

CATERINA'S

RISTORANTE

Appetizers

<i>STEAMED MUSSELS</i>	15.50	<i>FRESH SHRIMP COCKTAIL</i>	19.95
<i>BREADED MUSSELS</i>	15.50	<i>EGGPLANT STRIPS, French fried</i>	13.50
<i>BAKED CLAMS, One-half dozen</i>	12.50	<i>EGGPLANT PARMIGIANA</i>	15.50
<i>RAW CLAMS, One-half dozen</i>	12.50	<i>MOZZARELLA MARINARA</i>	11.50
<i>CALAMARI, Sauteed</i>	16.50	<i>CONCH, Hot, cold or breaded</i>	18.50
<i>ESCARGOT</i>	16.50	<i>BRUSCHETTA</i>	12.50

PROSCIUTTO WRAPPED FRESH MOZZARELLA 13.50

Salads

<i>CONCH SALAD</i>	21.50
<i>Tomatoes, celery, onions, green peppers and olives</i>	
<i>MEDITERRANEAN TOMATO SALAD</i>	13.50
<i>Chopped tomatoes, green onions and green peppers with crumbled feta cheese.</i>	
<i>ITALIAN STYLE TOMATO SALAD</i>	13.50
<i>Sliced tomatoes, onions and anchovies</i>	
<i>CATERINA'S TOMATO SALAD</i>	15.50
<i>Tomatoes, onions, buffalo mozzarella, fresh basil, served with capers, balsamic dressing and sprinkled with fresh blue cheese</i>	

Late Night Specials

Includes homemade steak fries

<i>STEAK SANDWICH</i>	24.50	<i>HAMBURGER</i>	15.50
<i>ITALIAN SAUSAGE SANDWICH</i>	14.95	<i>CHEESEBURGER</i>	15.95
<i>VEAL SANDWICH</i>	24.50	<i>ANTIPASTO TRAY</i>	10.50
<i>GRILLED CHICKEN SANDWICH</i>	15.50	<i>ITALIAN BEEF SANDWICH</i>	15.50

Split or Extra Plate Charge - 9.00

**Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients. Prices subject to change.*

Pastas

ALL PASTA DISHES INCLUDE:

*Complimentary appetizer tray, bread and butter, homemade soup or tossed salad
(additional charge for fresh vegetables)*

PAGLIA-E-FIENO (STRAW AND HAY) <i>Spinach and fettuccine noodles with alfredo sauce, prosciutto and fresh mushrooms</i>	23.00
SOPHIE'S CHOICE <i>Linguini with sauteed onions, fresh mushrooms, garlic and butter</i>	23.00
RIGATONI BOLOGNESE <i>Sauteed onions, carrots, celery, pancetta, and ground veal simmered in a tomato red wine sauce with a hint of cream</i>	24.50
LINGUINI WITH CHICKEN LIVERS <i>Sauteed onions, fresh mushrooms, garlic and chicken livers, served on a bed of pasta</i>	23.50
CHEESE STUFFED PASTA SHELLS <i>Large shell noodles, filled with a mixture of eggs, ricotta and Romano cheeses in a red sauce</i>	22.50
MEAT STUFFED PASTA SHELLS <i>Large shell noodles, filled with four cheeses, ground beef and baked in our tomato sauce</i>	22.50
LASAGNA <i>Layers of blended cheese, ground beef and lasagna noodles, baked in our homemade tomato sauce</i>	22.50
VEGETABLES IN PASTA SHELLS <i>Sauteed fresh eggplant, zucchini, mushrooms, potatoes, onions, garlic and tomatoes stuffed into pasta shells and served with our homemade tomato sauce</i>	22.50
CAPELLI ALL ORLANDINA <i>Angel hair pasta served with fresh eggplant, zucchini, mushrooms, potatoes and onions, sauteed in olive oil, fresh tomatoes and light tomato sauce</i>	24.50
LINGUINI AGLI AROMI e GAMBERETTI <i>Linguini with sauteed shrimp, onion, fresh mushrooms, garlic and butter</i>	26.00
LINGUINI WITH FRESH MUSSELS <i>With a touch of hot peppers and marinara sauce</i>	26.00
LINGUINI WITH FRESH CLAMS <i>Imported linguini noodles with fresh clams in oil, butter and garlic sauce</i>	26.00
LINGUINI SHRIMP MARINARA <i>Linguini noodles served with shrimp, sauteed in oil with a light sprinkling of hot pepper seeds and baked in tomato sauce, with feta cheese</i>	26.00
ORZATA CON GAMBERETTI <i>Fresh zucchini, tomatoes, rice shaped pasta, and shrimp, simmered slowly then baked with feta cheese</i>	26.00
SHELL NOODLES WITH CLAMS AND SHRIMP <i>Imported shell noodles in a garlic sauce of fresh clams and fresh shrimp</i>	26.00

Seafood Entrees

SEAFOOD ENTREES INCLUDE:

*Complimentary appetizer tray, homemade soup or salad, bread and butter, baked potato,
steak fries or a side of mostaccioli in red sauce or garlic butter
(additional charge for fresh vegetables)*

