



Caterina's

RISTORANTE



9104 W. Oklahoma Ave Milwaukee, WI 53227 (414) 541-4200 | caterinasristorante.com

Call For Curbside Pick-up

Appetizers

Calamari 13.50
Steamed Mussels 12.50
Breaded Mussels 12.50
Shrimp Cocktail 16.95
Escargot 13.50
Baked Clams 10.50

**Prosciutto Wrapped
Fresh Mozzarella** 12.50
Bruschetta 9.50
Conch *Hot, Cold or Breaded* 15.50
Mozzarella Marinara 8.50
Raw Clams 10.50

Eggplant Strips 10.50
Eggplant Parmigiana 12.50
Garlic Bread 4.25
Pizza Bread 5.50

Salads

Caterina's Tomato Salad
Tomatoes, onions, fresh buffalo mozzarella,
fresh basil and capers, covered lightly
with a balsamic dressing and sprinkled
with fresh blue cheese 13.50

Mediterranean Tomato Salad
A mixture of chopped tomatoes, green onions
and green peppers sprinkled with crumbled
feta cheese and marinated in our homemade
Italian dressing 11.50

Italian Style Tomato Salad
Sliced tomatoes, onions and anchovies in our
homemade Italian dressing 11.50

Conch Salad
Tomatoes, celery, onions, green peppers
and kalamata olives 17.50

Sicilian Salad
Romaine lettuce, tomatoes, onions,
Greek olives, pepperoncini peppers
and anchovies 11.50

Chef Salad
Romaine lettuce, tomatoes, onions,
hard boiled eggs, chicken and cheese 11.95
Grilled Chicken or Grilled Shrimp Salad
Romaine lettuce, Greek olives, tomatoes and
onions topped with chicken or shrimp with
your choice of dressing 17.95

Tuna
with mayonnaise or lemon 11.50

Sandwiches

Sicilian Veal Sandwich 20.50
Steak Sandwich 20.50
Breaded Steak Sandwich 21.50
Tuna Sandwich 11.95
Grilled Chicken Sandwich 11.50

Hamburger 11.50
Cheeseburger 11.95
Italian Sausage Sandwich 10.95
Meat Ball Sandwich 11.95
Italian Beef Sandwich 11.50



*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.



Pasta Entrees

Asparagus Penne Pasta

Penne pasta topped with fresh chopped tomatoes, fresh asparagus and garlic sautéed in an olive oil, butter sauce with grated Parmesan cheese. 19.95 *Add chicken breast, shrimp, scallops or a combination* 25.50

Linguini Agli Aromi e Gamberetti

Linguini with sautéed shrimp, onion, fresh mushrooms, garlic and butter 22.50

Shrimp Marinara

Linguini served with shrimp, sautéed in oil with a touch of hot pepper seeds and baked in tomato sauce, topped with feta cheese 22.50

Rigatoni Bolognese

Sautéed onions, carrots, celery, pancetta, and ground veal simmered in a tomato red wine sauce with a hint of cream 22.50

Shells, Clams and Shrimp

Shell noodles in a garlic sauce of fresh clams and shrimp 22.50

Linguini with Chicken Livers

Sautéed onions, fresh mushrooms, garlic and chicken livers, served on a bed of pasta 21.00

Paglia-E-Fieno (*Straw and Hay*)

Spinach and fettuccine noodles with Alfredo sauce, prosciutto and fresh mushroom 20.50

Sophie's Choice

Linguini with sautéed onions, fresh mushrooms, garlic and butter 20.50

Linguini and Mussels

Linguini served with fresh mussels, a touch a hot peppers and marinara sauce 20.50

Linguini and Clams

Linguini served with fresh clams in oil, butter and garlic 22.50

Cheese Stuffed Pasta Shells

Large shell noodles filled with a mixture of Mozzarella, Ricotta and Romano cheeses baked in our special homemade tomato sauce 20.00

Meat Stuffed Pasta Shells

Large shell noodles filled with a four cheese and ground beef mixture and baked in our special homemade tomato sauce 20.00

