

# Belmonte's Ristorante

## Zuppe

ESCAROLE & BEAN	9
PASTA FAGIOLI	9

## Primi

ARTICHOKE HEARTS FRANCAISE	14
Egg battered, in a lemon butter sauce	
CAPRESE PLATTER	14
Fresh mozzarella, roasted peppers, tomatoes & basil topped with olive oil & balsamic reduction	
CLAMS (6)	15
Bert's baked clams, served oreganata or casino style	
EGGPLANT PARMIGIANA	14
Fried eggplant layered with mozzarella & marinara	
FRIED CALAMARI	17
With marinara sauce & lemon	
FRIED MOZZARELLA	14
Served with marinara	
SAUTÉED ESCAROLE	17
With shrimp, shiitake mushrooms, & roasted red peppers in garlic & oil	
STUFFED PEPPER	16
Stuffed with ground beef & risotto, topped with mozzarella & marinara	
ZUPPA DI CLAMS OR MUSSELS	16
Red tomato sauce or garlic white wine sauce	

## Insalate

ANTIPASTO SALAD	17
Chopped italian meats & cheese tossed with mixed greens in a balsamic vinaigrette	
BABY SPINACH SALAD	15
Roasted peppers, goat cheese, pancetta, pignoli nuts, mushrooms, tossed in a cranberry citrus vinaigrette	
CAESAR SALAD	15
Romaine, croutons & shaved parmigiana cheese	
ESCAROLE SALAD	14
Shaved provolone, fresh tomato, red onion & pignoli nuts, tossed with red wine vinaigrette	
FRIED CALAMARI & BEANS SALAD	16
Tossed with mixed greens & a balsamic vinaigrette	
INSALATA MISTO	14
Arugula, endive, radicchio, red onion & tomato, tossed with a red wine vinaigrette	
ROASTED PEAR SALAD	16
Mixed greens with pears, apples, goat cheese & walnuts, tossed with a balsamic vinaigrette	

## Paste

CAPELLINI ROBERTO	29
Shrimp, black olives, diced tomatoes, & arugula in a garlic white wine sauce	
CAPELLINI RUSTICA	22
Fresh basil & diced tomatoes sautéed in garlic and oil	
CAVATELLI LUCIA	24
Chicken and broccoli sautéed in garlic and olive oil	
CAVATELLI SALSICCA	27
Sautéed broccoli rabe & sausage in garlic and oil	
FETTUCCINE ALFREDO	26
Chicken & broccoli in a creamy alfredo sauce	
FETTUCCINE FRANKIE	26
Crumbled sausage, escarole & white beans sautéed in garlic and olive oil	
FETTUCCINE GAMBERETTI	28
Shrimp, broccoli rabe, artichoke hearts, sun dried tomato, sautéed in a garlic white wine sauce	
LINGUINI AND CLAMS	28
Red tomato sauce or garlic white wine	
LINGUINI MARECHIARA	31
Shrimp, clams & mussels in a light tomato sauce	
LINGUINI MARINARA	20
Our traditional homemade red sauce	
LINGUINI PRIMAVERA	25
Fresh mixed vegetables in a garlic white wine or marinara sauce	
PAPPARDELLE ROMA	29
Shrimp, mushrooms & asparagus in a tomato cream sauce or garlic & oil	
PENNE ALLA VODKA	25
Pancetta in a vodka tomato cream sauce	
PENNE CARBONARA	26
Pancetta, peas, mushrooms & onions in a alfredo sauce	
PENNE PUTTANESCA	24
Anchovies, capers & black olives in a plum tomato sauce	
RAVIOLI BOLOGNESE	27
Cheese ravioli in a ground beef bolognese	
RIGATONI AUGUSTO	27
Sausage bolognese with a touch of cream & peas	
RIGATONI ROMANO	26
Pink sauce with pancetta, shiitake mushrooms & peas	
STUFFED RIGATONI AMATRICE	26
Pancetta & hot cherry peppers in a plum tomato sauce	

**Add chicken or sausage 8, shrimp 12.**  
**Add meatballs 9, salmon 18.**  
**Substitute whole wheat pasta 4, Gluten free pasta 4.**  
**Plate sharing 5 per person.**

## *Polli*

**CHICKEN CAPRICCIOSA**  
Breaded chicken cutlet topped with arugula, shaved parmigiana, red onion, tomato, lemon & oil

**CHICKEN FRANCESE**  
Egg battered & pan fried in a lemon butter sauce

**CHICKEN GIOVANNI**  
Layered with grilled eggplant, roasted peppers topped with mozzarella, red wine demi-glace & a touch of cream

**CHICKEN PARMIGIANA**  
Breaded chicken cutlet, mozzarella & marinara with penne pasta

**CHICKEN PHILADELPHIA**  
Shallots, mushrooms, green peppercorn & cognac demi-glace with a touch of cream

## *Carni*

**FILET MIGNON**  
Topped with shallots in a sherry wine sauce with a touch of cream

**PORK CHOP BOCCONCINI**  
Sausage, mushrooms, potatoes, sweet & hot vinegar cherry peppers

**STUFFED PORK CHOP**  
Double cut, stuffed with prosciutto & mozzarella topped with a mushroom madeira wine sauce served over mushroom risotto

**VEAL CAPRICCIOSA**  
Breaded veal cutlet topped with arugula, shaved parmigiana, red onion, tomato, lemon & oil

**VEAL PARMIGIANA**  
Breaded veal, mozzarella & marinara with penne pasta

## *Pesce*

**BLACKENED TUNA** 31  
With arugula, tomato, roasted red pepper, red onion fresh mozzarella. Lemon and oil dressing

**FLOUNDER OREGANATA** 28  
Topped with bread crumbs, in a lemon butter white wine sauce

**PAN SEARED SALMON** 31  
Over escarole, white beans & diced tomatoes

**SHRIMP BELMONTE** 29  
Grilled shrimp with tomato & spinach risotto in a lobster cream sauce

**SHRIMP PARMIGIANA** 29  
Breaded shrimp, mozzarella & marinara

**SHRIMP SCAMPI** 29  
Over cappellini & spinach

## *Contorini*

**BROCCOLI RABE** 9

**PASTA MARINARA OR AGLIO E OLIO** 9

**RISOTTO** 8

**SPINACH OR BROCCOLI** 8

## *Bevande*

**BOTTLED FLAT WATER** 8

**BOTTLED SPARKLING WATER** 8

**CAPPUCCINO** 6

**ESPRESSO** 4

**COFFEE** 3

**SOFT DRINKS** 3

**Enjoy ½ Price Pasta Night at Belmonte's.  
Every Monday & Thursday Night.  
Please add \$1 for all ½ price take-out orders.  
(Limit 6 for ½ price pasta)**