



Fine Italian Food Since 1954

# Appetizers

**PROVOLONE WHEEL** ~~~~~8  
HAND BREADED TO ORDER, DEEP FRIED GOLDEN BROWN PLACED ATOP A HOMEMADE MARINARA

**BANG BANG SHRIMP** ~~~~~9  
FRIED CRISPY IN LIGHT BATTER, TOSSED IN A SWEET THAI CHILI SAUCE

**MOZZARELLA CAPRESE** ~~~~~8  
LAYERS OF FRESH TOMATOES, MOZZARELLA AND BASIL, DRIZZLED WITH OLIVE AND BALSAMIC REDUCTION

**STUFFED BANANA PEPPERS** ~~~~~9  
A MIX OF HOUSE MADE SAUSAGES BAKED IN A TRADITIONAL TOMATO SAUCE WITH A BLEND OF CHEESE

**BRUCHETTA FRESCA** ~~~~~8  
HOMEMADE TOASTED FOCACCIA BREAD TOPPED WITH FRESH DICED TOMATOES, BASIL, CHEESE, OLIVE OIL AND GARLIC, SERVED WITH MARINARA

**ZUCCHINI STRAWS** ~~~~~8  
CUT FRESH, COATED IN A SPECIAL BLEND OF FLOUR AND SEASONINGS, DEEP FRIED LIGHT AND CRISP SPRINKLED WITH PARSLEY ROMANO CHEESE SERVED WITH TOMATO SAUCE

**STUFFED MUSHROOMS** ~~~~~9  
DOMESTIC MUSHROOMS GENEROUSLY FILLED WITH A FAMILY RECIPE SHRIMP STUFFING, TOPPED WITH GARLIC BUTTER AND ITALIAN CHEESES

**DEEP FRIED RAVIOLI** ~~~~~8  
A SPICY PEPPER JACK CHEESE FILLS THESE CRISPY PASTA PILLOWS DUSTED WITH PARSLEY ROMANO, SERVED WITH TOMATO SAUCE TO DIP

**MEATBALLS RICOTTA** ~~~~~8  
THREE LARGE HOMEMADE MEATBALLS COVERED IN TOMATO SAUCE GARNISHED WITH A DOLLOP OF CREAMY RICOTTA AND GARLIC TOAST

**FRESH WATER SMELTS** ~~~~~9  
LIGHTLY FLOURED AND DEEP FRIED, TOSSED WITH SEASONED SALT SERVED WITH HOUSE MADE COCKTAIL SAUCE

**MARGHERITA FLATBREAD** ~~~~~9  
FRESH TOMATOES, BUFFALO MOZZARELLA, BASIL AND BALSAMIC REDUCTION WITH A GARLIC BUTTER SAUCE ON A HOMEMADE FLATBREAD

**SEAFOOD FLATBREAD** ~~~~~11  
SAUTEED SHRIMP, LOBSTER AND MUSHROOMS, ROASTED RED PEPPERS, BLENDED CHEESES, RANCH DRESSING ON A HOMEMADE FLAT BREAD.

**CRISPY FRIED CALAMARI** ~~~~~10  
TENDER CALAMARI LIGHTLY BREADED AND DEEP FRIED TILL GOLDEN BROWN, SERVED WITH A SIDE OF MARINARA

# *Soups and Salads*

## HOMEMADE WEDDING SOUP

### SOUP OF THE DAY

CUP ~ 4 BOWL ~ 6

#### SERVENTI SALAD ~~~~~10

A LARGE BOWL OF MIXED GREENS, TOMATOES, BLACK OLIVES, CUCUMBERS AND RED ONIONS, HARD BOILED EGG AND A BLEND OF SHREDDED CHEESE

#### CEASAR SALAD ~~~~~11

TRADITIONALLY MADE WITH HEARTS OF ROMAINE, ANCHOVIES, CROUTONS TOSSED IN A CREAMY CAESAR DRESSING

#### APPLE WALNUT CHICKEN ~~~~~14

MIXED GREENS, TOMATOES, CUCUMBERS AND RED ONIONS TOPPED WITH SAUTEED CHICKEN, SLICED GRANNY SMITH APPLES AND ROASTED CANDIED WALNUTS

