

## ~ Lunch Appetizers ~

*Blackened Shrimp (4) . . . . . 9.95	*Blackened Seafood . . . . . 9.95
Shrimp Cocktail (4). . . . . 9.95	Fried Calamari . . . . . 8.95
*Clams Casino (6). . . . . 8.95	Rigatoni alla Vodka. . . . . 6.95
Mozzarella on Carrozza . . . . . 6.95	*Modesto's Mussels w. Garlic. . 7.95
Potato Skins. . . . . 6.95	Mozzarella Sticks. . . . . 6.95
Chicken Quesadillas. . . . . 6.95	Eggplant Rollatini . . . . . 6.95

## ~ Soup ~

New England Clam Chowder (or) Soup of the day Cup 3.75 – Bowl 4.75

### *\*Modesto's Salad*

Diced fresh romaine lettuce, plum tomatoes, cucumbers, apples, radicchio, Feta cheese with our excellent house dressing. 6.95

### *\*\*Caesar Salad*

Fresh romaine lettuce tossed with our homemade croutons, special Caesar dressing and Parmesan cheese. 6.95

### *Greek Salad*

Sliced Romaine lettuce, green and red peppers, cucumbers, tomato, red onion, Feta cheese, extra virgin olive oil, black Kalamata olives and balsamic vinegar dressing. 6.95

### *\*Insalata Caprese*

Mesclun lettuce, tomatoes, walnuts, orange segments fresh mozzarella cheese, white balsamic, orange, citrus and herbs vinaigrette dressing. 7.95

Add the following : (additional) Grilled or Blackened—Chicken two pieces 7.95 one 4.95 – Sea Scallops 8.95— Shrimp, 2.25 each, shrimp cocktail, 2.25 each. Grilled or blackened Salmon 8.95

#### ~ Broiled ~

Boston Scrod . . . . .	15.95
Sea Scallops . . . . .	18.95
Filet of Sole . . . . .	15.95
*Seafood Combination. . .	19.95

#### ~ Luncheon Seafood ~

*Jumbo Shrimp . . . . .	17.95
Sea Scallops . . . . .	17.95
Fish and Chips . . . . .	14.95
Fried Sole. . . . .	14.95

#### ~ Fried ~

(All of the Seafood Entrees include Soup or Salad)

## ~ Luncheon Pasta Specialties ~

### *\*Rigatoni Vodka 12.95*

Tubular ribbed pasta sautéed in our famous fresh plum tomato sauce with basil, a splash of vodka, and Parmesan cheese.

### *\*Ravioli alla Modesto's 13.95*

Beef filled ravioli sautéed with sundried tomatoes, roasted peppers, artichoke hearts, fresh garlic, herbs, shallots, white wine lemon, butter sauce, a splash of cognac and Parmesan cheese.

### *\*Capellini Aglio e Olio 11.95*

Angel hair tossed with fresh golden toasted chopped garlic, extra virgin olive oil, fresh basil, parsley, imported Parmesan cheese.

### *Orecchiette Genovese 14.95*

Sliced Italian mild sausage sautéed with olive oil, onion, broccoli, zucchini, Parmesan cheese. with orecchiette pasta (little ears.)

### *\*Cappellini D'Abruzzo 12.95*

Angel hair pasta sautéed with imported sun-dried tomatoes, roasted peppers, garlic, shallots, artichoke hearts, fresh basil in a savory white wine lemon-butter sauce with Parmesan cheese.

### *Fettuccine Alfredo 13.95*

fresh made fettuccine pasta sautéed with our famous light Alfredo cream and cheese sauce.

### *\*Cheese Tortellini Gratinati 13.95*

Tortellini stuffed with fresh grated Parmesan cheese, sautéed with steamed chopped broccoli in a light cream sauce.

### *Penne alla Bolognese 13.95*

Tubular pasta sautéed in a flavorful blending of diced milk-fed, shallots, fresh herbs, and Marsala wine sauce.

### *\*Vegetarian Lasagna 13.95*

Homemade specialty baked with layers of lasagna sheets with grilled eggplant, zucchini, roasted peppers, and ricotta cheese. Topped with mozzarella and tomato sauce.

### *Manicotti Formaggio 12.95*

Homemade pasta "tubes" stuffed with ricotta cheese and baked with tomato sauce, topped with whole milk mozzarella cheese.

### *Fettuccini Neptuno 14.95*

Homemade fettuccine noodles sautéed with sliced grilled chicken breast, fresh spinach, Alfredo cream and Parmesan cheese sauce.

### *\*Penne Gamberi (shrimp) 17.95*

Chunks of shrimp sautéed with shallots, fresh plum tomato sauce, tubular ribbed pasta, fresh herbs, and parmigiana cheese.

