

# Belmonte's Ristorante

## Zuppe

|                 |   |
|-----------------|---|
| ESCAROLE & BEAN | 9 |
| PASTA FAGIOLI   | 9 |

## Primi

|  |    |
|--|----|
| ARTICHOKE HEARTS FRANCESE  | 12 |
| Egg battered, in a lemon butter sauce  |    |
| CAPRESE PLATTER  | 12 |
| Fresh mozzarella, roasted peppers, tomatoes & basil topped with olive oil & balsamic reduction |    |
| CLAMS (6)  | 14 |
| Bert's baked clams, served oreganata or casino style   |    |
| EGGPLANT PARMIGIANA  | 12 |
| Fried eggplant layered with mozzarella & marinara  |    |
| FRIED CALAMARI   | 15 |
| With marinara sauce & lemon  |    |
| FRIED MOZZARELLA   | 12 |
| Served with marinara   |    |
| SAUTÉED ESCAROLE   | 14 |
| With shrimp, shiitake mushrooms, & roasted red peppers in garlic & oil                         |    |
| STUFFED PEPPER   | 14 |
| Stuffed with ground beef & risotto, topped with mozzarella & marinara                          |    |
| ZUPPA DI CLAMS OR MUSSELS  | 15 |
| Red tomato sauce or garlic white wine sauce  |    |

## Insalate

|   |    |
|---|----|
| ANTIPASTO SALAD   | 15 |
| Chopped italian meats & cheese tossed with mixed greens in a balsamic vinaigrette                         |    |
| BABY SPINACH SALAD  | 13 |
| Roasted peppers, goat cheese, pancetta, pignoli nuts, mushrooms, tossed in a cranberry citrus vinaigrette |    |
| CAESAR SALAD  | 13 |
| 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  | 13 |
| Tossed with mixed greens & a balsamic vinaigrette   |    |
| INSALATA MISTO  | 12 |
| Arugula, endive, radicchio, red onion & tomato, tossed with a red wine vinaigrette                        |    |
| ROASTED PEAR SALAD  | 14 |
| Mixed greens with pears, apples, goat cheese & walnuts, tossed with a balsamic vinaigrette                |    |

## Paste

|   |    |
|---|----|
| CAPPELINI ROBERTO   | 26 |
| Shrimp, black olives, diced tomatoes, & arugula in a garlic white wine sauce                    |    |
| CAPPELINI RUSTICA   | 20 |
| Fresh basil & diced tomatoes sauteed in garlic and oil  |    |
| CAVATELLI SALSICCA  | 24 |
| Sauteed broccoli rabe & sausage in garlic and oil   |    |
| CAVATELLI LUCIA   | 22 |
| Chicken and broccoli sauteed in garlic and olive oil  |    |
| FETTUCINI FRANKIE   | 24 |
| Crumbled sausage, escarole & white beans sauteed in garlic and olive oil                        |    |
| FETTUCINI GAMBERETTI  | 26 |
| Shrimp, broccoli rabe, artichoke hearts, sun dried tomato, sauteed in a garlic white wine sauce |    |
| LINGUINI AND CLAMS  | 26 |
| Red tomato sauce or garlic white wine   |    |
| LINGUINI MARECHIARA   | 28 |
| Shrimp, clams & mussels in a light tomato sauce   |    |
| LINGUINE MARINARA   | 18 |
| Our traditional homemade red sauce  |    |
| LINGUINE PRIMAVERA  | 24 |
| Fresh mixed vegetables in a garlic white wine or marinara sauce                                 |    |
| FETTUCCINE ALFREDO  | 24 |
| Chicken & broccoli in a creamy alfredo sauce  |    |
| PAPPARDELLE ROMA  | 26 |
| Shrimp, mushrooms & asparagus in a tomato cream sauce or garlic & oil                           |    |
| PENNE A LA VODKA  | 22 |
| Pancetta in a vodka tomato cream sauce  |    |
| PENNE PUTTANESCA  | 20 |
| Anchovies, capers & black olives in a plum tomato sauce   |    |
| RAVIOLI BOLOGNESE   | 24 |
| Cheese ravioli in a ground beef bolognese   |    |
| STUFFED RIGITONI AMATRICE   | 24 |
| Pancetta & hot cherry peppers in a plum tomato sauce  |    |
| RIGITONI AUGUSTO  | 25 |
| Sausage bolognese with a touch of cream & peas  |    |
| PENNE CARBONARA   | 24 |
| Pancetta, peas, mushrooms & onions in a alfredo sauce   |    |
| RIGITONI ROMANO   | 24 |
| Pink sauce with pancetta, shitake mushrooms & peas  |    |

