

Liberatore's Ristorante & Catering *Baltimore County Restaurant Week*

2 Course Lunch Menu \$15.18

First Course

-Salads-

Grilled N.Y. Strip Salad

Sliced N.Y. Strip, mushrooms, grilled sweet onions served on field greens tossed with gorgonzola cheese and roasted red peppers with a tomato vinaigrette

Grilled Mediterranean Chicken Salad

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

Grilled Salmon Salad

Served over fresh greens, arugula, mushrooms, croutons, hard-boiled egg, bacon and a tomato vinaigrette

Grilled Shrimp Arugula Salad

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

-Sandwiches-

served with fries or a small mixed green salad

Shrimp Salad Sandwich

Large steamed gulf white shrimp tossed in Old Bay aioli served on a Kaiser roll

Chicken Saltimbocca Sandwich

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

N.Y. Strip Sandwich

Grilled N.Y. Strip, bleu cheese, arugula, tomatoes and a remoulade on a toasted Italian roll

-Pasta-

Lasagna al Forno

Layered with meat sauce, ricotta, mozzarella and parmigiana cheese

Chicken Giovanni

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

Salmon Nicola

Baked Salmon, butter, basil, creamy parmigiana risotto

Shrimp Scampi

Served over linguini

Shrimp fra Diavolo

Spicy sauce served with linguini

Second Course

Cannoli / Oreo Cake / Tiramisu

Liberatore's Ristorante & Catering *Baltimore County Restaurant Week*

3 Course Dinner Menu \$30.18

First Course

-Soup / Salad -

House Salad, Caesar Salad, Cup of Cream of Crab,
Cup of Pasta Fagioli

-Or-

-Appetizer-

Clams Casino, Mozzarella Caprese, Shrimp Cocktail
Seared Ahi Tuna, Fried Calamari, Bruschetta

Second Course

-Pasta-

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

Eggplant Parmigiana

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

-From the Sea-

Linguini White Clam

Chopped fresh clams, olive oil and garlic

Shrimp Scampi

Served over linguini

Shrimp fra Diavolo

Spicy sauce served with linguini

-From the Land-

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 and served with a side of pasta

N.Y. Strip Steak

Grilled to order and served with mashed potatoes and vegetables

Veal Parmigiana

Topped with mozzarella cheese and served with a side of pasta

Veal Marsala

Veal sautéed with mushrooms and served with a side of pasta

Dessert Course

Cannoli / Oreo Cake / Tiramisu