

La Palina Restaurant

SINCE 1930



Antipasto

BAKED CLAMS \$12

ZUPPA DI MUSSELS (RED) \$15

MUSSELS SANTA LUCIA (WHITE) \$15

SPECIAL HOME STYLE ANTIPASTO (FOR ONE) \$12

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

SPIEDINI ROMANO \$14

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

ZUPPA DI CLAMS \$18

Choice of Red Marinara 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 \$12

Hand Picked Stuffed Mushrooms Topped with Marinara Sauce

Zuppe

ESCAROLE AND BEANS \$14

PASTA E FAGIOLE \$10

Insalate

TRI-COLOR SALAD
Small \$10 Large \$18

ARUGULA 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

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)

FAMILY TOMATO SAUCE \$16

MARINARA SAUCE \$16

VODKA SAUCE \$18

HOMEMADE MANICOTTI \$16

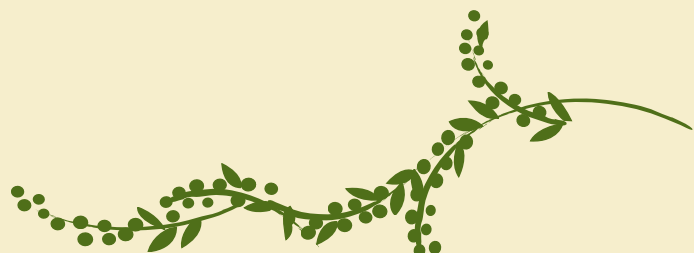
FILETTO DI POMODORO \$20

WHITE OR RED CLAM SAUCE \$20

BAKED ZITI \$18

RICOTTA RAVIOLI \$16

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





Pesce

Shrimp

OREGANATA W/ PASTA \$29

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

MARINARA W/ PASTA \$29

FRA DIAVOLO W/ PASTA \$29

Salmon

OREGANATA \$28

LIVORNESE \$31

Lemon Sole

OREGANATA \$28

FRANCAISE \$28

MARECHIARA W/ PASTA \$32

Lobster Tail

OREGANATA \$39

FRA DIAVOLO W/ PASTA \$44

Lobster Tail Cooked in a Spicy Marinara Sauce

Bisteccche

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 \$54 For Four \$96

SHADOW SPECIAL

Chicken Scarpariello, Filet Mignon Veneziana, and Veal Francaise

For Two \$54 For Four \$96

Vitello

PARMIGIANA W/ PASTA \$24

FRANCAISE OR PICCATA \$22

SORRENTINO \$26

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

FILET OF VEAL LOADED \$42

Eye of Veal Loaded with Vinegar Peppers, Spicy Cherry Peppers and Potatoes

MILANESE W/ SALAD \$22

MARSALA \$22

PIZZAIOLA \$22

Popular to Add On: Peppers and Mushrooms

SPIEDINI SICILIANA \$26

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

Pollo

PARMIGIANA W/ PASTA \$20

FRANCAISE OR PICCATA \$20

SCARPARELLO \$18

Popular to Add On: Vinegar Peppers, Spicy Cherry Peppers, Potatoes or Sausage

MARSALA \$20

SORRENTINO \$24

MILANESE W/ SALAD \$20

Carne di Maiale

PORK SAUSAGE PIZZAIOLA \$18

Pork Sausage in a Red Marinara Sauce with Peppers and Mushrooms

PORK CHOPS LOADED \$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 \$9

HOT CHERRY PEPPERS \$5

SPINACH SAUTE \$9

FRIED ZUCCHINI \$10

POTATO CROQUETTES \$6

RICE BALLS \$6

