

~ Appetizers ~

* Blackened Shrimp (4)	9.95	* Blackened Seafood	9.95
Shrimp Cocktail (4)	9.95	Fried Calamari	8.95
* Clam Casino (6)	8.95	* Rigatoni alla Vodka	6.95
Mozzarella Carrozza	6.95	* Modesto's Mussels with Garlic	7.95
Chicken Quesadilla	6.95	Mozzarella Sticks	6.95
Potato Skins	6.95	Chile Relleno	7.95

~ Soups ~

New England Clam Chowder (or) Soup of the Day Cup ◦ 3.50 – Bowl ◦ 4.95

~ Salads ~

* Modesto's Special Salad

Diced fresh Romaine and Iceberg lettuce, plum tomatoes, Belgian endive, cucumbers, apples, radicchio, & Feta cheese with our excellent house dressing. 6.95

**Caesar Salad

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

Greek Salad

Julienne cut fresh Romaine lettuce, onions, green peppers, Black Calamata olives, cucumbers, tomatoes, Feta cheese crumbles, extra virgin olive oil, and balsamic vinegar. 6.95

* Insalata Caprese

Spring mixed greens, tomatoes, basil, and fresh mozzarella cheese in a white balsamic vinaigrette, orange and herb dressing. 7.95

~ Mexican Specials ~

* Bistec Ranchero

Thin filets of N.Y. sirloin, grilled and topped with sautéed onions, Poblano peppers, potatoes, garlic, lime juice, cilantro, and scallions with beans and Spanish rice. 19.95

Pollo Cancun

Chunks of chicken breast sautéed with sliced fresh tomatoes, onions, mushrooms, cilantro, scallions, red and green Peppers. Served over Spanish rice. 16.95

Fajitas de Pollo

Sautéed chicken strips, tomatoes, onions, peppers, lettuce, and feta cheese rolled in flour tortillas topped with Muenster cheese. Served with Spanish rice, beans, salsa ranchera, sour cream, and fresh guacamole. 16.95

* Camarones Cancun

Jumbo shrimp sautéed with sliced fresh tomatoes, onions, mushrooms, cilantro, scallions, red and green peppers. Served over Spanish rice. 22.95

* Chiles Rellenos

Cubanelle peppers stuffed with a blend of three cheeses and shrimp. Served with salsa ranchera, Spanish rice, and beans. 17.95

* Fajitas de Carne

Sautéed filet mignon strips with tomatoes, onions, peppers, lettuce, and feta cheese rolled in flour tortillas topped with Muenster cheese. Served with Spanish rice, beans, hot salsa, sour cream, and fresh guacamole. 18.95

~ Pasta Specials ~

* Rigatoni Vodka

*Tubular ribbed pasta sautéed in our famous fresh plum tomato sauce with splash of vodka, basil, and Parmesan cheese. 12.95

*Seafood Provence

Fresh sea scallops, swordfish, salmon, and shrimp sautéed with fresh chopped garlic, white wine, and a touch of fresh plum tomato sauce and fresh herbs. Served over linguine. 22.95

* Orecchiette Ortolana

Sautéed sliced onions, red and green peppers, broccoli, zucchini, sun-dried tomatoes, garlic, extra virgin olive oil, and parmesan cheese with orecchiette pasta. 14.95

* Ravioli alla Modesto's

Veal filled ravioli sautéed with sun-dried tomatoes, roasted peppers, artichokes hearts, garlic, herbs, shallots, white wine lemon-butter, splash of cognac, and Parmesan cheese. 15.95

* Penne Ossobuco

Tubular pasta sautéed with pieces of tender veal shanks of milk-fed veal, baked with an assortment of vegetables, Marsala wine, veal broth, tomato sauce, and Parmesan cheese. 19.95

* Baked Rigatoni

Tubular pasta sautéed with the Chef's special fresh plum tomato and veal meat sauce, fresh grated Parmesan cheese, topped with whole milk mozzarella cheese. 14.95

* Cappellini d'Abruzzo

Angel hair pasta sautéed with extra virgin olive oil, roasted peppers, artichoke hearts, sun-dried tomatoes, basil, garlic, white wine lemon-butter sauce, and Parmesan cheese. 14.95

* Fettuccini al Gorgonzola

Fettuccini noodles sautéed with our superb Alfredo cream, Imported Gorgonzola, and parmesan cheese sauce. 15.95

* Timbale alla Modesto

Fresh made specialty pasta baked with ground veal and Italian style mild sausage, ricotta cheese, fresh tomato sauce. Topped with mozzarella cheese. With vegetables. 15.95

* Risotto al Modo Mio

Italian imported rice sautéed with fresh chopped spinach, diced asparagus, olive oil, a touch of shallots, and a touch of cream with fresh grated Parmesan cheese. 15.95

* Fussili al Rosemarino

Spiral pasta sautéed with shallots, chopped fresh spinach, slices of chicken breast, olive oil, unsalted butter, Marsala wine sauce, and a touch of beef broth. 15.95

* Capellini alla Campagnola

Angel hair pasta sautéed with extra virgin olive oil, garlic, sliced boneless chicken breast, artichokes hearts, sun-dried tomatoes, mushrooms, white wine, lemon-butter sauce. 16.95

(All of the above entrees include soup or salad)

* House specialty recommended by Chef Modesto.

