



ABATINO'S

★ ★ ★ ★ PIZZA & PASTA
★ ★ RESTAURANT

*Fine Homemade Classical Italian Fare in the Culinary
Tradition of Elisabetta Pisani, Co-Founder.
Family owned & operated since 1985.*

Dinner Menu

Chef / Owner Raffaele Pisani

If you have any food allergies, please speak with the owner, manager, chef or server.

DINNER

SOUPS

Soup of the Day	6.50
Bettina's Pasta e Fagioli	6.50

APPETIZERS

Baked Clams Oreganato	9.95
Stuffed Mushrooms	7.95
Mozzarella en Carrozza	7.95
Eggplant Rollatini	8.50
Fried Calamari	9.95
Little Neck Clams or	
P.E.I. Mussels in Garlic White Wine	9.95

SALADS

Cold Antipasto Salad - with prosciutto, sopresata, imported cheese	8.95
Tossed Salad (italian or blue cheese dressing).....	6.95
with Gorgonzola Cheese 1.50 - Goat 1.50 extra	
Caesar Salad	7.95
w/ grilled chicken 11.95	
Field Green Salad - with bacon, walnuts & gorgonzola cheese	8.50
Fried Calamari Salad frisse & ridicchio with peanut vinaigrette dressing	10.95
Chop Chop Salad ham, salami, provolone, red onion, kalamati olives, tomato, romaine lettuce, red wine vinaigrette.....	9.95
Fresh Mozzarella & Tomato with extra virgin olive oil & balsamic vinegar	8.95
Tri-Color endive, radicchio, arugula with balsamic vinaigrette.....	7.95

PASTA

Spaghetti with tomato sauce	13.95
Linguine with red or white clam sauce.....	18.95
Cheese Ravioli al pomodoro.....	16.50
Fettuccine Alfredo - parmigiano cream sauce.....	16.50
Baked Penne Rigate - ricotta pomodoro sauce with melted mozzarella.....	16.50
Fettuccini alla Gorgonzola - gorgonzola cream sauce.....	16.50
Cavatelli with broccoli, oil & garlic.....	16.50
Spinach Lasagna Bolognes - spinach pasta layered with ground veal, ricotta and bechamel tomato sauce.....	17.50
Penne Alla Vodka - with onions and bacon in a tomato cream sauce.....	16.50
Penne Sun Dried Tomatoes - sauteed with pignoli nuts, broccoli, oil & garlic	16.50
Bucatini All' Amatriciana - sauteed imported panchetta, onion, in a tomato basil sauce.....	16.50
Rigatoni Alla Quattro Formaggio - sauteed with 4 cheeses	16.50
Penne Arrabiata - sauteed in onion, tomato, bacon & crushed red peppers	16.50
Angel Hair Cariati - sauteed with roasted peppers, bacon & onion.....	16.50
Spaghetti Alla Carbonara - sauteed with bacon, egg & parmesan.....	16.50
Rigatoni Con Pesto - with a cream pesto (basil) sauce.....	16.50
Farfella Alla Boscioia - bow tie pasta sauteed w/ peas, onion, ham, tomato cream sauce	16.50
Penne Alla Sanvito - sauteed with gorgonzola, tomato parmesan & fresh basil.....	16.50
Ricotta Gnocchi Sorrentina - sauteed with tomato cream, mozzarella & basil.....	16.50
Oriechetta with Broccoli Rabe - in a sundried tomato pesto sauce & toasted pine nuts.....	16.95
Gemelli with Meatsauce - ground beef in a pomodoro sauce	17.50

DINNER ENTREES

Grilled Lamb Chops - infused rosemary demi-glaze with garlic mashed potatoes	28.95
Grilled Shell Steak - with herbed butter and garlic mashed potatoes.....	26.95
Veal Milanese “Abatino’s Style” - veal cutlet breaded and pan fried with arugula, tomatoes, red onion, capers, lemon vinaigrette	20.95
Salmon - pan seared over ratatouille with tomato essence sauce	22.95
Chicken Milanese “Abatino’s Style” - chicken cutlet breaded and pan fried with arugula, tomatoes, red onion, capers, lemon vinaigrette	18.95
Black Angus Burger - 8 oz. char-grilled on toasted sesame bun with french fries, sliced tomato and red onion.....	13.95

(Entrees below served with a choice of house salad, spaghetti or penne)

