



La Vera Cucina

Thank you for considering La Vera Cucina for your dining experience.

We'll take special care to prepare your menu selection precisely to your preference.

Our pasta and ravioli are freshly made on premises.

It is our commitment to pamper each guest with courtesy,
and to display our dedication to excellence
by serving the finest Italian Cuisine available in the area.

Buon appetito!

Appetizers

Antipasto .. 10.95

Prosciutto, fresh mozzarella, roasted peppers, provolone cheese, salami,
pepproncini peppers and olives

Hot Antipasto .. 10.95

Jumbo shrimp, eggplant rollatini, artichoke, clams, and stuffed mushroom

Mussels Marinara or White .. 8.95

Clams Oregano .. 8.95

Stuffed Mushrooms .. 6.95

Stuffed with veal stuffing topped with mozzarella cheese

Seafood Royale .. 9.95

Shrimp, scallops, lobster meat, wrapped in puff pastry
served with light pink sauce

Fried Calamari .. 10.95

Clams Posilipo .. 9.95

Sautéed with sun dried tomatoes in light marinara sauce

Shrimp Cocktail .. 13.95

Baked Brie .. 9.95

Wrapped in phyllo dough served with crustini,
fresh apples and raspberry sauce

Salads

Arugula Salad .. 7.95

Caesar Salad .. 6.95

Tri Colore Salad .. 7.95

*Mozzarella, tomatoes,
and roasted pepper salad* .. 9.95

With grilled chicken add 5.00

With grilled shrimp add 7.00

Soups

Lobster Bisque .. 8.00

Pasta Fagioli .. 6.00

Minestrone .. 6.00

Chicken Spinach

Tortellini .. 6.00

Pasta

Triefecta Ravioli .. 16.95
Spinach, lobster, and cheese raviolis
served with pink cream sauce

Spinach Ravioli .. 15.95
Spinach and sun dried tomatoes
in pink cream sauce

Robster Ravioli .. 17.95
Served with light marinara sage sauce

Penne a la Vodka .. 14.95
With grilled chicken add 5.00
With grilled shrimp add 7.00

Penne Scampi .. 19.95
Chicken, shrimp, broccoli sautéed
in garlic wine sauce

Penne Basilico .. 19.95
Chicken, shrimp, fresh tomatoes,
tomato basil sauce

Eggplant Rollatini .. 14.95

Fettuccine Alfredo .. 15.95
With grilled chicken add 5.00
With grilled shrimp add 7.00

Linguine Mare e Monte .. 24.95
Fresh porcini and shitake mushrooms sautéed
with shrimp in a garlic and oil

Penne Quattro Stagione .. 16.95
Artichoke hearts, mushrooms,
sun dried tomatoes and asparagus
in a garlic wine sauce

Linguine Putanesca .. 15.95
Fresh tomatoes, anchovies,
kalamata olives and capers sautéed
with light marinara sauce

Lamache Contadina .. 17.95
Sausage broccoli rabe, sun dried tomatoes
in garlic wine sauce

Rigatoni Amatriciana .. 16.95
Onion, prosciutto, and light marinara sauce

Seafood Tortollaci .. 17.95
Shrimp, lobster meat, scallops wrapped in
home made pasta in a pink sauce

Lasagna .. 15.95

Cheese Ravioli .. 14.95
With marinara sauce

Seafood

Shrimp Classics .. 19.95
Parmigiana, Francaise, or Picata

Shrimp Marinara or Fra Diavolo .. 19.95
Served over linguine pasta

Zuppa di Pesci .. 29.95
Jumbo shrimp, scallops, mussels, clams,
filet of sole, lobster tail with marinara
or Fra diavolo sauce over linguine

Shrimp Scampi .. 19.95
Served with capelini

Shrimp Soprano .. 22.95
Sautéed broccoli rabe, sun dried tomatoes
olive oil and garlic
served over Lamache pasta

Scallops Bolsh evik .. 29.95
Sautéed with vodka sauce, Julienne vegetables sun dried tomatoes
and fresh dill served with rigatoni

Filet of Sole Rollat in E .. 24.95
Rolled with imported provolone cheese, spinach,
roasted peppers oreganato style
served with vegetables

Salmon Lemon .. 21.95
Sautéed with rosemary, garlic, Julienne vegetables
in lemon wine sauce
served with vegetables

