

## APPETIZERS

<b>Grandma's Tomato Pie</b>	12
<i>San Marzano Tomatoes, Garlic, Oregano</i>	
<b>Baked Clams Oreganato (6)</b>	14
<i>Cold Water New England Clams, Lemon, Sicilian Breadcrumbs</i>	
<b>Mozzarella in Carrozza</b>	12
<i>Anchovy Butter, Capers, Sherry, Veal Demi, Fresh Basil</i>	
<b>Penn Cove Mussels</b>	14
<i>Saffron Broth, Garlic, Fresh Thyme, Lemon, White Wine, Focaccia</i>	
<b>Grilled Octopus</b> ☒	17
<i>Lemon Potatoes, Arugula, Red Onion, Basil Vinaigrette</i>	
<b>Arincini (RICE BALLS)</b>	12
<i>Stuffed with Bolognese Meat, Peas, Mozzarella, San Marzano Tomatoes</i>	
<b>Garlicky Shrimp</b> ☒	12
<i>Parsley-Lemon-Garlic Butter</i>	
<b>Fried Calamari</b>	14
<i>Sun-dried Tomato Aioli or Marinara Sauce</i>	
<b>Grandma's Meatballs</b>	10
<i>With Ricotta Cheese</i>	
<b>Escargot (6)</b>	15
<i>Parsley Butter, Lemon, French Baguette</i>	
<b>Stuffed Mushrooms (3)</b>	11
<i>Fennel Sausage, Pecorino, Provolone, Garlic, Veal Demi</i>	
<b>Stuffed Hot Pepper</b> ☒	11
<i>Bolognese, Fresh Mozzarella, Sunday Sauce</i>	
<b>House Garlic Styx</b> ☒	6
<i>MARINARA SAUCE (\$1) CREAM SAUCE (\$2) MOZZARELLA (\$2)</i>	
<b>Bruschetta</b>	10
<i>Heirloom Tomatoes, Garlic, Thyme, Extra Virgin Olive Oil</i>	

## SALADS

<b>Burrata</b> ☒	14
<i>Heirloom Beets, Heirloom Tomatoes, White Balsamic 'n Basil Vinaigrette</i>	
<b>Bosso Salad</b> ☒	12
<i>Sun-dried Cranberries, Gorgonzola, Candied Pecans, Field Greens, Red Onions, Tomatoes, Raspberry Vinaigrette</i>	
<b>Classic Caesar Salad</b> ☒	11
<i>House Croutons, Shaved Reggiano</i>	
<b>Bandito Salad</b> ☒	13
<i>Perlini Mozzarella, Hass Avocado, Red Onion, Arugula, White Balsamic Vinaigrette</i>	
<b>Heirloom Tomato, Red Onion, Cucumber</b> ☒	9
<i>Fresh Thyme, Extra Virgin Olive Oil</i>	
<b>Chopped House Salad</b> ☒	11
<i>Tomato, Cucumber, Carrots, Red Onion, White Balsamic Vinaigrette</i>	
<b>ADD MEATBALLS &amp; SUNDAY SAUCE (\$5)</b>	
<b>Antipasto Salad</b> ☒	14
<i>Prosciutto, Salami, Soppresata, Mortadella, Provolone, Giardiniera Vegetables</i>	
<b>Fresh Mozzarella Caprese</b> ☒	13
<i>Fresh Beets, Heirloom Tomatoes, Beet Lacquer, White Balsamic Vinaigrette</i>	
<b>Side Caesar, House or 1/4 Wedge</b> ☒	8
<b>ADD BACON (\$1) CHICKEN (\$6) ADD SHRIMP (\$7)</b>	

