

LIBERATORE'S

RISTORANTE & CATERING

LUNCH

APPETIZERS

- DYNAMITE SHRIMP • 12**
flash fried with spicy sriracha
- FRIED CALAMARI • 10**
- MUSSELS MARINARA • 11**
- FRIED OYSTERS • 11**
4 oysters with cocktail sauce

CHEESY MEATBALLS WITH RICOTTA • 11
4 mini meatballs, ground beef and veal, marinara, ricotta cheese

SOUPS

- CREAM OF CRAB • 6**
cream base
- PASTA FAGIOLI • 5**
- SOUP OF THE DAY • PRICED DAILY**

HOSTING A PARTY?

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

Offering on and off premise catering
options for any occasion.

CATERING@LIBERATORE.COM

PINO@LIBERATORE.COM • 410-876-2121

»»» www.Liberatores.com »»»

PERSONAL PIZZAS

- CLASSIC • 9** (V)
fresh mozzarella, sliced tomato, basil
- MARGHERITA • 9** (V)
fresh mozzarella, sliced tomato, basil
- CHRISTINA • 10**
with marinara, cheese, mushrooms, prosciutto, arugula, reggiano parmesan, truffle oil
- FLATBREAD WITH CHICKEN • 10**
grilled chicken, marinara, mozzarella cheese
- FLATBREAD WITH SEAFOOD • 11**
crab dip spread, shrimp, crab, mozzarella cheese blend, Old Bay

FLATBREAD CAPRESE • 9 (V)
fresh mozzarella, tomato, basil

INTERNATIONAL CORNER

- CHICKEN CAESAR WRAP • 11**
caesar salad and grilled chicken wrapped in a flour tortilla
- FISH TACOS • 11**
2 pieces - fried flounder, spicy slaw, spicy sriracha sauce
- BEEF SHORT RIB TACOS • 13**
pulled beef rib, lettuce, salsa, sour cream

SALADS

- HOUSE • 5.5** (V)
iceberg/romaine blend, tomatoes, cucumbers, olives, onions, pepperoncini, house dressing
- CAESAR • 8.5** (V)
romaine, croutons, grated parmesan cheese, creamy caesar dressing
- AUGIE • 11**
romaine/iceberg blend, ham, salami, provolone cheese, shrimp, onion, tomatoes, cucumbers, olives, pepperoncini, creamy house dressing
- GRILLED SALMON • 13**
mixed greens, arugula, mushrooms, croutons, egg, bacon, tomato vinaigrette
- LIBERATORE • 10** (V)
mixed greens, celery, mushrooms, tomatoes, shaved parmesan, balsamic dressing
- PINO'S CHOPPED • 10**
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

GRILLED SHRIMP • 13

mixed greens, beets, squash, raisins, grilled shrimp, lemon oil dressing


SANDWICHES

















- BALTIMORE CLUB WITH SHRIMP SALAD AND CRABCAKE • 16.5**
three piece toast, crab cake, shrimp salad, bacon, lettuce, tomato
- BROILED CRABCAKE SANDWICH • 16**
seedless bun, remoulade sauce, lettuce, tomato
- ITALIAN COLD CUT WITH SOURDOUGH • 10**
ham, salami, provolone, lettuce, tomato, xvoo
- CHICKEN BLACK AND BLEU • 12**
blackened chicken, sautéed onions, bleu cheese dressing
- HOMEMADE BURGER • 11**
seedless bun, hand-crafted local beef, lettuce, tomato, onion, cheese
- CHICKEN WRAP WITH CRAB DIP • 14**
crab dip spread, grilled chicken, roasted red peppers, cheddar cheese
- CAPRESE SANDWICH • 12** (V)
tomato, fresh mozzarella, basil, xvoo

ENTREES

- BRAISED RIB RIGATONI • 14**
shredded braised rib, rigatoni, vodka cream sauce, fresh mozzarella, basil
- SALMON NICOLA • 16**
butter basil sauce, creamy parmesan risotto
- PENNE WITH ROSE SAUCE • 13** (V)
penne with a cream tomato sauce
- EGGPLANT PARMIGIANA • 14**
with melted mozzarella, side of pasta
- SPAGHETTI WITH MEATBALLS • 12**
- CHICKEN MARSALA • 13**
marsala wine sauce, mushrooms, side of pasta

