



Assante
RISTORANTE ITALIANO

Menu

ANTIPASTI

CHARCUTERIE BOARD


Choose 4 items 16 | Choose 6 items 20

SALUMI: Prosciutto San Daniele | Mild Soppressata | Hot Soppressata | Capicola
CHEESE: Mozzarella | Grana Padano | Additional featured cheeses

BLACK AND BLUE TENDERLOIN 15
Seared tenderloin strips served over grilled bread and topped with a blue cheese sauce.

MOZZARELLA CAPRESE 14
Home made fresh mozzarella and tomatoes finished with extra virgin olive oil, garlic, and basil.

CRAB CAKES 14
Three jumbo lump crab cakes served with a remoulade sauce.

 **PRINCE EDUARD'S ISLAND MUSSELS** 14
Fresh mussels sautéed with garlic, tomatoes, and basil in a pink sauce.

CALAMARI FRITTI 14
Fresh calamari, lightly battered and fried to a tender, crispy, golden brown, served with marinara sauce.
Make it buffalo....Tossed in our buffalo sauce. Add \$1

SEAFOOD CREPES 12
Homemade crepes stuffed with seafood (crab meat, shrimp, scallops and salmon) topped with sambuca pink sauce with a touch of sweet balsamic.

CRAB COCKTAIL MP
Jumbo lump crab meat, tomatoes, avocado, red onion, citronette dressing.

BRUSCHETTA 10
Toasted slices of Italian bread topped with seasoned tomatoes.

SHRIMP AND ARUGULA FLATBREAD 16
Flatbread topped with grilled shrimp, arugula, tomatoes, and shaved parmigiano.

MEATBALL FLATBREAD 13
Flatbread topped with tomato sauce, mozzarella cheese, meatballs, and ricotta.

FLATBREAD RUSTICA 14
Flatbread topped with breaded chicken tossed in pink vodka sauce, topped with mozzarella cheese.


PASTA

Served with soup of the day or house salad • Substitute for caesar salad \$4

Substitute gnocchi \$4 • Substitute tortellini \$3

Substitute gluten-free penne or gnocchi \$4.5

RAVIOLI D'OCEANO 24
Lobster ravioli sautéed with Portobello mushrooms, shrimp, crabmeat, and spinach in a vodka cream sauce.

 **GNOCHETTI DI MAURO** 24
Homemade gnocchi sautéed with garlic, fresh tomato, crabmeat, and shrimp in a light cream sauce with a touch of marinara.

SHRIMP SCAMPI 23
Jumbo shrimp sautéed with garlic, capers, mushroom, and fresh herbs in a white wine lemon butter sauce served over linguini.

PACCHERI ARUGULA E GAMBERI 23
Paccheri pasta sautéed with garlic, fresh tomato, and shrimp in a cream sauce tossed with baby arugula and topped with shaved parmigiano.

LINGUINI ALLE VONGOLE 21
Linguini sautéed with extra virgin olive oil, garlic, basil, and clams in a white wine or marinara sauce.

GNOCCHI BOLOGNESE 20
Homemade fresh gnocchi sautéed with fresh ground beef and basil in a light pink sauce tossed with fresh mozzarella.

TORTELLINI CARBONARA 20
Cheese filled tortellini sautéed with onions and bacon in a cream sauce, tossed with Parmesan cheese.

PASTA AL FORNO 19
Penne tossed in a tomato sauce with ricotta, salame, and ground beef, topped with mozzarella cheese.

FETTUCINE PRIMAVERA 19
Sautéed with onions, mushroom, spinach, roasted peppers, broccoli, and fresh basil in a marinara or cream or pink sauce.
Add chicken \$4 Add shrimp \$6

PENNE VODKA 19
Sautéed with onions, fresh tomato, and basil in a delicate vodka pink sauce.
Add chicken \$4 Add shrimp \$6


FETTUCINE ALFREDO 19
Sautéed in a white cream sauce tossed with Parmesan cheese.
Add chicken \$4 Add shrimp \$6

CARNE

Served with soup of the day or house salad • Substitute for caesar salad \$4

ROASTED DUCK 30
Half roasted duck sautéed in a Grand Marnier orange lemon butter sauce garnished with garbanzo beans.

