



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	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	12.95
Linguine with red or white clam sauce.....	17.95
Cheese Ravioli al pomodoro	13.95
Fettuccine Alfredo - parmigiana cream sauce.....	13.95
Baked Penne Rigate - ricotta pomodoro sauce with melted mozzarella.....	13.95
Fettuccini Gorgonzola - gorgonzola cream sauce	13.95
Cavatelli with broccoli, oil & garlic	13.95
Lasagna - pasta sheets layered with ground beef, ricotta, mozzarella and tomato sauce.....	14.95
Penne Vodka - with onions and bacon in a tomato cream sauce.....	13.95
Penne Sun Dried Tomatoes - sautéed with pine nuts, broccoli, oil & garlic.....	13.95
Bucatini Amatriciana - sautéed imported pancetta, onion, in a tomato basil sauce	13.95
Rigatoni Quattro Formaggio - sautéed with 4 cheeses	13.95
Penne Arrabiata - sautéed in onion, tomato, bacon & crushed red peppers	13.95
Angel Hair Cariati - sautéed with roasted peppers, bacon & onion	13.95
Spaghetti Carbonara - sautéed with bacon, egg & parmesan	13.95
Rigatoni Con Pesto - with a cream pesto (basil) sauce.....	13.95
Farfalle Boscaiola - bow tie pasta sautéed w/ peas, onion, ham, tomato cream sauce.....	13.95
Penne San Vito - sautéed with gorgonzola, tomato parmesan & fresh basil	13.95
Ricotta Gnocchi Sorrentino - sautéed with tomato cream, mozzarella & basil.....	13.95
Orecchiette with Broccoli Rabe - in a sundried tomato pesto sauce & toasted pine nuts.....	14.95
Gemelli with Meat sauce - ground beef in a pomodoro sauce.....	14.95

LUNCH ENTREES

Rack of Lamb - infused rosemary demi-glaze with garlic mashed potatoes	26.95
New York Strip Steak - with herbed butter and garlic mashed potatoes	25.95
Veal Milanese "Abatino's Style" - veal cutlet breaded and pan fried with arugula, tomatoes, red onion, capers, lemon vinaigrette	18.95
Salmon - pan seared over ratatouille with tomato essence sauce.....	21.95
Chicken Milanese "Abatino's Style" - chicken cutlet breaded and pan fried with arugula, tomatoes, red onion, capers, lemon vinaigrette	16.95
Black Angus Burger - 8 oz. toasted sesame bun with french fries, sliced tomato and red onion.....	12.95

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

Shrimp Parmigiana - breaded shrimp topped with melted mozzarella cheese & tomato sauce	18.95
Shrimp Fra Diavolo - sautéed in hot pepper & marinara sauce.....	18.95
Shrimp Scampi - sautéed with garlic, wine & wilted spinach.....	18.95
Shrimp Francese - dipped in egg batter, sautéed in lemon & wine	18.95
Calamari Marinara - squid sautéed in garlic & marinara sauce.....	18.95
Clams Marinara or Fra Diavolo - fresh little neck clams in shell sautéed in garlic and marinara sauce	18.95
Veal Parmigiana - breaded veal cutlet topped with melted mozzarella cheese and tomato sauce	18.95
Veal Sorrentino - veal Scaloppini topped with prosciutto, eggplant & mozzarella cheese served in a red wine sauce.....	18.95
Veal Marsala - veal scaloppini sautéed with mushrooms and marsala wine	18.95
Veal Piccata - veal scaloppini sautéed in a lemon caper wine sauce.....	18.95
Veal A La Pepperoni (hot or sweet) - veal scaloppini sautéed with vinegar peppers in a red sauce	18.95
Veal Pizzaiola - veal scaloppini & mushrooms sautéed in garlic & tomato	18.95
Veal Saltimbocca - veal scaloppini sautéed in wine & topped with prosciutto and spinach	18.95
Chicken A La Pepperoni (hot or sweet) - chicken scaloppini sautéed with vinegar peppers in a red sauce	16.95
Chicken Parmigiana - breaded chicken cutlet fried & topped with melted mozzarella cheese & tomato sauce.....	16.95
Chicken Francese - chicken scaloppini dipped in egg & sautéed in lemon and wine	16.95
Chicken A La Cacciatore - boneless pieces of chicken sautéed with peppers, bacon, mushrooms, and onions in a tomato wine sauce.....	16.95
Chicken Scarparello (hot or sweet) - boneless pieces of chicken sautéed with peppers, garlic and wine	16.95
Braised Chicken - chicken scaloppini and mushrooms sautéed in a tomato cream sauce	16.95
Chicken Marsala - chicken scaloppini sautéed with mushrooms and marsala wine	16.95
Chicken Romana - boneless pieces of chicken and mushrooms sautéed with garlic and wine.....	16.95
Chicken Rollatini - chicken scaloppini stuffed with mozzarella and prosciutto, sautéed with mushrooms in a cream sauce	16.95
Chicken Piccata - chicken scaloppini sautéed in a lemon caper wine sauce.....	16.95
Chicken Sorrentino - chicken scaloppini topped with prosciutto, eggplant and mozzarella, red wine sauce.....	16.95
Chicken Quattro Formaggio - chicken scaloppini sautéed with 4 cheeses in a cream sauce	16.95
Chicken Gorgonzola - chicken scaloppini sautéed with gorgonzola in a cream sauce	16.95
Chicken Sun Dried Tomatoes - boneless pieces of chicken sautéed with sun dried tomatoes, pine nuts, broccoli, oil and garlic.....	16.95
Eggplant Parmigiana - breaded layers of eggplant topped with melted mozzarella cheese and tomato sauce	16.95

LUNCH

	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 - 2.00 extra for each additional topping on whole pie / 1.50 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 - lettuce, 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	22.95	23.95
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
Sausages	8.00
Sautéed Broccoli Rabe (seas.)	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.

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