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Paravicini's Italian Bistro

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Menu Prices — October 24, 2026

Paravicini's Italian Bistro menu with prices in United States, updated October 2019: 140 items across 12 categories, prices from $8.00 to $80.00.

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Paravicini's Italian Bistro Menu with Prices (United States)

Paravicini's Italian Bistro menu with prices in United States, updated October 2019: 140 items across 12 categories, prices from $8.00 to $80.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/paravicinis-italian-bistro

Menu categories: Appetizers · Soups & Salads · Pastas · Seafood Pasta · Paravicini Originals · Classic Entrees · Steaks · Gluten Friendly Entrees · Gluten Friendly Options · For the Bambinos · Desserts · Mains

Appetizers

ITEM	PRICE
Mozzarella Fritti Tranches de mozzarella enrobées d'une panure croustillante, frites à la perfection et accompagnées d'une sauce marinara...	**$14.95**
Bruschetta Pomodoro Tranches de pain italien garnies de tomates juteuses, basilic parfumé, ail savoureux, oignons et mozzarella fondante.	**$14.95**
Arancini Italian risotto balls stuffed with cheese, peas and basil pesto cream	**$18.95**
Calamari Fritti Calmars enrobés d'une fine chapelure, généreusement frits, accompagnés d'une sauce tomate épicée.	**$15.95**
Artichokes Fritti Artichauts fritti croustillants, enrobés d'une fine couche de chapelure, accompagnés d'une sauce à l'ail rôti pour tremp...	**$15.95**
Mozzarella Caprese Tranches de tomates Roma, poivrons grillés et oignons délicatement disposés autour de mozzarella fraîche. Arrosé d'huile...	**$15.95**
Mussels or Clams Posillipo Un plat sans gluten où l'on choisit entre des palourdes ou des moules. Préparés dans une sauce rouge ou blanche parfumée...	**$16.95**
Hot and Pots Sans gluten. Pancetta épicée, piments forts, épinards, pommes de terre en tranches, ail, et huile d'olive.	**$15.95**
Calamari Fritti Arrabiata Calamars frits, sautés avec des piments forts, des olives noires, des câpres et des tomates séchées au soleil.	**$17.95**
Antipasto di Casa Un assortiment à partager de charcuteries importées, fromages savoureux, et légumes marinés, le tout sans gluten.	**$18.95**

Soups & Salads

ITEM	PRICE
Wedding Soup Un bouillon de poulet réconfortant, enrichi d'épinards frais, de petites boulettes de viande et de délicats grains de pâ...	**$11.95**
Hail Caesar Crisp romaine lettuce with house-made Caesar dressing, tossed with garlic croutons, and romano cheese.	**$15.95**
Chef’s Salad Gluten-free. Turkey, soppressata, salami, provolone, mozzarella, eggs, olives, and tomatoes.	**$19.95**
Cobb Salad Gluten-free. Our house salad topped with grilled chicken, tomato, fried prosciutto, eggs, and gorgonzola .	**$19.95**
Risotto E Fagoli (Cup) Gluten-free. Tomatoes, beans, and rice soup.	**$10.95**
Risotto E Fagoli (Bowl) Gluten-free. Tomatoes, beans, and rice soup.	**$12.95**

