

LIBERATORE'S RISTORANTE & CATERING

DINNER MENU

APPETIZERS

OYSTER IMPERIAL (5)

Shucked to Order and Topped with Homemade Crab Imperial 14.95

SHRIMP AND CRAB COCKTAIL COMBO

Jumbo Shrimp (3) and Jumbo Crabmeat Served with Cocktail Sauce 13.95

CLAMS POSSILLIPO

Little Neck Clams Simmered with Onions, Chunky Marinara, Oregano, and Served with Garlic Toast 13.95

FRIED OR GRILLED CALAMARI 11.95

CRAB DIP

A Classic with Generous Backfin Crabmeat and a Hint of Old Bay 11.95

MUSSELS CACCIATORE

Simmered with Mushrooms, Onions, and Peppers in a Light Marinara Served with Garlic Toast 11.95

CAULIFLOWER POPCORN

Dusted with Parmigiana Drizzled with Spicy Sriracha 8.95

SHRIMP NEST

In a Lemon, Garlic White Wine Sauce, Served in a Fried Angel Hair Nest 12.95

CLAMS CASINO (6)

Chopped Clams, Garlic, Peppers, and Bacon 9.95

MOZZARELLA CAPRESE

Tomatoes, Fresh Mozzarella, Fresh Basil and EVOO 9.95

ARTICHOKE PICCINI

Artichoke Hearts Sautéed with Diced Tomatoes, and Piccini Served in a Conda with Garlic Toast 11.95

SEARED AHI TUNA

Served with Ginger and Wasabi 12.95

TUSCAN ANTIPASTO BOARD

Artisan Cheese, Cured Meats, Olives, and Rustic Italian Bread 13.95

CHEESY MEATBALLS

Homemade Meatballs Baked with Ricotta 7.95

SOUPS & SALADS

PASTA FAGIOLI

Cup 4.95 / Bowl 5.95

CREAM OF CRAB

Cup 5.95 / Bowl 6.95

MINISTRONE

Cup 4.95 / Bowl 5.95

ITALIAN WEDDING SOUP

Cup 4.95 / Bowl 5.95

HOUSE SALAD

Romaine and Iceberg Lettuce, Tomatoes, Olives, Onions and Pepperoncini in a House Italian Dressing 4.95

AUTUMN SALAD

Tossed Mixed Greens with Fresh Apples, Candied Walnuts, Cranberries and Goat Cheese in a Light Balsamic Vinaigrette 9.95

CAESAR SALAD

Classic Style 7.95

AUGIE SALAD

Romaine, Iceberg, Tomatoes, Cucumbers, Olives, Red Onions, Genoa Salami, Ham and Provolone, Tossed in our Creamy House Dressing, Topped with Shrimp 11.95

WEDGE SALAD

Classic Iceberg Topped with Bleu Cheese, Diced Tomatoes, and Bits of Bacon 11.95

PASTAS

Garlic Bread \$3.50

FETTUCCINE ALFREDO

In a Rich and Creamy White Sauce 12.95
Add Grilled Chicken for 3.95 - Add Grilled Shrimp for 5.95

LASAGNA AL FORNO

Layered with Ground Beef, Ricotta, Mozzarella and Parmigiana Cheese 13.95

ORECCHIETTE ALLA FORMAGGIO

Saucer Shaped Pasta Baked with Fontina Cheese, Sweet Italian Sausage, Spinach, Tomatoes, and Mushrooms. Finished with White Truffle Oil 17.95

CHEESE RAVIOLI

Topped with Tomato Sauce 13.95 (Add Meat Sauce 2.95)

CAPELLINI CAPRESE

Sherry Cream, Basil, Sausage and Fresh Mozzarella 14.95

SPAGHETTI TOMATO SAUCE 10.95

Add Meat Sauce 2.95 Add Sausage 3.95 Add Meatballs 3.95

EGGPLANT PARMIGIANA

Eggplant Topped with Mozzarella Cheese and Served with Pasta 15.95

RAVIOLI AUTUNNO

Butternut Squash and Nutmeg in a Light Cream Sauce 16.95

PENNE CAPONATA

Penne Pasta Tossed with Sautéed Eggplant, Kalamata Olives and Capers in a Zesty Marinara Sauce 16.95

