

# REVERE LUNCH

## ZUPPA

FRENCH ONION 6  
SOUP OF THE DAY  
Cup 3 Bowl 5

## INSALATA

### MEDITERRANEAN

*Mixed Baby Greens, Garden Vegetable, Jumbo Lump Crab Meat & Colossal Shrimp in a Citrus Vinaigrette 14*

### GORGONZOLLA

*Romaine Lettuce, Tomatoes, Red Onion, Cucumbers, Celery, Red Peppers, Crumbled Gorgonzola & Kalamata Olives 10*

### CAPRESE

*Sliced Ripe Tomatoes Topped with Wet Mozzarella Cheese, Basil, E.V.O and Balsamic Glaze 10*

### CLASSIC HAND TOSSED CAESAR 8

*With Grilled Salmon 14 With Grilled Chicken 12 With Grilled Shrimp 14*

## ANTIPASTI

### SHRIMP COCKTAIL 13

### ANTIPASTO ITALIANO

*Assorted Mediterranean Cheeses, Roasted Hot & Sweet Peppers Peppers, Cured Meats 10*

### TRENTON STYLE CLAMS CASINO

*Topped with Worcestershire, Tabasco, Lemon and Bacon. 9*

### STUFFED MUSHROOM CAPS WITH LUMP CRABMEAT 10

### BACON DUSTED CALAMARI

*Tossed In a Sweet, Savory, Bacon Aioli 10*

### ASPARAGUS ROLANTINA 9

### MOZZARELLA ALA VODKA 9

### PANKO FRIED SHRIMP COCKTAIL

*Served With Spicy Balsamic Cocktail Sauce 14*

## SANDWICHES

*Sandwiches Served With Homemade Potato Salad & Kosher Dill Pickles*

### REVERE BURGER TOPPED WITH GORGONZOLA & SAUTEED SPINACH ON A KAISER ROLL 11

### SLOW ROASTED PULLED PORK WITH BROCCOLI RABE & PROVOLONE 11

### CHAR GRILLED CHICKEN COMPANGNOLA

*Boneless Chicken Breast Layered with Red Roasted Peppers, Fresh Mozzarella & Basil 11*

### PANINI~PANINI

*Sliced Panelle Bread, Prosciutto di Parma, Aged Provolone, Roasted Tomatoes and Arugula, 12*

### REVERE FAMOUS GRILLED HOMEMADE SAUSAGE

*With Peppers & Onions 11*

# PASTA

*Pasta Dishes Served With Revere Famous Hoboken Bread and House Salad.*

RIGATONI ALA VODKA 13

HOMEMADE CANNELLONI 12

LINGUINE WITH CLAMS (RED OR WHITE) 13

HOMEMADE 4 CHEESE RAVIOLI 13

ORECCHIETTE WITH BROCCOLI RABE & SAUSAGE 14

# ENTREES

*All Entrees Served With Revere Famous Hoboken Bread, House Salad, Vegetable & Potato or Side of Pasta*

GRILLED SALMON FILET 16

TILAPIA FRANCESE 14

CHICKEN ALA GUSTO

*Boneless Breast of Chicken Marsala, Piccata, or Francese 15*

SEASONED CHICKEN 15

VEAL MILANESE

*Breaded Veal Cutlet, Arugula, Tomato Bruschetta 16*

EGGPLANT PARMIGIANA 13

SHRIMP PARMIGIANA 16

# SUBSTITUTIONS:

SIDE CAESAR FOR HOUSE SALAD 2

ADD CRUMBLLED GORGONZOLA 2

CUP OF SOUP FOR HOUSE SALAD 1

PASTA WITH GARLIC & OIL FOR SIDE 2

FRESH CUT FRIES FOR POTATO SALAD 2

NO ALLA CARTE VEGETABLE SUBSTITUTIONS

# SIDES

SAUTEED HOT PEPPERS & MUSHROOMS 6

HOMEMADE MEATBALLS OR SAUSAGE 7

FRIED ZUCCHINI STRIPS 6

FRESH CUT FRENCH FRIES 4

SAUTEED SPINACH 6

BROCCOLI RABE 7