

LIBERATORE'S

RISTORANTE & CATERING

DINNER

APPETIZERS

- DYNAMITE SHRIMP • 13**
flash fried with spicy sriracha
- FRIED CALAMARI • 12**
- GRILLED CALAMARI • 12**
- MUSSELS MARINARA • 12**
- FRIED OYSTERS • 12**
4 oysters with cocktail sauce
- BURATTA CAPRESE • 12** (V)
with cherry tomatoes
- CLAMS CASINO • 12**
6 chopped clams, garlic, peppers, bacon
- ROASTED BEETS • 11** (V)
arugula, walnuts, goat cheese, balsamic rum reduction
- CHEESY MEATBALLS WITH RICOTTA • 12**
4 mini meatballs, ground beef and veal, marinara, ricotta cheese
- SHRIMP AND GARLIC • 12**
shrimp in lemon, garlic white wine sauce.
- BRUSCHETTA • 7**
onions, basil, garlic, and olive oil on toasted bread

SOUPS

CREAM OF CRAB • 8
cream base

PASTA FAGIOLI • 5.5

SOUP OF THE DAY • PRICED DAILY

SALADS

HOUSE • 6 (V)

iceberg/romaine blend, tomatoes, cucumbers, olives, onions, pepperoncini, house dressing

CAESAR • 8 (V)

romaine, croutons, grated parmesan cheese, creamy caesar dressing

AUGIE • 12

romaine/iceberg blend, ham, salami, provolone cheese, shrimp, onion, tomatoes, cucumbers, olives, pepperoncini, creamy house dressing

LIBERATORE • 11 (V)

mixed greens, celery, mushrooms, tomatoes, shaved parmesan, balsamic dressing

PINO'S CHOPPED • 11.5

romaine and field greens, onions, tomatoes, cucumbers, egg, bacon – chopped finely – bleu cheese dressing

ANTONELLA • 13

grilled chicken, arugula, mixed greens, tomato, egg, shaved reggiano parmesan, crispy fried onions, mushrooms, balsamic vinaigrette

WEDGE • 10

half head iceberg lettuce, diced tomato, bacon, egg, onions, bleu cheese dressing

SANTA FE • 11

romaine, grilled chicken, black beans, tomato, onions, corn, crispy tortilla strips, BBQ ranch

SPAGHETTI WITH MARINARA SAUCE • 10 (V)
add meatballs +4, meat sauce +4, sausage +4

PENNE ALEXANDER • 17
grilled chicken, spinach, garlic olive oil, penne

RIGATONI VODKA • 18 (V)
rigatoni, sundried tomatoes, spinach, vodka tomato cream sauce

EGGPLANT PARMIGIANA • 16 (V)
with melted mozzarella, side of pasta

LINGUINE SAUSAGE AND PEPPERS • 19
sauteed onions, peppers, sausage, chunky marinara

CHICKEN

CHICKEN GIOVANNI • 22
spinach, white wine rosemary sauce, mozzarella cheese, side of pasta

CHICKEN CHESAPEAKE • 31
with crab imperial, mashed potatoes, sautéed vegetables

CHICKEN PINO • 22
with tomato, oregano, melted mozzarella, marsala wine sauce, side of pasta

PAN ROASTED CHICKEN • 22
spinach, crispy prosciutto, smoked mozzarella, mushroom demi glaze, porcini mushroom ravioli

CHICKEN LIBERATORE • 28
crab meat, bell peppers, cream sauce, side of pasta

CHICKEN MARSALA • 20
marsala wine sauce, mushrooms, side of pasta

CHICKEN PARMIGIANA • 20
with a side of pasta

CHICKEN DANTE • 22
marsala wine sauce, mushrooms, onions, bacon, side of pasta

PASTA

CAPELLINI MARGHERITA • 15 (V)
angel hair, sautéed tomatoes, basil, garlic, onions, olive oil, light tomato sauce, fresh mozzarella

PENNE BLACK AND BLEU • 21
penne, vodka sauce, blackened chicken, crumbled bleu cheese

CRAB RAVIOLI • 23
cheese ravioli, crabmeat, sundried tomatoes, creamy rose sauce

LASAGNA AL FORNO • 17
layered with meat sauce, ricotta, mozzarella, and parmigiana cheese

SEAFOOD

CRAB CAKES (2) • MARKET PRICE
mashed potatoes and sautéed vegetables

SEAFOOD BOWL • 32
shrimp, mussels, clams, calamari, light marinara sauce, linguine

SALMON NICOLA • 24
butter basil sauce, creamy parmesan risotto

GRILLED SALMON SALAD • 19
mixed greens, arugula, mushrooms, croutons, egg, bacon, tomato vinaigrette

BLACKENED ROCKFISH • 28
cajun blackened, horseradish cream sauce, grape tomatoes, roasted red potatoes, string beans