CRAB RAVIOLI

Cheese Ravioli Topped with Lump Crab Meat in a Creamy Rose Sauce 19.95

PENNE BLACK AND BLEU

Penne Tossed in a Vodka Sauce with Blackened Chicken and Bleu Cheese Crumbles 18.95

TRE FUNGHI RISOTTO WITH SHRIMP

Medley of Tender Mushrooms with Creamy Risotto, Shrimp, Shaved Asiago and a hint of Truffle Oil 20.95

LINGUINE WITH RED OR WHITE CLAM SAUCE

Chopped Fresh Clams, EVOO, Bacon and Garlic 18.95

CHICKEN

Served with a Side of Pasta

CHICKEN GIOVANNI

Chicken Breasts Sautéed in White Wine Lemon Sauce with Rosemary, Topped with Fresh Spinach and Mozzarella Cheese 19.95

CHICKEN PARMIGIANA

A Tender Timeless Classic 18.95
Try it with a Layer of Eggplant Parm (add \$5.95)

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 20.95

CHICKEN PINO

Lightly Breaded, Topped with Ripe Sliced Tomatoes and Mozzarella Cheese in a Marsala Wine Sauce 19.95

CHICKEN AND SHRIMP VITTORIA

Two Chicken Breasts Sautéed with Asparagus, Mushrooms and Onions Topped with Jumbo Shrimp, Sliced Tomato and Fresh Mozzarella 24.95

CHICKEN CAPONATA

Chicken Sautéed with Eggplant, Kalamata Olives and Capers in a Zesty Marinara Sauce 20.95

Maximum of 3 checks per table. All entrees shared will have a \$3 split fee applied.

"MOST OF YOUR OLD FAVORITES ARE AVAILABLE UPON REQUEST"

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VEAL

Served with a Side of Pasta

VEAL CARCIOFI

Tender Veal, Sautéed Artichoke Hearts and Mushrooms in a Marsala Wine Sauce with a Hint of Lemon 23.95

VEAL SALTIMBOCCA

Sautéed in a White Wine Lemon Sauce with Sage, Topped with Prosciutto and Mozzarella, Served over Spinach 23.95

VEAL PARMIGIANA

Try it with a Layer of Eggplant Parm (add \$5.95) 22.95

VEAL LIBERATORE

Tender Medallions Sautéed Tri Color Peppers and Topped with Jumbo Lump Crabmeat in a Light Cream Sauce 27.95

GRILLED MEATS

Served with Roasted Potatoes and Vegetables

STEAK TOSCANO

14 oz NY Steak Topped in a Cabernet Wine Sauce with Shallots and Peppercorn 26.95

STEAK PIZZAIOLO

14oz Grilled NY Strip Steak Topped with Sautéed Onions, Chunky Marinara, Oregano and Parmigiana Cheese 26.95

FILET MIGNON

10 oz. Tender Center Cut - Served with Cabernet Wine Sauce 31.95

FILET OF PISA

Twin 5 oz. Filets Stacked with Portabella Mushrooms, Fresh Mozzarella, Sliced Tomato on a Bed of Spinach 32.95

SEAFOOD

LOBSTER AND SHRIMP FERNANDO

(1) 7oz. Lobster Tail and (3) Jumbo Shrimp Sautéed with Sundried Tomatoes, Caramelized Onions in a Vodka Cream Sauce Served Over Linguine (a little spicy!) 31.95

SHRIMP FRADIAVOLO

Served over Linguine in Spicy Marinara Sauce 20.95

SHRIMP SCAMPI

Served over Linguine with Garlic 20.95

CRAB CAKES

Two Broiled Jumbo Lump Crab Cakes, Served with Roasted Potatoes and Vegetables 27.95

Carb Free -
Try over
Fresh Sautéed
Spinach

LINGUINE CRABMEAT

Jumbo Lump Crab Meat Simmered with Slow Cooked Onions and “Old Bay” in our Matriciana Sauce 20.95

FRUTTA DI MARE

Mussels, Clams, Calamari, and Shrimp in a Light Marinara Sauce, Served over Linguine 29.95