Pastas

ITEM	PRICE
Penne alla Vodka Penne pasta tossed in vodka pink sauce with onions and prosciutto.	**$23.95**
Spaghetti and Meatballs or Sausage An Italian-American classic, tossed with marinara and your choice of house-made meatballs or spicy Italian sausage.	**$21.95**
Tortellini Carbonara Tortellini débordant de fromage, nappé d'une sauce Alfredo crémeuse, agrémenté de petits pois et de fines tranches de pr...	**$24.95**
Fettuccine Alfredo Egg noodles tossed with a perfect blend of cream, cheese, and butter.	**$22.95**
Lasagna (House Salad) Pasta layered with beef, spinach, mozzarella, tomato sauce, and ricotta cheese.	**$23.95**
Lasagna (Oil and Vinegar for Bread) Pasta layered with beef, spinach, mozzarella, tomato sauce, and ricotta cheese.	**$23.95**
Lasagna (Caesar Salad) Pasta layered with beef, spinach, mozzarella, tomato sauce, and ricotta cheese.	**$28.90**
Pasta Pesto Spaghetti enrobé de pesto avec un mélange savoureux de basilic frais, d'ail parfumé, huile d'olive, noix de pin croquant...	**$23.95**
Gnocchi Bolognese Petites boules de pâte de pommes de terre nappées d'une sauce riche en bœuf haché et légumes mijotés.	**$24.95**
Baked Manicotti Manicotti farci de ricotta, nappé de sauce tomate et gratiné de mozzarella fondante.	**$22.95**
Rigatoni Carmella Chicken, pancetta, broccoli, and portabella mushrooms in a cream sauce.	**$23.95**
Spaghetti Pomodoro Spaghetti in a sauce of crushed tomatoes, garlic, onions, olive oil, and basil.	**$19.95**
Tonios Rigatoni Rigatoni with chicken and fresh mozzarella in a tomato basil cream sauce.	**$25.95**
Cheese Ravioli Pasta pillows filled with cheese and topped with our marinara sauce.	**$22.95**

Seafood Pasta

ITEM	PRICE
Tutto di Mare Clams, shrimp, calamari, mussels and bay scallops over linguini in a red or white sauce, and with a little bit of spice.	**$32.95**
Fettuccini Gabriella (House Salad) Sautéed shrimp and bay scallops, with garlic, basil, onions and fresh roma tomatoes in cream sauce tossed with fettuccin...	**$27.95**
Fettuccini Gabriella (Oil and Vinegar for Bread) Sautéed shrimp and bay scallops, with garlic, basil, onions and fresh roma tomatoes in cream sauce tossed with fettuccin...	**$27.95**
Fettuccini Gabriella (Caesar Salad) Sautéed shrimp and bay scallops, with garlic, basil, onions and fresh roma tomatoes in cream sauce tossed with fettuccin...	**$32.90**
Scallops Alla Pesto (House Salad) Served with basil, bay scallops, garlic, olive oil, pine nuts, cream, and cheese over linguini.	**$26.95**
Scallops Alla Pesto (Oil and Vinegar for Bread) Served with basil, bay scallops, garlic, olive oil, pine nuts, cream, and cheese over linguini.	**$26.95**

ITEM	PRICE
Scallops Alla Pesto (Caesar Salad) Served with basil, bay scallops, garlic, olive oil, pine nuts, cream, and cheese over linguini.	**$31.90**
Shrimp Scampi Risotto (House Salad) Shrimp in a garlic butter sauce with tomatoes and served over Italian rice.	**$26.95**
Shrimp Scampi Risotto (Oil and Vinegar for Bread) Shrimp in a garlic butter sauce with tomatoes and served over Italian rice.	**$26.95**
Shrimp Scampi Risotto (Caesar Salad) Shrimp in a garlic butter sauce with tomatoes and served over Italian rice.	**$31.90**
Seafood Fra Diavolo De tendres fruits de mer posés sur un lit de linguini, nappés de votre choix de sauce rouge ou blanche, agrémentés d'une...	**$26.95**
Shrimp Puttanesca (House Salad) Sauteed with olive oil, capers, garlic, kalamata olives, and sundried tomatoes over spaghetti pasta.	**$26.95**
Shrimp Puttanesca (Oil and Vinegar for Bread) Sauteed with olive oil, capers, garlic, kalamata olives, and sundried tomatoes over spaghetti pasta.	**$26.95**
Shrimp Puttanesca (Caesar Salad) Sauteed with olive oil, capers, garlic, kalamata olives, and sundried tomatoes over spaghetti pasta.	**$31.90**

