

# Randazzo's ITALIAN MARKET



Sunday and Monday - Catering Only  
Tuesday and Wednesday 11-4  
Thursday 11-8  
Friday & Saturday 11-9

240 Capitol St.  
Denham Springs, LA 70726  
225-667-4557  
[randazzositalianmarket.com](http://randazzositalianmarket.com)



# Appetizers

## Cheese and Meat Board

A nice way to try our authentic Italian meats and cheeses. Sliced imported Prosciutto, Mortadella, and Salami served with our fresh ciabatta bread and 3 Italian cheeses cut to bite size pieces. 13

## Bread Tray

Half a loaf of our fresh ciabatta bread sliced and served with our dipping sauce of olive oil, parmesan and balsamic vinegar. 4 extra bread 2

## Burrata Mozzarella

A creamy mozzarella cheese served with imported prosciutto, olives and our fresh ciabatta bread. 10 extra prosciutto 3

## Focaccia

Our grilled dough sliced like a pizza and topped with imported prosciutto with a side of marinara sauce. 9

## Tomato and Olive Salad Bruschetta

Six slices of our fresh ciabatta bread toasted on our grill. Three slices are topped with an olive salad and three slices have a traditional tomato and garlic topping. 9

## Meatball Appetizer

Three large Randazzo meatballs served in our fresh marinara sauce topped with parmesan cheese and ciabatta bread. 10

## Italian Pepper Trio

A selection of three peppers served with ciabatta bread. Goat cheese stuffed peppadew peppers, roasted red peppers and a stuffed green cherry pepper. 8

## Smoked Salmon Bruschetta

Toasted ciabatta bread layered with a ricotta and herb cheese topped with smoked salmon pieces. 9

## Spinach & Artichoke Dip

A creamy spinach and artichoke dip served with bite size pieces of our toasted bread. 9



Burrata Mozzarella

Meatball Appetizer

Kyla Salad

Caprese with prosciutto

# Salads

## Mixed House Salad

(half or full size) A spring mix salad tossed with shredded mozzarella, tomatoes and carrots with an olive oil and vinegar dressing. You can also get Ranch or creamy Italian dressing upon request. 3/6

## Italian Special Salad

(half or full size) Chopped romaine lettuce with our house dressing of olive oil, lemon and parmesan. Simple but very tasty. 3/6

## Kyla Salad

A spring mix salad tossed with a creamy Italian dressing topped with artichokes, tomatoes, carrots, shredded mozzarella and American ham. (half or full size) 6/12

## Muffaletta Salad

Romaine lettuce tossed with olive mix and parmesan dressing with ham, salami, mortadella, capocollo and provolone cheese. Served with a tomato and olives. 14

## Original Caprese Salad

Sliced tomatoes topped with fresh mozzarella on a bed of lettuce drizzled with olive oil and balsamic vinegar served on the side. 7

## Prosciutto and Olive Caprese Salad

A traditional caprese salad served with imported prosciutto & olives 11

## The MiMi Salad

A spring mix salad tossed in creamy Italian dressing with a diced tomato, artichokes, fresh mozzarella, carrots, sliced peppadew pepper with breaded chicken bread. 12

# Sides

Mixed Grilled Veggies 4  
(Asparagus, onion, red pepper and mushroom)

Grilled Asparagus with parmesan 4

Marinated Artichokes 5

Mediterranean Olives 4

1 Meatball with marinara 2

# Pizza

A twist to the traditional pizza. The dough is kneaded per order and grilled. It is personalized with your toppings and put in the oven. It is made per order so does take longer than most dishes. 7.5

Cauliflower Crust Pizza- 13.5

It is a 12 inch gluten free crust. Personalize this crust with your own toppings.

Your choice of toppings: .75 each

Pepperoni, Hamburger, red pepper, onion, mushroom, artichoke, asparagus, and sliced tomato

# Pasta

## Grilled Eggplant with Pasta

Three grilled slices of eggplant layered with marinara parmesan, pecorino romano and mozzarella served with spaghetti tossed in marinara on the side 13 Only Eggplant 8

## Lasagna

Five layers of egg pasta layered with our homemade meat sauce, fresh mozzarella parmesan, pecorino romano and béchamel. 10

## Spaghetti and Meatball

Egg pasta spaghetti tossed in marinara with two Randazzo meatballs topped with grated parmesan. 11  
For those meatball lovers add a third meatball 13

## Chicken Parmesan

Our egg pasta tossed in marinara sauce topped with a fried chicken breast that has been prepared with parmesan and fresh mozzarella. 12.5

## Gnocchi alla Bolognese

A potato dumpling tossed in a meaty sauce that has been cooked down with carrots, onions and celery and blended with fresh mozzarella pieces. 12

