

LIBERATORE'S RISTORANTE & CATERING

LUNCH MENU

STARTERS

SHRIMP and CRAB COCKTAIL COMBO

Jumbo Shrimp (3) and Crabmeat Served with
Cocktail Sauce 9.95

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 7.95

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 9.95

CRAB DIP

Served with Toast Points 11.95

SOUPS

ITALIAN WEDDING

Cup 2.50 / Bowl 3.50

CREAM of CRAB

Cup 5.95 / Bowl 6.95

PASTA FAGIOLI

Cup 4.50 / Bowl 5.50

MINESTRONE

Cup 4.50 / Bowl 5.50

CHICKEN NOODLE

Cup 4.50 / Bowl 5.50

SPECIALITY SALADS

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 9.95

CAESAR SALAD

Classic Style 6.95 Add Chicken 3.95 Add Shrimp 5.95

GRILLED SALMON SALAD

Grilled Salmon over Fresh Greens, Arugula, Mushrooms,
Bread Croutons, Hard Boiled Egg, and Bacon.
Tossed in a Tomato Vinaigrette 15.95

CAJUN CHICKEN SALAD

House Salad Lightly Tossed in House Dressing and
Topped with Cajun Chicken 8.95

CALIFORNIA COBB SALAD

Grilled Chicken, Bacon, Egg, Mozzarella Cheese, and Bleu Cheese
Crumbles served over our House Salad. 9.95

WARM SPINACH SALAD

Freshly Sautéed Mushrooms, Onions, Bacon and a Hint of
Goat Cheese in a Light Raspberry Vinaigrette 10.95

STEAK SALAD

Mixed Field Greens and Crisp Romaine Tossed in a Light Balsamic
Vinaigrette with Sautéed Mushrooms and Onions Topped with
Blue Cheese Crumbles 13.95

ARUGULA with PEARS

Lightly Tossed in a Tomato Vinaigrette with Candied
Walnuts, Dried Cranberries, and Goat Cheese 10.95

PIZZA

Preparation can take an additional few minutes

MARGHERITA

Fresh Mozzarella, Sliced Tomatoes, Fresh Basil 9.95

PICANTE PIZZA

Margherita Pizza with Spicy Italian Sausage and
Caramelized Onions 9.95

CLASSIC

Tomato Sauce topped with Mozzarella Cheese 9.95
Additional Toppings Available 1.50

ARUGULA and PROSCIUTTO

Thin Crust Pizza Brushed with EVOO and
Garlic (*of course*) 10.95

WHITE VEGETABLE

Olive Oil, Roasted Peppers, Garlic Tomatoes,
Mushrooms, and Mozzarella 9.95

MEDITERRANEAN

Olives, Artichokes, and Eggplant 10.95

MINI MEAL COMBO 8.95

CHOOSE ONE

All Sandwiches Served on a Mini Baguette

GRILLED CHICKEN

with Lettuce, Tomato, and Pesto Mayonnaise

GRILLED PORTABELLA

with Roasted Peppers and Goat Cheese
in a Balsamic Reduction

ITALIAN COLD CUT SANDWICH

CHOOSE ONE

Chicken Noodle

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/WRAPS
All sandwiches available in a wrap

MEATBALL SUB
with Melted Mozzarella 7.95

ITALIAN COLD CUT
Premiere Italian Lunch Meats Served on a Lightly Toasted Italian Hoagie Served with Our Zesty House Dressing 7.95

CHEESE STEAK
Shaved Ribeye with Your Choice of Lettuce, Tomato, Mayonnaise, Fried Onions and Hots. 7.95

GRILLED CHICKEN SANDWICH or WRAP
A Classic! Grilled Chicken Breast, Served with Lettuce, Tomato and Mayonnaise on a Kaiser Roll 7.95

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

FISH TACOS
(Two) Blackened Fish of the Day Topped with Italian Coleslaw 10.95

ITALIAN MEATLOAF BURGER
Served on Our Fantastic Bread with Caramelized Onions 10.95

SHRIMP SALAD SANDWICH
A Generous Portion of Shrimp Tossed in "Old Bay" Aioli Served on Kaiser Bread 11.95

PORK BBQ SLIDERS
Tender Slow Cooked Pork Pulled off the Bone Served on Our Mini Slider Rolls with Fries 10.95

CRAB CAKE SANDWICH
Jumbo Lump Crabmeat Broiled and Served with Lettuce, Tomato and Remoulade 12.95