FABIO'S FLOUNDER • 25
breaded, pan fried, white wine butter sauce, roasted red potatoes and string beans

SHRIMP SCAMPI OR FRADIAVOLO • 24
garlic white wine sauce or spicy marinara sauce, served over linguine

FETTUCCINE BOLOGNESE • 16
fettuccine, meat sauce, peas, parmesan cheese, touch of cream

LINGUINE CRAB SAUCE • 25
lump crabmeat, onions, Old Bay, marinara

TORTELLINI TRE SALSA • 19
tortellini with a combination of marinara, pesto and alfredo sauce

FETTUCCINE ALFREDO • 15
add chicken +4, add shrimp +6

BEEF & PORK

NEW YORK STRIP • 34
14 oz. grilled, mashed potatoes, sautéed vegetables

10 OZ SIZZLING FILET • MARKET PRICE
served sizzling with brown butter sauce, scalloped potatoes, asparagus

ARGENTINA STEAK • 35
14 oz. New York Strip, zesty herb, garlic and vinegar marinade, mashed potatoes, sautéed vegetables

GRILLED PORK CHOP • 31
14oz seasoned rub, bone-in, center cut with mashed potatoes

STEAK PIZZAIOLA • 34
14oz NY strip, marinara sauce, onion, oregano, parmesan cheese. mashed potatoes, mixed vegetables

VEAL

VEAL LIBERATORE • 29
crab meat, bell peppers, cream sauce, side of pasta

VEAL SALTIMBOCCA • 24
prosciutto, mozzarella, spinach, white wine lemon sauce, side of pasta

VEAL MARSALA • 23
marsala wine sauce, mushrooms, side of pasta

VEAL PARMIGIANA • 23
side of pasta, add layer of eggplant +5

VEAL POSITANO • 26
white wine sauce, kalamata olives, pepperoncinis, roasted red peppers, sliced sausage, side of pasta

HOSTING A PARTY?

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truffle oil and cheese fries
sautéed mushrooms
breadsticks and bread dipper
roasted red potatoes
sautéed mixed vegetables
homemade mashed potatoes



















S · I · D · E · S

7

mushroom risotto
spinach sautéed with garlic and olive oil
broccoli sautéed with garlic and olive oil
asparagus sautéed with garlic and olive oil
baked scalloped potatoes

