



Clementirestaurant.com

Clementi's

An Italian - American Bistro



Antipasti - Appetizers

- Stuffed Whole Artichoke -(Sicily)** \$6.99
- Ricotta Stuffed Eggplant - (Sicily)**
Eggplant rolled with ricotta and mozzarella cheese \$6.99
- Calamari - (Salerno) fried or grilled** \$8.99
- Traditional Bruschetta- (Toscana)** \$4.99
- Fried Raviolis** \$6.99
- Antipasto Platter** Assorted imported meats and cheese \$9.99

- Vongole al Forno (Baked Clams) - (Apulia)**
Six Top neck clams baked with garlic butter breadcrumbs and parmesan cheese \$8.99 1/2 Dozen raw clams \$6.99
- Steamed Prince Edward Mussels** In a red or white sauce \$9.99
- Sausage & Peppers - (Campania)** \$7.99
- Grilled Shrimp Skewer - Four Large Shrimp** in our special marinade and grilled to perfection \$9.99

Zuppa - Soup

Minestrone— Pasta Fagioli

Insalate - Salads

- Caesar Salad** Romaine Lettuce in our Homemade dressing \$5.99 add grilled chicken for \$2.00
- Antipasto Salad** Lettuce, prosciutto, capicola, salami, cheeses and pepperoncini \$9.99
- Spinach Salad** Baby Spinach topped with walnuts, tomatoes, red onions, gorgonzola cheese then drizzled with a raspberry vinaigrette \$6.99

- House Salad** Romaine and Iceberg lettuce with fresh garden vegetables and your choice of Ranch, Blue Cheese, creamy garlic or our own vinaigrette \$3.99
- Tomato and Onion Salad (Calabria)**
Tomatoes and red onions seasoned with extra virgin olive oil and red wine vinegar \$5.99

Pasta Specialties

- Spaghetti or Mostaccioli (Emilia Romagna)** In our own rich marinara sauce \$9.99 Bolognese \$1 extra
- Clementi's Lasagna (Emilia-Romagna)** Homemade lasagna layered with fresh egg pasta, imported cheeses, and rich meat sauce with baked mozzarella \$12.99
- Fettuccine Alfredo (Latium)** Fresh pasta ribbons in a rich parmesan cream sauce \$12.99 Add Chicken \$2 extra
- 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 \$12.99 Bolognese \$1 extra
- Stuffed Shells** Jumbo shells Stuffed with Ricotta and topped with Marinara Sauce \$12.99 Bolognese \$1 extra

- Cavatelli Arrabbiata (Molise)** Ricotta dumplings in spicy marinara sauce with fresh basil \$12.99
- Manicotti al Bolognese (Emilia -Romagna)** Pasta rolled with sweet ricotta cheese and topped with a Bolognese cream sauce \$12.99
- Linguini Agli Olio (Basilicata)** Simple light dish prepared with olive oil and fresh garlic \$9.99
- Eggplant Parmesan **(Emilia-Romagna)** Lightly seasoned eggplant layered with our marinara sauce and baked then topped off with mozzarella. \$12.99
- Tortellini Carbonara** Meat Tortellini, pancetta, and peas in a parmesan cheese cream sauce \$13.99

Pollo - Chicken

- Chicken Picatta ** (Piedmont)** Breast of chicken baked with a lemon butter sauce and accented with capers \$13.99
- Chicken Marsala **(Sicily)** Boneless breast, sautéed with mushrooms and marsala wine. \$13.99
- Chicken Cacciatore** Half chicken roasted with , onions, olives, peppers, and mushrooms \$15.99

- Chicken Vesuvio (Campania/Naples)** Half chicken pan fried until crispy, and served in garlic and white wine sauce with potato wedges \$15.99
Substitute all white meat add \$2.00
- Chicken Parmigiana ** (Emilia-Romagna)** Breast of chicken parmesan breaded, pan fried, then topped with marinara and mozzarella \$13.99

Whole wheat pasta may be substituted

** Comes with a side of pasta with marinara sauce

Chicken Milanese **(Lombardy) Breast of chicken, seasoned bread crumbs then sautéed in olive oil and topped with a lemon butter sauce with white wine \$13.99

All Entrees include soup or house salad

Split Entrée charge of \$3.00



Bistecca - Meat

14oz Aged New York Strip Steak Cooked to perfection served with baked or mashed potatoes and vegetable of the day \$22.99

