

Old Horse Style Pizza

"All Dough Made Daily on Premises"

6 CUTS	12 CUTS	
\$8.5	\$14	RED
\$10	\$18	FRESH TOMATO, BASIL & GARLIC
\$12	\$22	SHRIMP & HOT PEPPERS
\$8.5	\$14	OPEN-FACED WHITE
\$10	\$18	DOUBLE CRUST WHITE
\$12	\$22	DOUBLE CRUST WITH SPINACH OR BROCCOLI

Salads

FRESH GARDEN SALAD \$6

CLASSIC CAESAR SALAD \$7

INSALADA ANGELINA \$8

mixed field greens, candied cashews, grape tomato, golden raisins, dried cranberries, pears, asiago cheese and house made strawberry citrus vinaigrette

ADD TO ANY SALAD \$4.5
chicken / steak / shrimp / salmon

dressings: house balsamic vinaigrette, lite italian, french, ranch, parmesan peppercorn.
extra 75¢ for bleu cheese, caesar and strawberry citrus vinaigrette.

Antipasti

TRADITIONAL ANTIPASTO \$13
meats, cheese, peppers, olives & veggies

CAPRESSA PLATTER \$13
ripe tomato, fresh mozzarella, balsamic & basil pesto

MEDITERRANEAN \$15
prosciutto, sharp provolone, olives, roasted peppers

Risotto

Old world style cooking at its best! We use medium grain white rice, simmered and stirred with homemade stock until the natural starches are brought out creating this fine, creamy textured dish. Italians like to use the expression "Ala Ondu" which means "Wavy" to describe the perfect risotto. Our chefs present this entrée in two styles, RED with a touch of homemade tomato sauce or WHITE with a touch of cream. Both are finished with butter & pecorino romano cheese.

PLAIN RED or WHITE RISOTTO \$15

SHRIMP or CLAM RISOTTO \$20

SEAFOOD RISOTTO \$29
haddock, shrimp, clams

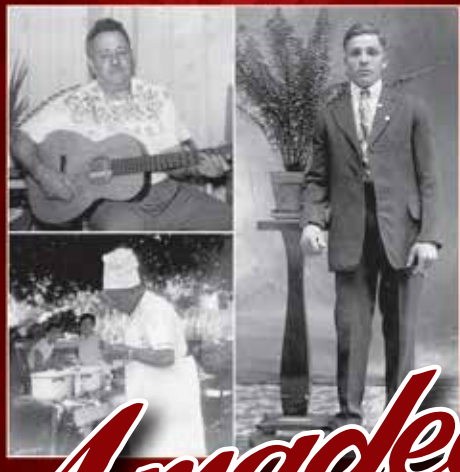
ADD TO ANY RISOTTO \$2.5 each
chicken / sausage / meatballs (2) / broccoli / spinach / mushrooms / sweet peas

Catering

ON or OFF PREMISES CATERING
AVAILABLE 7 DAYS A WEEK!

Brunches, Luncheons & Dinners
For All Occasions

Visit our website for more information www.AmadeosItalianRestaurant.com



Amadeo's

ITALIAN RESTAURANT
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Appetizers

TRIBE \$11

STUFFED EGGPLANT \$9

EGGPLANT NAPOLEON \$11
tomato, fresh mozzarella, basil pesto
and aged balsamic

CRAB STUFFED MUSHROOMS \$9

MOZZARELLA STICKS \$6

MEATBALL PLATTER \$6

SAUSAGE PLATTER \$7

CALAMARI FRITA \$9

SHRIMP COCKTAIL \$8.5

COCONUT SHRIMP \$10

SHRIMP FRANCESCO \$9.5
butter, garlic, wine & herbs

STEAMED CLAMS \$ MKT.

