

Lupino's Trackside Tavern

Dinner Menu

Appetizers

Clams Oreganato	\$9.95
Steamed Clams	\$9.95
Stuffed Hot Cherry Peppers	\$8.95
Stuffed Eggplant	\$8.95
Fried Calamari	\$9.95
Greens Lupino	\$9.95
Shrimp Cocktail	\$ 9.95
Tomatoe, Wet Mozzarella, Sopersata, Calamati Olives	\$7.95
served with a balsamic basil vinaigrette	
Hot Antipasto	\$13.95

Soup

Chicken with Escrole	
Cup	\$3.50
Bowl	\$4.95

Salad

Chef Salad	\$3.95
Antipasto	\$8.95
Large Antipasto	\$12.95
Blue Cheese	\$add .75

Side Orders

Baked Potato	\$2.50
Broccoli	\$ 3.00
Sauteed Mushrooms	\$ 3.50
Greens	\$4.50
Sauteed Peppers, Hot or Sweet	\$4.50

Pasta

Served with a salad and fresh bread.

Linguini, Cappelini or Ziti	\$10.95
Linguini with Clams in red or white sauce	\$11.95
Ziti with Broccoli, Garlic, Olive Oil & Plum Tomatoes	\$12.95
Fettucine Alfredo	\$12.95
Lasagna	\$14.95
Farfella with sun dried tomatoes, asparagus, olive oil & garlic	\$12.95
Homemade Ravioli	\$11.95
Meatball or Sausage with above	\$2.00
Any Pasta, Baked	\$1.50

Specialties

Served With Garlic Bread, Salad and Side of Pasta

Eggplant Parmigiana	\$13.95
Trackside Platter	\$14.95
combination of veal cutlet, eggplant, sausage, mushrooms, peppers and artichoke hearts	
Tenderloin Tips	\$18.95
diced tenderloin with onions and mushrooms in a beef stock sauce	

Chicken

Served With Garlic Bread, Salad and Side of Pasta

Chicken Parmigiana	\$14.95
Char-Broiled Chicken Breast	\$15.95
plain or cajun style served over rice	
Chicken Florentine	\$15.95
boneless breast sauteed with mushrooms, onions and fresh spinach in a white wine sauce with cream	
Chicken Cacciatore	\$15.95
boneless breast sauteed with mushrooms, onions and peppers in a light marinara sauce	
Chicken Francaise	\$18.95
tender boneless chicken sauteed with lemon butter and wine	
Chicken Riggies	\$16.95
boneless breast of chicken sauteed with onions, mushrooms, bacon , sweet, and hot peppers. served in a lite tomatoe sauce with cream, over rigitones.	

Seafood

Served With Garlic Bread, Salad and Side of Pasta

Fresh Haddock	\$14.95
fried, marinara, broiled or oreganto	
Scallops, Broiled or Fried	\$16.95
Linguini with Fresh Clams	\$16.95
Shrimp Char-Broiled or Cajun-Style over rice	\$17.95
Broiled Shrimp Oreganato	\$17.95
Shrimp and Clams Frenza	\$17.95
shrimp and clams sauteed with onions, garlic and hot cherry peppers in a light marinara sauce topped with fontinella cheese over bow tie pasta	
Seafood Frutta di Mare	\$18.95
clams, shrimp, haddock, muussels and scallops served over linguini in a light marinara sauce	
Lobster Tails (single or double)	\$Market Price
Alaskan King Crab Legs	\$Market Price

Veal

Served With Garlic Bread, Salad and Side of Pasta

Veal Scallopini	\$16.95
veal sauteed with mushrooms, onions, peppers in marinara sauce	
Veal Asiago	\$16.95
veal sauteed with garlic, artichoke hearts, fresh spinach and white wine; topped with asiago cheese	
Veal Giovanne	\$17.95
veal cutlet layered with ricotta and eggplant, topped with mozzarella cheese and marinara sauce	
Veal Saltimbocca	\$18.95
veal and prosciutto sauteed topped with mozzarella cheese in a lite marinara sauce served over a bed of greens	
Veal Alfredo	\$ 18.95
veal cutlets, shrimp, scallions and brandy served in alfredo sauce over noodles	
Veal Lupino	\$18.95
veal rolled with prosciutto, spinach and shrimp; served with John's own special sauce	
Veal Piccata	\$16.95
veal sauteed with scallions, lemon butter and wine sauce	
Veal Parmigiana	\$15.95

Char-Broiled Meats

Served With Garlic Bread, Salad and Side of Pasta

New York Strip (14 oz. choice cut)	\$19.95
Filet Mignon (9 oz. choice cut)	\$market price
Surf and Turf	\$market price
6 oz filet or 10 oz N.Y. Strip and 10-12 oz lobster tail	