

ANTIPASTI

<u>BRUSCHETTA DI PROSCIUTTO</u>	\$8.95
<i>Tuscan style bread topped with fresh tomatoes, sliced prosciutto and fresh mozzarella finished with extra virgin olive oil and balsamic vinegar</i>	
<u>PORTOBELLO NAPOLIAN</u>	\$8.95
<i>Portobello mushroom grilled and layered with fresh mozzarella, basil and finished with house marinara and extra virgin olive oil.</i>	
<u>BLUE CORN CALAMARI</u>	\$8.95
<i>Pan sautéed crispy calamari with garlic white wine and finished with banana peppers and lemon. Served with a side of house marinara.</i>	
<u>STUFFED ARTICHOKE HEARTS</u>	\$8.95
<i>Stuffed artichoke hearts filled with sausage, peppers, Italian bread, and Kalamata olives.</i>	
<u>CLAMS CASINO</u>	\$9.95
<i>Freshly shucked little necks filled with our seasoned bread crumbs and crispy bacon.</i>	
<u>MOZZARELLA IN CAROZZA</u>	\$7.50
<i>Liliana's own pan-fried mozzarella served over a bed of our house marinara and topped with fresh basil.</i>	
<u>ESCARGOT</u>	\$11.95
<i>Escargot simmered in our own garlic butter with a splash of pernod.</i>	
<u>TOASTED RAVIOLI</u>	\$7.50
<i>Cheese filled ravioli coated with our seasoned bread crumbs, pan fried and served with our Bolognese meat sauce.</i>	
<u>SHRIMP COCKTAIL</u>	\$11.95
<i>Jumbo shrimp served with our own zesty cocktail sauce.</i>	
<u>SCALLOPS WRAPPED IN PANCETTA</u>	\$9.95
<i>Large bay scallops wrapped in pancetta pan fried and served over a bed of pesto</i>	
<u>CLAMS ZUPPA</u>	\$10.95
<i>Little necks simmered in a spicy plum tomato sauce with chunks of chorizo</i>	
<u>PEPPERONI RIPIENO</u>	\$8.95
<i>Roasted red pepper rolled with fresh mozzarella, prosciutto, and basil, drizzled with a balsamic reduction.</i>	
<u>SOUPS AND SALADS</u>	
<u>PASTA E FAGIOLI</u>	\$3.50
<u>CHICKEN ESCAROLE SOUP</u>	\$3.50
<u>HOUSE GARDEN SALAD</u>	\$3.50
<i>Tossed salad, tomatoes, cucumbers, onions, and croutons</i>	
<u>INSALATA CAPRESE</u>	\$7.50
<i>Vine ripened tomatoes, fresh mozzarella, and basil, drizzled with our balsamic vinaigrette.</i>	
<u>INSALATA CESARE</u>	\$5.95
<i>Crisp romaine lettuce tossed in our house Caesar dressing with homemade croutons and Romano cheese.</i>	
	\$7.95
	\$10.95
<u>BABY SPINACH SALAD</u>	\$7.95
<i>Tossed with roasted peppers and blue cheese crumbles in a balsamic vinaigrette</i>	
<u>ANTIPASTO DELLA CASA</u>	\$12.95
<i>A seasonal mix of Italian meats, cheese, roasted peppers, black olives, tomatoes, tuna, and a hard boiled egg. Served over a bed of crisp greens.</i>	

*Available Dressings: Liliana's own Special House, Parmigiana Peppercorn, Blue Cheese, Extra Virgin Olive Oil and Vinegar (Red Wine or Balsamic)*

LILIANA'S SPECIALTY SANDWICHES (LUNCH ONLY)

