

CATERINA'S

RISTORANTE

Appetizers

<i>STEAMED MUSSELS</i>	17.50	<i>FRESH SHRIMP COCKTAIL</i>	22.95
<i>BREADED MUSSELS</i>	17.50	<i>EGGPLANT STRIPS, French fried</i>	16.50
<i>BAKED CLAMS, One-half dozen</i>	14.50	<i>EGGPLANT PARMIGIANA</i>	18.50
<i>RAW CLAMS, One-half dozen</i>	14.50	<i>MOZZARELLA MARINARA</i>	14.50
<i>CALAMARI, Sauteed</i>	19.50	<i>CONCH, Hot, cold or breaded</i>	21.50
<i>ESCARGOT</i>	19.50	<i>BRUSCHETTA</i>	15.50

PROSCIUTTO WRAPPED FRESH MOZZARELLA 16.50

Salads

<i>CONCH SALAD</i>	23.50
<i>Tomatoes, celery, onions, green peppers and olives</i>	
<i>MEDITERRANEAN TOMATO SALAD</i>	15.50
<i>Chopped tomatoes, green onions and green peppers with crumbled feta cheese.</i>	
<i>ITALIAN STYLE TOMATO SALAD</i>	15.50
<i>Sliced tomatoes, onions and anchovies</i>	
<i>CATERINA'S TOMATO SALAD</i>	17.50
<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>	27.50	<i>HAMBURGER</i>	18.50
<i>ITALIAN SAUSAGE SANDWICH</i>	17.95	<i>CHEESEBURGER</i>	18.95
<i>VEAL SANDWICH</i>	27.50	<i>ANTIPASTO TRAY</i>	13.50
<i>GRILLED CHICKEN SANDWICH</i>	18.50	<i>ITALIAN BEEF SANDWICH</i>	18.50

Split or Extra Plate Charge - 11.00

**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>	26.00
SOPHIE'S CHOICE <i>Linguini with sauteed onions, fresh mushrooms, garlic and butter</i>	26.00
RIGATONI BOLOGNESE <i>Sauteed onions, carrots, celery, pancetta, and ground veal simmered in a tomato red wine sauce with a hint of cream</i>	27.50
LINGUINI WITH CHICKEN LIVERS <i>Sauteed onions, fresh mushrooms, garlic and chicken livers, served on a bed of pasta</i>	26.50
CHEESE STUFFED PASTA SHELLS <i>Large shell noodles, filled with a mixture of eggs, ricotta and Romano cheeses in a red sauce</i>	25.50
MEAT STUFFED PASTA SHELLS <i>Large shell noodles, filled with four cheeses, ground beef and baked in our tomato sauce</i>	25.50
LASAGNA <i>Layers of blended cheese, ground beef and lasagna noodles, baked in our homemade tomato sauce</i>	25.50
PENNE ASPARAGUS <i>A mix of fresh garlic, asparagus, tomatoes, and Romano cheese in a light garlic butter sauce. Your choice of chicken, shrimp or scallops</i>	32.95
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>	27.50
LINGUINI AGLI AROMI e GAMBERETTI <i>Linguini with sauteed shrimp, onion, fresh mushrooms, garlic and butter</i>	29.00
LINGUINI WITH FRESH MUSSELS <i>With a touch of hot peppers and marinara sauce</i>	29.00
LINGUINI WITH FRESH CLAMS <i>Imported linguini noodles with fresh clams in oil, butter and garlic sauce</i>	29.00
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>	29.00
SHELL NOODLES WITH CLAMS AND SHRIMP <i>Imported shell noodles in a garlic sauce of fresh clams and fresh shrimp</i>	29.00

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>	28.95
COD VESUVIO <i>Sauteed cod in lemon, garlic and butter sauce with light breading and Italian seasonings</i>	30.95
SALMON <i>Grilled and basted with olive oil, lemon and fresh garlic</i>	43.00
WHITE FISH (fresh daily) <i>Boned, filleted, served broiled with lemon wedges</i>	31.50
SICILIAN STYLE WHITEFISH <i>Boned, filleted, lightly breaded and delicately baked</i>	33.50
SEA SCALLOPS AND SCAMPI <i>Lightly breaded and broiled on a skewer</i>	48.95
SHRIMP SCAMPI <i>Sauteed or grilled in shell with lemon and gentle seasonings</i>	44.95
BREADED SCAMPI <i>Lightly breaded, sauteed with garlic, lemon and white wine</i>	44.95
SCAMPI A LA FRANCAISE <i>Dipped in egg batter, floured and sauteed with lemon</i>	44.95
SCAMPI MESSINESE <i>Delicately sauteed in olive oil, wine, tomatoes, onions, garlic and topped with fontina cheese</i>	44.95
FRUTTA DI MARE <i>Mixed seafood in a marinara sauce, served on a bed of linguini</i>	45.95
CRAB LEGS <i>1 lb. Alaskan king split open and served with drawn butter</i>	MARKET PRICE
LOBSTER <i>16-24 oz. cold water lobster tail, broiled and served with drawn butter</i>	MARKET PRICE

