

Appetizers

Burrata and Prosciutto

Grilled garlic crostini topped with a seasoned fresh ricotta spread and thinly sliced prosciutto accompanied by a burrata cheese. Garnished with a balsamic glaze.

14.49

Anthony's Calamari

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

13.99

Insalata Caprese

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

10.29

Mussels Marinara

Fresh mussels simmered in Clara's marinara sauce.

12.99

Shrimp Scampi

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

12.99

Sausage & Peppers

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

Small order 9.79 Large order 12.99

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, cheese, and a sprinkle of parmigiana cheese.

11.99

Herb Stuffed Mushrooms

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

10.29

Bruschetta di Roma

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

10.99

Pesto Bruschetta

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

10.99

Garlic Bread

Fresh Italian bread oven toasted with chopped garlic, olive oil & a sprinkle of parmesan. 5.99 with melted mozzarella. 6.99

Soakers

Fresh Italian bread oven toasted with tomato sauce. During the 1950's, this was Mom's gravy sandwich. 3.29 with melted mozzarella. 4.29

Beverages

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Dr. Pepper, Tropicana Lemonade, Freshly Brewed Iced Tea, European Roast Coffee (Free Refills) 2.99

Shangri-La Organic Hot Tea 3.29
Milk, Chocolate Milk, Cranberry Juice,
Pineapple Juice 3.29
San Pellegrino 5.50

Clara's Garden Salad

Iceberg lettuce with julienne carrots and zucchini, cucumbers, and tomato. 10.49

Caesar Classico Salad

Crisp romaine lettuce tossed with Clara's Caesar dressing, parmesan cheese, and oven toasted croutons. 11.49

Add Ala Carte: Grilled Chicken 7.50 Grilled Salmon 10.50 Anchovies 3.99 Fontinella Cheese 3.99

Grilled Shrimp **Half order** 6.49 **Full order** 9.49

Homemade Dressings: House Italian, Balsamic, Bleu Cheese, Creamy Garlic, Pomegranate, and Ranch

Entrees Salad

Red Pepper & Gorgonzola Salad

Romaine lettuce tossed in our homemade creamy dressing blend of sour cream, Gorgonzola cheese, diced red bell peppers and spices. 11.79

Mesclun Salad

A garden blend of arugula, baby bibb, baby oak, frisée, lolorosa, and radicchio with julienne carrots and zucchini, tomato, cucumbers, and croutons. 11.49

Clara's Pasta Salad

Clara's fresh homemade pasta tossed with primavera vegetables and Clara's Italian dressing. 10.49

Sides Salad and Soups

Clara's Garden Salad 4.79 Caesar Classico 6.50 Mesclun Salad 5.99

Pasta Fagioli or Soup of the Day

Cup 3.99 Bowl 5.99

Filled Pasta

Your choice of large, Old World Cheese Ravioli, Meat Ravioli, or Cheese Tortellini with:

| | | | |
|--|-------|--------------------------------------|-------|
| Tomato Sauce | 11.99 | Meat Sauce | 12.99 |
| Marinara Sauce | 12.99 | Arrabbiata Marinara Sauce | 13.99 |
| Vodka Cream Sauce | 14.99 | Fresh Vegetable Marinara Sauce | 13.99 |
| Primavera Sauce | 14.99 | Alfredo Sauce | 14.99 |
| Al Forno - Baked with Mozzarella | 3.29 | Baked Gorgonzola | 4.29 |

Baked Pasta

Substitute Tomato Sauce to Meat Sauce 1.00

Lasagna

Our most popular dish!

Layers of seasoned ground beef, cheeses, and fresh pasta topped with mozzarella baked in a traditional tomato sauce. Homemade lasagna at its very finest.

15.95

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.

15.95

Stuffed Shells

Three large pasta shells filled with seasoned ricotta cheese. Topped with freshly sautéed mozzarella and baked in Clara's homemade Tomato Sauce.

14.99

House Specialties

Chicken Limone

Tender breast of chicken baked with white wine, garlic lemon, and herbs. Served with Angel Hair pasta with Primavera vegetables.

16.99

Chicken Parmigiana

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

18.95

Eggplant Parmigiana

Fresh baked eggplant brushed with garlic olive oil, dusted lightly with herb seasoned crumbs, layered with marinara sauce, mozzarella cheese, & sprinkle of parmigiana cheese. Served with a side of homemade radiatore pasta with marinara.

15.95

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.

20.49

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.

20.49

Sides Orders

| | | | |
|--|------|------------------------|------|
| Homemade Meatballs..... | 4.99 | Primavera Veggies..... | 4.99 |
| Fresh Broccoli..... | 4.99 | Italian Sausage..... | 4.99 |
| Sautéed Spinach..... | 4.99 | Sautéed Mushrooms..... | 4.99 |
| Petite portion of Radiatore with Marinara..... | 4.29 | | |

All entrees 14.99 or more are served with a choice of soup or Clara's Garden Salad. You can choose a Mesclun or a Caesar Salad for 2.99.

