

Roxanne's

Welcome! Roxanne's brings to New Jersey a recipe found by Grandma Roxanne in Little Italy in the early 1900's: Authentic New York Thin Crust Pizza. More than eighty years later, Roxanne's granddaughter proudly brings back her famous "Old World" family recipe along with classic family style dining.

Pizza

Prepared with Fresh Mozzarella, Tomato Sauce, Extra Virgin Olive Oil & Fresh Basil
Large - 17.50 • Small - 15.50
with Fresh Garlic or Grated Cheese - \$3.00 Extra

White Pies (Ricotta & Mozzarella) - Large - 18.00 • Small - 16.00
with Extra Ricotta or Mozzarella - \$2.50

Additional Toppings - 2.50 Each (Same price on Half or Whole)

- Mushrooms
- Extra Tomato Sauce
- Anchovies
- Caramelized Onions
- Kalamata Olives
- Sausage
- Meatballs
- Shaved Red Onions
- Broccoli
- Extra Mozzarella
- Pepperoni
- Sun Dried Tomatoes
- Fire Roasted Peppers
- Ricotta
- Prosciutto
- Spinach
- Fresh Arugula

Calzones - 13.00 • with any Topping - \$2.50 Extra

Appetizers

Signature Brick Oven Garlic Bread

Garlic-Herb Butter, Pecorino & Extra Virgin Olive Oil..... 7.95
Add Grana Padano Cheese..... 8.95

Pasta e Fagioli Soup cup 3.75.....bowl 5.75

Cheese Sticks Homemade with Whole Mozzarella, Lightly Breaded, Fried Crisp & served with Tomato Sauce 10.75

Mussels Fra Diavolo Steamed Mussels in White Wine, Tomato Sauce, Roasted Garlic & Fresh Aromatic Herbs, Served Spicy or Mild..... 11.50

Roxanne's Chips Eggplant & Zucchini Chips with our Homemade Cucumber Yogurt Dip..... 11.50

Calamari Fritti Fried Calamari (tubes only) with Fresh Tomato Basil Sauce..... 12.50

Clams Oreganato (Whole) Baked Clams topped with Italian Style Seasoned Breadcrumbs, served with Lemon-White Wine Sauce..... 12.50

Antipasto assorted Italian cold cuts, cheeses, marinated artichokes, Pickled Peppadew peppers, Olives and drizzled with Extra virgin olive oil & balsamic Glaze..... 12.50

Shrimp Oreganato with Italian Style Seasoned Breadcrumbs served with Lemon-White Wine Sauce..... 12.50

Roxanne's Buffalo Wings Italian Seasoning Rub & Mild or Spicy Sauce Glaze, served with Blue Cheese Dressing..... 10.75

Calamari Fra Diavolo Sautéed with Roasted Garlic, Basil, Fresh Aromatic Herbs & White Wine Tomato Sauce, Served Mild or Spicy..... 12.50

Coconut Shrimp Crusted in Coconut Flakes & served with Sweet Spiced Raspberry Dipping Sauce 12.50

Caprese Fresh Fior Di Latte Mozzarella, Basil, Vine Ripened Tomatoes & Fire Roasted Red Peppers..... 12.50

Salads

Caesar Romaine Lettuce Hearts with Creamy Caesar Dressing, Croutons & Shaved Parmesan..... 22.95 **Family** **Individual** 9.95

Arugula with Sun-Dried Tomatoes, house made Honey Balsamic Vinaigrette and Shaved Parmesan, Garnished with Endive & Radicchio..... 23.95 **Individual** 10.95

Italiana Green Salad with Mozzarella, Roasted Peppers, Olives, Capers, Anchovies, Carrots, Tomatoes & Artichoke Hearts with House made Italian Dressing..... 25.95 **Individual** 11.95

Mesclun Baby Field Greens, Marinated Sliced Portobello, & House made Balsamic Vinaigrette..... 23.95 **Family** **Individual** 9.95

Roxanne's Mixed Wild Greens, Olives, Carrots, Tomatoes & House made Italian Dressing..... 21.95 **Individual** 9.95

Kale & Quinoa Shredded Mix With Romaine, Quinoa, red Onions, Cucumber and Fresh tomato dressed with house made Honey Lime Vinaigrette 25.95 **Individual** 11.95

