



# ANNABELLA'S HOUSE OF MOZZARELLA

DELICATESSEN • RESTAURANT • CATERING

Marrone Del Sannio



*Let's Get Started*

## *Antipasti della Casa*

**Clams Casino..... 12.75**  
Clams topped with pancetta, peppers and shallots.

**Clams Oreganata..... 12.75**  
Clams topped with a our signature Bread crumb mixture and broiled with lemon

**Fried Calamari..... 12.75**  
Calamari fried to perfection served with our Marinara Sauce

**Mussels to Die for ..... 11.75**  
Mussels in white wine and pesto sauce. Dipper!

**The Plate ..... 15.75**  
Fresh Mozzarella Platter with Tomato, Roasted Pepper, Sun Dried Tomato, and Olives.

**Chairman of The Board..... 19.75**  
A Collection of our Finest. Prosciutto, Bresaola, Speck, Capicola, Sopressata, Dry Sausage, Sharp Provolone, and Primo Sale served with Olives, Roasted Peppers and Sun Dried Tomatoes.

**Arancini (Rice Balls 3)..... 8.75**  
Made with an assortment of Italian meats and cheeses. Served with Annabella Sauce.

**Eggplant Stacker ..... 6.75**  
Grilled Eggplant Topped with Fresh Mozzarella, Roasted Peppers, Arugula and Balsalmic Glaze.

**Bella's Spicy Deal ..... 7.75**  
Onion Potato and Long Hots Sautéed Garlic And Oil

**Fried Artchoke Hearts ..... 7.75**  
Onion Potato and Long Hots Sautéed Garlic And Oil

## *Insalate del mio Orto*

**Insalata Cesare..... 10.75**  
Crispy Romaine with Housemade Croutons, Grated Pecorino Romano, and Cesare Dressing

**ANNABELLA House Salad ..... 9.75**  
Field Greens, Red Onions, Grape Tomato, Cucumbers and Olives with Annabella Vinaigrette

**Insalata Rucola..... 8.75**  
Green Apple, Crasins, Candied Walnuts Bacon and Sharp Provolone with Annabella's Vinegrette

## *Minestri*

**Pasta Fagioli..... 6.75**  
Cannellini Beans and Pasta with Prosciutto

**Stracciatella ..... 6.75**  
Spinach, Peccorino Romano with Egg

**Nonna's Chicken Soup ..... 6.75**

## *Primi Piatti*

**Shrimp Scampi..... 26.75**  
This classic dish is brought to a new level! Jumbo shrimp in a Mouth Watering Lemon and Wine Sauce

**Linguine White/Red Clams ..... 24.75**  
Sautéed Little Neck Clams in Garlic, Oil and White Wine. Red gets the love of our Marinara.

**Gnocchei Delizia ..... 24.75**  
Salmon & Swordfish, and Crab Meat sautéed with Cherry Tomatoes and Rosemary in a Lite Cream Sauce over Fluffy Gnocchi.

**Saint Gerrard ..... 22.75**  
A Newark Standard. Cavatelli with Sausage and Broccoli with Pecorino Romano.

**Pasta Bella ..... 22.75**  
A Classic Annabella Dish from The Old Deli on Hackensack Street. Penne Tossed with Ground Prosciutto, Sun Dried Tomatoes and Pesto.

**Penne Con Salmone ..... 23.75**  
Fresh Salmon Tossed with Cherry Tomatoes and Peas in a Seafood Broth .

**Chicche Strascicate..... 22.75**  
House Made Gnocchi with Pink Bolognese Sauce with a hint of Black Truffle.

**Seafood Manicotti ..... 24.75**  
My Grandmother Lizzy's Crepes stuffed with Ricotta, Mozzarella, Sautéed Shrimp, Bassa, Lobster and Scallops in Pink Sauce.

**Frankie Fussili..... 22.75**  
Bolognese Sauce kicked up a notch with sautéed Eggplant. Franco's Favorite Dish

**Penne Vodka..... 19.75**  
The Best Around! Feel free to Add Chicken, Steak or Shrimp

## *Secondi Piatti*

### **Pollo**

**Chicken Parmigiana ..... 22.75**  
Hand breaded Chicken Cutlet made to order topped with our Marinara Pecorino Romano and Melted Mozzarella over your choice of Pasta. The Dish used by many to gauge a restaurant! We do not disappoint.

**Chicken Scarpariello ..... 24.75**  
Sautéed Chicken on the Bone with Sausage, Peppers, Onion, Cherry Peppers and Potatoes. In Spicy Wine and Demi Sauce.

**Pollo Estivo ..... 22.75**  
Breaded Chicken Cutlet topped with Fresh Mozzarella, Grape Tomato, Fresh Pesto and Red Onions tossed with Extra Virgin Olive Oil and a touch of Red Wine Vinegar.

**Fire Fire Yo' Pants of Fire..... 23.75**  
Spicy Chicken with Roasted Peppers, Pepperoncini Peppers, Stuffed Cherry Peppers, Eggplant and Zucchini in a Spicy Wine and Butter Sauce over Ziti. Worth The Heat!!!

### **Pesce**

**Shrimp and Scallops Di Bari..... 26.75**  
Jumbo Shrimp and Unadulterated Sea Scallops with our Famous Broccoli Rabe. Ask and we can make it spicy.

**Salmone Al Forno..... 24.75**  
Simple yes, but due to the freshness of the Salmon and beautiful seasoning, this dish is sure to please.

**Annabella Snapper ..... 22.75**  
Seasoned then Broiled with Lemon, Butter, Herbs, Grape Tomatoes and Cured Olives over Angel Hair.

**Spada Città di Mare..... 26.75**  
Fresh Sword Fish with Braised Escarole and Beans in Garlic and Wine Sauce.

### **Carne**

**Lamb Shanks..... 28.75**  
Slow roasted in traditional Osso Buco Style with Root Vegetables and Wine over Mushroom Risotto

**Veal Saltimbocca ..... 24.75**  
Pan Fried cutlet topped with Spinach, Prosciutto, Hard Boiled Egg, and Melted Provolone in a silky wine and sage sauce.

**Big Fellow Chop ..... 26.75**  
16oz Pork Chop Broiled and Seasoned to Perfection topped with Caramelized Onions, Fire Roasted Peppers, Italian Long Hots and Wild Mushrooms with a Hint of House Vinegarett.

**Osso Buco di Maiale ..... 26.75**  
Osso Buco Prepared in the Tradition of Marrone del Sannio with Root Vegetables and Red Wine over Risotto

**Steak alla Certosimo ..... 37.75**  
16oz Bone in Rib Eye with Broccoli Rabe and Potatoes and Chunks of Fresh Mozzarella.

## *Side Dishes*

**Broccoli Rabe ..... 8.75**

**Italian Fryers..... 5.75**

**Roasted Potatoes ..... 5.75**

**Mashed Potatoes ..... 4.75**