

BUTERA'S™

APPETIZERS

BAKED CLAMS	\$16
whole clams, bread crumbs, herbs	
BURRATA	\$16
roasted tomato, basil pesto, arugula, balsamic glaze	
MOZZARELLA FRITTA	\$14
fried crisp, tomato, baby greens, marinara	
EGGPLANT ROLLATINI	\$16
breaded baked, ricotta, marinara, mozzarella	
GRILLED CALAMARI	\$18
broccoli rabe, cannellini beans, fresh tomato, balsamic glaze	
TODAY'S SOUP	\$10

SALADS

MIXED	\$12
mixed greens, tomato, red onion, cucumber	
CAESAR	\$14
Romaine, croutons, anchovies, Caesar dressing, Grana Padano	
MUSHROOM ASPARAGUS	\$19
roasted pepper, mixed greens	

PASTA ENTRÉES

PENNE CHICKEN, SHRIMP VODKA	\$30
diced chicken, shrimp, tomato cream, bacon, herbs	
BUTERA'S "SUNDAY GRAVY" WITH PACCHERI PASTA	\$34
Butera's beef meatballs, Italian sausage and pulled short rib - in a rustic tomato sauce	
RIGATONI BUTERA	\$28
chicken sausage, peas, tomato cream, shaved Grana Padano	
SEAFOOD LINGUINE	\$34
sautéed shrimp, clams, mussels, calamari, marinara or Fra Diavolo	
ZUCCHINI LINGUINE	\$28
crumbled chicken sausage, spinach, tomato	

BAKED PASTA

PAN BAKED CHICKEN MEATBALL LASAGNA	\$29
with spinach, ricotta & mozzarella in a pink sauce	
BAKED SHRIMP & SCALLOP CAVATAPPI	\$32
shrimp, bay scallops, roasted cauliflower & mushroom in a wine sauce with mozzarella, Pecorino & seasoned bread crumb	
RAVIOLI POMODORO	\$27
cheese ravioli, pomodoro sauce, fresh mozzarella, pecorino & basil	

MAINS

EGGPLANT PARMESAN	\$28
breaded, baked eggplant, marinara, mozzarella, linguine	
VEAL PARMESAN	\$34
breaded veal scallopine, marinara, mozzarella, linguine	
VEAL MARSALA	\$34
mushroom, grilled asparagus, roasted potato & Marsala wine sauce	
ROMANO CRUSTED CHICKEN	\$29
lemon caper wine sauce, crispy roasted potatoes, arugula, roasted tomato, gorgonzola, vinaigrette	
PISTACHIO CRUSTED SALMON	\$36
pistachio breadcrumb crust, mushroom, leeks, limoncello sauce, tomato herb risotto cake	
GRILLED SHRIMP CAPRESE	\$34
jumbo shrimp, roasted tomato, fresh mozzarella, basil pesto, orzo	
SEARED SCALLOP RISOTTO	\$34
sea scallop, roasted fennel, mushroom, green pea and leek risotto, crispy parsnip	

GRILLED PIZZA

MARGHERITA	\$17
fresh mozzarella, marinara, fresh basil	
PEPPERONI HOT HONEY	\$19
Pepperoni, mozzarella, marinara, hot honey	
MUSHROOM & SPINACH	\$19
marinara, ricotta, mozzarella	
SUB CAULIFLOWER CRUST	\$5

SALAD & GRAIN BOWL ENTRÉES

BALSAMIC GLAZED SALMON MEDALLIONS BOWL	\$30
lentils, black beans, tomatoes, Moroccan spice, arugula, frisee, vinaigrette	
ROASTED VEGETABLE & LENTIL BOWL	\$20
braised lentils with roasted vegetable, cannellini beans	
CHICKEN FARRO QUINOA WARM GRAIN BOWL	\$25
chick pea, black bean, red onion & tomato insalata, sautéed spinach & mushroom farro & quinoa, vinaigrette dressing	
THAI CALAMARI GRAIN BOWL	\$26
rice, cucumber, pickled red onion, shaved carrot and red cabbage	

SIDES

BROCCOLI	\$11
CRISPY ROASTED POTATO	\$11
CHICKEN BREAST	\$15

CALAMARI FRITTI	\$18
fried crisp, marinara, lemon	
FRESH MOZZARELLA CAPRESE	\$14
roasted pepper, tomato, EVOO	
SHRIMP LIMONCELLO	\$18
lemon garlic limoncello, almonds	
CHICKEN MEATBALL "POT"	\$18
herb ricotta, fresh mozzarella, marinara, baked in a copper pot	
PRINCE EDWARD ISLAND MUSSELS	\$20
fresh tomato, basil, garlic & wine sauce, bruschetta points	

GORGONZOLA	\$17
mixed greens, red onion, tomato, Gorgonzola cheese & walnuts	
WARM GOAT CHEESE	\$19
mixed greens, tomato, red onion, crusted goat cheese, almonds	
ADD TO ANY SALAD	
chicken 11, nuts 3, cheese 5, chopped 2, shrimp / scallop 4 per	

RIGATONI BROCCOLI RABE CHICKEN MEATBALL	\$29
cannellini beans, fresh tomato, garlic and oil	
RIGATONI SHORT RIB RAGU	\$28
fresh rigatoni, braised pulled beef short rib, soffrito vegetables, herb ricotta, crispy onions	
LINGUINE CLAMS	\$29
littleneck clams, parsley, garlic, EVOO	
FETTUCINI LUMP CRAB BAY SCALLOP	\$30
bay scallops, lump crab meat, rosa sauce	

NONNA'S PAN BAKED LASAGNA	\$29
sausage, chicken meatballs, meat ragu, ricotta & mozzarella	
SPICY CRUMBLLED VEAL SAUSAGE LASAGNA	\$29
house made crumbled veal sausage, spicy cheery peppers tomato cream Mafalda pasta, ricotta, mozzarella	

CHICKEN PARMESAN	\$29
breaded chicken breast, marinara, mozzarella, linguine	
*NEW YORK STRIP STEAK	\$46
grilled 14oz, boneless strip steak, grilled asparagus, crispy roasted potato, crispy onion, Chianti wine sauce	
CHICKEN MEATBALL SCARPARELLO	\$29
chicken meatballs, sausage, red pepper, cherry pepper, roasted potatoes & rosemary, garlic, balsamic wine sauce	
GRILLED CHICKEN SPINACH	\$29
roasted peppers, mozzarella, crispy roasted potato & veg	
*LOW CARB SALMON	\$36
broccoli, asparagus, sun dried tomato	
SESAME CRUSTED TUNA	\$36
seaside rare, sliced, tomato, eggplant, potato, olives, spicy remoulade	

CHICKEN MEATBALL	\$19
marinara, mozzarella, ricotta	
ZUCCHINI TOMATO MOZZARELLA	\$19
spiraled zucchini, fresh tomatoes, mozzarella, oregano	
FOCACCIA POMODORO	\$18
house made focaccia, pomodoro sauce, pecorino, mozzarella	
BUTERA'S CAULIFLOWER GLUTEN FREE CRUST	\$21
eggplant, caramelized onion, marinara, mozzarella	

*THIS MENU ITEM CAN BE COOKED TO YOUR LIKING. CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH, OR SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS!