

LIBERATORE'S RISTORANTE & CATERING

LUNCH MENU

Starters

SHRIMP COCKTAIL

Jumbo shrimp (4) served with cocktail sauce 16

MOZZARELLA CAPRESE

Tomatoes, fresh mozzarella, fresh basil and EVOO 12
add Blackened Chicken \$5

BRUSCHETTA

Tomatoes, Onion, Basil, Garlic and EVOO on Toasted Tuscan Bread 9
Try them with Pesto!

CAULIFLOWER POPCORN

Dusted with parmigiana drizzled with Spicy Sriracha 9

SHRIMP CRAB COCKTAIL

Jumbo shrimp and jumbo lump crab served with cocktail sauce 20

BURRATA & PROSCIUTTO

Thinly sliced 12 month aged Prosciutto di Parma and burrata 16

EGGPLANT ROLLATINI

Thin eggplant rolled and baked with roasted peppers, prosciutto, pesto, amatriciana and fresh mozzarella 12

CALAMARI

Grilled or fried served with amatriciana sauce 12

SEARED AHI TUNA

Served with soy sauce, wasabi and pickled ginger 15

CRAB DIP

A Classic with Generous Backfin Crabmeat and a Hint of Old Bay 14

Soups

ITALIAN WEDDING

Cup 6 / Bowl 7

CREAM OF CRAB

Cup 8 / Bowl 9

PASTA FAGIOLI

Cup 6 / Bowl 7

STRACCIATELLA

Cup 6 / Bowl 7

CHICKEN NOODLE

Cup 6 / Bowl 7

Specialty Salads

Add Chicken 6 • Add Shrimp 8 • Add salmon 15 • Add Crabcakes 20

CAESAR SALAD

Classic Style 9

HOUSE SALAD

Romaine iceberg mix topped with cherry tomatoes, cucumber, olives, red onions, and pepperoncini 7

GRILLED SALMON SALAD

Grilled salmon over fresh greens, mushrooms, croutons, hard boiled egg, and bacon tossed in a tomato vinaigrette 22

CAJUN CHICKEN SALAD

House salad lightly tossed in house dressing and topped with cajun chicken 15

HOUSE MADE CHICKEN SALAD

Served on a bed of greens accompanied by fresh slices of tomatoes 15

CALIFORNIA COBB SALAD

Grilled chicken, bacon, egg, mozzarella cheese, and bleu cheese crumbles served over our house salad 15

AUGIE SALAD

Romaine, iceberg, tomatoes, cucumbers, olives, red onions, genoa salami, ham, and provolone, tossed in our creamy house dressing, topped with steamed gulf white shrimp 14

AUTUMN SALAD

Mixed greens, crispy apples, cranberries, goat cheese, candied walnuts in a balsamic vinaigrette. 14

Sandwiches

All Served with French Fries

ITALIAN COLD CUT SUB

Premiere italian lunch meats served on a lightly toasted Italian Hoagie Served with our zesty house dressing 13

CHEESE STEAK

Shaved ribeye with your choice of lettuce, tomato, mayonnaise, fried onions and hots 13

BREADED CHICKEN CUTLET

A classic! breaded chicken breast served with lettuce, tomato, and mayonnaise on a kaiser roll. 14

MEATBALL SUB

With melted mozzarella 13

CHICKEN SALTIMBOCCA

Grilled chicken breast, spring greens, sage mayonnaise, sliced tomatoes, prosciutto and melted mozzarella cheese on a kaiser roll 14

PORTOBELLO CAPRESE

Portobello mushroom, fresh mozzarella, Tomatoes, roasted red peppers, and sage mayo. 13

SAUSAGE AND PEPPER SUB

Sliced italian sausage, sauteed onions and peppers, and marinara sauce on a hoagie roll 13

CHICKEN SALAD

House made and fresh, served on a kaiser roll with lettuce and tomatoes 13

CHICKEN PESTO

Grilled and diced tender chicken tossed with bruschetta and a touch of pesto. Served on an Italian Hoagie. Topped with arugula Yum! 13

CRAB CAKE SANDWICH

Jumbo lump crab cake with lettuce and tomato, and lemon aoli on a kaiser roll 20

(Lunch Buffet served Tuesday- Friday)

Pizza

Preparation can take an additional few minutes.

