

LIBERATORE'S RISTORANTE & CATERING OF BEL AIR

Harford County Restaurant Week, January 22-31, 2021

\$21.21 PER PERSON

CHOOSE **ONE** ITEM FROM EACH COURSE:

1ST COURSE:

HOUSE SALAD
CUP OF PASTA FAGIOLI
BRUSCHETTA TOAST

Tomatoes, onions, basil, and olive oil on toasted bread

2ND COURSE:

RIGATONI VODKA SAUCE
Sautéed in a vodka cream sauce with fresh spinach, sun-dried tomatoes,
and parmigiana cheese

FETTUCCINE ALFREDO with BROCCOLI
Made with our homemade cheese sauce

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

PENNE ALEX
Grilled chicken sautéed with fresh spinach, garlic and parmigiana cheese,
served over penne pasta

3RD COURSE:

CHOCOLATE OREO CAKE
COCONUT CREAM CAKE

\$26.21 PER PERSON

CHOOSE **ONE** ITEM FROM EACH COURSE:

1ST COURSE:

CAESAR SALAD
CUP OF CREAM OF CRAB
MOZZARELLA CAPRESE
Tomatoes, fresh mozzarella, fresh basil, and olive oil

2ND COURSE:

CHICKEN GIOVANNI
Two chicken breasts sautéed in a lemon rosemary white wine sauce
topped with spinach and mozzarella served with a side of pasta

CHICKEN PARMIGIANA
Two fried chicken breasts topped with marinara sauce and mozzarella
cheese served with a side of pasta

CHICKEN MARSALA
Two chicken breasts sautéed in a marsala wine sauce with mushrooms
served with a side of pasta

POLLO PEPPERONCINI
Two chicken breasts sautéed with sage, rosemary, thyme, crushed red
pepper and white wine, over creamy risotto and sautéed spinach
drizzled with truffle oil

3RD COURSE:

COCONUT CREAM CAKE
ITALIAN LEMON CAKE

\$31.21 PER PERSON

CHOOSE **ONE** ITEM FROM EACH COURSE:

1ST COURSE:

CUP OF LOBSTER BISQUE
DYNAMITE SHRIMP
FRIED CALAMARI
Thai, chimichurri or marinara sauce

2ND COURSE:

CRAB RAVIOLI
Cheese stuffed raviolis topped with a creamy rose sauce with sundried
tomatoes and jumbo lump crab meat

SALMON NICOLA
Salmon baked with butter and basil served over a bed of creamy
parmigiana risotto

FILET CON RISOTTO
5 oz. filet mignon with roasted cipollini onions and a pancetta demi-glaze
served over spinach and creamy parmigiana risotto

VEAL PICCATA
Thinly sliced veal simmered in a white wine lemon sauce, served with a
side of pasta

3RD COURSE:

PLAIN CHEESECAKE
TIRAMISU

*Beverages, Taxes, & Gratuity are not included in the Restaurant Week pricing.

* Substitution can be made for an additional cost. Ask your server for details.

SUBSTITUTE ONE OF OUR SPECIALTY DESSERTS FOR AN ADDITIONAL \$3.00