

Veal Chop "Milanese" Style	
<i>Breaded butter flied veal rib chops topped with salad.</i>	62
*Sirloin Steak Gorgonzola	
<i>Sliced Sirloin steak with a dry vermouth gorgonzola cream sauce</i>	62
*Sirloin Steak Marsala	
<i>Sliced Sirloin steak with roasted pepper and a Marsala cream sauce</i>	62
*Sirloin Steak Pizzaiola	
<i>Sliced Sirloin steak with peppers & onions in a tomato garlic wine sauce</i>	62
*Sirloin Steak Toscana	
<i>Sliced Sirloin steak garnished with spinach in garlic & oil and a red wine demi glaze</i>	62
Eggplant Parmesan	
<i>Breaded eggplant with marinara sauce and melted mozzarella</i>	36
Eggplant Napoleon	
<i>Breaded eggplant layered with herb ricotta, marinara sauce and melted mozzarella</i>	38
Shrimp Marinara	
<i>Sautéed shrimp in a marinara sauce garnished with basil</i>	40
Shrimp Parmesan	
<i>Breaded jumbo shrimp with marinara sauce and melted mozzarella</i>	44
Shrimp Butera	
<i>Sautéed shrimp in a tomato, garlic and wine sauce with bacon, sweet peas and a splash of cream.</i>	44
Shrimp Limoncello	
<i>Sautéed shrimp in a lemon, garlic and Limoncello sauce, topped with toasted almonds.</i>	44
Seafood Marinara	
<i>Lobster, shrimp, scallops, calamari, mussels and clams in a marinara sauce (Fra Diavolo or white wine sauce by request)</i>	60
Calamari Marinara	
<i>Sautéed calamari in a marinara sauce (Fra Diavolo with spicy cherry peppers upon request \$2 extra)</i>	38
Tilapia Oreganata	
<i>Baked herb & bread crumb topped tilapia filet in a light wine sauce</i>	40
Tilapia Livornese	
<i>Sautéed tilapia in a tomato, garlic and wine sauce with olives, capers, red onion and basil</i>	40
Lump Crab Crusted Tilapia	
<i>Tilapia fillet with a crab, herb & pangritatta crust, baked in a fresh tomato, lemon wine sauce</i>	42
*Grilled Salmon Medallions	
<i>With an herb & bread crumb crust, garnished with grilled asparagus & a Dijon wine sauce</i>	60
Basa Marachiara	
<i>In a light tomato, garlic and wine sauce with diced fresh mozzarella and basil</i>	40
Basa Filet	
<i>With shittake mushrooms and fresh tomato in a lemon wine sauce, topped with almond pangritatta</i>	40

*This menu item can be cooked to your liking. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions!

SIDES

Broccoli - Spinach - Roasted Potato - Mashed Potato - Escarole	
Grilled Italian Sausage - Chicken Meatballs Marinara	
Grilled or Blackened Chicken	14
Broccoli Rabe	17

**BUTERA'S RESTAURANT
OF SAYVILLE**

100 South Main Street
Sayville, NY 11782
P:(631)563-0805
www.buteras.com

LUNCH

Monday – Friday 11:30am – 4:00pm
Saturday 12:00pm – 4:00pm
Sunday 1:00pm – 3:00pm

DINNER

Monday – Thursday 4:00pm – 9:30pm
Friday & Saturday – 4:00pm – 10:00pm
Sunday 3:00pm – 9:00pm

*All items are available for take-out.
Please ask about our private parties and off premise catering.
Gift cards are available.
We are now featuring our brand new rewards program!
Please see a manager for further information.
Reservations are accepted for all parties.
"Happy Hour" is available at the bar
Monday – Friday from 4:30pm to 6:30 pm
and
All day Sunday.
Prices are subject to change.*



*Family style platters serve two or more, while individual portions serve one.
If you do not see a favorite dish of yours on our menu, please do not hesitate
to ask as we can accommodate most requests.*

BUTERA'S
of Sayville



DINNER MENU
FAMILY STYLE

All prices reflect family style portions (serve 2-3 people)