Shrimp Parmigiana - breaded shrimp topped with melted mozzarella cheese & tomato sauce.....	20.95
Shrimp Fra Diavolo - sauteed in hot pepper & marinara sauce	20.95
Shrimp Scampi - sauteed with garlic, wine & wilted spinach.....	20.95
Shrimp Francese - dipped in egg batter, sauteed in lemon & wine	20.95
Calamari Marinara - squid sauteed in garlic & marinara sauce	19.95
Clams Marinara or Fra Diavolo - fresh little neck clams in shell sauteed in garlic and marinara sauce	19.95
Veal Parmigiana - breaded veal cutlet topped with melted mozzarella cheese and tomato sauce	20.95
Veal Sorrentino - veal scaloppini topped with prociutto, eggplant & mozzarella cheese served in a red wine sauce.....	20.95
Veal Marsala - veal scaloppini sauteed with mushrooms and marsala wine.....	20.95
Veal Piccata - veal scaloppini sauteed in a lemon caper wine sauce	20.95
Veal A La Pepperoni (hot or sweet) - veal scaloppini sauteed with vinegar peppers in a red sauce.....	20.95
Veal Pizzaiola - veal scaloppini & mushrooms sauteed in garlic & tomato.....	20.95
Veal Saltimbocca - veal scaloppini sauteed in wine & topped with prosciutto and spinach.....	20.95
Chicken A La Pepperoni (hot or sweet) - chicken scaloppini sauteed with vinegar peppers in a red sauce.....	18.95
Chicken Parmigiana - breaded chicken cutlet fried & topped with melted mozzarella cheese & tomato sauce.....	18.95
Chicken Francese - chicken scaloppini dipped in egg & sauteed in lemon and wine	18.95
Chicken A La Cacciatore - boneless pieces of chicken sauteed with peppers, bacon, mushrooms, and onions in a tomato wine sauce	18.95
Chicken Scarparello (hot or sweet) - boneless pieces of chicken sauteed with peppers, garlic and wine	18.95
Braised Chicken - chicken scaloppini and mushrooms sauteed in a tomato cream sauce	18.95
Chicken Marsala - chicken scaloppini sauteed with mushrooms and marsala wine	18.95
Chicken Romana - boneless pieces of chicken and mushrooms sauteed with garlic and wine	18.95
Chicken Rollatini - chicken scaloppini stuffed with mozzarella and prosciutto, sauteed with mushrooms in a cream sauce.....	18.95
Chicken Piccata - chicken scaloppini sauteed in a lemon caper wine sauce.....	18.95
Chicken Sorrentino - chicken scaloppini topped with prosciutto, eggplant and mozzarella, red wine sauce	18.95
Chicken Alla Quattro Formaggio - chicken scaloppini sauteed with 4 cheeses in a cream sauce	18.95
Chicken Gorgonzola - chicken scaloppini sauteed with gorgonzola in a cream sauce.....	18.95
Chicken Sun Dried Tomatoes - boneless pieces of chicken sauteed with sun dried tomatoes, pignoli nuts, broccoli, oil and garlic	18.95
Eggplant Parmigiana - breaded layers of eggplant topped with melted mozzarella cheese and tomato sauce.....	17.95

DINNER

Pizza Slices and Calzones are served in the bar area only. Sorry no exceptions.

	10"	14"	16"	16"
PIZZA PIES - Cheese	Individual Mini	Small	Large	Sicilian
	9.95	14.00	15.00	17.00

Additional Toppings: Extra Cheese - Garlic - Mushrooms - Peppers - Sausage - Pepperoni
 Anchovies - Meatball - Onion - Black Olives - Bacon - Eggplant - Broccoli - Spinich
 Ham - Hot Vinegar Peppers - Sun Dried Tomato

Mini Pie - 1.50 extra for each additional topping on half or whole pie
 Large, Small & Sicilian - 2.50 extra for each additional topping on whole pie / 2.00 each on 1/2 pie

ABATINO'S SPECIAL PIZZAS

	Small	Large
Abatino's "AWARD WINNING" Pan Pizza - fresh sliced tomatoes and chopped garlic topped with mozzarella chese, baked on a thin crust (one size).....		19.00
Pizza Bianca - ricotta and mozzarella cheese.....	17.00	18.00
Abatino's Combo Pizza - sausage, pepperoni, peppers, meatballs, onions, mushrooms, olives.....	20.95	21.95
Salad Pizza - lettuce, tomato, cucumber, olives, carrots, cabbage, and house dressing.....	17.00	18.00
Clam Scampi Pizza - baby clams, white wine, garlic and mozzarella cheese.....	21.95	22.95
Chicken Marsala Pizza - sauteed chicken pieces in a wild mushroom marsala wine sauce.....	20.95	21.95
Chicken Barbeque Pizza - chicken pieces and red onions with barbeque sauce.....	20.95	21.95
Homemade Mozzarella - tomato basil garlic sauce pizza.....	16.00	17.00

HOT WEDGES

Eggplant Parmigiana	8.50
Peppers and Egg	7.75
Veal Cutlet Parmigiana	10.50
Meatball	7.95
Meatball Parmigiana	8.95
Chicken Parmigiana	8.50
Sausage	7.95
Sausage & Peppers	8.50
Sausage Parmigiana	8.50

SIDE ORDERS

Garlic Bread	4.50
Garlic Bread Parmigiana	5.00
Meatballs	6.00
French Fries	4.00
Side of Sauce	1.00
Sausages	6.00
Sauteed Broccoli Rabe (seas.)	7.95
Sauteed Spinach	6.95
Sauteed Broccoli	6.95

CHILDREN'S MENU

(ages 12 & under)

Penne with butter or tomato sauce	9.95	Tomato and Cheese Pizza	9.95
Baked Macaroni with cheese	9.95	Ravioli	9.95
Chicken Fingers	9.95	Chicken Parmigiana	9.95

Children's menu includes soda, juice, milk or chocolate milk

Ice Cream Sundae \$ 2.50

Visa/Mastercard/Amex Accepted - No Checks - No Substitutions please

Prices subject to change and sales tax.

A 20% gratuity will be added for parties of 8 or more.

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