Additional pizza toppings .95 each.

MARGHERITA

Fresh mozzarella, sliced tomatoes, fresh basil 12

PICANTE PIZZA

Margherita pizza with spicy italian sausage and caramelized onions 12

WHITE VEGETABLE

Olive oil base, broccoli, spinach, tomatoes, and mushrooms 12

MEAT LOVERS

Prosciutto, sausage, pepperoni, and bacon 13

QUATTRO FORMAGIO

Garlic oil base, herbed ricotta, mozzarella, parmigiano-reggiano, and hint of fontina. served with warm marinara 13

MUSHROOM PESTO

Pesto base, sautéed mushrooms, caramelized onions, topped with mozzarella cheese. 12

BUILD YOUR OWN PIZZA

Choose from prosciutto, sausage, pepperoni, bacon, mushrooms, tomatoes, calamata olives, caramelized onions, chopped onions, basil, fresh mozzarella, and spinach From 11

Classics

SPAGHETTI TOMATO SAUCE 10

Add Meat Sauce \$4 add Sausage \$5 add Meatballs \$5

FETTUCINE ALFREDO

In a rich and creamy white sauce 13 add grilled chicken \$6 add grilled shrimp \$8

ORECCHIETTE AL FORMAGGIO

Saucer shaped pasta with fontina cheese, Sweet italian sausage, spinach, tomatoes, mushrooms and finished with white truffle oil 19

CRAB RAVIOLI

Cheese filled ravioli topped with jumbo lump crab meat in a creamy rosé sauce 23

SHRIMP FRA DIAVOLO or SHRIMP SCAMPI

(4) Shrimp served over linguini 21 Try over Fresh Sautéed Spinach

EGGPLANT PARMIGIANA

Layers of eggplant topped with mozzarella cheese and served with side of pasta 18

CHICKEN GIOVANNI

Chicken breasts sautéed in white wine lemon sauce with fresh rosemary, topped with fresh spinach and mozzarella cheese 19

SALMON NICOLA

Fresh salmon filet baked with butter and basil served with creamy parmigiana risotto 23

CRAB CAKES

Jumbo lump crabmeat served with fries (1) 22 (2) 40

Mini Meal Combo (Lite Fare)

All combination meals are 18

CHOOSE ONE

GRILLED PORTABELLA SLIDER

With roasted peppers and goat cheese in a balsamic reduction

SHRIMP OR CHICKEN SALAD

Served on a bed of greens accompanied by fresh slices of tomatoes.

MEATBALL SLIDER

with Melted Mozzarella

CHOOSE ONE SIDE

Stracciatella

Pasta Fagioli

Chicken Noodle Soup

Italian Wedding Soup

House Salad

Caesar Salad

Fries

Vegetable of the Day

Cream of Crab

(\$2 extra)

Old Favorites

TORTELLINI TRE SALSAS

14

CHICKEN PARMIGIANA

19

LINGUINE WHITE CLAM SAUCE

19

SAUSAGE AND PEPPERS

17

LASAGNA

14

CHICKEN MARSALA

19

VEAL PARMIGIANA

25

VEAL PICCATA

27

Happiest Happy Hour Starts Here!



**House Wine and Sangria \$5 during Lunch*

Wines

Pinot Grigio
Chardonnay
Cabernet Sonoma

Prosecco
Merlot
Chianti Piccini

Draft Beer

Stella 1623
Guinness *Seasonal Drafts



(All entrees shared will have a \$3 split fee applied)

www.liberatores.com