## PASTA

<b>Chopped Lobster, Shrimp 'n Spinach</b>	26
<i>Angel Hair Pasta, Roasted Garlic, Chardonnay Sauce</i>	
<b>Grandma's Spaghettini 'n Meatballs</b>	17
<i>Served with our Sunday Sauce</i>	
<b>Rigatoni Bolognese</b>	19
<i>Three Meat Blend, Sunday Sauce, Carrots, Onion, Cognac, Touch of Cream</i>	
<b>Shrimp Marinara</b>	21
<i>Served over Linguini</i>	
<b>Spaghettini with Pesto</b>	20
<i>Fresh Pesto, Pine Nuts, Touch of Cream</i>	
<b>ADD CHICKEN (\$6) ADD SHRIMP (\$7)</b>	
<b>Baked Four Cheese Ravioli</b>	17
<i>Fresh Mozzarella, Marinara Sauce</i>	
<b>Rigatoni 'n Fennel Sausage</b>	19
<i>Porcini Mushrooms, San Marzano Tomatoes</i>	
<b>Manicotti</b>	17
<i>Three Hand-rolled Crepes, Four Cheeses, Marinara Sauce</i>	
<b>Penne Arrabiata</b>	18
<i>Calabrian Chili Peppers, Fresh Basil, Garlic, San Marzano Tomatoes</i>	
<b>Seafood Fra Diavolo (SPICY)</b>	24
<i>Linguini Pasta, Clams, Mussels, Shrimp, Fresh Fish, Marinara Sauce</i>	
<b>Penne allaodka</b>	19
<i>San Marzano Tomatoes, Cream, Reggiano, Pancetta, Shallots</i>	
<b>ADD CHICKEN (\$6) ADD SHRIMP (\$7)</b>	
<b>Baked Rigatoni</b>	18
<i>Fresh Broccoli, Nutmeg Cream Sauce, Charred Mozzarella</i>	
<b>ADD CHICKEN (\$6) ADD SHRIMP (\$7)</b>	
<b>Linguine with White Clam Sauce</b>	20
<i>Chopped Maine Clams, Parsley, Extra Virgin Olive Oil, Fresh Clam Juice</i>	

## ENTRÉES

<b>Seven Grain Encrusted Salmon</b> ☒	26
<i>Lemon-Tarragon Beurre Blanc</i>	
<b>Filet of Sole Francese</b>	27
<i>Lemon, Chardonnay Butter</i>	
<b>The "ULTIMATE" 10-Layer Eggplant</b> ☒	19
<i>Béchamel, Parmigiano, Fresh Mozzarella, Marinara Sauce</i>	
<b>Veal Marsala or Piccata</b>	24
<i>Served with Traditional Pasta or Potato 'n Veggies</i>	
<b>Chicken Scarpariello (BONE-IN)</b> ☒	23
<i>Chicken Breast, Garlic, Onion, Roasted Pepper, Sausage</i>	
<b>The "BEST" Chicken Parmigiana</b>	20
<i>Sunday Sauce, Fresh Mozzarella</i>	
<b>The "BEST" Veal Parmigiana</b>	23
<i>Sunday Sauce, Fresh Mozzarella</i>	
<b>Chicken Marsala or Piccata</b>	22
<i>Served with Traditional Pasta or Potato 'n Veggies</i>	
<b>Pork Chops</b> ☒	23
<i>Vinegar Peppers, Potatoes, Lemon, White Wine, Basil</i>	

☒ GLUTEN FREE

## SANDWICHES

<b>Grandma's "BEST" Meatball Parm Hero</b>	12
<i>Meatballs, Mozzarella, Sunday Sauce, Fresh Basil</i>	
<b>The "ULTIMATE" Veal or Chicken Parm</b>	14
<i>Breaded &amp; Pan-fried Veal or Chicken, Fresh Mozzarella, Fresh Basil, Sunday Sauce</i>	
<b>Eggplant Parm Hero</b>	13
<i>Eggplant, Mozzarella, Marinara Sauce</i>	

## PERSONAL PIZZAS

<b>Lamb Kofta</b>	16
<i>Coconut Curry, Cardamom Yogurt, Mint Oil, Fresh Mozzarella</i>	
<b>Grandma's Smashed Meatball</b>	16
<i>Sunday Sauce, Fresh Mozzarella, Ricotta</i>	
<b>Spinach 'n Artichoke</b>	16
<i>Four Cheeses, AMAZING!</i>	
<b>Prosciutto 'n Mozzarella</b>	15
<i>Vine-ripe Tomatoes, Prosciutto di Parma, Mozzarella, Fresh Basil</i>	
<b>Grilled Chicken</b>	14
<i>Artichoke Hearts, Kalamata Olives, Diced Tomatoes, Sautéed Onions, Fontina, Mozzarella</i>	
<b>Bianco</b>	14
<i>White Pie, Chicken, Gorgonzola, Mozzarella, Sun-dried Tomatoes, Fresh Basil</i>	
<b>Italian Sausage (NY-STYLE)</b>	14
<i>Ground Italian Sausage, Roasted Red Peppers, Sautéed Onions, Provolone, Mozzarella</i>	
<b>Spinach 'n Bacon</b>	14
<i>Herbed Ricotta, Fresh Tomato, Spinach, Smoked Bacon, Mozzarella</i>	
<b>Quattro Formaggio</b>	16
<i>Mozzarella, Parmigiano, Fontina, Gorgonzola, Tomatoes</i>	
<b>Grilled Vegetable (NY-STYLE)</b>	14
<i>Grilled Vegetables, Red Onions</i>	
<b>Carnivero</b>	16
<i>Italian Sausage, Smoked Bacon, Country Ham, Sautéed Onions, Pepperoni, Sliced Meatballs, Mozzarella</i>	
<b>Portobello Mixer (NY-STYLE)</b>	15
<i>Grilled Portobello, Sun-dried Tomatoes, Roasted Red Peppers, Fontina</i>	
<b>Polpetta (NY-STYLE)</b>	14
<i>Sliced Meatballs, Roasted Red Peppers, Herbed Ricotta, Mozzarella</i>	
<b>Quattro Stagioni (NY-STYLE)</b>	15
<i>Smoked Ham, Olives, Artichoke, Mushrooms, Mozzarella</i>	
<b>Roasted Garlic</b>	13
<i>Whole Roasted Garlic Cloves, Fresh Tomato, Basil, Mozzarella, Ricotta</i>	
<b>Buffalo Chicken</b>	15
<i>Crispy Chicken, Buffalo Sauce, Shaved Red Onion, Blue Cheese Aioli, Green Onions, Mozzarella</i>	

