

gift cards, private party rooms,
and off-premise catering available

LIBERATORE'S

RISTORANTE & CATERING

gluten free options available upon request

APERITIVO

APPETIZER

LOLLIPOP LAMB CHOPS (3) 15.5
mint jelly

SHRIMP TOAST (4) 14.5
jumbo shrimp, mushrooms &
truffle cream sauce, crostini

DYNAMITE SHRIMP 13.5
fried, sriracha remoulade

CLAMS (12) 12.5
little neck clams, drawn butter

CRAB DIP 15.5
with crostinis

LAZY MAN'S STEAMED SHRIMP
already peeled jumbo shrimp,
old bay, onions, & cocktail sauce
1/2 lb - 16.5 1 lb - 26.5

MUSSELS + SAUSAGE FRA DIAVOLO 14.5
italian sausage, garlic, onions,
basil, fra diavolo sauce

TONY'S SHRIMP TACOS (3) 13.5
spicy shrimp, and corn salsa

BURRATA 15.5
roasted red peppers, olives,
roma tomatoes, crostinis,
EVOO, basil, prosciutto di parma

BRUSCHETTA 8.5
tomatoes, onions, basil, garlic,
EVOO, toasted bread

JUMBO SHRIMP COCKTAIL (5) 14.5

FRIED CALAMARI 15.5
served with marinara

GRILLED EGGPLANT ROLLATINI (3) 13.5
ricotta, basil, marinara

MOZZARELLA CAPRESE 12.5
tomatoes, mozzarella, basil, EVOO,
with balsamic glaze

SEARED AHI TUNA 14.5
soy sauce, wasabi, pickled ginger

ANTIPASTO BOARD 14.5
soppressata, chorizo, asiago, gorgonzola,
parmigiana, roasted garlic & peppers,
olives, pepperoncinis, crostinis

MINI MEATBALLS (4) 9.5
mini meatballs, marinara, ricotta

ROCKFISH BITES 12.5
served with an old bay aioli

GARLIC BREAD (4) 6.5
italian loaf, parmesan, garlic

WINGS (10) 15.5
buffalo or old bay

CLAMS CASINO (6) 13.5
garlic, peppers, bacon

THAI CAULIFLOWER 9.5
sweet thai chili sauce

ASIAN BRUSSELS SPROUTS 9.5
sweet soy sauce, bacon

PIADINI & PIZZA

FLATBREAD & PIZZA

CRAB 19.5

lump crab, crab dip, mozzarella, old bay

MARGHERITA 13.5

marinara, tomato, basil,
fresh mozzarella

SHRIMP 16.5

pesto, four cheese blend

CLASSIC 11.5

mozzarella, tomato sauce
additional toppings + 1.25 / each

FRA DIAVOLO 14.5

mozzarella, spicy tomato, italian sausage,
mushroom, onion

WHITE VEGETABLE 14.5

mozzarella, olive oil, roasted peppers,
garlic, mushroom

ZUPPA

SOUP

	CUP	BOWL
pasta fagioli.....	6.5	8.5
tortellini en brodo	6.5	8.5
cream of crab.....	8.5	11.5
soup of the day.....	priced daily	

INSALATA

SALAD

HOUSE 5.5

romaine, iceberg, tomatoes, cucumbers, red onions, olives,
pepperoncinis, house italian dressing

LIBERATORE 11.5

mixed greens, celery, mushrooms, tomatoes, shaved parmigiano,
balsamic vinaigrette

CAESAR 10.5

parmesan, croutons, caesar dressing

AUGIE 12.5

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

ENDLESS SUMMER 12.5

mixed greens, red apples, strawberries, oranges, melon, candied walnuts,
sun dried cranberries, raspberry vinaigrette

CHOPPED 12.5

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

PORTOFINO SALAD 15.5

spring mix greens, lemon EVOO dressing, cherry tomatoes, cucumbers,
red onions, grilled chicken

GRILLED SALMON 23.5

mesclun, arugula, mushrooms, croutons, hard boiled eggs,
bacon, tomato vinaigrette

ADD ONS:

chicken + 6.5
shrimp (4) + 8.5

salmon + 11.5
steak + 12.5

PASTA

SPAGHETTI TOMATO SAUCE 12.5

- + meat sauce - 4
- + meatballs - 5
- + sausage - 6

LASAGNA AL FORNO 17.5

meat sauce, ricotta, mozzarella, parmigiana

PENNE ALLA FORMAGGIO 20.5

fontina, sweet italian sausage, spinach, tomato, mushroom, truffle oil

TORTELLINI TRE SALSA 19.5

meat filled tortellini with a combination of our marinara, pesto and alfredo sauce

