BOLZANO’S
FAMILY RESTAURANT
DINING ON A LAKE

75 NORTH RT. 9W
CONGERS, NY 10920

845-268-9671

DINE IN
PICK UP & FREE DELIVERY
MINIMUM • $20 •

VISIT US AT:
WWW.BOLZANO RESTAURANT.COM

MONDAY : CLOSED
TUES - THURS : 11 AM - 10 PM
FRI - SAT : 11 AM - 11 PM
SUN: 12 - 10 PM

Please be patient, good food takes time.
Thank you.

All orders are individually prepared.
You’ll taste the difference.

We make our own Fresh Mozzarella & Meatballs.
# Menu

## Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Antipasto</td>
<td>15.95</td>
</tr>
<tr>
<td>Shrimp, Eggplant Rollatini, Clams &amp; Mussels in a light Scampi Sauce</td>
<td>15.95</td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>8.95</td>
</tr>
<tr>
<td>Stuffed w/ Lump Crab Meat in a Pink Champagne Sauce</td>
<td></td>
</tr>
<tr>
<td>Spiedini ala Romano</td>
<td></td>
</tr>
<tr>
<td>Bread &amp; Mozzarella Cheese, battered w/ egg &amp; Parmesan cheese, garlic &amp; lemon</td>
<td>8.95</td>
</tr>
<tr>
<td>Beef Carpaccio</td>
<td></td>
</tr>
<tr>
<td>Sliced raw beef over baby greens w/ shaved parmesan and capers</td>
<td>12.95</td>
</tr>
<tr>
<td>Cold Antipasto for 2 Chef’s Choice</td>
<td>13.95</td>
</tr>
<tr>
<td>Mozzarella Caprese</td>
<td>9.95</td>
</tr>
</tbody>
</table>

## Spaghetti

- Penne, Spaghetti, Linguini: T/S . 5.95
- Mozzarella Sticks: 5.95
- Broccoli: 5.95
- Lentil: 5.95
- Potato or Hot Peppers: 5.95
- Sautéed Spinach: 5.95
- Sausage (2): 5.95
- Chicken Fingers (3): 6.95
- Cheese Ravioli (3): 5.95
- Chicken Fingers or Mozzarella Cheese Ravioli: 5.95
- Rigatoni Monte Rosa: 13.95
- In our famous Vodka Cream Sauce
- Tortellini ala Nonna: 15.95
- Cheese tortellini w/ chopped prosciutto, green peas, in a light parmesan Alfredo sauce
- Spaghetti Carbonara: 15.95
- W/ a touch of cream
- Cappellini Primavera: 13.95
- Linguine: 16.95
- White or red clam sauce
- Lobster Ravioli: 16.95
- In a champagne cream sauce

## Pasta

- Cheese Ravioli: 14.95
- In a marinara or vodka cream sauce
- Fettuccine Alfredo: 14.95
- w/ chicken: 16.95
- w/ shrimp: 19.95
- Penne ala Bolzano: 16.95
- W/ chopped chicken breast, broccoli, sundried tomatoes & shiitake mushrooms
- Eggplant Parmigiana: 14.95
- Eggplant Rollatini: 14.95
- Pasta w/ Meatballs, Sausage or Meat Sauce: 13.95

## Kids Menu

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Penne Vodka</td>
<td>7.95</td>
</tr>
<tr>
<td>Chicken Fingers (3)</td>
<td>6.95</td>
</tr>
<tr>
<td>Mozzarella Sticks</td>
<td>5.95</td>
</tr>
<tr>
<td>Penne, Spaghetti, Linguini T/S</td>
<td>5.95</td>
</tr>
<tr>
<td>Sticks w/ French Fries</td>
<td>7.95</td>
</tr>
</tbody>
</table>

## Side Dishes

- Potato or Hot Peppers: 5.95
- Broccoli Rabe: 8.95
- Sautéed Spinach: 5.95
- Broccoli: 5.95
- Sausage (2): 5.95
- Meatballs (2): 5.95
- Sausage (2): 5.95
- House Salad: 4.50
- Calamari Salad: 9.95
- Chef Salad: 9.95
- Seafood Salad: 12.95
- Scungilli Salad: 9.95
- Greek Salad: 7.95

## Salads

- Classic Caesar Salad: 6.95
  - Homemade Dressing
  - Add Chicken: 2.50
  - Add Fish: 5.00
  - Add Beef: 4.00
- House Salad: 4.50
  - Calamari Salad: 9.95
- Chef Salad: 9.95
  - Seafood Salad: 12.95
  - Greek Salad: 7.95
- Greek Salad: 7.95
- Scungilli Salad: 9.95
- Potato or Hot Peppers: 5.95
- Broccoli Rabe: 8.95
- Sautéed Spinach: 5.95
- Broccoli: 5.95

