

Clarizio's Antipasti & Deli

Appetizers

Half Garlic Batard or Whole Batard

Fresh Chopped Garlic & Italian Seasonings in Butter

Half 7.00 - Whole 10.00

Clarizio's Bruschetta

Fresh Diced Tomatoes, Garlic, Deli Grown Basil & Italian Seasonings
Toasted Sourdough Batard Slices, Drizzled with a Fig-Balsamic Vinegar Reduction
8.25

Clams of Venice

Tender Manila Clams sautéed with Garlic & White Wine Sauce
Sourdough Batard Bread Slices
14.00

Calamari Frit

Crispy Fried Garlic-Pepper Calamari & Crimini Mushrooms
Spicy House Marinara & House Tartare Sauce
12.50

Fred's Antipasti

Assorted American & Imported Deli Meats,
Domestic & Imported Cheeses,
Italian Vegetable Salad & Sourdough Batard Bread
11.00

Italiano Antipasti

Artisan style Dry cured, Wine cured and Imported aged Fine Meats & Cheeses
From Italy, New York, Seattle, Portland and more, we have and will continue to search for the quality specialty
items of the old style Italian Deli
19.50

Fried Smelt (When Available)

Crispy small whitefish fried in the traditional Italian style
Italian seasonings, Cornmeal & Fresh Lemon Tartare Sauce or Spicy Red Sauce
14.50

Soup of the Day

6.00

Salads

Caprese Salad

Fresh Sliced Tomatoes, Mozzarella & Deli Grown Basil
Balsamic Reduction & Extra Virgin Olive Oil
12.50

Clarizio's House Salad

Crisp Romaine Lettuce & Arugula
Cherry Tomatoes & English Cucumber
House Red Wine Vinaigrette
13.50

Spinach & Arugula Salad

Tender Baby Spinach & Arugula with Bacon, Cherry Tomatoes
Crumbled Gorgonzola Cheese topped with Honey Lemon Vinaigrette
14.50

House Caesar Salad for 2

Crisp Romaine Lettuce & Caesar Dressing
Half Garlic Batard
12.50
(Add Chicken or Shrimp 3.50)

Pasta

*Mama said: Don't Be Fecked.
The Best Food is Honest, Simple Food.
Respect the Food - Respect the People.*

Chicken Fettuccine Alfredo

Creamy Alfredo Sauce topped with Grilled Chicken Breast
16.95

Pesto Linguine & Artichoke

Grilled Artichokes & Toasted Pine Nuts on Linguine
Creamy House Grown Basil Pesto Sauce
15.95

Shrimp & Garlic Ravioli Alfredo

Shrimp & Garlic Ravioli topped with Creamy Alfredo Sauce & Shrimp
21.00

Clarizio's Spaghetti

Capellini topped with our House Marinara Sauce
Homemade Meatball & Sausage
(Extra Meatball or Sausage 5.00)
15.00

Clarizio's Italian Sausage & Rigatoni

Hearty Sun Dried Tomato Alfredo Sauce & Clarizio's Homemade Italian Sausage
On Top of Rigatoni
16.95

Homemade Lasagna (When Available)

Large portion of Lasagna filled with Clarizio's Italian Sausage
Creamy Ricotta, Mozzarella, Fontina
Fresh Spinach & Cremini Mushrooms, Sweet Carrots, Roasted Red Bell Peppers
Onions, Garlic, House Marinara, topped with Fresh Asparagus
Fresh Grated Pecorino Romano Cheese
Come Hungry!
18.50

Entrée

Cioppino (Seafood Stew)

Clams, Mussels, Squid, Octopus and Shrimp & Cod
House Pomodoro Sauce served on Linguine
24.95

Chicken Cacciatore

Tender Chicken Breast in one of Italy's Favorite Sauces - Hearty Cacciatore
Tomatoes, Sliced Cremini Mushrooms, Sweet Green Peppers,
Garlic, Onions, Carrots, Italian Seasonings, on Orzo
20.00

