

## Revere Dinner Menu (Web Site Version)

### Zuppa

French Onion	\$5.95	
Soup of the Day	\$3.95 cup	\$5.95 Bowl

### Insalata

Gorgonzolla	\$9.95	
House Specialty Bleu Cheese Salad		
Caprese	\$9.95	
Sliced Garden Ripe Tomatoes, Bufala Mozzarella Cheese and Fresh Basil		
Mediterranean	\$12.95	
Mixed Greens, Jumbo Shrimp and Jumbo Lump Crab Meat Served in a Citrus Vinaigrette		

### Antipasti Caldi

Antipasto di Mari	\$15.95	
Clams, Mussels, Shrimp, Scallops, Calamari and Scungilli Served either red or white		
Mozzarella Vodka	\$8.95	
Bufala Mozzarella Lightly Breaded and Fried Served in Vodka Sauce		
Clams Casino	\$8.95	
6 Middle Neck Clams Topped with Worsteshire, Tabasco, Lemon and a Touch of Garlic		
Mussels Alla Revere	\$9.95	
Prince Edward Inlet Mussels Served Either in A Chunky Marinara or Garlic White Wine Sauce		
Bacon Dusted Calamari	\$10.95	
Served in a Hot and Sweet Glaze		
Asparagus Rolantina	\$8.95	

Asparagus Spears Rolled with Prosciutto, Mozzarella Cheese, Seasoned Bread Crumbs and Baked

Stuffed Mushroom Caps With Sausage \$8.95

Roasted Peppers, Provolone and Anchovies \$8.95

### **Antipasti Freddi**

Antipasto Italiano \$10.95

Cured Meats, Mediterranean Cheeses, Hot and Sweet Peppers and Olives

Shrimp Cocktail \$10.95

Clams on the Half Shell \$8.95

### **Alla Carte**

Grilled Asparagus \$5.95

Sauteed Hot Peppers and Mushrooms \$5.95

Sauteed Spinach \$5.95

Sauteed Broccoli Rabe \$6.95

Meatballs or Sausage \$5.95

### **Alla Griglia**

18 oz. New York Strip \$28.95

10 oz. Filet Mignon \$32.95

Rack of Lamb \$31.95

18 oz. Veal Chop \$32.95

16 oz. French Rack of Pork \$18.95

Twin 11 oz. Pork Chops \$18.95

All Steaks and Chops Either Char-Grilled or Pan-Seared According to Your Taste

## Pasta

Rigatoni Filetto di Pomodoro	\$15.95
Carbonara	\$15.95
Alla Vodka	\$15.95
Gnocchi Gorgonzolla	\$15.95
Homemade Cannelonni	\$15.95
Rigatoni Bolognese	\$15.95

All Pasta Dishes Available in Half Orders as Appetizer or Side Dish

## Pesce

Salmon alla Chef \$20.95

Baked Wild Filet of Salmon in Caper White Wine Sauce

Salmon alla Griglia \$20.95

Grilled Wild Salmon Filet with Olive Oil, Garlic and Lemon

Shrimp Scampi \$22.95

Pesce Misto \$36.95

Lobster Tail, Jumbo Shrimp, Day Boat Scallops, Clams, Mussels and Stuffed Flounder with Crab Meat, Broiled with Butter White Wine and Lemon

Dungeness Crab \$37.95

Two Full Pounds of Garlic Encrusted Old Bay Crabs. House Specialty

## Vitello

Saltimbocca Romano \$25.95

Medallions of Veal Layered with Prosciutto and Fontina Cheese, Sauteed in White Wine with Fresh Sage Over a Bed of Spinach

Marsala \$20.95

Sauteed in Marsala Wine with Sliced Mushrooms

Francese \$20.95

House Specialty, Dipped in Seasoned Eggs and Sauteed with Sherry and Hint of Lemon

Caprese \$21.95

Asparagus Tips, Zucchini, Artichoke Hearts and Fresh Tomatoes with Shallots and Vermouth

Scampi \$26.95

Veal and Shrimp Sauteed in A Butter White Wine and Garlic Sauce

Milanese \$20.95

Veal Cutlet, Lightly Breaded with Seasoned Bread Crumbs and Pan Fried Served Over Mixed Greens

Parmigiano \$22.95

Veal Cutlet Topped with Melted Mozzarella and Tomato Sauce

## Pollo

Chicken Rolantina \$23.95

Stuffed Breaded Chicken Breast Rolled with Proscuitto, Mozzarella and Broccoli Rabe, Sautéed in Brandy Cream Sauce with Portabello Mushrooms

Pollo alla Erbe \$17.95

Revere Famous Seasoned Chicken Served on A Sizzling Platter Finished in Balsamic Reduction

Petti di Pollo al tuo Gusto \$18.95

Boneless Chicken Breast the way You Like It, Either Marsala, Piccata or Francese