NY STRIP STEAK SANDWICH
Thin Cut NY Strip (6oz) Sautéed with Mushrooms, Onions and Good Ol' A1 Sauce 12.95

SPECIALITIES

SPAGHETTI TOMATO SAUCE 8.95
Add Meat Sauce 2.95 Add Sausage 3.95 Add Meatballs 3.95

FETTUCINE ALFREDO
In a Rich and Creamy White Sauce 9.95
Add Grilled Chicken for 3.95 Add Grilled Shrimp for 5.95

RIGATONI alla VODKA
Rigatoni Pasta in a Vodka-Cream Sauce, Fresh Spinach, Sun-Dried Tomatoes, and Parmigiano Cheese 10.95

ORECCHIETTE alla FORMAGGIO
Saucer Shaped Pasta with Fontina Cheese, Sweet Italian Sausage, Spinach, Tomatoes, Mushrooms and Finished with White Truffle Oil 10.95

CRAB RAVIOLI
Cheese Filled Ravioli Topped with Jumbo Lump Crab Meat in a Creamy Rosé Sauce 14.95

LASAGNA al FORNO
Layered with Ground Beef, Ricotta, Mozzarella and Parmigiano Cheese 10.95

EGGPLANT PARMIGIANA
Layers of Eggplant Topped with Mozzarella Cheese and Served with Side of Pasta 12.95

CHICKEN SORRENTINA
Chicken Breast Sautéed with Artichoke Hearts and Diced Tomatoes Topped with Prosciutto and Mozzarella with a Hint of Fresh Sage in a Lemon Wine Sauce 15.95

LINGUINI CRAB
Jumbo Lump Crab Meat Simmered with Slow Cooked Onions and "Old Bay" In Our Matriciana Sauce 12.95

SHRIMP FRA DIAVOLO or SHRIMP SCAMPI
(Four) Shrimp Served over Linguini 14.95

CHICKEN GIOVANNI
Chicken Breasts Sautéed in White Wine Lemon Sauce with Fresh Rosemary, Topped with Fresh Spinach and Mozzarella Cheese 13.95

CHICKEN DANTE
Sautéed in a Light Marsala Wine Sauce with Mushrooms, Onions, and a Hint of Bacon 13.95

SALMON NICOLA
Fresh Salmon Filet Baked with Butter and Basil served with Creamy Parmigiana Risotto 15.95

CRABCAKE PLATTER
(One) 13.95 (Two) 26.95
Fresh Sautéed Vegetables and Roasted Potatoes or FF

GARLIC BREAD 2.50

HOUSE WINE by the GLASS or BOTTLE

Copper Ridge White Zinfandel	7.95 / 26
Copper Ridge Chardonnay	7.95 / 26
Gabbiano Promessa Pinot Grigio	7.95 / 26
Copper Ridge Merlot	7.95 / 26
Copper Ridge Cabernet Sauvignon	7.95 / 26
Piccini Chianti	7.95 / 26
Homemade White Sangria	7.95 / 30
Homemade Red Sangria	7.95 / 30

WHITES by the GLASS or BOTTLE

Prosecco, La Marca	9 / 32
Asti Spumante, Martini & Rossi	8 / Split Only
Pinot Gris, Skyfall	9 / 33
Pinot Grigio, Ca'Montini	10 / 36
Vermentino, Sassoregale	9 / 34
Sauvignon Blanc, Whitehaven	10 / 35
Riesling, Chateau Ste Michelle	9 / 33
Rosé, Rosehaven	8 / 30
Chardonnay, Josh Cellars	9 / 33
Chardonnay, Estancia	10 / 36

REDS by the GLASS or BOTTLE

Lambrusco, Riunite	8 / Glass Only
Chianti, Castello Di Querceto	9 / 33
Pinot Noir, A By Acacia	9 / 34
Pinot Noir, Estancia	10 / 36
Merlot, Bonterra	9 / 34
Malbec, Battle Axe	9 / 33
Red Blend, Black Ink	9 / 33
Zinfandel, Carnivor	9 / 34
Shiraz, Penfolds	9 / 33
Valpolicella, Bertani	10 / 36
Super Tuscan, Brancaia Tre	12 / 42
Cabernet Sauvignon, Louis Martini	10 / 38
Cabernet Sauvignon, Rodney Strong	13 / 48

GIFT CERTIFICATES, PRIVATE PARTY ROOMS, AND OFF CATERING ARE AVAILABLE

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