Paravicini Originals

ITEM	PRICE
Veal Giuseppe (House Salad) Veal scaloppini sautéed with spicy Italian sausage, onions, hot and sweet peppers, capers, olive, garlic, and olive oil....	**$31.95**
Veal Giuseppe (Oil and Vinegar for Bread) Veal scaloppini sautéed with spicy Italian sausage, onions, hot and sweet peppers, capers, olive, garlic, and olive oil....	**$31.95**
Veal Giuseppe (Caesar Salad) Veal scaloppini sautéed with spicy Italian sausage, onions, hot and sweet peppers, capers, olive, garlic, and olive oil....	**$36.90**
Chicken Marco (House Salad) Breaded chicken cutlet topped with four cheeses, red onion, tomatoes, garlic, basil, and broccoli. Served over fettuccin...	**$27.95**
Chicken Marco (Oil and Vinegar for Bread) Breaded chicken cutlet topped with four cheeses, red onion, tomatoes, garlic, basil, and broccoli. Served over fettuccin...	**$27.95**
Chicken Marco (Caesar Salad) Breaded chicken cutlet topped with four cheeses, red onion, tomatoes, garlic, basil, and broccoli. Served over fettuccin...	**$32.90**
Chicken Carsoni (House Salad) Breast of chicken sautéed, then simmered in a roasted garlic pesto cream sauce with broccoli and mushroom. Chef Franco p...	**$26.95**
Chicken Carsoni (Oil and Vinegar for Bread) Breast of chicken sautéed, then simmered in a roasted garlic pesto cream sauce with broccoli and mushroom. Chef Franco p...	**$26.95**
Chicken Carsoni (Caesar Salad) Breast of chicken sautéed, then simmered in a roasted garlic pesto cream sauce with broccoli and mushroom. Chef Franco p...	**$31.90**
Veal Tuscano (House Salad) Veal scaloppini sautéed with garlic, sun-dried tomatoes, artichoke hearts, and finished in a roasted garlic cream sauce....	**$31.95**
Veal Tuscano (Oil and Vinegar for Bread) Veal scaloppini sautéed with garlic, sun-dried tomatoes, artichoke hearts, and finished in a roasted garlic cream sauce....	**$31.95**
Veal Tuscano (Caesar Salad) Veal scaloppini sautéed with garlic, sun-dried tomatoes, artichoke hearts, and finished in a roasted garlic cream sauce....	**$36.90**
Grilled Salmon (House Salad) Served over spaghetti pasta, with a olive oil, garlic, roma tomatoes, red onions, black olives, and capers sauce. Chef F...	**$29.95**
Grilled Salmon (Oil and Vinegar for Bread) Served over spaghetti pasta, with a olive oil, garlic, roma tomatoes, red onions, black olives, and capers sauce. Chef F...	**$29.95**

