



KIRSTEN'S Italian Grill & Caterers

DINNER

Try our Pasta Fest Menu every Sunday thru Thursday

Ask about our Daily Specials

APPETIZERS

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| Garlic Bread w/Cheese 6. | Shrimp & Mussels Sambucca 14. |
| Honey Balsamic Fried Calamari 11. | Roasted Pepper & Fresh Mozzarella 9. |
| Traditional Fried Calamari 11. | Mozzarella en Corozza 8. |
| Artichoke Oreganato 10. | |

WOOD OVEN APPETIZERS

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| Smoked Mozzarella & Roasted Peppers 8. | Blackened Shrimp & Garlic 13. |
| Eggplant Spirals 8. | Baked Clams Oreganato 9. |

SALAD

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| Caesar Salad 8. | Mixed Baby Green 4. | Kirsten Salad 8. |
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Add grilled or blackened:
Shrimp (each) - \$2. Chicken - \$3. Salmon - \$8.

SOUP

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|---------------------------|---------------------------------|
| Wild Mushroom and Crab 6. | White Bean and Broccoli Rabe 6. |
| Baked French Onion 5. | Pasta Fagioli 5. |

WOOD OVEN PIZZA

Gluten Free Please Add \$4.00

- Plain - Pizzeria Pizza! 12.
- Napolitano - Fresh tomato, basil and fresh mozzarella 13.
- Bianco - Fresh mozzarella and ricotta cheese, garlic and pesto 13.
- Grilled Vegetable - Chef's choice 13.
- Chicken Parm - Traditional 13.
- Broccoli Rabe - Sausage, roasted tomatoes and fresh mozzarella 13.
- Solina - Shrimp, spinach and roasted tomato 14.
- Portabello - Proscuitto d'Parma, roasted tomato, ricotta and mozzarella 13.
- Pepperoncini - Hot peppers and sweet sopressata 13.
- Giambotta - Sweet sausage, fried peppers & onions, plum tomatoes and mozzarella 13.
- Spinach - Gorgonzola, fresh mozzarella and marinara 13.
- Arugula - Brushed with pesto and baked. Topped with proscuitto, arugula, grape tomatoes, shaved parmesan cheese and balsamic vinaigrette. 13.

PASTA (choose your own)

Fettuccine, Linguini, Cappellini, Penne, Rigatoni, Cavatelli, Ravioli or Gnocchi

Whole Wheat-Penne or Fettuccine

Gluten Free - Penne or Fusilli (please add \$3.00)

SAUCES:

- Marinara** – Plum tomato, garlic and basil. Topped with ricotta cheese. 15.
- Meatballs or Sausage** – with marinara. 16.
- Shrimp Sauce** – Sautéed shrimp with marinara. 22.
- Shrimp & Broccoli** – Sautéed with roasted garlic and olive oil. 23.
- Clams, red or white** – Long Island little necks in marinara or garlic & olive oil. 22.
- Broccoli Rabe & Sausage** – Sautéed in roasted garlic with marinara. 21.
- Primavera** – Assorted vegetables in marinara or garlic & olive oil. 18.
- Alfredo** – Served with reggiano parmesan cheese. 18.
- Vodka** – Served with prosciutto. 19.
- Bolognese** – Hearty meat sauce. 19.
- Champagne** – Shrimp, sundried tomatoes, asparagus & cream. 23.
- Florentine** – Chicken, sundried tomatoes, spinach, garlic & white wine. 19.

BAKED PASTA

- Baked Ziti** – Ricotta, fresh mozzarella and marinara. 15.
- Baked Ravioli** – Fresh mozzarella and marinara. 15.
- Lasagne** – Ground beef, ricotta, mozzarella and marinara. 16.
- Eggplant Parmesan** – Traditional. Served with linguini. 16.
- Baked Orchiette** – With sweet Italian sausage, wild mushrooms, roasted eggplant, cherry tomatoes and fresh mozzarella. 19.

Side Meatballs or Sausage 6.

ENTREES

- Wild Mushroom Ravioli** – With chicken, shrimp, wild mushrooms and sundried tomatoes in cognac cream. 23.
- Atlantic Salmon** – Grilled and served over sautéed spinach and Roma tomatoes drizzled with a white wine lemon burr blanc. 25.
- Tilapia Francese** – Tilapia fillet egg battered and sautéed with lemon, butter and white wine. Served over sautéed spinach. 23.
- Swordfish Oreganato** – Swordfish fillet sautéed with garlic, fresh herbs, white wine and lemon. Topped with lump crabmeat and seasoned breadcrumbs. 25.
- Veal Parmesan** – Breaded with fresh mozzarella and served with pasta. 23.
- Lamb Osso Bucco** – Shank of lamb slowly braised with onions, carrots, celery, plum tomatoes and demi-glace. Served over Parmesan risotto. 25.
- Chicken Marsala** – Sautéed with mushrooms and shallots in Marsala demi-glace. 21.
- Chicken Francese** – Sautéed with lemon butter and white wine. 21.
- Chicken Antonio** – Sautéed with shallots, port wine, fresh mozzarella, oven-dried cherries and porcini mushrooms. 21.
- Chicken Parmesan** – Breaded with fresh mozzarella and served with pasta. 21.
- New York Strip Giambotta** – 16 oz. sautéed with vinegar peppers, mushrooms and potatoes in garlic and white wine. 28.