

Appetizers

Minestrone Soup.....	\$5.00
Shrimp Cocktail.....	\$9.95
Beans & Greens.....	\$8.50
<i>Sautéed with olive oil, garlic and fresh homemade sausage</i>	
Roasted Sweet Red Peppers.....	\$8.00
<i>Red peppers sautéed and topped with gorgonzola & mozzarella cheese</i>	
Eggplant Parmesan.....	\$8.00
Calamaretti Fritti a la Scampi.....	\$9.00
<i>Fresh Calamari sautéed in garlic butter or finished on a bed of fresh Marinara Sauce</i>	
Fried Ravioli.....	\$7.00
Fresh Clam's.....	\$11.00
<i>served in garlic butter, basil, lemon or fresh marinara sauce.....</i>	
Fresh Mussel's.....	\$11.00
<i>served in garlic butter, basil, lemon or fresh marinara sauce</i>	

Pasta Specialties

Homemade Ravioli.....	\$14.00
Fettuccini Alfredo.....	\$15.00
Fettuccini Alfredo.....	\$21.00
<i>With your choice of (chicken) \$18.00 (shrimp)</i>	
Eggplant Parmesan	\$15.00
Chicken Penne Lazio.....	\$17.00
<i>Sautéed with garlic, olive oil, peppers & onions, mushrooms and tomatoes (also Diablo Style)</i>	
Penne Pasta & Vodka Sauce.....	\$18.00
<i>Tomato sauce, Vodka, cream, and Romano cheese sautéed with Chicken or Shrimp</i>	
Linguini with our Famous Shrimp Scampi.....	\$19.50
Joe's Linguini with Fresh Seafood.....	\$24.00
<i>Fresh Clams, Mussels, Scallops, & Shrimp, basil, olive oil & garlic (red or white sauce)</i>	
Linguini with Fresh Clams (with red or white sauce).....	\$18.00

The above pasta specialties include tossed salad and bread & butter

Linguini or Rigatelli with

	<i>Half Order</i>	<i>Full Order</i>
Tomato Sauce.....	\$12.00	\$13.00
Meatballs or Sausage or Meat Sauce or Marinara.....	\$13.00	\$14.00
Peppers & Onions or Garlic & Olive Oil or Pepperoni....	\$13.00	\$14.00
Fresh Mushrooms.....	\$13.00	\$15.00

The above pasta dishes include tossed salad and bread & butter

Kid's Menu

Ravioli with meatball.....	\$6.50
Hamburger or Cheeseburger.....	\$6.50

Our Famous Hamburgers made from Ground Filet

Hamburger or Cheeseburger (16oz).....	\$9.50
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Compliment Today's a La Carte Dinner With

Garlic Bread (plain or with Cheese).....	\$5.50
Fresh Sautéed Mushrooms.....	\$5.00
Anchovies.....	\$3.00
Penne or Linguini.....	\$3.50
Tossed Salad (Bleu Cheese & Crumbly Bleu add 1.00).....	\$3.50

Carne

All cuts are USDA aged Choice and hand cut on premise

Then seared to perfection in a 1800 degree broiler to seal the flavor

Filet Mignon (16 oz) USDA Choice.....	\$ 34.00
New York Strip Sirloin (18 oz) USDA Choice.....	\$ 32.00
Filet Medallions “Scampi Style”.....	\$ 34.00
<i>Sautéed in lemon, garlic, sweet butter and demi glaze</i>	
Costate a la Pizziola.....	\$ 34.00
<i>Broiled filet medallions topped with tomatoes, roasted garlic, olive oil & fresh basil</i>	
Broiled Prime Rib (18 oz).....	\$ 29.00
<i>Broiled to perfection. Also can be done Cajun Style.</i>	
Broiled Prime Rib (24 oz).....	\$ 32.00
<i>Broiled to perfection. Also can be done Cajun Style.</i>	
Ground Tenderloin of Beef (16oz).....	\$ 15.00
<i>Served parmesan style or smothered with pepper & onions.</i>	
Ground Tenderloin of Beef with Chicken or Shrimp Scampi.....	\$ 19.00
<i>Served parmesan style or smothered with peppers & onions.</i>	
Broiled Pork Chops (two 10 oz Center Cuts).....	\$ 19.00
Prime Veal Chop (14 oz) with Sweet and Hot Peppers.....	\$37.00
<i>Veal chop marinated overnight in a savory blend of pepper vinegar, garlic and onion.</i>	
<i>Broiled and served with sweet and hot peppers</i>	
Prime Veal Chop Capriccio (14 oz).....	\$37.00
<i>Milk fed veal chop stuffed with prosciutto and fontina cheese, veal demi glaze and fresh mushrooms</i>	
Homemade Sausage with Peppers & Onions.....	\$16.00
<i>Made in house here at Lib’s, sweet sausage with a touch of chili pepper , sautéed with peppers & onions and fresh tomato sauce</i>	

