

Roxanne's

Appetizers

Roxanne's Chips, eggplant & zucchini chips, cucumber yogurt dip
Buffalo Wings, Hot or Mild with Celery Sticks and Bleu Cheese
Mussels, in white wine tomato sauce,
roasted garlic & fresh herbs (spicy or mild)

Calamari Fritti, with pomodoro dipping sauce
Caprese Platter, fresh mozzarella, vine ripened tomatoes,
fire-roasted peppers, basil, e.v. olive oil & balsamic reduction drizzle
Coconut Shrimp, Crusted in Coconut Flakes, served with
house made Spiced Raspberry Sauce

Salads

Roxanne's, mixed field greens, black olives, julienne carrots,
tomatoes & Italian dressing

Arugula, with Sun-Dried Tomatoes, house made
Honey Balsamic Vinaigrette and Shaved Parmesan,

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

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

Mesclun, Baby Field Greens, Marinated Sliced Portobello,
& House made Balsamic Vinaigrette

Caesar, romaine lettuce hearts with Caesar dressing,
croutons & shaved parmesan

Pastas

Fettuccine Alfredo e Pollo "Little Ribbons" of pasta with White
Cream Sauce, Aged Parmagiano, Pecorino Cheese & Sliced Chicken

"Classic" Sausages & Peppers Sweet or Hot Italian Sausage
tossed in a Mix of Peppers, Onions & a Light Tomato Sauce

Rigatoni Alla Vodka Served in a Tomato-Cream
Sauce with Ground Prosciutto, Onions & Vodka

Gemelli Arugula e Pollo pasta braids with sliced
chicken, arugula, garlic, white wine & light tomato sauce

Pappardelle alla Toscana Fresh Wide Ribbon Pasta
with Sun-Dried Tomatoes, Mixed Wild Mushrooms, Shallots,
& Cheese in a Brandy Cream Sauce

Pasta Bolognese Choice of Pasta with Homemade Zesty
Meat Sauce & Touch of Cream

Rigatoni Siciliano Grilled Eggplant, Fresh Tomatoes, White Wine,
Garlic, Extra Virgin Olive Oil, a Pinch of Hot Red Pepper Flakes and
tossed with Diced Fresh Mozzarella

Spaghetti Primavera Fresh Garden Vegetables,
Extra Virgin Olive Oil & Garlic, Prepared with Red or White Sauce

Baked Ziti Baked with Tomato Sauce and Ricotta Cheese,
Topped with Whole Mozzarella and Provolone Cheese

Cheese Ravioli Prepared with our Tomato Sauce

Lobster Ravioli Prepared with our House made Pink Sauce

Meats & Seafood

Eggplant Parmigiana Lightly Breaded & Baked with
Fresh Mozzarella & Tomato Sauce

Eggplant Rollatini Stuffed with Ricotta Cheese, Basil, Spinach &
Roasted Peppers, Topped with Tomato Sauce and Mozzarella

Chicken Milanese Lightly Crusted in a Mix of Pecorino Romano
& Panko. Sautéed with White Wine & Lemon, topped with Fresh Arugula

Chicken Parmigiana Lightly Breaded & Baked with
Fresh Mozzarella & Tomato Sauce

Chicken Marsala Sautéed with Mushrooms, Shallots,
Marsala Wine & Homemade Veal Demi Glace

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

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

Chicken Capricciosa crusted in herbed pecorino crumbs,
sautéed in extra virgin olive oil topped with arugula, Kalamata olives

Salmon alla Griglia Drizzled with Lemon,
Extra Virgin Olive Oil & Capers

Salmon Oregonata with Italian Style Seasoned Breadcrumbs
served with Lemon, White Wine Sauce

Veal Capricciosa crusted in herbed pecorino crumbs, sautéed in
extra virgin olive oil topped with arugula, Kalamata olives,
red onions & tomatoes

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

Veal Parmigiana Lightly Breaded & Baked with
Fresh Mozzarella & Tomato Sauce

Veal Milanese Lightly Crusted in a Mix of Pecorino Romano & Panko.
Sautéed with White Wine & Lemon and topped with Fresh Arugula

Steak, Pizzaiola - Peppers, Onions, Mushrooms, Pomodoro Sauce, **or**
Grilled - With Brandi Pepper Sauce, to your desired Doneness

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

Shrimp Parmigiana Lightly Breaded & Baked with Fresh
Mozzarella & Tomato Sauce

Shrimp Scampi Sautéed with Garlic, White Wine &
Lemon, topped with Italian Style Seasoned Bread Crumbs

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

Shrimp Fra Diavolo Sautéed with Roasted Garlic, Basil, &
White Wine Tomato Sauce. Served Mild or Spicy

Simply Grilled, Marinated in lemon, olive oil, oregano and garlic

Not responsible for personal property . Prices subject to change without notice

Pizza Party \$ 25

2 APPETIZERS - 2 SALADS - PIZZAS WITH ONE TOPPING EACH

Package #1 \$ 30

1 APPETIZER - 2 SALADS - 3 CHOICES OF PASTA ENTREES

Package #2 \$ 35

CHOOSE 2 APPETIZERS & 2 SALADS 2 PASTAS AND 1 CHICKEN OR EGGPLANT ENTREE

Package #3 \$ 40

CHOOSE 2 APPETIZERS & 2 SALADS 1 PASTA 1 ENTRÉE CHICKEN OR EGGPLANT
AND ONE FROM, VEAL, SHRIMP, SALMON OR STEAK

Appetizers

ROXANNES CHIPS - BUFFALO WINGS - MUSSELS FRA DIAVOLO
CALAMARI FRITTI - CAPRESE PLATTER - COCONUT SHRIMP

Salads

ROXANNES - ITALIANA - MESCLUN - CAESAR - ARUGULA - KALE & QUINOA

Pasta

PENNE ALLA VODKA
SPAGHETTI PRIMAVERA
GEMELLI ARUGULA E POLLO
CHEESE RAVIOLI

PAPPARDELLE TOSCANA
PENNE BOLOGNESE
FETTUCCINE ALFREDO E POLLO

RIGATONI SICILIANO
BAKED ZITI
PENNE WITH SAUSAGE AND RABE
LOBSTER RAVIOLI

Chicken & Eggplant

Chicken : PARMIGIANA • MARSALA • MILANESE • CAPRICCIOSA • ALLA GRIGLIA • FRANCAISE

Eggplant : ROLLATINI - PARMIGIANA

Meat & Seafood

Veal : PARMIGIANA - MARSALA - MILANESE - CAPRICCIOSA

Shrimp : CARCIOFI - SCAMPI - PARMIGIANA - OREGANATA - SIMPLE GRILLED

Salmon : ALLA GRIGLIA - OREGANATA

Steak : GRILLED - PIZZAIOLA

Note

A minimum of 25 guests required for package
pricing on premises only
(no exceptions)

All Packages include coffee &
tea service, non alcoholic beverages

Price does not include tax and gratuity

Please let your servers know about any allergies