SALMON NICOLA

Fresh Salmon Filet Baked with Butter and Basil Served with Creamy Parmigiana Risotto 23.95

OLD FAVORITES

GRILLED SALMON SALAD

Grilled Salmon over Fresh Greens, Arugula, Mushrooms, Croutons, Hard Boiled Egg and Bacon with a Tomato Vinaigrette 19.95

SAUSAGE AND PEPPERS

Over Garlic Toast
“Classic Southen Dish” 15.95

LOBSTER JULIANA

(1) 7 oz. Lobster Tail Sautéed in a Pinot Grigio Wine Sauce, Asparagus, Pine Nuts and Diced Tomatoes Over Spinach 24.95

HOUSE WINE BY THE GLASS OR BOTTLE

Copper Ridge White Zinfandel	7.95 / 29
Copper Ridge Chardonnay	7.95 / 29
Gabbiano Promessa Pinot Grigio	7.95 / 29
Copper Ridge Merlot	7.95 / 29
Copper Ridge Cabernet Sauvignon	7.95 / 29
Piccini Chianti	7.95 / 30
Homemade White Sangria	8.95 / 32
Homemade Red Sangria	8.95 / 32

WHITES BY THE GLASS OR BOTTLE

Prosecco, La Marca	9.5 / 34
Asti Spumante, Martini & Rossi	9 / Split Only
Pinot Gris, Skyfall	9.5 / 34
Pinot Grigio, Ca’Montini	11 / 40
Vermentino, Sassoregale	9.5 / 37
Sauvignon Blanc, Whitehaven	10.5 / 37
Riesling, Chateau Ste Michelle	9.5 / 35
Rosé, Rosehaven	9 / 32
Chardonnay, Josh Cellars	9.5 / 36
Chardonnay, Estancia	10.5 / 39
Moscato, Ménage à Trois	9 / 34

REDS BY THE GLASS OR BOTTLE

Lambrusco, Riunite	8 / Glass Only
Chianti, Castello Di Querceto	9.5 / 34
Pinot Noir, A By Acacia	9.5 / 35
Pinot Noir, Estancia	10.5 / 37
Merlot, Bonterra	9.5 / 35
Malbec, Battle Axe	9.5 / 34
Red Blend, Black Ink	9.5 / 34
Zinfandel, Carnivor	9.5 / 35
Shiraz, Penfolds	9.5 / 34
Valpolicella, Bertani	10.5 / 37
Super Tuscan, Brancaia Tre	13 / 43
Cabernet Sauvignon, Louis Martini	10.5 / 39
Cabernet Sauvignon, Rodney Strong	14 / 50

SPARKLING / WHITES BY THE BOTTLE ONLY

Champagne, Moët / Chandon, Brut	1/2 BTL / 35
Brut N.V., Mumm, Napa	55
Pinot Grigio, Santa Margherita	52
White Blend, Conundrum	44
Sauvignon Blanc, Kim Crawford	45
Chardonnay, Kendall Jackson	39
Chardonnay, Lyric Etude	43
Chardonnay, Laguna	47
Chardonnay, Sonoma Cutrer	50
Chardonnay, Rombauer	63

REDS BY THE BOTTLE ONLY

Pinot Noir, Lyric Etude	44
Merlot, St. Francis	44
Merlot, Decoy	54
Malbec, Don Miguel Gascon	44
Shiraz, Penfolds Bin 28	47
Zinfandel, Ghost Pines	44
Zinfandel, St Francis	53
Red Blend, Lion Tamer, Hess Collection	65
Red Blend, Stags Investor	78
Cabernet Sauvignon, Josh Cellars	38
Cabernet Sauvignon, Joel Gott 815	43
Cabernet Sauvignon, J. Lohr	47
Cabernet Sauvignon, Simi	58
Cabernet Sauvignon, Sequoia Grove	69
Montepulciano d’Abruzzo, Zonin	33
Chianti Riserva, Banfi	50
Amarone Campofiorin, Masi	54
Sangiovese, Rosso di Montalcino	56

ASK ABOUT OUR FEATURE WINE