

APPETIZERS

ZUPPA DE CLAMS

Clams steamed in a hot and spicy tomato and red wine sauce

ZUPPA DE MUSSELS

Mussels steamed in a hot and spicy roma and red wine sauce

STUFFED MUSHROOMS

Mushrooms stuffed with sausage, bread crumbs and seasonings

FRIED CALAMARI

Strips of squid fried in a light breading

MINESTRONE SOUP

VEAL SPECIALTIES ALA GENNARO

VEAL PARMIGIANA

Breaded fresh veal cutlet blended delicately with tomato sauce and melted mozzarella cheese

VEAL MARSALA

Thinly sliced veal lightly floured, sautéed in olive oil and garlic and laced with marsala wine and fresh mushrooms

VEAL DIANE

Fresh veal cutlet served over Eggplant ala Michael

STEAKS

RIBEYE WITH SHRIMP SCAMPI

13-15 oz. Angus ribeye served with mixed vegetables, and shrimp scampi over linguini

STEAK CARUSO

8 oz. tenderloin wrapped in prosciutto ham and served in a red wine reduction sauce, with roasted red peppers, mushrooms, onions and served with a side of shrimp pasta primavera

SURF & TURF

8 oz. tenderloin served with fried shrimp with mixed vegetables and steak fries

FROM THE SEA

SHRIMP FETTUCCINE ALFREDO

Seafood shrimp, fettuccine, fresh heavy cream and imported Romano cheese

FROM THE SEA (cont.)

ZUPPA DE MUSSELS LINGUINI

Mussels steamed in a hot and spicy tomato and red wine sauce over linguini

WHITE CLAM SAUCE OVER LINGUINI

Sauce of clams, garlic, olive oil and seasonings over linguini

TUNA SALTIMBOCA

Tuna steak wrapped in Prosciutto ham, in a red wine reduction sauce with roasted red peppers, onions & mushrooms. Served with a side of shrimp fettuccini alfredo

SEAFOOD SCAMPI

Shrimp, scallops, mussels and clams in a butter and white wine sauce over linguini

CHICKEN SPECIALTIES ALA GENNARO

CHICKEN PARMIGIANA

Breast of chicken breaded, fried and topped with mozzarella cheese and our special tomato sauce

CHICKEN PROSCIUTTO

Two chicken breasts layered with Prosciutto ham & mozzarella cheese, floured, sautéed in a marsala wine sauce with fresh mushrooms

CHICKEN MARSALA

Breast of chicken, sliced, sautéed in olive oil and garlic and generously laced with Marsala wine and fresh mushrooms

CHICKEN BOLOGNESE

Two chicken breasts rolled with ham, ricotta mozzarella cheese & seasonings. Breaded, fried & topped with an alfredo sauce

ITALIAN SPECIALTIES

BAKED LASAGNE

Layers of lasagna noodles with crushed meatballs and sliced Italian sausage with ricotta cheese and topped with tomato sauce and mozzarella cheese

SHRIMP FETTUCCINE ALFREDO

Fresh heavy cream and imported romano cheese tossed with fettuccini pasta and shrimp

EGGPLANT ALA MICHAEL

Layers of fried eggplant, ricotta cheese, sliced meatballs and sausage topped with tomato sauce and mozzarella cheese

THIS IS JUST A SMALL SAMPLE OF THE FINE CUISINE AT GENNARO'S ITALIAN RISTORANTE.