



LIBERATORE'S

RISTORANTE & CATERING
OF BEL AIR

ASK ABOUT OUR
SPECIAL
WINE FLIGHT

(3) \$21.00

MARYLAND RESTAURANT WEEK

SEPTEMBER 18TH - 27TH, 2026

OPTION #1

\$28.26

PER PERSON

CHOOSE ONE ITEM FROM EACH COURSE

1ST COURSE

HOUSE SALAD

CUP OF PASTA FAGIOLI

BRUSCHETTA TOAST

Tomatoes, onions, basil, roasted garlic,
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

FETTUCCINE ALFREDO with CHICKEN

Made with our homemade Alfredo sauce,
grilled chicken

LASAGNA

Layers of ricotta cheese and ground beef/pork,
topped with our homemade marinara sauce

3RD COURSE

CHOCOLATE OREO CAKE

CANNOLI

* BEVERAGES, TAXES, & GRATUITY ARE
NOT INCLUDED IN THE RESTAURANT WEEK PRICING.

OPTION #2

\$34.26

PER PERSON

CHOOSE ONE ITEM FROM EACH COURSE

1ST COURSE

CAESAR SALAD

CUP OF CREAM OF CRAB

BURRATA CAPRESE APP

Toast points, Roma tomatoes, basil, pesto,
stracciatella, balsamic glaze, EVOO

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

VEAL PARMIGIANA

Breaded and fried, topped with marinara sauce and
mozzarella cheese served with a side of pasta

ROCKFISH PLATTER

Roasted potatoes, broccoli,
with a lemon and garlic sauce

3RD COURSE

COCONUT CREAM CAKE

TIRAMISU

* SUBSTITUTION CAN BE MADE FOR
AN ADDITIONAL COST.
ASK YOUR SERVER FOR DETAILS.

OPTION #3

\$41.26

PER PERSON

CHOOSE ONE ITEM FROM EACH COURSE

1ST COURSE

CUP OF CREAM OF CRAB

BURRATA CAPRESE SALAD

Mixed greens, grilled peaches, candied walnuts,
burrata filling, crispy prosciutto

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

SICILIAN BAKED SALMON

Panko, lemon, butter, capers sauce,
side of creamy parmigiana risotto

GARLIC BUTTER LAMB CHOPS

6 chops served with green beans,
roasted potatoes, garlic butter

3RD COURSE

PLAIN CHEESECAKE

LEMONCELLO CAKE

SUBSTITUTE ONE OF OUR SPECIALTY DESSERTS FOR
AN ADDITIONAL \$3.00

**** SPLIT PLATE FEE \$5.00