# LIBERATORE'S LUNCH MENU RISTORANTE & CATERING

## STARTERS

#### SHRIMP AND CRAB COCKTAIL COMBO

Jumbo Shrimp (3) and Crabmeat Served with Cocktail Sauce 11.95

#### MOZZARELLA CAPRESE

Tomatoes, Fresh Mozzarella, Fresh Basil and EVOO 9.95 Add Blackened Chicken 2.95

#### BRUSCHETTA

Tomatoes, Onion, Basil, Garlic and EVOO on Toasted Tuscan Bread 8.95

#### CAULIFLOWER POPCORN

Dusted with Parmigiana Drizzled with Spicy Sriracha 6.95

#### CALAMARI

Grilled, Fried or Thai Spicy Style 8.95

#### SEARED AHI TUNA

Served with Soy Sauce, Wasabi and Pickled Ginger 10.95

## CRAB DIP 11.95 / SPINACH ARTICHOKE DIP 9.95

Served with Toast Points

## SOUPS

ITALIAN WEDDING Cup 4.50 / Bowl 5.50

CREAM OF CRAB

Cup 5.95 / Bowl 6.95

PASTA FAGIOLI

Cup 4.50 / Bowl 5.50

STRACCIATELLA

Cup 4.50 / Bowl 5.50

## SPECIALITY SALADS

For a few extra bucks, add grilled shrimp, chicken, salmon, or steak to any salad!

#### CAESAR SALAD

Classic Style 6.95

#### GRILLED SALMON SALAD

Grilled Salmon over Fresh Greens, Arugula, Mushrooms, Bread Croutons, Hard Boiled Egg, and Bacon. Tossed in a Tomato Vinaigrette 18.95

#### CAJUN CHICKEN SALAD

House Salad Lightly Tossed in House Dressing and Topped with Cajun Chicken 10.95

#### HOUSE MADE SHRIMP OR CHICKEN SALAD

Served on a bed of greens accompanied by fresh slices of tomatoes 13.95 / 10.95

## CALIFORNIA COBB SALAD

Grilled Chicken, Bacon, Egg, Mozzarella Cheese, and Bleu Cheese Crumbles served over our House Salad 12.95

## 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 10.95

#### WARM BURRATA SALAD

Warm burrata on a bed of greens coupled with grilled heirloom tomatoes and topped with olive oil and a balsamic reduction 10.95

#### SPINACH SALAD

Crispy apples, cranberries, bacon, candied walnuts, goat cheese, tossed in a raspberry vinaigrette. Sweet and salty! 9.95

#### HOUSE SALAD

Romaine Iceberg mix topped with cherry tomatoes, cucumber, olives, red onions, and pepperoncini 5.95

## PIZZA

Preparation can take an additional few minutes

## MARGHERITA

Fresh Mozzarella, Sliced Tomatoes, Fresh Basil 11.95

#### PICANTE PIZZA

Margherita Pizza with Spicy Italian Sausage and Caramelized Onions 11.95

#### WHITE YEGETABLE

Olive Oil base, broccoli, spinach, tomatoes, and mushrooms 11.95

## ARUGULA AND PROSCIUTTO

Thin Crust Pizza Brushed with EVOO and Garlic (of course) 13.95

### MEAT LOVERS

Prosciutto, Sausage, Pepperoni, and Bacon 12.95

#### CHICKEN PESTO

Spinach and cheese artichoke spread, chopped chicken, mozzarella, parmigiano-reggiano, basil pesto drizzle, and topped with arugula. Try it...!! 14.95

#### QUATTRO FORMAGIO

Garlic Oil Base, Herbed Ricotta, Mozzarella, Parmigiano-Reggiano, and hint of Fontina. Served with Warm Marinara for dipping mmmm 12.95

#### MUSHROOM PESTO

Pesto base, sautéed mushrooms, caramelized onions, topped with Mozzarella cheese. Vegetarian with a pesto kick! 11.95

#### MINI MEAL COMBO

11.95

#### CHOOSE ONE SLIDER

## **GRILLED PORTABELLA**

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**

with Melted Mozzarella

## CHOOSE ONE SID

Stracciatella

Pasta Fagioli

House Salad

Caesar Salad

Cream of Crab (1.95 extra)

