

# LIBERATORE'S RISTORANTE & CATERING

# DINNER MENU

## APPETIZERS

### CLAMS CASINO (5)

Chopped Clams, Garlic, Peppers, and Bacon 10.95

### SHRIMP COCKTAIL

5 Jumbo Shrimp Served with Homemade Cocktail Sauce 16.95

### CLAMS POSSILLIPO

Little Neck Clams Simmered with Onions, Chunky Marinara, Oregano, and Served with Garlic Toast 16.95

### FRIED OR GRILLED CALAMARI

Tender and Delicious! 12.95

### CRAB DIP\*

A Classic with Generous Backfin Crabmeat and a Hint of Old Bay 15.95

### MINI JUMBO LUMP CRAB CAKES (3)

*(Try them blackened!)*

Drizzled with Honey Mustard 19.95

### SHRIMP NEST

In a Lemon, Garlic White Wine Sauce, Served in a Fried Angel Hair Nest 15.95

### MUSSELS BIANCO

Simmered with Onions, and Lemon garlic wine Broth 13.95

### MOZZARELLA CAPRESE

Tomatoes, Fresh Mozzarella, Fresh Basil and EVOO 11.95  
*Add Blackened Chicken for 3.95*

### SEARED AHI TUNA

Served with Ginger, Wasabi and Seaweed Salad 14.95

### TUSCAN ANTIPASTO BOARD

Artisan Cheese, Cured Meats, Olives, and Rustic Italian Bread 16.95

### CHEESY MEATBALLS

Homemade Meatballs Baked with Ricotta 10.95

### BRUSCHETTA

*(Try them with Pesto)*

Local Vine Ripe Tomatoes over Tuscan Bread 9.95

### MINI ARINCINI BALLS

Lightly Fried Risotto Balls with Peas, Fresh Basil, Mozzarella, Meat Sauce and Matriciana Sauce 12.95

**ADD GARLIC BREAD \$3.95**

## SOUPS & SALADS

### PASTA FAGIOLI

Cup 5.95 / Bowl 6.95

### ITALIAN WEDDING SOUP

Cup 5.95 / Bowl 6.95

### CREAM OF CRAB\*

Cup 7.95 / Bowl 8.95

### HOUSE SALAD

Romaine and Iceberg Lettuce, Tomatoes, Olives, Onions and Peperoncini in a House Italian Dressing 6.95

### CAESAR SALAD

Classic Style 9.95

### AUTUMN SALAD

Mixed Field Greens, Goat Cheese, Apples, Candied Walnuts, Cranberries, and Balsamic Vinaigrette 12.95

### AUGIE SALAD

Romaine, Iceberg, Tomatoes, Cucumbers, Olives, Red Onions, Genoa Salami, Ham and Provolone, Tossed in our Creamy House Dressing, Topped with Shrimp 13.95

### SALMON SALAD

Grilled Salmon over Fresh Greens, Arugula, Mushrooms, Croutons, Hard Boiled Egg and Bacon with a Tomato Vinaigrette 22.95

### WEDGE SALAD

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

## PASTAS

### FETTUCCHINE ALFREDO

In a Rich and Creamy White Sauce 14.95  
Add Grilled Chicken for 5.95 - Add Grilled Shrimp for 7.95

### RAVIOLI AUTUNNO

Cheese Ravioli Topped with a Butternut & Sage Sauce 22.95

### LASAGNA AL FORNO

Layered with Ground Beef, Ricotta, Mozzarella and Parmigiana Cheese 15.95

### CRAB RAVIOLI\*

Cheese Ravioli Topped with Lump Crab Meat in a Creamy Rose Sauce 24.95

### ORECCHIETTE ALLA FORMAGGIO

Saucer Shaped Pasta Baked with Fontina Cheese, Sweet Italian Sausage, Spinach, Tomatoes, and Mushrooms. Finished with White Truffle Oil 19.95

### PENNE BLACK AND BLEU

Penne Tossed in a Vodka Sauce with Blackened Chicken and Bleu Cheese Crumbles 22.95

### CAPELLINI CAPRESE

Sherry Cream, Basil, Sausage and Fresh Mozzarella 18.95

### TRE FUNGHI RISOTTO

Prepared with Mushrooms and Tender Shrimp 22.95

### SPAGHETTI TOMATO SAUCE 12.95

Add Meat Sauce 3.95 Add Sausage 4.95 Add Meatballs 4.95

### LINGUINE WITH RED OR WHITE CLAM SAUCE

Chopped Fresh Clams, EVOO, Bacon and Garlic 21.95

### HOMEMADE CHEESE RAVIOLI 14.95

Topped with Our Homemade Matriciana Sauce  
Add Meat Sauce 3.95

### EGGPLANT PARMIGIANA

Eggplant Topped with Mozzarella Cheese and Served with Pasta 21.95

## 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 22.95

### CHICKEN PINO

Lightly Breaded, Topped with Ripe Sliced Tomatoes and Mozzarella Cheese in a Marsala Wine Sauce 21.95

