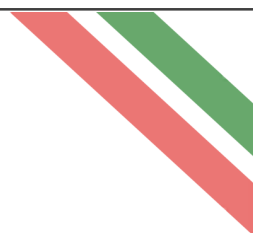


A La Carte



APPETIZERS

| | |
|---|------|
| DINNER ANTIPASTO..... | 3.00 |
| GARLIC BREAD..... | 3.00 |
| TOSSED SALAD..... Small 2.00, Medium 4.00, Large 6.00 | |
| ANTIPASTO..... Small 6.00, Medium 7.00, Large 8.00 | |
| MOZZARELLA STICKS..... | 6.00 |
| BONELESS BUFFALO WINGS..... | 7.00 |
| SHRIMP COCKTAIL..... | 7.00 |

SOUPS

| | |
|--|--|
| CHICKEN NOODLE..... Cup 2.50...Bowl 4.00 | |
| <i>With Homemade Noodles. Served Monday – Friday.</i> | |
| MINISTRONE..... Cup 2.50...Bowl 4.00 | |
| <i>Served Daily</i> | |
| CAPPELLETTI..... Cup 3.00...Bowl 4.50 | |
| <i>With Homemade Pasta. Served Monday – Friday.</i> | |
| PASADELLA..... Cup 3.00...Bowl 4.50 | |
| <i>Our Italian Wedding Soup. Served Saturday & Sunday.</i> | |

LIGHTER FARE

| | |
|--|------|
| GARDEN SALAD WITH TUNA SALAD..... | 7.00 |
| GARDEN SALAD WITH CHICKEN SALAD..... | 8.00 |
| GARDEN SALAD WITH GRILLED CHICKEN..... | 9.00 |

SIDE ORDERS

| | |
|--------------------------------------|------|
| EGGPLANT PARMIGIANA..... | 5.00 |
| ZUCCHINI PARMIGIANA..... | 5.00 |
| HOMEMADE PASTA: | |
| <i>With Red Sauce or Butter.....</i> | 5.00 |
| <i>With Garlic & Oil.....</i> | 5.50 |
| <i>With Clam Sauce.....</i> | 6.50 |
| FETTUCCINI..... | 6.50 |
| LASAGNA..... | 6.50 |
| MANICOTTI..... | 6.50 |
| CHICKEN PARMIGIANA..... | 8.50 |
| VEAL CUTLET PARMIGIANA..... | 9.50 |

BEVERAGES

| | |
|---|------|
| BOTTLED WATER..... | 1.00 |
| COFFEE..... | 2.00 |
| POT OF TEA..... | 2.00 |
| MILK..... | 2.00 |
| ORANGE OR CRANBERRY JUICE..... | 2.00 |
| SOFT DRINKS..... | 2.00 |
| ARIZONA ICED TEA..... | 2.50 |
| BOTTLED ROOT BEER OR ORANGE SODA..... | 2.50 |
| CHOCOLATE OR STRAWBERRY MILK..... | 2.50 |
| NANTUCKET NECTARS..... | 2.50 |
| SAN PELLEGRINO..... 250 ml 2.50...750 ml 5.00 | |

Children's Dishes

SPAGHETTI OR RIGATONI:

| | |
|--|------|
| <i>With Red Sauce or Butter.....</i> | 3.75 |
| <i>With One Meat Ball or Meat Sauce.....</i> | 4.50 |

HOMEMADE NOODLES:

| | |
|---|------|
| <i>With Red Sauce or Butter.....</i> | 5.00 |
| <i>With One Meatball or Meat Sauce.....</i> | 5.50 |

| | |
|--|------|
| HAMBURG SANDWICH ON ITALIAN BREAD..... | 5.00 |
| <i>With French Fries</i> | |

| | |
|-----------------|------|
| Add CHEESE..... | 5.50 |
|-----------------|------|

| | |
|---|------|
| GNOCCHI OR RAVIOLI..... | 6.50 |
| <i>With One Meatball or Meat Sauce.....</i> | 7.00 |

| | |
|--------------------------|------|
| CHICKEN FINGERS..... | 7.00 |
| <i>With French Fries</i> | |

| | |
|---|------|
| CHICKEN PICATTA..... | 7.50 |
| <i>With Spaghetti, Rigatoni or French Fries</i> | |

| | |
|---|------|
| VEAL CUTLET..... | 7.50 |
| <i>With French Fries, Spaghetti Or Rigatoni</i> | |

| | |
|----------------------------|-----------|
| MICKEY MOUSE COCKTAIL..... | 1.00/2.00 |
|----------------------------|-----------|