#### ADD ON TO ANY SALAD

STEAK ~ 5 CHICKEN ~ 3 SHRIMP ~ 6 CHICKEN ROMANO ~ 4 BLUE CHEESE CRUMBLES ~ 2

DRESSINGS: ITALIAN, RANCH, BALSAMIC, PRICKLY PEAR, FRENCH, BLEU CHEESE

# *Pastas and Entrees*

#### MEAT LASAGNA ~~~~~16

SEVEN LAYERS OF HOMEMADE PASTA, BEEF, HOMEMADE SAUSAGE, TOMATO SAUCE, RICOTTA, MOZZARELLA AND ROMANO CHEESES

#### SPAGHETTI AND MEATBALLS ~~~~~12

IMPORTED PASTA SMOTHERED IN OUR TRADITIONAL TOMATO SAUCE

#### BAKED CHEESE MANICOTTI ~~~~~14

JUMBO PASTA SHEETS FILLED WITH A BLEND OF RICOTTA AND ROMANO CHEESES HERBS AND SPICES TOPPED WITH MOZZARELLA AND TOMATO SAUCE

#### MEAT OR CHEESE RAVIOLI ~~~~~14

LARGE PASTA PILLOWS FILLED WITH BEEF OR CHEESE, TOPPED WITH TOMATO SAUCE, BLENDED CHEESES THEN BAKED

#### FETTUCINE ALFREDO ~~~~~14

IMPORTED PASTA TOSSED IN OUR HOMEMADE ALFREDO SAUCE

#### ANGEL HAIR OIL AND GARLIC ~~~~~14

IMPORTED ANGEL HAIR PASTA TOSSED IN BLENDED OILS, GARLIC, PARSLEY AND ROMANO CHEESE

#### GNOCCHI AND MEATBALL ~~~~~15

TRADITIONAL POTATO PASTA SERVED WITH HOMEMADE TOMATO SAUCE

#### PASTA ARRABIATA ~~~~~15

IMPORTED PENNE PASTA WITH HOT ITALIAN SAUSAGE AND PEPPERS TOSSED IN A SPICY TOMATO SAUCE

#### PASTA ACCOMPANIMENTS

MEATBALL ~ 2 CHICKEN ~ 3 SHRIMP ~ 4 BROCCOLI ~ 2 MEAT SAUCE ~ 2 SCALLOPS ~ 4

#### ITALIAN PLATTER ~~~~~18

MEAT LASAGNA, TWO BEEF RAVIOLI, CHEESE MANICOTTI, SPAGHETTI AND MEATBALL

#### ROMANO PLATTER ~~~~~18

CHEESE MANICOTTI, BREAST OF CHICKEN ROMANO FETTUCINI ALFREDO AND GNOCCHI GARLIC BUTTER

#### EGGPLANT PARMAGIANA ~~~~~16

FRESH LIGHTLY FRIED EGGPLANT LAYERED WITH A RICOTTA CHEESE MIXTURE AND BAKED IN OUR HOUSE MADE TOMATO SAUCE, SERVED WITH A SIDE OF PASTA

PLEASE NO SUBSTITUTIONS ON PLATTERS

ALL ENTREES ABOVE COME WITH BREAD AND BUTTER AND A CHOICE OF A CUP OF SOUP OR HOUSE SIDE SALAD

GLUTEN FREE PASTA AVAILABLE UPON REQUEST.

# *From the Sea*

## **SEAFOOD SICILIANO ~~~~~21**

JUMBO SHRIMP AND SEA SCALLOPS WITH MUSHROOMS, ARTICHOKE HEARTS SAUTEED IN GARLIC BUTTER AND WHITE WINE, GARNISHED WITH FRESH DICED TOMATOES AND SERVED OVER ANGEL HAIR PASTA

## **BROILED PLATTER ~~~~~21**

COD FILLET, JUMBO SHRIMP, SEA SCALLOPS QUICK BROILED IN WHITE WINE, BUTTER AND SEASONINGS

## **COD ROMANO ~~~~~16**

TENDER FILLET DIPPED IN AN EGG, PARSLEY, ROMANO CHEESE BATTER SAUTEED THEN BAKED SERVED WITH LEMON BUTTER CREAM SAUCE

## **SEAFOOD RISOTTO ~~~~~21**

SAUTEED SHRIMP, SCALLOPS, LOBSTER AND MARKET WHITE FISH BAKED IN A RICH LOBSTER SAUCE, SERVED WITH CREAMY RISOTTO

## **SHRIMP SCAMPI ~~~~~18**

JUMBO SHRIMP SAUTEED IN LEMON GARLIC BUTTER CREAM SAUCE

## **ROASTED SALMON MEDITERANIAN ~~~~~21**

FRESH ATLANTIC SALMON PAN SEARED THEN ROASTED WITH ARTICHOKE HEARTS, PLUM TOMATO FILLETS GARLIC OLIVE OIL AND CRUSHED RED PEPPER FLAKES

