

LIBERATORE'S RISTORANTE & CATERING

DINNER MENU

APPETIZERS

CLAMS CASINO (6)

Chopped Clams, Garlic, Peppers, and Bacon 9.95

SHRIMP COCKTAIL

5 Jumbo Shrimp Served with Homemade Cocktail Sauce 14.95

CLAMS POSSILLO

Little Neck Clams Simmered with Onions, Chunky Marinara, Oregano, and Served with Garlic Toast 13.95

FRIED OR GRILLED CALAMARI

Tender and Delicious! 11.95

CRAB DIP

A Classic with Generous Backfin Crabmeat and a Hint of Old Bay 13.95

MUSSELS BIANCO

Simmered with Onions, Lemon, Pinot Grigio Wine and Fresh Rosemary Served with Garlic Toast 12.95

CAULIFLOWER POPCORN

Dusted with Parmigiana Drizzled with Spicy Sriracha 8.95

SHRIMP NEST

In a Lemon, Garlic White Wine Sauce, Served in a Fried Angel Hair Nest 13.95

MOZZARELLA CAPRESE

Tomatoes, Fresh Mozzarella, Fresh Basil and EVOO 10.95
Add Blackened Chicken for 3.95

SEARED AHI TUNA

Served with Ginger and Wasabi 13.95

TUSCAN ANTIPASTO BOARD

Artisan Cheese, Cured Meats, Olives, and Rustic Italian Bread 13.95

CHEESY MEATBALLS

Homemade Meatballs Baked with Ricotta 8.95

EGGPLANT ROLLATININ

Thin Eggplant rolled and baked with Roasted Peppers, Prosciutto, Pest, Matriciana and Fresh Mozzarella 11.95

MINI ARINCINI BALLS

Lightly Fried Risotto Balls with Peas, Fresh Basil, Mozzarella, Meat Sauce and Matriciana Sauce 10.95

SOUPS & SALADS

PASTA FAGIOLI

Cup 5.95 / Bowl 6.95

HOUSE SALAD

Romaine and Iceberg Lettuce, Tomatoes, Olives, Onions and Peperoncini in a House Italian Dressing 5.95

AUTUMN SALAD

Mixed Greens, Dried Cranberries, Candied Walnuts, Goat Cheese, Apples and Balsamic Vinaigrette 9.95

SALMON SALAD

Grilled Salmon over Fresh Greens, Arugula, Mushrooms, Croutons, Hard Boiled Egg and Bacon with a Tomato Vinaigrette 21.95

ITALIAN WEDDING SOUP

Cup 5.95 / Bowl 6.95

CREAM OF CRAB

Cup 6.95 / Bowl 7.95

CAESAR SALAD

Classic Style 7.95

AUGIE SALAD

Romaine, Iceberg, Tomatoes, Cucumbers, Olives, Red Onions, Genoa Salami, Ham and Provolone, Tossed in our Creamy House Dressing, Topped with Shrimp 12.95

WEDGE SALAD

Classic Iceberg Topped with Bleu Cheese, Diced Tomatoes, and Bits of Bacon 12.95

PASTAS

FETTUCINE ALFREDO

In a Rich and Creamy White Sauce 14.95
Add Grilled Chicken for 4.95 - Add Grilled Shrimp for 6.95

LASAGNA AL FORNO

Layered with Ground Beef, Ricotta, Mozzarella and Parmigiana Cheese 14.95

ORECCHIETTE ALLA FORMAGGIO

Saucer Shaped Pasta Baked with Fontina Cheese, Sweet Italian Sausage, Spinach, Tomatoes, and Mushrooms. Finished with White Truffle Oil 18.95

CHEESE RAVIOLI

Topped with Tomato Sauce 14.95 (Add Meat Sauce 3.95)