Pesce

Shrimp Scampi.....	\$ 19.50
<i>Tender shrimp sautéed in lemon , sweet butter & garlic</i>	
Shrimp Provencle.....	\$ 21.00
<i>Shrimp sautéed in garlic, sweet butter, fresh mushrooms, and tomatoes & served over linguini</i>	

Lib's Shrimp Fra Diavolo\$ 21.00

Our shrimp scampi simmered with hot pepper, fresh tomatoes, olive oil, basil over linguini

Shrimp Bruxelles Exploration 1958.....\$ 21.00

*This critically acclaimed entrée is baked with proscuitto topped with mozzarella & served
Over linguini*

Shrimp Florentine.....\$ 21.00

Our Famous Shrimp Scampi served on a bed of baby spinach.

Fried Jumbo Shrimp.....\$ 19.50

Lobster Tails (two 8oz).....Market Price

Joe's Seafood Diablo.....\$32.00

*Broiled Fresh Scallops, Clams, Mussels, Shrimp, Haddock and Lobster simmered
in a spicy tomato , Seafood broth*

Joe's Broiled Seafood Platter.....\$32.00

Broiled Fresh Scallops, Clams, Mussels, Shrimp, Haddock and Lobster.

Fresh Haddock (Broiled or Deep Fried).....\$ 16.00

Fresh Haddock Down Under.....\$ 18.00

*From the famous restaurant in Fort Lauderdale, fresh fish sautéed with mushrooms,
Artichokes, white wine and olive oil*

Fresh Haddock "Scampi Style"\$ 16.00

Prepared like our shrimp scampi topped with scampi sauce with a touch demi-glaze

Fresh Haddock with Marinara Sauce.....\$ 16.00

House Surf and Turf Specialties

Filet (16 oz) and Shrimp Scampi.....\$ 37.00

Filet (16 oz) and Lobster.....Market Price

Filet Medallions and Shrimp Scampi.....\$ 37.00

Costate a la Pizziola Style and Shrimp Scampi.....\$ 37.00

Prime Rib (18 oz) and Shrimp Scampi.....\$ 32.00

Prime Rib (24 oz) and Shrimp Scampi.....\$ 35.00

You may substitute chicken scampi for shrimp scampi on the above Surf & Turf Specialties

Polli

Chicken Cacciatore.....\$ 16.00

Tender boneless chicken breast simmered in tomatoes, sherry wine, mushrooms, peppers & onions

Chicken Parmesan.....\$ 16.00

Boneless chicken breast topped with mozzarella cheese and tomato sauce

Chicken Piccata.....\$ 16.00

Boneless chicken breast sautéed with lemon, touch of demi glaze

Chicken Scampi.....\$ 16.00

Boneless chicken breast prepared Scampi Style with a touch of demi glaze

Chicken Marsala.....\$ 17.00

Boneless chicken breast simmered in fresh cream, marsala wine, and fresh mushrooms

Chicken Down Under.....\$ 18.00

From the famous restaurant in Fort Lauderdale, chicken breast sautéed with artichokes, fresh mushrooms, white wine & olive oil

Chicken Breast with Gorgonzola, Mozzarella, and Sweet Red Peppers.....\$ 18.00

Smothered with roasted red peppers & topped with gorgonzola and mozzarella cheese

Chicken & Eggplant Sicilian Style.....\$18.00

Breaded Chicken & Eggplant layered with Prosciutto, topped with tomato sauce, marinara and mozzarella

Veal Specialties

Veal Steak.....\$18.00

Topped with tomato sauce or parmesan style

Veal Marsala.....\$20.00

Simmered in fresh cream, marsala wine, and fresh mushrooms

Veal & Eggplant Sicilian Style..... \$20.00

Breaded Veal & Eggplant layered with Prosciutto, topped with tomato sauce, marinara and mozzarella

All dinners include:

Bread & butter, tossed salad (bleu cheese & crumbly add \$ 1.00) and a choice of one (baked Potato, pasta or vegetable). Sour Cream add \$.50

Veggies

Sautéed Spinach or Broccoli... Garlic and Virgin Olive Oil\$ 5.00

Dessert

Please ask your server for the daily selections of fresh desserts

\$6.00

Extra Plate charge: \$4.00

