

Assante's Gourmet Pizza

14" PIZZA 16" PIZZA

DELUXE PIZZA	16	20
Sausage, mushroom, meatballs, pepperoni, mozzarella, onions, green peppers and bacon. Anchovies on request.		
VEGGY PIZZA	15	18
Mozzarella, spinach, broccoli, peppers, onions, tomatoes and mushrooms.		
CHEESE STEAK PIZZA	15	18
Steak meat, tomato sauce, mozzarella and American cheese.		
PROSCIUTTO AND ARUGULA	15	18
Mozzarella, prosciutto San Daniele, arugula, and shaved parmigiano		
HAWAIIAN PINEAPPLE	12	15
Mozzarella, crushed pineapple and ham or bacon.		
TOMATO AND BASIL	15	18
Cheese, ricotta, slices of tomatoes, garlic, basil, and oregano.		
BLT PIZZA	15	18
Mozzarella, bacon, lettuce, tomatoes and mayo.		
MARGHERITA	11	14
Seasoned fresh crushed plum tomatoes, fresh basil, and home made fresh mozzarella.		
WHITE PIZZA	12	14
Mozzarella and ricotta. <i>Add spinach or broccoli for \$1</i>		

TRADITIONAL PIZZA

Personal 12" Pizza	8
Extra topping 1.25 each, half .75 each	
Medium 14" Pizza	10
Extra topping 1.50 each, half 1.00 each	
Large 16" Pizza	12
Extra topping 2.00 each, half 1.00 each	

Toppings: anchovies, bacon, black olive, double cheese, green pepper, ham, meatballs, mushrooms, onions, pepperoni, and sausage.

Beverages

2.5

Pepsi, Diet Pepsi, Cherry Pepsi, Dr. Pepper, Birch Beer, Unsweetened Tea, Raspberry Tea, Sierra Mist, Pink Lemonade, Cranberry juice, Ginger Ale.

ESPRESSO 3

COFFEE REGULAR OR DECAF 3

HOT TEA REGULAR OR DECAF 2.5

Catering Menu

SERVES 12-18 24-28

CHICKEN PARMIGIANA	\$90.00	\$115.00
LASAGNA	\$75.00	\$95.00
STUFFED SHELLS	\$75.00	\$95.00
BAKED ZITI	\$75.00	\$95.00
EGGPLANT PARMIGIANA	\$75.00	\$95.00
PENNE VODKA SAUCE	\$75.00	\$95.00
SAUSAGE AND PEPPERS	\$75.00	\$95.00
CHICKEN FRANCESE	\$90.00	\$115.00
CHICKEN MARSALA	\$90.00	\$115.00
CHEESE RAVIOLI	\$70.00	\$90.00
MEAT BALL	\$75.00	\$95.00
EGGPLANT ROLLANTINI	\$95.00	\$105.00
CHEESE TORTELLINI		
ALFREDO	\$75.00	\$95.00
FRIED CALAMARI	\$95.00	\$115.00
SPAGHETTI TOMATO SAUCE	\$65.00	\$85.00
TOSSED SALAD	\$40.00	\$50.00

Beer

6-packs available for takeout

DOMESTIC BOTTLED BEER

Budweiser, Michelob Ultra, Miller Lite, Coors Lite, Yuengling Lager and Samuel Adams