Chicken Marsala

Sauteed Chicken Breast in a rich Marsala sauce with Cremini Mushrooms & Garlic
Roasted Fingerling Potatoes
19.00

Chicken or Eggplant Parmigiana

Chicken Breast OR Fresh Sliced Eggplant with Crispy Italian Seasoned Breading Homemade Marinara Sauce
Mozzarella & Fresh Grated Pecorino Romana Cheese
Tri-Color Cheese Tortellini
Chicken Parmigiana 18.50 Eggplant Parmigiana 15.50

Chicken Piccata

Sauteed Chicken Breast in a Delicate White Wine, Lemon Butter & Caper Sauce
Served on Sheets of Pasta
18.50

Veal Scaloppine

Veal in a Creamy White Wine & Caper Sauce with Cremini Mushrooms, Fresh Tomatoes, Peas, and Green
Onions on Roasted Fingerling Potatoes
26.50

West Italy Steak

12 oz. Premium Choice Grilled Rib Eye finished with our House Balsamic Fig Reduction
Shrimp & Garlic Ravioli in a Creamy Alfredo Sauce - Side of Grilled Asparagus
28.50

Clarizio's Antipasti & Deli - Wine

| <u>White Wine</u> | <u>Glass</u> | <u>Bottle</u> |
|-----------------------------------|--------------|---------------|
| Maggio Pinot Grigio | 6.00 | 20.00 |
| Maggio Chardonnay | 6.00 | 20.00 |
| Chateau Julien Chardonnay | 6.50 | 23.00 |
| Gravity Hills Chenin-Reisling | 7.00 | 24.00 |
| <u>Red Wine</u> | | |
| Ca Di Ponti Nero d' Avola (House) | 6.00 | 18.00 |
| Maestri Chianti D.O. C. G. | 6.50 | 21.00 |
| Maestro Chianti D.O.C.G. Straw | Bottle Only | 22.00 |
| Fantini Montepulciano | 6.50 | 21.00 |
| Maggio Petite Sirah | 6.50 | 21.00 |
| Chateau Julien Merlot | 6.50 | 22.50 |
| Chateau Julien Cabernet Sauvignon | 6.50 | 22.50 |
| Villa San Juliette Merlot | 7.00 | 23.00 |
| OZV Zinfandel | 7.00 | 26.00 |
| 3 Girls Cabernet Sauvignon | 7.50 | 27.00 |
| 3 Girls Pinot Noir | 7.50 | 27.00 |
| Moss Roxx Ancient Vine Zinfandel | Bottle Only | 28.00 |
| Pietra Cabernet Sauvignon | 9.00 | 30.00 |
| Pietra Sassolino | 9.00 | 30.00 |
| Pietra Sangiovese | 9.00 | 30.00 |
| <u>Sparkling Wine</u> | | |
| Canei Lambrusco | Bottle Only | 20.00 |
| Val D' Oca Prosecco | Bottle Only | 20.00 |
| <u>Desert Wine</u> | | |
| Castoro Cellars Muscat | 6.00 | 18.00 |

Marchesi Spinola Barolo 1998 Bottle Only \$60.00

Clarino's Antipasti & Deli - Beer

Domestic Beer

Alaskan Amber
Blue Moon
Budweiser
Bud Light
Bud Light Platinum
Coors Light
Downtown Brown
Great White
Michelob Ultra
Newcastle
Shocktop
Sierra Nevada Pale Ale
Tangarine Wheat

Imported Beer

Becks
Birra Moretti Premium Lager
Birra Moretti La Rossa
Corona Extra
Dos XX Amber
Guinness
Heineken
Peroni
Stella Artois

Specialty Drinks

Mike's Variety
Smirnoff Party Pack
Smirnoff Ice
Red Bull

Old Fashion Sodas

Weinhard's Orange Cream Gourmet Soda
Weinhard's Root Beer