Salads may be paired with choice of one grilled equivalent:

Chicken.....	11.50	5.95	Salmon.....	16.50	8.95
Sirloin Steak.....	16.50	8.95	Shrimp.....	16.50	8.95

Panini Sandwiches (Lunch only)

Served with Fresh Cut Fries - (Substitute House Salad for Fries \$2 Extra)

Create Your Own—Choice of Meat, Vegetable, Cheese and Dressing.....12.95

Chicken	Roasted Peppers	Mozzarella	Parmesan	Balsamic Vinaigrette
Turkey	Eggplant	Provolone	Swiss	Herbed Mayo
Prosciutto	Zucchini	Gorgonzola	Cheddar	Honey Mustard
Steak	Portobello	American		Pesto Spread

Caprese Panini

Vine Ripened Tomato, fior di late mozzarella, fire roasted red Peppers, Basil, extra virgin olive oil & balsamic vinegar 12.95

Classics (All Day)

Heros

\$13.95 • Add Mozzarella Cheese - \$1 Extra

- Eggplant
- Meatball
- Chicken Cutlet
- Sausage & Peppers (Sweet or Hot)

Roxanne's burger (10oz)

Our Special Blend _Served with Lettuce & Tomato \$ 11.95

- Burger Toppings:** \$ 1.00 Each
- American • Cheddar • Swiss
 - Fresh Mozzarella • Gorgonzola • Provolone
 - Crisp Bacon • Sautéed Onions • Mushrooms

Turkey

Home made fresh, lettuce, tomato & mayo..... 12.95

Turkey Club (on a hero) add bacon 13.95

Steak

Grilled Sirloin Steak served on a hero with caramelized onions, Horseradish Sauce & your choice of cheese..... 15.95

Italian Sub

Capicola, Mortadella, Sopresatta, genoa Salami, shredded lettuce, hot cherry pepper (optional), sliced tomato & onion, Provolone & sprinkled with our house made Italian dressing (Mayo, Optional) 12.95

Sandwiches

Wines

House Wines

\$7.00 GL • \$25.00 BTL

- White Zinfandel
- Moscato - Chardonnay - Pinot Grigio
- Sauvignon Blanc - Riesling
- Pinot Noir - Chianti - Malbec
- Shiraz - Cabernet Sauvignon - Merlot
- Rose (Italy)

More House Wines

\$10.00 GL • \$35.00 BTL

- Santi 'Sortelese' Pinot Grigio (Veneto, Italy)
- Kato Sauvignon Blanc (New Zealand)
- Hanging Vine Chardonnay (California)
- Le Charmel Pinot Noir (France)
- Tortoise Creek, Cabernet Sauvignon (California)
- Bordeaux Chateau Moulin (France)

Champagne & Sparkling

Santa Marina Prosecco (Italy)

- 8.00 GL 30.00 BTL
- Veuve du Vernay, Champagne 187 ml (France)
- 10.00 GL 35.00 BTL
- Moët & Chandon Brut Imperial, (Épernay, France) 90.00 BTL

White Wines

Chardonnay

- Meridian, (California) 28
- Penfolds, (Australia)..... 29
- Trinity Oaks (Napa, California) 30
- Hanging Vine (California)..... 35

Sauvignon Blanc

- Seaglass (Santa Barbara, CA)..... 29
- Kato Sauvignon Blanc (New Zealand) 35
- Brancott (Marlborough, New Zealand)..... 39

Pinot Grigio

- Due Torri, (Italy)..... 27
- Campanile, (Veneto, Italy)..... 29
- Banfi 'Le Rime' (Tuscany, Italy)..... 30
- Santi 'Sortelese' (Veneto, Italy)..... 35

More White Wines

- Melini Orvieto Classico (Italy)..... 25
- Domaine Miguel Chardonnay (France) 26
- Santi di Monte Forte (Italy) 27
- Hainz Eifel Shine Riesling (Germany) 28

Red Wine

Merlot

- Mezzacorona, (Trentino, Italy)..... 26
- Blackstone, Winemaker's Select (California) . 28
- Twenty Rows, (California) 39

Chianti

- Villa di Campobello, Riserva, (Tuscany, Italy) 28
- Melini Riserva (Italy) 28
- Carpineto, Classico, (Tuscany, Italy)..... 40
- Antinori Péppoli Classico, (Tuscany, Italy)..... 55

