

# RISTORANTE



# IL COLOSSEO

**Brick Oven Pizza**

7704-18 Avenue, Brooklyn, NY

**718-234-3663**

**PARTY ROOM AVAILABLE**

*For Any Occasion up to 90 persons*

*Our specials are prepared fresh daily.  
If there is something you would like  
and you don't see it in our menu, please ask us!*

## ~ ANTIPASTI ~

Buffet Antipasto ~ seasonal assortment of vegetables served hot or cold.....	16.00
Mozzarella di Bufala Caprese ~ imported buffalo mozzarella with olives, roasted peppers, tomatoes, prosciutto di parma, dressed in a balsamic reduction.....	18.00
Zuppa di Cozze ~ sautéed mussels prepared in a red or white sauce with a garlic crostini.....	14.00
Zuppa di Vongole ~ manilla clams sautéed prepared in a red or white sauce served with a garlic crostini....	16.00
Polipetti ~ baby octopus prepared grilled or sautéed in garlic & oil.....	17.00
Vongole Gratinate ~ 8 Long Island littleneck clams baked with homemade breadcrumbs.....	14.00
Calamari Fritti ~ crispy fried calamari served with a homemade marinara sauce.....	16.00
Insalate di Mare ~ classic seafood salad with calamari, squid, shrimp, octopus, celery, garlic & extra virgin olive oil.....	21.00
Misto Mare ~ assortment of grilled baby octopus, shrimp & baked littleneck clams.....	15.00
Crudité ~ assortment of cured meats & cheese.....	20.00
Pasta e Fagioli ~ pasta & cannellini bean soup.....	12.00
Carciofi ~ artichoke stuffed in our homemade breadcrumbs.....	14.00
Melanzana alla Parmigiana ~ eggplant layered with fresh tomato sauce, mozzarella & grated parmigiana cheese.....	12.00

## ~ INSALATE ~

Insalata Tricolore ~ arugula, endive & radicchio tossed in balsamic & extra virgin olive oil.....	12.00
Insalata Colosseo ~ arugula, cucumbers, cherry tomatoes, onions, toasted pine nuts, manchego cheese with a citrus vinaigrette.....	16.00
Insalata di Finocchio e Arancio ~ fennel, orange segments, red wine vinegar & extra virgin olive oil.....	14.00
Chicken 8      Shrimp 12      Salmon 12      Steak 16	

## ~ PASTA ~

Marinara ~ homemade tomato sauce & fresh basil.....	14.00
Al Pomodoro ~ homemade sauce with crushed plum tomatoes.....	14.00
Aglio-Olio ~ fresh garlic & oil.....	14.00
Bolognese ~ slow simmered ground beef finished in a tomato sauce topped with whipped ricotta.....	17.00
Vongole ~ manilla clams sauteed in garlic & extra virgin olive oil finished in a red or white sauce.....	19.00
Vodka ~ fresh tomatoes, touch of cream, vodka.....	16.00
Puttanesca ~ fresh marinara sauce, black olives & capers.....	16.00
Pescatore ~ squid, mussels, manilla clams & shrimps.....	22.00
Alla Frank Sinatra ~ black olives, mussels, manilla clams & shrimps.....	21.00
Amatriciana ~ homemade tomato sauce, onions & pancetta.....	18.00
Cime di Rapa e Gamberi ~ broccoli rabe & baby shrimps sautéed in garlic & oil.....	21.00

## ~ RISOTTI ~

Funghi ~ assortment of fresh mushrooms, grated parmigiano & arborio rice.....	18.00
Milanese ~ saffron, grated parmigiano, beef broth & arborio rice.....	18.00
Radicchio e Salsiccia ~ sausage & radicchio, grated parmigiano, fresh garlic & arborio rice.....	19.00
Pescatore ~ squid, mussels, clams, shrimp, grated parmigiano, fish broth & arborio rice.....	22.00



## ~ CARNE ~

Veal Pajarda ~ <i>grilled veal medallions</i> .....	22.00
Piccata ~ <i>veal medallions sautéed in a lemon butter sauce with capers</i> .....	23.00
Francese ~ <i>veal medallions sautéed in white wine, lemon &amp; butter</i> .....	24.00
Marsala ~ <i>veal medallions sautéed in marsala wine &amp; shitake mushrooms</i> .....	24.00
Prime Rib Steak ~ <i>grilled prime steak</i> .....	32.00
Veal Chop ~ <i>grilled long bone veal chop</i> .....	34.00
Mare e Monti ~ <i>colosseo prime steak &amp; imported langostine</i> .....	42.00

## ~ POLLO ~

Pajarda ~ <i>grilled chicken breast</i> .....	18.00
Francese ~ <i>chicken breast sautéed in white wine, lemon &amp; butter</i> .....	19.00
Marsala ~ <i>chicken breast sautéed with marsala wine &amp; shitake mushrooms</i> .....	20.00

