



Mother's Day

Revere Ristorante
2017

Appetizers

Cold Asparagus & Crab
Colossal Crab Meat Served in a Grilled Asparagus
Nest with Horse Radish Dijon Dipping Sauce
\$16.95

Jumbo Shrimp Cocktail
5 Chilled Jumbo Shrimp Served with Balsamic
Cocktail Sauce \$14.95

Stuffed Figs
With Gorgonzola Cheese Wrapped in Prosciutto &
Served Warm With Balsamic Reduction Drizzle
\$11.95

Lobster Mac & Cheese
Orriquette Pasta in a Decadent 4 Cheese Sauce
with Chunks of Lobster Meat \$12.95

Oysters Revere
Blue Point Oysters Topped with Sauteed Spinach,
Roasted Pepper & Bacon, Topped with
Holandaise Sauce \$14.95

Asparagus Rollantina
Rolled With Mozzarella Cheese, Prosciutto and
Bread Crumbs and Baked \$10.95

Sweet Potato Ravioli
2 Home Made Fresh Ravioli Served in a Brown
Butter Sage Sauce \$11.95

Bacon Dusted Calamari
House Specialty, Fried Tubes & Tentacles Tossed
in Our Sweet and Savory Sauce with Bacon Bits
\$11.95

Italian Spring Rolls
Spring Roll Wraps Filled with Broccoli Rabe,
Sausage & Provolone, Topped with Red Roasted
Pepper Drizzle

Salad

Arugula Salad
Baby Arugula, Red Onion, Ripe Tomato, Pears,
Strawberries, Candied Walnuts & Gorgonzola
Crumbles \$10.95

Entrees

Seafood Angel Hair
Lobster Tail, Shrimp, Scallops & Crab Meat
Sauteed in a Vermouth Sauce Over Angel hair
Pasta \$40.95

Twin Lobster Tails
2 Six Ounce Cold Water Lobster Tails Broiled and
Served with Grilled Asparagus & Roasted Potatoes
\$42.95

Crab Crusted Chilean Sea Bass
Served Over Lemon Risotto with Asparagus
Spears & Blood Orange Drizzle \$35.95

Surf & Turf
6 Oz. Cold Water Lobster Tail & 8 oz. Filet
Mignon, Grilled Asparagus & Roasted Potatoes
\$43.95

Dijon Rack of Lamb
Char-Grilled New Zealand Lamb, Served with
Mashed Potatoes and Brussels Sprouts Topped
with Dijon Glaze \$36.95

Pork Osso Bucco
Slow Roasted Pork Shank Served over Parpadella
Pasta with Mixed Vegetables \$29.95

Veal St James
Medallions of Veal, Boneless Breast of Chicken &
Filet Mignon, Sauteed in a Cognac Cream Sauce,
Served with Grilled Asparagus and Mashed
\$33.95

Veal Milanese
Breaded Pan Fried Veal Cutlet Served Over
Arugula salad with Tomato Bruschetta \$29.95

Cavatelli with Shrimp
Home Made Cavatelli Sauteed in Garlic and Olive
Oil with Shrimp & Broccoli \$28.95

Chicken Champagne
Sauteed in Champagne Reduction with
Mushrooms & Artichoke Hearts \$26.95

Seasoned Chicken
Revere Classic Dish of Pieces of Chicken on the
Bone Seasoned with Fresh Herbs, Baked and
Served on Sizzling Platter Finished with Balsamic
\$21.95

Dry Aged 24oz. Bone in Strip
Char-Grilled, Seared over Fresh Herbs on a
Sizzling Platter with Fresh Cut Fries & Grilled
Asparagus \$46.95

Vodka Rigatoni \$20.95

Penne Bolognese \$20.95

