

APPETIZERS

Grandma's Tomato Pie <i>San Marzano Tomatoes, Garlic, Oregano</i>	16
Baked Clams Oreganato (6) <i>Cold Water New England Clams, Lemon, Sicilian Breadcrumbs</i>	18
Mozzarella in Carrozza <i>Anchovy Butter, Capers, Sherry, Veal Demi, Fresh Basil</i>	15
Penn Cove Mussels <i>Saffron Broth, Garlic, Fresh Thyme, Lemon, White Wine, Focaccia</i>	17
Grilled Octopus ☒ <i>Lemon Potatoes, Arugula, Red Onion, Basil Vinaigrette</i>	20
Arincini (RICE BALLS) <i>Stuffed with Bolognese Meat, Peas, Mozzarella, San Marzano Tomatoes</i>	14
Garlicky Shrimp ☒ <i>Parsley-Lemon-Garlic Butter</i>	17
Fried Calamari <i>Sun-dried Tomato Aioli or Marinara Sauce</i>	18
Grandma's Meatballs <i>With Ricotta Cheese</i>	13
Escargot (6) <i>Parsley Butter, Lemon, French Baguette</i>	18
Stuffed Mushrooms (3) <i>Fennel Sausage, Pecorino, Provolone, Garlic, Veal Demi</i>	15
Stuffed Hot Pepper ☒ <i>Bolognese, Fresh Mozzarella, Sunday Sauce</i>	13
House Garlic Styx ☒ MARINARA SAUCE (\$2) CREAM SAUCE (\$3) MOZZARELLA (\$3)	7
Bruschetta <i>Heirloom Tomatoes, Garlic, Thyme, Extra Virgin Olive Oil</i>	12
Peasant Shrimp <i>"Don't Ask!"</i>	20

SALADS

Burrata ☒ <i>Heirloom Beets, Heirloom Tomatoes, White Balsamic 'n Basil Vinaigrette</i>	17
Bosso Salad ☒ <i>Sun-dried Cranberries, Gorgonzola, Candied Pecans, Field Greens, Red Onions, Tomatoes, Raspberry Vinaigrette</i>	16
Classic Caesar Salad ☒ <i>House Croutons, Shaved Reggiano</i>	14
Bandito Salad ☒ <i>Perlini Mozzarella, Hass Avocado, Red Onion, Arugula, White Balsamic Vinaigrette</i>	16
Heirloom Tomato, Red Onion, Cucumber ☒ <i>Fresh Thyme, Extra Virgin Olive Oil</i>	12
Chopped House Salad ☒ <i>Tomato, Cucumber, Carrots, Red Onion, White Balsamic Vinaigrette</i> ADD MEATBALLS & SUNDAY SAUCE (\$5)	13
Antipasto Salad ☒ <i>Prosciutto, Soppressata, Mortadella, Provolone, Giardiniera Vegetables</i>	17
Fresh Mozzarella Caprese ☒ <i>Fresh Beets, Heirloom Tomatoes, Beet Lacquer, White Balsamic Vinaigrette</i>	16
Side Caesar, House or 1/4 Wedge ☒ ADD BACON (\$2) CHICKEN (\$9) ADD SHRIMP (\$10)	10

PASTA

Chopped Lobster, Shrimp 'n Spinach <i>Angel Hair Pasta, Roasted Garlic, Chardonnay Sauce</i>	32
Grandma's Spaghettini 'n Meatballs <i>Served with our Sunday Sauce</i>	20
Rigatoni Bolognese <i>Three Meat Blend, Sunday Sauce, Carrots, Onion, Cognac, Touch of Cream</i>	24
Shrimp Marinara <i>Served over Linguini</i>	26
Spaghettini with Pesto <i>Fresh Pesto, Pine Nuts, Touch of Cream</i> ADD CHICKEN (\$9) ADD SHRIMP (\$10)	25
Baked Four Cheese Ravioli <i>Fresh Mozzarella, Marinara Sauce</i>	22
Rigatoni 'n Fennel Sausage <i>Porcini Mushrooms, San Marzano Tomatoes</i>	25
Manicotti <i>Three Hand-rolled Crepes, Four Cheeses, Marinara Sauce</i>	22
Penne Arrabiata (SPICY) <i>Calabrian Chili Peppers, Fresh Basil, Garlic, San Marzano Tomatoes</i>	22
Seafood Fra Diavolo (SPICY) <i>Linguini Pasta, Clams, Mussels, Shrimp, Fresh Fish, Marinara Sauce</i>	33
Penne alla Vodka <i>San Marzano Tomatoes, Cream, Reggiano, Pancetta, Shallots</i> ADD CHICKEN (\$9) ADD SHRIMP (10)	23
Baked Rigatoni <i>Fresh Broccoli, Nutmeg Cream Sauce, Charred Mozzarella</i> ADD CHICKEN (\$7) ADD SHRIMP (\$8)	23
Linguine with White Clam Sauce <i>Chopped Maine Clams, Parsley, Extra Virgin Olive Oil, Fresh Clam Juice</i>	28
Carbonara <i>"The Best You've Ever Had"</i>	30