Exclusive Dinners

EXCLUSIVE DINNERS*

| | |
|---------------------------------|-------|
| CHICKEN PICCATA | 23.00 |
| VEAL CUTLET PARMIGIANA..... | 25.00 |
| VEAL PICCATA | 25.00 |
| VEAL CACCIATORE..... | 27.00 |
| VEAL IN CASSEROLE | 27.00 |
| VEAL SCALLOPINI IN BIANCO | 27.00 |
| SHRIMP PARMIGIANA..... | 27.00 |
| SHRIMP SCAMPI..... | 27.00 |
| SHRIMP ROBERTO..... | 28.00 |
| SEAFOOD CASSEROLE..... | 28.50 |
| SCALLOPS GIOVANNI | 29.00 |
| BONELESS SIRLOIN (13 oz.)..... | 30.00 |
| PORK CHOPS (2 x 8 oz)..... | 30.00 |
| LAZY LOBSTER..... | 30.00 |
| LAMB CHOPS (2 x 8 oz.)..... | 31.00 |
| T-BONE STEAK (16 oz.)..... | 32.00 |

ENTRÉE OPTIONS

ENTRÉE PRICE includes SOUP (or Dinner Wine), SALAD, PASTA, VEGETABLE, ENTRÉE, DESSERT and BEVERAGE.

SOUP: *Cappelletti, Minestrone, Chicken Noodle, or Pasadella*

SALAD: *Antipasto or Tossed Salad*

PASTA: *Homemade Noodles, Gnocchi, Lasagna, Manicotti, Cheese or Meat Ravioli, Spaghetti or Rigatoni*

VEGETABLE: *Eggplant Parmigiana, Zucchini Parmigiana or vegetable of the day*

DESSERT: *Honey Strips, Ice Cream, Spumoni, Parfaits, Pudding or Anisette*

BEVERAGES: *Coffee or Tea*

NOT AVAILABLE FOR TAKE-OUT

About Il Camino



The Il Camino Restaurant was opened by Attilio and Ilda Antonioni. In 1971 Jack and Frances “Chickie” Daigneault purchased the restaurant, and Jack and the Daigneault family continue to run its operation. From the roots of Italian heritage, the restaurant serves homemade pasta, specialty dishes, and platters, many of which have originated from authentic family recipes. The Il Camino serves lunch and dinner daily, including a full liquor license, and offers take-out services.

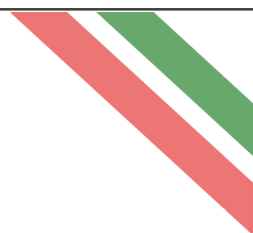
The restaurant can accommodate buffet seating for forty (40) or more people by arrangement and provides party platters for special occasions. The Il Camino is proud to serve Leominster and its surrounding communities. Our cooks, waitresses, and staff, both past and present, have helped to create a family-oriented atmosphere. Our loyal patrons, capable staff, and exceptional dishes have made the Il Camino Restaurant a very special place.

MENU NOTES

Before placing your order, please inform your server if a person in your party has a food allergy. • Ask your server about vegetarian and gluten-free options. • Substitutions and additions may incur additional charges. For those who “care to share”, a plate charge may apply. • Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness

- For parties of 6 or more, we may add 18% gratuity.

Entrées



VEAL ENTREES

| | |
|--|-------|
| VEAL CUTLET PARMIGIANA..... | 15.00 |
| <i>Fried with red sauce and mozzarella cheese</i> | |
| VEAL NAPOLETANA..... | 15.00 |
| <i>Fried with red sauce (no cheese)</i> | |
| VEAL CUTLET PICCATA..... | 15.00 |
| <i>Fried with a lemon, garlic and butter sauce (no capers)</i> | |
| VEAL CACCIATORE..... | 17.00 |
| <i>Sautéed with peppers, mushrooms & white wine in red sauce</i> | |

BEEF, PORK, LAMB ENTREES

| | |
|---|-------|
| GRILLED CHOPPED SIRLOIN..... | 12.50 |
| SAUSAGE IN CASSEROLE..... | 15.00 |
| <i>Sautéed with peppers, onions, mushrooms, sherry wine</i> | |
| POTTED BEEF..... | 20.00 |
| <i>Sautéed with mushrooms, peas and spices</i> | |
| BONELESS SIRLOIN (13 oz.)..... | 20.00 |
| PORK CHOPS (2 x 8 oz.)..... | 20.00 |
| LAMB CHOPS (2 x 8 oz.)..... | 21.00 |
| FILET MIGNON (13 oz.)..... | 22.00 |
| <i>With sautéed mushrooms</i> | |
| T-BONE STEAK (16 oz.)..... | 22.00 |