## **SEAFOOD BAKE ~~~~~21**

TENDER SHRIMP AND SCALLOPS, LOBSTER AND MARKET WHITE FISH SAUTEED THEN BAKED IN A GARLIC CREAM SAUCE

## **STUFFED COD ~~~~~18**

ATLANTIC COD STUFFED WITH A SAVORY SHRIMP STUFFING BAKED IN A LOBSTER CREAM SAUCE, A SERVENTI'S FAVORITE

## **BROILED ATLANTIC COD ~~~~~16**

COD LOIN BROILED IN A LEMON BUTTER BROTH LIGHTLY COATED WITH FRESH PAPRIKA BREAD CRUMBS

ALL SEAFOOD ENTREES ABOVE COME WITH BREAD AND BUTTER,  
HOUSE SALAD OR CUP OF SOUP AND CHOICE OF ONE SIDE

# *From the Land*

## **STRIP LOIN AU JUS ~~~~~20**

10OZ SIRLOIN HAND CUT IN HOUSE, GRILLED AND ROASTED TO YOUR LIKING

## **TENDER LOIN AU JUS ~~~~~24**

8OZ FILLET HAND CUT IN HOUSE, GRILLED AND ROASTED TO YOUR LIKING

ACCOMPANIMENTS FOR THE BEEF

SAUTEED MUSHROOMS ~ 2 SAUTEED ONIONS ~ 2 SAUTEED MUSHROOMS AND ONIONS ~ 3

## **ROMANO ~~~~~VEAL ~ 21**

SAUTEED IN A HOUSE MADE EGG AND CHEESE BATTER

**CHICKEN ~ 17**

## **PARMIGIANA ~~~~~VEAL ~ 21**

HAND BREADED DEEP FRIED, BAKED IN SAUCE AND A BLEND OF CHEESE

**CHICKEN ~ 17**

## **MARSALA ~~~~~VEAL ~ 21**

SEASONED THEN SAUTEED WITH MUSHROOMS IN A RICH MARSALA WINE SAUCE

**CHICKEN ~ 17**

## **SCALLOPINI ~~~~~VEAL ~ 21**

SEASONED THEN SAUTEED WITH MUSHROOMS ONIONS, RED PEPPERS IN A VEAL DEMI

**CHICKEN ~ 17**

## **PUTANESCA ~~~~~VEAL ~ 21**

A ZESTY SAUTE OF ANCHOVIES, CAPERS AND FRESH GARLIC IN A HOMEMADE MARINARA SAUCE

**CHICKEN ~ 17**

ALL MEAT ENTREES ABOVE COME WITH BREAD AND BUTTER, HOUSE SALAD OR CUP OF SOUP AND CHOICE OF ONE SIDE

### SIDES

PASTA OF THE DAY, VEGETABLE OF THE DAY, BAKED POTATO, PARM POTATO, HAND CUT FRIES

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS



# SERVENTI'S *on the Runway*

*Fine Italian Food Since 1954*

*Serventi's first started serving drinks in 1934, just one year after the end of prohibition. In 1954 we opened our doors in Butler, PA inviting your family to dine with ours. Through decades of service our family has changed alot, but we continue striving to bring your family together with expertly crafted food and cocktails. We invite you to join us for all your celebrations and allow us to help you create fun filled memories here on the runway. We are honored at Serventi's that this community continues to accept our invitation to dine with us and not just be part of the fun, but part of the family.*

*Please consider Serventi's to host or cater your next special event. We are able to host on site or deliver and are able to customize a menu to meet your exact needs. Please call with any inquiries or to schedule a meeting with our executive chef and event planner. (724) 481-1213*

**Executive Chef**

*Richard D. Salada  
"Chef Rick"*

**Business Hours:**

*Monday ~ Closed ~ Available for Special Events  
Tuesday ~ 11:00 am - 9:00 pm  
Wednesday ~ 11:00 am - 9:00 pm  
Thursday ~ 11:00 am - 9:00 pm  
Friday ~ 11:00 am - 10:00 pm  
Saturday ~ 11:00 am - 10:00 pm  
Sunday ~ 12:00 pm - 8:00 pm*