

Lo Conte's Restaurant

Authentic Italian Cuisine

DINNER MENU

Appetizers

Caesar Salad	7.95
Crisp romaine and home baked croutons tossed in our own Caesar dressing.	
Tomato & Mozzarella	8.95
Fresh mozzarella cheese served with sliced tomatoes, fresh basil and red onion	
Antipasto	12.95
Grilled zucchini, prosciutto, baked eggplant, roasted red peppers, imported provolone cheese, mixed olives and topped with fresh basil.	
Fried Calamari	12.95
Lightly battered with roasted peppers, onions, garlic and herbs	
Bruschetta	6.75
Oven baked garlic bread parm with prosciutto and sliced tomatoes	
Garlic Bread	4.95
Artichoke Orata/ Broccoli Orata	5.25
Dipped in egg batter and sautéed golden brown, served with lemon.	
Sautéed Mushrooms	7.25
Sautéed domestic mushrooms with garlic, parsley and lemon	
Sautéed Spinach/ Broccoli	7.25
Fresh spinach or broccoli florets sautéed with garlic and lemon	
Shrimp & Calamari	13.95
Tender shrimp and calamari sautéed with garlic, basil, wine and finished in tomato sauce	
Shrimp Scampi	11.95
Tender shrimp sautéed with garlic, white wine and lemon	
Mussels Sauté	12.95
Mussels sautéed in a red or white wine sauce	

Soups & Salads

Chicken Soup	6.50
Pasta Fagioli	6.50
House Salad	5.95

Pasta

Lasagna	13.95
Layers of pasta with a mixture of three cheeses and spinach. <i>Pairs well with Brolio Chianti Classico or Zonin Amarone.</i>	
Ravioli, Tomato & Basil	13.95
Ravioli in a plum tomato sauce with fresh basil. <i>Pairs well with Brolio Chianti Classico.</i>	
Farfalle alla Siciliano	15.50
Fresh Julienne eggplant simmered with basil in a plum tomato sauce and Romano cheese tossed with bow tie pasta. <i>Pairs well with Ruffino Chianti.</i>	
Fettuccini Alfredo	14.25
Fettuccini tossed in a cream sauce with Romano cheese and egg. <i>Pairs well with Moon Mt. Cabernet Sauvignon.</i>	
Carbonara	16.50
Pancetta & onion sautéed with egg, parsley and cheese, mixed with cream. <i>Pairs well with Barone Ricasoli Sangiovese</i>	
Tortellini Pesto	14.25
Tortellini tossed in a sauce of basil, pine nuts, garlic and cheese. <i>Pairs well with Farina Ripasso.</i>	

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114-116 Salem St., North End, Boston, MA 02113

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Favorites

Chicken, Broccoli & Ziti	16.95
Pieces of chicken sautéed golden brown with garlic, broccoli florets in natural juices tossed with ziti and grated romano cheese. <i>Pairs well with Farina Ripaso or La Vis Pinot Grigio</i>	
Veal, Broccoli & Ziti	19.95
Veal sautéed with garlic, broccoli florets in natural juices tossed with ziti and grated romano cheese. <i>Pairs well with Brolio Chianti Classico or "A" by Acacia Chardonnay.</i>	
Shrimp, Broccoli & Ziti	18.95
Jumbo shrimp sautéed with garlic and broccoli florets in natural juices, tossed with ziti and grated romano cheese. <i>Pairs well with Santa Margherita Pinot Grigio or B.V. Coastal Pinot Noir</i>	
Eggplant Parmesan	16.95
Fresh eggplant sautéed and layered with tomato sauce, romano and mozzarella cheese. <i>Pairs well with Pio Cesare Barbera or Poggio le Coste Barolo.</i>	
Gnocchi Spezzatino	20.95
Sautéed veal with mushrooms, garlic, fresh basil and sun-dried tomatoes in a red sauce, tossed with potato gnocchi. <i>Pairs well with Pio Cesare Barbera or Poggio le Coste Barolo.</i>	

Chicken

Arrabbiata	18.95
Sautéed chicken breasts with mushrooms, garlic and capers in a spicy red sauce. <i>Pairs well with Sterling Vineyards Cabernet Sauvignon.</i>	
Cacciatore	18.95
Sautéed breasts of chicken with onions, red and yellow peppers, mushrooms, garlic and basil, finished in a plum tomato sauce. <i>Pairs well with Brolio Chianti Classico or Baroncini Brunello.</i>	
Saltimbocca	18.95
Chicken sautéed with mushrooms and spinach in a wine sauce with lemon and butter, topped with prosciutto and mozzarella cheese. <i>Pairs well with Pio Cesare Barbera or Santa Margherita Pinot Grigio.</i>	
Marsala	17.95
Sautéed breasts with mushrooms and butter, finished in a sweet marsala wine sauce. <i>Pairs well with Yellow Tail Reserve Shiraz or Poggio le Coste Barolo</i>	
Parmesan	17.95
Chicken breast sautéed golden brown, topped with tomato sauce and mozzarella cheese. <i>Pairs well with Barone Ricasoli Sangiovese or Sterling Vineyards Cabernet Sauvignon.</i>	
Artichokes & Mushrooms	18.95
Sautéed breasts with artichokes and mushrooms in a white wine sauce with lemon. <i>Pairs well with Chalone Chardonnay or B.V. Coastal Pinot Noir</i>	
Eggplant Parmesan	18.95
Breast of chicken with eggplant topped with tomato sauce and mozzarella sauce. <i>Pairs well with Brolio Chianti Classico or Baroncini Brunello.</i>	
Margarita	18.95
Breast of chicken dipped in egg batter finished in a wine sauce with lemon. <i>Pairs well with LaVis Pinot Grigio or Farina Ripasso.</i>	