CAPELLINI CAPRESE

Sherry Cream, Basil, Sausage and Fresh Mozzarella 16.95

SPAGHETTI TOMATO SAUCE 11.95

Add Meat Sauce 3.95 Add Sausage 4.95 Add Meatballs 4.95

TUSCAN RAVIOLI

Portobello Mushrooms, Asparagus, Fresh Basil and Brown Butter Sauce 19.95

CRAB RAVIOLI*

Cheese Ravioli Topped with Lump Crab Meat in a Creamy Rose Sauce 23.95

PENNE BLACK AND BLEU

Penne Tossed in a Vodka Sauce with Blackened Chicken and Bleu Cheese Crumbles 20.95

LEMON RISOTTO WITH SHRIMP

Served over Grilled Zucchini with a Balsamic Glaze and a Hint of Limoncello 22.95

LINGUINE WITH RED OR WHITE CLAM SAUCE

Chopped Fresh Clams, EVOO, Bacon and Garlic 21.95

EGGPLANT PARMIGIANA

Eggplant Topped with Mozzarella Cheese and Served with Pasta 18.95

ADD GARLIC BREAD \$3.95

CHICKEN

Served with a Side of Pasta

CHICKEN GIOVANNI

Chicken Breasts Sautéed in White Wine Lemon Sauce with Rosemary, Topped with Fresh Spinach and Mozzarella Cheese 20.95

CHICKEN SORRENTINA

Chicken Breast Sautéed with Artichoke Hearts and Diced Tomatoes Topped with Prosciutto and Mozzarella with a Hint of Fresh Sage in a Lemon Wine Sauce 22.95

CHICKEN PINO

Lightly Breaded, Topped with Ripe Sliced Tomatoes and Mozzarella Cheese in a Marsala Wine Sauce 20.95

CHICKEN AND SHRIMP VITTORIA

Two Chicken Breasts Sautéed with Asparagus, Mushrooms and Onions Topped with Jumbo Shrimp, Sliced Tomato and Fresh Mozzarella 26.95

**All items with asterick - Subject to Market Price*

Maximum of 3 checks per table. All entrees shared will have a \$3 split fee applied.

"MOST OF YOUR OLD FAVORITES ARE AVAILABLE UPON REQUEST"

WE SO APPRECIATE ALL YOUR YEARS OF SUPPORT - GRAZIE MOLTO



VEAL

Served with a Side of Pasta

VEAL POSITANO

White Wine, Slivers of Sausage, Kalamata Olives, Peppercinins and Roasted Peppers (a little spicy!) 25.95

VEAL SALTIMBOCCA

Sautéed in a White Wine Lemon Sauce with Sage, Topped with Prosciutto and Mozzarella, Served over Spinach 25.95

VEAL LIBERATORE*

Tender Medallions Sautéed Tri Color Peppers and Topped with Jumbo Lump Crabmeat in a Light Cream Sauce 29.95

VEAL PICCATA

Lemon Wine Sauce with Capers 24.95

GRILLED MEATS

Served with Roasted Potatoes and Vegetables

STEAK TOSCANO

14 oz NY Steak Topped in a Cabernet Wine Sauce with Shallots, Onions, Mushrooms and Peppercorn 28.95

STEAK PIZZAIOLO

14oz Grilled NY Strip Steak Topped with Sautéed Onions, Chunky Marinara, Oregano and Parmigiana Cheese 28.95

FILET MIGNON

10 oz. Tender Center Cut - Served with Cabernet Wine Sauce 35.95

FILET OF PISA

Twin 5 oz. Filets Stacked with Portobello Mushrooms, Fresh Mozzarella, Sliced Tomato on a Bed of Spinach 36.95

SEAFOOD

LOBSTER AND SHRIMP FRADIAVOLO

(1) 7oz. Lobster Tail and (3) Jumbo Shrimp Sautéed with a Spicy Marinara Sauce 32.95

SHRIMP FRADIAVOLO

Served over Linguine in Spicy Marinara Sauce 24.95

SHRIMP SCAMPI

Served over Linguine with Garlic 23.95

Carb Free -
Try over
Fresh Sautéed
Spinach

LINGUINE CRABMEAT

Jumbo Lump Crab Meat Simmered with Slow Cooked Onions and "Old Bay" in our Matriciana Sauce 23.95

FRUTTA DI MARE

Mussels, Clams, Calamari, and Shrimp in a Light Marinara Sauce, Served over Linguine 32.95