<u>LILIANA'S CHICKEN CUTLET with ROASTED RED PEPPERS</u> <i>Chicken cutlet topped with marinated roasted peppers and melted provolone cheese</i>	\$8.50
<u>CHICKEN CUTLET and RABE</u> <i>Chicken cutlet topped with sautéed rabe and melted mozzarella cheese</i>	\$8.95
<u>CHICKEN CUTLET PARMIGIANA</u> <i>Chicken cutlet topped with marinara sauce and melted mozzarella cheese.</i>	\$7.50
<u>VEAL CUTLET PARMIGIANA</u> <i>Veal cutlet topped with marinara sauce and melted mozzarella cheese.</i>	\$11.95
<u>IL PANINO</u> <i>Fresh mozzarella, Parma prosciutto and vine ripened tomatoes, drizzled with balsamic vinaigrette and served on a torpedo roll.</i>	\$8.95
<u>BLACK ANGUS BURGER (8 oz.)</u> <i>8 oz. burger grilled and served with lettuce and tomato. Add sautéed mushrooms or onions for \$.75</i>	\$7.95
<u>THE LILIANA BURGER (8 oz.)</u> <i>An 8 oz. burger grilled and topped with sautéed rabe and mozzarella cheese.</i>	\$8.95
<u>TURKEY CLUB SANDWICH</u> <i>Oven roasted turkey stacked with lettuce, tomato, mayo and crisp bacon.</i>	\$7.95
<u>EGGPLANT with CAPOCOLLO and MELTED PROVOLONE</u> <i>Eggplant parmigiana layered with sliced capocollo and melted provolone.</i>	\$7.75
<u>ITALIAN SAUSAGE and RABE</u> <i>Sweet Italian sausage grilled and topped with sautéed rabe.</i>	\$8.95
<u>BALSAMIC CHICKEN</u> <i>Chicken marinated in balsamic vinaigrette grilled and served with lettuce, tomato and red onion.</i>	\$7.95
<u>EGGPLANT PARMIGIANA</u> <i>Lightly breaded eggplant topped with our marinara sauce and melted mozzarella.</i>	\$7.50
<u>MEATBALL PARMIGIANA</u> <i>Our jumbo meatballs like mamma made topped with grated romano cheese.</i>	\$6.95
<u>LILIANA'S SPECIAL PHILLY CHEESE STEAK</u> <i>Thinly shaved steak topped with sautéed onions, mushrooms, and cheese. Served on a grilled roll.</i>	\$8.95
<u>ITALIAN TUNA</u> <i>Solid white tuna tossed with celery, onions, cherry peppers, and balsamic vinegar, served with lettuce and tomato.</i>	\$7.50
<u>MARINATED ROASTED PEPPERS</u> <i>Roasted red peppers topped with melted provolone cheese served on Italian bread.</i>	\$6.25
<u>LILIANA'S TEXAS GRILLED CHEESE</u> <i>Texas sized grilled cheese filled with marinated tomatoes and served with a cup of soup.</i>	\$6.95