## ~ DAL MARE ~

Shrimp Fra Diavolo ~ <i>shrimp sautéed in our spicy homemade marinara sauce</i> .....	24.00
Shrimp Scampi ~ <i>shrimp sautéed in garlic, white wine &amp; lemon served with risotto</i> .....	24.00
Shrimp Francese ~ <i>shrimp sautéed in white wine, lemon &amp; butter</i> .....	24.00
Salmone ~ <i>filet of salmon grilled or pan seared</i> .....	24.00
Dentice ~ <i>filet of red snapper grilled or pan seared</i> .....	26.00
Pesce Spada ~ <i>center cut swordfish grilled or pan seared</i> .....	28.00
Branzino ~ <i>whole or filleted, grilled or pan seared</i> .....	32.00
Zuppa di Pesce ~ <i>assorted filet of fish &amp; shellfish in a red or white sauce</i> .....	32.00

Livornese 4

Marechiaro 8

Oreganata 4

## ~ CONTORNI - SIDES ~

Cime di Rapa ( <i>sautéed broccoli in garlic and oil</i> ).....	\$ 10.00
Roasted Potatoes.....	6.00
Roasted Vegetables ( <i>zucchini, asparagus, pepper</i> ).....	8.00
Add pasta to any entrée.....	4.00

### Customer Pricing Notice

A 3.99% customer service charge is applied to all store sales.  
All cash sales do not have a service charge.

The displayed prices are the cash prices

# ***Pizze Al Forno a Legna*** ***Wood Burning Brick Oven Pizza***

## ***Pizze***

<b>FOCACCIA</b> - thin crust pizza bread with fresh herbs and a drizzle of olive oil.....	\$10.00
<b>MARINARA</b> - pomodori, aglio, origano, olio d'oliva..... (tomato sauce, garlic, oregano, olive oil)	13.00
<b>MARGHERITA</b> - pomodori, mozzarella..... (tomato sauce, mozzarella)	13.00
<b>NAPOLI</b> - pomodori, mozzarella, acciughe, origano..... (tomato sauce, mozzarella, anchovies, oregano)	14.00
<b>QUATTRO GUSTI</b> - pomodori, mozzarella, prosciutto-cotto, carciofi, funghi..... (tomato sauce, mozzarella, ham, artichokes, mushrooms)	15.00
<b>CAPRICCIOSA</b> - pomodori, mozzarella, prosciutto-cotto, carciofi, funghi, olives..... (tomato sauce, mozzarella, ham, artichokes, mushrooms, olives)	16.00
<b>INFERNO PICCANTE</b> - pomodori, capperi, pepperoncino, formaggio, acciughe, origano, aglio..... (tomato sauce, capers, cheese, anchovies, oregano, garlic)	15.00
<b>PARADISO</b> - pomodori, mozzarella, carciofi, funghi..... (tomato sauce, mozzarella, artichokes, mushrooms)	14.00
<b>CONTADINA</b> - pomodori, mozzarella, cipolle, olive nere..... (tomato sauce, mozzarella, onions, black olives)	14.00
<b>BIANCANEVE</b> - mozzarella and ricotta..... (mozzarella and ricotta)	14.00
<b>FACCIA DA VECCHIA</b> - pomodori, mollica, cipolle, acciughe, formaggio (tomato sauce, bread crumbs, onions, anchovies, cheese).....	15.00
<b>SCHIACCIATA</b> - fresh split pizza bread loaded with pomodori, acciughe, cipolle, basilico..... (tomato sauce, anchovies, onions, basil)	13.00
<b>SCHIACCIATA</b> - made to your liking (ie: chicken parmigiana - arugula salad with shrimps).....	m/p
<b>CALZONE</b> - mozzarella, prosciutto-cotto, ricotta..... (mozzarella, ham, ricotta)	13.00
<b>ROMANA</b> - pomodori, mozzarella, prosciutto-cotto..... (tomato sauce, mozzarella, ham)	14.00
<b>PIZZA DI BUFALA</b> - tomato sauce, imported bufala mozzarella.....	16.00
<b>PIZZA DI RUCOLA, PARMIGIANO E PROSCIUTTO CRUDO</b> - tomato sauce, mozzarella, arugula, shaved Parmigiano and imported prosciutto di parma.....	20.00
<b>SPECIAL DEL COLOSSEO</b> - pomodori, mozzarella, prosciutto, funghi, wurstel (tomato sauce, mozzarella, ham, mushrooms, hot dog).....	16.00
<b>PIZZA SALSICCIA</b> (pomodori, mozzarella, Italian sausage).....	15.00
<b>PIZZA MELANZANE</b> (pomodori, mozzarella, fresh eggplant, grated parmigiana, fresh basil).....	15.00
<b>PIZZA PEPPERONI</b> (pomodori, mozzarella, Italian salami).....	14.00
<b>PIZZA ZUCCHINI</b> (pomodori, mozzarella, fire roasted zucchini).....	14.00
<b>PIZZA CIME DI RAPA</b> (pomodori, mozzarella, broccoli rabe).....	15.00
<b>PIZZA FRUTTI DI MARE</b> (pomodori, mozzarella, clams, mussels, shrimp, calamari).....	20.00
<b>PIZZA SALSICCIA E CIME DI RAPA</b> (pomodori, mozzarella, Italian sausage, broccoli rabe).....	19.00
<b>PIZZA PROSCIUTTO CRUDO</b> (pomodori, mozzarella, imported prosciutto di parma).....	16.00
<b>PIZZA VODKA</b> (mozzarella, homemade vodka sauce).....	15.00

per ogni ingrediente extra \$2.00 / Toppings - \$2.00 extra