SALMON NICOLA

Fresh Salmon Filet Baked with Butter and Basil Served with Creamy Parmigiana Risotto 24.95

OLD FAVORITES

CHICKEN PARMIGIANA

A Tender Timeless Classic 19.95
Try it with a Layer of Eggplant Parm (add \$6.95)

VEAL PARMIGIANA

Try it with a Layer of Eggplant Parm (add \$6.95)
24.95

LOBSTER JULIANA

(1) 7 oz. Lobster Tail Sautéed in a Pinot Grigio Wine Sauce, Asparagus, Pine Nuts and Diced Tomatoes Over Spinach 25.95

SAUSAGE AND PEPPERS

Over Garlic Toast
"Classic Southern Dish" 17.95

HOUSE WINE BY THE GLASS OR BOTTLE

White Zinfandel Copper Ridge	8.95 / 30
Chardonnay Copper Ridge	8.95 / 30
Pinot Grigio Gabbiano	8.95 / 30
Merlot Copper Ridge	8.95 / 30
Cabernet Sauvignon Copper Ridge	8.95 / 30
Chianti Piccini	8.95 / 30
White Sangria	9.95 / 39
Red Sangria	9.95 / 39

WHITES BY THE GLASS OR BOTTLE

Asti Spumante Martini Rossi	10 / Split Only
Prosecco Lamarca	10.5 / 38
Pinot Grigio Barone Fini	10 / 37
Pinot Gris King Estate	11 / 40
Grechetto Santa Cristina	10 / 38
Moscato Caposaldo	9.5 / 36
Sauvignon Blanc Nobilo	10 / 37
Riesling CSM	10.5 / 39
Rose Jean Luc Columbo	10 / 37
Chardonnay Estancia	10.5 / 39
Chardonnay Josh Cellars	11 / 41

REDS BY THE GLASS OR BOTTLE

Riunite Lambrusco	9 / Glass Only
Chianti Querceto	10.5 / 40
Montepulciano d'Abruzzo Zonin	9 / 35
Pinot Noir Estancia	10.5 / 40
Pinot Noir Macmurray Ranch	12 / 46
Merlot Murphy Goode	10.5 / 40
Malbec Battle Axe	10 / 39
Red Blend Primal Roots	10 / 39
Red Zinfandel Predator	10.5 / 41
Petite Sirah McManis	11 / 42
Super Tuscan Brancaia	12 / 46
Cabernet Sauvignon Louis Martini	12 / 46
Cabernet Sauvignon Decoy	14 / 54

SPARKLING / WHITES BY THE BOTTLE ONLY

Champagne, Moët / Chandon Brut	1/2 BTL / 47
Brut NV Mumm	66
Pinot Grigio Santa Margherita	54
White Blend Conundrum	50
Pinot Gris J Vineyards	42
Sauvignon Blanc Kim Crawford	47
Garganega Pieropan Soave	46
Chardonnay Cave de Lugny	39
Chardonnay Kendall Jackson	44
Chardonnay Sonoma Cutrer	54
Chardonnay Rombauer	66

REDS BY THE BOTTLE ONLY

Pinot Noir Cambria Julia's Vineyard	52
Pinot Noir Balade (Belle Glos)	60
Barbera Michele Chiarlo	37
Merlot Benziger	46
Merlot Decoy	56
Malbec Don Miguel	48
Shiraz Penfolds Bin28	49
Meritage Blend Hogue Cellars Genesis	42
Dark RedBlend 19 Crimes Banished	39
Red Zinfandel St Francis	56
Sangiovese Allegrini	47
Chianti Riserva Banfi	52
Amarone Masi Campifiorin	57
Sangiovese Rosso di Montalcino	62
Red Blend Orin Swift Abstract	69
Red Blend Stags Investor	79
Cabernet Sauvignon Educated Guess	47
Cabernet Sauvignon B.R. Cohn	50
Cabernet Sauvignon Franciscan	52
Cabernet Sauvignon Daou	59
Cabernet Sauvignon Sequoia Grove	74

ASK ABOUT OUR FEATURE WINE

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