

SAMBUCA ITALIAN GRILLE & BAR

Phone: 570.961.5205
M-S 4:30pm-close
Sunday Closed
Lunch Hours Available
for Private Parties Only

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Dinner Menu

Antipasti

Mozzarella	\$10.95
<i>Fresh mozzarella, roasted red peppers, fresh tomato and extra virgin olive oil</i>	
Portobello	\$10.95
<i>Grilled portobello mushroom cap with garlic and extra virgin olive oil</i>	
Vongole	\$12.95
<i>Clams braised in a garlic white wine tomato sauce (spicy or light)</i>	
Melanzane	\$12.95
<i>Eggplant rolled with ricotta cheese, prosciutto in a light pink vodka sauce</i>	
Calamari	\$12.95
<i>Lightly fried calamari tossed in lemon, garlic and white wine</i>	
Shrimp Cocktail	\$12.95

Insalata (Salad)

Insalata Mista	\$5.95
<i>Mixed green salad, italian vinagrette dressing</i>	
Insalata Cesare	\$7.95
<i>Anchovies upon request</i>	
Insalata Casa	\$7.95
<i>Spring mix, red onions, raspberry vinagrette with walnuts and gorgonzola cheese</i>	
Sambuca Salad	\$7.95
<i>Romaine, tomato, red onions, olive oil with balsamic vinegar, parmesan cheese</i>	
Soup of The Day	Ask Your Server

Pasta

All pasta cooked al dente. Choice of: Penne, Rigatoni, Linguine

Penne Vodka	\$15.95
<i>Prosciutto, peas in a pink vodka sauce</i>	
Rigatoni Filetto Pomodoro	\$15.95
<i>Sauteed with onions, prosciutto, fresh plum tomato sauce and basil</i>	
Ravioli	\$15.95
<i>Spinach and cheese ravioli in a pink zinfandel sauce</i>	
Cavatelli Salsiccia	\$17.95
<i>Sausage, roasted peppers, sun dried tomatoes, sauteed in extra virgin olive</i>	

Entrees

Pollo Della Casa	\$19.95
<i>Chicken breast breaded in a parmesan cheese then sauteed with white wine, lemon and capers</i>	
Pollo Arrabbiata	\$21.95
<i>Strips of chicken breast, sausage, hot peppers with wine and tomato sauce</i>	
Pollo Dijon	\$19.95
<i>Chicken breast lightly breaded, pan fried then topped with mozzarella cheese, finished in a dijon mustard sauce and a touch of cream</i>	
Pollo Marsala	\$18.95
<i>Chicken sauteed with marsala wine sauce and mushrooms</i>	
Pollo Parmigiana	\$18.95
<i>Chicken parmigiana over linguine</i>	
Pork Gorgonzola	\$22.95
<i>Pork loin scallopine, port wine sauce and mushrooms, gorgonzola cheese</i>	
Pork Milanese	\$22.95
<i>Breaded and pan fried, served over green salad, tomatoes, onion with olive oil and balsamic vinegar</i>	
Shrimp Marsala	\$25.95
<i>Shrimp with marsala wine sauce, mushrooms and a touch of cream</i>	
Shrimp Parmigiana	\$25.95
<i>Shrimp parmigiana</i>	
Shrimp Bella Donna	\$25.95
<i>Butterfly shrimp sauteed with cognac, sun dried tomato, dijon mustard and a touch of cream</i>	
Frutti Di Mare	\$26.95
<i>Clams, shrimp, calamari in a tomato garlic sauce (spicy or light) over linguine</i>	
Black Angus NY Strip Steak	\$28.95
<i>Grilled, topped with onions, mushrooms</i>	
Vitello Boscaiola	\$24.95
<i>Veal scallopine, prosciutto, mushrooms sauteed in a marsala wine sauce</i>	
Vitello Sambuca	\$24.95
<i>Veal scallopine lightly breaded, pan fried, topped with roasted peppers, provolone cheese in a garlic white wine sauce</i>	
Vitello Parmigiana	\$24.95
Filet Mignon	\$31.95
<i>8oz Grilled, topped with gorgonzola cheese in a port wine sauce</i>	
Pollo Sambucca	\$22.95
<i>chicken breast, shrimp, mushrooms, sauteed sambucca sauce with a touch of</i>	

Sausage, roasted peppers, sun-dried tomatoes, sauteed in extra virgin olive oil & garlic

Tortellini Gorgonzola \$17.95

Cream gorgonzola sauce and walnuts

Linguine Vongole \$18.95

Fresh clams in a white or red sauce

Penne Putanesca \$15.95

tomatoe sauce, garlic, anchovies, olives, capers

Linguine Soho \$18.95

Shrimp, spinach, mushrooms, fresh tomato sauteed in an extra virgin olive oil & garlic

Penne Broccoli and Chicken \$16.95

Grilled chicken, broccoli, fresh tomato, olive oil and garlic

Rigatoni Bolognese \$16.95

Meat sauce

Rigatoni No. 7 \$15.95

Ground sausage in pink vodka sauce

Linguine Mangia Bene \$16.95

bacon, portobello, light cream sauce

cream

Catch of The Day

Ask Your Server

Side Orders \$5.00

Linguine with garlic and olive oil | Penne with tomato sauce | Sauteed spinach | Sauteed mushrooms | Sauteed broccoli