Linguine's Italian Restaurant

Specialty Breads	<u>Appetizers</u>		
Garlic Bread (with Melted Cheese)	6	Sautéed Greens (Lemon, Garlic, and Olive Oil)	10
Bruschetta Bread (with Melted Cheese and Tomatoes)	7	Beans and Greens (Sautéed Italian Greens with Beans)	12
Dandy Bread (with Melted Cheese and Italian Greens)	7	Marinated Eggplant (Served with Shaved Asiago Cheese)	14
Mushroom Bread (with Melted Cheese and Mushrooms)	7	Fried Calamari (Served with Red Sauce and Spicy Aioli)	15
		Fried Smelts (Tossed in Hot Sauce and Served with Spicy Aioli)	15
		Stuffed Hot Peppers (Blended Imported Cheeses)	15
Add a Side of Sauce for 1		Stuffed Artichoke (Lemon, Garlic, and Seasoned Bread Crumbs)	15

<u>Soups</u>			
Pasta fa Julia (Beans and Pasta)	Cup	7	Bowl 9
Chef's Choice	Cup	7	Bowl 9

<u>Salads</u>	
House Salad (House Italian Dressing, Tomatoes, Cucumbers, Onions, Olives, and Chic Peas)	7
Caesar Salad (House Caesar Dressing, Lemon, Anchovies, Asiago, and Croutons)	11
Chicken Caesar Salad (Chicken, House Caesar Dressing, Lemon, Anchovies, Asiago, and Croutons)	15
Baby Arugula Salad (House Italian Dressing, Tomatoes, Onions, Kalamata Olives, Capers, and Asiago)	12
Dandelion Salad (House Italian Dressing, Tomatoes, Onions, Kalamata Olives, Capers, and Asiago)	
Burrata (House Made Mozzarella with a Creamy Center, Tomatoes, Roasted Peppers, Onions, Kalamata Olives, and Capers)	
Antipasto (House Italian Dressing, Assorted Meats, Cheeses, and Vegetables – Serves 2 – 4)	

Classic Pasta with Red Sauce [Choice of Linguine, Spaghetti, or Penne]	
Pasta with Meatballs	18
Pasta with Sausage Links	20
Children's Pasta (Served with Red Sauce or Butter)	9
Make It Parmesan Style for 3	

Premium Pasta with Red Sauce								
Cheese Ravioli w/ Meatballs	20	Gnocchi w/ Meatballs	20	House Made Manicotti w/ Meatballs	21			
Cheese Ravioli w/ Sausage Links	22	Gnocchi w/ Sausage Links	22	House Made Manicotti w/ Sausage Links	23			
Make It Parmesan Style for 3								

<u>Italian Specialties</u>	
Baked Lasagna (with Meat and Cheese in our House Red Sauce)	22
Linguine Marinara (Crushed Plum Tomato Sauce with Fresh Basil and Kalamata Olives)	21
Linguine Alfredo (Traditional Romano Cream Sauce)	21
Linguine Garlic Oil (with Cremini Mushrooms and Kalamata Olives)	22
Linguine Danielle (Tomato Asiago Cream Sauce with Cremini Mushrooms and Kalamata Olives)	24
Linguine Julia (Crushed Plum Tomato Sauce with Sautéed Shrimp, Artichoke Hearts, and Kalamata Olives)	29
Linguine White Clam (Traditional White Clam Sauce with Chopped Clams)	27
Linguine Shrimp (Tomato Asiago Cream Sauce with Sautéed Shrimp and Kalamata Olives)	29
Linguine Fra Diavolo (Spicy Marinara Sauce with Sautéed Shrimp, Scallops, and Kalamata Olives)	31
Linguine Calamari Dandy (Crushed Plum Tomato Sauce with Sautéed Calamari and Italian Greens)	29
Italian Broiled Haddock (with Tomatoes, Greens, and Side of Penne with Red Sauce) FRIDAY ONLY	26

Milanese [Served with Italian Seasoned Greens, and Side of Penne with Red Sauce]

Chicken 27 Veal 29

Marsala [Served with Italian Seasoned Greens, Artichoke Hearts, Mushrooms, and Side of Linguine with Marsala Sauce]

Chicken 27 Veal 29

Parmesan [Served with Penne and Red Sauce]

Eggplant 22 Chicken 24

Make It Gregorio Style (Sautéed Hot Peppers) for 3

Godfather Sandwiches [Served with Greens, House Dressing, Melted Mozzarella, and Side of Penne with Red Sauce]

Chicken 14 Steak 15 Sausage

27

15

Veal

Lunches Only (Served Until 3pm)

Add Ons

Meatball3Meat Sauce4Sausage Link4Mushroom Sauce4Extra Virgin Dipping Oil3Garlic, Oil, and Mushrooms4

Bon Appétit
Your Hosts Vinny and Linda Desiderio