



ABATINO'S

★ ★ ★ ★ PIZZA & PASTA
★ ★ RESTAURANT

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

DINNER MENU

Inquire about our gluten free pizza and entrees

Chef / Owner Raffaele Pisani

DINNER

SOUPS

Soup of the Day.....	8.50
Bettina's Pasta e Fagioli.....	7.50

APPETIZERS

Baked Clams Oreganata	11.95
Stuffed Mushrooms	9.95
Mozzarella en Carrozza	9.95
Eggplant Rollatini.....	10.95
Fried Calamari	11.95
Little Neck Clams or	
P.E.I. Mussels in Garlic White Wine	11.95

SALADS

Cold Antipasto Salad - with prosciutto, soppressata, imported cheese	10.95
Tossed Salad (Italian or blue cheese dressing)	8.95
with Gorgonzola Cheese 1.50 - Goat 1.50 extra	
Caesar Salad	9.95
w/ grilled chicken 12.95	
Field Green Salad - with bacon, walnuts & gorgonzola cheese	9.95
Chop Chop Salad ham, salami, provolone, red onion, Kalamata olives, tomato, romaine lettuce, red wine vinaigrette.....	11.95
Fresh Mozzarella & Tomato with extra virgin olive oil & balsamic vinegar	9.95
Tri-Color endive, radicchio, arugula with balsamic vinaigrette	9.95

PASTA

Spaghetti with tomato sauce.....	14.95
Linguine with red or white clam sauce.....	19.95
Cheese Ravioli al pomodoro	17.95
Fettuccine Alfredo - parmigiana cream sauce.....	17.95
Baked Penne Rigate - ricotta pomodoro sauce with melted mozzarella.....	17.95
Fettuccini Gorgonzola - gorgonzola cream sauce.....	17.95
Cavatelli with broccoli, oil & garlic.....	17.95
Lasagna - pasta sheets layered with ground beef, ricotta, mozzarella and tomato sauce	18.95
Penneodka - with onions and bacon in a tomato cream sauce	17.95
Penne Sun Dried Tomatoes - sautéed with pine nuts, broccoli, oil & garlic	17.95
Bucatini Amatriciana - sautéed imported pancetta, onion, in a tomato basil sauce	18.50
Rigatoni Quattro Formaggio - sautéed with 4 cheeses	17.95
Penne Arrabiata - sautéed in onion, tomato, bacon & crushed red peppers	17.95
Angel Hair Cariati - sautéed with roasted peppers, bacon & onion	17.95
Spaghetti Carbonara - sautéed with bacon, egg & parmesan.....	17.95
Rigatoni Con Pesto - with a cream pesto (basil) sauce	17.95
Farfella Boscaiola - bow tie pasta sautéed w/ peas, onion, ham, tomato cream sauce	17.95
Penne San Vito - sautéed with gorgonzola, tomato parmesan & fresh basil.....	17.95
Ricotta Gnocchi Sorrentino - sautéed with tomato cream, mozzarella & basil	17.95
Orecchiette with Broccoli Rabe - in a sundried tomato pesto sauce & toasted pine nuts.....	17.95
Gemelli with Meat sauce - ground beef in a pomodoro sauce	18.50

DINNER ENTREES

Rack of Lamb - infused rosemary demi-glaze with garlic mashed potatoes	30.95
New York Strip Steak - with herbed butter and garlic mashed potatoes	28.95
Veal Milanese "Abatino's Style" - veal cutlet breaded and pan fried with arugula, tomatoes, red onion, capers, lemon vinaigrette	22.95
Salmon - pan seared over ratatouille with tomato essence sauce.....	24.95
Chicken Milanese "Abatino's Style" - chicken cutlet breaded and pan fried topped with arugula, tomatoes, red onion, capers, lemon vinaigrette	20.95
Black Angus Burger - 8 oz. toasted sesame bun with french fries, sliced tomato and red onion.....	14.95