LINGUINE PUTANESCA 19.5

capers, kalamanta olives, onion, tomatoes, anchovy, bread crumbs

FETTUCCINE ALFREDO 16.5

- homemade cheese sauce
- + grilled chicken - 6.5
 - + grilled shrimp (4) - 8.5

PENNE BLACK & BLUE 20.5

vodka sauce, blackened chicken, bleu cheese crumbles

LINGUINE WHITE CLAM SAUCE 20.5

chopped clams, olive oil, garlic

EGGPLANT PARMIGIANA 19.5

oven baked, mozzarella

RIGATONI VODKA 19.5

spinach, sun-dried tomato, parmigiano

CAPPELLINI MARGHERITA 18.5

sautéed tomatoes, basil, garlic, onions and olive oil, topped with light tomato sauce and fresh mozzarella

RIGATONI CHIARA 19.5

light, spicy sausage ragout

CHEESE RAVIOLI 16.5

ricotta, house marinara

TRUFFLE TORT 20.5

truffle oil, pepper, touch of cream, cheese

PANINI SANDWICHES & SUBS

SALMON BLT 18.5

blackened salmon, bacon, lettuce, tomato, sriracha mayo

CRAB CAKE SANDWICH 19.5

seedless bun, jumbo lump, tartar

ITALIAN COLD CUT SUB 13.5

tuscan roll, lettuce, tomato, red onion, capicola, salami, ham, provolone, EVOO, red vinegar

FISH SANDWICH 15.5

flounder filet sautéed in olive oil, romaine lettuce, roma tomatoes, sriracha mayo

MONSTER BURGER 15.5

seedless bun, certified angus, lettuce, tomatoes, and choice of cheese

PROSCIUTTO & MOZZARELLA SUB 14.5

tuscan roll, prosciutto di' parma, mozzarella, basil, EVOO

CHICKEN PARMIGIANA SUB 14.5

tuscan roll, chicken, mozzarella, marinara

MEATBALL SUB 13.5

tuscan roll, meatball, marinara & mozzarella

TERRA LAND

POLLO CHICKEN

CHICKEN GIOVANNI 22.5

white wine, lemon, rosemary, spinach, mozzarella

CHICKEN & SHRIMP ANNAMARIE 26.5

breaded chicken, mozzarella, asparagus, white wine, lemon

CHICKEN PARMIGIANA 22.5

house marinara, mozzarella

CHICKEN MARSALA 22.5

mushrooms, marsala wine

MANZO BEEF

PORK CHOP 29.5

14oz | blackened, sautéed onions, light bleu cheese, served with whipped potatoes and mixed vegetables

NEW YORK STRIP STEAK 33.5

14 oz | whipped potatoes, mixed vegetables

CHICKEN IMPERIAL 29.5

jumbo lump crabmeat, house made imperial sauce

CHICKEN GIOIA 22.5

breaded chicken breast with bacon in a white wine sage sauce topped with mozzarella cheese

POLLO AL PEPPERONCINI 22.5

sage, rosemary, thyme, white wine, dijon mustard, truffle oil, creamy parmigiano risotto, spinach

FILET CON RISOTTO 26.5

5oz | roasted cipollini bacon demi-glace, creamy parmigiano risotto, spinach

FILET MIGNON 38.5

10 oz | whipped potatoes, mixed vegetables

VITELLO VEAL

VEAL PARMIGIANA 24.5

house marinara, mozzarella

VEAL SALTIMBOCCA 25.5

white wine, lemon, sage, prosciutto, mozzarella, spinach

VEAL MARSALA 25.5

mushrooms, marsala wine

VEAL & SHRIMP CARCIOFI 29.5

marsala wine, mushroom, artichoke

VEAL LIBERATORE 33.5

veal medallions, jumbo lump crabmeat, bell peppers, light cream sauce

LAMB CHOPS (6) 34

whipped potatoes, mixed vegetables

MARE SEA

SEAFOOD RISOTTO 28.5

shrimp, mussels, calamari, clams, risotto, white wine

SALMON NICOLA 23.5

butter, basil, creamy parmigiano risotto

LINGUINE CRAB 25.5

slow cooked onions, old bay, house marinara

SHRIMP SCAMPI 24.5

white wine, garlic, linguine

SHRIMP FRADIAVOLO 24.5

spicy marinara, onions over linguine

CRAB RAVIOLI 24.5

jumbo lump crabmeat, cheese ravioli, sun-dried tomato, creamy rose sauce

FRUTTA DI MARE 29.5

mussels, clams, calamari, shrimp, light marinara sauce, linguine

SHRIMP RISOTTO CAKES (3) 23

shrimp, basil, spinach, cream sauce

FLOUNDER FRANCAIS 23.5

egg battered and lemon wine sauce, served with mashed potatoes and mixed vegetables

FISH & CHIPS 20.5

beer battered, served with fries and malt vinegar

LOBSTER RAVIOLI 25.5

with jumbo shrimp in a brandy cream sauce

CRAB PLATTER

whipped potatoes & vegetables
+ 1 crab cake - 22.5
+ 2 crab cakes - 38.5