

Appetizers

Anthony's Calamari

Served fried or grilled, with Clara's fresh marinara sauce for dipping.

Insalata Caprese

Fresh tomato slices, *fior di latte* mozzarella, and fresh basil dressed with olive oil and balsamic vinegar served atop toasted Old World bread.

Mussels Marinara

Fresh mussels simmered in Clara's marinara sauce.

Shrimp Scampi

Tail-on shrimp baked in a delicate white wine sauce topped with herb seasoned bread crumbs.

Soakers

Fresh Italian bread oven toasted with tomato sauce. During the 1950's, this was Mom's gravy sandwich. with melted mozzarella.

Eggplant Parmigiana

Fresh baked eggplant brushed with garlic olive oil, dusted lightly in herb seasoned bread crumbs, and layered with Clara's homemade marinara sauce, mozzarella cheese, and a sprinkle of fontinella cheese.

Herb Stuffed Mushrooms

Fresh button mushrooms stuffed with seasoned bread crumbs, drizzled with garlic olive oil, and baked to perfection.

Bruschetta di Roma

Toasted Old World bread topped with a blend of diced tomatoes, fontinella cheese, and pesto.

Pesto Bruschetta

Toasted Old World bread spread with pesto and topped with fresh tomatoes, onions, and goat cheese.

Baked Portabella Mushroom

Fresh portobello mushroom basted in olive oil and garlic baked with fresh tomato.

with gorgonzola cheese.

Garlic Bread

Fresh Italian bread oven toasted with chopped garlic, olive oil & a sprinkle of parmesan.

with melted mozzarella.

Beverages

White Wine by the Glass:

Caleo Pinot Grigio, Italy
Buehler White Zinfandel, California
Maddalena Riesling, Monterey
Casa De Campo Moscato, Argentina.....
Day Tripper, California
The Infamous Goose Sauv. Blanc, NZ.....
Kris Pinot Grigio, Italy.....
Maschio Prosecco,
Veneto (187ml split bottle).....

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale,
Dr. Pepper, Tropicana Lemonade,
Freshly Brewed Iced Tea, European Roast Coffee
(Free Refills).....

Red Wine by the Glass:

Biagio Riserva Chianti, Italy
Tomaiolo Chianti Classico, Tuscany
Rickshaw Pinot Noir, California
Hybrid Petite Syrah, Lodi California.....
Windmill Old Vine Zinfandel, Lodi
Bodini Malbec, Mendoza Argentina
Allamand Cabernet Sauvignon, Argentina
Five Rivers Merlot, California
Sharecropper's Cabernet Sauvignon,
Columbia Valley

Shangri-La Organic Hot Tea
Milk, Chocolate Milk, Cranberry Juice,
Pineapple Juice
San Pellegrino

Hand Made Stones Oven Pizza

Pesto and Goat Cheese Pizza

Our fresh pesto topped with goat cheese and tomatoes.

Five Cheese Pizza

Mozzarella, fontinella, asiago, parmesan, and romano cheeses topped with diced tomatoes.

Pizza Margherita

Olive oil, sliced tomatoes, basil and fresh mozzarella.

Salsiccia e Funghi

Home made Italian sausage with portabella, shitake, and button mushrooms.

Funghi

Portobello, shitake, and button mushrooms.

Roasted Vegetable Pizza

Mushroom, broccoli, zucchini, green and red pepper, onion and spinach.

Add prosciutto for

Call Your Own

Our traditional hand made pizza dough, topped with fresh pizza sauce and mozzarella cheese.

Toppings:

Home made Italian Sausage
Prosciutto
Tomato.....

Pepperoni.....
Onion
Button Mushrooms.....

Anchovy.....
Green Pepper.....
Mushrooms Mix

Entrees Salad

Clara's Garden Salad

Iceberg lettuce with julienne of carrots and zucchini, cucumbers, and tomato.

Caesar Classico

Crisp romaine lettuce tossed with Clara's own Caesar dressing, parmesan cheese and oven toasted croutons.

Fresh Pasta Salad

Clara's fresh homemade pasta tossed with primavera vegetables and Clara's own Italian dressing.

Red Pepper and Gorgonzola Salad

Fresh red peppers and gorgonzola cheese mixed with crisp Romaine lettuce, house made croutons, and parmesan cheese.

Mesclun Salad

A garden blend of arugula, baby bibb, baby oak, frisée, lolosa, and radicchio, julienne of carrots and zucchini, tomato, cucumbers and croutons with your choice of dressing.