## Gnocchi with Creamy Black Truffle

A potato dumpling cooked in a creamy sauce of black truffle mushroom. It is a new dish that is absolutely one to try. 13



Spaghetti and Meatballs



Spinach Tortellini



Lobster Ravioli



Three Cheese Ravioli



Lasagna

## Chicken Spaghetti in Creamy alla Vodka

Our signature pink sauce put over a bed of spaghetti topped with flash fried chicken with melted mozzarella topped with grated parmesan. 12

## Shrimp Spaghetti in Creamy alla Vodka

Our signature pink sauce put over a bed of spaghetti topped with shrimp with melted mozzarella topped with grated parmesan. 13

## Devil Spaghetti

A simple but delicious pasta. Our egg pasta tossed in olive oil with Italian peppers. This dish is best eaten in restaurant and not to go. 9  
Add a chicken breast 5 Add shrimp 6

## Spinach and Ricotta Tortellini in Pesto

Spinach egg pasta tortellini stuffed with ricotta cheese tossed in pesto sauce. Pesto sauce is basil blended with pine nuts. 11  
add veggies 4, add chicken breast 5, add shrimp 6

## Vegetarian Spaghetti in Pesto

Grilled mushrooms, onions, red peppers and grilled asparagus on top of a bed of egg pasta tossed in a pesto sauce that has been made with pine nuts and basil. 11 Try it with a meatball 13

# Ravioli

Three Cheese Ravioli in marinara 10.5

Three Cheese Ravioli in Meat Sauce 11.5

Three Cheese Ravioli in Pink or Pesto 12

Porcini Mushroom Ravioli in marinara sauce 14

Veal Osso Bucco Ravioli in marinara sauce 14

Italian Ham Ravioli in our creamy alla vodka sauce 13

Lobster Ravioli in Creamy alla Vodka 18



# Dessert

## White Chocolate Bread Pudding

A home-made dessert that is a simple light version of bread pudding. We use white chocolate, vanilla and cinnamon poured over our homemade bread. 5

## Cannoli

A crunchy cylinder cone that is filled with a ricotta cream cheese blended with mini chocolate chips. It is topped with powder sugar and chocolate syrup. 4

## Classic Bomba

It is an Italian dessert that has a hard chocolate covering outside but has both chocolate and vanilla gelato in the middle. A great dessert to split because when it is cut down the middle each person gets a side with both types of gelato. A cherry and a praline are found in the middle. 8

## Tiramisu

A traditional Italian dessert made with mascarpone layered with lady finger cookies that have been dipped in espresso. It is topped with chocolate cocoa and chocolate syrup. 6

## Lemon Cake

A blend of American sponge cake and an Italian cream cheese called mascarpone. It is layered with a lemon cream filling and topped with white chocolate slivers. 5

## Lemon Sorbet

It is a full lemon that has been hollowed out and filled with a lemon flavored sorbet. This is a great one for the kids. 5.5



White Chocolate  
Bread Pudding

Cannoli

Classic Bomba

Tiramisu

Lemon Cake

Lemon Sorbet

## Coffee Drinks

American Coffee 2  
Italian espresso 2  
Single espresso 2.5  
Double espresso 3.5  
Cappuccino 5

## Fountain Drinks: 2.5

20 oz.  
Coke  
Diet Coke  
Sprite  
Dr. Pepper  
Root Beer  
Lemonade  
Sweet Tea  
Unsweet Tea

San Pellegrino Blood Orange in can 2  
San Pellegrino Sparkling water 4

## Wine by the glass

### Red 6.5

Chianti  
Merlot  
Cabernet

### Premium Red 9

Super Tuscan  
Pinot Noir

### White 6

Moscato D'asti  
Pinot Grigio  
Chardonnay  
Riesling

## Bottle Beer

Michelob Ultra 4  
Miller Lite 3  
Peroni 4  
Stella 5  
St. Sebastian 15



**\* All items weighed and sold by the pound**

## **Cheese Menu**

- Parmesan Reggiano \$19.99**
- Pecorino di Sardegna \$19.99**
- Wine Infused Cheese \$15.99**
- Asiago Fresco \$15.99**
- Fresh Mozzarella Balls \$12.99**
- Sharp Provolone \$11.99**
- Aged Asiago \$10.99**
- Grated Parmesan \$9.99**
- Grated Pecorino Romano \$9.99**
- Mild Provolone Sliced \$8.99**
- Muenster \$8.99**

## **Meat Menu**

- Speck from Trentino \$19.99**
- Imported Prosciutto \$19.99**
- Soppresata \$14.99**
- Hot Capocollo \$14.99**
- Sweet Capocollo \$14.99**
- American Ham \$9.99**
- American Turkey \$9.99**
- Salami \$9.99**