**Add chicken or sausage 6, shrimp 8.**

**Add meatballs 7, salmon 12.**

**Substitute whole wheat pasta 4, Gluten free pasta 5.**

**Plate sharing 5.**

## *Polli*

|   |    |
|---|----|
| <b>CHICKEN CAPRICCOISA</b>  | 25 |
| Breaded chicken cutlet topped with arugula, shaved parmigiana, red onion, tomato, lemon & oil                 |    |
| <b>CHICKEN FRANCESE</b>   | 24 |
| Egg battered & pan fried in a lemon butter sauce  |    |
| <b>CHICKEN GIOVANNI</b>   | 25 |
| Layered with grilled eggplant, roasted peppers topped with mozzarella, red wine demi glaze & a touch of cream |    |
| <b>CHICKEN PARMIGIANA</b>   | 24 |
| Breaded chicken cutlet, mozzarella & marinara with penne pasta  |    |
| <b>CHICKEN PHILADELPHIA</b>   | 24 |
| Shallots, mushrooms, green peppercorn & cognac demi glaze with a touch of cream                               |    |
| <b>CHICKEN SALTIMBOCCA</b>  | 26 |
| Layered with prosciutto, spinach & mozzarella topped with a red wine demi glaze                               |    |

## *Carni*

|   |    |
|---|----|
| <b>FILET MIGNON</b>   | 34 |
| Topped with shallots in a sherry wine sauce with a touch of cream   |    |
| <b>PORK CHOP BOCCOCINI</b>  | 30 |
| Sausage, mushrooms, potatoes, sweet & hot vinegar cherry peppers  |    |
| <b>STUFFED PORK CHOP</b>  | 30 |
| Double cut, stuffed with prosciutto & mozzarella topped with a mushroom maderia wine sauce served over mushroom risotto |    |
| <b>VEAL CAPRICCIOSA</b>   | 26 |
| Breaded veal cutlet topped with arugula, shaved parmigiana, red onion, tomato, lemon & oil                              |    |
| <b>VEAL PARMIGIANA</b>  | 26 |
| Breaded veal, mozzarella & marinara with penne pasta  |    |
| <b>VEAL SALTIMBOCCA</b>   | 28 |
| Layered with prosciutto, spinach & mozzarella, topped with a red wine demi glaze  |    |

## *Pesce*

|  |    |
|--|----|
| <b>FLOUNDER OREGANATA</b>  | 25 |
| Topped with bread crumbs, in a lemon butter white wine sauce                                 |    |
| <b>SHRIMP BELMONTE</b>   | 26 |
| Grilled shrimp with tomato & spinach risotto in a lobster cream sauce                        |    |
| <b>SHRIMP PARMIGIANA</b>   | 26 |
| Breaded shrimp, mozzarella & marinara  |    |
| <b>SHRIMP SCAMPI</b>   | 26 |
| Over cappellini & spinach  |    |
| <b>PAN SEARED SALMON</b>   | 28 |
| Over escarole, white beans & diced tomatoes  |    |
| <b>BLACKENED TUNA</b>  | 28 |
| With arugula, tomato, roasted red pepper, red onion fresh mozzarella. Lemon and oil dressing |    |

## *Contorini*

|                                       |   |
|---------------------------------------|---|
| <b>BROCCOLI RABE</b>                  | 8 |
| <b>PASTA MARINARA OR AGLIO E OLIO</b> | 8 |
| <b>RISOTTO</b>                        | 7 |
| <b>SPINACH OR BROCCOLI</b>            | 7 |

## *Bevande*

|                                |   |
|--------------------------------|---|
| <b>BOTTLED FLAT WATER</b>      | 8 |
| <b>BOTTLED SPARKLING WATER</b> | 8 |
| <b>CAPPUCCINO</b>              | 6 |
| <b>COFFEE</b>                  | 3 |
| <b>ESPRESSO</b>                | 3 |
| <b>HOT TEA</b>                 | 3 |
| <b>ICED TEA</b>                | 3 |
| <b>SODA</b>                    | 3 |

**Enjoy ½ Price Pasta Night at Belmonte's.  
Every Monday & Thursday Night.  
Add \$2 for Substitutions on Pasta Night.  
Please add \$1 for all ½ price take-out orders.  
(Limit 6 for ½ price pasta)**