ITEM	PRICE
Grilled Salmon (Caesar Salad) Served over spaghetti pasta, with a olive oil, garlic, roma tomatoes, red onions, black olives, and capers sauce. Chef F...	**$34.90**
Chicken Valeria (House Salad) Breast of chicken sautéed with garlic, sun-dried tomatoes, artichoke hearts, and mushroom sauce. Chef Franco pisani orig...	**$27.95**
Chicken Valeria (Oil and Vinegar for Bread) Breast of chicken sautéed with garlic, sun-dried tomatoes, artichoke hearts, and mushroom sauce. Chef Franco pisani orig...	**$27.95**
Chicken Valeria (Caesar Salad) Breast of chicken sautéed with garlic, sun-dried tomatoes, artichoke hearts, and mushroom sauce. Chef Franco pisani orig...	**$32.90**
Prosciutto Wrapped Cod (House Salad) Wrapped with prosciutto and served with a tomato basil cream sauce. Chef Franco pisani original recipes can only be enjo...	**$27.95**
Prosciutto Wrapped Cod (Oil and Vinegar for Bread) Wrapped with prosciutto and served with a tomato basil cream sauce. Chef Franco pisani original recipes can only be enjo...	**$27.95**
Prosciutto Wrapped Cod (Caesar Salad) Wrapped with prosciutto and served with a tomato basil cream sauce. Chef Franco pisani original recipes can only be enjo...	**$32.90**
Cod Florentine (House Salad) Sautéed with lemon butter sauce and capers, served over sautéed spinach and pasta. Chef Franco pisani original recipes c...	**$27.95**
Cod Florentine (Oil and Vinegar for Bread) Sautéed with lemon butter sauce and capers, served over sautéed spinach and pasta. Chef Franco pisani original recipes c...	**$27.95**
Cod Florentine (Caesar Salad) Sautéed with lemon butter sauce and capers, served over sautéed spinach and pasta. Chef Franco pisani original recipes c...	**$32.90**
Salmon Jeanette (House Salad) Served in a dijon-dill sauce topped with shrimp. Chef Franco pisani original recipes can only be enjoyed at Paravicini's...	**$31.95**
Salmon Jeanette (Oil and Vinegar for Bread) Served in a dijon-dill sauce topped with shrimp. Chef Franco pisani original recipes can only be enjoyed at Paravicini's...	**$31.95**
Salmon Jeanette (Caesar Salad) Served in a dijon-dill sauce topped with shrimp. Chef Franco pisani original recipes can only be enjoyed at Paravicini's...	**$36.90**

Classic Entrees

ITEM	PRICE
Chicken Parmigiana (House Salad) Breaded, pounded chicken, topped with marinara sauce, and mozzarella cheese.	**$25.95**
Chicken Parmigiana (Oil and Vinegar for Bread) Breaded, pounded chicken, topped with marinara sauce, and mozzarella cheese.	**$25.95**
Chicken Parmigiana (Caesar Salad) Breaded, pounded chicken, topped with marinara sauce, and mozzarella cheese.	**$30.90**
Chicken Picatta (House Salad) Sautéed with lemon butter sauce and capers.	**$25.95**
Chicken Picatta (Oil and Vinegar for Bread) Sautéed with lemon butter sauce and capers.	**$25.95**
Chicken Picatta (Caesar Salad) Sautéed with lemon butter sauce and capers.	**$30.90**
Eggplant Parmigiana (House Salad) Eggplant breaded and fried, then baked with marinara sauce, and mozzarella cheese.	**$25.95**
Eggplant Parmigiana (Oil and Vinegar for Bread) Eggplant breaded and fried, then baked with marinara sauce, and mozzarella cheese.	**$25.95**
Eggplant Parmigiana (Caesar Salad) Eggplant breaded and fried, then baked with marinara sauce, and mozzarella cheese.	**$30.90**

