



Clementirestaurant.com

Clementi's

An Italian - American Bistro



Antipasti - Appetizers

Whole Artichoke -(Sicily)

Stuffed with breadcrumbs marinated in virgin olive oil and garlic, steamed, topped off with parmesan cheese \$6.99

Ricotta Stuffed Eggplant - (Sicily)

Eggplant rolls baked with ricotta and mozzarella cheese \$6.99

Calamari - (Salerno)

Your choice of baby squid, fried or grilled \$8.99

Traditional Bruschetta- (Toscana)

Marinated tomatoes with olive oil, balsamic vinegar, and fresh herbs, served on a toasted crustini \$4.99

Fried Raviolis

Cheese raviolis lightly breaded, served with marinara sauce \$6.99

Antipasto Platter

Assorted imported meats, Cheeses, and olives \$9.99

Vongole al Forno (Baked Clams) - (Apulia)

Six Top neck clams baked with garlic butter breadcrumbs and parmesan cheese \$7.99 1/2 Dozen raw clams \$7.00

Steamed Prince Edward Mussels

In a red or white sauce \$8.99

Sausage & Peppers - (Campania)

Spicy Italian fennel sausage with roasted sweet peppers \$7.99

Sandburr's Sliders

Two grilled and marinated beef tenderloin medallions served with a dijon mustard tomato shallot dressing all on a toasted roll \$6.99

Tenderloin Carpaccio

Thinly sliced filet mignon pounded thin topped with capers, salt, pepper, parmesan cheese and extra virgin olive oil served raw \$11.99

Zuppa - Soup

Minestrone— Pasta Fagioli— Zuppa bel Giorno \$3.99

Insalate - Salads

Caesar Salad

Lettuce, croutons, and parmesan cheese tossed in our homemade Caesar dressing \$5.99 or add grilled chicken for \$2.00

Insalata Caprese (Sardinia) -

Sliced Tomatoes topped off with fresh buffalo mozzarella and basil drizzled with a balsamic vinaigrette \$5.99

Antipasto Salad

Lettuce, prosciutto, capicola, salami, cheeses and mixed olives \$7.99

House Salad

Romaine and Iceberg lettuce with fresh garden vegetables and your choice of Ranch, Blue Cheese, or our own vinaigrette \$3.99

Tomato and Onion Salad (Calabria)

Roma Tomatoes and red onions seasoned with extra virgin olive oil and red wine vinegar \$5.99

Spinach Salad

Baby Spinach topped with walnuts, tomatoes, red onions, gorgonzola cheese then drizzled with a raspberry vinaigrette \$6.99

Clementi's Autentico Pizza

Our Neapolitan inspired pizzas are slow cooked to lock in the freshness and flavor while creating a light and crispy crust

All Pizzas are 12"

Margherita – Fresh tomato, mozzarella, and fresh basil \$9.99

Funghi - Tomato Sauce, mozzarella, sliced mushrooms, parsley and garlic \$9.99

Prosciutto – Tomato sauce, mozzarella and prosciutto \$10.99

Calzone – A folded over pizza pocket filled with tomato sauce, mozzarella and prosciutto \$10.99

Spinaci- Tomato Sauce, fresh spinach, garlic, option to have mozzarella \$9.99

Napolitana- Tomato sauce, mozzarella, anchovies and olive oil \$10.99

Pugliese- Chopped onions, oregano, olive oil, and grated pecorino cheese \$9.99

Siciliana- Tomato sauce, mozzarella, sliced assorted roasted peppers, sausage, and mushrooms \$10.99

Calabrese- Tomato sauce, mozzarella, anchovies and green olives \$10.99

Quattro Formaggi – Tomato sauce, mozzarella pecorino, gorgonzola, and romano cheeses \$10.99

Vegetarian- Tomato sauce and mozzarella with oven roasted vegetables in season \$9.99

Diavola- Tomato sauce, mozzarella, salami and hot giardiniera \$10.99

Pizza Clementi – Shrimp topped with our delicious fettuccini cheese sauce and parsley \$11.99

Pizza Lasagna- Tomato sauce, mozzarella, ricotta cheese and prosciutto \$10.99

Pizza Bolognese – Mozzarella and our homemade Bolognese sauce \$9.99

Buffalo wing pizza- Wing sauce, grilled chicken, green onions and mozzarella, sprinkled with blue cheese \$10.99

BLT Pizza - Bacon, mayo, topped with lettuce and tomato \$10.99

Traditional Pizza

Ingredients: Mozzarella Cheese, Homemade Fennel Italian Sausage, Pepperoni, Meatball, Bacon, Anchovy, Bell Peppers, Fresh Mushrooms, Onions, Green and Black Olives, Fresh Garlic, Fresh Basil, Fresh Tomato, Hot Giardiniera, Ricotta Cheese, Spinach, Broccoli, Artichoke Hearts, Roasted Red Peppers, Pineapple, Canadian Bacon, pepperoncini, Italian Beef

Thin Crust 12" Cheese \$8.95 Each additional ingredient \$1.25

Thick Crust (Double Dough) 12" Cheese \$11.95 Each additional ingredient \$1.40



Clementi's



All Entrees include soup or house salad

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Whole wheat pasta may be substituted

Pasta Specialties

Spaghetti or Mostaccioli (Emilia -Romagna) In our own rich marinara or Bolognese sauce \$8.99

Clementi's Lasagna (Emilia-Romagna) Homemade traditional lasagna layered with fresh egg pasta, imported cheeses, and rich meat sauce with baked mozzarella \$12.99

