

Belmonte's Ristorante

Zuppe

ESCAROLE & BEAN	8
PASTA FAGIOLI	8

Primi

ARTICHOKE HEARTS FRANCESE	12
CAPRESE PLATTER	12
Fresh mozzarella, roasted peppers, tomatoes & basil topped with olive oil & balsamic reduction	
CLAMS (6)	12
Served either oreganata or casino style	
EGGPLANT PARMIGIANA	12
Fried eggplant layered with mozzarella & marinara	
FRIED CALAMARI	14
With marinara sauce & lemon	
PORTOBELLO MUSHROOM	12
Topped with spinach, grilled eggplant & mozzarella, drizzled with a brown demi-glace	
STUFFED PEPPER	12
Stuffed with ground beef & risotto, topped with mozzarella & marinara	
ZUPPA DI CLAMS OR MUSSELS	14
Red tomato sauce or garlic white wine sauce	

Insalate

ANTIPASTO SALAD	14
Chopped italian meats & cheese tossed with mixed greens in a balsamic vinaigrette	
BABY SPINACH SALAD	12
Roasted peppers, goat cheese, pancetta, pignoli nuts, mushrooms, tossed in a cranberry citrus vinaigrette	
BEET & MIXED GREENS SALAD	12
Bleu cheese, asparagus & walnuts, tossed with a balsamic vinaigrette	
CAESAR SALAD	12
Romaine, croutons & shaved parmigiana cheese	
ESCAROLE SALAD	12
Shaved provolone, fresh tomato, red onion & pignoli nuts, tossed with red wine vinaigrette	
FRIED CALAMARI & BEANS SALAD	12
Tossed with mixed greens & a balsamic vinaigrette	
INSALATA MISTO	10
Arugula, endive, radicchio, red onion & tomato, tossed with a red wine vinaigrette	
INSALATA DI GAMBERETTI	14
Shrimp, arugula, chopped red onions & sliced tomatoes tossed with oil & lemon	
ROASTED PEAR SALAD	13
Mixed greens with pears, apples, goat cheese & walnuts, tossed with a balsamic vinaigrette	

Paste

CAPELLINI ROBERTO	24
Shrimp, black olives, diced tomatoes, & arugula in a garlic white wine sauce	
CAPELLINI RUSTICA	18
Fresh basil & diced tomatoes sautéed in garlic & oil	
CAVATELLI SALSICCA	22
Sautéed broccoli rabe & sausage in garlic & olive oil	
CAVATELLI LUCIA	22
Chicken and broccoli sautéed in garlic & olive oil	
CAVATELLI TUSCANA	24
Shrimp & spinach sautéed in garlic & olive oil	
FETTUCINI FRANKIE	22
Crumbled sausage, escarole & white beans sautéed in garlic and olive oil	
FETTUCINI GAMBERETTI	24
Shrimp, broccoli rabe, artichoke hearts, sun dried tomato, sautéed in a garlic white wine sauce	
GNOCCHI BOLOGNESE	22
LINGUINI AND CLAMS	24
Red tomato sauce or garlic white wine	
LINGUINI MARECHIARA	28
Shrimp, clams & mussels in a light tomato sauce	
LINGUINI MARINARA	17
LINGUINI PRIMAVERA	22
Fresh mixed vegetables in a garlic white wine or marinara sauce	
PAPPARDELLE ALFREDO	24
Chicken & broccoli in a creamy alfredo sauce	
PAPPARDELLE ROMA	24
Shrimp, mushrooms & asparagus in a tomato cream sauce	
PENNE A LA VODKA	19
Pancetta in a vodka tomato cream sauce	
PENNE PUTTANESCA	18
Anchovies, capers & black olives in a plum tomato sauce	
RAVIOLI BOLOGNESE	22
STUFFED RIGATONI AMATRICE	22
Pancetta & hot cherry peppers in a plum tomato sauce	
RIGATONI AUGUSTO	22
Sausage bolognese with a touch of cream & peas	
RIGATONI CARBONARA	22
Pancetta, peas, mushrooms & onions in alfredo sauce	
RIGATONI ROMANO	22
Pink sauce with pancetta, shitake mushrooms & peas	

Add chicken or sausage 6, shrimp 8. Substitute whole wheat pasta 3. Gluten free pasta 4.

Polli

CHICKEN CAPRICCIOSA	24
Breaded chicken cutlet topped with arugula, shaved parmigiana, red onion, tomato, lemon & oil	
CHICKEN FRANCESE	22
Egg battered & pan-fried in a lemon butter sauce	
CHICKEN GIOVANNI	24
Layered with grilled eggplant, roasted peppers & goat cheese, topped with red wine demi glaze & a touch of cream	
CHICKEN MARSALA	24
Mushrooms & onions in a marsala wine sauce	
CHICKEN PARMIGIANA	22
Breaded chicken cutlet, mozzarella & marinara with penne pasta	
CHICKEN PHILADELPHIA	24
Shallots, mushrooms, green peppercorn & cognac demi glaze with a touch of cream	
CHICKEN SALTIMBOCCA	24
Layered with prosciutto, spinach & mozzarella, topped with a red wine demi glaze	

Carni

FILET MIGNON	31
Topped with shallots in a sherry wine sauce with a touch of cream	
PORK CHOP BOCCOCINI	28
Sausage, mushrooms, potatoes, sweet & hot vinegar cherry peppers	
STUFFED PORK CHOP	28
Double cut, stuffed with prosciutto & mozzarella, topped with a mushroom maderia wine sauce served over mushroom risotto	
VEAL CAPRICCIOSA	24
Breaded veal cutlet topped with arugula, shaved parmigiana, red onion, tomato, lemon & oil	
VEAL MARSALA	26
Mushrooms & onions in a marsala wine sauce	
VEAL PARMIGIANA	24
Breaded veal, mozzarella & marinara with penne pasta	
VEAL SALTIMBOCCA	26
Layered with prosciutto, spinach & mozzarella, topped with a red wine demi glaze	

Pesce

FLOUNDER OREGANATA	24
Topped with bread crumbs, in a lemon butter, white wine sauce	
FLOUNDER SAMANTHA	24
With a lemon, white wine sauce	
SALMON PAVE	26
Blackened salmon, topped with tomato bruschetta, over vegetable risotto	
SHRIMP BELMONTE	26
Grilled shrimp with grilled asparagus over vegetable risotto in a lobster cream sauce	
SHRIMP PARMIGIANA	24
Breaded shrimp, mozzarella & marinara	
SHRIMP SCAMPI	26
Over capellini & spinach	
TILAPIA & SHRIMP FRANCESE	26
Over capellini with diced asparagus	
PAN SEARED TUNA	26
Over escarole, white beans & diced tomatoes	

Contorni

BROCCOLI RABE	7
PASTA MARINARA OR AGLIO E OLIO	7
RISOTTO	6
SPINACH OR BROCCOLI	6

Bevande

BOTTLED FLAT WATER	7
BOTTLED SPARKLING WATER	7
CAPPUCCINO	5
COFFEE	2.5
ESPRESSO	3
HOT TEA	2.5
ICED TEA	3
SODA	3

Ask your server about our dessert specials

*Enjoy ½ Price Pasta Night at Belmonte's. Every Monday & Thursday Night
No Substitutions on Pasta Night. Please add \$1 for all ½ price take-out orders.*

Reserve your private parties

*Birthday • Wedding & Baby Shower • Company Party • Holiday Party • Bar Mitzvah
Communion • Anniversary • Surprise Party • Fundraising*