

Belmonte's Ristorante

Zuppe

ESCAROLE & BEAN 9

PASTA FAGIOLI 9

Primi

ARTICHOKE HEARTS FRANCESE 12

CAPRESE PLATTER 12

Fresh mozzarella, roasted peppers, tomatoes & basil topped with olive oil & balsamic reduction

CLAMS (6) 12

Bert's baked clams, served oreganata or casino style

EGGPLANT PARMIGIANA 12

Fried eggplant layered with mozzarella & marinara

FRIED CALAMARI 14

With marinara sauce & lemon

FRIED MOZZARELLA 12

Served with marinara

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 GREEN 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

CAPPELINI ROBERTO 24

Shrimp, black olives, diced tomatoes, & arugula in a garlic white wine sauce

CAPPELINI RUSTICA 19

Fresh basil & diced tomatoes sauteed in garlic and oil

CAVATELLI SALSICCA 22

Sauteed broccoli rabe & sausage in garlic and oil

CAVATELLI LUCIA 22

Chicken and broccoli sauteed in garlic and olive oil

CAVATELLI TUSCANA 24

Shrimp & spinach sauteed in garlic and olive oil

FETTUCINI FRANKIE 22

Crumbled sausage, escarole & white beans sauteed in garlic and olive oil

FETTUCINI GAMBERETTI 24

Shrimp, broccoli rabe, artichoke hearts, sun dried tomato, sauteed 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

LINGUINE MARINARA 17

LINGUINE PRIMAVERA 22

Fresh mixed vegetables in a garlic white wine or marinara sauce

PAPPADELLE ALFREDO 24

Chicken & broccoli in a creamy alfredo sauce

PAPPADELLE 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 RIGITONI AMATRICE 22

Pancetta & hot cherry peppers in a plum tomato sauce

RIGITONI AUGUSTO 24

Sausage bolognese with a touch of cream & peas

RIGITONI CARBONARA 23

Pancetta, peas, mushrooms & onions in a alfredo sauce

RIGITONI 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.

Plate sharing 5.

Polli

CHICKEN CAPRICCOISA	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 glace & 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 glace	

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	25
Breaded veal, mozzarella & marinara with penne pasta	
VEAL SALTIMBOCCA	26
Layered with prosciutto, spinach & mozzarella, topped with a red wine demi glace	

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 vegetables risotto in a lobster cream sauce	
SHRIMP PARMIGIANA	24
Breaded shrimp, mozzarella & marinara	
SHRIMP SCAMPI	26
Over cappellini & spinach	
TILIPIA & SHRIMP FRANCESE	26
Over capelini with diced asparagus	
PAN SEARED TUNA	26
Over escarole, white beans & diced tomatoes	

Contorini

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

Reserve your private parties

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

• Catering Available •

*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.*