

~ANTIPASTI ~ APPETIZERS ~

	<i>Lunch</i>	<i>Dinner</i>
Shrimp & Avocado - Sautéed Shrimp, Avocado, Cannellini Beans, Hot Cherry Peppers, Fresh Herbs, Roasted Plum Tomato Sauce	\$13.95	\$13.95
Fried Calamari * - Served with Hot or Sweet Marinara Sauce	\$10.95	\$12.95
Cajun Calamari * - Tender Fried Calamari sautéed with Balsamic Vinegar & Cajun Spices, topped with Tomatoes & Chives	\$10.95	\$12.95
Jumbo Lump Crab Cakes - Served over Mixed Greens with Cajun Mayonnaise	\$15.95	\$15.95
Nonna's Famous Meatballs - Our Famous Meatballs in Nonna's Sauce 100% All Beef Certified Angus	\$8.95	\$8.95
Wings - Mild, Medium, Hot, Cajun Balsamic, or BBQ	\$8.99/ dz.	\$8.99/ dz.
Angus Beef Sliders (with Cheese, add \$1.00)	\$10.95	\$10.95
Meatball Parm Sliders 100% All Beef Certified Angus	\$10.95	\$10.95
Imported Antipasto * Italian Imported Meats & Cheeses, Roasted Peppers & Marinated Vegetables	\$17.95	\$17.95
Garlic Bread (with Mozzarella, add \$1.00)	\$5.95	\$5.95
Fresh Burrata Cheese - Organic Baby Arugula , Heirloom Tomatoes, Aged Balsamic Reduction	\$12.95	\$12.95
Tomato Bruschetta - Served over Tuscan Toast Points	\$7.95	\$7.95
Caprese Salad - Garden Tomato, Roasted Peppers, Fresh Mozzarella, Fresh Basil, drizzled with Extra Virgin Olive Oil	\$11.95	\$11.95
Fried Zucchini * - Served with Marinara Sauce	\$7.95	\$8.95
Mussels Marinara * - Served in a Hot or Sweet Marinara Sauce	\$9.95	\$10.95
Mozzarella Sticks	\$8.95	\$8.95
Mozzarella En Carrozza Lightly battered fresh Mozzarella With Marinara Sauce	\$8.95	\$8.95
Zuppa Di Clams - Little Necks in an aromatic Tomato Broth	\$12.95	\$12.95

~ WRAP, FOCACCIA OR SUB ~

Choice of Wrap, Focaccia or Sub \$10.95 • Served with Daily Side
Chicken Caesar Grilled Chicken, Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing
Chicken & Spinach Grilled Chicken, Spinach, Onions, Mushrooms & Fresh Mozzarella
Chicken & Broccoli Rabe Grilled Chicken, Roasted Peppers, Broccoli Rabe & Fresh Mozzarella

Turkey & Avocado Thinly sliced Oven Roasted Turkey, Avocado, Lettuce, Tomato, Provolone, House Dressing

Roasted Peppers Grilled Chicken, Roasted Peppers, Fresh Mozzarella & Balsamic Vinaigrette

Italian Submarine Genoa Salami, Ham, Provolone, Lettuce, Onions, Tomato, and our Famous House Dressing
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Chicken Parmigiana Lightly Breaded Topped with Mozzarella & Meat Sauce
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Meatball Parmigiana 100% All Beef Certified Angus
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Eggplant Parmigiana Topped with Mozzarella & Marinara

~INSALATE ~ SALADS ~

	<i>Lunch</i>	<i>Dinner</i>
Port Poached Pear Salad Organic Baby Arugula, Poached Pears, Shaved Fennel, Applewood Smoked Bacon, Sun-Dried Cranberries & Goat Cheese with a side of Roasted Fig Vinaigrette	\$11.95	\$12.95
Beet Salad * Romaine, Cucumbers, Tomatoes, Red Onions, Gorgonzola Cheese, Tossed In Balsamic Vinaigrette	\$9.95	\$10.95
Turkey Cobb Salad * Chopped Turkey, Romaine, Boston Lettuce, Tomatoes, Avocado, Red Onions, Bacon, Hard-boiled Eggs & Gorgonzola Cheese with a side of Red Wine Vinaigrette	\$13.95	\$13.95
Caesar Salad * Crisp Romaine with Homemade Croutons & Parmigiano Reggiano Cheese, Tossed in Creamy Caesar Dressing	\$8.95	\$9.95
Tossed Garden Salad * Mixed Greens with Cucumbers, Tomatoes, Olives & Red Onions with a side of Our Famous House Dressing	\$6.95	\$11.95
Baby Greens * Organic Baby Greens with Pignoli Nuts, Walnuts, Raisins & Gorgonzola Cheese with a side of Balsamic Vinaigrette	\$9.95	\$11.95
Ferraro's Salad * Organic Baby Greens, Fresh Strawberries, Sugar-Coated Walnuts & Goat Cheese with a side of Raspberry Vinaigrette	\$9.95	\$11.95
Chopped Murray * Chopped Iceberg, Romaine, Grape Tomatoes, Avocado, Red Onions, Corn, Black Beans, Cucumbers & Parmigiano Reggiano Cheese with a side of Red Wine Vinaigrette	\$10.95	\$12.95