IMPORTED BOTTLED BEER

Labbatt's Blue, Heineken, Heineken Lite, Corona, Moretti and Guinness



2050 Main Street
Northampton, PA 18067



Assante

RISTORANTE ITALIANO

610-262-1301

610-262-1998

for take-out and catering

2050 Main Street
Northampton, PA 18067

Hours:
Monday-Saturday 11 to 10
Sunday 12 to 9

*Chef Giulio Assante
and Chef Mauro Colandrea*



Like us on Facebook

www.facebook.com/AssanteRistoranteItaliano

Our website www.assantesrestaurant.com

Antipasti


SALUMI BOARD Prosciutto San Daniele, mild and hot soppressata, capicola, and hot stuffed cherry peppers.	14
CHEESE BOARD Asiago, Gorgonzola, aged provolone, grana padana cheese, candied cashews, and jam.	14
SHRIMP AND ARUGULA FLATBREAD Flatbread topped with grilled shrimp, arugola, tomatoes, and shaved parmiggiano.	13
BLACK AND BLUE TENDERLOIN Seared tenderloin strips served over grilled bread and topped with a blue cheese sauce.	13
CRAB CAKES Jumbo lump crab cakes served with a remoulade sauce.	12
MOZZARELLA CAPRESE Home made fresh mozzarella and tomatoes finished with extra virgin olive oil, garlic, and basil.	12
 PRINCE EDUARD'S ISLAND MUSSELS Fresh mussels sautéed with garlic, tomatoes, and basil in a pink sauce.	12
MEATBALL FLATBREAD Flatbread topped with tomato sauce, mozzarella cheese, meatballs, and ricotta.	11
CALAMARI FRITTI Fresh calamari, lightly battered and fried to a tender, crispy, golden brown, served with marinara sauce. <i>Make it buffalo....Tossed in our buffalo sauce. Add \$1</i>	11
SEAFOOD CREPES Homemade crepes stuffed with seafood (crab meat, shrimp, scallops and salmon) topped with sambuca pink sauce with a touch of sweet balsamic.	10
BRUSCHETTA RUSTICA Toasted slices of Italian bread served with a side of seasoned tomatoes.	10
<h1>Pasta</h1>	
RAVIOLI D'OCEANO Lobster ravioli sautéed with Portobello mushrooms, shrimp, crabmeat, and spinach in a vodka cream sauce.	22
 GNOCHETTI DI MAURO Homemade gnocchi sautéed with garlic, fresh tomato, crabmeat, and shrimp in a light cream sauce with a touch of marinara.	19
SHRIMP SCAMPI Jumbo shrimp sautéed with garlic, capers, mushroom, and fresh herbs in a white wine lemon butter sauce served over linguini.	19
PACCHERI MEZZANOTTE Sautéed with garlic, crabmeat, and zucchini in a white wine sauce.	18
BUCATINI MONTESI Sautéed with garlic, mushroom, and sausage in a white wine sauce.	17
LINGUINI ALLE VONGOLE Linguini sautéed with extra virgin olive oil, garlic, basil, and clams in a white wine or marinara sauce.	17
GNOCCHI BOLOGNESE Homemade fresh gnocchi sautéed with fresh ground beef, peas, and basil in a light pink sauce tossed with fresh mozzarella.	17
FETTUCCINE PRIMAVERA Sautéed with onions, mushroom, spinach, roasted peppers, broccoli, and fresh basil in a marinara or cream or pink sauce.	16
TORTELLINI CARBONARA Cheese filled tortellini sautéed with onions and bacon in a cream sauce, tossed with Parmesan cheese.	16
PENNE VODKA Sautéed with onions, fresh tomato, and basil in a delicate vodka pink sauce. <i>Add chicken \$3 Add shrimp \$5</i>	15
FETTUCCINE ALFREDO Sautéed in a white cream sauce tossed with Parmesan cheese. <i>Add chicken \$3 Add shrimp \$5</i>	15

Carne

ROASTED DUCK Half roasted duck sautéed in a Grand Marnier orange lemon butter sauce garnished with garbanzo beans	27
STEAK AND CHIPS* 12oz. certified Angus beef rib eye, grilled to perfection topped with garlic herb butter and served with french fries.	25
 BRAISED SHORT RIBS Braised boneless short ribs served in a red wine reduction sauce with mashed potatoes.	24
FRENCHED PORK CHOP* A frenched pork chop seared, served over mashed potatoes and topped with a bacon and mushroom sauce.	20
NORDICO+ Sautéed with shallots, fresh tomatoes, crabmeat, scallops, broccoli, and prosciutto in a vodka cream sauce topped with gorgonzola cheese.	C 20 V 25
ISABELLA+ Sautéed with onions, broccoli, spinach, sun dried tomatoes, roasted peppers, asparagus, artichokes, mushrooms, scallops, and shrimp in a pink brandy sauce.	C 20 V 25
DAVANAY+ Sautéed with Portobello mushroom, porcini mushroom, and shrimp in a vodka brown sauce with a touch of cream.	C 19 V 24
SALTIMBOCCA+ Sautéed with onions in a white wine lemon brown sauce and topped with prosciutto and mozzarella, served over sautéed spinach.	C 18 V 22
MARSALA+ Sautéed with onions, mushroom, and butter in a Marsala brown sauce.	C 17 V 21
FRANCESE+ Dipped in eggs and served in a white wine lemon butter sauce.	C 16 V 20
PARMIGGIANA+ Breaded and topped with tomato sauce and mozzarella cheese. <i>+Your choice of C=chicken or V=veal, served over pasta</i>	C 16 V 20

