

gift certificates, private party
rooms, and off-premise
catering available

LIBERATORE'S

RISTORANTE & CATERING OF BEL AIR

www.liberatores.com

DINNER MENU

gluten free options available upon request

APERTIVO / APPETIZER

Luna Mozzarella • 12

Hand breaded mozzarella moons
fried to perfection, served over
marinara, topped with basil

Burrata Caprese • 14

Toast points, roma tomato,
basil pesto, stracciatella,
balsamic glaze, EVOO

Fried or Grilled Calamari • 17

Marinara, buffalo, Thai spicy,
or chimichurri sauce

♥ **Eggplant Rollatini • 14**

Prosciutto, mozzarella,
roasted red peppers

Mussels and Chorizo • 19

Sherry cream sauce, shallots, parsley

♥ **Balsamic Bacon Jam Scallops • 21**

Honey, bacon,
brown sugar, tostadas

INSALATA / SALAD

+ chicken • 6 | + shrimp • 8

+ salmon • 12 | + steak • 14

House • 8

Iceberg, mixed greens, cucumbers,
red onions, olives, pepperoncini,
tomatoes, house Italian dressing

Caesar • 11

Romaine lettuce, croutons,
parmesan, Caesar dressing

♥ **Augie • 16**

Steamed shrimp, romaine, iceberg,
tomatoes, cucumbers, olives, red
onions, genoa salami, imported ham,
provolone, house Italian dressing

♥ **Grilled Peach and Burrata • 16**

Mesclun, stracciatella, crispy prosciutto,
grilled peaches, candied walnuts,
balsamic glaze

ZUPPA / SOUP

Pasta Fagioli • 7 for cup / 9 for bowl

Cream of Crab • 9 for cup / 11 for bowl

Soup of the Day • priced daily

PASTA

Capellini Margherita • 21

Angel hair, tomatoes, basil, garlic,
onions, olive oil, light tomato sauce,
fresh mozzarella cheese

Penne Black & Blue • 23

Vodka sauce, blackened chicken,
blue cheese crumbles

Rigatoni Vodka • 21

Spinach, sun-dried tomatoes,
parmigiana, creamy vodka sauce

Crab Ravioli • 27

Jumbo lump crabmeat over cheese
ravioli, topped with sun-dried
tomatoes, creamy rosé sauce

Linguini Crabmeat Sauce • 27

Jumbo lump crabmeat, simmered slow
cooked onions, old bay, marinara sauce

Linguini White Clam Sauce • 24

Chopped clams, bacon, olive oil, garlic

♥ **Short Rib Pasta • 39**

Red wine reduction, pappardelle
pasta, shaved parmesan

Pasta alla Norma • 24

Eggplant, oregano, basil, onions,
matricianna sauce, over rigatoni

Brown Butter Sage Tortellini • 27

Sundried tomatoes, spinach, stracciatella

♥ **Crab and Corn Pappardelle • 34**

Roasted corn, shallots, old bay
sherry cream sauce, pappardelle

TRADITIONAL PLATES

Spaghetti Marinara • 15

+ meat sauce • 5 + meatballs • 6
+ sausage • 7

Cheese Ravioli • 18

Ricotta cheese, matriciana sauce

Lasagna • 19

Layered with meat sauce, ricotta,
mozzarella and parmigiana cheese

Eggplant Parmigiana • 21

Layers of eggplant topped with
mozzarella cheese, topped with
marinara sauce, side of pasta

Fettuccine Alfredo • 18

Homemade creamy pecorino
romano cream sauce

Shrimp Scampi • 26

White wine, garlic, over linguini

Chicken Parmigiana • 23

Breaded, fried, baked with mozzarella
cheese, topped with marinara sauce,
side of pasta

Veal Parmigiana • 26

Breaded, fried, baked with mozzarella
cheese, topped with marinara sauce,
side of pasta

SEA / MARE

Shrimp Parmigiana • 36

Breaded shrimp, angel hair pasta,
mozzarella, matricianna sauce

♥ **Flounder Milanese • 27**

Served over vegetable medley,
garlic butter

♥ **Shrimp and Scallop Tetrazzini • 40**

Zesty sherry cream sauce, linguini

Sicilian Baked Salmon • 28

Panko crusted salmon served
with creamy risotto, topped with
a lemon caper sauce

Linguini allo Scaglio • 34

Mussels, clams, shrimp, calamari, cherry
tomatoes, red chili garlic Chablis sauce

