

Business Hours:

Monday - Friday

Lunch 11:30am • Dinner 5:00pm

Saturday

Lunch 12:00pm • Dinner 5:00pm

Sunday Closed

The Garden Room Lunch Menu

Appetizers

Bruschetta	\$.2.95
Insalata di Mare	\$.6.95
Calamari Fritti	\$.6.95
Cozze Marinara	\$.6.95
Piatto Rustico	\$.6.95

Soup

Ask your server about our daily home-made soups.

Salad

Mista	\$.3.95
Cesari	\$.5.95
Spinaci	\$.5.95
Pere	\$.5.95
Pomodori	\$.5.95

Combine a salad, soup & small focaccia \$9.95

Pasta

Rigatoni Arrabbiata	\$.8.95
Spaghetti Bolognese	\$.8.95
Tortellini alla Panna	\$.9.95
Our home-made Lasagna	\$.9.95

Add baked-on cheese or italian sausage \$2.49

Meat / Poultry

Veal Arrabbiata	\$11.95
Veal Limone.	\$11.95
Veal Crema e funghi	\$12.95
Pollo al Marsala	\$11.95
Pollo alla Griglia	\$11.95

Fish

Tilapia
sautéed with fresh spinach, capers & lemon butter sauce \$12.95

Shrimp Skewers (2) \$11.95

Salmon
fresh & charbroiled to perfection \$12.95

Focaccia
olive oil, garlic, herbs & parmesan cheese \$3.95

Margherita
fresh roma tomatoes, basil, oregano & mozzarella cheese \$8.95

Contessa
shrimp, mushrooms, pesto, sundried tomatoes & parmesan cheese..... \$10.95

Salsiccia (spicy or not)
home-made sausage, onions, green peppers & mozzarella cheese \$8.95

Vegetariana
roasted pepper base, green olives, artichokes, zucchini & fresh tomatoes..... \$8.95

Pollo Grigliato
grilled chicken breast, broccoli, feta cheese & red onions..... \$11.95

Prosciutto e funghi
tomato sauce, mushrooms, mozzarella cheese & prosciutto \$9.95

Girella
rolled pizza filled with sauteed vegetables in season..... \$8.95

Gourmet Pizzas



La Contessa Ristorante

Dinner Menu

Bruschetta della Casa

Homemade Italian bread topped with a combination of fresh roma tomatoes, garlic, oregano, tender baby basil, parmesan cheese and baked to perfection.....\$5

Antipasto Misto Contessa

Our house assortment of delectable appetizers-seafood salad, marinated seasonal vegetables, imported cheeses, imported prosciutto di Parma accompanied with fresh melon sections \$14

Prosciutto di Parma e Melone

The finest imported from Italy, sliced and complimented with fresh seasonal melon..... \$12

Antipasto Rustico

Grilled fresh vegetables, roasted red peppers, artichokes & assorted cheeses \$12

Carpaccio di Manzo

Thinly shaved beef, seasoned with our unique blend of spices, drizzled with imported extra virgin olive oil. Served with tender seasonal greens and sprinkled with parmigiano reggiano cheese\$9

Insalata di Mare

Tender pieces of shrimp, octopus, squid and crab tossed with a mixture of freshly ground black pepper..... \$12

Lumache

Escarlot sautéed in a brandy cream sauce\$9

Calamari

Lightly battered squid, seasoned & fried \$12

Cocktail di Gamberi in Salsa Rosa

Four succulent jumbo Gulf shrimp, chilled to perfection served in a nest of romaine lettuce with our homemade seafood sauce for dipping . \$12

Cozze Marinara

Fresh mussels steamed with white wine, lemon, garlic, spices and served with a marinara sauce.....\$9

Antipasti (Appetizers)

Zuppe

(Soups)

Zuppe del Giorno

Ask your server about our hearty homemade soups daily.....\$6

(Salads)

Capricciosa

Tomatoes, cucumbers, onions, radicchio and fresh mozzarella tossed with extra virgin olive oil, basil and balsamic vinegar.....\$6

