

APPETIZERS

Grandma's Tomato Pie	15
<i>San Marzano Tomatoes, Garlic, Oregano</i>	
Baked Clams Oreganato (6)	17
<i>Cold Water New England Clams, Lemon, Sicilian Breadcrumbs</i>	
Mozzarella in Carrozza	14
<i>Anchovy Butter, Capers, Sherry, Veal Demi, Fresh Basil</i>	
Penn Cove Mussels	16
<i>Saffron Broth, Garlic, Fresh Thyme, Lemon, White Wine, Focaccia</i>	
Grilled Octopus ☒	19
<i>Lemon Potatoes, Arugula, Red Onion, Basil Vinaigrette</i>	
Arincini (RICE BALLS)	13
<i>Stuffed with Bolognese Meat, Peas, Mozzarella, San Marzano Tomatoes</i>	
Garlicky Shrimp ☒	14
<i>Parsley-Lemon-Garlic Butter</i>	
Fried Calamari	16
<i>Sun-dried Tomato Aioli or Marinara Sauce</i>	
Grandma's Meatballs	12
<i>With Ricotta Cheese</i>	
Escargot (6)	17
<i>Parsley Butter, Lemon, French Baguette</i>	
Stuffed Mushrooms (3)	12
<i>Fennel Sausage, Pecorino, Provolone, Garlic, Veal Demi</i>	
Stuffed Hot Pepper ☒	12
<i>Bolognese, Fresh Mozzarella, Sunday Sauce</i>	
House Garlic Styx ☒	6
MARINARA SAUCE (\$1) CREAM SAUCE (\$2) MOZZARELLA (\$2)	
Bruschetta	11
<i>Heirloom Tomatoes, Garlic, Thyme, Extra Virgin Olive Oil</i>	

SALADS

Burrata ☒	16
<i>Heirloom Beets, Heirloom Tomatoes, White Balsamic 'n Basil Vinaigrette</i>	
Bosso Salad ☒	15
<i>Sun-dried Cranberries, Gorgonzola, Candied Pecans, Field Greens, Red Onions, Tomatoes, Raspberry Vinaigrette</i>	
Classic Caesar Salad ☒	13
<i>House Croutons, Shaved Reggiano</i>	
Bandito Salad ☒	15
<i>Perlini Mozzarella, Hass Avocado, Red Onion, Arugula, White Balsamic Vinaigrette</i>	
Heirloom Tomato, Red Onion, Cucumber ☒	11
<i>Fresh Thyme, Extra Virgin Olive Oil</i>	
Chopped House Salad ☒	12
<i>Tomato, Cucumber, Carrots, Red Onion, White Balsamic Vinaigrette</i>	
ADD MEATBALLS & SUNDAY SAUCE (\$5)	
Antipasto Salad ☒	16
<i>Prosciutto, Salami, Soppresata, Mortadella, Provolone, Giardiniera Vegetables</i>	
Fresh Mozzarella Caprese ☒	15
<i>Fresh Beets, Heirloom Tomatoes, Beet Lacquer, White Balsamic Vinaigrette</i>	
Side Caesar, House or 1/4 Wedge ☒	9
ADD BACON (\$1) CHICKEN (\$6) ADD SHRIMP (\$7)	

PASTA

Chopped Lobster, Shrimp 'n Spinach	29
<i>Angel Hair Pasta, Roasted Garlic, Chardonnay Sauce</i>	
Grandma's Spaghettini 'n Meatballs	19
<i>Served with our Sunday Sauce</i>	
Rigatoni Bolognese	21
<i>Three Meat Blend, Sunday Sauce, Carrots, Onion, Cognac, Touch of Cream</i>	
Shrimp Marinara	24
<i>Served over Linguini</i>	
Spaghettini with Pesto	23
<i>Fresh Pesto, Pine Nuts, Touch of Cream</i>	
ADD CHICKEN (\$6) ADD SHRIMP (\$7)	
Baked Four Cheese Ravioli	19
<i>Fresh Mozzarella, Marinara Sauce</i>	
Rigatoni 'n Fennel Sausage	22
<i>Porcini Mushrooms, San Marzano Tomatoes</i>	
Manicotti	19
<i>Three Hand-rolled Crepes, Four Cheeses, Marinara Sauce</i>	
Penne Arrabiata (SPICY)	21
<i>Calabrian Chili Peppers, Fresh Basil, Garlic, San Marzano Tomatoes</i>	
Seafood Fra Diavolo (SPICY)	28
<i>Linguini Pasta, Clams, Mussels, Shrimp, Fresh Fish, Marinara Sauce</i>	
Penne alla Vodka	22
<i>San Marzano Tomatoes, Cream, Reggiano, Pancetta, Shallots</i>	
ADD CHICKEN (\$6) ADD SHRIMP (\$7)	
Baked Rigatoni	21
<i>Fresh Broccoli, Nutmeg Cream Sauce, Charred Mozzarella</i>	
ADD CHICKEN (\$6) ADD SHRIMP (\$7)	
Linguine with White Clam Sauce	24
<i>Chopped Maine Clams, Parsley, Extra Virgin Olive Oil, Fresh Clam Juice</i>	