### CHICKEN SCARPIELLO

Tender Chicken Breasts sauteed with Peperoncini and Black Olives served over Linguine 24.95

### CHICKEN AND SHRIMP VITTORIA

Two Chicken Breasts Sautéed with Asparagus, Mushrooms and Onions Topped with Jumbo Shrimp, Sliced Tomato and Fresh Mozzarella 29.95

*\*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, Pepperoncinis and Roasted Peppers (a little spicy!) 29.95

### VEAL SALTIMBOCCA

Sautéed in a White Wine Lemon Sauce with Sage, Topped with Prosciutto and Mozzarella, Served over Spinach 29.95

### VEAL CARCIOFI

Sautéed in a Marsala Wine Sauce with Artichokes and Mushrooms 29.95

### VEAL LIBERATORE\*

Tender Medallions Sautéed Tri Color Peppers and Topped with Jumbo Lump Crabmeat in a Light Cream Sauce 33.95

## 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 29.95

### STEAK ARGENTINA

14 oz. NY Strip Topped in a Zesty Herb, Garlic & Vinegar Marinade 29.95

### FILET MIGNON

10 oz. Tender Center Cut - Served with Cabernet Wine Sauce 41.95

### FILET OF PISA

Twin 5 oz. Filets Stacked with Portobello Mushrooms, Fresh Mozzarella, Sliced Tomato on a Bed of Spinach 41.95

## SEAFOOD

### LOBSTER AND SHRIMP FRADIAVOLO

(1) 7oz. Lobster Tail and (3) Jumbo Shrimp Sautéed with a Spicy Marinara Sauce 35.95

### SHRIMP FRADIAVOLO

Served over Linguine in Spicy Marinara Sauce 25.95

### SHRIMP SCAMPI

Served over Linguine with Garlic 25.95

### CRAB CAKES

Two Jumbo Lump Crab Cakes Served with Roast Potatoes and Vegetable of the Day 39.95

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 26.95

### FRUTTA DI MARE

Mussels, Clams, Calamari, and Shrimp in a Light Marinara Sauce, Served over Linguine 34.95

### SALMON NICOLA

Fresh Salmon Filet Baked with Butter and Basil Served with Creamy Parmigiana Risotto 26.95

## OLD FAVORITES

### CHICKEN PARMIGIANA

A Tender Timeless Classic 21.95  
Try it with a Layer of Eggplant Parm (add \$6.95)

### VEAL PARMIGIANA

Try it with a Layer of Eggplant Parm (add \$6.95) 26.95

### 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" 19.95

## WINE LIST

### WHITES

#### Chardonnay

Chardonnay Sycamore Lane - CA \_\_\_\_\_ 9/38  
Chardonnay Joel Gott - CA \_\_\_\_\_ 11/42  
Chardonnay Kendall Jackson - CA \_\_\_\_\_ 12/46  
Chardonnay Sonoma Cutrer - CA, Russian River Valley \_ 15/59  
Chardonnay Rombauer - CA \_\_\_\_\_ 72

#### Pinot Grigio

Pinot Grigio Francis Coppola - CA \_\_\_\_\_ 9/38  
Barone Fini Pinot Grigio - Italy \_\_\_\_\_ 11/42  
Pinot Gris King Estate - Oregon, Willamette Valley \_\_\_ 12/46  
Pinot Grigio Santa Margherita - Italy \_\_\_\_\_ 60

#### Sauvignon Blanc

Sauvignon Blanc Jacques Dumont - France \_\_\_\_\_ 11/42  
Sauvignon Blanc Stoneleigh - New Zealand \_\_\_\_\_ 13/50

#### Sparkling

Frizzante Veneto - Italy \_\_\_\_\_ 11/42  
Prosecco Avissi - Italy \_\_\_\_\_ 11/42  
Moscato D'Asti - Italy \_\_\_\_\_ 11/42  
Champagne Moët - France \_\_\_\_\_ 48  
Mumm Brut - CA \_\_\_\_\_ 68  
Veuve Clicquot Yellow Label, France \_\_\_\_\_ 120

#### Rose/Skin Contact

White Zinfandel - CA \_\_\_\_\_ 9/38  
Rose Jean Luc Columbo - France \_\_\_\_\_ 11/42  
Semillon Orange Bel A Ciao - France \_\_\_\_\_ 11/42

#### Interesting Whites

Riesling CSM - Washington, Columbia Valley \_\_\_\_\_ 11/42  
Orvieto Santa Cristina - Italy \_\_\_\_\_ 42  
White Blend Conundrum - CA \_\_\_\_\_ 52  
Annia White Massican - CA \_\_\_\_\_ 62

