



ABATINO'S

★ ★ ★ ★ PIZZA & PASTA
★ ★ RESTAURANT

*Fine Homemade Classical Italian Fare in the Culinary
Tradition of Elisabetta Pisani, Co-Founder.
Family owned & operated since 1985.*

LUNCH MENU

Inquire about our gluten free pizza and entrees

Chef / Owner Raffaele Pisani

If you have any food allergies, please speak with the owner, manager, chef or server.

LUNCH

SOUPS

Soup of the Day	9.50
Bettina's Pasta e Fagioli	9.00

APPETIZERS

Baked Clams Oreganata	14.65
Stuffed Mushrooms	12.60
Mozzarella en Carrozza	12.60
Eggplant Rollatini	13.65
Fried Calamari	14.70
Little Neck Clams or	
P.E.I. Mussels in Garlic White Wine	14.70

SALADS

Cold Antipasto Salad - with prosciutto, soppressata, imported cheese	13.65
Tossed Salad (Italian or blue cheese dressing)	11.55
with Gorgonzola Cheese 1.85 - Goat 1.85 extra	
Caesar Salad	12.60
w/ grilled chicken 16.95	
Field Green Salad - with bacon walnuts & gorgonzola cheese	12.60
Chop Chop Salad ham, salami, provolone, red onion, kalamata olives, tomato, romaine lettuce, red wine vinaigrette	14.70
Fresh Mozzarella & Tomato with extra virgin olive oil & balsamic vinegar	12.60
Tri-Color endive, radicchio, arugula with balsamic vinaigrette	12.60

PASTA

Spaghetti with tomato sauce	15.95
Linguine with red or white clam sauce	21.00
Cheese Ravioli al pomodoro	16.80
Fettuccine Alfredo - parmigiana cream sauce	17.85
Baked Penne Rigate - ricotta pomodoro sauce with melted mozzarella	16.80
Fettuccini Gorgonzola - gorgonzola cream sauce	16.80
Cavatelli with broccoli, oil & garlic	16.80
Lasagna - pasta sheets layered with ground beef, ricotta, mozzarella and tomato sauce	16.80
Penne Vodka - with onions and bacon in a tomato cream sauce	16.80
Penne Sun Dried Tomatoes - sautéed with pine nuts, broccoli, oil & garlic	16.80
Bucatini Amatriciana - sautéed imported pancetta, onion, in a tomato basil sauce	16.80
Rigatoni Quattro Formaggio - sautéed with 4 cheeses	16.80
Penne Arrabiata - sautéed in onion, tomato, bacon & crushed red peppers	16.80
Angel Hair Cariati - sautéed with roasted peppers, bacon & onion	16.80
Spaghetti Carbonara - sautéed with bacon, egg & parmesan	16.80
Rigatoni Con Pesto - with a cream pesto (basil) sauce	16.80
Farfalle Boscaiola - bow tie pasta sautéed w/ peas, onion, ham, tomato cream sauce	16.80
Penne San Vito - sautéed with gorgonzola, tomato parmesan & fresh basil	16.80
Ricotta Gnocchi Sorrentino - sautéed with tomato cream, mozzarella & basil	16.80
Orecchiette with Broccoli Rabe - in a sundried tomato pesto sauce & toasted pine nuts	17.85
Gemelli with Meat sauce - ground beef in a pomodoro sauce	17.85

LUNCH ENTREES

Rack of Lamb - infused rosemary demi-glaze with garlic mashed potatoes.....	37.95
New York Strip Steak - with herbed butter and garlic mashed potatoes	32.60
Veal Milanese "Abatino's Style" - veal cutlet breaded and pan fried with arugula, tomatoes, red onion, capers, lemon vinaigrette.....	22.05
Salmon - pan seared over ratatouille with tomato essence sauce	25.25
Chicken Milanese "Abatino's Style" - chicken cutlet breaded and pan fried with arugula, tomatoes, red onion, capers, lemon vinaigrette.....	19.95
Black Angus Burger - 8 oz. toasted sesame bun with french fries, sliced tomato and red onion.....	15.75

(Entrees below served with a choice of house salad, spaghetti or penne)

