

Lunch

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*Aliperti's*  
RISTORANTE



## SOUP

### Pasta Fagioli

Homemade, Pasta & White Bean  
cup 3 • bowl 4

### French Onion

Topped with Jarlsberg Cheese  
& Croustade 5

## BREAD

### Garlic Bread

Homemade Bread, Garlic Butter  
half 3 • whole 4

### Cheesy Garlic

Garlic Bread covered with  
Mozzarella Cheese  
half 4 • whole 5

## FOR THE KIDS 5

### Linguini or Penne

Marinara or Butter • Meatball

### Ravioli • Fingers & Fries

### Macaroni & Cheese

## APPETIZERS

**Portobello Toscana** Stuffed with Prosciutto, Mozzarella, Pan Seared  
in a Caper, Fresh Herb, Lemon Sauce 6

**Fresh Mozzarella & Roasted Peppers** Drizzled with EVOO\* & Pesto Sauce 5

**Crispy Mozzarella Sticks** Marinara Dipping Sauce 4

**Golden Calamari** Tender served with Marinara & Old Bay Mayo 6

**Calamari Chino** Golden Fried tossed in Teriyaki Ginger Sauce, Chopped Scallions 6

**Little Neck Casino** Fresh Clams, Casino Butter, Crisp Bacon 5

**Clams Oreganato** Fresh Clams, Seasoned Bread Crumbs, Lemon Butter Sauce 5

## SALAD

**Gorgonzola Steakhouse** Char-Grilled Silced Filet Mignon, Romaine Hearts  
Belgian Endive, Roasted Garlic Crustini, Crumbled Gorgonzola, Ranch Dressing 10

**Arugula Panzanella Salad** Grilled Chicken Breast, Fresh Arugula  
Goat Cheese, Oven Roasted Tomatoes, Kalamata Olives, Parmesan Croustade  
Tomato Balsamic Vinaigrette 9

**Antipasto Salad** Fresh Mozzarella, Romaine, Prosciutto, Marinated Artichoke  
Hearts, Roasted Peppers, Aged Balsamic Vinaigrette 8

**Tri-Color** Arugula, Radicchio & Endive, Roasted Red Peppers, Tomato  
Red Onions, Artichoke Hearts, EVOO, Fresh Lemon 5.5

**Arugula Berry Pecan** Red Onion, Tomatoes, EVOO, Dried Lingonberries  
Glazed Pecans, Raspberry Vinaigrette 6

**Aliperti's House** Fresh Greens, Tomatoes, Carrots, Black & Green Olives 3

**Classic Caesar** The Best Caesar Around 5

**Mediterranean Grilled Shrimp Salad** Marinated Grilled Shrimp, Romaine  
Balsamic, Goat Cheese, Kalamata Olives, Crostini, Sundried Tomato Vinaigrette 9

## HEALTHY HEART

**Spa Chicken** Char-grilled Boneless Breast, Fresh Vegetables, White Wine Sauce  
Fresh Chicken Stock over Linguini or Rigatoni (4g fat) 9

**Pesce Fresco** Baked Fresh Catch, Fresh Vegetables, Clam Juice  
White Wine Lemon Sauce over Linguini or Rigatoni  
(Fat grams: Salmon 7g, Shrimp & Scallops 3g) 10

**Fresh Pasta Primavera** Fresh Vegetables, White Wine Basil Sauce  
Fresh Chicken Stock over Linguini or Rigatoni (2g fat) 9

