

## APPETIZERS

**DYNAMITE SHRIMP • 13.5**  
flash fried with spicy sriracha

**FRIED OR GRILLED CALAMARI • 13**

**MUSSELS MARINARA • 13**

**SEASONAL EMPANADAS • 13**

**FISH TACOS • 11**  
2 pieces, fried flounder, cabbage slaw,  
spicy sriracha sauce

**BURRATA CAPRESE • 14**  
with cherry tomatoes

**CLAMS CASINO (5) • 12**  
chopped clams, garlic, peppers, bacon

**ROASTED BEETS • 13**  
arugula, walnuts, goat cheese,  
balsamic reduction

**CHEESY MEATBALLS WITH RICOTTA • 12.5**  
4 mini meatballs, ground beef and veal,  
marinara, ricotta cheese

**SHRIMP NEST • 13**  
shrimp in a lemon garlic white wine sauce,  
served in an angel hair nest

**BRUSCHETTA • 9.5**  
3 pieces, onions, basil, garlic,  
and olive oil on toasted bread



## SOUPS + SALADS

**CREAM OF CRAB • 9**

**PASTA FAGIOLI • 6.5**

**HOUSE • 7**  
iceberg/romaine blend, tomatoes, cucumbers,  
olives, onions, pepperoncini, house dressing

**CAESAR • 10**  
romaine, croutons, grated parmesan cheese,  
creamy caesar dressing

**AUGIE • 13**  
romaine/iceberg blend, ham, salami, provolone  
cheese, shrimp, onion, tomatoes, cucumbers,  
olives, pepperoncini, creamy house dressing

**PINO'S CHOPPED • 13**  
romaine and field greens, onions, tomatoes,  
cucumbers, egg, bacon – chopped finely –  
bleu cheese dressing

**ANTONELLA • 14**  
grilled chicken, arugula, mixed greens, tomato,  
egg, shaved reggiano parmesan, crispy fried  
onions, mushrooms, balsamic vinaigrette

**WEDGE • 11**  
half head iceberg lettuce, diced tomato, bacon,  
egg, onions, bleu cheese dressing

**SANTA FE • 12**  
romaine, grilled chicken, black beans, tomato,  
onions, corn, crispy tortilla strips, BBQ ranch

**GRILLED SALMON SALAD • 21**  
mixed greens, arugula, mushrooms, croutons,  
egg, bacon, tomato vinaigrette

# LIBERATORE'S RISTORANTE & CATERING



## WESTMINSTER DINNER MENU

### CHICKEN

**CHICKEN GIOVANNI • 23**  
spinach, white wine rosemary sauce,  
mozzarella cheese, side of pasta

**CHICKEN CHESAPEAKE • 34**  
with crab imperial, mashed potatoes,  
sautéed vegetables

**CHICKEN PINO • 23**  
with tomato, oregano, melted mozzarella,  
marsala wine sauce, side of pasta

**CHICKEN RAVELLO • 26**  
spinach, crispy prosciutto, smoked mozzarella,  
mushroom demi glaze, porcini mushroom ravioli

**CHICKEN LIBERATORE • 31**  
crab meat, bell peppers, cream sauce, side of pasta

**CHICKEN MARSALA • 22**  
marsala wine sauce, mushrooms, side of pasta

**CHICKEN PARMIGIANA • 21**  
with a side of pasta

**CHICKEN DANTE • 23**  
marsala wine sauce, mushrooms, onions,  
bacon, side of pasta

### SEAFOOD

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

**SEAFOOD BOWL • 34**  
shrimp, mussels, clams, calamari,  
light marinara sauce, linguine

**SALMON NICOLA • 27**  
butter basil sauce, creamy parmesan risotto

**FABIO'S FLOUNDER • 27**  
breaded, pan fried, white wine butter sauce  
roasted red potato and green bean mix

**SHRIMP SCAMPI OR FRADIAVOLO • 26**  
garlic white wine sauce or spicy marinara sauce,  
served over linguine

**PAN SEARED ROCKFISH • 29**  
white wine sauce, grape tomatoes, onions  
pepperoncinis; roasted red potato and  
green bean mix

### BEEF & PORK

**NEW YORK STRIP • 35**  
14 oz. grilled, mashed potatoes,  
sautéed vegetables

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

**ARGENTINA STEAK • 36**  
14 oz. New York Strip, zesty herb, garlic  
and vinegar marinade, mashed potatoes,  
sautéed vegetables

