

FAMOUS FOR TRUE NEAPOLITAN COOKING

# LOPERFIDO'S

*Italian Village Restaurant*

336 COURT STREET - ROCHESTER, NEW YORK



## CAPPELETTI

### STUFFING:

- 1 lb. ricotta (Cottage cheese)
- 1 chicken breast
- 2 tbs. butter
- 3 tbs. grated Parmesan cheese
- 1 egg
- 1 egg yolk
- Nutmeg
- Salt and pepper

Brown chicken breast in butter; add salt and pepper to taste; chop very fine. Add it to other stuffing ingredients; mix thoroughly.

### PASTA:

- 1 lb. flour
- 3 eggs
- 1 cup lukewarm water
- pinch of salt
- 1 tbs. butter

Place flour on board; beat eggs slightly; stir eggs into flour; add butter; gradually add water to form firm dough. Knead well until smooth and manageable. Cut in half; roll with rolling pin into thin sheets on lightly floured board. Cut into disks with a biscuit cutter; place 1 teaspoon stuffing on each disk; fold one side over to form the little hat. Press edges gently but firmly to prevent filling from falling out.

When all ingredients are used, drop the cappelletti into 6 quarts of rapidly boiling salted water; cook about 5 minutes or until dough is tender. Drain and serve with tomato and grated cheese.

Cappelletti may also be boiled in chicken broth and served as soup.

## Spaghetti, Marinara Sauce . . . . .90

A lighter sauce prepared to order from garden-fresh tomatoes and herbs.

## Spaghetti with Anchovies . . . . .1.15

## Spaghetti, Clam Sauce . . . . .1.25

A dish popular along the Mediterranean sea-coast. Fresh clams are chopped, then cooked in clam broth; served with or without tomato sauce to your order.

## Spaghetti with Mushrooms . . . . .1.10

## Manicotto, Napolitan . . . . .1.00

A home-made dough filled with Ricotta cheese, topped with more of the same cheese, tomato sauce . . . and then into the oven!

## Manicotto, Elizabeth . . . . .1.25

Mozzarella cheese, fresh mushrooms and tomato sauce combine for a dish as satisfying as the smile from a pretty woman.

## Linguine Napolitan . . . . .90

Linguine are a member of the spaghetti family—and just as tasty. Served with tomato sauce.

## Linguine Clam Sauce . . . . .1.25

## Rigatoni, Meat Sauce . . . . .1.10

## Spaghetti, Meat Sauce . . . . .1.10

## Spaghetti with Meat Balls . . . . .1.15

## Gnocchi . . . . .1.00

## Spaghetti, with Chicken Livers . . . . .1.25

## Spaghetti Caruso . . . . .1.25

## Spaghetti with Oil and Garlic . . . . .1.00

## Stuffed Lasagna . . . . .1.00

A layer of wide macaroni, a layer of meat, more macaroni, eggs, macaroni, sauce . . . layer on layer until it is the size of a Chef's cap. Then baked and served with tomato sauce.

## Ravioli, Meat Sauce . . . . .1.00

## Ziti, Sicilian Style . . . . .1.25

Not only Sicilians will smack their lips over this combination of short macaroni, cheese, egg plant and tomato sauce.



### GAMBERI ALLA MARIO

- 1 large green pepper
- 2 lbs. large fresh shrimp
- 1 cup flour
- ½ cup olive oil
- ¾ cup dry sherry
- Salt and pepper

Clean pepper and cut into ½-inch pieces. Clean shrimp and remove shells. Dip in flour and fry in very hot oil about 5 minutes or until brown. Add salt and pepper to taste.

Fry pepper in same oil about 10 minutes. When soft, add shrimp, simmer for 2 minutes. Stir. Add sherry; cover; cook 3 minutes over high flame.

Can be served with broccoli and buttered rice. Serves 4.

*because you enjoy good foods -  
you will find dining-delight  
at Loperfido's.*

### Sea Bass in Brodetto . . . . . 1.50

Brodetto is a light tomato sauce of fresh tomatoes as the base in which the sea bass is broiled.

### Fillet of Sole Saute Meuniere . . . . . 1.25

### Porgies . . . . . 1.25

### Zuppa di Pesce Misto . . . . . 1.75

This you must try to appreciate . . . sea bass, scallops, shrimp, squid . . . simmered together in either fish bouillon or tomato sauce as you like.

### Clams Posillipo . . . . . 1.25

Fresh clams brushed clean, delicately seasoned and served on the half-shell.