ENTRÉES

Seven Grain Encrusted Salmon ☒	29
<i>Lemon-Tarragon Beurre Blanc</i>	
Filet of Sole Francese	30
<i>Lemon, Chardonnay Butter</i>	
The "ULTIMATE" 10-Layer Eggplant ☒	23
<i>Béchamel, Parmigiano, Fresh Mozzarella, Marinara Sauce</i>	
Veal Marsala or Piccata	29
<i>Served with Traditional Pasta or Potato 'n Veggies</i>	
Chicken Scarpariello (BONE-IN) ☒	26
<i>Chicken Breast, Garlic, Onion, Roasted Pepper, Sausage</i>	
The "BEST" Chicken Parmigiana	23
<i>Sunday Sauce, Fresh Mozzarella</i>	
The "BEST" Veal Parmigiana	25
<i>Sunday Sauce, Fresh Mozzarella</i>	
Chicken Marsala or Piccata	24
<i>Served with Traditional Pasta or Potato 'n Veggies</i>	
Pork Chops ☒	25
<i>Vinegar Peppers, Potatoes, Lemon, White Wine, Basil</i>	

☒ GLUTEN FREE

SANDWICHES

Grandma's "BEST" Meatball Parm Hero	13
<i>Meatballs, Mozzarella, Sunday Sauce, Fresh Basil</i>	
The "ULTIMATE" Veal or Chicken Parm	16
<i>Breaded & Pan-fried Veal or Chicken, Fresh Mozzarella, Fresh Basil, Sunday Sauce</i>	
Eggplant Parm Hero	15
<i>Eggplant, Mozzarella, Marinara Sauce</i>	

PERSONAL PIZZAS

Lamb Kofta	18
<i>Coconut Curry, Cardamom Yogurt, Mint Oil, Fresh Mozzarella</i>	
Grandma's Smashed Meatball	17
<i>Sunday Sauce, Fresh Mozzarella, Ricotta</i>	
Spinach 'n Artichoke	17
<i>Four Cheeses, AMAZING!</i>	
Prosciutto 'n Mozzarella	17
<i>Vine-ripe Tomatoes, Prosciutto di Parma, Mozzarella, Fresh Basil</i>	
Grilled Chicken	16
<i>Artichoke Hearts, Kalamata Olives, Diced Tomatoes, Sautéed Onions, Fontina, Mozzarella</i>	
Bianco	16
<i>White Pie, Chicken, Gorgonzola, Mozzarella, Sun-dried Tomatoes, Fresh Basil</i>	
Italian Sausage (NY-STYLE)	16
<i>Ground Italian Sausage, Roasted Red Peppers, Sautéed Onions, Provolone, Mozzarella</i>	
Spinach 'n Bacon	16
<i>Herbed Ricotta, Fresh Tomato, Spinach, Smoked Bacon, Mozzarella</i>	
Quattro Formaggio	16
<i>Mozzarella, Parmigiano, Fontina, Gorgonzola, Tomatoes</i>	
Grilled Vegetable (NY-STYLE)	16
<i>Grilled Vegetables, Red Onions</i>	
Carnivero	18
<i>Italian Sausage, Smoked Bacon, Country Ham, Sautéed Onions, Pepperoni, Sliced Meatballs, Mozzarella</i>	
Portobello Mixer (NY-STYLE)	18
<i>Grilled Portobello, Sun-dried Tomatoes, Roasted Red Peppers, Fontina</i>	
Polpetta (NY-STYLE)	17
<i>Sliced Meatballs, Roasted Red Peppers, Herbed Ricotta, Mozzarella</i>	
Quattro Stagioni (NY-STYLE)	17
<i>Smoked Ham, Olives, Artichoke, Mushrooms, Mozzarella</i>	
Roasted Garlic	15
<i>Whole Roasted Garlic Cloves, Fresh Tomato, Basil, Mozzarella, Ricotta</i>	
Buffalo Chicken	18
<i>Crispy Chicken, Buffalo Sauce, Shaved Red Onion, Blue Cheese Aioli, Green Onions, Mozzarella</i>	
GLUTEN FREE (ADD \$5)	

CREATE YOUR OWN

NY-style Cheese	13
<i>Homemade Pizza Sauce, Mozzarella Cheese</i>	
Chef Joe's "Margarita"	15
<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

APPETIZERS

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

HALF	FULL
4 PER DZ	
44	86
69	120
49	95
65	120
60	110
70	120
16 PER QUART	

SALAD (ADD CHICKEN OR SHRIMP SCAMPI)

Bosso
Bandito
Chopped House Salad
Homemade Caesar

30/55	45/85
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

40/65	60/95
45	65
55	110
60	110
60	105
55	95
60	90
80	140
50	90
120	240
50	100
100	200

ENTRÉES

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

90	170
75	130
95	160
85	160
100	190
80	150
100	190
70	130
85	165
15	30
15	30

DESSERTS

Tiramisu
Toasted Almond Tiramisu
Cheesecake
Chocolate Torte
8 Layer Chocolate Cake (with notice)

60
70
90
55
100

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

941.922.7999



MONDAY – CLOSED
TUESDAY – SUNDAY 4PM – 9PM



THE HOME OF THE LIVING ARTIST

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