

Liberatore's Ristorante & Catering
Baltimore County Restaurant Week

3 Course Dinner Menu \$30.12

First Course

Clams Casino
Mozzarella Caprese
Shrimp Cocktail
Seared Ahi Tuna
Fried Calamari
Traditional Bruschetta
House Salad
Caesar Salad
Cup of Cream of Crab
Cup of Pasta Fagioli

Entree Course

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

Linguine White Clam
Chopped fresh Clams, olive oil and garlic

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

Chicken Parmigiana

Topped with mozzarella and served with a side of pasta

New York Strip Steak

Grilled to order and served with mashed potatoes and vegetables

Veal Parmigiana

A classic, served with a side of pasta

Veal Marsala

Veal sauteed with mushrooms and served with a side of pasta

Lasagna Al Forno

Layered with meat sauce, ricotta, mozzarella and parmigiana cheese

Shrimp Scampi

Served with linguine

Shrimp Fra Diavolo

Spicy sauce served with linguine

Chicken Giovanni

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

Salmon Nicola

Fresh Salmon filet baked with butter and basil served with creamy parmigiana risotto

Dessert Course

Cannoli

Oreo Cake

Tiramisu

Liberatore's Ristorante & Catering
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3 Course Lunch Menu \$15.12

First Course

Bruschetta
House Salad
Caesar Salad
Cup of Pasta Fagioli

Entree Course

Grilled NY Strip Salad

Sliced NY Strip steak, mushrooms, grilled sweet onions served on field greens tossed with Gorgonzola cheese and roasted red pepper with tomato vinaigrette dressing

Grilled Mediterranean Chicken Salad

Chicken breast, mixed greens, portobello mushrooms, artichoke hearts, pepperoncini, Kalamata olives, diced tomatoes, cucumbers and feta cheese with balsamic vinaigrette

Grilled Salmon Salad

Served over fresh greens, arugula, mushrooms, ciabatta bread croutons, hard boiled egg, bacon with a tomato vinaigrette

Grilled Shrimp Arugula Salad

Grilled shrimp, prosciutto, melon and red onions over fresh arugula in a citrus vinaigrette

Chicken Saltimbocca Sandwich

Topped with sage mayonnaise, sliced tomatoes, prosciutto and melted mozzarella cheese on a kaiser roll served with french fries

NY Strip Steak Sandwich

Grilled NY strip, bleu cheese, arugula, tomatoes and remoulade on a toasted Italian roll

Shrimp Salad Sandwich

A generous portion of large steamed gulf white shrimp tossed in "Old Bay" aioli served on kaiser bread

Lasagna Al Forno

Layered with meat sauce, ricotta, mozzarella and parmigiana cheese

Shrimp Scampi

Served with linguine

Shrimp Fra Diavolo

Spicy sauce served with linguine

Chicken Giovanni

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

Salmon Nicola

Fresh Salmon filet baked with butter and basil served with creamy parmigiana risotto

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