Add Jumbo Shrimp \$3.00 each Grilled or Cajun	Add Chicken \$4.00 Grilled or Cajun
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Additional Homemade Dressing Choices:
Blue Cheese, Creamy Italian, French, Russian, Red Wine, Ranch

~ ZUPPE DI CASA ~ HOMEMADE SOUPS ~

	<i>Pint</i>	<i>Quart</i>
Minestrone *	\$5.95	\$8.95
Chicken Pastina	\$5.95	\$8.95
Pasta Fagioli	\$5.95	\$8.95
Daily Special		

~FAVORITI~ FAVORITES ~

	<i>Lunch</i>	<i>Dinner</i>
Anna's Homemade Sausage Lasagna Homemade Pasta layered with Mild Sausage, Ricotta and topped with Mozzarella in a fresh Pork Ragù	\$18.95	\$18.95
Baked Lasagna Homemade Pasta layered with Seasoned Beef, Ricotta & Mozzarella, Meat Sauce	\$16.95	\$16.95
Baked Ziti Sicilian Creamy Ricotta, Mozzarella, and a choice of Eggplant or Sausage	\$14.95 \$14.95	\$15.95 \$15.95
Baked Ziti * Creamy Ricotta, Mozzarella & Marinara Sauce	\$11.95	\$13.95
Eggplant Sorrentino * Baked Eggplant, served with Fresh Basil in a light Marinara Sauce	\$12.95	\$14.95
Eggplant Rollatini Stuffed with Mozzarella & Ricotta in Marinara Sauce	\$16.95	\$16.95
Eggplant Parmigiana * Topped with Mozzarella & Marinara Sauce	\$14.95	\$15.95

* Available in Gluten Free for an additional charge.

~FARINACEI~ PASTA ~

	<i>Lunch</i>	<i>Dinner</i>
Orecchiette Rock Shrimp, Brussels Sprouts, Pancetta, Italian Cherry Tomatoes, Roasted Garlic, Chardonnay Reduction	\$18.95	\$21.95
Stuffed Gnocchi with Truffle Mushroom Duxelle, Served with Pan seared Filet Mignon Tips, Asparagus, Cherry Tomato, Mascarpone Cheese, Maderia Wine	\$18.95	\$21.95
Lobster Ravioli Diced Shrimp, Asparagus Tips & Sun Dried tomatoes in a Light Vodka Sauce	\$23.95	\$28.95
Linguine Vongole White or Red Clam Sauce	\$15.95	\$16.95
Homemade Gnocchi Napolitano * Potato Dumplings, Plum Tomatoes, Fresh Mozzarella & Basil or Pesto	\$13.95	\$15.95
Ravioli Marinara * Ricotta Filled with Marinara or Meat Sauce	\$13.95	\$15.95
Cavatelli & Broccoli White Wine, Olive Oil & Roasted Garlic Sauce	\$13.95	\$15.95
Penne Vodka * Sweet Baby Peas & Prosciutto served in a Pink Vodka Sauce	\$14.95	\$16.95
Homemade Fettuccine Bolognese Tossed in Our Famous Hearty Meat Sauce	\$14.95	\$16.95
Spaghetti, Penne, Linguine With Marinara Sauce	\$11.95	\$12.95
With Meat Sauce	\$12.95	\$13.95
With Meatballs	\$14.95	\$16.95
Handmade Fussili Crumbled Sausage, Broccoli Rabe, Cannellini Beans & Plum Tomatoes, Olive Oil & Garlic Sauce	\$16.95	\$18.95

~ POLLO ~ CHICKEN ~

<i>All of Our Chicken is Bell & Evans Certified Organic</i>	<i>Lunch</i>	<i>Dinner</i>
Chicken Margherita * Lightly battered chicken breast layered with Eggplant, Ricotta, Tomato and Mozzarella baked in a light Marinara Sauce	\$18.95	\$18.95
Chicken Francese * Lightly battered, sautéed in White Wine & Lemon Butter Sauce	\$15.95	\$18.95
Chicken Marsala * Sautéed with Exotic Mushrooms in a Marsala Wine Demi glaze	\$15.95	\$18.95
Chicken Parmigiana * Lightly Breaded topped with Mozzarella & Meat Sauce	\$15.95	\$18.95
Chicken Giambotta (Sweet) or Chicken Murphy (Hot) Sautéed with Potatoes, Peppers, Mushrooms and Onions	\$15.95	\$18.95
Chicken Giuseppe * Lightly Panko Crusted Chicken Breast, Baby Arugula, Tomatoes & Mozzarella in a light Balsamic Vinaigrette	\$15.95	\$18.95
Chicken Balsamico Pan Seared Breasts, chopped Tomatoes in White Wine Balsamic Demi glaze over Seared Spinach	\$15.95	\$18.95
Chicken Paillard Thinly pounded Chicken Breast Topped with Tri-Color Salad, Avocado, Onions, Tomatoes, Fresh Mozzarella, Roasted Corn, Fig Balsamic Vinaigrette	\$18.95	\$18.95

~LA GRIGLIA ~ THE GRILL ~

8 oz. Filet Mignon Certified Angus 100% Grass Fed Finished in a Barolo Wine Reduction and Roasted Garlic Mashed Potatoes \$33.95
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All entrées served with your choice of Pasta or House Salad.

* Available in Gluten Free for an additional charge.

We Deliver!

908-233-9777/908-232-1101

Online Ordering at
www.ferrarossouth.com

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