****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 \$23.99

10 oz Aged Filet Mignon Cooked to perfection topped with a red wine reduction sauce served with baked or mashed potatoes and vegetable of the day \$22.99

Vitello Scaloppini ** (Tuscany) Sautéed in a light tomato & wine sauce with mushrooms and onions \$17.99

Vitello Francese **Dipped in seasoned egg batter, sautéed and served in lemon butter sauce \$17.99

Vitello Picatta ** Sautéed with lemon, capers and white wine \$17.99

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 \$17.99

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

Vitello Parmigiana ** (Emilia Romagna) Breaded, pan fried, and topped with marinara and mozzarella cheese \$17.99

Vitello Milanese (Lombardy)** Seasoned bread-crumbs then sautéed in olive oil and topped with a lemon butter sauce \$17.99

Vitello Marsala ** (Sicily) Sautéed with mushrooms and a sweet marsala wine \$17.99

**** Comes with a side of pasta with marinara sauce**

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 Atlantic 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

Mare e Monte Scallops and mushrooms sautéed in a light garlic butter, thickened and reduced with cream and served over fettuccine pasta \$17.99

Shrimp Diavolo (Sicily) Shrimp sautéed in oil and garlic, then simmered in spicy marinara and served on top of linguine pasta \$17.99

Shrimp Scampi Shrimp in a light garlic butter wine sauce over linguine \$17.99

Linguine alla Frutta Di Mare (Calabria) Linguine pasta with mussels, scallops, shrimp, calamari, and clams in a spicy marinara sauce \$23.99

Linguine alla Vongole (Basilicata) Linguine with a white or red sauce, simmered with whole clams and a splash of wine \$16.99 ****May substitute Prince Edward Island Mussels for clams****

Linguine with shrimp and broccoli Shrimp sautéed with garlic and white wine served with linguine pasta and fresh broccoli crowns \$17.99

Linguine alla Calamari Linguine pasta with a white wine sauce tossed with calamari \$16.99

Sides

Vesuvio Potatoes or Oreganato Potatoes	\$2.99
Spinach sautéed in garlic	\$3.99
Garlic Mashed Potatoes	\$2.99
Homemade hand rolled meatballs	\$2.99
Italian Sausage	\$2.99
Vegetable of the Day	\$2.99

Clementi's Specialty Pizza

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

Pizzas can be ordered as 12" 14" and 16"

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

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

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

Siciliana- Tomato sauce, mozzarella, sliced assorted roasted peppers, sausage, and mushrooms \$11.99

Calabrese- Tomato sauce, mozzarella, anchovies and green olives \$11.99

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

Vegetarian- Tomato sauce and mozzarella with onions, mushrooms, peppers \$9.99

Pizza Clementi – Shrimp topped with our delicious fettuccini cheese sauce and parsley \$12.99

Thin Crust with Cheese Extra Ingredient

Chicago Style Deep Dish Extra Ingredient

Buffalo Chicken Wing

Marinated grilled chicken, spicy wing sauce, green onions, mozzarella and blue cheese

BLT Pizza

Mayo, Bacon, Lettuce and cheese and tomatoes

Clementi's Italian Beef & Sausage and Hot Giardinera Pizza

	12"	14"	16"
Thin Crust with Cheese	9.95	11.95	12.95
Extra Ingredient	1.25	1.50	1.50
Chicago Style Deep Dish	13.50	16.50	
Extra Ingredient	1.25	1.50	
Buffalo Chicken Wing	12.95	14.95	15.95
BLT Pizza	12.95	14.95	15.95
Clementi's Italian Beef & Sausage and Hot Giardinera Pizza	12.95	14.95	15.95

Ingredients: Mozzarella Cheese, Italian Sausage, Pepperoni, Meatball, Bacon, Anchovy, Bell Peppers, Mushrooms, Onions, Green or Black Olives, Fresh Garlic, Fresh Basil, Fresh Tomato, Hot Giardiniera, Spinach, Broccoli, Artichoke Hearts, Roasted Red peppers, Pineapple, Canadian Bacon, Italian Beef, ground beef, provolone, pepperoncini, BBQ Sauce.

****Comes with a side of pasta with marinara sauce Parties of 6 or more 18% gratuity may be added**