

# Campanale's

RESTAURANT AND LOUNGE

## appetizers

Fried Calamari	
with scallions and hot cherry peppers	.....\$12
Baked Stuffed Mushrooms	
with seafood stuffing	.....\$10
Shrimp Cocktail	.....\$2.50 each
Red Roasted Peppers – imported Provolone cheese	
drizzled with aged balsamic and olive oil	.....\$10
Mussels Chablis or Marinara	.....\$12
Stuffed Clams Casino	.....\$12
Campanale's Garlic Bread with cheese	.....\$5

## soups

French Onion	.....\$5
Minestrone	.....\$5

## salads

Greek	.....\$9
Chef	.....\$11
Antipasto	.....\$14
Caprese	.....\$9
(Beefsteak tomatoes, fresh mozzarella & basil, balsamic vinaigrette)	
Seafood	.....\$11
Large Tossed or Caesar	.....\$9
with Bourbon Turkey Tips	.....\$16
with Grilled Chicken	.....\$16
with Marinated Sirloin Tips	.....\$17
Small Caesar	.....\$5
Small Tossed	.....\$4

Create your own  
pasta dish \$14

## pasta choices

Penne • Linguine • Cheese Tortellini • Cheese Ravioli  
Gnocchi • Fettuccine • Angel Hair

## choice of sauce

Garlic and Oil • Tomato • Alfredo • Fradivlo  
Bolognese • Pomodoro • Scampi • Cacciatore

## add your favorite

Chicken	.....\$5
Shrimp	.....\$8
Scallops	.....\$8
Meatballs (2)	.....\$4
Sausage (2)	.....\$4
Veal	.....\$8
Sautéed Mixed Vegetables	.....\$5

## specialty pasta

Jumbo Lobster Ravioli	
in vodka, tomato cream sauce	.....\$20
Linguine Carbonara	.....\$17
Home-made Lasagna	.....\$17
Baked Manicotti	.....\$15
Tortellini Primavera	.....\$17
Pumkin Ravioli	.....\$17
Wheat Pasta with chicken, tomato, spinach,	
red pepper in garlic sauce	.....\$18

## sandwiches

Chicken Parmigiana	.....\$10
Veal Parmigiana	.....\$12
Meatball Parmigiana	.....\$10
Caprese Sandwich with prosciutto	.....\$10
Hamburger	
Add 50C for cheese, bacon	.....\$9
Marinated Sirloin Tips, pepper & onion	.....\$13
Seafood Salad	.....\$12
Turkey Tip Sandwich with pepper and onion	.....\$12

Sandwiches Served on French bread with fries

## children's menu

Chicken Fingers with fries	.....\$9
Spaghetti with meatball	.....\$7
Mac and Cheese	.....\$7

## entrees

<b>Fontina</b> — Sautéed with mushrooms, broccoli, zucchini and carrots with cheese in a Marsala wine. Served with penne pasta.	
Chicken Cutlet	.....\$18
Veal Cutlet	.....\$20
<b>Marsala</b> — A sweet imported wine sauce.	
Chicken with prosciutto and mushrooms with cheese. Served over pasta.	.....\$18
Veal with sweet peas and mushrooms. Served with penne pasta.	.....\$20
<b>Saltimbocca</b> — Sautéed with mushrooms in a white wine sauce topped with mozzarella cheese, prosciutto and roasted red peppers.	
Chicken — Served with pasta	.....\$18
Veal — Served with penne pasta	.....\$20
<b>Piccata</b> — Sautéed in a light lemon and caper sauce.	
Chicken — Served with pasta	.....\$18
Veal — Served with penne pasta	.....\$20
<b>Chicken Franchaise</b> — Dipped in egg batter, sautéed in a light lemon sauce. Served over penne pasta.	.....\$19
<b>Chicken Gorgonzola</b> — Sautéed with mushrooms, prosciutto, tomatoes and gorgonzola cheese in a light cream sauce with fresh basil and scallions. Served over penne pasta	.....\$18
<b>Parmigiana</b> — Combine Chicken or Veal with Eggplant — add one dollar. Served with penne pasta	
Eggplant	.....\$16
Chicken	.....\$18
Veal	.....\$20
<b>Chicken Verdicchio</b> — Sautéed with mushrooms, roasted red peppers, and artichoke hearts in a white wine sauce. Served over penne pasta	.....\$18
<b>Chicken, Broccoli, and Ziti</b> — With garlic and oil or light cream sauce, tomatoes	.....\$18
<b>Chicken and Sausage LaRossa</b> — Boneless chicken and sweet Italian sausage with mushrooms and gorgonzola cheese in a marinara sauce. Served over penne pasta.	.....\$18
<b>Chicken Panino</b> — Dipped in an egg and cheese batter. Layered with prosciutto, roasted red peppers, mozzarella cheese, topped with a Marsala wine sauce. Served with potato and vegetable	.....\$18
<b>Pan-Seared Scallops</b> — Served over angel hair pasta with garlic oil, basil and chopped tomatoes	.....\$21
<b>Broiled Boston Schrod</b> — Served with potato and vegetable	.....\$18
<b>Mussels Chablis</b> — Sautéed in a white wine sauce. Served over linguine.	.....\$18
<b>Seafood Fradivlo</b> — Spicy tomato sauce with shrimp, scallops, mussels and clams served over linguine.	.....\$26
<b>Seafood Casserole</b> — Shrimp, scallops, crab legs in a cream sauce. Served with potato and vegetable.	.....\$25
<b>Swordfish</b> — Grilled and served with potato and vegetable. Topped with herb butter.	.....\$22
<b>Sirloin Pathany</b> — 16 oz. Sirloin — Stuffed with roasted red pepper, prosciutto and mozzarella cheese. Topped with alfredo sauce. Served with potato and vegetable.	.....\$30
<b>New York Strip</b> — 16 oz. Sirloin — Served with potato and vegetable.	.....\$28
<b>Sirloin Pizziola</b> — 16 oz. sirloin topped with mozzarella cheese and a spicy marinara sauce. Served with potato and vegetable.	.....\$30
<b>Sirloin Peppercorn</b> — Peppercorn encrusted 16 oz. sirloin. Served with potato and vegetable.	.....\$30
<b>Boneless Roast Pork Tenderloin</b> — With mushroom Marsala sauce. Served with potato and vegetable.	.....\$21
<b>Marinated Sirloin Tips</b> — Served with potato and vegetable	.....\$19
<b>Bourbon Turkey Tips</b> — Served with potato and vegetable	.....\$19

We accept VISA, MasterCard and American Express. Gratuity will be added to parties of eight or more. Five dollar plate charge if sharing entree. Some raw or partially cooked food items may increase the risk of illness. Consumers are vulnerable to illness should only consume fully cooked food.

Before placing your order, please inform your server if a person in your party has a food allergy.