## CREATE YOUR OWN

<b>NY-style Cheese</b>	12
<i>Homemade Pizza Sauce, Mozzarella Cheese</i>	
<b>Chef Joe's "Margarita"</b>	13
<i>Fresh Mozzarella, San Marzano Tomatoes, Fresh Basil</i>	

## PIZZA TOPPINGS

### MEATS (\$2)

Pepperoni, Sausage, Ham, Bacon, Meatballs, Chicken

### VEGGIES (\$.50)

Fresh Mushrooms, Marinated Mushrooms, Portobello Mushrooms, Spinach, Sun-dried Tomatoes, Broccoli, Black Olives, Kalamata Olives, Artichoke Hearts, Fresh Tomato, Roasted Peppers, Banana Peppers, Jalapeños, Sautéed Onions, Roasted Garlic

### CHEESES (\$2)

Herbed Ricotta, Goat Cheese, Extra Cheese

### EXTRAS (\$.50)

Anchovies, Pesto Sauce, Pineapple

## CATERING MENU

### SOUP (BY THE QUART)

Italian Wedding Soup

14

### APPETIZERS

Garlic Styx w/Marinara

Stuffed Hot Peppers

Potato Frittata

Creamy Polenta

Antipasto Platter

Cold Sandwich Platter

Hot Sandwich Platter

Cold Stuffed Peppers

HALF FULL

3 PER DZ

45 85

45 80

40 75

55 100

50 90

60 100

45 85

### SALAD

Bosso

Bandito

Chopped House Salad

Caesar

(ADD CHICKEN OR SHRIMP SCAMPI)

HALF FULL

40 70

45 80

40 70

40 70

25/45 40/75

### ENTRÉES

Pasta w/Marinara

Spaghettini & Meatballs

Pasta w/Bolognese

Pasta w/Pesto

Pasta w/Alfredo Sauce

Rigatoni & Broccoli

Grandma's Eggplant

Chopped Lobster

Chicken Piccata

Veal Piccata

Chicken Parmigiana

Veal Parmigiana

Sausage, Peppers & Onions

Lasagna

Penne alla Vodka

Manicotti

Shrimp Scampi (over Pasta)

Braised Short Rib Pasta

(ADD CHICKEN OR SHRIMP TO PASTA)

HALF FULL

35 55

45 75

50 90

50 80

45 70

45 75

80 160

110 220

65 110

80 140

70 130

90 180

55 95

75 150

40 80

45 90

65 120

85 170

25/45 40/75

### DESSERTS

Tiramisu

Toasted Almond Tiramisu

Cheesecake

Chocolate Torte

Eight Layer Chocolate Cake (with notice)

HALF FULL

45

50

50

55

75

½ PAN FEEDS EIGHT (8) GUESTS FULL PAN FEEDS FIFTEEN (15) GUESTS

941.922.7999



EAT, LAUGH & LOVE OR ELSE!

MONDAY - CLOSED  
TUESDAY - SUNDAY 4PM - 9PM  
FRIDAY - SATURDAY 4PM - 10PM



THE HOME OF THE LIVING ARTIST

5501 PALMER CROSSING CIRCLE  
SARASOTA, FL 34233

941.922.7999

www.cafebarbossos.com

