

ABOCA'S ITALIAN GRILL

DINNER MENU



APPETIZERS

APPETIZER SAMPLER

Combination of all appetizers with bruschetta 19.99

CALAMARI FRITTI

Fresh squid lightly battered and fried to perfection 11.99

SHRIMP SCAMPI

Sautéed jumbo shrimp in a lemon white wine butter sauce 11.99

MOZZARELLA FRITTI

Hand-breaded mozzarella sticks fried and served with marinara sauce 8.99

MUSSELS

Green lip mussels sautéed with spicy marinara or scampi sauce 11.99

BRUSCHETTA

Our famous ciabatta bread sliced and topped with pesto, tomato, basil, and fresh mozzarella 7.99

QUATTRO FROMAGIO

Herbed olive oil crust with mozzarella, ricotta, cheddar, and parmesan cheese 13.99

STUFFED MUSHROOMS

Baby portabella mushrooms stuffed with a blend of four cheeses and italian herbs and baked to perfection 9.99

SALADS

ABOCA'S SALAD

Romaine lettuce with tomatoes, olives, artichokes, onions, peppers and feta cheese 11.99

ANTIPASTI SALAD

Aboca's Salad topped with fresh mozzarella, provolone, gorgonzola and fontina cheese 14.99

SALAD MILANESE

Aboca's Salad topped with prosciutto, brosaola, salami, capicola, and pepperoni 14.99

CAPRI SALAD

Aboca's Salad topped with grilled portabella, fresh mozzarella, tomato, basil, and balsamic vinaigrette 14.99

CAESAR SALAD

Crisp romaine tossed with croutons, caesar dressing, and fresh grated parmesan cheese 11.99

SPINACH SALAD

Fresh spinach, toasted walnuts, strawberries, prosciutto, gorgonzola cheese, and balsamic vinaigrette 14.99

SOUPS

Choice of Potato or Minestrone Soup Cup 6.99
Bowl 10.99

SOUP and SALAD

Bowl of Potato or Minestrone Soup and Side Salad 15.99

SIDES

Sausage, Meatballs, Chicken 6.00
Salmon 10.00
Garlic Cheese Bread 5.00
Bread 3.00
Sauce or Garlic Oil 4.99
Side House or Caesar Salad 4.99

Split Charge-~~\$4.00~~

CHICKEN

CHICKEN ABOCA

Pan-Seared chicken breast stuffed with prosciutto, provolone and basil in a spinach cream sauce 17.99

PICCATA

Chicken scaloppini sautéed with garlic, shallots, and capers in a white wine butter sauce 15.99

CARCIOFI

Chicken scaloppini sautéed with garlic and artichoke hearts in a cream sauce 15.99

PIZZAIOLA

Chicken scaloppini sautéed in garlic, peppers, mushrooms and italian herbs 15.99

MARSALA

Chicken scaloppini sautéed with mushrooms in a Marsala wine sauce 15.99

PARMESAN

Breaded chicken scaloppini fried and topped with marinara sauce and provolone cheese 17.99

VEAL AND PORK

VEAL MARSALA

Veal scaloppini sautéed with mushrooms in a Marsala wine sauce 24.99

VEAL PICCATA

Veal scaloppini sautéed with garlic, shallots, and capers in a white wine butter sauce 24.99

VEAL PARMESAN

Breaded veal scaloppini fried and topped with marinara sauce and provolone cheese 24.99

VEAL SALTIMBOCA

Veal scaloppini sautéed in garlic, peppers, mushrooms and italian herbs 24.99

PORK CHOP

14oz center cut, double rib chop grilled to perfection and topped with a caramelized onion balsamic reduction served with risotto 19.99

PORK TENDERLOIN

Cooked to perfection and topped with a caramelized onion balsamic reduction 24.99

SEAFOOD

PESCATORE

A combination of mussels, clams, squid, shrimp, and salmon sautéed in a white wine or marinara sauce 26.99

SHRIMP PARMESAN

Breaded jumbo shrimp fried and topped with marinara sauce and provolone cheese 22.99

SICILIAN RISOTTO

Spicy pan-seared shrimp, chicken, squid, and sausage served with risotto 24.99

RISOTTO with SHRIMP

Spicy grilled shrimp served over risotto milanese 22.99

SALMON

Atlantic salmon blackened, pan-seared or grilled and served in a lemon white wine sauce 22.99

CLAMS

Clams sautéed in garlic, onion, and herbs and served with a choice of red or white wine sauce 22.99

Split Charge-~~\$4.00~~

PASTA

ABOCA

Garlic, shallots, mushrooms, capers and artichokes sautéed in a white wine sauce 13.99
Chicken-15.99 Shrimp-21.99

ARRABIATA

Sautéed mushrooms and garlic in a spicy marinara sauce 13.99
Chicken-15.99
Shrimp-21.99

AGLI OLIO

Fresh minced garlic, scallions, parsley, basil and extra virgin olive oil 13.99
Chicken-15.99
Shrimp-21.99

GNOCCHI

Fresh tomato, basil, oregano and olive oil in a marinara sauce 13.99
Chicken-15.99
Shrimp-21.99

BOLOGNESE

An Italian classic meat sauce recipe over your choice of pasta 16.99

PRIMAVERA

Fresh garden vegetables sautéed in olive oil, garlic and Italian herbs in a white wine sauce 13.99
Chicken-15.99
Shrimp-21.99

ALFREDO

The classic dish with heavy cream, garlic, and parmesan cheese 15.99
Chicken 17.99
Shrimp-21.99

CARBONARA

A luscious combination of prosciutto, garlic, and creamy parmesan sauce 17.99

MARINARA

Garden-fresh tomatoes, herbs, and garlic 13.99
Italian Sausage 16.99
Meatballs-16.99

