

BUTERA'S™

FOR THE TABLE

BUTERA'S SUNDAY SALAD	\$18
iceberg, tomato, olives, cucumber, red onion, pepperoncini, focaccia croutons	
PRINCE EDWARD ISLAND MUSSELS	\$22
fresh tomato, basil, garlic & wine sauce, bruschetta points	
APPETIZERS	
BURRATA	\$16
tomatoes, grilled marinated red peppers, balsamic glaze, basil pesto, sun-dried tomato pesto, crostini	
MOZZARELLA FRITTA	\$15
breaded fresh mozzarella medallions, marinara sauce	
SHRIMP LIMONCELLO	\$18
sautéed jumbo shrimp, lemon, garlic and Limoncello sauce, toasted almonds	
PULLED SHORT RIB & HERB RICOTTA CROSTINI	\$16
short rib rags, herb ricotta, grand Padano, crispy onion	
GRILLED PESTO GLAZED CALAMARI	\$18
grilled calamari, broccoli rabe, cannellini beans	
TODAY'S SOUP	\$10

PASTA ENTRÉES

RIGATONI SHORT RIB RAGU	\$29
fresh rigatoni, braised pulled beef short rib, soffrito vegetables, herb ricotta, crispy onions	
RIGATONI BUTERA	\$28
chicken sausage, peas, tomato cream, shaved Grana Padano	
PENNE SHRIMP, BROCCOLI & ASPARAGUS	\$31
fresh tomato, light side garlic, onion & wine sauce	
FETTUCINI LUMP CRAB BAY SCALLOP	\$32
bay scallops, lump crab meat, rosa sauce	
LINGUINE SEAFOOD "SCOGLIO"	\$36
shrimp, scallops, mussels, clams, calamari, marinara and basil	

BAKED PASTA

PAN BAKED CHICKEN MEATBALL LASAGNA	\$30
with spinach, ricotta & mozzarella in a pink sauce	
BAKED SHRIMP & SCALLOP CAVATAPPI	\$34
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

*NEW YORK STRIP STEAK	\$46
grilled 14oz, boneless strip steak, grilled asparagus, crispy roasted potato, crispy onion, Chianti wine sauce	
VEAL PARMESAN	\$35
breaded veal scallopine, marinara, mozzarella, linguine	
VEAL "MILANESE" STYLE	\$35
breaded veal, arugula, potato, roasted pepper, tomato & fresh mozzarella salad	
ROMANO CRUSTED CHICKEN PICCATA	\$31
mushroom, lemon caper wine sauce, arugula, frisée & roasted tomato insalata, crispy roasted potato	
BAKED EGGPLANT PARMESAN	\$28
breaded baked eggplant, marinara, mozzarella, linguine (v)	
SEARED SEA SCALLOPS	\$35
asparagus, leek, green pea & bacon risotto	
*PISTACHIO CRUSTED SALMON	\$38
pistachio breadcrumb crust, mushroom, leeks, limoncello sauce, tomato herb risotto cake	
TUNA	\$36
seared rare, sliced, sesame crusted yellow fin tuna, eggplant, tomato, olives, potato, remoulade, crispy capellini garnish	

GRILLED PIZZA

MARGHERITA	\$17
fresh mozzarella, marinara, fresh basil	
PEPPERONI PICCANTE	\$19
pepperoni, cherry peppers, mozzarella, marinara	
BUTERA'S CAULIFLOWER GLUTEN FREE PIZZA	\$23
eggplant, caramelized onion, marinara, mozzarella on GF crust	

SALAD ENTRÉES

*BALSAMIC GLAZED SALMON MEDALLIONS BOWL	\$30
lentils, black beans, tomatoes, Moroccan spice, arugula, frisee, vinaigrette	
*RARE SEARED SESAME CRUSTED TUNA SALAD	\$29
seared sliced sesame crusted tuna, mixed greens, roasted peppers, crispy capellini garnish, vinaigrette	
WARM CHICKEN FRISÉE SALAD	\$24
spinach, greens, roasted pepper, fresh mozzarella, warm vinaigrette	

SALADS

MISTA	\$12
mixed greens, tomato, olives, cucumber, radish, vinaigrette	
ARUGULA	\$15
fennel, fresh mint, pistachio, shaved ricotta salata, lemon, EVOO	
FARRO SALAD	\$17
farro, roasted pepper, tomato, chick pea, fresh mozzarella, arugula, frisée, hazelnut, vinaigrette (v)	
ADD TO ANY SALAD	
grilled chicken 12, almonds / walnuts 3, cheese 5, chopped salad 2, shrimp / scallop 4 per	

