



APPETIZERS 12

Bruschetta

\$8.00

fresh tomatoes, diced and tossed with extra virgin olive oil, fresh basil, garlic and herbs, then finished with a balsamic vinegar glaze, Asiago cheese and served with our crispy Italian toasts

Shrimp Bruschetta

\$10.00

grilled shrimp on a bed of fresh tomato bruschetta, finished with a balsamic vinegar glaze and served with our crispy Italian bread toasts

Caprese Salad

\$10.00

vine ripe tomato slices paired with sliced fresh mozzarella served over a bed of baby arugula and finished with a touch of extra virgin olive oil, balsamic glaze and fresh basil

Fried Ravioli

\$9.00

breaded deep fried cheese ravioli served with a side of red sauce

Mozzarella Sticks

\$8.00

served with a side of red sauce

Fried Calamari

\$9.00

breaded calamari deep fried golden brown and served with a side of red sauce

Stuffed Mushrooms

\$9.00

stuffed with our own crab stuffing and roasted with butter

Mediterranean Stuffed Mushrooms

\$9.00

stuffed with spinach, feta cheese and herbs, roasted with butter

Grilled Mozzarella

\$9.00

our signature appetizer, fresh mozzarella cheese wrapped with prosciutto ham and grilled on an open flame, served on marinara sauce

Steamed Clams

\$9.00

served with butter and lemon

Stuffed Clams

\$10.00

littleneck clams stuffed with a blend of chopped clams, green pepper, onion, bacon & bread crumbs, then baked with butter to perfection

Steamed Mussels

\$9.00

served with butter and lemon

SIGNATURE DISHES 7

Shrimp Fresco	\$19.00
shrimp sauteed and tossed with extra virgin olive oil, fresh tomatoes, basil, garlic and Farfalle pasta, finished with Asiago cheese	
Shrimp Romana	\$19.00
shrimp sauteed in Sambucca Romana and our own Marinara sauce, then tossed with Penne pasta and baked with Mozzarella cheese	
Tortellini with Roasted Garlic & Spinach	\$16.00
small pasta pockets of cheese served with a smooth roasted garlic and spinach cream sauce then topped with Asiago cheese	
Ravioli Florentine	\$17.00
spinach, plum tomatoes and garlic sauteed in extra virgin olive oil then tossed with cheese Ravioli and finished with Asiago cheese	
Chicken Bruschetta	\$17.00
hand-breaded chicken cutlets topped with our fresh tomato bruschetta, served over a bed of greens tossed in house balsamic dressing, finished with extra virgin olive oil, balsamic glaze and Asiago cheese	
House Pork Cutlet	AVAILABLE OPTIONS
Premium Pork Loin pounded thin, breaded and cooked perfectly, then topped with baby Arugula greens tossed in Cacciatore's House Dressing and Asiago cheese	Single: \$15.00
	Double: \$22.00
Shrimp Florentine	\$19.00
large shrimp sauteed with fresh spinach, plum tomatoes, garlic and extra virgin olive oil, then tossed with Farfalle pasta and finished with Asiago cheese	

CHICKEN 6

Chicken Cutlet	\$14.00
breaded, seasoned and cooked to perfection	
Chicken Francese	\$17.00
lightly egg battered chicken breast sauteed with garlic and mushrooms in a lemon, butter and wine sauce	
Chicken Marsala	\$17.00
a tender breast of chicken sauteed in Marsala wine with mushrooms	
Chicken Parmigiana	\$17.00
hand prepared cutlets topped with our own traditional red sauce and mozzarella cheese, then baked	
Chicken Piccata	\$17.00
a tender breast of chicken sauteed with garlic in a lemon butter and white wine sauce with mushrooms and capers	
Chicken Cacciatore	\$17.00
a tender breast of chicken sauteed in white wine and garlic with mushrooms, onions and peppers, served in our Marinara sauce	

SIDE ORDERS 6

Meatballs	\$3.50
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Sausage	\$3.50
Potatoes	\$2.95
Vegetables	\$2.95
Spinach	\$2.95
Soup	AVAILABLE OPTIONS
	Cup: \$2.50
	Bowl: \$3.50

FISH 5

Salmon	\$23.00
Broiled Fresh Salmon Filet Served over an Arugula Salad Finished with a Balsamic Glaze	
Grilled Tuna Steak	\$22.00
Ahi Tuna grilled over an open flame	
Broiled Scallops	\$29.00
large sea scallops broiled in butter and white wine with lemon	
Broiled Haddock	\$20.00
prepared in a light butter, white wine and lemon sauce	
Haddock Francese	\$21.00
lightly egg battered and sauteed with garlic and mushrooms in a lemon, butter and white wine sauce	