Pinot Noir

- Trinity Oaks (Napa Valley, California) 26
- Deloach (Russian River, California)..... 33
- Le Charmel (France) 35

Cabernet Sauvignon

- Ca'Domini (Veneto, Italy)..... 25
- Tortoise Creek (Central Coast, California)..... 35
- Bordeaux Chateau Moulin (France)..... 35
- Estancia, (Paso Robles, California)..... 39
- Twenty Rows, (Napa Valley, California) 42
- Decoy Sonoma, (California) 45

More Reds

- Montepulciano d'Abruzzo, (Italy)..... 27
- Malbec Finca La Linda (Mendoza Aizona)..... 30
- Shiraz Penfolds, (Australia)..... 32
- Brunello L'oca Ciuca, (Tuscany, Italy)..... 59
- Barolo, Ca'Bianca (Piedmont, Italy)..... 65
- Amarone della Valpolicella (Veneto, Italy).... 70

Roxanne's

Pasta

	Family	Individual
Spaghetti Primavera Fresh Garden Vegetables, Extra Virgin Olive Oil & Garlic, Prepared with Red or White Sauce.....	37.95	16.95
Fettuccine Alfredo e Pollo "Little Ribbons" of pasta with White Cream Sauce, Aged Parmigiano, Pecorino Cheese & Sliced Chicken.....	39.95	17.95
"Classic" Sausages & Peppers Sweet or Hot Italian Sausage tossed in a Mix of Peppers, Onions & a Light Tomato Sauce, over Spaghetti.....	39.95	17.95
Rigatoni Alla Vodka Served in a Tomato-Cream Sauce with Ground Prosciutto, Onions & Vodka.....	39.95	17.95
Gemelli Arugula e Pollo pasta braids with sliced chicken, arugula, garlic, white wine & light tomato sauce	39.95	17.95
Meatballs & Spaghetti Homemade Meatballs with Garlic, Parmesan Cheese & Tomato Sauce.....	39.95	17.95
Penne with Sausage & Broccoli Rabe Sweet or Hot Italian Sausage, Cannellini Beans, Garlic & Extra Virgin Olive Oil.....	39.95	17.95
Pappardelle alla Toscana Fresh Wide Ribbon Pasta with Sun-Dried Tomatoes, Mixed Wild Mushrooms, Shallots, & Cheese in a Brandy Cream Sauce.....	39.95	17.95
Pasta Bolognese Choice of Pasta with Homemade Zesty Meat Sauce & Touch of Cream.....	39.95	17.95
Rigatoni Siciliano Fire-Grilled Eggplant, Roasted Roma Tomatoes, White Wine, Garlic, Extra Virgin Olive Oil, Oregano, A Pinch of Hot Red Pepper Flakes and tossed with Diced Fresh Mozzarella.....	39.95	17.95
Baked Ziti Ziti Pasta Baked with Tomato Sauce and Ricotta Cheese, Basil, Oregano, Topped with Whole Mozzarella and Provolone Cheese.....	37.95	15.95
	40.95	17.95
Frutti di Mare Fra Diavolo Fresh Spicy or Mild Tomato Sauce, White Wine, Roasted Garlic, Basil, Fresh Aromatic Herbs & Mixed Seafood over Linguine.....	51.95	21.95
Vongole Littleneck Clams, Extra Virgin Olive Oil & Garlic with Red or White Sauce, White Wine & Fresh Aromatic Herbs over Linguine.....	51.95	21.95
Cheese Ravioli Prepared with our Tomato Sauce.....	37.95	15.95
Lobster Ravioli Prepared with our House made Pink Sauce.....	43.95	18.95

Chef's Gluten Free Pasta of the Day *

Prepared in the style of : Pomodoro, Bolognese, Vodka Sauce Sausage & Peppers, Siciliano (or) Sausage & Broccoli Rabe.....