CHICKEN ENTREES

| | |
|--|-------|
| CHICKEN PICCATA..... | 14.00 |
| <i>Fried with a lemon, garlic and butter sauce (no capers)</i> | |
| CHICKEN PARMIGIANA..... | 14.00 |
| <i>Fried with red sauce and mozzarella cheese</i> | |
| CHICKEN NAPOLETANA..... | 14.00 |
| <i>Fried with red sauce (no cheese)</i> | |
| HALF BAKED CHICKEN..... | 14.00 |
| SAUTEED CHICKEN LIVERS with ONIONS..... | 14.00 |
| CHICKEN CACCIATORE..... | 16.00 |
| <i>Sautéed with peppers, mushrooms & white wine in red sauce</i> | |
| CHICKEN MARENGA..... | 16.00 |
| <i>With spices and Marsala wine</i> | |

SEAFOOD ENTREES

| | |
|---|----------|
| HADDOCK FILET..... | 14.50 |
| <i>Baked with marinara sauce or with breadcrumbs and butter</i> | |
| BREADED SHRIMP..... | 16.00 |
| <i>Fried and served with tartar sauce or drawn butter</i> | |
| SHRIMP PARMIGIANA..... | 17.00 |
| <i>Fried with red sauce and mozzarella cheese</i> | |
| SHRIMP SCAMPI..... | 17.00 |
| <i>Baked with breadcrumbs and butter</i> | |
| SHRIMP ROBERTO..... | 18.50 |
| <i>Fried with piccata sauce</i> | |
| SHRIMP CACCIATORE..... | 18.50 |
| <i>Sautéed with peppers mushrooms & white wine in red sauce</i> | |
| BAKED SCALLOPS..... | 18.50 |
| <i>Baked with marinara sauce or with breadcrumbs & butter</i> | |
| SEAFOOD CASSEROLE..... | 18.50 |
| <i>Baked shrimp, scallops, sea legs and lobster</i> | |
| SCALLOPS GIOVANNI..... | 19.50 |
| <i>Fried with piccata sauce</i> | |
| LOBSTER SALAD..... | 19.50 |
| LAZY LOBSTER..... | 20.00 |
| <i>Baked with breadcrumbs and butter</i> | |
| BAKED STUFFED LOBSTER..... | Seasonal |
| <i>Stuffed with shrimp, scallops, sea legs and lobster</i> | |

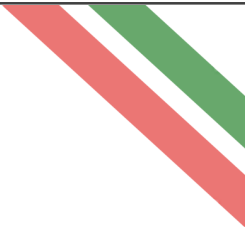
SPECIALTIES (includes salad)

| | |
|---------------------------------------|-------|
| BAKED LASAGNA..... | 12.50 |
| BAKED MANICOTTI..... | 12.50 |
| BAKED EGGPLANT PARMIGIANA..... | 12.50 |
| BAKED ZUCCHINI PARMIGIANA..... | 12.50 |
| BAKED EGGPLANT LASAGNA..... | 12.50 |
| BAKED ZUCCHINI LASAGNA..... | 12.50 |
| RIGATONI WITH CHICKEN & BROCCOLI..... | 15.50 |
| RIGATONI WITH SHRIMP & BROCCOLI..... | 17.50 |

All of the above Entrees are served with salad, and choice of pasta, vegetable or French fries (Specialties are not included).

Pasta Choices are: Spaghetti, Rigatoni, Wide or Thin Homemade Noodles, Cheese or Meat Ravioli, Eggplant or Zucchini Parmigiana.

Beer and Wine



HOUSE WINES

LIVINGSTON CELLARS, Burgundy, Chablis
Glass 5.00 | 1/2 Carafe 10.00 | Carafe 19.00

SUTTER HOME, White Zinfandel, Chardonnay,
Merlot, Cabernet, Pinto GrigioGlass 5.00

RIUNITE, LambruscoGlass 5.00

WARRE'S WARRIOR, Port.....Glass 6.00

RUFFINO, ChiantiGlass 6.50

WOODBIDGE, Pinot NoirGlass 7.00

RED WINES

ITALY *Glass | Bottle*

BOLLA, Valpolicella 6.00 | 20.00
Medium bodied, dry; flavors of berries, cherries and almonds

FARNESE, Montepulciano d'Abruzzo..... 7.00 | 22.00
Medium-full bodied; dark ripe berry, raisin with Italian tannins

BELL' AGIO, Chianti 7.00 | 22.00
Dry, smooth, with zesty notes of cherry and berry fruit

RIUNITE, Lambrusco 17.00
Chilled, light and fruity. –America's favorite!

