



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 Cariatati - 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
	12.65	17.90	18.95	21.05

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

Large, Small & Sicilian - 2.90 extra for each additional topping on whole pie / 2.40each 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).....		24.15
Pizza Bianca - ricotta and mozzarella cheese	22.10	23.15
Abatino's Combo Pizza - sausage, pepperoni, peppers, meatballs, onions, mushrooms, olives	26.30	27.35
Salad Pizza - lettuce, tomato, cucumber, olives, carrots, cabbage, and house dressing.....	22.10	23.15
Clam Scampi Pizza - baby clams, white wine, garlic and mozzarella cheese	27.35	28.40
Chicken Marsala Pizza - sautéed chicken pieces in a wild mushroom marsala wine sauce	26.30	27.35
Chicken Barbeque Pizza - chicken pieces and red onions with barbeque sauce.....	26.30	27.35
Homemade Mozzarella - tomato basil garlic sauce pizza.....	21.05	22.10

HOT WEDGES

Eggplant Parmigiana	13.65
Peppers and Egg	12.60
Veal Cutlet Parmigiana.....	15.70
Meatball	12.60
Meatball Parmigiana	13.65
Chicken Parmigiana	13.65
Sausage	12.60
Sausage & Peppers	13.65
Sausage Parmigiana	13.65

SIDE ORDERS

Garlic Bread	5.30
Garlic Bread Parmigiana	7.40
Meatballs	10.55
French Fries	5.25
Sausages	10.55
Sautéed Broccoli Rabe (seas.)	12.60
Sautéed Spinach	10.50
Sautéed Broccoli	10.50

CHILDREN'S MENU

(ages 12 & under)

Penne with butter or tomato sauce.....	13.65	Tomato and Cheese Pizza.....	13.65
Baked Macaroni with cheese	13.65	Ravioli	13.65
Chicken Fingers.....	13.95	Chicken Parmigiana	13.65

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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