

Menu

DINNER



SMALL PLATES

Fried Calamari	14.5	Sausage	8
Bruschetta	14	Meatballs	7
Stuffed Mushrooms	14.5	Sauteed Broccoli	7
Pasta Fagioli Soup	8	Mussels Red or White	14
Chicken Noodle Soup	8	Sauteed Broccoli Rabe	8
Eggplant Rollatini	13	Sauteed Veggies	7
Fried Mozzarella	12.5	Little Neck Clams White	16
Sauteed Spinach	7	Asparagus	8
Caprese	10	House Cut Fries	6

OVEN ROASTED WINGS

Small (6) 12.5 ~ Large (12) 20.5

Spicy Tomato

Garlic Parmesan

Hot Honey

All Served with Gorgonzola dipping Sauce

PAN PIZZA

Tomato Pie	14	Special Pepperoni	20
Plain	17	Carne	22
Bianco	18	Bruschetta	20
Margherita	19	Short Rib	22
Pomodoro	21	Arugula	21

SANDWICHES

Served on a 12" Hoagie Roll

Chicken Cutlet Italiano

Broccoli Rabe, Provolone 16

Sauteed Steak

Beef Tenderloin, Mushroom, Red Onion, Provolone, Beef Jus 17.5

Grilled Chicken

Romaine, Plum Tomato, Red Onion, Pesto Mayo 15.5

Chicken Saltimbocca

Provolone, Prosciutto, Spinach, Marsala Wine 16

Parmigiana

~ Meatball ~ Sausage
~ Chicken ~ Eggplant 15.5

SALADS

House

Romaine, Red Onion, Plum Tomato, Calamata Olive, Gorgonzola, House-made Vinaigrette 10/15.5

Caesar*

Romaine, House-made Croutons, Pecorino Romano, House-made Caesar 7/13

Arugula*

Arugula, Fresh Mozzarella, Pecorino Romano, Red Onion, Plum Tomato, Calamata Olive, House-made Caesar Vinaigrette 12/16

ADD ~Grilled Shrimp 10

~Chicken (Grilled/Cutlet) 7

~Salmon 10 ~Veal Cutlet 10

~Filet Tips 12

Verde

Romaine, Arugula, Avocado, Asparagus, Shaved Parmesan, Olive Oil, Lemon 15.5

Chicken Milanese

Romaine, Red Onion, Plum Tomato, Pecorino Romano, Chicken Cutlet, House-made Vinaigrette 18

HOUSE SPECIALS

Filet Mignon*

Portobello, Red Onion, Red Wine Reduction & Roasted Potatoes 46

Salmon*

Plum Tomato, Capers, Red Onion, Garlic, White Wine, Basil, Arugula, Balsamic Reduction & Fusilli 28

Steak Milanese

Breaded Filet Mignon, Spicy Tomato Sauce, Provolone & Spaghetti 36

*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 occurred before arrival to this establishment.

✧For Parties of 5 or more a 20% gratuity may be added.

✧A processing fee will be added to all card payments.

From The Boot
BLUE BELL

Menu

DINNER



PASTA

Beef Ragu & Fettucine Shredded Beef, Tomato Gravy, Red Wine, Ricotta 24.5	<i>Gluten Free & Organic Pasta Options Available</i>	Rigatoni Bolognese Meat Sauce, Cream, Parsley 23.5
Fettucine Alfredo Cream, Pecorino Romano, Egg Yolk 20.5	Rigatoni Vodka Marinara, Cream 21	Rigatoni, Chicken & Broccoli White Wine, Garlic 22.5
Fettucine Nicola Grilled Chicken, Sun Dried Tomato, Asparagus, Gorgonzola Cream 23.5	Pasta Margherita Plum Tomato, Basil, White Wine, Garlic 19	Pasta Antonia Portobello, Artichoke, Red Onion, Plum Tomato, Basil, White Wine, Garlic 22.5
Penne Primavera Squash, Broccoli, Mushroom, White Wine, Garlic 19.5	Penne Rustica Portobello, Grilled Chicken, Asparagus, Garlic Cream Sauce 22.5	Gnocchi ~ Vodka ~ Pesto ~ Marinara ~ Alfredo 21
Penne, Broccoli Rabe & Sausage Roasted Red Pepper, White Wine, Garlic 23.5	Ravioli Marinara 18.5 ~ Baked with Mozzarella 20.5	Lobster Ravioli Prosciutto, Red Onion, Basil, Rosa Sauce 30.5
Bucatini & Crab Tomato Gravy, Basil 32.5	Rigatoni & Steak* Beef Tenderloin, Mushroom, Plum Tomato, Asparagus, Marsala Cream 29.5	Penne Pesto & Steak* Beef Tenderloin, Sun Dried Tomato, Pesto Cream 27
Bucatini Carbonara* Pancetta, Asparagus, Garlic, Olive Oil, Basil, Pecorino Romano, Egg Yolk 25.5	Penne Pollo Rosa Grilled Chicken, Mushroom, Broccoli, Squash, Rosa Sauce 23.5	Baked Penne Marinara, Ricotta, Pecorino Romano, Mozzarella 20.5 ~ Meat Sauce 22.5
Lasagna Meat Sauce, Ricotta, Mozzarella 22.5	Eggplant Parmigiana Marinara, Pecorino Romano, Mozzarella 21.5	Spaghetti Tomato ~ Meatball ~ Sausage ~ Meat Sauce 21

