

Maestro's italian restaurant

DINNER MENU

— APPETIZERS —

Antipasto Italiano Lettuce, tomato, salami, prosciutto, provolone, anchovies, & olives	9.95
Frutta Di Mare Calamari, scungilli, shrimp, celery, roasted peppers, garlic, & vinaigrette dressing	13.95
Hot Antipasto Stuffed clams, stuffed peppers, eggplant rollatini, & shrimp	11.95
Clams Oreganata Chopped clams, bread crumbs, garlic, white wine, & lemon	11.95
Portabello Alla Griglia Portabello mushrooms sautéed w/ garlic & balsamic vinegar	7.50
Stuffed Mushrooms Stuffed w/ salami, roasted peppers, mozzarella, onions, bread crumbs, topped w/ marinara sauce	7.50
Pizza Margherita Fresh mozzarella, basil, & olive oil	10.95

— SOUP —

Pasta & Fagioli Pasta, beans, & onions in chicken broth	5.95
Tortellini in Brodo Cheese tortellini in chicken broth	5.95
Minestrone Mixed vegetables in chicken broth	5.95
Escarole & Fagioli Escerole, beans, & garlic in chicken broth	5.95
Stracciatella Soup Spinach & egg drops in chicken broth	6.50

— PASTA —

(Substitute for whole wheat or gluten free pasta for \$2.00)

Spaghetti w/ Meat Balls	16.95
Homemade Lasagna Ricotta, mozzarella, beef, & tomato sauce	16.95
Homemade Manicotti Filled w/ ricotta cheese, mozzarella, & tomato sauce	16.95
Homemade Cheese Ravioli Filled w/ ricotta cheese, & tomato sauce	16.95
Homemade Spinach Ravioli Filled w/ ricotta cheese, spinach, & tomato sauce	16.95
Fettuccine or Tortellini Alfredo Heavy cream, butter, & parmesan cheese	16.95
Baked Ziti Siciliano Ricotta cheese, mozzarella, eggplant, & tomato sauce	16.95
Linguine w/ White or Red Clam Sauce Chopped fresh clams & garlic in either white wine or tomato sauce	19.50
Spaghetti Primavera Sautéed mixed vegetables, garlic & onions in a light cream sauce	16.95
Gnocchi Carbonara Bacon & onions w/ Alfredo sauce	16.95
Penne Vodka Plum tomato sauce with shallots, bacon, & a touch of cream	16.95
Penne Putanesca Cappars, anchovies, roasted peppers, garlic, & olives	17.50

(If you have a food allergy, please speak to the owner, chef, or server)

A fee of 5.00 will be charged for sharing.

CARNE

Served with either pasta or vegetable of the day
(Substitute for whole wheat or gluten free pasta for \$2.00)

Veal Scaloppini Sorrentina	22.95
Veal layered with eggplant, prosciutto and mozzarella in a tomato sauce	
Veal Scaloppini Pizzaiola	21.95
Floured Scallopini sautéed in a touch of tomato sauce with fresh garlic, mushrooms, peppers, & onions	
Veal Scaloppini Marsala	21.95
Floured Scallopini sautéed in a brown sauce with marsala wine and fresh mushrooms	
Veal Scaloppini Piccata	21.95
Sautéed in a lemon, butter and white wine sauce	
Veal Cutlet Parmigiana	19.75
A breaded cutlet covered with sauce and melted mozzarella	
Veal Francese	21.95
Veal Scallopini lightly dipped in egg and sautéed in lemon & white wine	
Chicken Francese	18.50
Chicken breast lightly dipped in egg and sautéed in lemon & white wine	
Chicken Cutlet Parmigiana	18.50
Breaded cutlet covered with sauce and melted mozzarella	
Chicken Rollatini	19.50
Chicken breast rolled w/ salami, mozzarella, & eggplant in a brown mushroom sauce w/ onions	
Chicken Scarpariello	19.50
Pieces of chicken breast in a brown sauce w/ garlic, pepperoncini peppers, sausage, & potatoes	
Chicken Romana	18.50
Chicken breast with sauteed onions, mushrooms, & artichokes in a pink sauce	
Chicken Giardiniera	18.50
Chicken breast w/ sauteed onions, mushrooms, broccoli, & fresh tomatoes in a white wine sauce	
Chicken Cacciatore	18.50
Pieces of chicken breast in tomato sauce with sauteed onions, mushrooms, & peppers	

VEGETABLE

Served with either pasta or vegetable of the day
(Substitute for whole wheat or gluten free pasta for \$2.00)

Eggplant Parmigiana	17.95
Eggplant topped with tomato sauce & melted mozzarella	
Eggplant Rollatini	18.95
Eggplant rolled with Ricotta & Mozzarella Cheese	

PESCE

Served with either pasta or vegetable of the day
(Substitute for whole wheat or gluten free pasta for \$2.00)

Zuppa Di Pesce	32.00
Mussels, calamari, shrimp, clams, scungilli, & filet sole in marinara sauce	
Calamari Marinara	20.95
Scungilli Marinara	21.95
Broiled Filet of Sole	19.95
Filet with garlic in a lemon & white wine sauce	
Filet of Sole Marinara	19.95
Shrimp Parmigiana	23.95
Breaded shrimp with melted mozzarella & tomato sauce	
Shrimp Marinara or Fra-Diavalo	23.95
Shrimp Scampi	23.95
Shrimp Sautéed with Garlic & Oil with White Wine and Lemon	
Shrimp Oreganato	23.95
Shrimp Sautéed in Garlic and Oil with Lemon, White Wine & Bread Crumbs	
Fried Shrimp	23.95
Breaded shrimp served with tartar sauce & lemon	
Mussels Marinara	20.95

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BEER

Budweiser, Coors Light, O'Douls
4.95

Peroni, Corona, Heineken, Heineken Light,
Amstel Light, Stella Artois
6.50

WINE

(Ask your server to see our wine list for wine served by the bottle)
(Please know that a corkage fee of 15.00 per bottle will be applied on wine you bring)

White's

Pinot Grigo, Chardonnay, Zinfandel
8.50 per glass
18.95 1/2 Carafe
24.95 Full Carafe

Red's

Montepulciano, Chianti, Merlot, Cabarnet
8.50 per glass
18.95 1/2 Carafe
28.95 Full Carafe

SODA & WATER

(No Refills)

Coke, Diet Coke, Sprite, Ginger Ale, Seltzer, Ice Tea
2.25

Pellegrino & Aqua Panna
5.95 Small Bottle
8.95 Large Bottle

HOT BEVERAGES

Coffee & Tea
1.95

Single Espresso
3.25

Double Espresso
4.95

Cappuccino
4.95

CHILDRENS MENU

- Spaghetti w/ Meatballs 8.50
- Cheese Ravioli 8.50
- Tortellini Alfredo 8.50
- Chicken Fingers & French Fries 9.95
- Mini Pizza 9.95
- Ziti W/ Butter Sauce 5.95