

~ 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 Carozza	6.95	* Modesto's Mussels with Garlic	7.95
Potato Skins	6.95	Mozzarella Sticks	6.95
Chicken Quesadilla	6.95	Eggplant Rollatini	6.95

~ Soups ~

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

~ Salads ~

* Modesto's Special Salad

Diced fresh romaine lettuce, plum tomatoes, Belgian endive, apples, raddichio & 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

Fresh lettuce, onions, green peppers, black Calamata olives, cucumbers, tomato, Feta cheese, oil and balsamic vinegar dressing. 6.95

Insalata Caprese

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

Add the following to our tempting salads (*Additional*):

Grilled or Blackened Chicken Breast · 7.95 – Blackened Scallops · 8.95 – Shrimp Blackened or cocktail. 2.25 each

~ Seafood ~

~ Broiled ~

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

~ Fried ~

Jumbo Shrimp	17.95
Sea Scallops	17.95
Fish & Chips	14.95
*Seafood Combination	14.95

(All of the above entrees include soup or salad)

* House Specialty Recommended by Chef Modesto

~ Pasta Specials ~

* Rigatoni Vodka

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

* Ravioli alla Modesto's

Veal filled ravioli sautéed with sundried tomatoes, roasted peppers, artichokes hearts, fresh garlic, herbs, shallots, white wine lemon butter sauce, a splash of cognac and Parmesan cheese. 13.95

*Cappellini Aglio e Olio

Angel hair pasta tossed with fresh golden toasted chopped garlic, extra virgin olive oil, fresh basil and parsley with imported Parmesan cheese. 11.95

Orecchiette Genovese

Sweet ground Italian sausage sautéed with olive oil, onions, broccoli, zucchini, and parmigiano cheese . . . Served over orecchiette pasta (little ears.) 14.95

*Cappellini d'Abruzzo

Angel hair pasta sautéed with imported sundried tomatoes, roasted bell peppers, garlic, shallots, artichoke hearts, and fresh basil in a savory white wine, lemon butter sauce with Parmesan cheese. 12.95

Fettuccini Alfredo

Homemade fettuccini pasta noodles sautéed with our famous Alfredo cream and cheese sauce. 13.95

*Cheese Tortellini Gratinati

Tortellini stuffed with fresh grated parmesan cheese sautéed with steamed chopped broccoli in a light cream sauce. 13.95

Penne alla Bolognese

Tubular pasta sautéed in a flavorful blending of diced milk-fed veal, shallots, fresh herbs, and Marsala wine sauce. 13.95

*Vegetarian Lasagna

Homemade specialty baked with layers of lasagna sheets with .grilled eggplant, zucchini, roasted peppers, and ricotta cheese. Topped with mozzarella and a savory tomato sauce. 13.95

Manicotti di Formaggio

Homemade pasta "tubes" stuffed with ricotta cheese, and baked with our delicious tomato sauce and topped with whole milk mozzarella cheese. 12.95

Fettuccini Neptuno

Homemade fettuccine noodles sautéed with sliced grilled chicken breast and fresh spinach in our superb Alfredo cream and Parmesan cheese sauce. 14.95

*Penne Al Gamberi

Chunks of shrimp, sautéed with shallots, fresh plum tomato sauce, Tubular ribbed pasta, fresh herbs, and parmigiano cheese. 17.95

(All of the above entrees include soup or salad)

* House specialty recommended by Chef Modesto. ** contains pasteurized raw egg yolks.

~ Italian Lunch Specials ~

Veal alla Parmigiana

Breaded veal cutlet with a fresh plum tomato sauce and topped with whole milk mozzarella cheese. Served with linguini. 16.95

***Pollo alla Francaise**

Boneless chicken breast, dipped in a egg batter sautéed with a white wine lemon butter sauce. Served over rice. 14.95

Pollo alla Paillard

Grilled chicken breast, topped with our fabulous Modesto's diced mixed salad. 14.95

Pollo alla Parmigiana

Breaded chicken breast with a fresh plum tomato sauce and topped with whole milk mozzarella cheese. Served with linguini. 14.95

Pork Scallopine Marsala

Pork scaloppini sautéed with fresh New England white mushrooms in an Imported Marsala wine sauce. 15.95

***Pork Scallopine Portofino**

Scaloppini of pork loin sautéed fresh mushrooms, sliced Prosciutto, green peas, touch of light cream sauce. 15.95

***Giovanni's Special Scrod**

Fresh Boston scrod baked with sliced tomatoes, onions, and peppers in olive oil, lemon juice, and fresh oregano. 15.95

***Seafood Scampi**

Salmon, swordfish, scallops, and shrimp sautéed with golden toasted garlic, extra virgin olive oil, and fresh herb. Served over linguini. 19.95

***Modesto's Baked Scrod**

Fresh Boston Scrod baked with white wine, lemon, olive oil and topped with fresh plum tomato sauce. Served over rice. 15.95

***Sole Oreganata**

Fresh New England filet of lemon sole broiled with imported sherry wine, and lemon juice topped with Ritz crackers, shallots, fresh oregano, and olive oil. 15.95

***Risotto Terra e Mare**

Italian Imported Arborio rice sautéed with asparagus and fresh Norwegian salmon blackened with our own cajun spices. 19.95

***Lemon Sole Francaise**

Fresh filet of lemon sole dipped in a light egg batter sautéed in a white wine, lemon juice, and butter sauce. 15.95

~ Mexican Specials ~

*** Bistec a la Mexicana**

Tips of NY Sirloin steak sautéed with onions, mild jalapeño peppers, scallions, and cilantro. Served with a side of rice and beans. 19.95

***Tostadas de Pollo**

Two toasted corn tortillas topped with refried beans, chicken, Muenster cheese, lettuce, tomatoes, crumbles of Feta cheese with a side of salsa ranchera. 11.95

*** Fajitas de Carne**

Sauteed N.Y. sirloin strips, tomatoes, onions, peppers, lettuce and feta cheese rolled in flour tortillas topped with Muenster cheese. Served with Spanish rice, refried beans, salsa ranchera, sour cream and fresh guacamole. 18.95

***Fajitas de Pollo**

Rolled flour tortillas with chicken, tomatoes, peppers, and cheese. Served with Spanish rice, refried beans, and side of mild picante salsa. 14.95

***Shrimp a la Veracruzana**

Jumbo shrimp sautéed with olive oil, garlic, black and green olives, peppers and fresh plum tomato sauce. Served over Spanish rice. 18.95

***Chiles Rellenos**

Stuffed cubanella peppers with three cheeses and shrimp, served with mild picante salsa, Spanish rice, and refried beans. 14.95

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

~ Modesto's Meat Specials ~

***Sirloin Steak**

Choice N.Y. strip center cut and charbroiled to your taste.

21.95

***Steak Milanese**

N.Y. Sirloin steak topped with sliced tomatoes and fresh mozzarella cheese.

21.95

***Tournedos Moran**

Medallion of filet mignon sautéed with savory imported "Barolo" wine sauce with New England white mushrooms and a light touch of cream in our homemade beef broth.

24.95

***Odd Couple**

Two jumbo stuffed shrimp with crab meat and choice Black Angus 6 oz cut of N.Y. sirloin steak.

24.95

(All of the above entrées 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

(choice of fries or pasta)

* House Specialty Recommended by Chef Modesto