ANTIPASTI

**Before placing your order, please inform us if a person in your party has a food allergy.*

Mozzarella Caprese <i>Fresh mozzarella, tomato, roasted peppers, and red onion garnished with fresh basil and extra virgin olive oil.</i>	27
Calamari Fritti <i>Golden fried calamari with marinara sauce and lemon.</i>	30
Calamari "Sicilian Lifeguard" Style <i>Golden fried calamari tossed with a spicy cherry pepper, caper marinara sauce.</i>	32
Prince Edward Island Mussels <i>With fresh tomato and basil in a garlic wine sauce.</i>	30
Baked Littleneck Clams <i>Littleneck clams baked whole, topped with seasoned breadcrumbs and herbs.</i>	28
Shrimp Limoncello <i>Sautéed jumbo shrimp in a lemon, garlic, and Limoncello sauce topped with toasted almonds.</i>	33
Stuffed Mushrooms <i>Large caps stuffed with spinach, diced fresh mozzarella, bread crumbs, and cheese.</i>	24
Mozzarella Fritta <i>Fresh mozzarella golden fried garnished with frisee, sun-dried tomato & basil pestos.</i>	29
Eggplant Rollatini <i>Breaded eggplant rolled with herb ricotta topped with marinara sauce & melted mozzarella.</i>	26
Grilled Pizza of the Day <i>Grilled crisp pizza with today's topping.</i>	18

SALADS

Mixed Salad <i>Mixed greens, tomatoes, red onion, olives and cucumber.</i>	20
Gorgonzola Salad <i>Mixed greens, red onion, olives, tomato, Gorgonzola cheese, and walnuts.</i>	32
Caesar Salad <i>Crisp Romaine, Caesar dressing, croutons, shaved Grana Padano, and anchovies.</i>	28
Warm Goat Cheese <i>Mixed greens, tomato, red onion and olives with warmed bread crumb crusted goat cheese medallions, topped with toasted almonds.</i>	32
Mushroom and Asparagus Salad <i>Sautéed mushrooms and asparagus with roasted peppers and mixed greens.</i>	32

Add blackened/grilled chicken \$14
Shrimp \$4.00 each
Scallops \$5.00 each
Chopped Salad \$3.00

SALAD ENTREES

Grilled Shrimp Salad <i>Jumbo shrimp with mixed greens, diced fresh mozzarella, tomato, onion & toasted almonds with a citrus shallot vinaigrette.</i>	44
Warm Frisee, Spinach & Chicken Salad <i>Sliced grilled chicken, roasted peppers, mixed greens & smoked mozzarella tossed with a warm white wine vinaigrette.</i>	32

Add pasta to all family style platters for an additional charge:
Small \$10.00 // Large \$17.00

Warm Grilled Scallop Salad <i>Jumbo sea scallops with shiitake mushrooms, cannellini beans, fresh tomato and mixed greens tossed with a warm white wine vinaigrette.</i>	47
Crispy Calamari Caesar Salad <i>Crispy fried calamari over a traditional Caesar salad.</i>	33

BAKED PASTA

(Pan Baked Lasagna; a new quick take on lasagna, prepared stove top with fresh mafalda pasta)

Pan Baked Chicken Meatball Lasagna <i>With chicken meatballs in a pink sauce with ricotta and melted mozzarella.</i>	40
Pan Baked Seafood Lasagna <i>With shrimp, scallops, and calamari in a marinara sauce with ricotta and melted mozzarella.</i>	46
Pan Baked Lasagna Classico <i>With a hearty bolognese sauce, ricotta and melted mozzarella.</i>	38
Baked Ravioli <i>Jumbo cheese ravioli in a marinara sauce with melted mozzarella.</i>	36
Rigatoni Caprese <i>Pan baked rigatoni with ricotta in a marinara sauce with melted mozzarella.</i>	34

