

*app's ristorante*

*dinner menu*

283 Captain Thomas Boulevard  
West Haven, CT 06516  
[www.appsrestaurant.com](http://www.appsrestaurant.com)

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## appetizers

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**fried mozzarella**

Breaded, topped with marinara sauce 9

**baked clams casino** Fresh clams baked with mixture of sausage, red peppers, onions topped with bacon 11

**fresh clams on half shell 1/2 dz** 16

**broccoli di rabe and sausage**

Sautéed with oil/garlic 13

**fried calamari**

With a side of spicy marinara sauce 12

**new york style calamari**

Tossed with hot cherry peppers 13

**hot antipasto** Fried mozzarella, shrimp, clam casino, manicotti, eggplant rollatine 13

**tomatoes bruschetta** Fresh diced tomatoes, kalamata olives, garlic, basil, white wine and capers 7

**basket of garlic bread** 4

**baked stuffed mushrooms**

With cream cheese and crabmeat 11

**shrimp cocktail** with horseradish sauce 12

**shrimp casino**

Shrimp sautéed with diced sausage, peppers, onions, topped with bacon 13

**zuppe di clams** Simmered with herbs, oil and garlic, (red or white) 11

**escargot** Baked in the oven with garlic and butter sauce served in mushroom caps 12

**mozzarella caprese** Fresh mozzarella, sliced tomatoes, basil and olive oil 12

**classic caesar salad**

Fresh romaine, shaved parmigiana, Caesar dressing and house made croutons 9

**calamari and scungilli salad**

Served over mixed greens in a garlic vinaigrette dressing, hot/sweet peppers 12

**meatball or sausage each 3.00**

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## favorites

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**beef bracioles**

With garlic, parmigiana cheese, white wine, parsley, in oil/red sauce over rigatoni 21

**chicken or sweet sausage and rabe**

Tossed with oil, garlic, butter and rigatoni 20

**house made manicotti** Pasta stuffed with ricotta cheese, mozzarella, marinara sauce 18

**house made lasagna**

Pasta layered with ground beef, sausage, ricotta, mozzarella, marinara sauce 20

**eggplant parmigiana** Egg battered, fried and baked with mozzarella, marinara sauce, includes side of pasta 19

**cheese ravioli** marinara sauce 18

**house made meatballs or sausage**

Choice of Pasta: Penne, Rigatoni, Capellini, Linguine 18

**italian combo**

Lasagna, manicotti, eggplant rollatine 19

**pork cutlet parmigiana**

Pork cutlet herb breaded pan fried, topped with mozzarella, marinara sauce, side of pasta 21

**fettuccine alfredo** Egg Noodles tossed with parmigiana cheese, butter and light cream 19

**chopped clams over capellini red or white** 19

**penne vodka** Tomatoes, light cream, basil, sherry wine, Absolut Vodka sauce tossed with penne, topped with asiago cheese 18

**add grilled shrimp** 2.00 each

**add grilled chicken** 5.00

**above entrees served with house salad or cup of soup**

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## pollo

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**chicken parmigiana**

Chicken cutlet breaded, marinara sauce, baked with mozzarella 19

**chicken marsala**

Chicken scaloppini and mushrooms, sautéed with butter, Marsala wine 21

**chicken cacciatore**

Boneless chicken medallions, kalamata olives, sweet peppers, mushrooms, onions, garlic, red sauce 21

**chicken with lemon**

Boneless breasts of chicken cutlet, herb breaded, pan fried with sherry wine, butter, lemon 20

**chicken vincent** Chicken cutlets rolled with fresh mozzarella, broccoli, ham, sautéed with Sherry wine, mushrooms 22

**chicken pagliacci**

Breaded chicken cutlet layered with eggplant, spinach and mozzarella cheese, baked with marinara sauce 22

**chicken florentine**

Boneless chicken breasts, egg dipped, sautéed with lemon, white wine, butter, served over fresh spinach 22

