

Appetizers

Artichokes Francais

Vodka Rigatoni

Shrimp Cocktail

Escargot

Clams Fra-Diavolo

Mussels Di Parillo

New Zealand Mussels simmered in a Pomodoro Sauce

Steamed Clams

House Style Greens

Greens and Beans

Stuffed Mushrooms

Roasted Peppers with Anchovies

Soup of the Day Cup Bowl

Salad

Mozzarella Caprese

fresh mozzarella, garden tomatoes, with imported olive oil

Napoletana

fresh mozzarella with thinly sliced prosciutto, topped with roasted peppers, fresh basil, imported olive oil and Italian olives

House Salad

Italian greens, romaine, garden tomatoes, red onion and dressed with our signature Italian dressing with chicken

Antipasto Milanese

salami, prosciutto, capicola, roasted peppers, artichoke hearts, onions, tomatoes, provolone cheese circled around a bed of mixed greens and garnished with house Italian dressing

Vegetarian Delight

house salad topped with cannelloni beans, mozzarella cheese, roasted peppers and artichoke hearts, with house Italian dressing

Salmon Insalata

mixed array of Italian greens, chopped tomatoes, onions, bleu cheese crumbles, bacon bits and house Italian dressing topped with seasoned grilled salmon

Bridge Street Main Attractions

Mom's Homestyle Lasagna

homemade pasta sheets layered with bolognese sauce, ricotta, mozzarella and pecarino cheese

Eggplant Parmesan

homemade traditional dish of layered eggplant, tomato sauce, parmesan and mozzarella cheese

Cheese Filled Ravioli

choice of meatballs or sausage

Cheese Filled Manicotti

choice of meatballs or sausage

Fettuccini Bolognese

fettuccini tossed with a ragu of beef, sausage, mushrooms, in a basil pomodoro sauce

Vodka Rigatoni

vodka tomato cream sauce with a little zest of red pepper, tossed with freshly cooked rigatoni pasta garnished with fresh chopped parsley with sausage or chicken

Cavatelli and Broccoli

fresh broccoli, garlic butter sauce tossed with homemade cavatelli pasta garnished with freshly shaved romano cheese with shrimp

Rigatoni "P"

rigatoni pasta tossed with chicken bites, onions, mushrooms, and delicate marsala cream sauce

Spaghetti with Meatballs or Sausage

traditional Parillo's tomato sauce served over a hearty portion of spaghetti with your choice of meatballs or sausage

Shrimp Scampi Ravioli

jumbo ravioli filled with shrimp scampi, cheese filling, roasted peppers, garnished with shrimp and a light garlic cream sauce

Angel Hair Pomodoro

fresh chopped tomatoes, basil, and garlic served over angel hair pasta

Chicken

Pollo a la Gina

Tender chicken breast sautéed in a savory sauce of prosciutto, mushrooms, onions finished off with a light marsala wine

Bella Jacqueline

Lightly breaded chicken breast, roasted peppers, artichoke hearts, mushrooms, garlic wine sauce garnished with freshly shaved mozzarella cheese

Raffael

Lightly floured chicken breast, sautéed with mushrooms, hot peppers served over sautéed escarole greens and garnished with mozzarella cheese

Chicken Alfredo

Fettuccini pasta tossed with a velvety alfredo sauce and topped with charbroiled Chicken Tenders

Chicken Pizziola

Char Broiled Chicken Breast, seasoned pizziola style, simmered in our low fat meatless marinara sauce garnished with freshly grated pecarino cheese

Chicken Parmigiana

Breaded chicken breast, topped with Parillo's homemade tomato sauce and mozzarella cheese

Bridge Street Chicken

Chicken breast tenders, battered artichoke hearts, mushrooms, fresh spinach, roasted peppers and finished off with white wine, garlic butter sauce

Sorrentino

Hearty Portion of Breaded Chicken Breast, eggplant, mozzarella cheese, topped with mozzarella and Pomodoro Sauce seasoned with fresh parsley and pecarino cheese

Chicken Cacciatore

a classic Italian entree, chicken prepared in a sherry wine, prosciutto, blended with peppers, mushrooms, and marinara sauce

Steaks and Chops

Braciolo

Filet of beef seasoned with garlic parsley, black pepper, breadcrumbs, pecarino cheese rolled and topped with piping hot tomato sauce served on a bed of fettuccine pasta

J.D. Steak

"Steak Lovers Choice" a New York Strip Steak marinated in a bourbon sauce, charbroiled and topped with shallot butter sauce

Godfather

New York strip steak blackened and smothered with mushrooms and onions

New York Strip

charbroiled to your liking

Pork Chops

two thick center cut chops charbroiled

Pork Chops with Vinegar Peppers

two thick center chops seared, vinegar peppers, hot peppers finished off in a merlot garlic sauce

Seafood

Haddock Provencal

fresh haddock peppers, onions, mushrooms, baked in a light tomato sauce

Haddock Parmesan

fresh haddock seasoned with herb breadcrumbs and parmesan cheese baked with a drizzle of a light butter sauce

Calabrese Scampi

large shrimp sautéed with a blend of olive oil, butter, garlic, white wine, served over angel hair pasta

Shrimp Asparagus

large shrimp, fresh asparagus finished off with a tomato cream sauce, tossed with penne pasta

Calamari Italiano

fresh Calamari rings simmered in a light pomodoro sauce garnished with pecorino cheese

Zuppa Di Cozze

exquisite soup of fresh clams, mussels, and a spicy blend of chopped tomato sauce

Frutta Di Mare

fresh clams, shrimp, calamari, scallops served over a bed of imported linguini choice of red or white sauce

Scungili

thinly sliced conche lightly simmered in a pomodoro sauce and served over crustini

Linduini with Clams

fresh clams simmered in a red or white sauce served over linguini

Scallops Marsala

Sea scallops sauted with mushrooms and finished off with a delicate wine sauce

Chicken of the Sea

Chicken and shrimp simmered in a spicy marinara sauce served over a bed of fettucini

Veal

Veal Piccata

pan seared veal medallions with a lemon, caper, white wine sauce

Veal Saltimbocca

lightly breaded cutlet topped with spinach, prosciutto di parma and finished off with a delicate Marsala wine sauce

Veal Parmigiana

breaded cutlet, mozzarella cheese and lightly covered with Parillo's tomato sauce

Veal Theresa

jumbo shrimp, veal cutlet, roasted peppers, mushrooms sautéed in a garlic white wine sauce

Vietello Sicliana

veal cutlet layered with eggplant, imported provolone, mushrooms and topped with marinara and garnished with romano cheese and parsley

Veal Francais

lightly breaded veal cutlet sautéed with mushrooms and a garlic butter wine sauce

Veal Milanese

Breaded veal cutlet sautéed in virgin olive oil

Veal Marsala

Veal medallions with mushrooms finished off in a mouth watering wine sauce

For The Lighter Fare

Hot Meatball Sandwich

Chicken Parmigiana Sandwich

Steak Sandwich

Parillo's Burger

with peppers, onions and mushrooms

All sandwiches served with a side of pasta or roasted potatoes

Dinners include soup and salad, choice of pasta or roasted potatoes