LAND / TERRA

Chicken Giovanni • 24

White wine, lemon, rosemary,
spinach, mozzarella, side of pasta

Veal Saltimbocca • 28

White wine, lemon, sage, prosciutto,
mozzarella, spinach, side of pasta

Veal Lib's Bel Air • 36

Crabmeat, bell peppers, old bay sherry
cream sauce over angel hair

Filet con Risotto • 38

6 oz. filet served over a bed of
creamy risotto, spinach, topped with
crispy onions and bacon demi-glaze

Chicken Marsala • 24

Mushrooms, marsala wine, side of pasta

♥ **Grilled Pork Chop • 35**

Roasted potatoes, green beans,
dijon demi glaze, caramelized onions

Garlic Butter Lamb Chop • 39

Roasted potatoes, green beans,
garlic butter

♥ **Black Garlic NY Strip • 40**

14 oz. steak, roasted brussels,
creamy mashed potatoes,
crispy onions, black garlic butter

TERRA / MARE

Steak and Cake • 44

8 oz. NY strip, 6 oz. crab cake,
creamy mashed potatoes, green
beans, herbed butter

♥ **Gamberetti di Maiale • 40**

Grilled 14 oz. pork chop,
butter herbed shrimp,
roasted brussel sprouts

♥ **CHEF'S FAVORITES**

Prices subject to change. 20% gratuity will be added for parties of 8 or more.

GLASS • BOTTLE

101	Riesling — Nine Hats	I Columbia Valley, WA	12	•	37
102	Moscato — Seven Daughters	I Italy	11	•	35
103	Pinot Grigio — Ca' Montini	I Trentino	12	•	37
104	Pinot Grigio — Santa Margherita	I Alto Adige			57
105	Sauvignon Blanc — White Haven	I Marlboro, New Zealand	13	•	39
106	Sauvignon Blanc — Kim Crawford	I Marlboro, New Zealand			48
108	Chardonnay — Iconoclast	I Russian River	13	•	39
109	Chardonnay — Sonoma Cutrer	I Russian River, CA			45

112 Rosé — Cá Maiel | Lombardy, Itali 12 • 37

113	Blanc de Pinot Noir — Domaine Chandon	CA			55
114	Moët & Chandon Impérial — Brut	Epernay, France			110
115	Sparkling Rosé — Bisol	Veneto, Italy	13	•	39

116 Prosecco — La Marca | Italy 12 • 37

201	Claret Red Blend — Francis Coppola	I CA	14	•	48
202	Shiraz — Tournon	I Australia			44
203	Malbec — Alta Vista	I Argentina	11	•	35
204	Malbec — La Posta “Paulucci”				42
205	Pinot Noir — Elouan, Oregon		12	•	37
206	Pinot Noir — Joel Gott	I CA			42
208	Merlot — Cline	I Sonoma, CA	12	•	37
209	Cabernet Sauvignon — Josh Cellars	I CA	12	•	37
210	Cabernet Sauvignon — Hess Maverick	I Napa Valley, CA			43
212	Cabernet Sauvignon — Sequoia Grove	I Napa, CA			82
213	Cabernet Sauvignon — Caymus	I Napa CA			125
214	Red Blend — Orin Swift Abstract	I CA			85

312	Valpolicella — Tinazzi	Lazise (VR)	14	•	42
313	Rosso Toscano — Bartenura	Tuscany			34
314	Chianti — Piccini	Tuscany	11	•	35
315	Chianti Classico — Banfi	Tuscany			40
317	Tuscan Blend — Piccini “Poggio Alto”	Tuscany			40
318	Montepulciano — Sinello	Casalbordino	12	•	37
319	Barbera — Scarpetta	Piedmont			42
320	Rosso Di Montalcino — Caparzo	Tuscany			49
321	Brunello Di Montalcino — Banfi	Tuscany			135
322	Amarone — Masi	Veneto			99

Angel's Envy
Blanton's
Basil Hayden®
Basil Hayden® Toast
Buffalo Trace
Bulleit
Bulleit Rye
Crown Royal
Crown Royal Regal Apple
Jack Daniel's
Jack Honey
Jameson
Jameson Orange
Jim Beam
Knob Creek®
Legent
Maker's Mark®
WhistlePig Piggyback
WhistlePig Piggyback Rye
Woodford Reserve

Balvenie 12

Balvenie 14

Chivas Regal

Dewar's

Glenlivet 12

Glenlivet 15

Johnnie Walker Black Label

Johnnie Walker Red Label

Lagavulin 16

MaCallan 12

MaCallan 18

Pinot Grigio
Chardonnay
Cabernet Sauvignon
Merlot
Chianti

Red or White	8.25
Topped with Prosecco	8.75

SUNDAY NIGHT
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**½ PRICE ON ALL WINE
BOTTLES \$60 & UNDER**
MAX 3 BOTTLES PER TABLE