** contains pasteurized raw egg yolks.

~ Pork e Vitello e Pollo Favorites ~

Vitello alla Portofino

Escalopes of fresh milk-fed veal sautéed with Prosciutto, mushrooms, and green peas in a delicate cream sauce. 19.95

***Vitello alla Pizzaiola**

Escalopes of milk-fed veal sautéed with mushrooms, onions, red and green peppers in a fresh plum tomato sauce. 19.95

***Saltimbocca alla Romana**

Escalopes of fresh milk-fed veal sautéed with Prosciutto, shallots, and fresh New England white mushrooms in a superb Marsala wine sauce on a bed of spinach. 19.95

Vitello alla Parmigiana

Breaded cutlet of milk-fed veal, pan-fried, topped with fresh tomato sauce, and a layer of whole milk mozzarella cheese. Served with linguini. 18.95

***Pork alla Marsala**

Scaloppine of pork loin sautéed with exceptionally fresh New England white mushrooms and a Marsala wine sauce. 17.95

Pork a la Gorgonzola

Scaloppine of pork loin sautéed with Imported gorgonzola cheese crumbles, red wine, and touch of beef broth over spinach. 17.95

***Pollo alla Romano**

Pieces of fresh boneless chicken breast sautéed with mushrooms, green peas, and artichoke hearts in a Marsala wine sauce. 16.95

***Pollo Toscana**

Tender boneless breast of chicken dipped in an egg batter, pan-fried, and sautéed with shallots, fresh sautéed spinach, and mushrooms in a white wine lemon sauce. 16.95

***Pollo alla Provencale**

Boneless breast of chicken sautéed with fresh garlic, white wine, fresh basil, plum tomatoes, black and green olives in a stupendous 'Concasse' sauce. 16.95

Pollo alla Parmigiana

Breaded chicken cutlet, pan-fried, topped with fresh tomato sauce, and a layer of whole milk mozzarella cheese. Served with linguini. 16.95

Pollo alla Paillard

Pounded fresh chicken breast, lightly seasoned, and grilled to perfection, topped with our famous Modesto's impeccable diced special salad. 16.95

***Blackened Chicken Alfredo**

Boneless filets of chicken breast blackened with our own special blend of Cajun spices over our famous Fettuccini Alfredo. 17.95

~ Seafood Specialties ~

***Swordfish Steak 'Scara' Style**

Fresh swordfish steak broiled with our own superb blend of olive oil, lemon juice, salt, black pepper, and fresh herbs. 22.95

***Modesto's Special Sole**

Salmon, scrod, shrimp, and scallops carefully blended and stuffed in a filet of lemon sole and broiled with butter, sherry wine, and lemon. 21.95

Broiled Filet of Lemon Sole

Fresh filet of New England sole, broiled with sherry wine, lemon, and butter. 18.95

Stuffed Filet of Lemon Sole

Fresh filet of sole stuffed with Alaskan snow crab meat and baked in sherry wine, lemon, and butter. 19.95

***Broiled Seafood Combination**

Shrimp, scallops, filet of sole, Boston scrod, and clams casino baked in a tasty sherry wine and lemon butter sauce. 24.95

***Shrimp Scampi**

Jumbo shrimp baked with fresh garlic, sherry wine, butter, lemon juice, and herbs. Served over linguini. 22.95

***Broiled Mediterranean Kabob**

Fresh marinated swordfish, shrimp, scallops, red and green peppers, onions, and tomatoes on a skewer, broiled, and served on a bed of rice. 25.95

Broiled Boston Scrod

Fresh filet of Boston scrod broiled with sherry wine, lemon juice, and butter. 18.95

***Stuffed Jumbo Shrimp**

Jumbo shrimp stuffed with snow crab meat, crackers, and baked in sherry wine and lemon butter. 23.95

***Broiled Sea Scallops**

Fresh sea scallops, broiled to perfection in our superb sauce of sherry wine, lemon, and butter. 22.95

***Lemon Sole Francaise**

Fresh filet of lemon sole dipped in a light egg batter sautéed in a white wine, lemon juice, and butter sauce. 18.95

***** Maine Lobster**

MKT

Maine lobster priced according to size. Lazy man, stuffed, steamed, broiled, or other sauces and pasta available. Please ask your server.

* Prime Rib of Beef	26.95
16 oz. Black Angus beef, sliced to order. (Please ask your server for availability)	
* Filet Mignon	31.95
Grilled choice tenderloin prepared to your liking.	
*N.Y. Prime Sirloin Steak	26.95
Choice N.Y. strip center cut and grilled to your taste.	
*Surf and Turf	32.95
One lobster tail and an 8 oz. cut of filet mignon.	
*Odd Couple	29.95
Two jumbo stuffed shrimp and 8 oz. cut of N.Y. sirloin steak.	
*Blackened "New Zealand" French rack of lamb	34.95
Exquisite 16 oz, French rack of lamb, blackened with our own superb blending of Cajun spices, and grilled to perfection. Served with a side of béarnaise sauce.	
* Tournedos alla Moran	31.95
Medallions of filet mignon sautéed in a savory "Barolo" wine sauce with New England white mushrooms, red peppercorns, a light touch of cream, and homemade brown sauce.	

(All of the above entrees include soup or salad and Chef's accompaniments)

*House specialty recommended by Chef Modesto

Consuming raw or under cooked meat, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.