

La Palina Restaurant

SINCE 1930



Antipasto

BAKED CLAMS \$10

CLAM COCKTAIL \$8

ZUPPA DI MUSSELS (RED) \$15

MUSSELS SANTA LUCIA (WHITE) \$15

SPECIAL HOME STYLE ANTIPASTO (FOR ONE) \$11

Roasted Peppers, Fresh Tomatoes, Fresh Mozzarella, Fontinella Cheese, Prosciutto, and Soppresata

SPEDINI ROMANO \$14

Sliced Bread Layered with Mozzarella in a dreamy Light Anchovy and Wine Sauce.

ZUPPA DI CLAMS \$18

Choice of Red Fra Diavolo or White Clam Sauce

SHRIMP COCKTAIL \$15

FRUTTA DI MARE

Italian Mixed Seafood Salad Dressed with Lemon and Oil

For One \$18 For Two \$33

MOZZARELLA EN CAROZZA \$9

FRIED CALAMARI \$18

PORTOBELLO OREGANATO \$14

Portobello Mushrooms Topped with Breadcrumbs and Served over Spinach

STUFFED MUSHROOMS \$10

Hand Picked Stuffed Mushrooms Topped with Marinara Sauce

Zuppe

MINISTRONE \$8

ESCAROLE AND BEANS \$14

SPINACH AND EGG SOUP \$8

PASTA E FAGIOLE \$9

Insalate

TRI-COLOR SALAD

Small \$10 Large \$18

CHEF SALAD

Mixed lettuce, Tomatoes, Onions, Cucumbers, Carrots, and Olives served with Oil and Red Wine Vinegar

Small \$8 Large \$16

ARUGULA SALAD

Small \$10 Large \$18

ANTIPASTO SALAD

Mixed Lettuce, Roasted Peppers, Fresh Tomatoes, Fresh Mozzarella, Fontinella Cheese, Prosciutto, and Soppresata served with Oil and Red Wine Vinegar

Small \$14 Large \$25

Add Grilled Chicken...\$8 Add Grilled Shrimp...\$10 Add Parmigiano-Reggiano...\$4

Pasta

Your Choice Of Penne, Rigatoni, Spaghetti, Linguine, Capellini, Fettuccini, or Gnocchi (\$2 extra)

TOMATO SAUCE \$16

MARINARA SAUCE \$16

VODKA SAUCE \$16

ALFREDO SAUCE \$18

HOMEMADE MANICOTTI OR RAVIOLI \$14

BOLOGNESE SAUCE \$20

FRA DIAVOLO \$16

FILETTO DI POMODORO \$18

WHITE OR RED CLAM SAUCE \$18

BAKED ZITI OR ZITI SICILIANA \$18

Gluten Free, Whole Wheat (\$2 Extra), and Half Orders of Selected Pastas are Available

\$25 Per Person Minimum





Pesce

Shrimp

OREGANATA W/ PASTA \$29

Sauteed Shrimp Served in a Garlic Lemon Sauce
Topped with Toasted Seasoned Breadcrumbs

MARINARA W/ PASTA \$29

FRA DIAVOLO W/ PASTA \$29

PARMIGIANA W/ PASTA \$29

Salmon

OREGANATA \$26

LIVORNESE \$28

Lemon Sole

OREGANATA \$26

MARECHIARA \$26

FRANCAISE \$28

Lobster Tail

OREGANATA \$39

FRA DIAVOLO \$39

Lobster Tail Cooked in a Spicy Marinara Sauce

Bistecche

Porterhouse/Filet Mignon

PIZZAIOLA

Served in a Red Marinara Sauce with Peppers and
Mushrooms

SICILIANA

Topped with Seasoned Bread Crumbs in a Garlic
White Wine Sauce, and Served over Mushrooms

Combinations

LA PALINA SPECIAL

Chicken Parmigiana, Filet Mignon Pizzaiola, and
Veal Marsala

For Two \$52 For Four \$90

SHADOW SPECIAL

Chicken Scarpariello, Filet Mignon Veneziana, and
Veal Francaise

For Two \$52 For Four \$90

Vitello

PARMIGIANA W/ PASTA \$22

FRANCAISE OR PICCATA \$20

MARSALA \$20

SORRENTINO \$24

Veal Scallopini Topped with Prosciutto, Eggplant
and Mozzarella in a Marsala Wine Sauce

MILANESE W/ SALAD \$21

PIZZAIOLA \$20

SPIDINI SICILIANA \$24

Veal Rolatini Stuffed with Prosciutto and Fontinella
Cheese served in a Mushrooms and Wine Sauce
and Topped with Breadcrumbs

FILET OF VEAL \$42

Pollo

PARMIGIANA W/ PASTA \$20

FRANCAISE OR PICCATA \$20

VESUVIUS \$20

SCARPARELLO \$18

CACCIATORE \$20

MARSALA \$20

SORRENTINO \$22

MILANESE W/ SALAD \$20

Carne di Maiale

PORK SAUSAGE PIZZAIOLA \$18

Pork Sausage in a Red Marinara Sauce with
Peppers and Mushrooms

BROILED PORK CHOPS \$28

Two Broiled Pork Chops Loaded with Vinegar
Peppers, Potatoes, and Spicy Cherry Peppers

Melanzana

EGGPLANT PARMIGIANA W/ PASTA \$21

EGGPLANT ROLLATINI \$18

Le Verdure

BROCCOLI SAUTE \$9

BROCCOLI DI RABE \$14

ESCAROLE SAUTE \$9

MUSHROOMS AND ONIONS SAUTE \$8

HOT CHERRY PEPPERS \$5

SPINACH SAUTE \$9

FRIED ZUCCHINI \$10

POTATO CROQUETTES \$6

RICE BALLS \$6

