

Liberatore's

Ristorante & Catering

RESTAURANT WEEK MENU – LUNCH

Choose any lunch entrée below and one of our homemade desserts for \$20.25

Grilled NY Strip Salad

Sliced NY Strip, mushrooms, grilled sweet onions served over field greens tossed with gorgonzola cheese, roasted red pepper and our tomato vinaigrette

Grilled Mediterranean Chicken Salad

Grilled chicken breast, Portobello mushrooms, artichoke hearts, pepperoncini, kalamata olives, tomatoes, cucumbers, feta cheese and mixed field greens tossed in our balsamic vinaigrette

Grilled Salmon Salad

Grilled salmon, mushrooms, croutons, hard-boiled egg and bacon served over fresh greens and arugula tossed in our tomato vinaigrette

Grilled Shrimp Arugula Salad

Grilled shrimp, prosciutto, melon and red onions served over fresh arugula tossed in our citrus vinaigrette

Shrimp Salad Sandwich

Large steamed gulf shrimp tossed in an Old Bay aioli on a Kaiser roll, served with a small mixed salad or French fries

Chicken Saltimbocca Sandwich

Topped with sage mayonnaise, sliced tomato, prosciutto and melted mozzarella cheese on a Kaiser roll, served with a small mixed salad or French fries

Rigatoni Vodka

Vodka cream sauce with fresh spinach, sun-dried tomatoes and parmigiana cheese

Spaghetti & Meatballs

Homemade marinara sauce served over spaghetti and 2 meatballs

Lasagna al Forno

Layered with meat sauce, ricotta, mozzarella, and parmigiana cheese

Salmon Nicola

Salmon baked with butter and basil, served over our creamy parmigiana risotto

Shrimp Scampi

Shrimp in a garlic lemon butter sauce served over linguini

Shrimp Fra Diavolo

Shrimp in a spicy red sauce served over linguini

Eggplant Parmigiana

Layered with marinara sauce, and parmigiana cheese

Chicken Parmigiana

Prepared traditionally and served with a side of pasta

Chicken Gioia

Breaded chicken breast with bacon in a white wine sage sauce topped with mozzarella cheese and served with a side of pasta

Homemade Desserts

Oreo Cake
Cannoli
Coconut Cake

*Beverages, taxes, and gratuity not included in restaurant week pricing

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RESTAURANT WEEK MENU – DINNER

Choose one item from each course for \$40.25

1ST COURSE

HOUSE SALAD

CAESAR SALAD

CUP of CREAM of CRAB

CUP of PASTA FAGIOLI

MOZZARELLA CAPRESE

CLAMS CASINO

SEARED AHI TUNA

BRUSCHETTA

DYNAMITE SHRIMP

MUSSELS MARINARA

3RD COURSE

DREO CAKE

CANNOLI

COCONUT CAKE

2ND COURSE

RIGATONI VODKA

Vodka cream sauce with fresh spinach, sun-dried tomatoes and parmigiana cheese

LASAGNA al FORNO

Layered with meat sauce, ricotta, mozzarella and parmigiana cheese

SPAGHETTI & MEATBALLS

Homemade marinara sauce served over spaghetti and 2 meatballs

EGGPLANT PARMIGIANA

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

LINGUINI WHITE CLAM SAUCE

Fresh chopped clams, olive oil and garlic served over linguini

LINGUINI CRAB SAUCE

Jumbo lump crab meat and marinara sauce served over linguini

SHRIMP SCAMPI

Shrimp in a garlic lemon butter sauce served over linguini

SHRIMP FRA DIAVOLO

Shrimp in a spicy red sauce served over linguini

CHICKEN PARMIGIANA

Topped with mozzarella cheese and served with a side of pasta

CHICKEN GIOVANNI

Chicken breasts sautéed in a white wine lemon sauce with rosemary, topped with fresh spinach and mozzarella cheese, served with a side of pasta

CHICKEN GIOIA

Breaded chicken breast with bacon in a white wine sage sauce topped with mozzarella cheese and served with a side of pasta

NEW YORK STRIP STEAK

Grilled to perfection and served with mashed potatoes and mixed Vegetables

FILET CON RISOTTO

5 oz | roasted cipollini, bacon in a demi-glace, served over creamy risotto and spinach

SINGLE CRAB CAKE PLATTER

Broiled to perfection, served with mash potatoes, and mixed vegetables

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