(All above entrees include soup or salad)

\*House specialty recommended by Chef Modesto

\*\*Contains pasteurized raw egg yolks

## ~ Italian Lunch Specialties ~

### *Veal alla Parmigiana 16.95*

Breaded veal cutlet with a fresh tomato sauce and topped with whole milk mozzarella cheese. Served with linguine.

### *\*Pollo alla Francaise 14.95*

Boneless chicken breast dipped in egg batter and sautéed with a white wine lemon-butter sauce. Served over rice.

### *Pollo alla Paillard 14.95*

Grilled chicken breast topped with our fabulous Modesto's diced special salad. Served with vegetables.

### *Pollo alla Parmigiana 14.95*

Breaded chicken breast with plum tomato sauce and topped with whole milk mozzarella cheese. Served with linguine.

### *\*Pork Scallopini Marsala 15.95*

Pork loin scallopini sautéed with fresh sliced mushrooms Marsala wine sauce and touch of beef broth.

### *\*Pork Scallopini Portofino 15.95*

Scallopini of pork loin sautéed with fresh mushrooms, sliced Prosciutto, green peas, and a touch of light cream sauce.

### *\*Giovanni's Special Scrod 15.95*

Fresh Boston scrod baked with sliced tomatoes, onions, and peppers in olive oil, lemon juice, and fresh oregano. Served with Spanish rice.

### *\*Seafood Scampi 19.95*

Salmon, swordfish, scallops, and shrimp sautéed with golden toasted garlic, extra virgin olive oil and fresh herbs. Served over linguine.

### *Modesto's Baked Scrod 15.95*

Fresh Boston scrod baked with white wine, lemon, olive oil, topped with fresh plum tomato sauce. Served over rice.

### *\*Sole Oreganato 15.95*

Fresh New England filet of lemon sole broiled with imported Sherry wine and lemon juice, topped with Ritz cracker crumbs, shallots, fresh oregano, and olive oil.

### *\*Risotto Terra e Mare 17.95*

Imported Italian Arborio rice sautéed with asparagus and fresh salmon blackened with our own Cajun spices.

### *\*Lemon Sole Francaise 15.95*

Fresh filet of lemon sole dipped in a light egg batter sautéed in a white wine, lemon juice, and butter sauce.

## ~ Luncheon Mexican Specials ~

### *\*Bistec a la Mexicana 19.95*

Tips of N.Y. sirloin steak sautéed with onions, mild jalapeno peppers, scallions, cilantro. Served with rice and beans.

### *\*Tostadas de Pollo 11.95*

Two toasted corn tortillas topped with refried beans, chicken, Muenster cheese, lettuce, tomatoes, and crumbled Feta cheese with a side of salsa ranchera.

### *\*Fajitas de Carne 18.95*

Sautéed N.Y. sirloin strips, tomatoes, onions, peppers, lettuce, and Feta cheese rolled in flour tortillas, topped with Muenster cheese. Served with rice, refried beans, salsa ranchera, sour cream, and fresh guacamole.

### *\*Fajitas de Pollo 14.95*

Rolled flour tortillas with chicken, tomatoes, peppers, onions, lettuce, and feta cheese. Served with Spanish rice, refried beans, salsa ranchera, sour cream, and fresh guacamole.

### *\*Shrimp a la Veracruz 17.95*

Jumbo shrimp sautéed with olive oil, garlic, black and green olives, peppers, and fresh plum tomato sauce. Served over Spanish rice.

### *\*Chiles Rellenos 14.95*

Stuffed Cubanelle peppers with three cheeses and shrimp. Served with mild picante salsa, Spanish rice, and refried beans.

(All of the above entrees include Soup or Salad and Chef's accompaniments)

## ~ Modesto's Meat Specialties ~

### *\*Sirloin Steak..... 21.95*

N.Y. Sirloin steak center cut and charbroiled to your taste.

### *\*Steak Milanese..... 21.95*

N.Y. Sirloin steak cutlet topped with fresh tomatoes, basil, and fresh mozzarella cheese.

### *\*Tournedos Moran..... 24.95*

Medallions of Filet Mignon, sautéed in a savory "Barolo" wine sauce with New England white mushrooms and a light touch of cream and homemade brown sauce.

### *\*Odd Couple..... 24.95*

Two jumbo stuffed shrimp with crab meat and choice Black Angus 7oz, cut of N.Y. Sirloin steak.

(All of the above entrees include Soup or Salad and Chef's accompaniments)

## ~ Italian Sandwiches ~

Grilled Chicken 10.95

Meatball Parmigiana 9.95

Sausage Parmigiana 9.95

Veal Parmigiana 12.95

Chicken Parmigiana 10.95

Eggplant Parmigiana 8.95

(Served with choice of Fries or Pasta)

\*House Specialty Recommended by Chef Modesto