Lamache Manache .. 29.95
3 lobster tails 3 oz sautéed with sun dried tomatoes
and light marinara sauce

Linguine Vongole .. 17.95
Little neck clams sautéed in white or red sauce

Crab Cakes .. 26.95
Fresh Maryland jumbo lump crab cakes
served with a roasted pepper Beurre blanc sauce

Scallops and Prosciutto .. 29.95
Sautéed in a light cream sauce
with tomatoes and asparagus over rigatoni

Chicken

Chicken Classics .. 16.95

Parmigiana, Francaise, Picata, or Marsala

Chicken Alaska .. 21.95

Sautéed chicken with garlic and topped with shrimp and Swiss cheese in a white zinfandel sauce

Chicken Bolognese .. 17.95

Topped with eggplant and mozzarella cheese sautéed with sherry wine

Chicken Scapariello .. 16.95

Sautéed with white wine lemon and garlic over capelini

Chicken Vald' Aostana .. 19.95

Stuffed with cheese, spinach, and roasted peppers mushrooms in Marsala sauce

Chicken Toscana .. 17.95

Lightly breaded in oregano breading and sautéed with olives, capers and light marinara and pesto sauce topped with tomatoes and mozzarella

Chicken Cardinale .. 17.95

Sautéed chicken breast française style topped with mozzarella and roasted peppers

All chicken dishes served over tri colored rigatoni pasta

Veal

Veal Classics .. 19.95

Parmigiana, Francaise, Picata, or Marsala

Veal Marsconi .. 21.95

Sautéed with mushrooms, roasted peppers, artichoke hearts in Marsala wine sauce

Veal Toscana .. 21.95

Lightly breaded in oregano breading and sautéed with olives, capers and light marinara and pesto sauce topped with tomatoes and mozzarella

Veal Sinatra .. 24.95

Fresh porcini mushrooms, asparagus, and fresh tomatoes in grappa sauce

Veal Sorentino .. 24.95

Topped with eggplant, prosciutto and mozzarella cheese sautéed with sherry wine sauce

Veal Fantasia .. 21.95

Broccoli, mushrooms, sun dried tomatoes sautéed with Madeira wine in a light pink sauce

Veal and Sausage Cacciatore .. 21.95

Sausage, mushrooms and onions sautéed with red wine

All veal dishes served over lamache pasta

Steaks

and

House specials

BBQ Steak .. 29.95

Grilled steak with fresh herbs and home made BBQ sauce,
served with mashed potatoes

Cajun Steak .. 29.95

Sautéed with Cajun spice, onions, potatoes, fresh tomatoes,
served with polenta and broccoli

Steak Pizzaiolla .. 29.95

Sautéed sirloin steak with garlic, onions, mushrooms and peppers light
Marinara, served with lamache pasta

N.Y. Black Angus Sirloin Steak .. 29.95

14 oz whole roasted, crusted with fresh herbs charbroiled,
served in a sizzling platter

Filet Mignon Bourguignon .. 29.95

Sautéed with scallions fresh tomatoes red wine sauce,
served with polenta and broccoli

Lamb Chops Pavarotti .. 34.95

Sautéed with fresh peppers corn, fresh porcini mushrooms, scallions,
fresh tomatoes and red wine, served with polenta and broccoli

Rack of Lamb .. 34.95

Oven roasted rack of lamb with fresh herbs and Dijon crusted,
served with fresh mint demi glaze

Surf and Turf .. 39.95

6 oz brazilian lobster tail with choice filet mignon broiled to your liking
and served with drawn butter

Side orders

Sautéed Broccoli Rabe .. 7.95

Sautéed Asparagus .. 7.95

Sautéed Spinach .. 6.95

Sautéed Broccoli .. 6.95

Side Order of Meat Balls .. 5.95

Kids menu

Baked Ziti .. 6.95

Ziti or Spaghetti with Meat Balls .. 6.95

Chicken Parmigiana .. 9.95

Chicken Fingers .. 5.95

Mozzarella Sticks .. 5.95

French Fries .. 3.00

Side order of Ziti or Spaghetti .. 5.95

Cheese Ravioli .. 7.95

**Gift Certificates available.
Catering available for all occasions.
All menu items available as take away.**