

Antipasti

Rice Balls 48/98

Mini rice balls served on a bed of ricotta cheese topped with basil pesto.

Mozzarella Fritta 58/98

Thick Cut Breaded Mozzarella with a side of ragu.

Chicken Fingers 58/98

Chicken Breast breaded & cut into strips.

Fried Calamari* 63/113

Served with marinara sauce.

Brussel Spouts 63/113

Drizzled with orange honey.

Baked Clams* 63/113

Baked Clams in a lemon white wine sauce.

Wings 58/98

Wings Served With BBQ, Buffalo, Lemon Pepper, or Garlic Parmesan.

Shrimp Platters*

Jumbo shrimp with cocktail sauce and lemon priced by count.

Qty - Price

25 - \$43

40 - \$68

60 - \$93

80 - \$123

100 - \$152

Insalata

House Salad 53/93

Mixed greens, seasonal vegetables, house dressing.

Cesar Salad 53/93

Romaine, croutons, parmesan, Caesar dressing

Beet Salad 53/93

Arugula, walnuts, goat cheese, champagne vinaigrette. Mediterranean Salad 50/90. Made with chopped vegetables, olives, cheese, red wine vinegar, olive oil, oregano, salt, and pepper.

Greek Salad 53/93

Peppers, tomato, cucumber, onion, olives, feta, house dressing.

Brussel Sprout Salad 53/93

Shaved Brussel sprouts, toasted almonds, pickled cabbage & red onions, pecorino Romano, lemon dressing.

Antipasto Salad 53/93

Sliced meats, soft cheeses, green and black olives with bright red cherry tomatoes that is simple to toss together and enjoy in a homemade light lemon olive oil dressing.

Mozzarella Caprese Salad 78/128

Fresh tomato, basil, and mozzarella and the balsamic dressing.

Seafood Salad* 78/128

crab meat, celery, red onion, and dill, all tossed in a salad dressing that's made with mayonnaise and Old Bay seasoning.

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Pastas

Penne Marinara 53/93

Stuffed Rigatoni 53/88

Penne Alla Vodka 63/113

Prosciutto, Shallots.

Rigatoni Bolognese 63/113

Beef Ragu

Linguini White Clam Sauce* 73/140

Little Neck Clams Cooked With Garlic, Chilies and White Wine.

Orecchiette Barese 63/113

Spicy and Sweet Sausage, Broccoli Rabe, Tomatoes, White Wine Sauce. (can be made not spicy)

Lasagna 73/133

Ground Beef, Ricotta, Mozzarella.

Short Rib Cavatelli* 83/158

Slow cooked short rib with tomato ragu and broccolini served with cavatelli pasta and topped with ricotta cheese.

Tortellini Primavera 73/133

Tortellini with mixed vegetables

Rigatoni Calabrese 83/153

Hot Sausage, Broccoli Rabe.

Absolut Tortellini 78/148

Cheese Tortellini in a Creamy Vodka Bolognese.

Rigatoni Divinici* 88/158

Sauteed Shrimp, Artichoke Hearts, Sundried Tomatoes in a Sherry White Wine Sauce Topped with Fresh Mozzarella.

Spaghetti & Meatball 63/108

Classic Spaghetti with Papa J's Meatballs, Sicilian Style Ragu

Melanzana

Eggplant Parmigiana 68/123

Breaded and fried, tomato sauce and melted mozzarella.

Eggplant Rollatini 68/123

Rolled with Prosciutto di Parma, Mozzarella & Romano Cheeses, then simmered in a Mushroom & Marsala

Pollo

Chicken Parmigiana 70/120

Breaded and fried boneless All- Natural Chicken Breast topped with Tomato Sauce, Mozzarella & Romano Cheeses then baked.

Chicken Francese 80/130

Egg-Battered All-Natural Chicken Breasts thinly cut & Sauteed in a light Lemon & White Wine Sauce.

Chicken Marsala 80/130.

Floured & Sauteed All-Natural Chicken Breast with White Mushrooms, Imported Prosciutto & Marsala Wine.

Chicken Milanese 80/130

Arugula, tomatoes, champagne vinaigrette.

Chicken Scarpariello 80/130

Sweet and Spicy Sausage, Artichoke Hearts, Mushrooms, Roasted Potato, Olives, Capers, Cherry Peppers, Rosemary Sauce.

Vitello

Veal Marsala 103/183

Mushrooms, Prosciutto, Marsala Sauce.

Veal Picatta 103/183

Classic Veal Scallopini with Lemon Butter and Caper Sauce.
Veal Parmigiana 90/170.

Pesce

Flounder* 93/163

Shrimp Entrée* 93/163

Mussels* 58/103

Frutti Di Mare* 98/188

Clams, Mussels, Shrimp, Calamari and Pomodoro Sauce.

Manzo

Sliced Steak* 123/228

Prime Rib* 123/228

Sausage & Peppers 73/133

Hero

Italian Hero 23 Price per foot (3 ft or 6 ft option)

Italian bread, paper-thin capicola, salami, pepperoni and ham, vinegar shredded lettuce, fresh tomatoes, sliced onions, and cherry peppers.

Contorno

Garlic Knots 33/53

Focaccia Bread 33/53

Zucchini Fries 58/93

French Fries 53/88

Vegetable Tray 68/123

Meatball Tray 83/153

Dessert

Cannoli 53/88

Fruit (melon, strawberries, pineapple) 43/73

Package 1

\$215

Served 8-10 people

1/2 Tray House Salad or Caesar Salad

1/2 Tray Penne Vodka, Filetto Di Pomodoro or Marinara

1/2 Tray Chicken Francese, Marsala or Parmigiana

1/2 Tray French Fries or Vegetable Tray

Package 2

\$365

Serves 15-20 people

1 Full Tray House Salad or Caesar Salad

1 Full Tray Penne Vodka, Filetto Di Pomodoro or Marinara

1 Full Tray Chicken Francese, Marsala or Parmigiana

1 Full Tray French Fries or Vegetable Tray

Package 3

\$495

Serves 25-30 people

1 Full Tray House Salad or Caesar Salad

1 Full Tray Penne Vodka, Filetto Di Pomodoro or Marinara

1 Full Tray Chicken Francese, Marsala or Parmigiana

1 Full Tray Eggplant Parmigiana or Rollatini

1 Full Tray French Fries or Vegetable Tray

Package 4

\$575

Serves 35-40 people

1 Full Tray House Salad or Caesar Salad

1 Full Tray Penne Vodka, Filetto Di Pomodoro or Marinara

1 1/2 Full Tray Chicken Francese, Marsala or Parmigiana

1 Full Tray Meat Lasagna

1 Full Tray Eggplant Parmigiana or Rollatini

1 Full Tray French Fries or Vegetable Tray

Package 5

\$875

Serves 45-55 people

1 Full Tray Baked Clams*

1 Full Tray Mozzarella Frita

1 Full Tray House Salad or Caesar Salad

1 Full Tray Penne Vodka, Filetto Di Pomodoro or Marinara

1 1/2 Full Tray Chicken Francese, Marsala or Parmigiana

1 Full Tray Veal Picata, Marsala or Parmigiana

1 Full Tray Meat Lasagna

1 Full Tray Eggplant Parmigiana or Rollatini

1 Full Tray French Fries or Vegetable Tray

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