STEAK AND CHIPS* 32
12oz. certified Angus beef rib eye, grilled to perfection topped with butter and served with french fries.

 **BRAISED SHORT RIBS** 32
Braised boneless short ribs served in a red wine reduction sauce with mashed potatoes.

FRENCHED PORK CHOP 26
A frenched pork chop seared, served over mashed potatoes and topped with a bacon and mushroom sauce.

NORDICO+ C 24 V 30
Sautéed with shallots, fresh tomatoes, crabmeat, scallops, broccoli, and prosciutto in a vodka cream sauce topped with gorgonzola cheese.

ISABELLA+ C 24 V 30
Sautéed with onions, broccoli, spinach, sun dried tomatoes, roasted peppers, asparagus, artichokes, mushrooms, scallops, and shrimp in a pink brandy sauce.

DAVANAY+ C 22 V 28
Sautéed with Portobello mushroom, porcini mushroom, and shrimp in a vodka brown sauce with a touch of cream.

SALTIMBOCCA+ C 22 V 28
Sautéed with onions in a white wine lemon brown sauce and topped with prosciutto and mozzarella, served over sautéed spinach.

MARSALA+ C 21 V 27
Sautéed with onions, mushroom, and butter in a Marsala brown sauce.

FRANCESE+ C 20 V 26
Dipped in eggs and served in a white wine lemon butter sauce.

PARMIGGIANA+ C 20 V 26
Breaded and topped with tomato sauce and mozzarella cheese.

**Your choice of C=chicken or V=veal, served over pasta*

PESCE

Served with soup of the day or house salad • Substitute for caesar salad \$4

ZUPPA DI PESCE 30
A combination of calamari, clams, shrimp, scallops, and mussels in a white wine or marinara sauce served over linguini.

LOBSTER TAIL MP
6oz. lobster tail topped with crab meat served with mashed potatoes and butter.

TUNA MALIZIOSO* 28
Pan seared blackened tuna served in a honey dijon sauce finished with grilled shrimp and scallops with garbanzo beans.

ATLANTIC SALMON 27
Seared salmon served over mashed potatoes topped with a creamy crab sauce and grilled asparagus.

BARRAMUNDI CREOLE 26
Fresh pan seared barramundi in a light spicy creole sauce with red peppers, onions, and garlic served with mashed potatoes.

FLOUNDER ITALIANO 22
Two 6oz filets dipped in egg and served in a lemon butter sauce with capers and artichokes served over linguini.

TRADITIONAL PASTA


Served with soup of the day or house salad • Substitute for caesar salad \$4

MEAT LASAGNA 19 **SPAGHETTI TOMATO SAUCE** 15

EGGPLANT PARM 17 **BAKED STUFFED SHELLS** 17

SPAGHETTI MEAT BALLS 17 **CHEESE RAVIOLI** 16

SPAGHETTI MEAT SAUCE 18 **MEAT RAVIOLI** 16

 *Denotes signature dish*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
20% 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.

INSALATA

ADD: grilled chicken 4 | shrimp 6 | salmon 8

SUMMER	13
Spring Mix, avocado, candied cashews, dried cranberries, artichokes, tomatoes, and mozzarelline, orange sesame dressing.	
CHOPPED	13
Romaine and Iceberg, prosciutto, red onions, black olives, tomatoes, mozzarelline, cucumbers, artichokes, house balsamic vinaigrette.	
ARUGULA	14
Baby arugula, tomatoes, asiago cheese, sun dried tomatoes, cucumbers, sweet balsamic vinaigrette.	
WEDGE	12
Iceberg, crispy bacon, tomatoes, onion, gorgonzola cheese, blue cheese dressing.	
CAESAR*	12
Romaine hearts tossed in our homemade Caesar dressing, croutons and shaved parmigiano.	
GARDEN	10
Spring mix, carrots, red onions, tomatoes, cucumbers, green olives, gorgonzola cheese, your choice of dressing.	

