

Lo Conte's Restaurant

Appetizers

Calamari Fritti	16
<i>Lightly battered with roasted peppers, onions, garlic and herbs</i>	
Bruschetta	12
<i>Our own Homestyle bruschetta served with mozzarella cheese, prosciutto and chopped tomatoes</i>	
Parmigianino	8
<i>Oven baked garlic bread with mozzarella cheese</i>	
Sautéed Broccoli	9.5
<i>Fresh broccoli florets sautéed with garlic and lemon</i>	
Mussels Sautee	16
<i>Mussels sautéed in a red or white wine sauce</i>	
Pizza al Forno	15

Soups and Salads

Chicken Soup "Seasonal"	9
Pasta Fagioli "Seasonal"	9
Caesar Salad	10
<i>Crisp romaine lettuce, home baked croutons, shaved parmesan, Anchovy dressing</i>	
Tomato & Mozzarella	12
<i>Fresh Mozzarella cheese served with sliced tomatoes, fresh basil, and red onion. Add Prosciutto – add \$4</i>	
House Salad	8
<i>Fresh romaine lettuce, tomatoes, peppers, served with a side of our homemade creamy Italian dressing</i>	

Pasta

Linguine with meatballs (2)	18
Lasagna	20
<i>Layers of pasta with a mixture of three cheeses and spinach With meat sauce – \$24</i>	
Ravioli, Tomato & Basil	20
<i>Ravioli in a plum tomato sauce with fresh basil</i>	
Bolognese	24
<i>Homemade fusilli pasta the old-fashioned way, tossed in our house prepared Meat sauce</i>	
Pasta Carbonara	24
<i>Pancetta & onion sautéed with egg, parsley and cheese, mixed with rich cream</i>	
Tortellini Pesto	20
<i>Tortellini tossed in a sauce of basil, pine nuts, garlic and cheese</i>	

ADD CHICKEN OR SHRIMP TO SEVERAL PASTA DISHES

Old Standards

Chicken, Broccoli & Ziti	25
<i>Pieces of chicken sautéed golden brown with garlic broccoli florets in natural juices tossed with ziti and grated Romano cheese</i>	
Eggplant Parmesan	22
<i>Fresh eggplant sautéed and layered with tomato sauce, Romano and Mozzarella cheese</i>	
Gnocchi Spezzatino	27
<i>Sautéed veal with mushrooms, garlic, fresh basil and sun-dried tomatoes in a red sauce, tossed with potato gnocchi</i>	
Pasta Orecchiette	26
<i>Sautéed with broccoli & local homemade sausages and tossed together with a lot of garlic and Romano cheese</i>	

Chicken

Chicken Arrabbiata	24
<i>Sautéed chicken breasts with mushrooms, garlic & 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 & Mozzarella cheese</i>	
Chicken Marsala	23
<i>Sautéed breasts with mushrooms and butter, finished in a sweet marsala wine sauce Pairs well with Angeline, Reserve Pinot Noir</i>	
Chicken Parmesan	24
<i>Chicken breast sautéed golden brown, topped with tomato sauce & Mozzarella cheese</i>	
Chicken Maranga	24
<i>Pieces of chicken sautéed golden brown with mushrooms tossed with Rigatoni pasta in a pink sauce then baked with Mozzarella cheese</i>	
Chicken Margherita	24
<i>Breast of chicken dipped in egg batter finished in a wine sauce with lemon</i>	
Chicken Brocciolitine	28
<i>Three meat cutlets rolled and stuffed with prosciutto, Mozzarella, & roasted red peppers served next to shiitake mushrooms</i>	

Veal

Veal Marsala	26
<i>Sautéed veal with mushrooms and butter finished in a sweet marsala wine sauce Pairs well with J. Lohr "Seven Oaks" Cabernet Sauvignon</i>	
Veal Saltimbocca	27
<i>Sautéed veal with mushrooms and spinach in a wine sauce with lemon and butter topped with prosciutto & Mozzarella cheese</i>	
Veal Parmesan	26
<i>Cutlets of veal sautéed golden brown, topped with tomato sauce & Mozzarella cheese Pairs well with Umberto Cesari, Sangiovese di Romagna Riserva</i>	
Veal Brocciolitine	30
<i>Three meat cutlets rolled and stuffed with prosciutto, mozzarella and roasted wred pepper served next to portabella mushrooms, finished in a red sauce Pairs well with Castello di Fonterutoli "Badiola" Toscana</i>	

ABOVE ORDERS SERVED OVER ZITI OR LINGUINI

Seafood

Seafood Special	28
<i>Jumbo shrimp, scallops and calamari sautéed with garlic, fresh basil served over linguini, in a red or white wine sauce Pairs well with Santa Margherita, Pinot Grigio</i>	
Linguine & Clam Sauce	26
<i>Fresh whole baby clams and garlic with choice of red fra diablo or white scampi sauce Pairs well with A by Acacia, Chardonnay</i>	
Shrimp Scampi	26
<i>Jumbo shrimp sautéed with garlic, parsley, white wine and butter</i>	
Cioppino	32
<i>Shrimps, scallops, calamari, mussels, and little necks served over a bed of linguine in a red or white wine sauce</i>	
Lobster Ravioli	28
<i>Lobster-stuffed, homemade ravioli in a pink brandy cream sauce tossed with shrimp. Pairs well with Sterling, Chardonnay</i>	

PRIVATE DINING AVAILABLE

\$15 Minimum per person. 20% Gratuity added to parties of 5 or more

GIFT CERTIFICATE AVAILABLE ONLINE

MINIMUM \$20 CREDIT CARD • NO SPLITTING OF ENTREES

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