**GRILLED PORK CHOP • 32.5**  
14oz seasoned rub, bone-in, center cut  
with mashed potatoes and asparagus

**STEAK GORGONZOLA • 37**  
14oz New York Strip, gorgonzola cream sauce;  
roasted red potato and green bean mix

### VEAL

**VEAL LIBERATORE • 33**  
crab meat, bell peppers, cream sauce,  
side of pasta

**VEAL SALTIMBOCCA • 27**  
prosciutto, mozzarella, spinach, white wine lemon  
sauce, side of pasta

**VEAL MARSALA • 25**  
marsala wine sauce, mushrooms, side of pasta

**VEAL PARMIGIANA • 24**  
side of pasta, add layer of eggplant +5



### HANDHELDS

**BALTIMORE CLUB • MARKET PRICE**  
three piece toast, crab cake, shrimp salad,  
bacon, lettuce, tomato

**CRAB CAKE SANDWICH • MARKET PRICE**  
remoulade sauce, lettuce, tomato

**CHICKEN BLACK AND BLEU SANDWICH • 13**  
blackened chicken, sautéed onions,  
bleu cheese dressing

**ITALIAN COLD CUT SUB • 13**  
ham, salami, provolone, lettuce, tomato, onion, xvo



**MARGHERITA PIZZA • 14**  
fresh mozzarella, sliced tomato, basil

**CHRISTINA PIZZA • 16**  
cheese, prosciutto, arugula,  
reggiano parmesan, truffle oil

**SEAFOOD FLATBREAD PIZZA • 16**  
crab dip spread, shrimp, crab,  
mozzarella cheese blend, Old Bay



### PASTA

**SPAGHETTI WITH MARINARA SAUCE • 12**  
add meatballs +5, meat sauce +5, sausage +5

**FETTUCCINE ALFREDO • 16**  
add chicken +5, add shrimp +8

**FETTUCCINE BOLOGNESE • 18**  
fettuccine, meat sauce, peas, parmesan cheese,  
touch of cream

**CAPELLINI MARGHERITA • 18**  
angel hair, sautéed tomatoes, basil, garlic, onions,  
olive oil, light tomato sauce, fresh mozzarella