Veal

Marsala	19.95
Sautéed veal with mushrooms and butter, finished in a sweet marsala wine sauce. <i>Pairs well with Pio Cesare Barbera or Poggio le Coste Barolo.</i>	
Piccata	19.95
Veal sautéed with lemon and capers in a wine sauce. <i>Pairs well with "A" by Acacia Chardonnay or B.V. Coastal Pinot Noir.</i>	
Saltimbocca	20.95
Sautéed veal with mushrooms and spinach in a wine sauce with lemon and butter, topped with prosciutto and mozzarella cheese. <i>Pairs well with Moon Mt. Cabernet Sauvignon or Barolo Poggio le Coste.</i>	
Parmesan	19.95
Cutlets of veal sautéed golden brown, topped with tomato sauce and mozzarella cheese. <i>Pairs well with Brolio Chianti Classico or Baroncini Brunello.</i>	
Eggplant Parmesan	20.95
Veal cutlets sautéed with eggplant topped with tomato sauce and mozzarella cheese. <i>Pairs well with Yellow Tail Reserve Shiraz or Zonin Amarone.</i>	

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Seafood

Seafood Special	18.95
Jumbo shrimp, scallops and calamari sautéed with garlic, fresh basil and white wine, finished with tomato sauce. <i>Pairs well with Barone Ricasoli Sangiovese</i>	
Shrimp Scampi	17.95
Jumbo shrimp sautéed with garlic, parsley, white wine and butter. <i>Pairs well with Santa Margherita Pinot Grigio or Chalone Chardonnay.</i>	
Shrimp Marinara	17.95
Jumbo shrimp sautéed with garlic, fresh basil and white wine, finished in a tomato sauce. <i>Pairs well with Brolio Chianti Classico.</i>	
Shrimp & Calamari Sauté	18.95
Jumbo shrimp and calamari simmered together in a white or red sauce. <i>Pairs well with "A" by Acacia Chardonnay or Estancia Merlot.</i>	
Shrimp Cacciatore	18.95
Sautéed jumbo shrimp with onions, yellow and red peppers, mushrooms, garlic, fresh basil and white wine, finished in a plum tomato sauce. <i>Pairs well with Pio Cesare Barbera or Poggio le Coste Barolo.</i>	
Shrimp Giardiniera	18.95
Jumbo shrimp with garlic, broccoli, cherry tomatoes, white wine and grated Romano cheese, tossed with ziti. <i>Pairs well with Santa Margherita Pinot Grigio or B.V. Coastal Pinot Noir.</i>	

All of the above orders served with linguine.

Specials

Cioppino	24.95
Shrimp, scallops, calamari, mussels and little necks served over a bed of linguine in a red or white wine sauce. <i>Pairs well with Santa Margherita Pinot Grigio or Yellow Tail Reserve Shiraz.</i>	
Chicken Brocciolitine	20.95
Three chicken breasts rolled and stuffed with prosciutto, mozzarella cheese, roasted red peppers, served with shiitake mushrooms, chopped tomatoes finished with a white wine sauce. <i>Pairs well with Moon Mt. Cabernet Sauvignon or Barolo Poggio le Coste.</i>	
Shrimp & Ravioli	18.95
Shrimp stuffed home made ravioli in a brandy cream sauce with shiitake mushrooms and jumbo shrimp. <i>Pairs well with Brolio Chianti Classico or Yellow Tail Reserve Shiraz.</i>	
Lobster Ravioli	19.95
Lobster stuffed home made ravioli in a pink brandy cream sauce tossed with shrimp. <i>Pairs well with Barone Ricasoli Sangiovese or Baroncini Brunello.</i>	
Shrimp Asparagus & Rigatoni	18.95
Pasta served with shallots and chives in a white wine and lemon sauce. <i>Pairs well with Geyser Peak Sauvignon Blanc or Clean Slate Riesling.</i>	
Veal Brocciolitine	22.95
Three veal medallions stuffed with prosciutto, red peppers and topped with mozzarella cheese served with tomatoes and portabella mushrooms. <i>Pairs well with Pio cesare Barbera or Poggio le Coste Barolo.</i>	

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