Vegetable Stuffed Pasta Shells

Sautéed fresh eggplant, zucchini, mushrooms, potatoes, onions, garlic and tomatoes stuffed into large shell noodles and baked in our special homemade tomato sauce 20.00

Lasagna

Layers of blended cheese, ground beef and lasagna noodles, baked in our homemade tomato sauce 20.00

Capelli All Orlandina

Angel hair pasta served with fresh eggplant, zucchini, mushrooms, potatoes and onions, sautéed in olive oil, fresh tomatoes and light tomato sauce 22.00

Orzata Con Gamberetti

Shrimp, fresh zucchini, tomatoes and rice shaped pasta, simmered slowly then baked with feta cheese in a light red sauce 22.50

Spinach Noodles with Gorgonzola Sauce

Spinach noodles with a delicate sauce of gorgonzola cheese, cream and butter 20.50

Pasta Carbonara

Sautéed onions in butter with eggs and bacon 20.00

Spaghetti OR Mostaccioli

With meatballs or sausage 16.95

Ravioli

Pillows of pasta filled to the brim with lean fresh beef and Italian seasonings 16.95

Gnocchi

Small potato dumplings served with our homemade Italian sauce 16.95

Tortellini Alfredo

Delicate bite size curls of pasta stuffed with seasoned veal and Italian seasonings served with Alfredo sauce or red sauce 19.50

Fettuccini Alfredo

Fettuccini tossed in cream, butter and Romano cheese 19.50

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Seafood



Sea Scallops and Scampi

Lightly breaded and broiled on a skewer 35.95

Shrimp Scampi

Sautéed or grilled in shell with lemon and gentle seasonings 33.95

Breaded Scampi

Lightly breaded, sautéed with garlic, lemon and white wine 33.95

Scampi A la Francaise

Dipped in a light egg batter and sautéed with fresh lemon juice 33.95

Scampi Messinese

Delicately sautéed in olive oil, wine, tomatoes, onions, garlic and topped with fontina cheese 33.95

Lobster

20 oz. New Zealand cold water lobster tail, broiled and served with drawn butter 76.00

Crab Legs

1 lb. Alaskan king crab legs split 55.00

Baked Cod

Served with lemon wedges 18.95

Cod Vesuvio

Lightly breaded and seasoned cod sautéed to perfection and finished with olive oil, lemon and garlic 19.95

Pescostocco Fritto

Sautéed cod with capers, onions, green peppers, olives and potato wedges, simmered in a light tomato sauce with garlic and hot peppers 28.50

Dover Sole

Baked whole fish, filleted tableside 48.00

Salmon

Grilled and basted with olive oil, lemon and fresh garlic 32.50

Whitefish

Boned, filleted and served broiled with lemon wedges 22.50

Sicilian Style Whitefish

Boned, filleted, lightly breaded and delicately baked 25.50

Frutta Di Mare

Mixed seafood in a marinara sauce, served on a bed of linguini 33.95



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Steaks & Veal

Petite Filet Mignon

9 oz. Steer filet sautéed in its own juices
with fresh mushrooms 40.50

Prime Steer Filet

12 oz. Aged prime steer, sautéed in
a butter sauce with fresh mushrooms 48.50

Prime Porterhouse Steak

24 oz. Aged prime steer, grilled to perfection
with sautéed fresh mushrooms 45.50

Prime Steer Filet All' Antonio

Seasoned and breaded aged prime steer,
sautéed with fresh sliced mushrooms, onions
and green pepper 48.50

Breaded Sicilian Steak

Three slices of beef tenderloin, prepared
Sicilian style with seasoned bread crumbs
and sautéed fresh green pepper strips 40.50

Spiedini

Thinly sliced filet, stuffed with a mixture
of tomatoes, cheese, bread crumbs and
special seasonings, lightly breaded and
broiled on a skewer with onions
and bay leaves 32.50

Breaded Sicilian Veal

Tender veal slices, coated with seasoned bread
crumbs and grated cheese, sautéed in oil and
served with fresh green pepper
and lemon wedges 34.50

Veal Parmigiana

Veal slices, delicately coated with seasoned
bread crumbs and baked with mozzarella cheese
and our delicious homemade tomato sauce 34.50

