

Grimaldi's

Luna Park

ANTIPASTI

Calamari Grimaldi

Lightly fried squid with tomatoes, olives, hot peppers in a light butter sauce.....10.95

“Utica” Greens

Fresh escarole with pancetta, hot cherry peppers & grated cheese.....9.95

Steamed Mussels

Marinara or garlic butter sauce.....11.95

Grilled Sicilian Sausage

Braised escarole and polenta.....8.95

Hot Antipasto

Mussels, clams, shrimp and eggplant in sherry wine sauce with parmigiana and one long hot.....14.95

Wild Mushroom Risotto

With pancetta and wild truffle essence.....9.95

Risotto Milanese

Saffron, butter & parmigiana.....9.95

INSALATE

Traditional Caesar

Romaine hearts with garlic croutons.....7.95

Bibb

Bibb lettuce with roasted walnuts, apples, Gorgonzola & Cider Vinaigrette.....9.95

Antipasto

Fresh cut romaine, marinated roasted peppers, Sopresetta, Cappicola, Provolone, Italian tuna, pepperoncini and calamata olives for two.....12.95

Grimaldi Salad

Mixed romaine lettuce with roasted red peppers, olives, artichokes, tomato, gorgonzola and mixed with parmigiana cheese and our house dressing.....8.95

Secondi

Entrée served with soup or tossed house salad

PASTE

Pasta Marinara with meatball

Choice of penne, rigatoni, cappellini or wheat spaghetti.....10.95
Without meatball.....9.95

Gnocchi Verde

Potato dumpling with fresh basil pesto parmigiana, toasted pine nuts.....15.95
Primi.....8.95

Homemade Lasagna

Sausage, ricotta cheese, parmigiana, mozzarella and Romano cheese.....15.95

Shrimp Scampi

Over a bed of linguini in a lemon butter garlic sauce.....22.95

Rita's Rigatoni Ragu

With a Bolognese sauce.....15.95
Primi.....8.95

Pasta and Peas

Tossed with pancetta, cavatelli and tossed in a light marinara sauce.....14.95
Primi.....7.95

Bundy's Penne Pasta Pesto

Homemade pesto, scallops and shrimp.....24.95

Sicilian Sausage

Rigatoni, rapini, veal, roasted tomatoes and ricotta.....16.95

Mushroom Pappardelle

Wild mushrooms tossed in a marscapone cream sauce.....15.95

Please ask your server about our daily specials and please inform your server of any dietary restrictions

POLLO

(Served with a side of pasta)

Chicken Putanesca

Chicken breast sautéed with olives, onions, and capers sweet peppers in a marinara.....18.95

Chicken Parmigiana

Mozzarella, tomato sauce.....14.95

Chicken Scamardo

Chicken breast layered with eggplant, prosciutto fontina cheese in a light vodka sauce.....21.95

Chicken Francaise

Batter dipped with a lemon butter sauce.....18.95

Chicken Bianco

Chicken breast with spinach, garlic, mushrooms in a white vermouth sauce.....18.95

Chicken Under The Brick

Marinated with rosemary, olive oil and truffle essence, with potato and vegetable of the day..18.95

PESCE

Haddock Francaise

Batter dipped with a lemon butter sauce...18.95

Cioppino

Shrimp, clams, mussels, scallops and fish of the day sautéed with pasta marinara.....28.95

Calamari Marinara

Rita's famous marinara over linguini.....18.95

Haddock Lanzafame

Oregano seasoned breading topped and baked with white wine, butter sauce. Served with pasta....19.95

Terry's Shrimp Verde

Grilled shrimp server over sautéed spinach....22.95

Linguini and Clam Sauce

Baby clams with choice of red or white sauce..18.95

Salmon Oscar Florentine

Fresh Norwegian Salmon topped with lump crabmeat, sautéed spinach with an herb béarnaise crust over risotto Milanese.....23.95

BISTECA

(Served with potato and vegetable of the day)

Filet Mignon with baby portobellos

Marinated 10 oz center cut filet, topped with grilled portabella mushroom.....26.95

Braised Short Ribs

Slow roasted with a cabernet sauce.....22.95

Sliced Filet Italian Style

Hot and sweet peppers, mushrooms in a chianti wine sauce.....26.95

Double cut Pork Chop

With creamy polenta and topped with an apple chutney. Or-Sautéed with hot and sweet peppers olive oil and garlic21.95

Pork Osso Buco

Pork shank fork tender slow roasted with a pork demi glaze and saffron risotto.....23.95

VITELLO

(Served with a side of pasta)

Veal Cutlet- Milanese style

Pan-fried with a lemon emulsion traviso.....21.95

Veal Parmigiana

Mozzarella, tomato sauce21.95

Veal Carciofo

Medallions of veal tenderly sautéed with artichokes and mushrooms with vermouth sauce.....22.95

Veal Francaise

Batter dipped with a lemon butter sauce.....21.95

Veal Piccata

Tenderly sautéed with capers, scallions, mushrooms with a lemon garlic sauce.....21.95

Veal Lumache

Tender medallions, sautéed snails, Chianti wine and mushrooms.....22.95

Please ask your server about our homemade desserts!