-shaped pasta, spicy ground Italian sausage, sweet roasted garlic and baby rappini</i>	
Pasta Cocco (L)20 ... (D)28 <i>Sautéed chicken, hot cherry peppers and gorgonzola cheese tossed with penne pasta</i>	
Chicken San Diego (L)20 ... (D)28 <i>Sautéed chicken tossed with broccoli, sun-dried tomatoes and penne pasta in a white wine sauce</i>	
Chicken Jordan (L)20 ... (D)28 <i>Penne pasta tossed with chicken, scallions, prosciutto, peas, and gorgonzola</i>	
Classic Meat Lasagna (L)20 ... (D)28 <i>Served with garlic bread</i>	
Pappardelle a la Funghi (L)21 ... (D)29 <i>Italian sausage, shallots, mixed roasted mushrooms, black truffles, truffle oil, and asiago cheese</i>	
Linguine with Clams (L)20 ... (D)28 <i>Red / White / Fra Diavolo</i>	
Shrimp Bianco (L)22 ... (D)30 <i>Sautéed over capellini, diced tomatoes, oil and garlic</i>	
Seafood Sauté (L)24 ... (D)38 <i>Clams, calamari, mussels and shrimp over linguini red/white/fra diavlo</i>	
Lobster Ravioli 42 <i>Tossed with crispy prosciutto in a creamy carbonara sauce</i>	
Eggplant Rollatini (L)19 ... (D)27 <i>Rolled with ham and ricotta cheese; topped with marinara sauce and melted mozzarella</i>	
Eggplant Parmigiana (L)18 ... (D)26 <i>Served with a side of ziti marinara</i>	
Pink Pasta (L)22 ... (D)28 <i>Capellini in a light pink cream sauce, topped with thinly sliced prosciutto</i>	
Pasta Osteria (L)22 ... (D)34 <i>Filet tips tossed with mushrooms, onions, asparagus, plum tomatoes and fresh mozzarella</i>	
Ravioli in Creamy Vodka Sauce (L)18 ... (D)25	
Penne a la Vodka (L)17 ... (D)24	
Tortellini in Creamy Pesto (L)20 ... (D)25	
Gnocchi Bolognese (L)20 ... (D)28 <i>Topped with whipped ricotta</i>	