WINE

 by the glass

SANGIOVESE <i>Antinori Santa Cristina, TUSCANY</i>	33	SPARKLING	
SANGIOVESE ROSSI DI MONT <i>Banfi, TUSCANY</i>	51	 PROSECCO <i>Lunetta, ITALY</i>	9.5 28
CHIANTI SUPERIORE <i>Ruffino, TUSCANY</i>	31	 MOSCATO D'ASTI <i>Cupcake, PIEDMONT</i>	8.5 31
CHIANTI CLASSICO <i>Banfi, TUSCANY</i>	36	CHAMPAGNE <i>Nicolas Feuillatte, FRANCE</i>	71
CHIANTI CLASSICO RSV <i>Antinori "Peppoli", TUSCANY</i>	64	BRUT SPARKLING <i>Mumm Napa, CALIFORNIA</i>	48
 CHIANTI <i>Gabbiano, ITALY</i>	9 28		
 MALBEC <i>Trivento, ARGENTINA</i>	9.5 34	WHITE WINES	
MALBEC <i>Alta Vista "Premium", ARGENTINA</i>	45	PINOT GRIGIO <i>Placido, ITALY</i>	32
MALBEC <i>Trapiche "Broquel", ARGENTINA</i>	36	 PINOT GRIGIO <i>Banfi "Le Rime", ITALY</i>	9 33
 MONTEPULCIANO D'ABRUZZO <i>Masciarelli, ITALY</i>	9.5 34	PINOT GRIGIO <i>Masi "Masisanco", ITALY</i>	39
SYRAH <i>Charles Smith "Boom Boom", WASHINGTON</i>	39	PINOT GRIGIO <i>Santa Margherita, ITALY</i>	53
PINOT NOIR <i>La Crema, RUSSIAN RIVER</i>	53	SAUVIGNON BLANC <i>Infamous Goose, NEW ZEALAND</i>	33
 PINOT NOIR <i>Hob Nob, FRANCE</i>	9.5 31	 SAUVIGNON BLANC <i>Portillo, MENDOZA</i>	9 29
PINOT NOIR <i>Sonoma Cutrer, RUSSIAN RIVER</i>	61	SAUVIGNON BLANC <i>Simi, SONOMA</i>	36
MERLOT <i>Columbia Crest "Grand Estates", WASHINGTON</i>	38	 RIESLING <i>Chateau Ste. Michelle, WASHINGTON</i>	9.5 37
RED BLEND <i>Apothic, CALIFORNIA</i>	31	 RIESLING <i>Schmitt Sohne, RHEINHESSEN</i>	9 31
 RED BLEND <i>Roscato Sweet Red, ITALY</i>	8.5 33	CHARDONNAY <i>Chalk Hill, SONOMA COAST</i>	51
RED BLEND <i>Banfi Col Di Sasso, TUSCANY</i>	31	 CHARDONNAY <i>Simi, SONOMA</i>	13 49
RED BLEND <i>Ruffino Modus, TUSCANY</i>	62	CHARDONNAY <i>Cakebread Cellars, NAPA</i>	88
 ROSE <i>Seaglass Wines, CALIFORNIA</i>	9 26	CHARDONNAY <i>Sonoma Cutrer, RUSSIAN RIVER</i>	52
ZINFANDEL <i>Gnarly Head, CALIFORNIA</i>	26	 CHARDONNAY <i>Benziger, SONOMA</i>	9 34
ZINFANDEL <i>Primitivo Tormaresca, SALENTO</i>	36	CHARDONNAY <i>Franciscan Napa, CALIFORNIA</i>	48
CABERNET SAUVIGNON <i>Liberty School, PASO ROBLES</i>	48	CHARDONNAY <i>Antinori "Bramito", ITALY</i>	44
CABERNET SAUVIGNON <i>Joel Gott, CALIFORNIA</i>	45		
CABERNET SAUVIGNON <i>Edna Valley, CALIFORNIA</i>	33	HOUSE WINES BY THE GLASS	
 CABERNET SAUVIGNON <i>Trinity Oaks, CALIFORNIA</i>	8.5 27	 PINOT GRIGIO, CHARDONNAY, WHITE ZINFANDEL	8.5
CABERNET SAUVIGNON <i>Louis Martini, SONOMA</i>	44	 MERLOT, CABERNET, CHIANTI	
CABERNET SAUVIGNON <i>Josh Cellars, CALIFORNIA</i>	39		
CABERNET SAUVIGNON <i>Sequoia Grove, NAPA VALLEY</i>	74	HOMEMADE SANGRIA RED OR WHITE	
CABERNET SAUVIGNON <i>Jordan Vineyards, CALIFORNIA</i>	92	<i>Full Pitcher</i>	32
CABERNET SAUVIGNON <i>Silver Oak, CALIFORNIA</i>	120	<i>Half Pitcher</i>	20
CABERNET SAUVIGNON <i>Simi, CALIFORNIA</i>	58	 <i>Glass</i>	9.5
CABERNET SAUVIGNON <i>Justin, PASO ROBLES</i>	59		
DOLCETTO <i>Prunotto, ITALY</i>	39		

KIDS MENU

for children under 12
8.5

MOZZARELLA STICKS
CHEESE RAVIOLI
MACARONI AND CHEESE

SPAGHETTI AND MEATBALL
PENNE PASTA WITH
BUTTER SAUCE

CHEESE PIZZA
CHICKEN TENDERS WITH
FRENCH FRIES

LIGHT FARE

BALTIMORE CLUB • MARKET PRICE

three piece toast, crab cake, shrimp salad, bacon, lettuce, tomato

CRAB CAKE SANDWICH • MARKET PRICE

seedless bun, remoulade sauce, lettuce, tomato

MARGHERITA PIZZA • 13

fresh mozzarella, sliced tomato, basil

CHRISTINA PIZZA • 14

marinara, cheese, mushrooms, prosciutto, arugula, reggiano parmesan, truffle oil

SEAFOOD FLATBREAD PIZZA • 16

crab dip spread, shrimp, crab, mozzarella cheese blend, Old Bay

CHICKEN BLACK AND BLEU SANDWICH • 12

blackened chicken, sautéed onions, bleu cheese dressing

ITALIAN COLD CUT SUB • 13

ham, salami, provolone, lettuce, tomato, xvo

FISH TACOS • 11

2 pieces - fried flounder, spicy slaw, spicy sriracha sauce

BEER

DRAUGHT



ALL DRAUGHT BEERS
\$6 EACH



BOTTLE

BUD LIGHT • 4

MILLER LITE • 4

COORS LIGHT • 4

ROLLING ROCK • 5

MICH ULTRA • 5

DOS EQUIS • 5

HEINEKEN • 5

CORONA • 5

CORONA LIGHT • 5

BLUE MOON • 5

HEAVY SEAS LOOSE CANNON • 5

SAM ADAMS • 5

REGULAR AND SEASONAL

YUENGLING • 5

O'DOULE'S • 4

 VEGETARIAN

WE CAN MODIFY MANY OF OUR DISHES TO BE GLUTEN-FREE, PLEASE ASK YOUR SERVER! ALSO WE HAVE GLUTEN FREE PASTA AVAILABLE.