"MOST OF YOUR OLD FAVORITES ARE AVAILABLE"

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

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## SANDWICHES

## MEATBALL SUB

with Melted Mozzarella 9.95

#### ITALIAN COLD CUT AND MORTADELLA

Premiere Italian Lunch Meats Served on a Lightly Toasted Italian Hoagie Served with Our Zesty House Dressing 9.95

#### CHEESE STEAK

Shaved Ribeye with Your Choice of Lettuce, Tomato, Mayonnaise, Fried Onions and Hots 9.95

#### GRILLED CHICKEN SANDWICH

A Classic! Grilled Chicken Breast, Served with Lettuce, Tomato and Mayonnaise on a Kaiser Roll 8.95

#### CHICKEN SALTIMBOCCA SANDWICH

Grilled Chicken Breast, Spring Greens, Sage Mayonnaise, Sliced Tomatoes, Prosciutto and Melted Mozzarella Cheese on a Kaiser Roll 9.95

#### CRAB CAKE SANDWICH

Jumbo Lump Crabmeat Broiled and Served with Lettuce, Tomato and Remoulade 15.95

#### SAUSAGE AND PEPPER SUB

Sliced Italian sausage, sauteed onions and peppers, and marinara sauce on a hoagie roll 9.95

#### CHICKEN OR SHRIMP SALAD

House made and fresh, served on a kaiser roll with lettuce and tomatoes 10.95 / 13.95

## CHICKEN PESTO

Grilled and diced tender chicken tossed with bruscetta and a touch of pesto. Served on an Italian Hoagie.

Topped with arugula Yum! 11.95

## **SPECIALITIES**

#### SPAGHETTI TOMATO SAUCE 8.95

Add Meat Sauce 2.95 Add Sausage 3.95 Add Meatballs 3.95

## FETTUCCINE ALFREDO

In a Rich and Creamy White Sauce 10.95 Add Grilled Chicken for 3.95 Add Grilled Shrimp for 5.95

#### ORECCHIETTE ALLA FORMAGGIO

Saucer Shaped Pasta with Fontina Cheese, Sweet Italian Sausage, Spinach, Tomatoes, Mushrooms and Finished with White Truffle Oil 13.95

#### CRAB RAVIOLI

Cheese Filled Ravioli Topped with Jumbo Lump Crab Meat in a Creamy Rosé Sauce 15.95

#### SHRIMP FRA DIAVOLO OR SHRIMP SCAMPI

(Four) Shrimp Served over Linguini 15.95

GARLIC BREAD 2.50

White Zinfandel Copper Ridge \_\_\_\_\_\_\_ 7.95 / 29

HOUSE WINE BY THE GLASS OR BOTTLE

Carb Free Try over Fresh Sautéed Spinach

13/50

## EGGPLANT PARMIGIANA

Layers of Eggplant Topped with Mozzarella Cheese and Served with Side of Pasta 13.95

#### CHICKEN GIOVANNI

Chicken Breasts Sautéed in White Wine Lemon Sauce with Fresh Rosemary, Topped with Fresh Spinach and Mozzarella Cheese 15.95

#### SALMON NICOLA

Fresh Salmon Filet Baked with Butter and Basil served with Creamy Parmigiana Risotto 18.95

