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Nazzaro's Italian Cuisine

PRICES ARE SUBJECT TO CHANGE

DUE TO THE RISING COST OF GOODS & SERVICES, RESTAURANT MENUS ARE CONSISTENTLY CHANGING. BY ORDERING WITH US, YOU AGREE TO ALLOW YOUR TICKET TO BE AMENDED TO COVER ANY CHANGES TO THE PRICE OF MENU ITEMS.

Pickup and Delivery Times

Please be flexible when placing your order. Our delivery times may vary based on the pickup times provided by your chosen restaurant and the number of orders we have scheduled for delivery. Our dispatch will communicate with you via text messaging to update you on the expected delivery times. Our mission is to provide you with a confidential, safe, and secure delivery.

ALLERGEN

SELECT ANY ALLERGENS OF CONCERN TO HAVE THEM FLAGGED IN THE MENU.

ALLERGEN

Appetizers

Italian Nachos	\$13.14
<i>Corn tortilla chips with sweet sausage, marinara sauce, pepper jack cheese, diced Roma tomatoes, red onion, Kalamata olives, capers, fresh basil and balsamic reduction.</i>	
Fried Cheese Ravioli	\$11.94
<i>Served with marinara sauce</i>	
Garlic Flatbread	\$11.94
<i>Topped with red onion, roasted red pepper, and asiago cheese. Finished with fresh basil extra virgin olive oil.</i>	
Fried Calamari	\$13.14
<i>Rings and tentacles lightly dusted with cornmeal. Served with marinara sauce.</i>	
Stuffed Mushrooms	\$10.74
<i>Large mushrooms stuffed with sweet sausage, parmesan cheese and marsala wine.</i>	
Mozzarella En Corozza	\$13.14
<i>Mozzarella breaded and fried, served with marinara sauce.</i>	
Bruschetta	\$11.94
<i>Sliced crusty bread with chef's choice of topping.</i>	
Antipasti	\$16.74
<i>Salami, prosciutto, artichoke hearts, whole milk mozzarella, olives, pepperoncini and roasted red peppers.</i>	

Pasta

Gluten Free and Whole Wheat pasta available on request.

Pasta Primavera	\$23.94
<i>Saut ed diced Roma tomatoes, mushrooms, roasted red peppers, spinach, garlic and extra virgin olive oil. Tossed with penne pasta and feta cheese.</i>	
Pasta Sausage	\$22.74
<i>Served with capellini.</i>	
Tortellini Alfredo	\$25.14
<i>Tri color Tortellini in a rich alfredo sauce with prosciutto and sweet peas</i>	
Eggplant Parmesan	\$22.74
<i>Fresh eggplant rolled in bread crumbs lightly fried. Topped with marinara sauce and parmesan Reggiano cheese</i>	
Lobster Ravioli	\$33.54
<i>Tossed in a pesto cream sauce</i>	
Fettuccine Alfredo	\$23.94
<i>A classic parmesan Reggiano cream sauce</i>	
Lasagna	\$23.94
<i>Our family recipe - layers of pasta topped with our house sauce, ground beef, sweet sausage, onion, ricotta cheese, mozzarella cheese and parmesan cheese, baked to perfection.</i>	
Pasta and Meatballs	\$22.74
<i>Served with capellini.</i>	
Pasta Marinara	\$22.74
<i>Served with capellini</i>	

Chicken

Romano Encrusted Chicken	\$29.94
<i>Chicken breast rolled in bread crumbs saut ed and topped with spinach and sundried tomatoes in a garlic cream sauce. Served on fettuccine.</i>	
Chicken Piccata	\$26.34
<i>Saut ed chicken breast with capers in a zesty lemon white wine sauce.</i>	
Chicken Marsala	\$23.94
<i>Chicken breast saut ed with sliced mushrooms and marsala wine.</i>	
Chicken Parmesan	\$23.94
<i>Served on a bed of linguine</i>	
Chicken Montrano	\$27.54
<i>Chicken medallions saut ed with sweet sausage, artichoke and roasted red peppers in a garlic cream sauce tossed with penne pasta.</i>	

Veal

Veal Piccata	\$31.14
<i>Saut ed veal scaloppini with capers and lemon in a white wine demi-glaze</i>	
Veal Parmesan	\$29.94
<i>Served on a bed of Linguine.</i>	
Osso Bucco Milanese	\$38.34
<i>Veal shanks braised with fresh rosemary in a tomato and veal stock and served with mushroom risotto.</i>	