Fresh Homemade Pasta

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

The Pasta

- Spaghetti * Fettuccine * Spinach Fettuccine * Linguini * Fresh Herb Linguini * Radiatore * Rigatini
Rotini * Spinach Rotini * Angel Hair * Spinach and Egg Angel Hair
* Gluten Free Penne Pasta \$3.50
* Fresh Zucchini “angel hair” Pasta, lightly tossed in garlic and olive oil \$3.50
* Miracle “angel hair” Pasta Contains zero net carbohydrates, zero calories, no gluten and no soy. \$4.00

The Sauces

(All Clara's Sauces are Gluten Free)

Homemade Tomato & Meat Sauce

Clara's family recipe Tomato Sauce 10.99 * Meat Sauce 11.99

Marinara Sauce

Filetto of peeled tomatoes, white wine, and a special blend of herbs complement this classic light Italian sauce. 11.99

Primavera Sauce

Fresh broccoli, carrots, mushrooms, peapods, and zucchini sautéed with herbs, fresh garlic, olive oil, butter and parmigiana. 13.99

Alfredo Sauce

Clara's classic rich parmigiana cream sauce. 13.99

Aglio e Olio

An abundance of chopped garlic and fresh parsley sautéed in olive oil. 12.29

Add anchovies for an additional 4.79

Vodka Cream Sauce

Clara's fresh tomato sauce blended with vodka cream, and parmesan cheese. 13.99

Arrabbiata Marinara Sauce

Clara's marinara sauce spiced up with crushed red peppers, Tabasco, and chopped garlic. 12.99

Vegetable Marinara Sauce

A healthy blend of fresh vegetables simmered in Clara's classic marinara sauce. 12.99

Pesto Sauce

Fresh pesto made from fresh blend of basil, garlic, pinenuts, Romano cheese, and olive oil. 13.99

White Clam Sauce

Chopped clams simmered in a specially seasoned white wine clam sauce. 15.49

Red Clam Sauce

Chopped clams simmered in a specially seasoned white wine tomato sauce. 15.49

Toppings À la Carte

Customize Your Own Pasta and Sauce selection with additional Toppings à la carte!

| | | | |
|----------------------------|-------|-------------------------------|------|
| Shrimp | 8.99 | Chopped Italian Sausage | 4.99 |
| Littleneck Clams (6)..... | 6.99 | Portobello Mushrooms..... | 4.99 |
| Littleneck Clams (12)..... | 10.99 | Primavera Veggies..... | 4.99 |
| Grilled Chicken | 7.50 | Broccoli | 4.99 |
| Grilled Salmon..... | 10.50 | Sautéed Spinach | 4.99 |
| Fresh Mussels | 7.99 | Sun-Dried Tomatoes | 4.29 |
| Calamari..... | 7.99 | Fontinella Cheese..... | 4.29 |
| Anchovies..... | 4.79 | Baked Mozzarella Cheese..... | 4.29 |
| Meatballs | 4.99 | | |

All entrees 14.99 or more are served with a choice of soup or Clara's Garden Salad.

You can choose a Mesclun or a Caesar Salad for 2.99.

House Specialties

All specialties are served with a choice of soup or Clara's Garden Salad.
You can choose a Mesclun or a Caesar Salad for 2.99.

Clara's Seafood Special

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

23.99

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 fresh spinach and egg angel hair.

21.99

Shrimp Ersilia

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

22.99

Rudy Jr. Shrimp Special

An abundance of shrimp sautéed in garlic, olive oil, parmigiana, and a splash of white wine. Served over spinach and fresh egg angel hair.

Can be served spicy upon request.

21.99

Fillet 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.

22.99

Mark's Salmon Florentine

Fresh, North Atlantic salmon fillet 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.

22.99

Seafood Marinara

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

with fresh littleneck clams.....22.98
with calamari19.99
with fresh mussels19.98

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.

13.99

Gift Certificates Available



18% Gratuity may be added for groups of 8 guests or more.

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. Please no more than two separate checks per table.

Why Wines on Tap?

Wines from kegs ensure the first glass is as fresh as the winemaker intended.
By eliminating the bottle, cork, and packaging; wine in reusable kegs are eco-friendly.
Try a glass or carafe today!

Red Wines - Tap

Clara's House Red Wine - California
Sticazzi Italian Red Blend

Glass \$7.00 Half Carafe \$18.00 Full Carafe \$36.00

Glunz Zinfandel - California

Glass \$7.50 Half Carafe \$19.00 Full Carafe \$40.00

Angeline Cabernet Sauvignon - California

Glass \$8.50 Half Carafe \$20.00 Full Carafe \$44.00

Hahn Pinot Noir - California

Glass \$9.00 Half Carafe \$22.00 Full Carafe \$46.00

Liberty School Cabernet Sauvignon - California

Glass \$9.50 Half Carafe \$23.00 Full Carafe \$48.00

Recuerdo Malbec - Argentina

Glass \$9.50 Half Carafe \$23.00 Full Carafe \$48.00

Troublemaker Red Blend - California

Glass \$10.00 Half Carafe \$26.00 Full Carafe \$51.00

White Wines - Tap

Zardetto Prosecco - Italy

Glass \$8.00 Half Carafe \$20.00 Full Carafe \$42.00

Hahn Chardonnay - California

Glass \$8.50 Half Carafe \$20.00 Full Carafe \$44.00

Hahn Pinot Gris - California

Glass \$8.50 Half Carafe \$20.00 Full Carafe \$44.00

Angeline Sauvignon Blanc - California

Glass \$8.50 Half Carafe \$20.00 Full Carafe \$44.00

Red Wines - Italy

Palladio Chianti DOCG - Tuscany (2018)