## GLUTEN FREE

We Offer Gluten Free Pasta

**Grilled Chicken Parmigiana** 9

**Chicken Florentine** Char-grilled over Fresh Baby Spinach 9

**Char-Grilled Chicken** Fresh Vegetables, White Wine Sauce 9

**Tilapia** Fresh Vegetables, Clam Juice, White Wine Lemon Sauce 10



## HOMEMADE FRESH PASTA

<b>Orchiette &amp; Sausage Abruzzo</b>	Italian Sausage, Broccoli Rabe, Roasted Garlic, EVOO 9
<b>Wild Mushroom Pasta</b>	<u>Choose</u> PENNE • ORCHIETTE • FETTUCINI Portobello, Shiitake & Domestic Mushrooms, Peas Fresh Herbs, Delicate Cream Sauce 9
<b>Roasted Garlic Pasta</b>	<u>Choose</u> PENNE • ORCHIETTE • FETTUCINI Arugula, Sundried Tomatoes, Artichoke Hearts Roasted Garlic, Fresh Herbs 9
<b>Rigatoni Puttanesca</b>	Plum Tomatoes, Black Olives, Capers, Fresh Basil Roasted Garlic, EVOO 9
<b>Penne a la Vodka</b>	Bits of Prosciutto, Vodka Sauce 9
<b>Rigatoni &amp; Broccoli</b>	Fresh Broccoli, Toasted Garlic, EVOO 9
<b>Orchiette &amp; Baby Spinach</b>	White Beans, Sundried Tomatoes, EVOO, Romano Cheese 9
<b>Fettucini Carbonara</b>	Sautéed Onions, Pancetta, Cream Sauce 9
<b>Linguini Clam Sauce</b>	Red <u>or</u> White - Little Necks, Roasted Garlic, EVOO, Parsley Red Pepper Flakes 10
<b>Maine Lobster Ravioli</b>	Creamy Pink Sauce 9

## ENTRÉES

**Seafood Aliperti** Jumbo Shrimp, Sea Scallops, Clams, Mussels, Shiitake Mushrooms  
Baby Spinach, Garlic Butter White Wine Sauce over Linguini 11

**Shrimp – Scampi • Française • Parmigiana** 10

**Saltimbocca** Veal Medallions, Wild Mushrooms, Prosciutto, DiParma  
topped with Fresh Melted Mozzarella, Light Brown Sauce over Baby Spinach 10

**Française • Marsala • Parmigiana • Piccata** 10

**Saltimbocca** Boneless Breasts, Wild Mushrooms, Prosciutto, DiParma  
topped with Fresh Melted Mozzarella, Light Brown Sauce over Baby Spinach 9

**Chicken Aliperti** Boneless Breast, Red Potatoes, Peppers, Onions, Mushrooms, White Wine Demi Glaze 9

**Rigatoni Con Pollo** Boneless Breast, Broccoli, Mushrooms, Roasted Peppers  
Butter White Wine Sauce over Rigatoni topped with Melted Fresh Mozzarella 9

**Française • Marsala • Parmigiana • Oreganato** 9

**Rollatine Italia** Thin sliced Eggplant rolled with Ricotta, Mozzarella  
& Parmigiana Cheeses baked with Mozzarella & Marinara Sauce 9

**Parmigiana Style** 9

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## WRAPS & PANINIS

Served with a Cup of Pasta Fagioli

**Grilled Chicken Caesar Wrap** 8

**Fresh Mozzarella, Roasted Peppers & Prosciutto** Panini or Wrap 9

SEAFOOD

VEAL

CHICKEN

EGGPLANT





## BANQUET FACILITIES FOR EVERY OCCASION

### Accommodations for 30-350 guests

Our 4-star chef's will prepare you and your guests delicious, plentiful and affordable cuisine, with over 30 years experience.

So, celebrate your special day at one of our three fabulous locations and we will be delighted to provide you with professional and accommodating service.

### Full Service Off-Premises Catering at Any Location

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*Lounge, Banquets and Catering*

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60 South 31st Street, Kenilworth, NJ 07033 | 908-241-3030 | 908-241-7079 fax | [kenilworthinn.com](http://kenilworthinn.com)

Plate sharing charge 3.00 • Any desserts purchased outside must be cleared by management ahead of time and there will be a 3.00 plate charge pp  
18% gratuity will be added to all tables of 6 or more and to all coupons • We will always try to accommodate special requests PLEASE ASK!