

Maestro's italian restaurant

DINNER MENU

— APPETIZERS —

Antipasto Italiano Lettuce, tomato, salami, prosciutto, provolone, anchovies, & olives	10.95
Frutta Di Mare Calamari, scungilli, shrimp, celery, roasted peppers, garlic, & vinaigrette dressing	14.95
Hot Antipasto Stuffed clams, stuffed peppers, eggplant rollatini, & shrimp	12.95
Clams Oreganata Chopped clams, bread crumbs, garlic, white wine, & lemon	12.95
Portabello Alla Griglia Portabello mushrooms sautéed w/ garlic & balsamic vinegar	8.50
Stuffed Mushrooms Stuffed w/ salami, roasted peppers, mozzarella, onions, bread crumbs, topped w/ marinara sauce	8.50
Pizza Margherita Fresh mozzarella, basil, & olive oil	12.95

— SOUP —

Pasta & Fagioli Pasta, beans, & onions in chicken broth	6.25
Tortellini in Brodo Cheese tortellini in chicken broth	6.25
Minestrone Mixed vegetables in chicken broth	6.25
Escarole & Fagioli Escerole, beans, & garlic in chicken broth	6.25
Stracciatella Soup Spinach & egg drops in chicken broth	6.95

— PASTA —

(Substitute for whole wheat or gluten free pasta for \$3.00)

Spaghetti w/ Meat Balls	17.50
Homemade Lasagna Ricotta, mozzarella, beef, & tomato sauce	17.50
Homemade Manicotti Filled w/ ricotta cheese, mozzarella, & tomato sauce	17.50
Homemade Cheese Ravioli Filled w/ ricotta cheese, & tomato sauce	17.50
Homemade Spinach Ravioli Filled w/ ricotta cheese, spinach, & tomato sauce	17.50
Fettuccine or Tortellini Alfredo Heavy cream, butter, & parmesan cheese	17.75
Baked Ziti Siciliano Ricotta cheese, mozzarella, eggplant, & tomato sauce	17.50
Linguine w/ White or Red Clam Sauce Chopped fresh clams & garlic in either white wine or tomato sauce	20.95
Spaghetti Primavera Sautéed mixed vegetables, garlic & onions in a light cream sauce	17.75
Gnocchi Carbonara Bacon & onions w/ Alfredo sauce	17.75
Penne Vodka Plum tomato sauce with shallots, bacon, & a touch of cream	17.50
Penne Putanesca Cappers, anchovies, roasted peppers, garlic, & olives	17.75

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

A fee of 7.00 will be charged for sharing.

CARNE

Served with either pasta or vegetable of the day
(Substitute for whole wheat or gluten free pasta for \$3.00)

Veal Scaloppini Sorrentina	23.95
Veal layered with eggplant, prosciutto and mozzarella in a tomato sauce	
Veal Scaloppini Pizzaiola	22.95
Floured Scallopini sautéed in a touch of tomato sauce with fresh garlic, mushrooms, peppers, & onions	
Veal Scaloppini Marsala	22.95
Floured Scallopini sautéed in a brown sauce with marsala wine and fresh mushrooms	
Veal Scaloppini Piccata	22.95
Sautéed in a lemon, butter and white wine sauce	
Veal Cutlet Parmigiana	20.75
A breaded cutlet covered with sauce and melted mozzarella	
Veal Francese	22.95
Veal Scallopini lightly dipped in egg and sautéed in lemon & white wine	
Chicken Francese	19.50
Chicken breast lightly dipped in egg and sautéed in lemon & white wine	
Chicken Cutlet Parmigiana	19.50
Breaded cutlet covered with sauce and melted mozzarella	
Chicken Rollatini	20.95
Chicken breast rolled w/ salami, mozzarella, & eggplant in a brown mushroom sauce w/ onions	
Chicken Scarpariello	20.95
Pieces of chicken breast in a brown sauce w/ garlic, pepperoncini peppers, sausage, & potatoes	
Chicken Romana	20.95
Chicken breast with sauteed onions, mushrooms, & artichokes in a pink sauce	
Chicken Giardiniera	19.50
Chicken breast w/ sauteed onions, mushrooms, broccoli, & fresh tomatoes in a white wine sauce	
Chicken Cacciatore	19.50
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 \$3.00)

Eggplant Parmigiana	18.95
Eggplant topped with tomato sauce & melted mozzarella	
Eggplant Rollatini	19.95
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 \$3.00)

Zuppa Di Pesce	34.00
Mussels, calamari, shrimp, clams, scungilli, & filet sole in marinara sauce	
Calamari Marinara	21.95
Scungilli Marinara	22.95
Broiled Filet of Sole	20.95
Filet with garlic in a lemon & white wine sauce	
Filet of Sole Marinara	20.95
Shrimp Parmigiana	24.75
Breaded shrimp with melted mozzarella & tomato sauce	
Shrimp Marinara or Fra-Diavolo	24.75
Shrimp Scampi	24.75
Shrimp Sautéed with Garlic & Oil with White Wine and Lemon	
Shrimp Oreganato	24.75
Shrimp Sautéed in Garlic and Oil with Lemon, White Wine & Bread Crumbs	
Fried Shrimp	24.95
Breaded shrimp served with tartar sauce & lemon	
Mussels Marinara	21.95

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— **BEER** —

Budweiser, Coors Light, O'Douls
6.50

Peroni, Corona, Heineken, Heineken Light,
Amstel Light, Stella Artois
7.50

— **WINE** —

(Ask your server to see our wine list for wine served by the bottle)
(Please know that a corkage fee of 20.00 per bottle will be applied on wine you bring)

White's

Pinot Grigo, Chardonnay, Zinfandel
8.95 per glass
20.95 1/2 Carafe
29.95 Full Carafe

Red's

Montepulciano, Chianti, Merlot, Cabarnet
8.95 per glass
20.95 1/2 Carafe
29.95 Full Carafe

— **SODA & WATER** —

(No Refills)

Coke, Diet Coke, Sprite, Ginger Ale, Seltzer, Ice Tea
2.95

Pellegrino & Aqua Panna
6.95 Small Bottle
9.95 Large Bottle

— **HOT BEVERAGES** —

Coffee & Tea
2.25

Single Espresso
3.75

Double Espresso
5.50

Cappuccino
5.50

..... **CHILDRENS MENU**

- Spaghetti w/ Meatballs 9.50 •
- Cheese Ravioli 9.50 •
- Tortellini Alfredo 9.50 •
- Chicken Fingers & French Fries 11.95 •
- Mini Pizza 10.95 •
- Ziti W/ Butter Sauce 6.95 •