

gift certificates, private party rooms,
and off-premise catering available

LIBERATORE'S

RISTORANTE & CATERING OF BEL AIR

www.liberatores.com

gluten free options available upon request

APERTIVO / APPETIZER

DINNER MENU

ZUPPA / SOUP

Cup / Bowl

Pasta Fagioli • 6/8 | Cream of Crab • 8/10

Soup of the Day • priced daily

INSALATA / SALAD

ADD-ONS

chicken • 5 | shrimp • 7 | salmon • 11 | steak • 12

House • 6

Iceberg, mixed greens, cucumbers,
red onions, olives, pepperoncini,
house Italian dressing

Caesar • 10

Romaine lettuce, parmesan, Caesar dressing

Augie • 14

Steamed shrimp, romaine, iceberg,
tomatoes, cucumbers, olives, red onions,
genoa salami, imported ham, provolone,
house Italian dressing

Liberatore • 11

Mixed greens, celery, mushrooms, tomatoes,
shaved parmigiano, balsamic vinaigrette

HOSTING A PARTY?

**SKIP ALL OF THE COOKING
AND LET LIBERATORE'S CATER!**

CARRYOUT AVAILABLE | CALL 410-838-9100 | WWW.LIBERATORES.COM

Offering on and off premise
catering options for any occasion

3 different private rooms

Parties from 20-150 people

Clams Casino (6) • 14

Chopped clams, garlic, bell peppers,
breadcrumbs, bacon

Truffle Fries • 9

French Fries topped with
parmesan cheese and truffle oil

Garlic Bread (4) • 6

Italian loaf, parmesan, garlic, Italian herbs

Seared Ahi Tuna • 15

Soy sauce, wasabi, pickled ginger

Fried or Grilled Calamari • 15

Choice of marinara, Thai spicy,
or chimichurri sauce
additional sauces + 1

Burrata • 14

Creamy burrata, cherry tomatoes,
drizzled EVOO and balsamic glaze, basil

Polpettone • 15

8 oz. meatball, house marinara, ricotta, basil

Bruschetta • 8

Tomatoes, onions, basil, EVOO,
over toasted bread

Ceviche • 15

Shrimp, tomato, cucumbers, red onions,
avocado, cilantro, lemon/lime/orange juice

Dynamite Shrimp • 14

Fried, siracha remoulade

Crab Dip • 16

Served with crostini

Lazy Man's Steamed Shrimp

½ lb • 16 | 1lb • 26

Large broken shrimp, already peeled for
you, old bay, onions, and cocktail sauce

Blue Moon Belgian Mussels • 16

Garlic, cream, Blue Moon beer, bacon,
onions, blue cheese crumbles

Lollipop Lamb Chops (3) • 17

Served with mint jelly and chimichurri sauce

Prices subject to change. 20% gratuity will be added for parties of 10 or more.

PASTA

Fettuccine Alfredo • 16

homemade cheese sauce

+ grilled chicken • 5

+ grilled shrimp • 7

+ broccoli • 2

Tortellini Tre Salsa • 19

Cheese filled tortellini with a combination of our marinara, pesto and alfredo sauce

Spaghetti Tomato Sauce • 12

+ meat sauce • 5

+ meatballs • 6

+ sausage • 7

Nonna's Spaghetti • 16

Thinly sliced carrots, zucchini, red onions, roasted garlic puree, fresh garlic, parmesan cheese, olive oil

Crab Ravioli • 25

Jumbo lump crabmeat over cheese ravioli, topped with sun-dried tomatoes, creamy rosé sauce

Penne Black & Blue • 21

vodka sauce, blackened chicken, bleu cheese crumbles

Linguini White Clam Sauce • 20

Chopped clams, olive oil, garlic

Eggplant Parmigiana • 19

Thinly sliced eggplant, layered, oven baked, topped with mozzarella and marinara sauce, side of pasta

Rigatoni Vodka • 20

Spinach, sun-dried tomatoes, parmigiana, creamy vodka sauce

Lobster Mac & Cheese • 26

3 oz. lobster tail bites, homemade cheese sauce, toasted Italian breadcrumbs, with rigatoni pasta

Short Rib Pasta • 27

Braised boneless beef short rib, carrots, onions, mushrooms in a creamy au jus sauce over pappardelle pasta

NIGHTLY SPECIALS THREE COURSES

SUNDAY
Pasta Night
\$18

½ off bottles of wine
(under \$60, 3 max per table)

TUESDAY
Shrimp Night
\$22

\$2 off mules

WEDNESDAY
Steak Night
\$26

\$2 off martinis

THURSDAY
Fish Night
\$25

\$2 off sangria
(red/white)

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DINNER MENU

MARE / SEA

Seafood Risotto • 28

Shrimp, mussels, calamari, clams, risotto, white wine

Salmon Nicola • 24

Butter, basil, creamy parmigiana risotto

Shrimp Scampi • 24

White wine, garlic, over linguini

Lobster & Shrimp Tetrazzini • 39

4 oz. bite size lobster tail pieces, 3 large shrimp, brandy, cream, garlic sauce over linguini

Frutta di Mare • 30

Mussels, clams, calamari, shrimp, light marinara sauce, linguini

Crab Cakes • 36

Two 5 oz. broiled crabcakes, mashed potatoes and sauteed vegetables

Halibut Lemon Butter • 32

Oven roasted Halibut, topped with lemon, butter, caper sauce, served with mashed potatoes and sauteed vegetables

TERRA / LAND

Chicken Giovanni • 22

White wine, lemon, rosemary, spinach, mozzarella, side of pasta

Chicken Parmigiana • 22

Breaded, fried, baked with mozzarella cheese, topped with marinara sauce, side of pasta

Prosciutto Wrapped Pork • 26

Pork loin medallions, wrapped with prosciutto, grilled, topped with cranberry port wine sauce, mashed potatoes, and green beans

Chicken Marsala • 22

Mushrooms, marsala wine, side of pasta

Short Rib Red Wine Au Jus • 35

Boneless beef short rib, slowly broiled, topped with au jus sauce, mashed potatoes and sauteed vegetables

Chicken Fradiavolo • 24

Blackened chicken breast with onions and broccoli in a spicy fradiavolo sauce

Veal Parmigiana • 24

Breaded, fried, baked with mozzarella cheese, topped with marinara sauce, side of pasta

New York Strip Steak (14 oz) • 33

Grilled steak, mashed potatoes, sauteed vegetables

Filet Mignon (10 oz) • 38

Mashed potatoes, sauteed vegetables

Lamb Chops (6) • 36

Marinated and grilled, mashed potatoes, green beans

Veal Saltimbocca • 25

White wine, lemon, sage, prosciutto, mozzarella, spinach, side of pasta