## Soups

- Classic Caesar Salad: 6.95
- Add Chicken: 2.50
- Add Fish: 5.00
- Add Beef: 4.00
- House Salad: 4.50
- Calamari Salad: 9.95
- Chef Salad: 9.95
- Seafood Salad: 12.95
- Greek Salad: 7.95
- Greek Salad: 7.95
- Scungilli Salad: 9.95
- Potato or Hot Peppers: 5.95
- Broccoli Rabe: 8.95
- Sautéed Spinach: 5.95
- Broccoli: 5.95
- Sausage (2): 5.95
- Meatballs (2): 5.95
- Sausage (2): 5.95
- House Salad: 4.50
- Calamari Salad: 9.95
- Chef Salad: 9.95
- Seafood Salad: 12.95
- Greek Salad: 7.95
- Greek Salad: 7.95
- Scungilli Salad: 9.95
- Potato or Hot Peppers: 5.95
- Broccoli Rabe: 8.95
- Sautéed Spinach: 5.95
- Broccoli: 5.95

## Pasta Al Forno

- “Baked Pastas”
  - Ziti, Manicotti, Gnocchi: 12.95
  - Ravioli, Meat or Cheese: 12.95
  - Tortellini or Cavatelli: 12.95
  - Stuffed Shells: 12.95
  - Lasagna: 13.95

All Pasta Dishes Served w/ Side Salad

Whole Wheat or Gluten Free Available
CHICKEN

Traditional Chicken .................. 16.95
Your choice of Parmesan, Francese, Marsala or Piccata

Chicken Giambotta .................... 16.95
Boneless breasts of chicken w/ peppers, onions, mushrooms, potatoes & sausage in a light brown sauce

Chicken Pavarotti ...................... 16.95
Boneless breasts of chicken topped w/ spinach, fresh mozzarella cheese & shitake mushrooms in a light brandy cream sauce

Chicken Albanotti ....................... 17.95
Rolled chicken breasts, stuffed w/ prosciutto, mozzarella cheese and herbs, shallots in a light pink champagne sauce

Chicken Capricciosa ................. 16.95
Lightly breaded chicken breast & pan fried served w/ Arugula Salad, chopped tomatoes

Chicken Scarpertello ................. 16.95
Chicken on bone, sautéed w/ garlic, white wine, lemon and rosemary

Chicken Genovese .................... 16.95
Breast of chicken topped w/ zucchini, melted Fontina cheese, served in a creamy pesto sauce

Chicken Martini ....................... 16.95
Breast of chicken, parmigiano crusted cheese in a lemon butter white wine sauce

Heart Healthy Choice ............... 18.95
Grilled Chicken, Broccoli Rabe over whole wheat pasta

All Dishes served w/ Pasta or Vegetables & Salad

MEAT

Pork Chop Parmigiana .............. 17.95

Black Angus Steak .................... 25.95
16 oz. boneless, grilled in a cognac shitake mushroom sauce or a peppercorn brandy sauce

Pork Chop Arrabiata ............... 18.95

Bone-In Ribeye .......................... 29.95
20 oz. w/ mushrooms, onions and potatoes. Optional: Hot peppers to taste

All Dishes served w/ Pasta or Vegetables & Salad

VEAL

Traditional Veal .........................19.95
Your choice of Parmesan, Francese, Piccata or Marsala

Veal Principessa ........................19.95
Veal Scallopini topped w/ prosciutto, roasted red peppers & fresh mozzarella in a demi glaze sauce

Veal Rossini ................................19.95
Topped w/ eggplant, fresh tomatoes, melted mozzarella cheese in a sherry wine sauce

Veal Saltimbocca ........................19.95
Topped w/ spinach, prosciutto, mozzarella cheese in a light scampi sauce

Veal Cacciatore ..........................19.95

All Dishes served w/ Pasta or Vegetables & Salad

FISH

Stuffed Flounder ........................19.95
Stuffed w/ lump crab meat in a light scampi sauce

Broiled Salmon .........................19.95
In a lemon white wine sauce

Shrimp Scampi ..........................19.95
W/ pasta or risotto

Shrimp Fra Diavolo ................. 19.95
W/ pasta or risotto

Calamari Fra Diavolo .................. 19.95

Shrimp & Scallops .................... 23.95
Over risotto in a light scampi sauce

Zuppa di Pesce ......................... 25.95
Shrimp, scallops, clams, mussels, calamari in a white or red wine sauce

Jumbo Shrimp Parmigiana ........... 19.95
Flounder Francese .................... 19.95
Flounder Puttanesca ............... 19.95
Jumbo Shrimp Francese .............. 19.95

All Entrees Served w/ Pasta or Vegetable & Salad
We Carry Gluten-Free & Whole Wheat Pasta
All Orders Cooked Separately By Order. No Peanut Oil Used.
We Make Our Own Homemade Fresh Mozzarella & Meatballs

DESSERTS

Ask Your Waiter About Our Daily Homemade Desserts
# SPECIALLY SELECTED HOUSE WINE

**Pinot Grigio – Chardonnay – White Zinfandel**  
**Merlot – Cabernet Sauvignon – Chianti – Malbec**  
**Monte Pulciano – Pinot Noir**

