

APPETIZERS

Bruschetta

Toasted bread topped with chopped tomatoes, garlic, capers, fresh herbs & extra virgin olive oil. \$4.95

Funghi

Baked mushrooms, shrimp and crab meat with garlic, Parmigiano cheese and herbs. \$8.95

Caprese

Fresh tomatoes, mozzarella, roasted peppers, basil and extra virgin olive oil. \$8.95

Clams (one dozen)

Little neck clams sautéed with garlic and basil, served in white wine or Marinara sauce. \$9.95

Mussels

Sautéed with garlic and basil served with white wine or spicy Marinara. \$9.95

SALADS

Caesar

Romaine hearts, Caesar dressing and Parmigiano cheese. \$6.95

Insalata Mista

Baby greens, balsamic vinaigrette and fresh tomatoes. \$5.95

Italian Wedding Soup

\$5.95

PASTA

(Any of the below selections are also available as an appetizer for ½ price)

Penne Puttanesca

Penne served with Calamata olives, capers and fresh Marinara. \$12.95

Penne Primavera

Penne served with fresh vegetables and mushrooms in oil and garlic, Marinara or tomato-cream sauce. \$15.95

Tagliatelle del Buon Gusto

Fresh tagliatelle served with pancetta, peas and mushrooms in a tomato-cream sauce. \$15.95

Linguini alla Pescatora

Mussels, clams, calamari with shrimp served with linguini in a spicy Marinara sauce. \$19.95

Linguini and Clams

One dozen little necks sautéed in oil and garlic served over linguini in Marinara or white wine sauce. \$17.95

Lobster Ravioli

Fresh ravioli stuffed with lobster served in a cognac and cream sauce with lump crab meat \$18.95

Ravioli Pomodoro	Fresh cheese ravioli served with fresh tomato sauce.	\$15.95
Gnocchi alla Sorrentina	Handmade potato gnocchi tossed with a fresh tomato basil sauce, parmesan and Mozzarella cheese.	\$15.95
Gnocchi Gorgonzola	Served in a Gorgonzola and cream sauce.	\$15.95

ENTREES

(All entrees are served with vegetables or pasta)

Chicken Maxima	Boneless breast of chicken sautéed with tomatoes and mushrooms in a white wine topped with asparagus and Mozzarella.	\$16.95
Chicken Marsala	Chicken sautéed with mushrooms and Marsala wine.	\$16.95
Chicken Salsiccia	Chunks of chicken and Italian sausage sautéed with fresh herbs and balsamic vinegar.	\$17.95
Chicken Parmigiana	Lightly breaded chicken cutlets topped with tomato and Mozzarella.	\$16.95
Veal Torinese	Veal with Prosciutto & Mozzarella in a Porcini Mushroom Sauce.	\$19.95
Veal Boscaiola	Veal medallions sautéed with mushrooms and roasted peppers served in light demi-glace sauce.	\$18.95
Veal Parmigiana	Lightly breaded veal cutlet topped with fresh Marinara and Mozzarella.	\$17.95
Veal Piccata	Veal Scaloppina sautéed with Sundried Tomatoes in a white Wine Lemon Sauce.	\$18.95

FISH

Salmon	Grilled salmon served with fresh herbs and lemon.	\$18.95
Tilapia	St. Peter's fillet in a white wine sauce with lemon and capers.	\$17.95
Langostino Grilled	Lightly marinated, grilled and finished in the oven, served with fresh herbs and lemon.	\$30.95

Desserts: *Home Made*
Tiramisu, Amore Chocolate Cake, Tartufo, Canoli

Drinks - BYOB:

We are serving : Soda, Coffee, Cappuccino, Espresso
Mineral Water

Langostini Restaurant BYOB, tel. 215-551-7709 >>>May,2009