*(Add choice of cheeses to any sandwich.)*

*Mozzarella, Provolone, American, or Cheddar \$.50  
Fresh Mozzarella \$.75*

*All of the above sandwiches are served with French fries*

PASTAS AND TRADITIONAL ITALIAN SPECIALTIES

	<i>Lunch</i>	<i>Dinner</i>
<u>FARFALLE CON BROCCOLIE' POLLO</u> <i>Bowtie pasta tossed with fresh broccoli, diced chicken, and parmigian cheese.</i>	\$8.95	\$14.95
<u>STUFFED EGGPLANT</u> <i>Eggplant rolled with a ricotta cheese stuffing and topped with our house marinara sauce and mozzarella cheese.</i>	\$6.95	\$13.95
<u>PENNE ALLA VODKA</u> <i>Penne pasta tossed in a pink vodka sauce with fresh basil.</i>	\$7.50	\$13.95
<u>LINGUINE CON VONGOLE</u> <i>Linguine tossed with fresh little necks, garlic, and olive oil. Served bianco or rosso.</i>	\$11.95	\$18.95
<u>TORTELLINI ALLA CREAM</u> <i>Tri colored tortellini tossed in a cream sauce with fresh peas and domestic mushrooms.</i>	\$8.50	\$14.95
<u>CAPELLINI POMODORO</u> <i>Angel hair pasta tossed in a light fresh tomato basil sauce.</i>	\$6.95	\$11.95
<u>BAKED ZITI</u> <i>Ziti tossed with chunks of meatballs and ricotta cheese, topped with mozzarella and baked in the oven.</i>	\$7.50	\$12.95
<u>FETTUCCINE ALFREDO</u> <i>Fettuccine tossed in an Alfredo sauce and topped with grated romano cheese.</i>	\$7.95	\$13.95
	<i>With grilled chicken</i>	\$7.95
	<i>With grilled shrimp</i>	\$9.95
<u>RAVIOLI BOLOGNESE</u> <i>Cheese filled ravioli tossed in Liliana's fresh Bolognese meat sauce.</i>	\$7.50	\$13.95
<u>LOBSTER RAVIOLI CARDINALE</u> <i>Jumbo lobster ravioli tossed in a plum tomato brandy pink sauce with fresh lobster meat.</i>		\$18.95
<u>GAMBERI SCAMPI</u> <i>Large Shrimp sautéed in garlic butter and white wine with a touch of lemon. Served over a bed of angel hair pasta.</i>		\$19.95
<u>RISOTTO PESCATORE</u> <i>Arborio rice simmered with little necks, shrimp, scallops, and lobster meat with a touch of plum tomato.</i>		\$21.95
<u>RISOTTO CON ASPARAGGI E' GAMBERI</u> <i>Arborio rice simmered with fresh asparagus, large shrimp, and cherry tomatoes.</i>		\$20.95
<u>GAMBERI FRA DIAVOLO</u> <i>Jumbo shrimp tossed with linguine in a <u>spicy</u> marinara sauce.</i>		\$20.95
<u>PENNE ALL POMODORO E' BASILICO</u> <i>Penne pasta tossed with olive oil, garlic, sweet vine ripened cherry tomatoes, fresh basil, and fresh mozzarella.</i>	\$7.50	\$14.95

*All of the above pasta dishes are served with garden salad.  
(Dinner portions only.)*

*\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions\**

## POLLO (CHICKEN)

<u>POLLO PAILLARD</u>	\$17.95
<i>Boneless chicken breast pounded thin and pan sautéed with lemon-butter sauce and white wine. Served over a bed of sautéed rabe.</i>	
<u>POLLO PARMIGIANA</u>	\$16.95
<i>Boneless chicken breast breaded and served parmigiana style.</i>	
<u>POLLO MARSALA</u>	\$16.95
<i>Boneless chicken medallions sautéed in a marsala sauce with domestic mushrooms.</i>	
<u>POLLO RIPIENO</u>	\$17.50
<i>Chicken breast stuffed with our homemade Italian sausage and rice stuffing, sautéed in a Madeira wine sauce with domestic mushrooms.</i>	
<u>POLLO FIORENTINA</u>	\$16.95
<i>Chicken scaloppini filled with spinach and ricotta cheese, served in a sherry white wine sauce.</i>	
<u>POLLO LILIANA</u>	\$16.95
<i>Boneless chicken dipped in egg and cheese batter then sautéed with roasted peppers, artichoke hearts and domestic mushrooms and topped with mozzarella cheese in a white wine sauce.</i>	
<u>POLLO E FUNGHI</u>	\$15.95
<i>Chicken breast pan sautéed in a white wine sauce with garlic butter and domestic mushrooms.</i>	