51.95 21.95

Sides

Mixed Vegetables of the Day.....	6.00
Sautéed or Steamed Spinach.....	6.00
Fresh Cut Fries Or Potato of the Day.....	4.00
Sautéed or Steamed Broccoli or Broccoli Rabe.....	6.00

Desserts

Cheesecake, Tiramisu, Cannoli, Chocolate & Vanilla Tartufo, Chocolate Hazelnut-Nutella Mousse Cake.....	6.75
Sorbet (Each Scoop) Non Dairy!	2.00
Ice Cream (Each Scoop).....	2.00

Beverages

Coffee or Tea.....	1.95	Soda.....	2.25
Espresso.....	2.95	Saranac® Root Beer.....	3.50
Double Espresso.....	3.95	Juices.....	2.75
Cappuccino.....	3.95	Mineral Water.....	4.00/6.00

WHOLE WHEAT PASTA AVAILABLE

Please Notify us of any Allergy Needs

Please advise - we only accept Roxanne's gift Cards

Entrees

All Entrees served with Pasta OR Vegetable & Potato

EGGPLANT

Parmigiana Lightly Breaded & Baked with Fresh Mozzarella & Tomato Sauce..... 41.95 17.95

Rollatine Stuffed with Ricotta Cheese, Basil, Spinach & Roasted Peppers, Topped with Tomato Sauce and Mozzarella..... 41.95 17.95

CHICKEN

Milanese Thinly Pounded, Lightly Crusted in a Mix of Pecorino Romano & Panko. Sautéed with White Wine & Lemon and topped with Fresh Arugula..... 45.95 19.95

Parmigiana Lightly Breaded & Baked with Fresh Mozzarella & Tomato Sauce..... 45.95 19.95

Marsala Sautéed with Mushrooms, Shallots, Marsala Wine & Homemade Veal Demi Glace..... 45.95 19.95

Chicken alla Griglia Grilled & Drizzled with Lemon, Extra Virgin Olive Oil & Capers..... 45.95 19.95

Francaise Dipped in a Light Egg Batter and Sautéed with Butter, Lemon & White Wine..... 45.95 19.95

Capricciosa Thinly pounded, crusted in herbed pecorino crumbs, sautéed in extra virgin olive oil topped with arugula, Kalamata olives, red onions & tomatoes..... 45.95 19.95

VEAL

Milanese Thinly Pounded, Lightly Crusted in a Mix of Pecorino Romano & Panko. Sautéed with White Wine & Lemon and topped with Fresh Arugula..... 53.95 22.95

Parmigiana Lightly Breaded & Baked with Fresh Mozzarella & Tomato Sauce..... 53.95 22.95

Marsala Sautéed with Mushrooms, Shallots, Marsala Wine & Homemade Veal Demi Glace..... 53.95 22.95

Capricciosa Thinly pounded, crusted in herbed pecorino crumbs, sautéed in extra virgin olive oil topped with arugula, Kalamata olives, red onions & tomatoes..... 53.95 22.95

STEAK (14+ Oz) Twin Sirloin

Grilled - With Brandi Pepper Sauce on the side, or **Pizzaiola** - Peppers, Onions, Mushrooms & Pomodoro 59.95 23.95

SHRIMP

Al Carciofi Sautéed in Extra Virgin Olive Oil with Garlic, Shallots, Artichoke Hearts, Roasted Tomatoes, Kalamata Olives, White Wine & a Touch of Cream (Suggested over Short Pasta)..... 53.95 22.95

Parmigiana Lightly Breaded & Baked with Fresh Mozzarella & Tomato Sauce..... 53.95 22.95

Scampi Sautéed with Garlic, White Wine & Lemon, topped with Italian Style Seasoned Bread Crumbs..... 53.95 22.95

Roxanne's Sautéed with Mixed Mushrooms, Fresh Garlic, Diced Fresh Tomatoes, Basil, Capers, Shallots & a Touch of Cream..... 53.95 22.95

Fra Diavolo Sautéed with Roasted Garlic, Basil, Fresh Aromatic Herbs & White Wine Tomato Sauce. Served Mild or Spicy & Suggested over Pasta..... 53.95 22.95

Simply Grilled, Marinated in lemon, olive oil, oregano And garlic..... 53.95 22.95

FISH

Atlantic Salmon alla Griglia Grilled & Drizzled with Lemon, Extra Virgin Olive Oil & Capers 53.95 22.95
Also can be Prepared: **Oreganata Or Blackened** 53.95 22.95

Kid's Menu Available

NOT RESPONSIBLE FOR PERSONAL PROPERTY • PRICES SUBJECT TO CHANGE WITHOUT NOTICE