Shrimp Parmigiana - breaded shrimp topped with melted mozzarella cheese & tomato sauce.....	22.05
Shrimp Fra Diavolo - sautéed in hot pepper & marinara sauce	22.05
Shrimp Scampi - sautéed with garlic, wine & wilted spinach	22.05
Shrimp Francese - dipped in egg batter, sautéed in lemon wine & wilted spinach.....	22.05
Calamari Marinara - squid sautéed in garlic & marinara sauce	22.05
Clams Marinara or Fra Diavolo - fresh little neck clams in shell sautéed in garlic and marinara sauce.....	22.05
Veal Parmigiana - breaded veal cutlet topped with melted mozzarella cheese and tomato sauce.....	22.05
Veal Sorrentino - veal Scaloppini topped with prosciutto, eggplant & mozzarella cheese served in a red wine sauce	22.05
Veal Marsala - veal scaloppini sautéed with mushrooms and marsala wine.....	22.05
Veal Piccata - veal scaloppini sautéed in a lemon caper wine sauce	22.05
Veal A La Pepperoni (hot or sweet) - veal scaloppini sautéed with vinegar peppers in a red sauce.....	22.05
Veal Pizzaiola - veal scaloppini & mushrooms sautéed in garlic & tomato	22.05
Veal Saltimbocca - veal scaloppini sautéed in wine & topped with prosciutto and spinach.....	22.05
Chicken A La Pepperoni (hot or sweet) - chicken scaloppini sautéed with vinegar peppers in a red sauce.....	19.95
Chicken Parmigiana - breaded chicken cutlet fried & topped with melted mozzarella cheese & tomato sauce	19.95
Chicken Francese - chicken scaloppini dipped in egg & sautéed in lemon and wine.....	19.95
Chicken A La Cacciatore - boneless pieces of chicken sautéed with peppers, bacon, mushrooms, and onions in a tomato wine sauce	19.95
Chicken Scarparello (hot or sweet) - boneless pieces of chicken sautéed with peppers, garlic and wine.....	19.95
Braised Chicken - chicken scaloppini and mushrooms sautéed in a tomato cream sauce.....	19.95
Chicken Marsala - chicken scaloppini sautéed with mushrooms and marsala wine.....	19.95
Chicken Romana - boneless pieces of chicken and mushrooms sautéed with garlic and wine	19.95
Chicken Rollatini - chicken scaloppini stuffed with mozzarella and prosciutto, sautéed with mushrooms in a cream sauce.....	19.95
Chicken Piccata - chicken scaloppini sautéed in a lemon caper wine sauce	19.95
Chicken Sorrentino - chicken scaloppini topped with prosciutto, eggplant and mozzarella, red wine sauce.....	19.95
Chicken Quattro Formaggio - chicken scaloppini sautéed with 4 cheeses in a cream sauce.....	19.95
Chicken Gorgonzola - chicken scaloppini sautéed with gorgonzola in a cream sauce	19.95
Chicken Sun Dried Tomatoes - boneless pieces of chicken sautéed with sun dried tomatoes, pine nuts, broccoli, oil and garlic	19.95
Eggplant Parmigiana - breaded layers of eggplant topped with melted mozzarella cheese and tomato sauce.....	19.95

LUNCH

	10"	14"	16"	16"
PIZZA PIES - Cheese	Individual Mini	Small	Large	Sicilian
	13.65	18.90	19.95	22.05

Additional Toppings: Extra Cheese - Garlic - Mushrooms - Peppers - Sausage - Pepperoni

Anchovies - Meatball - Onion - Black Olives - Bacon - Eggplant - Broccoli - Spinach

Ham - Hot Vinegar Peppers - Sun Dried Tomato

Mini Pie - 1.85 extra for each additional topping on half or whole pie

Large, Small & Sicilian - 2.90 extra for each additional topping on whole pie / 2.40 each on 1/2 pie

ABATINO'S SPECIAL PIZZAS

	SMALL	LARGE
Abatino's "AWARD WINNING" Pan Pizza - fresh sliced tomatoes and chopped garlic topped with mozzarella cheese, baked on a thin crust (one size)		25.15
Pizza Bianca - ricotta and mozzarella cheese	23.10	24.15
Abatino's Combo Pizza - sausage, pepperoni, peppers, meatballs, onions, mushrooms, olives	27.30	28.35
Salad Pizza - lettuce, tomato, cucumber, olives, carrots, cabbage, and house dressing	23.10	24.15
Clam Scampi Pizza - baby clams, white wine, garlic and mozzarella cheese	28.35	29.40
Chicken Marsala Pizza - sautéed chicken pieces in a wild mushroom marsala wine sauce	27.30	28.35
Chicken Barbeque Pizza - chicken pieces and red onions with barbeque sauce	27.30	28.35
Homemade Mozzarella - tomato basil garlic sauce pizza	22.05	23.10
Chicken Scarparello - (hot, sweet or mixed peppers)	27.30	28.35

HOT WEDGES

Eggplant Parmigiana	14.65
Peppers and Egg	13.60
Veal Cutlet Parmigiana	16.75
Meatball	13.60
Meatball Parmigiana	14.65
Chicken Parmigiana	14.65
Sausage	13.60
Sausage & Peppers	14.65
Sausage Parmigiana	14.65

SIDE ORDERS

Garlic Bread	5.80
Garlic Bread Parmigiana	7.90
Meatballs	10.95
French Fries	5.75
Sausages	10.95
Sautéed Broccoli Rabe (seas.)	12.95
Sautéed Spinach	10.95
Sautéed Broccoli	10.95

CHILDREN'S MENU

(ages 12 & under)

Penne with butter or tomato sauce	14.65	Tomato and Cheese Pizza	14.65
Baked Macaroni with cheese	14.65	Ravioli	14.65
Chicken Fingers	14.95	Chicken Parmigiana	14.65

Children's menu includes soda, juice, milk or chocolate milk

Ice Cream Sundae \$3.50

POSTED PRICES APPLY TO NON-CASH TRANSACTIONS WE OFFER A 3% DISCOUNT ON CASH TRANSACTIONS.

Visa/Mastercard Accepted - No Checks - No Substitutions please

Prices subject to change and sales tax.

A 20% gratuity will be added for parties of 6 or more.

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