CHICKEN & VEAL

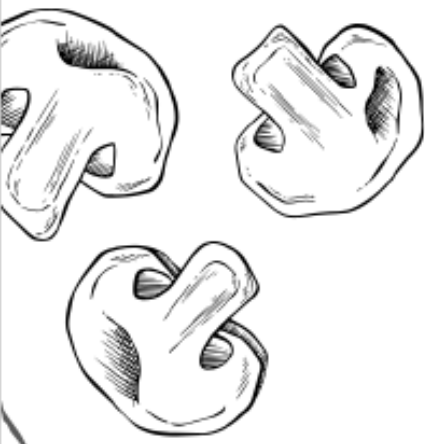
Scaloppine Style & served with Roasted Potatoes

Marsala Mushrooms, Marsala Wine 24/34	Piccata White Wine, Lemon, Capers 22.5/32.5	Francese White Wine, Lemon, Egg Washed 24.5/34.5
Scarpiella Sausage, Roasted Red Pepper, Artichoke, Garlic, White Wine 25/35	Saltimbocca Prosciutto, Spinach, Mozzarella, Marsala Wine 25.5/35.5	Cacciatore Mushrooms, Roasted Red Pepper, White Wine, Marinara, Red Wine Vinegar 25/35
Margherita Broccoli, Mozzarella, Plum Tomato, Basil, Garlic, White Wine 25.5/35.5	Fiorentino Spinach, Mushrooms, Garlic, White Wine 24/34	Siciliano Prosciutto, Eggplant, Provolone, Fresh Mozzarella, Marsala Wine 26.5/36.5
Pizzaiola Red Onion, Mushrooms, Roasted Red Pepper, White Wine Spicy Tomato 24.5/34.5	Palma Red Onion, Portobello, Roasted Red Pepper, Fresh Mozzarella, Marsala Wine 25.5/35.5	Parmigiana Tomato Sauce, Pecorino Romano, Mozzarella Served with Spaghetti 24.5/34.5

SEAFOOD

Served with Linguini

Shrimp Marinara or Fra'Diavolo 27.5	Clam Sauce Marinara or White Wine Garlic 23	Calamari Marinara or White Wine Garlic 22
Monte Carlo Shrimp, Mussels & Calamari Marinara or White Wine Garlic 32	Shrimp Scampi White Wine, Garlic, Lemon 28.5	Shrimp Parmigiana Tomato Sauce, Pecorino Romano, Mozzarella 29
Shrimp Francese White Wine, Lemon, Egg Washed 28.5	Shrimp Rosa Rosa Sauce 30	



KIDS MENU



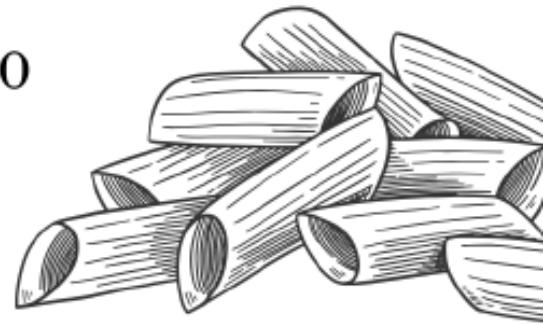
HALF SANDWICHES \$12

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)