PORK CHOPS MILANESE 1

Pork Chops Milanese	AVAILABLE OPTIONS
Thick Cut Boneless Pork Loin, Grilled to Perfection and Topped with Milanese Sauce	Single: \$15.00
	Double: \$22.00

VEAL 6

Veal Cutlet	\$19.00
breaded and cooked to perfection	
Veal Cacciatore	\$20.00
tender veal sauteed in white wine and garlic with mushroom, onions and peppers, served in our Marinara sauce	
Veal Marsala	\$20.00
tender veal sauteed in Marsala wine with mushrooms	
Veal Parmigiana	\$20.00
hand prepared veal cutlet topped with our traditional red sauce and mozzarella cheese, then baked	
Veal Francese	\$20.00
lightly egg battered veal cutlet sauteed with garlic and mushrooms in a lemon butter and wine sauce	

Veal Piccata	\$20.00
tender veal sauteed with garlic in a lemon, butter and white wine sauce with mushrooms and capers	

STEAK 6

Delmonico Steak	\$30.00
Choice Black Angus 16oz Delmonico char-broiled on an open flame to your specifications	
Delmonico Steak in the Grass	\$32.00
Choice Black Angus 16oz Delmonico char-broiled, prepared milanese style and served on a bed of sauteed spinach	
Filet Mignon Milanese	\$33.00
Choice Black Angus 16oz Delmonico char-broiled, prepared milanese style and served on a bed of sauteed spinach	
Delmonico Steak Milanese	\$31.00
Choice Black Angus 16 oz Delmonico char-broiled to order then topped with a garlic and herb olive oil	
Filet Mignon	\$32.00
Choice Black Angus tender 9oz Filet Mignon char-broiled to order	
Filet Mignon in the Grass	\$34.00
Choice Black Angus 9oz Filet Mignon char-broiled, prepared milanese style and served on a bed of sauteed spinach	

PASTA 15

Pasta and Sauce	\$8.00
Cappellini, Spaghetti, Rigatoni, Penne, Linguine or Fettuccine topped with your choice of Traditional Red Sauce or Marinara Sauce	
Rigatoni Bolognese	\$17.00
Rigatoni tossed in a Traditional Bolognese Sauce – meat blend of pork and beef cooked and tossed with our Traditional Red Sauce then finished with a touch of cream and Asiago cheese	
Scampi	\$19.00
large shrimp sauteed with garlic in a white wine, lemon and butter sauce then tossed with linguine pasta	
Seafood Marinara	\$22.00
large shrimp, scallops, clams and mussels sauteed with garlic and wine served over linguine tossed in our own Marinara sauce	
Penne with Garlic Butter	\$9.00
penne pasta tossed with garlic, butter, parmesan cheese, parsley and topped with shredded Asiago cheese	
Spaghetti & Meat Sauce	\$15.00
spaghetti topped with our Hearty Meat Sauce – meat blend of Pork and Beef cooked and tossed with our Traditional Red Sauce	
Fettuccini Alfredo	\$17.00
prepared to order, real butter, rich cream and imported parmesan cheese make this classic delicious!	
Gnocchi	\$13.00
potato dumplings served with your choice of our Traditional Red or Marinara sauce	

Lasagna	\$17.00
Cacciatore's own, layers of pasta, cooked spinach mixed with Ricotta and Mozzarella cheese, a mixture of pork and beef and our Traditional Red sauce, baked and served bubbling hot	
Seafood Alfredo	\$23.00
large shrimp, scallops, clams and mussels sauteed with garlic served over linguine tossed in our classic Alfredo sauce	
Linguine with Clams - Red	\$18.00
clams prepared with garlic, white wine and marinara sauce served on a bed of linguine	
Linguine with Clams - White	\$18.00
clams prepared with extra virgin olive oil, white wine and a lemon butter sauce served over a bed of linguine	
Tortellini	\$13.00
small pasta pockets of cheese served with your choice of our Traditional Red or Marinara sauce	
Pasta Primavera	\$12.00
cut vegetables sauteed and served over linguine tossed in our Marinara sauce	
Ravioli	\$14.00
cheese stuffed pasta with your choice of Traditional Red or Marinara sauce	

SPECIALS 6

Monday - All You Can Eat Spaghetti	\$4.95
Tuesday - Prime Sirloin Steak	\$14.95
Wednesday - Crab Stuffed Haddock	\$14.95
Thursday - Eggplant Parm	\$10.95
Friday - Beer Battered Haddock	\$14.95
Early Bird Special	
Weekdays Mon-Fri 4-6 pm: 15% Off	

ROSÉ 2

Belleruche by M. Chapoutier - France	AVAILABLE OPTIONS
	G: \$7.00
	B: \$26.00
Ruffino Sparkling Rose - Italy	\$28.00