BAKED COD <i>Served with lemon wedges</i>	23.95
COD VESUVIO <i>Sauteed cod in lemon, garlic and butter sauce with light breading and Italian seasonings</i>	25.95
SALMON <i>Grilled and basted with olive oil, lemon and fresh garlic</i>	38.00
WHITE FISH (fresh daily) <i>Boned, filleted, served broiled with lemon wedges</i>	26.50
SICILIAN STYLE WHITEFISH <i>Boned, filleted, lightly breaded and delicately baked</i>	28.50
SEA SCALLOPS AND SCAMPI <i>Lightly breaded and broiled on a skewer</i>	43.95
SHRIMP SCAMPI <i>Sauteed or grilled in shell with lemon and gentle seasonings</i>	39.95
BREADED SCAMPI <i>Lightly breaded, sauteed with garlic, lemon and white wine</i>	39.95
SCAMPI A LA FRANCAISE <i>Dipped in egg batter, floured and sauteed with lemon</i>	39.95
SCAMPI MESSINESE <i>Delicately sauteed in olive oil, wine, tomatoes, onions, garlic and topped with fontina cheese</i>	39.95
FRUTTA DI MARE <i>Mixed seafood in a marinara sauce, served on a bed of linguini</i>	39.95

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Dinner Entrees

ALL DINNERS INCLUDE:

Complimentary appetizer tray, homemade soup or salad, bread and butter, baked potato,
homemade steak fries or a side of mostaccioli in red sauce or garlic butter
(additional charge for fresh vegetables)

PETITE FILET MIGNON <i>Steer Filet (9 oz.) sauteed in its own juices with fresh mushrooms</i>	47.00
CHAR-BROILED CHICKEN <i>Tender half of chicken, basted with fresh lemon, garlic, oregano and oil, and char-broiled to perfect tenderness</i>	29.00
PAN-FRIED CHICKEN <i>One-half chicken, lightly seasoned and sauteed in wine sauce, served with fresh mushrooms</i>	29.00
PETTO DI POLLO SICILIANO <i>Chicken breasts coated with seasoned bread crumbs and grated Romano, sauteed and served with fresh green pepper and onions</i>	29.00
PETTO DI POLLI ITALIANO <i>Sauteed chicken breasts, simmered in chicken-wine sauce and topped with melted asiago cheese</i>	29.00
PETTO DI POLLI AL FERRI <i>Chicken breasts, basted with fresh lemon, garlic, oregano and olive oil, and char-broiled to perfect tenderness</i>	29.00
PETTO DI POLLO AL FORNO <i>Chicken breasts baked with potato, onions, garlic and peas, with Italian seasoning</i>	29.00
PETTO DI POLLO ALLA SPEZZATINA <i>Chicken breasts baked with fresh tomatoes, onions and garlic, topped with mozzarella cheese and Italian seasoning</i>	29.00
CHICKEN ALLA CALABRESE <i>One-half chicken served with potato wedges, onions, fresh mushrooms, green peppers and a touch of hot pepper</i>	30.95
PRIME STEER FILET <i>(12 oz.) Aged and sauteed in butter sauce with fresh mushrooms</i>	57.50
PRIME PORTERHOUSE STEAK <i>(24 oz.) Aged, then grilled to perfection with sauteed fresh mushrooms</i>	55.50
PRIME STEER FILET ALL'ANTONIO <i>Breaded steer, sauteed with fresh mushrooms, onions, and green peppers</i>	58.50
BREADED SICILIAN STEAK <i>Three slices of beef tenderloin, prepared Sicilian style with seasoned bread crumbs and fresh green pepper strips</i>	47.00
SPIEDINI <i>Thinly sliced filet, stuffed with tomatoes, cheese, bread crumbs and special seasonings, breaded and broiled on a skewer with onions, and bay leaves</i>	37.00
BREADED SICILIAN VEAL <i>Tender veal slices, coated with seasoned bread crumbs and grated cheese, sauteed in oil and served with fresh green pepper and lemon wedges</i>	39.00
VEAL PARMIGIANA <i>Veal slices, delicately coated with seasoned bread crumbs and baked with mozzarella cheese and our delicious homemade tomato sauce</i>	39.00
VEAL ALLA CATERINA <i>Sauteed veal slices, simmered in chicken-wine sauce and topped with fontina cheese</i>	39.00
VEAL SFINGIUNI <i>Delicate veal slices baked with tomatoes, chopped onions, a gentle coating of bread crumbs and grated Romano cheese and a touch of Italian spices</i>	39.00
VEAL PICCATA <i>Sauteed veal slices with lemon butter sauce and fresh mushrooms</i>	39.00
VEAL MARSALA <i>Sauteed in butter sauce, fresh mushrooms and Marsala wine</i>	39.00
VEAL FRANCAISE <i>Tender veal dipped in egg batter, floured and sauteed with lemon</i>	39.00
PORK CHOPS ALLA CALABRESE <i>Sauteed pork chops served with potato wedges, onions, fresh mushrooms, green peppers and a touch of hot pepper</i>	29.50
PORK CHOPS <i>Three thick center cut pork chops, broiled, pan-fried or Sicilian style</i>	25.95

Ask About Our Special of the Day

WE DON'T USE TENDERIZERS, MSG OR SULFITES
WE ARE NOT RESPONSIBLE FOR MEDIUM WELL OR WELL DONE MEATS

*We hope you enjoy our fine hospitality and food.
Thank you*

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