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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>	55.00
CHAR-BROILED CHICKEN <i>Tender half of chicken, basted with fresh lemon, garlic, oregano and oil, and char-broiled to perfect tenderness</i>	32.95
PAN-FRIED CHICKEN <i>One-half chicken, lightly seasoned and sauteed in wine sauce, served with fresh mushrooms</i>	32.95
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>	32.95
PETTO DI POLLI ITALIANO <i>Sauteed chicken breasts, simmered in chicken-wine sauce and topped with melted asiago cheese</i>	32.95
PETTO DI POLLO AL FORNO <i>Chicken breasts baked with potato, onions, garlic and peas, with Italian seasoning</i>	32.95
PETTO DI POLLO ALLA SPEZZATINA <i>Chicken breasts baked with fresh tomatoes, onions and garlic, topped with mozzarella cheese and Italian seasoning</i>	32.95
CHICKEN ALLA CALABRESE <i>One-half chicken served with potato wedges, onions, fresh mushrooms, green peppers and a touch of hot pepper</i>	34.95
PRIME STEER FILET <i>(12 oz.) Aged and sauteed in butter sauce with fresh mushrooms</i>	65.50
PRIME PORTERHOUSE STEAK <i>(24 oz.) Aged, then grilled to perfection with sauteed fresh mushrooms</i>	63.50
PRIME STEER FILET ALL'ANTONIO <i>Breaded steer, sauteed with fresh mushrooms, onions, and green peppers</i>	64.50
BREADED SICILIAN STEAK <i>Three slices of beef tenderloin, prepared Sicilian style with seasoned bread crumbs and fresh green pepper strips</i>	55.00
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>	43.00
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>	46.00
VEAL PARMIGIANA <i>Veal slices, delicately coated with seasoned bread crumbs and baked with mozzarella cheese and our delicious homemade tomato sauce</i>	46.00
VEAL ALLA CATERINA <i>Sauteed veal slices, simmered in chicken-wine sauce and topped with fontina cheese</i>	46.00
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>	46.00
VEAL PICCATA <i>Sauteed veal slices with lemon butter sauce and fresh mushrooms</i>	46.00
VEAL MARSALA <i>Sauteed in butter sauce, fresh mushrooms and Marsala wine</i>	46.00
VEAL FRANCAISE <i>Tender veal dipped in egg batter, floured and sauteed with lemon</i>	46.00
PORK CHOPS ALLA CALABRESE <i>Sauteed pork chops served with potato wedges, onions, fresh mushrooms, green peppers and a touch of hot pepper</i>	34.95
PORK INVOLTINI <i>Rolled pork tenderloin filled with roasted red peppers and asiago cheese simmered in fresh tomato sauce with kalamata olives</i>	39.95

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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The Best Premium Wine List in the City

WINES BY THE
GLASS AND BOTTLE

Red Wines

WENTE "CHARLES WETMORE" CABERNET SAUVIGNON, CALIFORNIA	17.50	63.00
ARGYLE BLOOMHOUSE PINOT NOIR, OREGON	16.00	58.00
MEIOMI PINOT NOIR	15.00	52.00
BIANCHI OASIS SUR MALBEC, ARGENTINA	13.50	49.00
TOAD HOLLOW MERLOT, SONOMA	13.50	49.00

Italian Reds

CASTELLO DI QUERCETO CHIANTI	11.00	38.00
CASTELLO DI QUERCETO CHIANTI CLASSICO	14.00	50.00
RUFFINO DUCALE CHIANTI CLASSICO RISERVA	18.00	66.00
LAMOLE DI LAMOLE CHIANTI CLASSICO RESERVA	17.50	63.00
CARPINETO DOGAJOLO (<i>Sangiovese, Cabernet</i>)	13.50	49.00
COLIMORO MONTEPULCIANO	13.50	49.00
MASI BONACOSTA VALPOLICELLA CLASSICO	13.00	46.00

White Wines

WENTE RIVA RANCH CHARDONNAY, CALIFORNIA	16.00	53.00
GIESEN SAUVIGNON BLANC, NEW ZEALAND	12.50	44.00
PROST RIESLING, GERMANY	12.50	44.00
ANDRE BRUNEL ROSE	12.50	44.00

Italian Whites

MEZZACORONA PINOT GRIGIO	11.00	38.00
SANTA MARGHERITA PINOT GRIGIO	15.50	53.00
LUCA BOSIO MOSCATO D'ASTI	12.50	44.00

House Selections from Mezzacorona

CHARDONNAY • MERLOT • CABERNET SAUVIGNON

11.00 / GLASS • 38.00 BOTTLE

Reserve List Available

(All Wines Based on Availability)