

LIBERATORE'S RISTORANTE & CATERING OF BEL AIR

Maryland Restaurant Week, September 16-25, 2022

\$22.00 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

FETTUCCHINE 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

PENNE ALEX

Grilled chicken sautéed with fresh spinach, garlic and parmigiana cheese, served over penne pasta

3RD COURSE:

CHOCOLATE OREO CAKE
COCONUT CREAM CAKE

\$27.00 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

POLLO PEPPERONCINI

Two chicken breasts sautéed with sage, rosemary, thyme, crushed red pepper and white wine, over creamy risotto and sautéed spinach drizzled with truffle oil

3RD COURSE:

COCONUT CREAM CAKE
ITALIAN LEMON CAKE

\$36.00 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

FILET CON RISOTTO

5 oz. filet mignon with roasted cipollini onions and a pancetta demi-glaze served over spinach and 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