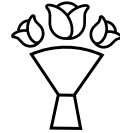


LIBERATORE'S RISTORANTE & CATERING PERRY HALL

MOTHER'S DAY MENU 2026



APPETIZERS

Mini Meatballs (4) \$11

Mini meatballs, marinara, ricotta

Clams Casino \$17

Chopped and baked clams with seasoned breadcrumbs, peppers, and finished with bacon

Fried Calamari \$17

Served with our homemade marinara sauce

Seared Ahi Tuna \$16

Served with soy sauce, wasabi, and pickled ginger

Bruschetta \$10

Tomatoes, onions, and basil served on Italian bread

Mozzarella Caprese \$14

Tomatoes, fresh mozzarella, basil, and EVOO

Shrimp Cocktail (5) \$16

Jumbo shrimp served in a martini glass with cocktail sauce

Dynamite Shrimp \$15

Lightly breaded shrimp tossed in a spicy aioli

Eggplant Rollatini (3) \$15

Ricotta, basil, marinara

SALADS

House Salad

\$6

Caesar Salad

\$10

Chopped Salad

\$14

chopped Romaine, tomatoes, cucumbers, red onions, hard boiled eggs, crispy bacon, bleu cheese dressing

Augie Salad

\$15

steamed shrimp, romaine, iceberg, tomatoes, cucumbers, olives, red onions, genoa salami, ham, provolone, house Italian dressing

SOUPS

Cream of Crab

Bowl \$12

Pasta Fagioli

Bowl \$9

PASTA

Spaghetti with Tomato Sauce \$17

Add meat sauce \$4.00/ Add Meatballs \$5.50/ Add Sausage \$6.50

Cheese Ravioli \$18

Ricotta filled, marinara sauce

Lasagna al Forno \$23

Meat sauce, ricotta, mozzarella, parmigiana

Fettucine Alfredo \$20

Homemade cheese sauce, served over fettucine pasta

Eggplant Parmigiana \$23

Layers of eggplant topped with mozzarella cheese and served with a side of pasta

Rigatoni Vodka \$23

Served in a vodka cream sauce with fresh spinach, sun dried tomatoes, and parmesan cheese

CHICKEN

Chicken Giovanni \$28

Chicken breast sauteed in white wine sauce and rosemary, topped with spinach and mozzarella cheese

Chicken Parmigiana \$25

Served traditionally with a side of pasta

Chicken Marsala \$26

Chicken breasts sauteed in marsala wine sauce topped with mushrooms

VEAL

Veal Marsala \$31

Veal medallions sauteed in a marsala wine sauce topped with mushrooms

Veal Saltimbocca \$31

Sauteed in a white wine lemon sauce with sage, topped with prosciutto and mozzarella, garnished with spinach

Veal Liberatore \$38

Tender medallions sauteed with bell peppers in a light cream sauce topped with jumbo lump crab

SEAFOOD

Linguine Crabmeat \$30

Jumbo lump crabmeat simmered with slow cooked onions and old bay in or marinara sauce

Crab Ravioli \$28

Jumbo lump crabmeat, cheese ravioli, sun dried tomato, creamy rose sauce

Shrimp Fra Diavolo \$31

Sauteed shrimp in a spicy marinara sauce with onions served over linguine

Shrimp Scampi \$31

Sauteed in a white wine sauce served over linguine

Lobster Ravioli \$31

With jumbo shrimp in a brandy cream sauce

Crab Cake Platter

Double: \$46

Single: \$26

Broiled jumbo lump crab cakes served with mashed potatoes and mixed vegetables

Salmon Nicola \$28

Butter, basil, creamy parmigiano risotto

CHOPS

New York Strip \$37

14oz| New York Strip steak grilled to perfection served with mashed potatoes and mixed vegetables

Pork Chop \$34

14oz| blackened, sauteed onions, light bleu cheese sauce, served with mashed potatoes and mixed vegetables