Glass \$7.50 Bottle \$27.00

La Quercia Montepulciano d'Abruzzo - Abruzzo (2018)

Glass \$7.50 Bottle \$27.00

Cantele Primitivo - Puglia (2016)

Bottle \$28.00

Antonio Sanguineti Chianti DOCG - Tuscany (2018)

Bottle \$29.00

Cirelli Montepulciano d'Abruzzo - Abruzzo (2018)

Bottle \$30.00

Tenuta Cavalier Pepe Aglianico DOC - Campania (2015)

Bottle \$34.00

Montalbera Ruche'di Castagnole Monferrato

"Tradizione" DOCG (2018)

Bottle \$36.00

Ghiomo "Vigna Granda" Nebbiolo - Piedmont (2018)

Bottle \$40.00

Felsina Chianti Classico - Tuscany (2017)

Bottle \$45.00

Il Marroneto Brunello di Montalcino - Tuscany (2014)

Bottle \$80.00

Red Wines - United States

Cycles Gladiator Petit Sirah - California (2017)

Glass \$7.00 Bottle \$25.00

Cycles Gladiator Merlot - California (2017)

Glass \$7.00 Bottle \$25.00

Auspicion Cabernet Sauvignon - California (2018)

Glass \$7.50 Bottle \$27.00

Sean Minor "Four Bears" Pinot Noir - California (2018)

Bottle \$27

Cloudline Pinot Noir - Oregon (2018)

Bottle \$32.00

Seven Hills Merlot - Washington (2017)

Bottle \$36.00

Martin Ray Cabernet Sauvignon - California (2017)

Bottle \$37.00

White Wines

Le Provencal Rosé Côtes de Provence - France (2017)

Glass \$7.50 Bottle \$26.00

Stella Moscato - Italy (2019)

Glass \$7.00 Bottle \$26.00

Claris Pinot Grigio - Italy (2019)

Glass \$7.00 Bottle \$25.00

Kris Pinot Grigio - Italy (2019)

Glass \$7.50 Bottle \$27.00

Barboursville Pinot Grigio - Virginia (2017)

Bottle \$35.00

Sean Minor "Four Bears" Chardonnay - California (2017)

Glass \$9.50 Bottle \$32.00

Marland Chardonnay - Michigan (2018)

Bottle \$35.00

Lapis Luna Sauvignon Blanc - California (2019)

Glass \$7.50 Bottle \$27.00

Satellite Sauvignon Blanc - New Zealand (2019)

Glass \$9.00 Bottle \$32.00

Left Foot Charley Riesling - Michigan (2018)

Glass \$9.75 Bottle \$36.00

Sparkling Wines

La Perlina Moscato - Italy

Glass \$8.00 Bottle \$28.00

Paltrinieri Solco Lambrusco - Italy (2018)

Glass \$9.00 Bottle \$35.00

Vintage subject to change without notice!

Clara's Reservations

You can now make a reservation for 2 or more online at
www.clarasrestaurant.com

Clara's Wine & Food Club

Explore Two Amazing Subscription Tiers

When you subscribe to Clara's Wine Share, you will enjoy a monthly selection of hand-curated wines straight from Clara's cellar, with a mix of local and Italian wines.

2 Bottles \$36 4 Bottles \$65

With Clara's Cook the Book experience, you'll enjoy a monthly meal consisting of a traditional recipe from our namesake's cookbook, *Cooking with Clara*. Meals are pre-prepared for painless finishing touches.

2 Experiences \$35 4 Experiences \$50

Learn More at www.Table22.com/claras

Clara's Banquet & Catering

Looking for a private dining room to host your upcoming business or social event? Our elegant dining rooms can accommodate events for 20 to 80 guests.

Clara's can cater your social and corporate events.

Ordering Catering Online is now available.

Inquiry forms & Catering Online available at www.clarasrestaurant.com

Family Style Dining

For groups of eight or more paying adults
at one table in a non private room

All menu packages are priced per person and include fresh Italian bread, oil, & cheese, coffee, freshly brewed iced tea, fountain drinks, and dessert. **Tax & Gratuity are not included.**

The family dining must include everyone at the table. Dietary Requests are considered. All children under the age of five are FREE with paying adults (one child per adult).

Additional food will not be prepared to take home.

Ask your server for a menu and pricing.