### Clams Casino . . . . . 1.25

### Zuppa di Clams, Italian Style . . . . . 1.25

### Steamed Clams, Italian Style . . . . . 1.25

### Clams Arregante . . . . . 1.00

### Fried Clams (Half dozen) . . . . . 1.00

### Lobster by weight

Boiled—served with butter sauce.  
Fradivolo—broiled in fresh tomato sauce.  
Arregante—broiled with cheese, butter and a whisp of garlic.

### Oyster Casino . . . . . 1.25

### Oyster Stew with Cream . . . . . 1.00

### Fried Oysters . . . . . 1.25

### Shrimps Fradiavolo . . . . . 1.40

### Fried Shrimps . . . . . 1.25

### Shrimp Salad . . . . . 1.25

### Fried Scallops, Tartar Sauce . . . . . 1.15

### Calamai alla Luciana . . . . . 1.50

Let this be your introduction to the seldom encountered squid. Delicately flavored like shrimp; cooked in its own broth or in a tomato sauce.

### Fried Calamai . . . . . 1.25

Squid again, this time fried in pure olive oil.

### Calamai in Casserola . . . . . 1.50

A casserole dish of squid and tomato sauce.

### Baked Salmon . . . . . 1.20

### Mussels . . . . . 1.25



### UMIDO DI CARNE

- 1 lb. lean beef
- 1 lb. lean lamb
- 4 tbs. olive oil
- 1 clove garlic
- 2 whole cloves
- 1 tbs. butter
- 1/2 cup burgundy
- 1/2 cup diced celery
- 1 No. 2 can tomatoes
- 3 sprigs parsley
- 3 large potatoes, quartered
- 1 chopped onion
- Salt
- Pepper

Cut meat into 1 1/2-inch cubes. Fry chopped onion and garlic in olive oil and butter about 5 minutes or until soft. Transfer to large pan. Add meat; brown well for about 10 minutes. Add burgundy gradually; stir to prevent burning. Add salt, pepper, tomatoes, celery, parsley, and cloves. Cover; cook for 1/2 hour over low flame. Add potatoes; continue cooking for about 20 minutes or until meat and potatoes are tender. Serves 6 to 8.

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Veal Cacciatore with Green Peppers ..... 1.40  
con fresh Mushrooms ..... 1.50

Veal Scalopine, French Style ..... 1.50

Tenderloin of veal that is dipped in freshly beaten egg before being deep-fried.

Tenderloin of Beef Madiera ..... 3.25

Sliced tenderloin of prime beef in a madiera wine sauce with mushrooms.

Chicken Livers Saute ..... 1.60

Freshest chicken livers in sherry wine with selected mushrooms.

Veal Scalopine alla Zingara ..... 1.50

Tenderloin of veal sauted in sauce of tomatoes, sweet peppers and garden peas.

Sweet Breads Glasse Marsala Wine ..... 1.40

Veal Cutlet alla Milanese ..... 1.25

In Milan . . . and in Rochester, veal cutlet and rich tomato sauce go so well together.

Calves Liver alla Veneziana ..... 1.50

Calves Liver that is fresh today, cooked with thinly sliced onions.

Rollatine of Veal, Roman Style ..... 2.00

No need to go to Rome to do as the Romans do . . . Our chef will take three tenderloins of veal, roll them in Riccotto cheese and parsley and broil in a wine sauce.

Broiled Calves Liver, Bacon ..... 1.75

Veal Scalopine, Madera Sauce ..... 1.35

Tenderloin of veal with the flavor of the Madiera Wine in which it has been simmered.

Veal Cutlet alla Parmesan ..... 1.50

A thick breaded veal cutlet, cooked in tomato sauce, then, when done, Mozzarella cheese and more sauce over the top and finished in the oven.

Saltinboca alla Fiorentina ..... 2.00

Tenderloin of veal and fresh garden spinach cooked in wine and herbs . . . a choice dish that demands a delicate touch.

Broiled Veal Kidney ..... 1.00

Brains - Fried or Au Gratin ..... 1.00

Italian Sausage - Broiled ..... 1.25

With Green Peppers ..... 1.40

Veal Scalopine ala Florentine ..... 2.00

A veal scalopine with the added flavor of prosciutto, spinach, eggs and parsley.