WINE

 by the glass

SANGIOVESE <i>Antinori Santa Cristina, ITALY</i>	31	SPARKLING	
SANGIOVESE ROSSI DI MONT <i>Banfi, ITALY</i>	49	 PROSECCO <i>Lunetta, ITALY</i>	9 26
CHIANTI SUPERIORE <i>Ruffino, ITALY</i>	29	MOSCATO D'ASTI <i>Ruffino, ITALY</i>	27
CHIANTI CLASSICO <i>Banfi, ITALY</i>	34	CHAMPAGNE <i>Nicolas Feuillatte, FRANCE</i>	71
CHIANTI CLASSICO RSV <i>Antinori "Peppoli", ITALY</i>	61	BRUT SPARKLING <i>Mumm Napa, CALIFORNIA</i>	48
 CHIANTI <i>Gabbiano, ITALY</i>	8.5 24	WHITE WINES	
 MALBEC <i>Trivento, ARGENTINA</i>	9 31	PINOT GRIGIO <i>Placido, ITALY</i>	27
MALBEC <i>Alta Vista "Premium", ARGENTINA</i>	44	 PINOT GRIGIO <i>Banfi "Le Rime", ITALY</i>	8.5 29
MALBEC <i>Trapiche "Broquel", ARGENTINA</i>	34	PINOT GRIGIO <i>Masi "Masisanco", ITALY</i>	37
 MONTEPULCIANO D'ABRUZZO <i>Masciarelli, ITALY</i>	9 31	PINOT GRIGIO <i>Santa Margherita, ITALY</i>	49
SYRAH <i>Charles Smith "Boom Boom", WASHINGTON</i>	37	SAUVIGNON BLANC <i>Villa Maria, NEW ZEALAND</i>	29
PINOT NOIR <i>La Crema, CALIFORNIA</i>	51	 SAUVIGNON BLANC <i>Portillo, CHILE</i>	8.5 25
 PINOT NOIR <i>Hob Nob, FRANCE</i>	9 27	SAUVIGNON BLANC <i>Simi, CALIFORNIA</i>	34
PINOT NOIR <i>Sonoma Cutrer, CALIFORNIA</i>	58	 RIESLING <i>Chateau Ste. Michelle, WASHINGTON</i>	9 34
MERLOT <i>Columbia Crest "Grand Estates", WASHINGTON</i>	36	 RIESLING <i>Saint M, GERMANY</i>	8.5 27
RED BLEND <i>Apothic, CALIFORNIA</i>	29	CHARDONNAY <i>Chalk Hill, CALIFORNIA</i>	48
 RED BLEND <i>Roscato Sweet Red, ITALY</i>	8 31	 CHARDONNAY <i>Simi, CALIFORNIA</i>	12 46
RED BLEND <i>Banfi Col Di Sasso, ITALY</i>	29	CHARDONNAY <i>Cakebread Cellars, CALIFORNIA</i>	84
RED BLEND <i>Modes, ITALY</i>	58	CHARDONNAY <i>Sonoma Cutrer, CALIFORNIA</i>	49
ZINFANDEL <i>Ravenswood "Country Series, CALIFORNIA</i>	36	 CHARDONNAY <i>Benziger, CALIFORNIA</i>	8.5 31
ZINFANDEL <i>Primitivo Tormaresca, ITALY</i>	34	CHARDONNAY <i>Franciscan Napa, CALIFORNIA</i>	45
CABERNET SAUVIGNON <i>Liberty School, CALIFORNIA</i>	46	CHARDONNAY <i>Antinori "Bramito", Italy</i>	39
CABERNET SAUVIGNON <i>Joel Gott, CALIFORNIA</i>	43	HOUSE WINES BY THE GLASS	
CABERNET SAUVIGNON <i>Edna Valley, CALIFORNIA</i>	31	 PINOT GRIGIO, CHARDONNAY, WHITE ZINFANDEL	8.5
 CABERNET SAUVIGNON <i>Trinity Oaks, CALIFORNIA</i>	8.5 24	 MERLOT, MOSCATO, CABERNET, CHIANTI	
CABERNET SAUVIGNON <i>Louis Martini, CALIFORNIA</i>	42	HOMEMADE SANGRIA RED OR WHITE	
CABERNET SAUVIGNON <i>Josh Cellars, CALIFORNIA</i>	38	<i>Full Pitcher</i>	26
CABERNET SAUVIGNON <i>Sequoia Grove, CALIFORNIA</i>	69	<i>Half Pitcher</i>	18
CABERNET SAUVIGNON <i>Jordan Vineyards, CALIFORNIA</i>	88	 <i>Glass</i>	8.5
CABERNET SAUVIGNON <i>Silver Oak, CALIFORNIA</i>	120		
CABERNET SAUVIGNON <i>Simi, CALIFORNIA</i>	56		
DOLCETTO <i>Prunotto, ITALY</i>	38		

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

S · I · D · E · S

6

- breadsticks and bread dipper
- roasted red potatoes
- baked scalloped potatoes
- sautéed mixed vegetables
- spinach sautéed with garlic and olive oil
- broccoli sautéed with garlic and olive oil
- truffle oil and cheese fries
- sautéed mushrooms
- homemade mashed potatoes
- asparagus sautéed with garlic and olive oil
- mushroom risotto

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DRAUGHT



BOTTLE

ALL DRAUGHT BEERS
\$6 EACH

BUD LIGHT • 4

BLUE MOON • 5

MILLER LITE • 4

HEAVY SEAS LOOSE CANNON • 5

COORS LIGHT • 4

SNAKE DOG FLYING DOG • 5

ROLLING ROCK • 5

SAM ADAMS • 5
REGULAR AND SEASONAL

MICH ULTRA • 5

YUENGLING • 5

DOS EQUIS • 5

HEINEKEN • 5

O'DOULE'S • 4

V VEGETARIAN

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