



PIATTINI / ANTIPASTI

SMALL PLATES / STARTERS



BAKED BRIE soft-ripened cheese baked in puff pastry and drizzled with raspberry sauce	1 2	SAUSAGE & PEPPERS mild Italian sausage sauteed with sweet bell peppers garnished with fresh mozzarella	1 5
MUSSELS BIANCO sauteed in a white wine, lemon and garlic sauce	1 2	ESCARGOT baked with shallots, garlic, and butter	1 2
SHRIMP COCKTAIL served with cocktail sauce	1 2	CAPRESE vine ripe tomato and fresh mozzarella garnished with basil, reduced balsamic vinegar & olive oil	1 2
SCUNGILI MARINARA tender sliced conch sauteed in a spicy marinara sauce	1 5	CALAMARI lightly floured & fried served with marinara sauce	1 2

PASTA - LASAGNA - GNOCCHI

SPAGHETTI CARBONARA sauteed with cream sauce and bacon	2 4	LASAGNA HOMEMADE pasta layered with ricotta, meat sauce & mozzarella	2 4
PENNE BOLOGNESE diagonal ridged tubes sauteed with meat sauce	2 4	GNOCCHI MARINARA HOMEMADE potato dumplings sauteed with TOMATO sauce	2 4
PENNE ALFREDO sauteed with cream sauce	2 4	GNOCCHI BOLOGNESE HOMEMADE potato dumplings sauteed with MEAT sauce	2 4

AMER-ITALIAN CLASSICS

CHICKEN PARMIGIANA buttermilk breaded breast tenderloins baked with marinara sauce and mozzarella cheese served with a side of pasta	2 4	ITALIAN SAUSAGE CAPRI mild Italian sausage sauteed with peppers, mushroom and marinara sauce served over pasta	2 5
VEAL PARMIGIANA veal scallopini baked with marinara sauce and mozzarella cheese served with a side of pasta	2 7	SPAGHETTI & MEATBALLS Domenic's homemade beef tenderloin meatballs served over spaghetti	2 5
EGGPLANT PARMIGIANA sliced eggplant baked with marinara and mozzarella	2 4	BAKED CHEESE RAVIOLI CHEESE filled RAVIOLI baked with marinara & mozzarella	2 5



SEAFOOD



HONEY LEMON SALMON salmon filet marinated and grilled topped with a tasty honey lemon sauce served with veggie & potato	27	SCALLOPS SINATRA sea scallops sauteed in a fresh tomato, caper, vodka & cream sauce served over pasta	29
SHRIMP SOBO jumbo shrimp sauteed in a fresh garlic, lemon and white wine sauce served over pasta	26	SCALLOPS & SHRIMP sea scallops & shrimp sauteed with fresh garlic, sherry and marinara sauce served over pasta	29
SCUNGILI PIZZAIOLA tender conch sauteed in in a spicy tomato sauce served over pasta	29	MISTO MARINARA mussels, scallops, shrimp and scungili sauteed in a light tomato sauce served over pasta	32

VEAL SCALLOPINI

VEAL PICCATA sauteed with caper, lemon and white wine sauce	27	VEAL MARSALA sauteed with mushrooms and marsala wine sauce	27
VEAL SALTIMBOCCA sauteed in a white wine mushroom sauce then topped with prosciutto di parma & mozzarella cheese	30	VEAL PIZZAIOLA sauteed with fresh garlic, sherry wine and marinara sauce served with pasta	27

LAMB - OSSO BUCO - FILET MIGNON

LAMB CHOPS lamb chops grilled medium rare topped with rosso-rosemary-garlic sauce	32	FILET MIGNON hand cut tenderloin steak grilled and topped with a reduced burgundy mushroom sauce	32
LAMB SHANKS lamb shanks slowly roasted and topped with mushroom au jus	30	OSSO BUCO veal shank slowly braised in tomato sauce served with a side of pasta	35

ALL ENTREES ARE SERVED WITH SOUP OR SALAD & HOMEMADE BREAD.

CAESAR SALAD WITH ENTREE...3.00
EXTRA BASKET OF HOMEMADE BREAD...5.00

In order to provide you our best, all meals are prepared to order.
Your patience is greatly appreciated!

EXTENSIVE WINE LIST & FULL BAR - Please ask your server for details.

Drinking Age is 21 - Proper ID is required for service.

18% service charge for parties of five or more.

FORLINI'S RESTAURANT - CLEARWATER BEACH, FLORIDA