### ANITRA AL COGNAC

- 1 duck (6 lbs.)
- 2 large onions, chopped
- 2 tsp. chopped parsley
- 1 bay leaf
- Pinch of thyme
- 1/2 lb. mushrooms
- 1/2 cup olive oil
- 3 jiggers cognac
- 1 clove garlic
- 1 pint claret
- Salt and pepper to taste

Clean duck and cut in serving pieces. Sprinkle lightly with salt and pepper. Put in deep enamel dish. Add onions, parsley, bay leaf, thyme, garlic, cognac, and claret. Marinate for 4 hours.

Put oil in earthenware casserole; heat over high flame. Brown duck in oil for about 12 minutes. Then add liquid and sliced mushrooms. Cover; simmer over low flame for 1 hour or until duck is tender. Serve hot. Enough for 4 to 6.

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### CHICKEN — GAME

Broiled Half Chicken .....	1.75
Half Spring Chicken Cacciatora .....	2.00
<small>The nicest thing that ever happened to a chicken—what with the sweet peppers or mushrooms as you prefer.</small>	
Half Broiled Chicken Maryland .....	1.85
Pollo Cacciatora .....	2.15
Pheasant en Casserola (for two) .....	7.00
<small>Well worth waiting the hour it takes to prepare this special way.</small>	
Rabbit Cacciatora .....	2.00

### STEAKS and CHOPS

Broiled Sirloin Steak .....	4.00
Filet Mignon Casserola .....	
Steak Sicilan Style .....	4.00
<small>A thick cut of sirloin steak, dipped in egg, bread crumbs and cheese before being broiled.</small>	
Broiled Fillet Mignon .....	3.75 up
Steak alla Bismark .....	4.00
Sirloin Steak Pizzaiola .....	4.50
<small>A tender sirloin steak broiled in a bubbling tomato sauce.</small>	
Veal Chops Saute .....	2.00
Veal Chops alla Loperfido .....	2.25
<small>Our chef has named this creation for your host, Andy Loperfido. Served with mushrooms and wine sauce.</small>	
Lamb Chops .....	2.50
Pork Chops (2) .....	1.95



## FUNGHI IMBOTTITE

- 1 lb. large mushrooms
- 1 cup bread crumbs
- 3 tbs. grated Parmesan cheese
- 1 tbs. chopped parsley
- 2 tbs. melted butter
- 1 clove garlic, chopped
- 1 small onion, chopped
- 6 tbs. olive oil
- Salt and pepper to taste

Clean and remove stems from mushrooms. Mix thoroughly bread crumbs, cheese, parsley, butter, garlic, onions, salt, and pepper. Fill mushroom caps.

Pour 2 tablespoons of oil in bottom of baking pan. Place mushrooms in pan, stuffed side up. Pour balance of oil equally over mushrooms. Bake 20 minutes in medium oven. When mushrooms are tender and tops are brown, remove from oven. Serve hot. Serves 4 to 6.



### SWEET BASIL DRESSING

- 3 tbs. chopped sweet basil
- 4 tbs. wine vinegar
- 1/2 cup olive oil
- 1 clove garlic
- Salt and pepper to taste

Blend all ingredients thoroughly. Place in jar; keep in cool place, not cold. Allow to stand several hours before using. Excellent on all vegetable salads.

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## VEGETABLES

Egg Plant a la Parmesan .....	1.00
<small>Egg plant should be more greatly appreciated—and will be when you taste it baked with tomato sauce and mozzarella cheese.</small>	
Spinach Saute, Butter Sauce .....	.65
Broccoli Saute .....	.70
Mushrooms, Marinara Sauce .....	1.00
<small>Selected fresh mushrooms sauted in a light sauce of garden-fresh tomatoes.</small>	
Green Peas Saute in Butter .....	.60
Half Order .....	.35
Fried Spinach with Garlic and Oil .....	.75
Mushrooms Saute .....	.90
Fried Green Peppers .....	.85
String Beans, Marinara Sauce .....	.75
Artichoke a la Giudea .....	.70
String Beans Saute in Butter .....	.60
Half Order .....	.35

## POTATO DISHES

Mozzarella in Carrozza .....	1.00
Potatoes Crogattes .....	.70
Mozzarella a Cavallo .....	1.25
French Fried .....	.25
Julienne .....	.30



## SALADS

Loperfido Special Tossed Salad .....	.60
Tomato and Lettuce .....	.50
Egg Salad .....	.75
Shrimp Salad .....	1.25
Tuna Fish Salad .....	1.25
Heart of Lettuce, French Dressing .....	.35