**LASAGNA AL FORNO • 18**  
layered with meat sauce, ricotta, mozzarella,  
and parmigiana cheese

**PENNE ALEXANDER • 19**  
grilled chicken, spinach, garlic olive oil, penne

**EGGPLANT PARMIGIANA • 19**  
with melted mozzarella, side of pasta

**RIGATONI VODKA • 19.5**  
rigatoni, sundried tomatoes, spinach,  
vodka tomato cream sauce

**PENNE BLACK AND BLEU • 22**  
penne, vodka sauce, blackened chicken,  
crumbled bleu cheese

**BRAISED RIB RIGATONI • 24**  
shredded beef rib, vodka cream sauce,  
fresh mozzarella

**CRAB RAVIOLI • 27**  
cheese ravioli, crabmeat, sundried tomatoes,  
creamy rose sauce

**LINGUINE CRAB SAUCE • 27**  
lump crabmeat, onions, Old Bay, marinara

## WINE

by the glass

### RED WINES

SANGIOVESE ROSSI DI MONT <i>Banfi, TUSCANY</i>		56
CHIANTI CLASSICO <i>Banfi, TUSCANY</i>		38
CHIANTI CLASSICO RSV <i>Antinori "Peppoli", TUSCANY</i>		66
CHIANTI <i>Gabbiano, ITALY</i>	10	29
MALBEC <i>Trivento, ARGENTINA</i>	11	36
MALBEC <i>Alta Vista "Premium", ARGENTINA</i>		47
MALBEC <i>Trapiche "Broquel", ARGENTINA</i>		38
MONTEPULCIANO D'ABRUZZO <i>Masciarelli, ITALY</i>	10.5	37
SYRAH <i>Charles Smith "Boom Boom", WASHINGTON</i>		39
PINOT NOIR <i>La Crema, RUSSIAN RIVER</i>		61
PINOT NOIR <i>Hob Nob, FRANCE</i>	11	35
PINOT NOIR <i>Sonoma Cutrer, RUSSIAN RIVER</i>		65
MERLOT <i>Columbia Crest "Grand Estates", COLUMBIA VALLEY</i>		41
RED BLEND <i>Apothic, CALIFORNIA</i>		36
RED BLEND <i>Roscato Sweet Red, ITALY</i>	9.5	37
RED BLEND <i>Banfi Col Di Sasso, TUSCANY</i>		36
RED BLEND <i>Ruffino Modus, TUSCANY</i>		66
ROSE <i>Seaglass Wines, CALIFORNIA</i>	11	31
ZINFANDEL <i>Gnarly Head, CALIFORNIA</i>		29
ZINFANDEL <i>Primitivo Tormaresca, SALENTO</i>		39
CABERNET SAUVIGNON <i>Liberty School, PASO ROBLES</i>		51
CABERNET SAUVIGNON <i>Joel Gott, CALIFORNIA</i>		49
CABERNET SAUVIGNON <i>Trinity Oaks, CALIFORNIA</i>	9.5	31
CABERNET SAUVIGNON <i>Louis Martini, SONOMA</i>		48
CABERNET SAUVIGNON <i>Josh Cellars, CALIFORNIA</i>		44
CABERNET SAUVIGNON <i>Sequoia Grove, NAPA VALLEY</i>		84
CABERNET SAUVIGNON <i>Jordan Vineyards, ALEXANDER VALLEY</i>		102
CABERNET SAUVIGNON <i>Silver Oak, ALEXANDER VALLEY</i>		138
CABERNET SAUVIGNON <i>Simi, SONOMA</i>		64
CABERNET SAUVIGNON <i>Justin, PASO ROBLES</i>		68
DOLCETTO <i>Prunotto, ITALY</i>		48

### SPARKLING

PROSECCO <i>Lunetta, ITALY</i>	10.5	33
MOSCATO <i>Cavit, ITALY</i>	9.5	35
CHAMPAGNE <i>Nicolas Feuillatte, FRANCE</i>		81
BRUT SPARKLING <i>Mumm, NAPA CALIFORNIA</i>		56

### WHITE WINES

PINOT GRIGIO <i>Banfi "Le Rime", ITALY</i>	10	37
PINOT GRIGIO <i>Masi "Masisanco", ITALY</i>		41
PINOT GRIGIO <i>Santa Margherita, ITALY</i>		60
SAUVIGNON BLANC <i>Portillo, MENDOZA</i>	10	29
SAUVIGNON BLANC <i>Infamous Goose, NEW ZEALAND</i>		38
SAUVIGNON BLANC <i>Simi, SONOMA</i>		39
RIESLING <i>Chateau Ste. Michelle, WASHINGTON</i>	10.5	41
RIESLING <i>Schmitt Sohne, RHEINHESSEN</i>	10	36
CHARDONNAY <i>Chalk Hill, SONOMA COAST</i>		54
CHARDONNAY <i>Simi, SONOMA</i>	14	53
CHARDONNAY <i>Sonoma Cutrer, RUSSIAN RIVER</i>		58
CHARDONNAY <i>Benziger, SONOMA</i>	10	37
CHARDONNAY <i>Franciscan, NAPA</i>		50

### HOUSE WINES BY THE GLASS

PINOT GRIGIO, CHARDONNAY, WHITE ZINFANDEL	9	
MERLOT, CABERNET, CHIANTI		

### HOMEMADE SANGRIA | RED OR WHITE

Full Pitcher	38	
Half Pitcher	26	
Glass	10.5	

## KIDS MENU

for children under 12  
10.5

MOZZARELLA STICKS  
CHEESE RAVIOLI  
MACARONI AND CHEESE

SPAGHETTI AND MEATBALL  
PENNE PASTA WITH  
BUTTER SAUCE

CHEESE PIZZA  
CHICKEN TENDERS WITH  
FRENCH FRIES

### S · I · D · E · S

7

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

8

parmesan 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

## BEER



DRAUGHT

ALL DRAUGHT BEERS  
\$7 EACH



BOTTLE

BUD LIGHT • 4.5	CORONA/CORONA LIGHT • 5.5
BUDWEISER • 4.5	BLUE MOON • 5.5
MILLER LITE • 4.5	BOLD ROCK APPLE • 5.5
COORS LIGHT • 4.5	HEAVY SEAS LOOSE CANNON IPA • 5.5
ROLLING ROCK • 5.5	HEAVY SEAS TROPICANNON IPA • 5.5
MICH ULTRA • 5.5	SEASONAL • 5.5
HEINEKEN • 5.5	NON-ALCOHOLIC • 4.5
YUENGLING • 5.5	

## HOSTING A PARTY?

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

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V

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