Fettuccine Alfredo (Latium) Fresh pasta ribbons simmered in egg-rich parmesan cream sauce \$11.99 Add Chicken \$2.00

Gnocchi al Quattro Formaggi (Piedmont) Homemade potato dumplings in a four cheese cream sauce, accented with gorgonzola or a vodka cream sauce \$12.99

Ravioli (Lombardy) Choice of meat or cheese filling and choice of marinara or Bolognese sauce \$11.99

Cavatelli Arrabbiata (Molise) Homemade ricotta dumplings in spicy marinara sauce with fresh basil \$11.99

Manicotti al Bolognese (Emilia -Romagna) Tubular pasta rolled with sweet ricotta cheese and topped with a Bolognese sauce, with a hint of cream \$12.99

Linguini Agli Olio (Basilicata) Simple light dish prepared with olive oil and fresh garlic \$8.99

Eggplant Parmesan ** (Emilia-Romagna) Lightly seasoned eggplant layered with our marinara sauce and baked then topped off with mozzarella. \$10.99

Tortellini Carbonara Meat Tortellini, prosciutto, mushrooms and peas in a parmesan cheese cream sauce \$12.99

Pollo - Chicken

Chicken Picatta ** (Piedmont) Breast of chicken baked with a lemon butter sauce and accented with capers \$12.99

Chicken Marsala ** (Sicily) Boneless breast, sautéed with mushrooms and marsala wine. \$12.99

Chicken Cacciatore Half chicken roasted with , onions, olives, peppers, and mushrooms \$14.99

Chicken Vesuvio (Campania/Naples) Half chicken pan fried until crispy, and served in garlic and white wine sauce with potato wedges \$14.99 Substitute all white meat add \$2.00

Chicken Parmigiana ** (Emilia-Romagna) Breast of chicken parmesan breaded, pan fried, then topped with marinara and mozzarella \$12.99

Chicken Milanese ** (Lombardy) Breast of chicken, seasoned breadcrumbs then sautéed in olive oil and topped with a lemon butter sauce \$12.99

Bisteche - Meat

14oz Aged New York Strip Steak Cooked to perfection served with baked or mashed potato and vegetable of the day \$21.99

****Clementi's Style with sautéed peppers and onions in a red wine reduction sauce Add \$2.00**

Steak Diane 10 oz filet mignon sautéed with a brandy wine reduction sauce, mushrooms and served with a vegetable \$21.99

10 oz Aged Filet Mignon Cooked to perfection served with baked or mashed potatoes and vegetable of the day \$21.99

Pork Chops Italiano Style (Lazio) Two pork chops, sautéed with spices, red peppers, and mushroom caps then baked and topped with a vinaigrette reduction sauce. Served with a vegetable \$16.99

Bracciole (Campania) Flank steak rolled with breaded egg crumbs, garlic and parmesan cheese slowly braised in a marinara sauce, served over mostaccioli \$14.99

Pesce Fresco - Seafood

Orange Roughy (Calabria) Filet dipped in seasoned egg batter, sautéed and served with a white wine and lemon butter sauce \$16.99

Salmon al Forno Wild Alaskan Salmon lightly seasoned with salt, pepper and parsley then baked and served over angel hair pasta and topped with a light tomato sauce \$16.99

Cat Fish Vesuvio Filet seasoned with garlic and herbs and served with a white wine sauce with potato wedges \$16.99

Linguine with shrimp and broccoli Shrimp sautéed with garlic and white wine served with linguine pasta and fresh broccoli crowns \$16.99

Mare e Monte Scallops and mushrooms sautéed in a light garlic butter, thickened and reduced with cream and served over fettuccine pasta \$16.99

Linguini alla Frutta Di Mare (Calabria) Linguine pasta with mussels, scallops, shrimp, calamari, and clams in a spicy marinara sauce \$19.99

Linguini alla Vongole (Basilicata) Linguini with a white or red sauce, simmered with whole clams and a splash of wine \$15.99

****May substitute Prince Edward Island Mussels for clams****

Shrimp Diavolo (Sicily) Shrimp sautéed in oil and garlic, then simmered in spicy marinara and served on top of linguine pasta \$16.99

Shrimp Scampi Shrimp in a light garlic butter wine sauce over linguine \$16.99

Vitello - Veal

Vitello Scaloppini ** (Tuscany) Veal medallions sautéed in a light tomato & wine sauce with mushrooms and onions \$16.99

Vitello Francese **Dipped in seasoned egg batter, sautéed and served in lemon butter sauce \$16.99

Vitello Picatta ** Sautéed with lemon, capers and white wine \$16.99

Vitello Parmigiana ** (Emilia Romagna) Breaded, pan fried, and topped with marinara and mozzarella cheese \$16.99

Vitello Milanese (Lombardy)** Seasoned breadcrumbs then sautéed in olive oil and topped with a lemon butter sauce \$16.99

Vitello Marsala ** (Sicily) Sautéed with mushrooms and a sweet marsala wine \$16.99

Sides

Vesuvio Potatoes or Oreganato Potatoes \$1.99

Spinach sautéed in garlic \$3.99

Garlic Mashed Potatoes \$2.99

Homemade hand rolled meatballs \$2.99

Italian Sausage \$2.99

**** Comes with a side of marinara pasta or vegetable**

Parties of 6 or more 18% gratuity may be added

Split Entrée Charge of \$3.00

If you would like something that is not on the menu please do not hesitate to ask your server.