## SPARKLING WINES

<table>
<thead>
<tr>
<th>Sparkling Wine</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lunetta Prosecco Veneto, Italy</td>
<td>35</td>
</tr>
<tr>
<td>Perrier Jouet Grand Brut Champagne, France</td>
<td>100</td>
</tr>
</tbody>
</table>

## WHITE WINES

<table>
<thead>
<tr>
<th>White Wine</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hogue Cellars Sauvignon Blanc Columbia Valley, Washington State</td>
<td>28</td>
</tr>
<tr>
<td>Kendall Jackson Chardonnay “Vinter’s Reserve” California</td>
<td>28</td>
</tr>
<tr>
<td>S.A. Prum Riesling “Essence” Mosel, Germany</td>
<td>28</td>
</tr>
<tr>
<td>Ruffino “Lumina” Pinot Grigio Tre Venezie, Italy</td>
<td>32</td>
</tr>
<tr>
<td>Peter Yealands Sauvignon Blanc Marlborough, New Zealand</td>
<td>32</td>
</tr>
<tr>
<td>Franciscan Chardonnay Napa, California</td>
<td>36</td>
</tr>
<tr>
<td>Santa Margherita Pinot Grigio Alto Adige, Italy</td>
<td>45</td>
</tr>
<tr>
<td>Sky Fall Pinot Gris Columbia Valley, Washington State</td>
<td>45</td>
</tr>
<tr>
<td>La Chiara Gavi di Gavi Piedmont, Italy</td>
<td>45</td>
</tr>
<tr>
<td>Stags Leap Chardonnay “Karia” Napa Carneros, California</td>
<td>60</td>
</tr>
<tr>
<td>La Scolca Gavi di Gavi “Black Label”</td>
<td>100</td>
</tr>
</tbody>
</table>

## RED WINES

<table>
<thead>
<tr>
<th>Red Wine</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cigar Zin Zinfandel Lodi, California</td>
<td>30</td>
</tr>
<tr>
<td>Septima Malbec Mendoza, Argentina</td>
<td>32</td>
</tr>
<tr>
<td>Seven Falls Merlot Columbia Valley, Washington State</td>
<td>32</td>
</tr>
<tr>
<td>Josh Cellars Pinot Noir Sonoma, California</td>
<td>33</td>
</tr>
<tr>
<td>Wente “Sandstone” Merlot Arroyo Seco, California</td>
<td>38</td>
</tr>
<tr>
<td>Castello Banfi Chianti Classico Riserva Tuscany, Italy</td>
<td>40</td>
</tr>
<tr>
<td>Antinori “Super Tuscan” Villa Rosso Tuscany, Italy</td>
<td>45</td>
</tr>
<tr>
<td>Ruffino “Riserva Ducale” Tan Label Tuscany, Italy</td>
<td>45</td>
</tr>
<tr>
<td>La Crema Pinot Noir Sonoma Coast, California</td>
<td>45</td>
</tr>
<tr>
<td>Silver Palm Cabernet Sauvignon Napa, California</td>
<td>54</td>
</tr>
<tr>
<td>Avalon Cabernet Sauvignon Napa, California</td>
<td>54</td>
</tr>
<tr>
<td>Meiomi Pinot Noir Central Coast, California</td>
<td>55</td>
</tr>
<tr>
<td>Terrabianca Campaccio Tuscany, Italy</td>
<td>56</td>
</tr>
<tr>
<td>Ruffino “Riserva Ducale” Gold Label Tuscany, Italy</td>
<td>60</td>
</tr>
<tr>
<td>Reccia Ca’Bertoldi Amarone Veneto, Italy</td>
<td>68</td>
</tr>
<tr>
<td>Col d’Orcia Brunello di Montalcino Tuscany, Italy</td>
<td>82</td>
</tr>
<tr>
<td>Marchesi di Barolo Barolo Piedmont, Italy</td>
<td>85</td>
</tr>
<tr>
<td>Stags Leap “Artemis” Cabernet Sauvignon Napa, California</td>
<td>100</td>
</tr>
<tr>
<td>Chimney Rock Cabernet Sauvignon Stags Leap, California</td>
<td>110</td>
</tr>
<tr>
<td>Castello Banfi Brunello di Montalcino Tuscany, Italy</td>
<td>120</td>
</tr>
<tr>
<td>Castello Banfi Summus Tuscany, Italy</td>
<td>130</td>
</tr>
<tr>
<td>Caymus Cabernet Sauvignon Napa, California</td>
<td>140</td>
</tr>
<tr>
<td>Silver Oak Cabernet Sauvignon Napa, California</td>
<td>158</td>
</tr>
<tr>
<td>Antinori Tignanello Tuscany, Italy</td>
<td>190</td>
</tr>
<tr>
<td>Bertani Amarone Veneto, Italy</td>
<td>201</td>
</tr>
<tr>
<td>Dominus Napa, California</td>
<td>275</td>
</tr>
<tr>
<td>Joseph Phelps Insignia Napa, California</td>
<td>300</td>
</tr>
</tbody>
</table>

Cold Beer Available