HANDHELDS

CRAB CAKE SANDWICH <i>(served with fries)</i>	14
Homemade jumbo lump crab cake, lettuce, tomato, and remoulade sauce in a brioche bun.	
PASTRAMI SANDWICH <i>(served with fries)</i>	13
Pastrami grilled and served in marble bread with swiss cheese, sauerkraut, and russian dressing.	
 CHICKEN FOCACCIA <i>(served with fries)</i>	15
Home made fresh mozzarella, cherry tomatoes and roasted peppers finished with garlic and extra virgin olive oil.	
ITALIAN FOCACCIA <i>(served with fries)</i>	12
Ham, capicola, soppressata, provolone, lettuce, tomato, and mayo in homemade focaccia bread.	
TURKEY SANDWICH <i>(served with fries)</i>	13
Pan-roasted turkey, avocado, bacon, lettuce, tomato, and mayo in ciabatta bread.	
GOURMET BURGER* <i>(served with fries)</i>	15
8oz short rib burger served in a brioche bun with mayo, American cheese, Portobello mushrooms, bacon, lettuce, tomatoes, and red onions.	
PHILADELPHIA CHEESE STEAK <i>(beef or chicken)</i>	13
Mushrooms, sausage, green peppers, onions and sauce.	
CHEESE STEAK <i>(beef or chicken)</i>	12
Sauce and onions.	

BEVERAGES

3
Coke, Diet Coke, Birch Beer, Sprite, Ginger Ale, Pink Lemonade, Unsweetened Tea, Raspberry Tea.
SAN PELLEGRINO 5.5
ESPRESSO 4
COFFEE REGULAR OR DECAF 3
HOT TEA REGULAR OR DECAF 2.5
CAPPUCCINO 6

CHILDREN'S MENU

(12 and under)

Fettuccine alfredo	10
Chicken parmigiana and spaghetti	9
Fried mac and cheese bites	8
Chicken fingers and fries	9
Baked meat or cheese ravioli	8
Spaghetti and meat balls	8

PIZZA

Dine in size Available 12"

DELUXE PIZZA	17
Sausage, mushroom, meatballs, pepperoni, mozzarella, onions, green peppers and bacon.	
PROSCIUTTO AND ARUGULA	16
Mozzarella, prosciutto San Daniele, arugula, and shaved parmigiano.	
VEGGY PIZZA	14
Mozzarella, spinach, broccoli, peppers, onions and mushrooms.	
CHEESE STEAK PIZZA	15
Steak meat, tomato sauce, mozzarella and American cheese.	
HAWAIIAN PINEAPPLE	13
Mozzarella, crushed pineapple and ham or bacon.	
TOMATO AND BASIL	13
Cheese, ricotta, slices of tomatoes, garlic, basil, and oregano.	
BLT PIZZA	14
Mozzarella, bacon, lettuce, tomatoes and mayo.	
MARGHERITA	14
Seasoned fresh crushed plum tomatoes, fresh basil, and home made fresh mozzarella.	
WHITE PIZZA	13
Mozzarella and ricotta. Add spinach or broccoli for \$1	
TRADITIONAL PIZZA	12
Extra topping 1.25 each half .75 each	
CAULIFLOWER CRUST PIZZA <i>(gluten free)</i>	12
Toppings additional	

STROMBOLI

CREATE YOUR OWN

Pepperoni, sausage, onions, meat balls, salame, green peppers, broccoli, spinach, olives, tomatoes, mushrooms, ham, pineapple.	
FOUR TOPPINGS	14
Add grilled chicken or steak for extra \$5	
MOZZARELLA AND RICOTTA CALZONE	12
Extra topping \$2	

SOUPS

Cup 6 • Bowl 8
Soup of the Day
Pasta e Fagioli
Chicken Soup with pastina
Minestrone

SIDES

Asparagus	10
Broccoli sautéed	8
Spinach sautéed	8
Mozzarella sticks	8
Mashed potatoes	5
Meat balls	8
Sausage	7
Boardwalk fries	6
Side Salad	5
Home made garlic bread 5 and sun dried tomato dipping sauce	



Chef Giulio Assante and Chef Mauro Colandrea



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Our website www.assantesrestaurant.com



Denotes signature dish

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