

# Small Plates

Fried Calamari \$14 Bruschetta \$13

Pasta Fagioli Soup \$8 Stuffed Mushrooms \$14

House Cut Fries \$6 Fried Mozzarella \$12

Sausage \$8 Eggplant Rollatini \$13

Meatballs \$7 Caprese \$10

Mussels Red or White \$14 Sautéed Broccoli \$7

Sautéed Broccoli Rabe \$8 Sautéed Spinach \$7

Sautéed Veggies \$7 Asparagus \$7



# Salads

## House

Romaine, Red Onion, Plum Tomato, Calamata Olive, Gorgonzola, House-made Vinaigrette \$10/\$15

#### \*Caesar

Romaine, Homemade Croutons, Pecorino Romano, House-made Caesar \$7/\$12

#### \*Arugula

Fresh Mozzarella, Pecorino Romano, Red Onion, Plum Tomato, Calamata Olive, Caesar Vinaigrette \$12/\$16

#### Verde

Romaine, Arugula, Avocado, Asparagus, Shaved Parmesan, Olive Oil, Lemon \$15

#### Chicken Milanese

Romaine, Red Onion, Plum Tomato, Pecorino Romano, House Vinaigrette \$17

Add ~Grilled Shrimp \$10 ~Chicken(Grilled or Cutlet) \$7 ~Breaded Veal \$10 ~Salmon \$10 ~Filet Tips \$12

# Oven Roasted Wings

Small (6) Pieces \$12 Large (12) Pieces \$19 Roasted Tomato or Roasted Garlic Served w/Gorgonzola Sauce

# Sandwiches

# Served on a Hoagie Roll

## Chicken Cutlet Italiano

Broccoli Rabe, Provolone \$15

## Parmigiana

Meatball ~ Sausage ~ Chicken ~ Eggplant \$14

# \*Sautéed Steak

Beef Tenderloin, Mushrooms, Red Onion, Provolone, Beef Jus \$17

## Grilled Chicken

Romaine, Plum Tomato, Red Onion, Pesto Mayo \$15

## Chicken Saltimbocca

Provolone, Prosciutto, Spinach, Marsala Wine \$16

# Lunch Plates

# Soup, \*Caesar or House salad add \$4

# Parmigiana w/ Spaghetti

~Chicken & Eggplant \$15 ~Veal \$20

## Chicken Scaloppine

all served w/Roasted Potatoes

#### Marsala

Mushrooms, Marsala Wine \$15

#### Piccata

White Wine, Lemon, Caper \$15

#### Francese

White Wine, Lemon, Egg Washed \$15

#### Cacciatore

Mushrooms, Roasted Red Pepper, White Wine, Marinara, Red Wine Vinegar \$15

# Eggplant Rollatini

w/Spaghetti \$15





# Pasta

Soup, \*Caesar or House salad add \$4

# Beef Ragu & Fettuccine

Shredded Beef, Tomato Gravy, Red Wine, Ricotta \$17

# Fettuccine Alfredo \$14

#### Fettuccine Nicola

Grilled Chicken, Sun Dried Tomato, Asparagus, Gorgonzola Cream \$18

# Spaghetti Tomato Sauce

Meat Sauce, Meatball or Sausage \$15

# Penne Bolognese

Meat Sauce, Cream, Parsley \$16

# Penne, Chicken & Broccoli

White Wine, Garlic \$16

# Pasta Margherita

Plum Tomato, Basil, White Wine, Garlic \$14

#### Pasta Antonia

Portobello, Artichoke, Red Onion, Plum Tomato, Basil, White Wine, Garlic \$16

## Penne Primavera

Squash, Broccoli, Mushroom, White Wine, Garlic \$15

#### Penne Pollo Rosa

Grilled Chicken, Mushroom, Broccoli, Squash, Rosa Sauce \$16

# Linguine Clam Sauce Marinara ~ White Wine Garlic \$15

#### Penne Rustica

Asparagus, Portobello Mushrooms, Grilled Chicken, Garlic Cream Sauce \$17

# Penne, Broccoli Rabe & Sausage

Roasted Red Pepper, White Wine, Garlic \$15

#### Gnocchi Vodka \$15

Ravioli Marinara \$13

## Lobster Ravioli

Prosciutto, Red Onion, Basil, Vodka Sauce \$20

#### \*Bucatini & Steak

Beef Tenderloin, Mushroom, Plum Tomato, Asparagus, Marsala Cream \$20

# Bucatini & Crab

Tomato Gravy, Basil \$22

## \*Bucatini Carbonara

Pancetta, Asparagus, Garlic, Olive Oil, Basil, Pecorino Romano, Egg Yolk \$18

# \*Salmon

Plum Tomato, Caper, Red Onion, Garlic, White Wine, Basil, Arugula, Balsamic Reduction, Penne \$26



\*Notice: Consumers are advised that eating Raw or Undercooked food may increase the risk of getting food borne illnesses.

Please inform us of any food allergies or sensitivities.

Food prepared in this establishment may contain traces of wheat, fish, shellfish, eggs, soy, nuts or dairy products.

Not all food items are made on the premises, cross contamination may have occured before arrival to this establishment. www.fromthebootbluebell.com