Pesce

ZUPPA DI PESCE A combination of calamari, clams, shrimp, scallops, and mussels in a white wine or marinara sauce served over linguini.	25
LOBSTER TAIL 6oz. lobster tail topped with crab meat served with mashed potatoes and brown butter.	25
ATLANTIC SALMON Seared salmon served over mashed potatoes topped with a creamy crab sauce and grilled asparagus.	24
TUNA MALIZIOSO* Pan seared blackened tuna served in a honey dijon sauce finished with grilled shrimp and scallops with garbanzo beans.	24
BARRAMUNDI CREOLE Fresh pan seared barramundi in a light spicy creole sauce with red peppers, onions, and garlic served with ravioli stuffed with four cheeses.	23
FLOUNDER ITALIANO 2 6oz filets dipped in egg and served in a lemon butter sauce with capers and artichokes served over linguini.	19

 Denotes signature dish

Traditional Pasta

MEAT LASAGNA	15
EGGPLANT PARM	15
BAKED ZITI	13
SPAGHETTI MEAT BALLS	13
SPAGHETTI MEAT SAUCE	13
BAKED STUFFED SHELLS	13
BAKED CHEESE OR MEAT RAVIOLI	12

Insalata

ADD: grilled chicken 4 | shrimp 6 | salmon 8

SUMMER Spring mix, avocado, candied cashews, dried cranberries, asparagus, artichokes, orange sesame dressing	11
CHOPPED Romaine and Iceberg, prosciutto, red onions, black olives, tomatoes, goat cheese, cucumbers, artichokes, house balsamic vinaigrette.	11
ARUGULA Baby arugula, tomatoes, asiago cheese, sun dried tomatoes, cucumbers, sweet balsamic vinaigrette.	10
WEDGE Iceberg, crispy bacon, tomatoes, onion, gorgonzola cheese, blue cheese dressing	9
CAESAR* Romaine hearts tossed in our homemade Caesar dressing, croutons and shaved parmiggiano.	9
GARDEN Spring mix, carrots, red onions, tomatoes, cucumbers, green olives, gorgonzola cheese, your choice of dressing	7

Handhelds

CRAB CAKE <i>(served with fries)</i> Homemade jumbo lump crak cake, lettuce, tomato, and remoulade sauce in a brioche bun.	12
PASTRAMI <i>(served with fries)</i> Pastrami grilled and served in marble bread with swiss cheese, sauerkraut, and russian dressing.	12
ITALIAN <i>(served with fries)</i> Ham, capicola, soppressata, provolone, lettuce, tomato, and mayo in homemade focaccia bread.	12
TURKEY <i>(served with fries)</i> Pan-roasted turkey, avocado, bacon, lettuce, tomato, and mayo in ciabatta bread.	12
 GOURMET BURGER* <i>(served with fries)</i> 8oz short rib burger grilled and served in a brioche bun with mayo, American cheese, Portobello mushrooms, bacon, lettuce, tomatoes, and red onions.	11
PHILADELPHIA CHEESE STEAK Mushrooms, sausage, green peppers, onions and sauce.	10
CHEESE STEAK SAUCE & ONIONS	9

Chef Giulio Assante and Chef Mauro Colandrea

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.
18% gratuity will be added to parties of 6 or more. • There will be a charge for every substitution. • There is a plate charge of \$5 for sharing a dinner.

Strombolis

CREATE YOUR OWN
Pepperoni, sausage, onions, meat balls, green peppers, broccoli, spinach, olives, tomatoes, mushrooms, ham, salame, pineapple.

4 TOPPINGS <i>Add grilled chicken or steak for extra \$1</i>	10
HAM, CHEESE, AND RICOTTA CALZONE	10
MOZZARELLA AND RICOTTA CALZONE <i>Extra topping \$1</i>	10

Children's Menu

(12 and under)

Fettuccine alfredo	8
Chicken parmiggiana and spaghetti	7
Fried mac and cheese bites	7
Chicken fingers and fries	7
Baked meat or cheese ravioli	6
Spaghetti with tomato sauce <i>add meatball for \$1</i>	5

Soups

Cup 4 • Bowl 5
Soup of the Day
Pasta e Fagioli
Chicken Soup with pastina
Minestrone

Sides

Asparagus	8
Broccoli sautéed	7
Spinach sautéed	7
Wedge cut fries	6
Mozzarella sticks	6
Homemade garlic bread with sundried tomato dipping sauce	5
Mashed potatoes	5
Meat balls	5
Sausage	5
Boardwalk fries	5