Add Grilled Chicken Add Grilled Salmon
Add Anchovies Add Fontinella Cheese
Add Gorgonzola Cheese
Add Grilled Shrimp
half order full order

Sides Salad

Clara's Garden Salad
Caesar Classico
Red Pepper and Gorgonzola Salad
Mesclun Salad

Filled Pasta

Your choice of large Old World Cheese Ravioli, Meat Ravioli, or Cheese Tortellini in...

Tomato Sauce	Meat Sauce
Marinara Sauce	Arrabbiata Marinara Sauce
Vodka Cream Sauce	Fresh Vegetable Marinara Sauce
Primavera Sauce	Alfredo Sauce
Al Forno - Baked with Mozzarella	
Baked Gorgonzola	



Baked Pasta

Lasagna

Our most popular dish...Layers of seasoned ground beef, cheeses, and fresh pasta topped with mozzarella baked in a tradition tomato sauce. Homemade lasagna at its very finest!!!

Eggplant Lasagna Teramo

Layers of fresh spinach pasta, baked eggplant, tomatoes, fresh basil and *Fior di Latte* mozzarella baked in Clara's homemade marinara sauce.

Stuffed Shells

Three large pasta shells filled with seasoned ricotta cheese topped with mozzarella baked in Clara's homemade tomato sauce.

Lasagna Florentine

Layers of fresh homemade spinach pasta, fresh spinach and seasoned ricotta cheese topped with mozzarella baked in Clara's white wine bechamel and tomato sauces.

Manicotti Sant' Angelo

Clara's fresh spinach pasta filled with a special blend of the cheeses seasoned with fresh herbs baked in Clara's marinara sauce topped with freshly sautéed spinach.

Pasta Al Fresco

Fresh cooked herb linguini tossed at room temperature with fresh chopped tomatoes, fresh basil, crumbled fontinella cheese and a splash of olive oil.



Sides Orders

Sausage & Peppers

A classic Italian favorite. Italian Sausage sautéed with sweet green peppers in a garlic olive oil.
half order full order

Homemade Meatballs	Primavera Veggies
Fresh Broccoli	Italian Sausage
Sautéed Spinach	Sautéed Mushrooms
Petite portion of Radiatore with Marinara	

Fresh Homemade Pasta

Select your favorite fresh pasta and combine it with your choice of homemade sauces.

The Pasta

Spaghetti * Fettuccine * Spinach Fettuccine * Linguini * Fresh Herb Linguini
* Radiatore * Rigatini * Rotini * Spinach Rotini * Angel Hair
* Spinach and Egg Angel Hair * Multi-Grain Angel Hair * Cholesterol-Free Angel Hair

The Sauces

Delicious Homemade Tomato & Meat Sauce

Prepared fresh every day is our family recipe handed down from generation to generation...

Mama Celeste Lizio's

Homemade Tomato Sauce * Meat Sauce

Marinara Sauce

Filetto of peeled tomatoes, white wine and a special blend of herbs compliment this classic light Italian sauce.

Primavera Sauce

Fresh vegetables.... broccoli, carrots, mushrooms, peapods, and zucchini...sautéed with herbs, fresh garlic, olive oil, butter and parmigiana.

Alfredo Sauce

Clara's classic rich parmigiana cream sauce.

Aglione Olio

An abundance of chopped garlic and fresh parsley sautéed in olive oil.

Add anchovies for additional

Vodka Cream Sauce

Clara's fresh tomato sauce blended with vodka cream, and parmesan cheese.

Arrabbiata Marinara Sauce

Clara's marinara sauce spiced up with crushed red peppers, Tabasco and chopped garlic.

Vegetable Marinara Sauce

A healthy blend of fresh vegetables simmered in Clara's classic marinara sauce.

Pesto Sauce

Fresh pesto made from fresh blend of basil, garlic, pinenuts and olive oil.

Red Clam Sauce

Chopped clams simmered in a specially seasoned white wine tomato sauce.

White Clam Sauce

Chopped clams simmered in a specially seasoned white wine clear clam sauce.

Customize Your Own Pasta Dish by Adding...

Shrimp	Chopped Italian Sausage
Littleneck Clams (12)	Portobello Mushrooms
Littleneck Clams (6)	Primavera Veggies
Grilled Chicken	Broccoli
Grilled Salmon	Sautéed Spinach
Fresh Mussels	Sun-Dried Tomatoes
Calamari	Gorgonzola Cheese
Baked Mozzarella Cheese	Fontinella Cheese

Any fresh pasta entrée totaling 15.00 or more will include soup or a garden salad to start.