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

Shrimp Parmigiana - breaded shrimp topped with melted mozzarella cheese & tomato sauce	22.95
Shrimp Fra Diavolo - sautéed in hot pepper & marinara sauce	22.95
Shrimp Scampi - sautéed with garlic, wine & wilted spinach	22.95
Shrimp Francese - dipped in egg batter, sautéed in lemon & wine	22.95
Calamari Marinara - squid sautéed in garlic & marinara sauce	22.95
Clams Marinara or Fra Diavolo - fresh little neck clams in shell sautéed in garlic and marinara sauce	22.95
Veal Parmigiana - breaded veal cutlet topped with melted mozzarella cheese and tomato sauce	22.95
Veal Sorrentino - veal scaloppini topped with prosciutto, eggplant & mozzarella cheese served in a red wine sauce	22.95
Veal Marsala - veal scaloppini sautéed with mushrooms and marsala wine	22.95
Veal Piccata - veal scaloppini sautéed in a lemon caper wine sauce	22.95
Veal A La Pepperoni (hot or sweet) - veal scaloppini sautéed with vinegar peppers in a red sauce	22.95
Veal Pizzaiola - veal scaloppini & mushrooms sautéed in garlic & tomato	22.95
Veal Saltimbocca - veal scaloppini sautéed in wine & topped with prosciutto and spinach.....	22.95
Chicken A La Pepperoni (hot or sweet) - chicken scaloppini sautéed with vinegar peppers in a red sauce	20.95
Chicken Parmigiana - breaded chicken cutlet fried & topped with melted mozzarella cheese & tomato sauce.....	20.95
Chicken Francese - chicken scaloppini dipped in egg & sautéed in lemon and wine	20.95
Chicken Cacciatore - boneless pieces of chicken sautéed with peppers, bacon, mushrooms, and onions in a tomato wine sauce	20.95
Chicken Scarparello (hot or sweet) - boneless pieces of chicken sautéed with peppers, garlic and wine	20.95
Braised Chicken - chicken scaloppini and mushrooms sautéed in a tomato cream sauce	20.95
Chicken Marsala - chicken scaloppini sautéed with mushrooms and marsala wine	20.95
Chicken Romana - boneless pieces of chicken and mushrooms sautéed with garlic and wine	20.95
Chicken Rollatini - chicken scaloppini stuffed with mozzarella and prosciutto, sautéed with mushrooms in a cream sauce	20.95
Chicken Piccata - chicken scaloppini sautéed in a lemon caper wine sauce	20.95
Chicken Sorrentino - chicken scaloppini topped with prosciutto, eggplant and mozzarella, red wine sauce	20.95
Chicken Quattro Formaggio - chicken scaloppini sautéed with 4 cheeses in a cream sauce.....	20.95
Chicken Gorgonzola - chicken scaloppini sautéed with gorgonzola in a cream sauce	20.95
Chicken Sun Dried Tomatoes - boneless pieces of chicken sautéed with sun dried tomatoes, pine nuts, broccoli, oil and garlic.....	20.95
Eggplant Parmigiana - breaded layers of eggplant topped with melted mozzarella cheese and tomato sauce.....	19.95

DINNER

Pizza Slices and Calzones are served in the bar area only. Sorry no exceptions.

	10"	14"	16"	16"
PIZZA PIES - Cheese	Individual Mini	Small	Large	Sicilian
	10.95	15.00	16.00	18.00

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 - 1.50 extra for each additional topping on half or whole pie

Large, Small & Sicilian - 2.50 extra for each additional topping on whole pie / 2.00 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).....	20.95	
Pizza Bianca - ricotta and mozzarella cheese	19.00	20.00
Abatino's Combo Pizza - sausage, pepperoni, peppers, meatballs, onions, mushrooms, olives.....	22.95	23.95
Salad Pizza - romaine, tomato, cucumber, olives, carrots, cabbage, and house dressing.....	19.00	20.00
Clam Scampi Pizza - baby clams, white wine, garlic and mozzarella cheese	23.95	24.95
Chicken Marsala Pizza - sautéed chicken pieces in a wild mushroom marsala wine sauce.....	23.95	24.95
Chicken Barbeque Pizza - chicken pieces and red onions with barbeque sauce	22.95	23.95
Homemade Mozzarella - tomato basil garlic sauce pizza	18.00	19.00

HOT WEDGES

Eggplant Parmigiana	10.95
Peppers and Egg	9.95
Veal Cutlet Parmigiana	12.95
Meatball	9.95
Meatball Parmigiana	10.95
Chicken Parmigiana	10.95
Sausage	9.95
Sausage & Peppers	10.95
Sausage Parmigiana	10.95

SIDE ORDERS

Garlic Bread	4.95
Garlic Bread Parmigiana	6.00
Meatballs	8.00
French Fries	4.50
Side of Sauce	1.00
Sausages	8.00
Sautéed Broccoli Rabe	9.95
Sautéed Spinach	7.95
Sautéed Broccoli	7.95

CHILDREN'S MENU

(ages 12 & under)

Penne with butter or tomato sauce	11.95	Tomato and Cheese Pizza	10.95
Baked Macaroni with cheese	11.95	Ravioli	11.95
Chicken Fingers	11.95	Chicken Parmigiana	11.95

Children's menu includes soda, juice, milk or chocolate milk
Ice Cream Sundae \$ 3.50

Visa/Mastercard/Amex 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.

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