CLAMS FRANCESCO \$ MKT.
butter, garlic, wine & herbs

Sides

designed to share

SPINACH OR BROCCOLI AGLIO E OLIO \$7

PASTA WITH CHOICE OF SAUCE \$7

STEAK FRIES \$4

Kids Menu

PASTA \$7
with choice of sauce

MOZZARELLA STICKS WITH FRIES \$7

CHICKEN TENDERS WITH FRIES \$7

GNOCCHI \$7

CHEESE RAVIOLI \$7

Baked Pasta

HOMEMADE MANICOTTI \$14

LASAGNA \$15
seasoned beef, ricotta

A "TOAST TO ITALY" \$17
a tasting of lasagna, chicken parm & meatballs

Pasta Entrées

ANGEL HAIR MARINARA \$12

SPAGHETTI WITH MEATBALLS (2) 14

RIGATONI WITH HOT SAUSAGE \$15

PENNE ALA VODKA \$15

LINGUINE AGLIO E OLIO \$14

HOMEMADE FETTUCCINI ALFREDO \$16

HOMEMADE GNOCCHI \$14

HOMEMADE MEAT OR CHEESE RAVIOLI \$14

Pasta Specialties

PENNE AMADEO \$17
marinara, spinach, roasted pepper,
grape tomato, red onion, mushroom

PENNE MELISSA \$17
tomato cream, hot sausage, roasted pepper,
artichoke heart, mushroom

CRAB ALFREDO \$22
alfredo, jumbo lump crab, roasted pepper,
sweet peas with penne

LINGUINE & CLAM SAUCE \$17
red or white style, fresh clams &
whole baby clams

CLAMS MARINARA \$18
spicy marinara, fresh clams, wine &
herbs with linguine

SHRIMP MARINARA \$18
spicy marinara, butterflied shrimp,
wine & herbs with linguine

SHRIMP SCIAMPI \$18
classic saute of butter, garlic,
wine & lemon with linguine



Chicken, Veal & More

ITALIAN
CLASSICS

Choose Your Style
MARSALA, FRANCHISE, CALABRESE OR PARMIGIANO
CHICKEN \$16 VEAL \$22

CHICKEN STRIPS \$16
butter, garlic & mushroom sauce

½ ROASTED CHICKEN \$15
red wine, herbs & new potatoes

EGGPLANT PARMIGIANO \$15

PORK CHOP CALABRESE \$16
center cut, chargrilled, hot sausage, peppers, onions & potatoes

ANDOLINI
shrimp, mushroom, sundried tomato, wine, lemon & herbs. HOUSE FAVORITE.
CHICKEN \$18 VEAL \$24

MIMI SAUCE
artichoke hearts, sundried tomato & mushroom in savory rosemary sauce
CHICKEN \$16 VEAL \$22

SALTIMBOCCA
prosciutto, spinach, mushroom, wine & herbs, baked with mozzarella
CHICKEN \$16 VEAL \$22

NIGHTLY
FEATURE

BLACK ANGUS BEEF
ask your server for chefs choice

Seafood

SEAFOOD FRA DIAVALO \$29
spicy marinara, haddock, shrimp, clams with linguine
ADD ½ LB. BRAZILIAN LOBSTER TAIL \$ MKT.

SEAFOOD ALA BIANCO \$29
haddock, shrimp & clams in a sciampi style cream sauce with linguine
ADD ½ LB. BRAZILIAN LOBSTER TAIL \$ MKT.

FRESH HADDOCK FILLET \$16
broiled with wine & herbs or breaded & fried

ORANGE ROUGHY
broiled in lemon & butter \$19
OR
stuffed with jumbo lump crab \$25

ORANGE ROUGHY FRANCHISE \$22
egg battered then finished in lemon & butter with spinach

½ LB. BRAZILIAN LOBSTER TAIL \$ MKT.
broiled, served with drawn butter & steak fries

MEDITERRANEAN HADDOCK \$19
wine, garlic & herbs, sun-dried tomatoes, olives & lemon

HADDOCK ALA GIOVANNI \$22
hot sausage, clams, wine, cream & herbs with angel hair

SALMON FLORENTINE \$23
wild caught. olive oil, garlic, spinach, mushroom & roasted pepper

*Our menu has been created with love and care.
The ingredients have been hand selected to enrich your culinary experience.
We respectfully ask that you do not alter the menu items with substitutions.*

- the Chef

- All entrées begin with your choice of a cup of soup or side garden salad.
- Select entrées are also accompanied with a choice of starch. (penne w/tomato sauce or chef's choice side).
- Small plates available for most entrées \$2 less. No plate splitting.
- Food may be cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.