

LOCOMOTE'S

Appetizers

Calamari Fritti	16
<i>Lightly battered with roasted peppers, onions, garlic and herbs.</i>	
Tomato & Mozzarella	12
<i>Fresh Mozzarella cheese served with sliced tomatoes, fresh basil, and red onion. Add Prosciutto – add \$3.00</i>	
Bruschetta	10
<i>Our own Homestyle bruschetta served with mozzarella cheese, prosciutto and chopped tomatoes</i>	
Garlic Bread	6
<i>Oven baked garlic bread Oven baked garlic bread with mozzarella cheese</i>	
Artichoke Orata	10
<i>Dipped in egg bailer and sautéed golden brown, served with lemon.</i>	
Sautéed Broccoli	9
<i>Fresh broccoli florets sautéed with garlic and lemon.</i>	
Shrimp Scampi	14
<i>Tender shrimp scampi sautéed with garlic, basil, wine and finished in a scampi sauce</i>	
Mussels Sautee	15
<i>Mussels sautéed in a red or white wine sauce.</i>	
Pizza al Forno	14

Soups and Salads

Chicken Soup	9
Pasta Fagioli	9
Caesar Salad	10
<i>Crisp romaine lettuce, home baked croutons, shaved parmesan, Anchovy dressing</i>	
House Salad	8
<i>Fresh romaine lettuce, tomatoes, peppers, served with a side Of our homemade creamy Italian dressing</i>	

Pasta

Lasagna	18
<i>Layers of pasta with a mixture of three cheeses and spinach.</i>	
Baked Ziti	18
<i>Tossed with fresh ricotta and mozzarella cheese baked on the oven</i>	
Ravioli, tomato & basil	17
<i>Ravioli in a plum tomato sauce with fresh basil</i>	
Bolognese	22
<i>Homemade fusilli pasta the old-fashioned way, tossed in our house prepared Meat sauce</i>	
Fettuccine Alfredo	17
<i>Fettuccine tossed in a rich cream sauce with Romano cheese and egg.</i>	
Pasta Carbonaro	20
<i>Pancetta & onion sautéed with egg, parsley and cheese, mixed with rich cream.</i>	
Tortellini Pesto	17
<i>Tortellini tossed in a sauce of basil, pine nuts, garlic and cheese.</i>	

ADD CHICKEN OR SHRIMP TO SEVERAL PASTA DISHES

Favorites

Chicken, Broccoli & Ziti	24
<i>Pieces of chicken sautéed golden brown with garlic broccoli florets in natural juices tossed with ziti and grated Romano cheese.</i>	
Shrimp, Broccoli & Ziti	25
<i>Jumbo shrimp sautéed with garlic and broccoli florets in natural juices, tossed with ziti and grated Romano cheese</i>	
Eggplant Parmesan	21
<i>Fresh eggplant sautéed and layered with tomato sauce, Romano and Mozzarella cheese.</i>	
Gnocchi Spezzatino	26
<i>Sautéed veal with mushrooms, garlic, fresh basil and sun-dried tomatoes in a red sauce, tossed with potato gnocchi.</i>	

BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

MINIMUM \$20 CREDIT CARD • NO SPLITTING OF ENTREES

Chicken

Chicken Arrabbiata	24
<i>Sautéed chicken breasts with mushrooms, garlic and capers in a spicy red sauce.</i>	
Chicken Saltimbocca	25
<i>Chicken sautéed with mushrooms and spinach in a wine sauce with lemon and butter, topped with prosciutto and Mozzarella cheese</i>	
Chicken Marsala	22
<i>Sautéed breasts with mushrooms and butter, finished in a sweet marsala wine sauce.</i>	
Chicken Parmesan	22
<i>Chicken breast sautéed golden brown, topped with tomato sauce and Mozzarella cheese</i>	
Chicken Maranga	23
<i>Pieces of chicken sautéed golden brown with mushrooms tossed with Rigatoni pasta in a pink sauce then baked with Mozzarella cheese.</i>	
Chicken Artichokes & Mushrooms	23
<i>Sautéed breasts with artichokes and mushrooms in a white wine sauce with lemon.</i>	
Chicken Eggplant Parmigiano	24
<i>Breast of chicken with eggplant topped with tomato sauce and mozzarella cheese</i>	
Chicken Piccata	22
<i>Sautee breast of chicken in a fresh lemon butter sauce with capers and parsley</i>	
Chicken Francese	24
<i>Breast of chicken dipped in egg batter finished in a wine sauce with lemon.</i>	
Chicken Brocciolitine	26
<i>Three meat cutlets rolled and stuffed with prosciutto, Mozzarella, & roasted red peppers served next to shiitake mushrooms</i>	

Veal

Veal Marsala	25
<i>Sautéed veal with mushrooms and butter finished in a sweet marsala wine sauce.</i>	
Veal Saltimbocca	26
<i>Sautéed veal with mushrooms and spinach in a wine sauce with lemon and butter topped with prosciutto and Mozzarella cheese.</i>	
Veal Parmesan	24
<i>Cutlets of veal sautéed golden brown, topped with tomato sauce and Mozzarella cheese</i>	
Veal Eggplant Parmigiano	26
<i>Veal cutlets sautéed with eggplant topped with tomato sauce and mozzarella cheese.</i>	
Veal Brocciolitine	28
<i>Three meat cutlets rolled and stuffed with prosciutto, mozzarella, & roasted red pepper served next to portabella mushrooms, finished in a red sauce</i>	

ABOVE ORDERS SERVED WITH A SIDE OF ZITI

Seafood

Seafood Special	26
<i>Jumbo shrimp, scallops and calamari sautéed with garlic, fresh basil served over linguini, in a red or white wine sauce</i>	
Linguine & clam sauce	25
<i>Fresh whole baby clams & garlic with choice of red Fra diablo or white scampi sauce</i>	
Shrimp Scampi	24
<i>Jumbo shrimp sautéed with garlic, parsley, white wine and butter.</i>	

Specials

Cioppino	29
<i>Shrimps, scallops, calamari, mussels, and little necks served over a bed of linguine in a red or white wine sauce</i>	
Lobster Ravioli	25
<i>Lobster-stuffed, homemade ravioli in a pink brandy cream sauce tossed with shrimp.</i>	
Swordfish	26
<i>Pan-Seared & served over risotto &with local mussels, finished in our tomato sauce</i>	
Pasta orecchiette	24
<i>Sautéed with broccoli &local homemade sausages & tossed together with lots of garlic and Romano cheese</i>	

PRIVATE DINING AVAILABLE - \$15 MINIMUM PER PERSON 20% GRATUITY ADDED TO PARTIES OF 5 OR MORE

GIFT CERTIFICATE AVAILABLE ONLINE