

FROM THE BOOT
RESTAURANT

• **SMALL PLATES** •

<i>Fried Calamari</i> \$14	<i>Bruschetta</i> \$13
<i>Pasta Fagioli Soup</i> \$8	<i>Stuffed Mushrooms</i> \$14
<i>Fried Mozzarella</i> \$12	<i>Eggplant Rollatini</i> \$13
<i>House Cut Fries</i> \$6	<i>Sautéed Spinach</i> \$7
<i>Caprese</i> \$10	<i>Sautéed Broccoli Rabe</i> \$8
<i>Sausage</i> \$8	<i>Sautéed Broccoli</i> \$7
<i>Meatballs</i> \$7	<i>Mussels Red or White</i> \$14
<i>Sautéed Veggies</i> \$7	<i>Asparagus</i> \$7

• **OVEN ROASTED WINGS** •

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

• **PASTA** •

Beef Ragu & Fettuccine

Shredded Beef, Tomato Gravy, Red Wine, Ricotta \$24

Fettuccine Alfredo \$20

Fettuccine Nicola

Grilled Chicken, Sun Dried Tomato,
Asparagus, Gorgonzola Cream \$23

Spaghetti Tomato Sauce

~ Meatball ~ Sausage ~ Meatsauce \$20

Penne Bolognese

Meat Sauce, Cream, Parsley \$23

Penne, Chicken & Broccoli

White Wine, Garlic \$22

Pasta Margherita

Plum Tomato, Basil, White Wine, Garlic \$19

Pasta Antonia

Portobello, Artichoke, Red Onion, Plum Tomato, Basil,
White Wine, Garlic \$22

Penne Primavera

Squash, Broccoli, Mushroom, White Wine, Garlic \$19

Penne Rustica

Portobello, Grilled Chicken, Asparagus, Garlic Cream Sauce \$22

Gnocchi \$20

~ Vodka ~ Pesto ~ Marinara

Penne, Broccoli Rabe & Sausage

Roasted Red Pepper, White Wine Garlic \$23

Ravioli Marinara \$18

~Baked~ \$20

Lobster Ravioli

Prosciutto, Red Onion,
Basil, Vodka Sauce \$30

Bucatini & Crab

Tomato Gravy, Basil \$32

***Bucatini Carbonara**

Pancetta, Asparagus, Garlic, Olive Oil, Basil,
Pecorino Romano, Egg Yolk \$25

***Bucatini & Steak**

Beef Tenderloin, Mushroom, Plum Tomato, Asparagus,
Marsala Cream \$29

***Penne Pesto & Steak**

Beef Tenderloin, Sun Dried Tomato, Pesto Cream \$26

Penne Pollo Rosa

Grilled Chicken, Mushroom, Broccoli, Squash,
Rosa Sauce \$23

Baked

Lasagna

Meat Sauce, Ricotta, Mozzarella \$22

Baked Penne

Marinara, Ricotta, Pecorino Romano,
Mozzarella \$20
~Meat Sauce~ \$22

Parmigiana w/ Spaghetti

~Chicken \$24 ~Eggplant \$21 ~Veal \$34
~Shrimp \$28

• **HOUSE SPECIALS** •

***Filet Mignon**

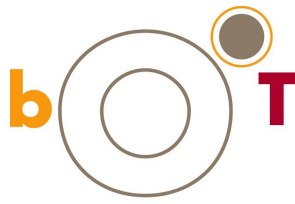
Portobello Mushroom, Red Onion, Red Wine Reduction,
& Roasted Potatoes \$45

***Salmon**

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

Steak Milanese

Breaded Filet Mignon, Spicy Tomato Sauce,
Melted Provolone, Spaghetti \$35



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• **SEAFOOD** •
Served w/ Linguine

Shrimp

Marinara ~ Fra'Diavolo \$27

Clam Sauce

Marinara ~ White Wine Garlic \$22

Calamari

Marinara ~ White Wine Garlic \$21

Monte Carlo

*Shrimp, Mussels & Calamari
Marinara ~ White Wine Garlic \$32*

Shrimp Scampi

White Wine, Garlic, Butter, Lemon \$28

Shrimp Rosa

Rosa Sauce \$30

• **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 Breaded) \$7
~Salmon \$10 ~Breaded Veal \$10 ~Filet Tips \$12*

• **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 \$15

• **PAN PIZZA** •

Tomato Pie \$14

Plain \$16

Bianco \$17

Margherita \$18

Special Pepperoni \$19

Carne \$21

• **CHICKEN OR VEAL** •

Scaloppine

all served w/Roasted Potatoes

Marsala

Mushrooms, Marsala Wine \$23/\$33

Piccata

White Wine, Lemon, Caper \$22/\$32

Francese

White Wine, Lemon, Egg Washed \$24/\$34

Scarpiaella

*Sausage, Roasted Red Pepper, Artichoke,
Garlic, White Wine \$24/\$34*

Saltimbocca

Prosciutto, Spinach, Mozzarella, Marsala Wine \$25/\$35

Cacciatore

*Mushrooms, Roasted Red Pepper, White Wine, Marinara, Red
Wine Vinegar \$24/\$34*

Margherita

*Broccoli, Mozzarella, Plum Tomato, Basil,
Garlic, White Wine \$25/\$35*

Fiorentino

Spinach, Mushrooms, Garlic, White Wine \$23/\$33

Siciliano

*Prosciutto, Eggplant, Provolone, Fresh Mozzarella,
Marsala Wine \$26/\$36*

Pizzaiola

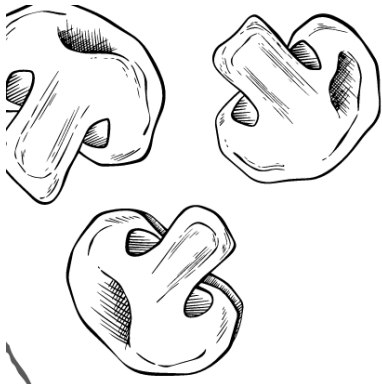
*Red Onion, Mushrooms, Roasted Red Peppers, White
Wine Spicy Tomato \$24/\$34*

Palma

*Red Onion, Portobello Mushroom, Roasted Red
Peppers, Fresh Mozzarella, Marsala Wine \$25/\$35*

***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.

www.fromthebootbluebell.com



KIDS MENU



HALF SANDWICHES \$12

w/House Cut Fries

Meatball Parm ~ Chicken Parm ~ Sausage Parm

CHICKEN CUTLET \$10

w/House Cut Fries

PASTA \$10

Cheese Ravioli

Marinara ~ Butter

Spaghetti Tomato Sauce

Meatball ~ Sausage

Penne

Alfredo ~ Vodka ~ Butter

Penne & Chicken Cutlet

Marinara ~ Butter

CHICKEN PARM \$12

w/Spaghetti

PAN PIZZA \$8

Cheese ~ Pepperoni (+\$2)