OVEN BAKED

LASAGNA

Lean ground beef, a blend of four cheeses and fresh herbs with extra marinara and cheese 15.99

MANICOTTI

Homemade crepes stuffed with a blend of four cheeses and herbs, baked in marinara sauce and mozzarella cheese 15.99

CANNELLONI

Homemade crepes stuffed with fresh spinach, beef, and cheese topped with a spinach garlic cream sauce 15.99

BAKED PENNE

Lean beef in a la vodka sauce and herbs baked with extra cheese on top 15.99

EGGPLANT

PARMESAN

Breaded eggplant fried and topped with marinara sauce and provolone cheese 15.99

BAKED RIGATONI

A la vodka sauce and herbs baked with extra cheese on top 15.99

PANNA

Cheese tortellini or cheese ravioli with a choice of a red, white or a la vodka sauce 15.99

PASTA TRIO

A combination of our lasagna, manicotti and fettuccine alfredo 18.99

Split Charge-~~\$4.00~~

PIZZA

MEAT LOVER'S

Combination of assorted meat and mozzarella cheese 15.99

MARGHERITA

Sliced fresh tomato, fresh mozzarella, fresh basil, garlic and olive oil 15.99

VEGETARIAN

Fresh sliced zucchini, squash, eggplant, mushrooms, olives, peppers, tomatoes and mozzarella cheese 15.99

HAWAIIAN

Canadian bacon, pineapple and mozzarella cheese 15.99

QUATTRO FROMAGIO

Herbed olive oil crust with mozzarella, ricotta, cheddar, and parmesan cheese 15.99

BBQ CHICKEN

Grilled chicken and red onion with mozzarella cheese and smokey BBQ sauce 15.99

CROSTATA

Braided crescent loaf stuffed with mozzarella, sausage, peppers and onions 15.99

CALZONE

Ricotta, mozzarella, provolone, spinach, basil and garlic baked in pizza crust 15.99

STROMBOLI

Hamburger, mozzarella, and mushrooms stuffed in a pizza crust 15.99

BUILD YOUR OWN PIZZA

	10" Small	12" Medium	14" Large	16" X-Large
Cheese Pizza	\$11.99	\$12.99	\$14.99	\$15.99
House Toppings	+\$1.00 (per each)	+\$1.50 (per each)	+\$2.00 (per each)	+\$2.50 (per each)
Gourmet Toppings	+\$2.00 (per each)	+\$2.50 (per each)	+\$3.00 (per each)	+\$3.50 (per each)

HOUSE TOPPINGS

Canadian bacon, eggplant, garlic, hamburger, mushrooms, olives, onions, pepperoni, peppers, sausage

GOURMET TOPPINGS

Anchovies, artichokes, fresh mozzarella, grilled portobello, meatballs, prosciutto, pineapple, extra cheese

PANINIS

ITALIAN SUB

Homemade meatballs or Italian sausage with grilled peppers and onions 15.99

CHICKEN PANINI

Grilled or Parmesan chicken breast served on ciabatta bread with cheese, lettuce and tomato 15.99

ABOCA'S CLUB

Ciabatta bread, assorted Italian cold cuts, melted cheese, and savory dressing with lettuce and tomatoes 15.99

MUFFALETTA

Ciabatta bread with eggplant, olive tapenade, grilled portobello, cheese 15.99

Split Charge-\$4.00

DESSERTS

Choice of Aboca's Italian Cream Cake, Mascarpone Vanilla Bean Cheesecake, Chocoholic Cake, Crème Brûlée, Tiramisu, Cannoli or Strawberry Cake for **\$6.99**

Whole Cakes **\$72.99**

BEVERAGES

Coffee, Juices, Fruit Punch, Milk, Iced Tea, Hot Tea, Soft Drinks \$1.99

Cappuccino, Latte, Espresso \$3.00

Italian Cappucino \$6.99

San Pellegrino \$4.00

Bottle Fee **\$5.00** (applies to all outside drinks)

WINE BY THE GLASS

SANT'ELENA

CHARDONNAY

Medium-bodied chardonnay, notes of golden apple and banana. Pairs well with salads or shellfish \$9.00

MORMORAIA

CHIANTI

Gamey and rich, shows excellent acidity and is grown on the hills around Siena. Excellent paired with lamb or veal \$9.00

HUSSONET

CABERNET

Chilean Cabernet Sauvignon with notes of oak, plum and mint. Pair with veal or lamb. \$9.00

CRITERION BAROLO

A robust, full-bodied barolo showing a healthy amount of tannins with notes of dried Italian cherries, violets, and baking spice \$15.00

ROBERT SHÄTZLE

PINOT NOIR

Produced in the Baden region of Germany. Cranberry and strawberry notes with light and approachable tannins \$8.00

HOUSE WINES

Cabernet Sauvignon, Merlot, Pinot Grigio, Sauvignon Blanc and Chardonnay from Frontera. Moscato and Lambrusco \$6.00

GABBIANO CHIANTI

Notes of violet, red cherry, white pepper and nutmeg with a savory character \$8.00

KORÇA MERLOT

Medium-bodied Merlot with bell pepper and blueberry notes. Well-structured tannins, fantastic pairing with lamb or osso bucco! \$9.00

BEERS

Michelob Ultra 4.00

Bud Light 4.00

Budwieser 4.00

Paulaner Hefe-Wiezen 6.00

Spaten 5.00

Stella Artois 5.00

Heineken 5.00

Peroni 5.00

Birra Moretti 5.00

Dos Equis 5.00

Modelo 5.00

Corona 5.00

CATERING

We would love to cater your next event! We offer both in-house and on-site options. Contact us at 972-231-7500 or catering@abocas.com

www.abocasitaliangrill.com