

# LIBERATORE'S RISTORANTE & CATERING OF BEL AIR

Harford County Restaurant Week  
JANUARY 19<sup>TH</sup> THROUGH JANUARY 28<sup>TH</sup>, 2018

## \$20.18 PER PERSON

CHOOSE ONE ITEM FROM EACH COURSE:

### 1ST COURSE:

HOUSE SALAD  
CUP OF PASTA FAGIOLI  
BRUSCHETTA TOAST

Tomatoes, onions, basil, and olive oil on toasted bread

### 2ND COURSE:

RIGATONI VODKA SAUCE

Sautéed in a vodka cream sauce with fresh spinach,  
sun-dried tomatoes, and parmigiana cheese

ORECCHIETTE ALLA FORMAGGIO

fontina cheese, sweet Italian sausage, spinach, tomato,  
mushroom with truffle oil

EGGPLANT PARMIGIANA

Layers of eggplant topped with mozzarella cheeses  
and served with a side of pasta

PENNE ALEXANDER

Grilled chicken sautéed with fresh spinach, garlic  
and parmigiana cheese, served over penne pasta

### 3RD COURSE:

CHOCOLATE OREO CAKE  
COCONUT CREAM CAKE

## \$25.18 PER PERSON

CHOOSE ONE ITEM FROM EACH COURSE:

### 1ST COURSE:

CAESAR SALAD  
CUP OF CREAM OF CRAB  
POLPETTONE (8 oz. meatball)

TRE COLORE MOZZ CAPRESE TOWER

Green and red tomatoes, fresh mozzarella, fresh basil, and olive oil

### 2ND COURSE:

CRAB RAVIOLI

Cheese filled ravioli, topped with jumbo lump crabmeat,  
and sun-dried tomatoes, in a creamy rose sauce

SALMON NICOLA

Fresh salmon filet, baked with butter and basil,  
served over creamy Parmigiana risotto

SHRIMP SCAMPI

Sautéed shrimp in a butter, garlic, parmesan cheese sauce,  
served over linguini

CHICKEN PARMIGIANA

A timeless classic! Served with a side of pasta

### 3RD COURSE:

COCONUT CREAM CAKE  
CANNOLI

## \$30.18 PER PERSON

CHOOSE ONE ITEM FROM EACH COURSE:

### 1ST COURSE:

LIBERATORE'S SALAD

Mixed greens in a light Balsamic Vinaigrette dressing, with celery,  
mushrooms, and tomatoes, topped with shaved parmigiana cheese

CRAB DIP

FRIED CALAMARI

### 2ND COURSE:

LINGUINI CRABMEAT SAUCE

Jumbo lump crab meat simmered with slow cooked onions  
and Old-Bay with marinara sauce over linguini

CHICKEN & SHRIMP ANNAMARIE

Chicken breast topped with jumbo shrimp mozzarella cheese,  
asparagus in a lemon white wine sauce

FILET CON RISOTTO

5 oz. filet roasted Cipollini & pancetta in a demi-glaze sauce  
over creamy risotto garnish with spinach

VEAL PICCATA

Thinly sliced veal simmered in a white wine lemon capers sauce,  
served with a side of pasta

### 3RD COURSE:

PLAIN CHEESE CAKE  
LEMON SORBET

\*Beverages, Taxes, & Gratuity are not included in the Restaurant Week pricing.

\* Substitution can be made for an additional cost. Ask your Server for details.

