HAND TOSSED PIZZA

We take pride in making our dough and sauce fresh daily and use only the finest ingredients available.

CREATE YOUR OWN TRADITIONAL PIZZA

14" Medium 16" Large Sicillian 11.75 13.25 14.50

Additional Toppings 1.50 2.00 2.00 Meatballs, Sausage, Pepperoni, Bacon, Onions, Fresh Mushrooms, Black Olives, Spinach, Broccoli, Garlic, Anchovy, Ham, Eggplant.

Special Toppings 2.00 3.00 3.00

Cheese

Clams, Artichoke Hearts, Sliced Fresh Tomato, Sundried Tomato, Fresh Roasted Peppers, Pineapple, Cherry Peppers

Grilled Chicken 4.00 5.00 6.00 or Shrimp

Gourmet Pizza

Paisana Large/Medium 14.50 Pan Pizza with fresh garlic, plum tomato, olive oil, grated cheese;
with or without a touch of anchovy Buffalo Pizza
Pesto
Clams and Garlic Bianca
Shrimp Carbonara
Clams Casino
Margherita
Our margherita pie topped with fresh broccoli rabe and sausage Hawaiian
Veggie Delight
Fresh Tomato and Gorgonzola 17.99/16.99 Our traditional white pizza topped with sliced tomato, gorgonzola cheese and fresh basil

(12 inch) Grinders

COLD

Combination 8.99
Salami, Ham, Provolone Cheese, Pepperoni, Lettuce, Tomato,
Olive Oil & Vinegar

Calzone

Cheese	7.9	9
Add Item	1.0	0

ASK ABOUT OUR HOMEMADE DESSERT SPECIALTIES!

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CATERING AVAILABLE Let us cater your next event!

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Gift Certificates Available

Thank you for your Patronage "Grazie"

Consumer Advisory

"Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness."



Fine Italian Cuisine e3 Pizza

HOURS

Tue. — Thu. 11:30 am - 9:30 pm Fri. & Sat. 11:30 am - 10:30 pm Sunday from 3:00 pm - 9:00 pm

84 Ball Pond Road Danbury, CT 06811

www.taorminarestaurantandpizza.com

Find us on Facebook at www.facebook.com/TaorminaRestaurantandPizza

(203) 746-1040

Appetizers Clams Oreganata	PASTA All Entrees Served with Pasta, Bread & Salad	Veal Francese
Sauce Clams Casino 8.99	Capellini with Our Special Sauce	Scaloppini of Veal stuffed with Ham, Mozzarella, in a Homemade Stock Sauce Veal Marsala
Stuffed w/Seafood Stuffing, Roasted Peppers, Bacon & Marinara Sauce Clams on the Half Shell	Fettuccini Primavera	Scaloppini of Veal Sauteed w/ Mushrooms, in a Marsala Wine Sauce Veal Sorrentino
Served with our own Cocktail Sauce Clams Pusillipo	Penne alla Vodka	Scaloppini of Veal Topped with Ham, Eggplant, Mozzarella in a Sherry Wine Sauce Veal Parmigiana
Sauce Mussels Marinara	Gnocchi	served with our Homemade Tomato Sauce Chicken Supreme 19.99 Breast of Chicken and Scaloppini of Veal Stuffed
Seafood Salad	Linguini w/ Garlic & Extra Virgin Olive Oil 12.99 Linguini with Fresh Mushroom Sauce 13.99 Spaghetti or Ziti With Bolognese Sauce 12.99	with Ham, Mozarella served in a Pinot Grigio Sauce Chicken Marsala
Hot Antipasto	Spaghetti with Tomato Sauce	Chicken Francese
Shrimp Cocktail	BAKED PASTA Served with Bread and Salad Baked Lasagna	Pieces of Chicken sauteed with Slices of Onions, Mushrooms, Peppers, Olives in a Homemade Marinara Sauce Chicken Parmigiana
Our own hand cut Mozzarella gently fried and served in a light homemade Marinara Sauce Garlic Bread Parmigiana	Layered with Ricotta, Mozzarella, Ground Beef served in our Homemade Tomato Sauce Baked Manicotti or Ravioli	melted Mozzarella served in a Homemade Tomato Sauce
Garlic Bread	Served in our Homemade Tomato Sauce with melted Mozzarella Baked Ziti	SEAFOOD Served with Bread & Salad Calamari Marinara or Fradiavolo 18.99
Salads Antipasto Salad	Baked Ziti alla Siciliana	Fresh Calamari sauteed with Garlic, Wine in a Marinara Sauce over Linguini Clams Pusillipo
Eggs, Black Olives and Anchovies Tomato Salad	Stuffed with Ricotta and Parmigiano Cheese in our Homemade Tomato Sauce with Melted Mozzarella. Cannelloni	Virgin Olive Oil and Served with Red or White Sauce Scungilli Marinara or Fradiavolo
Greek Salad	Stuffed with Sausage, Spinach in a Pink Sauce and Melted Mozzarella Gluten Free Pasta is Available + 2.00	Zuppa di Pesce
Gorgonzola Salad	Side Orders Bolognese SauceADDITIONAL 3.75 Broccoli SauceADDITIONAL 3.75	Fresh Filet of Sole sauteed with Wine, Lemon and Butter Sauce Shrimp alla Vodka
Pasta Fagioli	Sauteed with Garlic and Extra Virgin Olive Oil Garlic and Extra Virgin Olive OilADDITIONAL 3.50 Mushroom SauceADDITIONAL 4.00	Onion in a Rose Vodka Sauce served over Linguini Shrimp Fradiavolo
Zucchini, Peas, Mushrooms, Onion, Scallions, and Leek Creamy French Onion Soup	Sauteed with Garlic and Extra Virgin Olive Oil (2)MeatballsADDITIONAL 3.99 (2) SausagesADDITIONAL 3.99	Shrimp Scampi
Broccoli	ENTREES All Entrees Served with Pasta, Bread & Salad	Shrimp Parmigiana
Sauteed with Garlic and Extra Virgin Olive Oil	Eggplant Parmigiana	Fresh Little Neck Clams and Prince Edward Island Mussels simmered to perfection in our own Marinara Sauce over Linguini Red or White Clam Sauce over Linguini16.99