Veal Alla Caterina

Sautéed veal slices, simmered in a
chicken-wine sauce and topped with
melted fontina cheese 34.50

Veal Sfingiuni

Delicate veal slices baked with tomatoes,
sliced onions, a gentle coating of
bread crumbs with grated Romano cheese
with a touch of Italian spices 34.50

Veal Piccata

Tender veal slices sautéed with a lemon butter
sauce and fresh mushrooms 34.50

Veal Marsala

Tender veal slices simmered in a butter sauce
with fresh mushrooms and Marsala wine 34.50

Veal Francaise

Tender veal slices dipped in a light egg batter
and sautéed with fresh lemon juice 34.50



Poultry & Pork

Petto Di Pollo Siciliano

Chicken breasts coated with seasoned bread crumbs and grated Romano cheese, sautéed and served with fresh green pepper and onions 24.95

Petto Di Pollo Italiano

Sautéed chicken breasts, simmered in chicken-wine sauce and topped with melted asiago cheese 24.95

Petto Di Pollo Al Ferri

Char-broiled chicken breasts, basted with fresh lemon, garlic, oregano and olive oil 24.95

Petto Di Pollo Al Forno

Chicken breasts baked with potato wedges, onions, garlic and peas, with Italian seasonings 24.95

Chicken Parmigiana

Chicken breasts, delicately coated with seasoned bread crumbs and baked with mozzarella cheese and our delicious homemade tomato sauce 25.95

Petto Di Pollo Alla Spezzatina

Chicken breasts baked with fresh tomatoes, onions and garlic, topped with mozzarella cheese and Italian seasoning 24.95

Chicken Alla Calabrese

One half chicken served with potato wedges, onions, fresh mushrooms, green peppers and touch of hot pepper 26.95

Char-Broiled Chicken

Tender half of chicken char-broiled, basted with fresh lemon, garlic, oregano and oil 25.95

Pan fried Chicken

One half chicken, lightly seasoned and sautéed, deglazed with lemon and wine, served with mushrooms 25.95

Pork Chops

Three thick center cut pork chops, broiled, pan-fried, or Sicilian style 23.95

Pork Chops Alla Calabrese

Sautéed pork chops served with potato wedges, onions, fresh mushrooms, green peppers and a touch of hot giardiniera 27.50

Sausage Special

Sausage links baked with mozzarella cheese, red and green peppers, covered in our homemade tomato sauce 16.95



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Specials



Lobster

20 oz. New Zealand cold water lobster tail, broiled and served with drawn butter 76.00

Surf and Turf

20 oz. Lobster tail served with a 9 oz. Steer filet 96.00

Crab Legs

1 lb. Alaskan king crab legs split open 55.00

Bone in Pork Chop

16 oz. bone in pork chop, broiled, served with sautéed potatoes, onions, mushrooms, red and green peppers with a touch of hot giardiniera 29.50

Pork Involtini

2 pieces of pork tenderloin pounded thin and stuffed with roasted red pepper and fontina cheese baked in a light tomato sauce with kalamata olives and fresh basil 31.00

Lamb Chops

2 10 oz. lamb loin chops grilled, basted with olive oil, fresh garlic and lemon 35.50

Halibut OR Grouper (*seasonal*)

12 oz. each – grilled and basted with olive oil, fresh garlic and lemon OR baked and topped with a tomato, onion and caper sauce 33.50

Pork OR Lamb Shank

16-20 oz. slowly braised served with a tomato risotto with peas and Parmesan cheese 29.50

Friday Fish Fry

Lake perch or walleye pike lightly floured and pan fried 16.95 / 18.95

Asparagus Penne Pasta

Penne pasta topped with fresh chopped tomatoes, fresh asparagus and garlic sautéed in an olive oil, butter sauce with grated Parmesan cheese 19.95 | *Add chicken breast, shrimp, scallops or a combination for 25.50*

Scampi Isabella

4 pieces of large shrimp sautéed in olive oil and butter sauce with fresh chopped tomatoes, onions and garlic topped with melted fontina cheese 33.95

Ribs

Full rack of barbecued baby back ribs 26.50



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