**chicken piccata**

Chicken medallions sautéed with capers, lemon, white wine, butter 21

**above entrees served with house salad or cup of soup  
pasta or potato or vegetable**

**chicken app's**

Medallions of chicken, mushrooms, hot/sweet peppers, sautéed with garlic, white wine, oregano, basil, served over thinly sliced fried potatoes 21

**above entree served with house salad or cup of soup**

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## vitello

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**veal francese** Veal medallions egg dipped, sautéed with lemon, butter, white wine 22

**veal pizziaolo**

Veal medallions sautéed with kalamata olives, sweet peppers, mushrooms, garlic and onions 22

**veal rollatine** Veal cutlets rolled with ham, mozzarella cheese, sautéed with Marsala wine, mushrooms 24

**veal marsala**

Veal scaloppini sautéed with butter Marsala wine and mushrooms 23

**veal cutlet parmigiana**

Veal cutlet breaded, baked with mozzarella cheese, marinara sauce 22

**above entrees served with  
house salad or cup of soup  
pasta or potato or vegetable**

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## steaks and chops

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**12 ounce black angus new york strip steak**  
Grilled with sautéed mushrooms 26

**12 ounce black angus rib eye steak**  
Grilled with sautéed mushrooms 27

**boneless center cut pork chops and rabe**  
Pan fried with garlic and oil 22

**above entrees served with  
house salad or cup of soup  
pasta or potato or vegetable**

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## sides

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**beef braciole** 6.00    **broccoli di rabe** 5.00  
**broccoli or spinach sautéed with garlic** 4.00  
**fettuccine noodles with alfredo sauce** 7.00  
**side of pasta** 3.00    **with oil and garlic** 4.00  
**gorgonzola cheese on house salad** 1.00

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## **combination dishes**

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**chicken parmagiana** 26

**veal parmagiana** 28

**new york strip steak** 29

Choice of:

Baked Stuffed Shrimp or Shrimp Scampi

### **app's mixed platter**

Chicken Cutlet, Boneless Pork Chop, Sausage sautéed with hot and sweet peppers, garlic and onions over thinly sliced fried potatoes 22

### **chicken parmagiana and veal parmagiana**

Baked with mozzarella cheese, marinara sauce 21

**above entrees served with  
house salad or cup of soup  
pasta or potato or vegetable**

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## **pesce**

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### **shrimp, whole clams, bay scallops**

Simmered in a red or white sauce  
served over linguine 24

### **shrimp scampi**

Shrimp sautéed with fresh garlic,  
butter, lemon sauce over linguine 22

### **shrimp florentine**

Shrimp dipped in egg batter, lemon,  
butter, white wine served over fresh  
spinach 23

### **scrod oreganato**

Fresh scrod sautéed in parsley,  
oregano, garlic, over linguine 21

### **shrimp fra diavolo**

Shrimp sautéed in a spicy red sauce  
served on a bed of linguine 22

### **zuppe di clams**

Fresh whole clams simmered in a red  
or white sauce over linguine 21

### **above entrees served with house salad or cup of soup**

### **shrimp parmagiana**

Lightly breaded fried shrimp baked  
with mozzarella cheese and marinara  
sauce 23

### **scrod provencal**

Fresh scrod broiled with tomatoes,  
capers, kalamata olives, white wine,  
garlic, basil 22

### **baked stuffed shrimp**

Our own seafood stuffing 23

### **broiled fresh salmon**

With capers and lemon 23

### **baked stuffed filet of sole**

With seafood stuffing 22

### **broiled scrod**

Light butter and bread crumbs 21

### **broiled filet of sole**

Light butter and bread crumbs 21

### **above entrees served with house salad or cup of soup**

**pasta or potato or vegetable**

Thoroughly cooking foods such as beef, fish, lamb, pork, poultry and shellfish reduces the risk of foodborne illness