## VITELLO (VEAL)

<u>VITELLO PARMIGIANA</u>	\$20.95
<i>Tender select veal lightly breaded and served parmigiana style.</i>	
<u>VITELLO SALTIMBOCCA</u>	\$22.95
<i>Select veal scaloppini topped with prosciutto, sage and mozzarella cheese, sautéed in a white wine demiglaze with domestic mushrooms.</i>	
<u>VITELLO MARSALA</u>	\$19.95
<i>Tender veal scaloppini sautéed in a Marsala wine sauce with domestic mushrooms.</i>	
<u>VITELLO PICATTA</u>	\$18.95
<i>Tender scaloppini of veal sautéed in a lemon butter sauce with capers and green olives.</i>	
<u>VITELLO LILIANA</u>	\$29.95
<i>14oz. veal chop pounded over the bone, lightly breaded, pan sautéed in a white wine demiglaze, topped with fresh mozzarella and mushroom caps.</i>	
<u>VITELLO E GAMBERI</u>	\$23.95
<i>Select veal scaloppini sautéed in a lemon butter sauce with jumbo shrimp, artichoke hearts, and cherry tomatoes.</i>	
<u>VITELLO PIZZAIOLA</u>	\$19.95
<i>Tender veal medallions simmered in a light pomodoro sauce with garlic, spanish onions, and fresh herbs,</i>	

*All entrees come with a fresh garden salad  
and your choice of potato and vegetable  
or pasta (penne or bowtie)*

## PESCE (FISH)

<u>SOLIOLA RIPIENO</u> <i>Fresh filet of sole filled with our crab meat stuffing and topped with a Newburg sauce.</i>	\$17.95
<u>GAMBERI RIPIENI</u> <i>Our version of baked stuffed shrimp with our special seafood stuffing</i>	\$18.95
<u>FILETTO DI SOLIOLA FRANCESE</u> <i>Filet of sole dipped in egg batter, pan sautéed in a lemon butter white wine sauce with fresh parsley.</i>	\$17.95
<u>MISTO DI PESCE</u> <i>Broiled haddock, jumbo shrimp, and scallops topped with our seasoned bread crumbs and garlic butter.</i>	\$21.95
<u>PESCE BIANCO LIVORNESE</u> <i>Fresh haddock lightly simmered in a plum tomato sauce with onions, kalamate olives, fresh capers and a touch of white wine.</i>	\$18.95
<u>PESCE BIANCO BRODETTO</u> <i>Fresh haddock poached in a light fish stock with little necks, cherry tomatoes, and diced asparagus.</i>	\$18.95
<u>PESCE SPADA ALLA ROMANA</u> <i>Fresh swordfish dipped in a parmesan cheese egg batter topped with lemon butter, served with a champagne risotto.</i>	\$24.95

## CARNE (MEAT)

<u>BISTECCA AU POIVE</u> <i>Choice sirloin coated with cracked black peppercorn and served in a brandy Dijon mustard cream sauce.</i>	\$23.95
<u>MARE E' MONDO</u> <i>Land and sea, and combination of our grilled choice sirloin steak accompanied with baked stuffed shrimp.</i>	\$27.95
<u>BISTECCA CALABRESE</u> <i>Flame broiled sirloin smothered with sautéed seasonal vegetables.</i>	\$22.95
<u>BISTECCA ALLA MAMMA</u> <i>14oz. sirloin grilled to perfection and topped with our alla mamma sauce.</i>	\$22.95
<u>FILETTO DI MANZO LILIANA</u> <i>Filet mignon flamed broiled and topped with crumbled blue cheese, served in a brandy dijon mustard cream sauce over a bed of spinach.</i>	\$26.95
<u>FILETTO DI MIALE</u> <i>Pork tenderloin encrusted with goat cheese and walnuts served in a port wine reduction.</i>	\$19.95
<u>FILETTO DI MANZO OSCAR</u> <i>10oz. filet mignon flame broiled, topped with lump crabmeat and hollandaise, served with grilled asparagus.</i>	\$28.95

*All entrees come with a fresh garden salad  
and your choice of potato and vegetable  
or pasta (penne or bowtie)*