CALIFORNIA *Glass | Bottle*

MAIN STREET, Cabernet Sauvignon. 22.00
The color is dark; the nose is cassis, blackberries and plums

CASTLE ROCK, Pinot Noir 24.00
Medium-bodied, aromas of cherry, tea and herbal spice

KENDALL-JACKSON, Merlot. 26.00
"Vintner's Reserve" wild berry and mocha flavors accented by black cherry, currant and anise notes

STERLING, Merlot..... 28.00
Velvety cherry and plum laced with hints of rose and cocoa

ST. FRANCIS, Cabernet Sauvignon 9.00 | 32.00
Full-flavored, well rounded wine

AUSTRALIA *Glass | Bottle*

PENFOLDS, Shiraz..... 7.00 | 24.00
Smooth, refined, with peppery blackberry and cherry flavors

ARGENTINA *Glass | Bottle*

IQUE, Malbec..... 7.00 | 24.00
Wild Strawberries, with Ceylon Cinnamon; lively on the palate

BLUSH AND ROSE

CALIFORNIA *Half | Bottle*

ROBERT MONDAVI, White Zinfandel 18.00
Excellent aroma semi-sweet

ITALY

MARTINI & ROSSI, Asti Spumante 13.00 | 24.00
Made from Moscato Bianco grapes; fresh, fruity and aromatic

WHITE WINES

NEW ZEALAND *Glass | Bottle*

OYSTER BAY, Sauvignon 6.00 | 22.00
Zesty and aromatic, with lots of lively fruit characters

ITALY

LAGARIA, Pinot Grigio..... 20.00
Brilliant medium-bodied, fresh and well-balanced wine

CALIFORNIA

WOODBIDGE, Chardonnay..... 20.00
Naturally balanced with tropical fruit aromas and crisp apple and pear flavors

ST. FRANCIS, Chardonnay 8.00 | 28.00
Soft, well-rounded and fruity

FETZER, Johannisburg Riesling 6.00 | 22.00
Sweet and crisp flavors tantalize the pallet

BEER

O'DOULS (non-alcoholic) 3.50

MIKE'S HARD LEMONADE 3.50

BUD, BUD LIGHT..... 3.50

MILLER LIGHT..... 3.50

COORS LIGHT 3.50

ROLLING ROCK..... 3.50

MICHELOB ULTRA 3.75

HEINEKEN 4.00

PERONI..... 4.00

WACHUSETT COUNTRY ALE..... 4.00

WACHUSETT (SEASONAL ALE) 4.00

SAM ADAMS, SAM ADAMS LIGHT 4.00

Homemade Pasta

At the Il Camino, all of our pasta is made fresh daily

| <u>TOPPINGS AND SAUCES</u> | <u>SPAGHETTI or RIGATONI</u> | |
|---|------------------------------|---|
| <i>With Butter</i> | 7.00 | |
| <i>With Plain Red Sauce</i> | 7.00 | |
| <i>With Chicken Livers</i> | 8.00 | |
| <i>With Garlic, Oil and Parsley</i> | 8.00 | |
| <i>With Italian Sausage</i> | 8.00 | |
| <i>With Marinara Sauce (vegetarian)</i> | 8.00 | |
| <i>With Meat Balls</i> | 8.00 | |
| <i>With Meat Sauce</i> | 8.00 | |
| <i>With Mushrooms</i> | 8.00 | |
| <i>With Pepperoni</i> | 8.00 | |
| <i>With Peppers</i> | 8.00 | |
| <i>With Tuna Fish</i> | 8.00 | |
| <i>With Piccata Sauce</i> | 8.00 | |
| <i>With Red Piccata Sauce</i> | 8.00 | |
| <i>With Pesto</i> | 9.00 | |
| <i>With Eggplant Parmigiana</i> | 11.50 | |
| <i>White or Red Clam Sauce</i> | 11.50 | |
| <i>With Alfredo Sauce</i> | 11.50 | |
| <i>With Carbonara Sauce</i> | 12.50 | |
| <i>With Chicken Parmigiana</i> | 14.00 | |
| <i>With Veal Cutlet Napoletana</i> | 15.00 | |
| <i>With Veal Cutlet Parmigiana</i> | 14.00 | |
| <i>With Shrimp</i> | 15.50 | |
| <i>With Lobster</i> | 17.50 | |
| | | <u>HOMEMADE EGG NOODLES</u> <u>Wide or Thin</u> Add \$1.00 |
| | | <u>SPINACH or WHOLE WHEAT NOODLES</u> Add \$1.50 |
| | | <u>CHEESE RAVIOLIS</u> Add \$2.00 |
| | | <u>MEAT or SPINACH RAVIOLIS</u> Add \$2.50 |
| | | <u>GNOCCHI</u> Add \$3.00 |

***NEW* – LOBSTER RAVIOLIS** with Piccata Sauce

Full Order for \$14.00

Side Order for \$8.00