SAUVIGNON BLANC 2

Prophecy - New Zealand	AVAILABLE OPTIONS
	G: \$7.00
	B: \$26.00

Liberty Creek - California	AVAILABLE OPTIONS
House Wine	G: \$5.00
	1/2c: \$14.00

PINOT GRIGIO 2

Folonari - Italy	AVAILABLE OPTIONS
	G: \$6.00
	1/2c: \$15.00

Liberty Creek - California	AVAILABLE OPTIONS
House Wine	G: \$5.00
	1/2c: \$14.00

RIESLING 2

St. M by Chateau St. Michelle - Germany	AVAILABLE OPTIONS
	G: \$7.00
	B: \$26.00

Thirsty Owl - New York State

CHARDONNAY 4

Robert Mondavi Bourbon Barrel - California	AVAILABLE OPTIONS
	G: \$8.00
	B: \$28.00

Kendall Jackon- California	AVAILABLE OPTIONS
	G: \$8.00
	B: \$29.00

J. Lohr - California	AVAILABLE OPTIONS
	G: \$8.00
	B: \$28.00

Liberty Creek - California	AVAILABLE OPTIONS
House Wine	G: \$5.00
	1/2c: \$14.00

GEWÜRZTRAMINER 1

Fetzer - California	AVAILABLE OPTIONS
	G: \$7.00
	B: \$26.00

MOSCATO 1

Riunite d'Oro - Italy	AVAILABLE OPTIONS	
	G:	\$6.00
	1/2c:	\$15.00

WHITE ZINFANDEL 1

Liberty Creek - California	AVAILABLE OPTIONS	
	G:	\$5.00
	1/2c:	\$14.00

House Wine

PROSECCO 2

Torresella - Italy	\$28.00
Ruffino - Italy	\$28.00

BLENDS 2

Masi Compofiorin Ripasso - Italy	AVAILABLE OPTIONS	
	G:	\$8.00
	B:	\$29.00

Francis Ford Coppola Rosso - California	AVAILABLE OPTIONS	
	G:	\$8.00
	B:	\$29.00

CABERNET 5

Francis Ford Coppola - California	\$36.00
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Robert Mondavi Bourbon Barrel- California	AVAILABLE OPTIONS	
	G:	\$8.00
	B:	\$28.00

Ghost Pines - California	AVAILABLE OPTIONS	
	G:	\$9.00
	B:	\$32.00

J. Lohr - California	AVAILABLE OPTIONS	
	G:	\$8.00
	B:	\$28.00

Liberty Creek - California	AVAILABLE OPTIONS	
	G:	\$5.00
	1/2c:	\$14.00

House Wine

MERLOT 3

Red Rock - California		AVAILABLE OPTIONS
		G: \$7.00
		B: \$25.00
J. Lohr - California		AVAILABLE OPTIONS
		G: \$8.00
		B: \$28.00
Liberty Creek - California		AVAILABLE OPTIONS
House Wine		G: \$8.00
		1/2c: \$14.00
PINOT NIOR 3		
Mirassou - California		AVAILABLE OPTIONS
		G: \$7.00
		B: \$26.00
Harlow Ridge - California		AVAILABLE OPTIONS
		G: \$7.00
		B: \$25.00
Liberty Creek - California		AVAILABLE OPTIONS
House Wine		G: \$5.00
		B: \$14.00
MALBEC 1		
Alamos - Argentina		AVAILABLE OPTIONS
		G: \$7.00
		B: \$26.00
ZINFANDEL 1		
Kendall - Jackson - California		AVAILABLE OPTIONS
		G: \$9.00
		B: \$32.00
CHIANTI 1		
Ruffino - Italy		AVAILABLE OPTIONS
		G: \$6.00
		B: \$23.00
MONTEPULCIANO 1		
Placido Primavera d'Abruzzo - Italy		AVAILABLE OPTIONS
		G: \$6.00
		1/2c: \$15.00

PORT 1

Croft's Tawny Port - Portugal

\$7.00

LAMBRUSCO 1

Riunite - Italy

AVAILABLE OPTIONS

G: \$5.00

1/2c: \$14.00

BOTTLES 16

- Bud
- Bud Light
- Labatts
- Labatts Light
- Rolling Rock
- Michelob Ultra
- Stella Artois
- Corona
- Sam Adams
- Southern Tier IPA
- Yuengling Lager
- Heineken
- Coors Light
- Stella Cidre
- Miller Lite
- Labatt's N/A

CANS 3

- Bud
- Guinness
- WhiteClaw

DRAFT 5

Coors Light

Yuengling

Labatts Blue

Blue Moon

Sams Seasonal

SOFF DRINKS 8

Coke

Diet Coke

Caffiene Free Diet Coke

Cherry Coke

Pink Lemonade

Ginger Ale Sprite

Sweet Tea

Unsweetened Tea

WATER 3

Saratoga Spring

Saratoga Spring Sparkling

Tap