Side Dishes

Garlic Roasted Red Potatoes (Side)	\$10.74
Chicken Breast (Side)	\$10.74
Fettuccine Alfredo (Side)	\$10.74
<i>Side fettuccine alfredo</i>	
Pasta Bolognese (Side)	\$10.74
<i>Side capellini Bolognese sauce</i>	
Risotto (Side)	\$10.74
<i>Please specify: your choice spinach, mushroom, tomato, garlic, parmesan.</i>	
Meatballs (Side)	\$10.74
<i>Two meatballs topped with marinara sauce.</i>	
Spinach (Side)	\$9.54
<i>Sauteed with garlic</i>	
Sweet Italian Sausage (Side)	\$10.74
<i>Two sausage links topped with marinara sauce.</i>	

Desserts

Banana Caramel Xango	\$13.14
<i>Banana caramel cheesecake wrapped in a flour tortilla and lightly fried. Served with vanilla ice cream.</i>	
Tiramisu	\$13.14
<i>A light Italian custard made with the finest mascarpone cheese and pure whipped cream that surrounds delicate lady fingers soaked in dark espresso and rich coffee liquor.</i>	
Creme Brulee	\$10.74
<i>A vanilla custard with a caramelized sugar topping.</i>	
Chocolate Lava Cake	\$13.14
<i>Chocolate cake with fudge filling, heated and served with vanilla ice cream and chocolate sauce.</i>	
Spumoni	\$9.54
<i>Classic Italian ice cream.</i>	
Gelato	\$10.74
<i>Chef's choice.</i>	
2 Liter	
Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero, Dr. Pepper, Diet Dr. Pepper, Pepsi, Diet Pepsi, Pepsi Zero, Mr. Pibb, Orange Fanta, Canada Dry, Diet Canada Dry	\$4.20
<i>Please specify desired soda</i>	
Gallon Sweet Tea or Unsweet Tea	\$4.20
<i>Please specify choice</i>	

WARNING:

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

Consumer Advisory:

Some items contain peanuts or allergic

Beverages

Salads

Substitutions	\$6.00
<i>Please specify which salad: may substitute house salad for Caesar or spinach salad for \$4.00</i>	
Caesar Salad	\$11.94
<i>Fresh romaine hearts tossed with garlic croutons, shredded parmesan and Caesar dressing.</i>	
Spinach Salad	\$11.94
<i>Fresh baby spinach with sliced mushrooms, red onion, gorgonzola cheese. Topped with raspberry vinaigrette</i>	
Caprese Salad	\$13.14
<i>Sliced tomato with whole milk mozzarella and fresh basil. Topped with extra virgin olive oil and balsamic vinegar.</i>	

Veal Flores	\$31.14
<i>Saut ed veal scaloppini with sliced mushrooms in a gorgonzola cream sauce.</i>	
Veal Marsala	\$31.14
<i>Tender veal saut ed with sweet marsala wine in a mushroom demi glaze.</i>	

Steak

Gorgonzola Encrusted Filet	\$40.74
<i>Grilled center cut 8 oz. certified Angus beef with garlic roasted red potatoes, sauteed spinach and gorgonzola cheese. Please specify how your want your steak cooked.</i>	
Braised Pork Shank	\$34.74
<i>Pork shank slow cooked with garlic risotto and rosemary demi-glaze. Please specify how your want your steak cooked.</i>	

Seafood

Shrimp Ala Limone	\$37.14
<i>Georgia Shrimp saut ed with sweet sausage and spinach in a lemon and garlic cream sauce. Tossed with penne pasta.</i>	
Pasta Seafood	\$35.94
<i>Sauteed Georgia shrimp with Sapelo clams, Pei mussels, diced Roma tomatoes, fresh basil, garlic and white wine butter. Served over linguini.</i>	
Sapelo Clams	\$28.74
<i>Steamed clams with garlic, white wine and sweet butter. Served over linguini.</i>	
Shrimp Ala Vodka	\$33.54
<i>Saut ed sweet Georgia shrimp with sliced mushrooms and spinach in a tomato vodka cream sauce, tossed with penne pasta.</i>	
Shrimp Fra Diablo	\$31.14
<i>Shrimp saut ed in a spicy marinara sauce, served on a linguini.</i>	
Sole Florentine	\$29.94
<i>Baked with fresh spinach and topped with lemon butter</i>	
Sole Puttanesca	\$29.94
<i>Baked with chopped tomatoes, capers, Kalamata olives and fresh garlic.</i>	
Shrimp Provencale	\$32.34
<i>Saut ed sweet Georgia shrimp with diced Roma tomatoes, capers, garlic, and Kalamata olives in a white wine butter, served on a bed of fettuccine and topped with gorgonzola crumble.</i>	
Shrimp Scampi	\$32.34
<i>Large Georgia shrimp with fresh garlic and sweet butter</i>	

ingredients. If you are allergic to some types of food, please ask server before ordering the food menu.