ENTRÉES

Seven Grain Encrusted Salmon ☒ <i>Lemon-Tarragon Beurre Blanc</i>	32
Filet of Sole Francese <i>Lemon, Chardonnay Butter</i>	31
The "ULTIMATE" 10-Layer Eggplant ☒ <i>Béchamel, Parmigiano, Fresh Mozzarella, Marinara Sauce</i>	28
Veal Marsala or Piccata <i>Served with Traditional Pasta or Potato 'n Veggies</i>	31
Chicken Scarpariello (BONE-IN) ☒ <i>Chicken Breast, Garlic, Onion, Roasted Pepper, Sausage</i>	27
The "BEST" Chicken or Veal Parmigiana <i>Sunday Sauce, Fresh Mozzarella</i>	25/27
Peasant Chicken or Shrimp over Pasta <i>"Again, Don't Ask!"</i>	28/29
Chicken Marsala or Piccata <i>Served with Traditional Pasta or Potato 'n Veggies</i>	26
Pork Chops ☒ <i>Vinegar Peppers, Potatoes, Lemon, White Wine, Basil</i> ☒ GLUTEN FREE	26

SANDWICHES

Grandma's "BEST" Meatball Parm Hero <i>Meatballs, Mozzarella, Sunday Sauce, Fresh Basil</i>	14
The "ULTIMATE" Veal or Chicken Parm <i>Breaded & Pan-fried Veal or Chicken, Fresh Mozzarella, Fresh Basil, Sunday Sauce</i>	17
Eggplant Parm Hero <i>Eggplant, Mozzarella, Marinara Sauce</i>	16

PERSONAL PIZZAS

Lamb Kofta <i>Coconut Curry, Cardamom Yogurt, Mint Oil, Fresh Mozzarella</i>	20
Grandma's Smashed Meatball <i>Sunday Sauce, Fresh Mozzarella, Ricotta</i>	19
Spinach 'n Artichoke <i>Four Cheeses, AMAZING!</i>	18
Prosciutto 'n Mozzarella <i>Vine-ripe Tomatoes, Prosciutto di Parma, Mozzarella, Fresh Basil</i>	19
Grilled Chicken <i>Artichoke Hearts, Kalamata Olives, Diced Tomatoes, Sautéed Onions, Fontina, Mozzarella</i>	18
Bianco <i>White Pie, Chicken, Gorgonzola, Mozzarella, Sun-dried Tomatoes, Fresh Basil</i>	18
Italian Sausage <i>Ground Italian Sausage, Roasted Red Peppers, Sautéed Onions, Provolone, Mozzarella</i>	18
Spinach 'n Bacon <i>Herbed Ricotta, Fresh Tomato, Spinach, Smoked Bacon, Mozzarella</i>	18
Quattro Formaggio <i>Mozzarella, Parmigiano, Fontina, Gorgonzola, Tomatoes</i>	18
Grilled Vegetable <i>Grilled Vegetables, Red Onions</i>	18
Carnivero <i>Italian Sausage, Smoked Bacon, Country Ham, Sautéed Onions, Pepperoni, Sliced Meatballs, Mozzarella</i>	21
Portobello Mixer <i>Grilled Portobello, Sun-dried Tomatoes, Roasted Red Peppers, Fontina</i>	18
Polpette <i>Sliced Meatballs, Roasted Red Peppers, Herbed Ricotta, Mozzarella</i>	19
Quattro Stagioni <i>Smoked Ham, Olives, Artichoke, Mushrooms, Mozzarella</i>	19
Roasted Garlic <i>Whole Roasted Garlic Cloves, Fresh Tomato, Basil, Mozzarella, Ricotta</i>	17
Buffalo Chicken <i>Crispy Chicken, Buffalo Sauce, Shaved Red Onion, Blue Cheese Aioli, Green Onions, Mozzarella</i> GLUTEN FREE (ADD \$5)	21

CREATE YOUR OWN

NY-style Cheese <i>Homemade Pizza Sauce, Mozzarella Cheese</i>	15
Chef Joe's "Margarita" <i>Fresh Mozzarella, San Marzano Tomatoes, Fresh Basil</i>	17

PIZZA TOPPINGS

MEATS (\$3)

Pepperoni, Sausage, Ham, Bacon, Meatballs, Chicken

VEGGIES (\$2)

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 (\$3)

Herbed Ricotta, Goat Cheese, Extra Cheese

EXTRAS (\$2)

Anchovies, Pesto Sauce, Pineapple

CATERING MENU

APPETIZERS

Garlic Styx w/Marinara
Meatballs
Arancini (RICE BALLS)
Stuffed Hot Peppers
Antipasto Platter
Stuffed Mushrooms
Italian Wedding Soup

HALF	FULL
8 PER DOZEN	
50	95
69	120
50	96
75	130
65	115
16 PER QUART	

SALAD (ADD CHICKEN OR SHRIMP SCAMPI)

Bosso
Bandito
Chopped House Salad
Homemade Caesar

40/60	60/95
45	85
50	95
45	85
45	85

PASTA (ADD CHICKEN OR SHRIMP)

Pasta w/Marinara
Spaghettini & Meatballs
Pasta w/Bolognese
Pasta w/Pesto
Pasta w/Alfredo Sauce
Rigatoni & Broccoli
Shrimp Scampi (over Pasta)
Penne alla Vodka
Chopped Lobster
Manicotti
Braised Short Rib Pasta

50/70	70/100
45	75
60	115
80	140
70	120
70	120
70	120
90	170
70	120
140	280
60	115
120	220

ENTRÉES

Grandma's Eggplant
Chicken Piccata
Veal Piccata
Chicken Marsala
Veal Marsala
Chicken Parmigiana
Veal Parmigiana
Sausage, Peppers & Onions
Lasagna
(ADD PASTA)

100	190
90	170
115	220
90	170
115	220
100	190
115	220
85	150
95	185
25	40

DESSERTS

Tiramisu
Toasted Almond Tiramisu
Chocolate Torte
Cannoli

60
70
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



THE HOME OF THE LIVING ARTIST

5501 PALMER CROSSING CIRCLE
SARASOTA, FL 34233

941.922.7999

www.cafebarbossos.com