Cesare

Romaine lettuce, smoked ham, crisp croutons and our chef's own caesar dressing\$6

Insalata Mista

Fresh hearts of romaine lettuce mixed with venetian radicchio and tossed with your choice of our house dressing (a long-time favourite) or imported olive oil and balsamic vinegar.....\$6

Insalate

Spaghetti Alla Bolognese

A classic Italian dish with tomato-based meat sauce our secret blend of fresh herbs and spices generously tossed with spaghetti \$15.95

Girellini di Ricotta Fresca

Silky sheets of homemade pasta, rolled with fresh ricotta and spinach, served with fresh tomato sauce — one of our internationally renowned creations \$19

Timballo di Cannelloni a Forno

Delicate homemade crepes stuffed with a savory mélange of meat, sautéed mushrooms, and a medley of cheeses, baked and served with our special rosé sauce \$18

Rigantoni Puttanesca

Anchovies, black olives, capers, garlic, olive oil, walnuts and fresh tomatoes..... \$18

Gnocchi

Our homemade potato dumplings served with your choice of sauce \$16

Tortellini alla Panna

Stuffed meat and cheese tortellini served in a delicately textured cream sauce with mushrooms, green onions, prosciutto and a subtle hint of cognac..... \$19

Spaghetti Salsiccia & Rapini

Homemade sausage, rapini, olive oil, garlic and crushed hot peppers.... \$18

Spaghetti Ai Frutti Di Mare

Fresh clams, mussels, crab claws and tiger shrimp sautéed with olive oil, garlic freshly ground black peppercorns and served in a fresh tomato sauce\$21

Fettuccine Principessa

Succulent jumbo shrimp sautéed lightly in olive oil, freshly ground black peppercorns and served in a brandy cream or a spicy rosé sauce\$22

Fettuccine Positano

Served with baby lobster and shrimp in a cognac-based, rosé sauce.....\$29

Risotto

Ask your server about the risotto of the day\$ priced daily

Jumbo Prawns

Marinated & grilled jumbo shrimp, sautéed in butter & sherry sauce \$21

Filetto di Cernia all' Acquapazza

A white “Orange Roughy” filet sautéed in olive oil, white wine, garlic, and freshly chopped roma tomatoes.....\$20

Chilean Sea Bass

A baked filet topped with your choice of a light saffron broth or fresh chopped tomatoes and green olives\$22

Pesce Spada alla Griglia

Fresh swordfish marinated with our unique “essence” of dried fresh herbs and freshly squeezed lemon then grilled to perfection \$23

Pesce del Giorno

The catch of the day, prepared according to the season of the fishMarket Price

Petto di Pollo alla Marsala

A skinless 8oz. bonless breast of chicken lightly grilled and folded into a smoothly textured marsala wine sauce with mushrooms..... \$18

Pollo Vadostana

Breaded chicken cutlet covered with prosciutto, mozzarella and fresh diced tomatoes \$19

Pollo Contessa

Chicken breast sautéed with cream and almond sauce \$19

Vitello al Limone

Tender scaloppini in a white wine and fresh lemon sauce\$20

Vitello alla crema

Lightly sautéed scaloppini folded into a smooth white cream sauce with garlic and mushroom \$21

Vitello Saltimbocca

Scaloppini topped with prosciutto di parma, sautéed in a white wine sauce, spices and topped with mozzarella cheese\$22

Vitello Arrabiata

A blend of green and red peppers, sautéed with our tender scaloppini, white wine and spicy tomato sauce.....\$20

Filetto di Manzo

The chef's cut of an 8oz. beef tenderloin, glazed with cognac, mushrooms and gorgonzola \$29

Costolette d'Agnello

Six freshly cut lamb chops seasoned with a dry rub of fresh herbs and spices, then lightly marinated and grilled to our specifications.....\$29

Beef Mari e Monti

Succulent beef tenderloin served with your choice of a baby lobster tail or two jumbo shrimp.....\$39

Primi Piatti

Pesce (Fish)

Pollo (Chicken)

Carne (Meat)