ITEM	PRICE
Veal Parmigiana (House Salad) Breaded, topped with marinara sauce, and mozzarella cheese.	**$26.95**
Veal Parmigiana (Oil and Vinegar for Bread) Breaded, topped with marinara sauce, and mozzarella cheese.	**$26.95**
Veal Parmigiana (Caesar Salad) Breaded, topped with marinara sauce, and mozzarella cheese.	**$31.90**
Chicken Saltimbocca (House Salad) Served with sage, prosciutto, and cheese with a lemon butter sauce.	**$26.95**
Chicken Saltimbocca (Oil and Vinegar for Bread) Served with sage, prosciutto, and cheese with a lemon butter sauce.	**$26.95**
Chicken Saltimbocca (Caesar Salad) Served with sage, prosciutto, and cheese with a lemon butter sauce.	**$31.90**
Chicken Marsala (House Salad) Sautéed and finished with a mushroom marsala sauce.	**$26.95**
Chicken Marsala (Oil and Vinegar for Bread) Sautéed and finished with a mushroom marsala sauce.	**$26.95**
Chicken Marsala (Caesar Salad) Sautéed and finished with a mushroom marsala sauce.	**$31.90**
Veal Picatta (House Salad) Scaloppini sautéed with lemon butter sauce and capers.	**$30.95**
Veal Picatta (Oil and Vinegar for Bread) Scaloppini sautéed with lemon butter sauce and capers.	**$30.95**
Veal Picatta (Caesar Salad) Scaloppini sautéed with lemon butter sauce and capers.	**$35.90**
Veal Marsala (House Salad) Scaloppini sautéed and finished with a mushroom marsala sauce.	**$30.95**
Veal Marsala (Oil and Vinegar for Bread) Scaloppini sautéed and finished with a mushroom marsala sauce.	**$30.95**
Veal Marsala (Caesar Salad) Scaloppini sautéed and finished with a mushroom marsala sauce.	**$35.90**
Chicken Florentine (House Salad) Sautéed with lemon butter sauce and prosciutto, served over sautéed spinach.	**$26.95**
Chicken Florentine (Oil and Vinegar for Bread) Sautéed with lemon butter sauce and prosciutto, served over sautéed spinach.	**$26.95**
Chicken Florentine (Caesar Salad) Sautéed with lemon butter sauce and prosciutto, served over sautéed spinach.	**$31.90**

Steaks

ITEM	PRICE
Tenderloin Gorgonzola (House Salad) Two 4 ounce filet mignon with portabella mushrooms, roasted pepper spinach, and gorgonzola cream sauce.	**$39.95**
Tenderloin Gorgonzola (Oil and Vinegar for Bread) Two 4 ounce filet mignon with portabella mushrooms, roasted pepper spinach, and gorgonzola cream sauce.	**$39.95**
Tenderloin Gorgonzola (Caesar Salad) Two 4 ounce filet mignon with portabella mushrooms, roasted pepper spinach, and gorgonzola cream sauce.	**$44.90**
Steak Paravicini (House Salad) 10 ounce new york strip topped with a shrimp, fresh tomato, garlic, onion, and basil alfredo sauce.	**$36.95**

ITEM	PRICE
Steak Paravicini (Oil and Vinegar for Bread) 10 ounce new york strip topped with a shrimp, fresh tomato, garlic, onion, and basil alfredo sauce.	**$36.95**
Steak Paravicini (Caesar Salad) 10 ounce new york strip topped with a shrimp, fresh tomato, garlic, onion, and basil alfredo sauce.	**$41.90**
Steak Waterbury Style (House Salad) Gluten-free. 10 ounce new york strip topped with hot peppers, spinach, and sliced potatoes.	**$34.95**
Steak Waterbury Style (Oil and Vinegar for Bread) Gluten-free. 10 ounce new york strip topped with hot peppers, spinach, and sliced potatoes.	**$34.95**
Steak Waterbury Style (Caesar Salad) Gluten-free. 10 ounce new york strip topped with hot peppers, spinach, and sliced potatoes.	**$39.90**
Tenderloin of Beef Voldostano (House Salad) Two 4 ounce filet mignon, topped with prosciutto, mozzarella cheese, and mushroom brandy sauce.	**$39.95**
Tenderloin of Beef Voldostano (Oil and Vinegar for Bread) Two 4 ounce filet mignon, topped with prosciutto, mozzarella cheese, and mushroom brandy sauce.	**$39.95**
Tenderloin of Beef Voldostano (Caesar Salad) Two 4 ounce filet mignon, topped with prosciutto, mozzarella cheese, and mushroom brandy sauce.	**$44.90**