### REDS

#### Chianti

Chianti Piccini - Italy \_\_\_\_\_ 9/38  
Chianti Classico Gabbiano - Italy \_\_\_\_\_ 11/42  
Chianti Banfi Riserva - Italy \_\_\_\_\_ 58  
Chianti Classico Tenuto di Arceno - Italy \_\_\_\_\_ 64

#### Cabernet

Cabernet Sauvignon Sycamore Lane - CA \_\_\_\_\_ 9/38  
Cabernet Sauvignon Louis Martini - Sonoma CA \_\_\_ 14/52  
Cabernet Sauvignon Decoy - CA \_\_\_\_\_ 15/59  
Cabernet Sauvignon Educated Guess - CA \_\_\_\_\_ 48  
Cabernet Sauvignon B.R. Cohn - CA \_\_\_\_\_ 56  
Cabernet Sauvignon Franciscan - CA \_\_\_\_\_ 60  
Cabernet Sauvignon Daou - CA \_\_\_\_\_ 62  
Cabernet Sauvignon Sequoia Grove - CA, Napa \_\_\_\_\_ 95  
Cabernet Sauvignon Faust - CA, Napa \_\_\_\_\_ 130  
Cabernet Sauvignon Joseph Phelps - CA, Napa \_\_\_\_\_ 150  
Cabernet Sauvignon Stag's Leap Artemis - CA, Napa \_ 150  
Cabernet Sauvignon Caymus - CA, Napa \_\_\_\_\_ 155  
Cabernet Sauvignon Silver Oak - CA, Alexander Valley \_\_ 160  
Cabernet Sauvignon Cakebread Cellars - CA, Napa \_\_ 160  
Cabernet Sauvignon Silver Oak - CA, Napa Valley \_\_\_ 280

#### Pinot Noir

Pinot Noir Tassajara - CA \_\_\_\_\_ 11/39  
Pinot Noir MacMurray - CA \_\_\_\_\_ 14/56  
Pinot Noir Cambria - CA \_\_\_\_\_ 56  
Pinot Noir Bel Glos - CA \_\_\_\_\_ 70

#### Merlot

Merlot Sycamore Lane - CA \_\_\_\_\_ 9/38  
Merlot Murphy Goode - CA \_\_\_\_\_ 11/42  
Merlot Benzinger - CA \_\_\_\_\_ 48  
Merlot Decoy - CA \_\_\_\_\_ 60

#### Red Blends

Conundrum Red Blend - CA \_\_\_\_\_ 11/39  
Côtes Du Rhône, Vignerons D'Estezargues - France \_\_\_ 12/44  
Veronese Sangiovese Blend Allegrini - Italy \_\_\_\_\_ 58  
Super Tuscan Brancaia - Italy \_\_\_\_\_ 15/59  
Red Blend Orin Swift Abstract - CA \_\_\_\_\_ 72  
Red Blend Stags Investor - CA, Napa \_\_\_\_\_ 96

#### Sangiovese

Sassoregale Sangiovese - Italy \_\_\_\_\_ 12/44  
Sangiovese Rosso di Montalcino Banfi - Italy \_\_\_\_\_ 64

#### Red Zinfandel

Red Zinfandel Predator - CA \_\_\_\_\_ 11/39  
Red Zinfandel St. Francis - CA \_\_\_\_\_ 48

#### Amarone

Valpolicella Allegrini - Italy \_\_\_\_\_ 13/45  
Ripasso Valpolicella Tommasi - Italy \_\_\_\_\_ 58  
Amarone Masi Brolo Di Campofiorin - Italy \_\_\_\_\_ 140  
Amarone della Valpolicella Classico Tommasi - Italy \_\_\_ 150

#### Interesting Reds

Petite Sirah McManis - CA \_\_\_\_\_ 11/41  
Lambrusco Medici Ermete - Italy \_\_\_\_\_ 11/42  
Malbec Trivento - Argentina \_\_\_\_\_ 11/42  
Montepulciano D'Abruzzo Zonin - Italy \_\_\_\_\_ 11/42  
Barbera Michele Chiarlo - Italy \_\_\_\_\_ 42  
Malbec Don Migel - Argentina \_\_\_\_\_ 60  
Shiraz Penfolds Bin28 - Australia \_\_\_\_\_ 60  
Sirah The Language of Yes - CA \_\_\_\_\_ 95  
Nebbiolo Travaglini Gattinara - Italy \_\_\_\_\_ 100  
Petite Sirah Caymus - Suisun Grand Durif CA \_\_\_\_\_ 110  
Barolo Michele Chiarlo Tortoniano - Italy \_\_\_\_\_ 110  
Villa Al Cortile Brunello DI Montalcino Riserva \_\_\_\_\_ 190

\*Subject to Market Price