PASTA

Pasta Marinara <i>Italian tomatoes, olive oil, basil and garlic (linguine, penne, rigatoni).</i>	30
Pasta Arrabiata <i>Italian tomatoes, olive oil, cherry peppers, and basil pesto.</i>	32
Pasta Vodka <i>Tomato cream sauce accented with bacon (linguine, penne, rigatoni).</i>	32
Spaghetti and Meatballs <i>With our famous chicken meatballs in marinara sauce.</i>	33
Linguine Grilled Chicken and Mushrooms 'Lighter Side' <i>With julienne carrots and sweet peas in a white wine sauce.</i>	36
Linguine with Clams <i>Fresh clams, garlic, extra virgin olive oil in a red or white clam sauce.</i>	40
Linguine Shrimp, Mushroom & Escarole <i>Shrimp, mushrooms & escarole in a garlic wine sauce.</i>	44
Linguine Shrimp and Scallops 'Lighter Side' <i>With broccoli, spinach, and fresh tomato in a white wine sauce.</i>	48
Rigatoni Broccoli Rabe & Chicken Meatballs <i>With fresh tomato & cannellini beans in garlic & oil.</i>	40
Rigatoni Butera <i>Crumbled veal sausage and sweet peas in a tomato cream sauce topped with Grada Padano.</i>	40
Rigatoni Chicken and Spinach <i>Sautéed diced chicken and fresh spinach in a tomato cream sauce.</i>	38

Rigatoni alla Rosa <i>Crumbled chicken sausage & spinach in a pink sauce.</i>	38
Rigatoni Chicken and Shrimp Vodka <i>Sautéed diced chicken and shrimp in a tomato cream sauce accented with bacon.</i>	44
Rigatoni Chicken Meatball and Sausage <i>Chicken meatballs and sausage in a classic Bolognese sauce.</i>	42
Rigatoni Chicken, Mushroom and Sun Dried Tomato <i>Crumbled chicken sausage or sliced grilled chicken, with mushroom, sun dried tomato and spinach in a garlic wine sauce.</i>	38
Penne Eggplant <i>Sautéed eggplant with caramelized onion and fresh mozzarella in a marinara sauce.</i>	36
Penne Sausage, Escarole and Cannellini Beans <i>With crumbled chicken sausage or Italian sausage in a tomato garlic wine sauce.</i>	38
Penne Primavera 'Lighter Side' <i>Lightly sautéed vegetables in a white wine or marinara sauce.</i>	32

~'Lighter side' dishes are prepared with ingredients lower in fat~
"Imported Italian" whole wheat & gluten free pasta available - \$5.00 extra

ENTREES

Chicken, Spinach and Roasted Pepper <i>Grilled chicken breast, spinach, roasted red peppers, melted mozzarella.</i>	38
Chicken Gorgonzola <i>Grilled chicken breast, gorgonzola cheese, caramelized onions, fresh tomato and melted mozzarella.</i>	38
Chicken Parmesan <i>Breaded chicken cutlet with marinara sauce and melted mozzarella.</i>	36
Chicken Scarpiello <i>Chicken breast chunks, Italian sausage, cherry peppers, potato, garlic, rosemary, white wine & vinegar (on the bone upon request).</i>	42
Chicken Piccata <i>Sautéed chicken breast, mushrooms, tomato and capers in a lemon wine sauce.</i>	40
Chicken Francese <i>Sautéed egg dipped chicken breast & mushrooms in a lemon wine sauce.</i>	40
Chicken Marsala <i>Sautéed chicken breast with mushrooms in a Marsala wine sauce.</i>	40
Chicken Sorrentino <i>Sautéed chicken breast layered with eggplant, prosciutto and mozzarella in a red wine sauce.</i>	40
Veal Parmesan <i>Breaded veal cutlet with marinara sauce and melted mozzarella.</i>	48
Veal Piccata <i>Sautéed veal scallopine with mushrooms, fresh tomato and capers in a lemon wine sauce.</i>	48
Veal Francese <i>Sautéed egg dipped veal scallopine with mushrooms in a lemon wine sauce.</i>	48
Veal Marsala <i>Sautéed veal scallopine with mushrooms in a Marsala wine sauce.</i>	48
Veal Chop "Caprese" Style <i>Breaded butter flied veal rib chops with tomato, garlic & wine sauce & melted fresh mozzarella.</i>	62