Houses Specialties

All specialties are served with a choice of soup or Clara's Garden Salad.
You can choose a Mesclun or Caesar Salad for , or a Red Pepper Gorgonzola salad for .

Filet

A 9 oz Center Cut Black Angus Filet grilled and prepared in your choice of the below preparations along with choice of asiago cauliflower mash or roasted red potatoes.

Gorgonzola Crusted

Filet topped with a Gorgonzola cheese, bread crumbs, and herb crust then finished with and served in New Zealand grass fed butter.

Steak Toto

Filet accompanied by sauteed mushrooms and onions in a creamy port wine sauce.

Sweet Chipotle Pizzaiolo

Filet accompanied by a sweet and spicy Pizzaiola sauce made with diced chipotle peppers, onions, peperoncini, bell pepper, garlic, marinara sauce and fig compote for a hint of sweetness.
It's spicy and can be served on the side.

Filet

Filet lightly seasoned and grilled to your specification.

Veal Chop Florentine

A 14 oz bone-in veal chop grilled to medium served on a bed of bechamel and marinara sauce, with fresh spinach and prosciutto.

Radiatore pasta and tomato sauce are served on the side.

Veal Chop Parmigiana

A 14 oz bone-in veal chop grilled to medium served on a bed of marinara sauce topped with golden brown mozzarella, fontinella, romano and parmesan cheeses.

Radiatore pasta and tomato sauce are served on the side.

Chicken Parmigiana

Tender breast of chicken filled with our special blend of four cheeses then baked in Clara's fresh marinara sauce. Served with a side of homemade pasta with tomato sauce.

Baked Chicken with Portobello Mushrooms

Sliced breast of chicken baked in your choice of alfredo or marinara sauce with sliced Portobello mushrooms, mozzarella and gorgonzola cheeses served over linguini.

Clara's Breast of Chicken Limone

Tender breast of chicken marinated in a fresh lemon-herb wine sauce served with a side of fresh angel hair in a lemon-basil alio-olio sauce.

Cream of Chicken Pesto

Sliced breast of chicken, sun-dried tomatoes, and roasted pine nuts sautéed in Clara's fresh pesto sauce with a hint of cream served over fresh angel hair.

House Specialties

All specialties are served with a choice of soup or Clara's Garden Salad.
You can choose a Mesclun or Caesar Salad, or a Red Pepper Gorgonzola salad for .

Clara's Seafood Special

Fresh mussels, littleneck clams, calamari and shrimp simmered in Clara's classic marinara sauce served over fresh angel hair.

Shrimp Primavera

Shrimp and fresh primavera vegetables (broccoli, carrots, mushrooms, peapods, and zucchini) sautéed with herbs, fresh garlic, olive oil, butter, and parmigiana served over spinach and egg angel hair.

Shrimp Ersilia

Shrimp, fresh portobello mushrooms, sun-dried tomatoes and fresh spinach sautéed in a four cheese cream sauce served over fresh angel hair.

Rudy Jr. Shrimp Special

An abundance of shrimp sautéed in garlic, olive oil, and parmigiana with a splash of white wine. Served over spinach and egg angel hair.
Can be served spicy upon request.

Filet of Salmon

North Atlantic salmon sautéed to perfection in our lemon butter cream sauce served with angel hair pasta and a side of primavera veggies dressed with our homemade balsamic vinaigrette dressing.

Mark's Salmon Florentine

Fresh, North Atlantic salmon filet and tail-on shrimp topped with freshly sautéed spinach baked in Clara's scampi sauce served with a side of homemade pasta with marinara sauce.

Seafood Marinara

An abundance of fresh seafood simmered in Clara's marinara sauce served over fresh linguini...

with fresh littleneck clams

with calamari

with fresh mussels

Papa Rudolfo's Fresh Mushroom Marinara

Fresh shitake, portobello, and button mushrooms simmered in Clara's marinara sauce served over fresh angel hair.



Smoking is not permitted in the restaurant, bar or restrooms.
Please inform your server of any allergies or ingredient dislikes you may have.
Clara's Restaurant, its management and staff are NOT responsible for lost or misplaced articles and / or guest personal items. Menu prices are subject to change without notification.