ROASTED PECORINO POTATOES	\$12
BROCCOLI RABE GARLIC & OIL	\$14
FRENCH FRIES	\$10

SPINACH GARLIC & OIL	\$12
BROCCOLI GARLIC & OIL	\$12
PASTA	\$12

DESSERT

TIRAMISU	\$9
AFFOGATO WITH BISCOTTI	\$8

CHOCOLATE BROWNIE SUNDAE	\$9
TARTUFO	\$8

CHICKEN MEATBALL POT	\$20
chicken meatballs, marinara, herb ricotta, fresh mozzarella	
HOUSEMADE FRESH RICOTTA	\$14
extra virgin olive oil, roasted tomato, fresh thyme, basil, pecorino & charred ciabatta toast (Made fresh daily, limited quantity)	
ARANCINI	\$15
fresh mozzarella and marinara stuffed risotto rice ball	
CALAMARI FRITTI	\$18
fried crisp, lemon, marinara sauce	
BAKED CLAMS OREGANATA	\$16
baked whole little neck clams, bread crumb, wild Greek oregano	
BAKED EGGPLANT ROLLATINI	\$16
breaded baked, ricotta, marinara, mozzarella	

RIGATONI BROCCOLI RABE CHICKEN MEATBALL	\$29
cannellini beans, fresh tomato, garlic and oil	
PENNE CHICKEN & SHRIMP A LA VODKA	\$31
sautéed chicken, shrimp, vodka & bacon tomato cream sauce	
LINGUINE VONGOLE	\$29
littleneck clams, parsley, garlic, EVOO	
ZUCCHINI "LINGUINE"	\$28
crumbled chicken sausage, spinach, asparagus, roasted tomato, wine sauce	

NONNA'S PAN BAKED LASAGNA	\$30
sausage, chicken meatballs, meat ragu, ricotta & mozzarella	
SPICY CRUMBLLED VEAL SAUSAGE LASAGNA	\$30
house made crumbled veal sausage, spicy cherry peppers tomato cream Mafalda pasta, ricotta, mozzarella	
BAKED GNOCCHI ROSA	\$29
house made ricotta gnocchi, spinach, mushroom, pink sauce, diced fresh mozzarella, pecorino	
MIXED GRILL	\$35
grilled sliced Strip steak, house made Chicken Sun-dried Tomato Sausage, shrimp, with fresh tomato, basil & fresh mozzarella risotto	
DOUBLE CUT PORK CHOP "SCARPARIELLO"	\$43
28oz Hatfield Premium Reserve pork, Italian sausage, red & cherry peppers, potato, rosemary balsamic wine sauce	
CHICKEN PARMESAN	\$29
breaded chicken breast, marinara, mozzarella, linguine	
GRILLED CHICKEN, SPINACH, ROASTED PEPPER	\$30
grilled chicken breast, mozzarella, crispy roasted potato	
ZUCCHINI PARMESAN	\$28
crispy panko crusted zucchini, marinara, fresh mozzarella, linguine (v)	
GRILLED SHRIMP CAPRESE	\$34
jumbo shrimp, roasted tomato, fresh mozzarella, basil pesto, orzo	
*LOW CARB SALMON	\$38
light oil sautéed asparagus, broccoli & sun-dried tomato	

CHICKEN MEATBALL	\$19
marinara, mozzarella, ricotta	
FOCACCIA POMODORO	\$18
house made focaccia, pomodoro sauce, pecorino, mozzarella	

WARM SEARED SEA SCALLOP	\$29
greens, mushrooms, cannellini beans, tomato, warm white wine vinaigrette, bruschetta points	
GRILLED SHRIMP	\$29
greens, fresh mozzarella, tomato, onion, almonds, bruschetta points	

CAESAR	\$15
romaine, anchovies, crouton, classic dressing, shaved grand padano	
BUTERA WEDGE	\$16
romaine, gorgonzola & bleu cheese dressing, bacon, tomato, olives, croutons	
WARM MUSHROOM, ASPARAGUS & ROASTED PEPPER	\$17
sautéed mushroom, asparagus, roasted pepper, mixed greens, crouton, vinaigrette (v)	

CHICKEN MEATBALL MARINARA	\$16
RISOTTO	\$16

*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!