

LIBERATORE'S RISTORANTE & CATERING

Happy Valentine Day, 2018

LOVE AT FIRST BITE

Shrimp Cocktail	12	Fried, Grill or Thai Calamari	11
Fried Green Tomato & Scallops Sweet corn relsih, chipotle Mayo sauce and scallions	14	Caprese Valentino Red tomatoes, fresh mozzarella, roasted peppers, and Proscuitto with XVOO and balsamic Vinaigrette	12
Bruschetta Diced tomato, XVOO, garlic & basil, served over Italian toast ** add Jumbo crabmeat	7 12	Polpettone 8 oz. meatball, house marinara, ricotta, and basil	10

SOUPS FOR THE HEART

Cream of Crab	7 / 8	Pasta Fagioli	4.50/5.50
Lobster Bisque 7 / 8			

“Lettuce Alone”

Classic Caesar	7	House Salad	4.5
Chopped Salad Chopped romaine, tomatoes, Cucumbers, red onions, Hard boiled eggs, crispy bacon Blue cheese dressing	9	Blue Cheese Wedge Iceberg lettuce wedge, crumble bacon, tomatoes, red onions with bleu cheese dressing and topped with blue cheese crumbles	10

LOVELY ENTREES

Penne Vodka Sauce **17**
Sautéed spinach, sun-dried tomatoes and parmigiana cheese in a vodka cream sauce

Black & Bleu **18**
Penne tossed in a spicy vodka sauce with blacken chicken and bleu cheese crumbles

Crab Ravioli **20**

Cheese filled ravioli topped with jumbo lump crabmeat in a creamy rose sauce

Chicken Parmigiana 18

Two chicken breasts, breaded, fried and topped with mozzarella cheese and marinara sauce, served over linguini

Chicken Giovanni 19

Two chicken breast sautéed in a light lemon white wine sauce, topped with spinach and mozzarella cheese, served with a side of pasta

Chicken & Shrimp Sorrentina 21

Pinot Grigio wine lemon sauce with pieces of proscuitto, artichoke hearts and mozzarella cheese, and served over penne

Rockfish Imperial 29

Rockfish topped with jumbo lump crabmeat and our delicious Imperial sauce, and served with mashed potatoes & broccoli

Grilled Steak Chimichurre 27

14 oz. NY Strip steak topped with Argentina style sauce, and served with mashed potatoes and broccoli

Petit Surf & Turf 33

5 oz. Filet mignon and 5 oz broiled crab cake served with mashed potatoes, and broccoli

Crab Cake Platter 31

Two broiled jumbo lump crab cakes served with mashed potatoes and broccoli

Lobster & Shrimp Tetrazzini 30

Three jumbo shrimp and six ounce of lobster tail cut into bite sizes, in a brandy cream sauce with a touch of garlic served over a bed of linguini

Shrimp & Scallops Bianco 27

Three jumbo shrimp and three scallops in a light sherry cream and “old bay” sauce over linguini

Braised Short Rib 28

Slowly cooked beef short rib served with roasted onions, pancetta demi-glaze sauce, mashed potatoes and broccoli

TREATS FOR THE SWEETHEART

Choose from our wonderful Desserts

Featured/Suggested Wines

Chloe Pinot Grigio

9 / 29

Rosso Dolce Roscato

7 / 26

Chloe Pinot Noir

10 / 36