Gluten Friendly Entrees

ITEM	PRICE
Salmon Francesco (House Salad) Served with butter lemon wine sauce, capersand artichoke hearts, served over risotto. Because of our small kitchen and f...	**$29.95**
Salmon Francesco (Oil and Vinegar for Bread) Served with butter lemon wine sauce, capersand artichoke hearts, served over risotto. Because of our small kitchen and f...	**$29.95**
Salmon Francesco (Caesar Salad) Served with butter lemon wine sauce, capersand artichoke hearts, served over risotto. Because of our small kitchen and f...	**$34.90**
Chicken Pizziola (House Salad) Sautéed with marinara, onions, garlic, and mushroom. Served over risotto. Because of our small kitchen and flour in the...	**$26.95**
Chicken Pizziola (Oil and Vinegar for Bread) Sautéed with marinara, onions, garlic, and mushroom. Served over risotto. Because of our small kitchen and flour in the...	**$26.95**
Chicken Pizziola (Caesar Salad) Sautéed with marinara, onions, garlic, and mushroom. Served over risotto. Because of our small kitchen and flour in the...	**$31.90**

Gluten Friendly Options

ITEM	PRICE
Bolognese (House Salad) Served with a hearty beef sauce.	**$25.95**
Bolognese (Oil and Vinegar for Bread) Served with a hearty beef sauce.	**$25.95**
Bolognese (Caesar Salad) Served with a hearty beef sauce.	**$30.90**
Cheese (4) Alfredo (House Salad) Parmesan, romano, bourson, and mozzarella cheese.	**$25.95**
Cheese (4) Alfredo (Oil and Vinegar for Bread) Parmesan, romano, bourson, and mozzarella cheese.	**$25.95**
Cheese (4) Alfredo (Caesar Salad) Parmesan, romano, bourson, and mozzarella cheese.	**$30.90**

ITEM	PRICE
Shrimp Scampi (House Salad) Shrimp in a garlic butter sauce with tomatoes.	**$26.95**
Shrimp Scampi (Oil and Vinegar for Bread) Shrimp in a garlic butter sauce with tomatoes.	**$26.95**
Shrimp Scampi (Caesar Salad) Shrimp in a garlic butter sauce with tomatoes.	**$31.90**
Pomodoro (House Salad) Served with crushed tomatoes, red onion, olive oil, and basil.	**$21.95**
Pomodoro (Oil and Vinegar for Bread) Served with crushed tomatoes, red onion, olive oil, and basil.	**$21.95**
Pomodoro (Caesar Salad) Served with crushed tomatoes, red onion, olive oil, and basil.	**$26.90**
Fruitti De Mare Crevettes, moules, palourdes, pétoncles de baie et calamars, le tout nappé d'une sauce piquante au choix blanche ou roug...	**$32.95**

For the Bambinos

ITEM	PRICE
Kids Spaghetti and Meatball Un plat de spaghetti accompagné de boulettes de viande.	**$10.95**
Kids Penne Alfredo Tender penne pasta in a rich and creamy Alfredo sauce.	**$10.95**
Kids Cheese Ravioli Petites raviolis délicatement farcies de fromage, parfaites pour les jeunes gourmets.	**$10.95**
Kids Chicken and Chips Faux-filets de poulet accompagnés de frites croustillantes.	**$10.95**

Desserts

ITEM	PRICE
Tiramisu Un dessert onctueux composé de biscuits à la cuillère imbibés d'espresso, de mascarpone crémeux et de chocolat.	**$10.00**
Bada Bing Cheesecake Rich cherry cheesecake topped with a black cherry sauce drizzled with white and dark chocolate.	**$11.00**
Cannoli Crisp fried pastry tubes filled with sweetened ricotta and chocolate chips.	**$10.00**
Chocolate Seduction Des couches moelleuses de gâteau au chocolat nappées d'un glaçage onctueux au chocolat, agrémentées d'amandes croustilla...	**$11.00**
Mandarin Orange Vanilla Panna Cotta Italian custard served with a lemon sauce and toasted almonds.	**$9.00**

Mains

ITEM	PRICE
Tomato Sauce Case Paravicini's marinara sauce.	**$80.00**
Tomato Sauce Jar Paravicini's marinara sauce.	**$8.00**