

LIBERATORE'S

RISTORANTE & CATERING

Maryland Restaurant Week, September 14 - 24, 2024

\$22.24 PER PERSON

CHOOSE **ONE** ITEM FROM EACH COURSE:

1ST COURSE:

HOUSE SALAD
CUP OF PASTA FAGIOLI
BRUSCHETTA TOAST

Tomatoes, onions, basil, and olive oil on toasted bread

2ND COURSE:

RIGATONI VODKA SAUCE

Sautéed in a vodka cream sauce with fresh spinach, sun-dried tomatoes, and parmigiana cheese

FETTUCCINE ALFREDO with BROCCOLI

Made with our homemade cheese sauce

EGGPLANT PARMIGIANA

Layers of eggplant topped with mozzarella cheese and served with a side of pasta

3RD COURSE:

CHOCOLATE OREO CAKE
COCONUT CREAM CAKE

\$26.24 PER PERSON

CHOOSE **ONE** ITEM FROM EACH COURSE:

1ST COURSE:

CAESAR SALAD
CUP OF CREAM OF CRAB
MOZZARELLA CAPRESE

Tomatoes, fresh mozzarella, fresh basil, and olive oil

2ND COURSE:

CHICKEN GIOVANNI

Two chicken breasts sautéed in a lemon rosemary white wine sauce topped with spinach and mozzarella served with a side of pasta

CHICKEN PARMIGIANA

Two fried chicken breasts topped with marinara sauce and mozzarella cheese served with a side of pasta

CHICKEN MARSALA

Two chicken breasts sautéed in a marsala wine sauce with mushrooms served with a side of pasta

3RD COURSE:

COCONUT CREAM CAKE
ITALIAN LEMON CAKE

\$31.24 PER PERSON

CHOOSE **ONE** ITEM FROM EACH COURSE:

1ST COURSE:

CUP OF CREAM OF CRAB
DYNAMITE SHRIMP
Fried CALAMARI

Thai, chimichurri or marinara sauce

2ND COURSE:

CRAB RAVIOLI

Cheese stuffed raviolis topped with a creamy rose sauce with sundried tomatoes and jumbo lump crab meat

SALMON NICOLA

Salmon baked with butter and basil served over a bed of creamy parmigiana risotto

VEAL PICCATA

Thinly sliced veal simmered in a white wine lemon sauce, served with a side of pasta

3RD COURSE:

PLAIN CHEESECAKE
TIRAMISU

*Beverages, Taxes, & Gratuity are not included in the Restaurant Week pricing.
* Substitution can be made for an additional cost. Ask your server for details.

SUBSTITUTE ONE OF OUR SPECIALTY DESSERTS FOR AN ADDITIONAL \$3.00