#### CRABCAKE PLATTER

(One) 15.95 (Two) 27.95

Fresh Sautéed Vegetables and Roasted Potatoes or FF

Dinner menu available upon request

## \$4.95 HOUSE WINES FROM 11:32AM - 2:26PM Who would ever know if you had wine with lunch?

Chardonnay Copper Ridge	7.95 / 29	Brut NV Mumm
Pinot Grigio Gabbiano	7.95 / 29	Pinot Grigio Santa Margh
Merlot Copper Ridge	7.95 / 29	White Blend Conundrum _
Cabernet Sauvignon Copper Ridge	7.95 / 29	Pinot Gris J Vineyards
Chianti Piccini	7.95 / 29	Sauvignon Blanc Kim Crav
White Sangria	8.95/38	Garganega Pieropan Soav
Red Sangria		Chardonnay Cave de Lugi
		Chardonnay Kendall Jacks
WHITES BY THE GLASS OR BOTTLE		Chardonnay Sonoma Cutr
Asti Spumante Martini Rossi	9 / Split Only	Chardonnay Rombauer
Prosecco Lamarca Pinot Grigio Barone Fini Pinot Gris King Estate	9.5 / 35	
Pinot Grigio Barone Fini	9/34	REDS BY THE BOTTLE O
Pinot Gris King Estate	10/37	Pinot Noir Cambria Julia's
Grechello Sania Cristina	9 ( 33)	Pinot Noir Balade (Belle G
Moscato Caposaldo	8.5 / 33	Barbera Michele Chiarlo _
Sauvignon Blanc Nobilo	9/34	Merlot Benziger
Riesling CSM	9.5 / 36	Merlot Decoy
Rose Jean Luc Columbo	9/34	Malbec Don Miguel
Charuuniay Estancia	9.57.50	Shiraz Penfolds Bin28
Chardonnay Josh Cellars	10/38	Meritage Blend Hogue Ce
		Dark RedBlend 19 Crimes
REDS BY THE GLASS OR BOTTLE		Red Zinfandel St Francis_
Riunite Lambrusco	8 / Glass Only	Sangiovese Allegrini
Chianti Querceto	9.5/36	Chianti Riserva Banfi
Montepulciano d'Abruzzo Zonin	8/31	Amarone Masi Campifiorin
Pinot Noir Estancia	9.5/36	Sangiovese Rosso di Mon
Pinot Noir Macmurray Ranch	11 / 42	Red Blend Orin Swift Absti
Pinot Noir Estancia Pinot Noir Macmurray Ranch Merlot Murphy Goode	9.5/36	Red Blend Stags Investor
Malbec Battle Axe	9/35	Cabernet Sauvignon Educ
Red Blend Primal Roots	9/35	Cabernet Sauvignon B.R.
Red Zinfandel Predator	9.5/37	Cabernet Sauvignon Franc
Petite Sirah McManis	10/38	Cabernet Sauvignon Daou
Super Tuscan BrancaiaCabernet Sauvignon Louis Martini	11 / 42	Cabernet Sauvignon Sequ
Cabernet Sauvignon Louis Martini	11 / 42	

SPARKLING / WHITES BY THE BOTTLE ONLY	
Champagne, Moët / Chandon Brut	1/2 BTL / 40
Brut NV Mumm	
Pinot Grigio Santa Margherita	50
White Blend Conundrum	46
Pinot Gris J Vineyards	38
Sauvignon Blanc Kim Crawford	43
Garganega Pieropan Soave	42
Chardonnay Cave de Lugny	35
Chardonnay Kendall Jackson	
Chardonnay Sonoma Cutrer	
Chardonnay Rombauer	62
REDS BY THE BOTTLE ONLY	
Pinot Noir Cambria Julia's Vineyard	48
Pinot Noir Balade (Belle Glos)	56
Barbera Michele Chiarlo	33
Merlot Benziger	42
Merlot Decoy	52
Malbec Don Miguel	44
Shiraz Penfolds Bin28	45
Meritage Blend Hogue Cellars Genesis	38
Dark RedBlend 19 Crimes Banished	35
Red Zinfandel St Francis	52
Sangiovese Allegrini	43
Sangiovese AllegriniChianti Riserva BanfiAmarone Masi Campifiorin	48
Amarone Masi Campifiorin	53
Sangiovese Rosso di Montalcino	58
Red Blend Orin Swift Abstract	65
Red Blend Stags Investor	75
Cabernet Sauvignon Educated Guess	43
Cabernet Sauvignon B.R. Cohn	46
Cabernet Sauvignon Franciscan	48
Cabernet Sauvignon Daou	
Cabernet Sauvignon Sequoia Grove	70

Limited number of split checks available (All entrees shared will have a \$3 split fee applied)

Cabernet Sauvignon Decoy\_