



Dinner Menu

6740 S. Route 53 Woodridge, IL 60517
(630)968-8899
www.claraspasta.com

Appetizers

Anthony's Fried Calamari 9.99
Sliced rings and tentacles lightly floured & golden fried served with Clara's fresh Marinara sauce for dipping.
(Can be grilled upon request)

Insalata Caprese 7.25
Fresh tomato slices, "fior di latte" mozzarella, and fresh basil dressed with olive oil and balsamic vinegar served atop toasted "Old World" bread.

Mussels Marinara 8.99
Fresh mussels simmered in Clara's Marinara sauce.

Shrimp Scampi 9.25
Tail-on shrimp baked in a delicate white wine sauce topped with herb seasoned bread crumbs.

Soakers 1.99
Fresh Italian bread oven toasted with tomato sauce.
During the 1950's, this was Mom's "gravy sandwich".
with melted Mozzarella 2.99

Eggplant Parmigiana 7.99
Fresh eggplant dipped in garlic olive oil, coated in herb seasoned bread crumbs, and layered with Clara's fresh Marinara sauce, mozzarella cheese, and a sprinkle of Fontinella cheese.

Antipasto 8.99
An assortment of Volpi Genoa salami, aged provolone, Fontinella cheese, mortadella, pepperoni, and pepperoncini on a bed of lettuce drizzled with Clara's House dressing.

Bruschetta di Roma 7.25
Toasted "Old World" bread topped with a blend of diced tomatoes, Fontinella cheese, and Pesto.

Pesto Bruschetta 7.75
Toasted "Old World" bread spread with Pesto and topped with fresh tomatoes, onions, and goat cheese.

Baked Portobello Mushroom with Tomato 7.75
Fresh Portobello mushroom basted in olive oil & garlic; baked with fresh tomato.

Add Gorgonzola cheese 8.99

Garlic Bread 4.25
Fresh Italian bread oven toasted with chopped garlic, olive oil & a sprinkle of parmesan.

with melted Mozzarella 5.25

Pizza Bread 5.25
Italian bread with our delicious pizza sauce generously topped with melted mozzarella cheese.

Herb Stuffed Mushrooms 6.99

Fresh button mushrooms stuffed with seasoned bread crumbs, drizzled with garlic olive oil and baked to perfection.

Soup / Salad

Clara's Garden Salad 3.99
Fresh, sweet Iceberg lettuce with julienne of carrots & zucchini, cucumbers, & tomato.

Fazuli Salad 6.99 / 9.99
A mixture of lettuce served with diced chicken & salami, a blend of cheeses, sun-dried & chopped tomatoes & fresh mozzarella tossed with homemade Italian & Balsamic vinaigrette dressings.

Grilled Salmon Mesclun Salad 11.99
A grilled salmon filet atop a garden blend of dark green lettuces (arrugula, baby bibb, baby oak, friselle, lolorosa, & radicchio), julienne of carrots & zucchini, tomato, cucumbers and croutons with your choice of dressing.

Clara's Traditional Soup of the Day
Cup 3.99 Bowl 5.99
Each day Clara prepares a traditional soup from her variety of special homemade creations.

Caesar Classico 5.50 / 8.50
Crisp Romaine lettuce tossed with Clara's own Caesar dressing, parmesan cheese & oven toasted crouton

Primavera Salad 7.99
Primavera vegetables blended with Clara's Garden Salad & tossed with Clara's own Italian dressing, or the dressing of your choice.

Mesclun Salad 5.25 / 8.25
A garden blend of dark green lettuces (arrugula, baby bibb, baby oak, friselle, lolorosa, & radicchio), julienne of carrots & zucchini, tomato, cucumbers and croutons with your choice of dressing.

Grilled Breast of Chicken Caesar 10.99
A grilled chicken breast sliced and served on crisp Romaine lettuce tossed with Clara's own Caesar dressing, parmesan cheese & oven toasted croutons.

Add Grilled Shrimp... 6.00
Add Anchovies... 2.99

Add Gorgonzola Cheese ... 2.99
Add Fontinella Cheese ... 2.99

Filled Pasta

Your choice of large Old World Cheese Ravioli, Meat Ravioli, or Cheese Tortellini in...

Tomato Sauce	9.25
Meat Sauce	10.25
Marinara Sauce	10.25
Fresh vegetable Marinara Sauce	11.25
Primavera Sauce	11.75
Alfredo Sauce	11.75
"Al Forno" . . . Baked with Mozzarella ...add..	2.75
with Gorgonzolaadd.....	2.95

Baked Pasta

Lasagna 12.25
Our most popular dish . . . Layers of seasoned ground beef, cheeses and fresh pasta baked in a traditional Tomato sauce. Homemade lasagna at its very finest!!!

Eggplant Lasagna Teramo 12.25
Layers of fresh spinach pasta, baked eggplant, tomatoes, fresh basil & mozzarella; baked in Clara's Marinara sauce.

Stuffed Shells 10.99
Three large pasta shells filled with seasoned ricotta cheese and baked in Clara's homemade Tomato sauce & melted mozzarella cheese.

Clara's Lasagna Primavera 12.25
Fresh homemade spinach pasta filled with layers of crisp Primavera vegetables (broccoli, carrots, mushrooms, peapods & zucchini) & seasoned ricotta cheese. Baked perfectly with Clara's homemade Marinara sauce.

Lasagna Florentine 12.25
Fresh homemade spinach pasta filled with fresh spinach & seasoned ricotta cheese; baked in Clara's white wine Béchamel & Tomato sauces.

Manicottí 10.99
Seasoned ricotta cheese wrapped in Clara's homemade pasta served in Tomato sauce & melted mozzarella cheese.

<p>Manicottí Sant' Angelo 11.99 Clara's fresh spinach pasta filled with a special blend of three cheeses seasoned with fresh herbs; baked in Clara's Marinara sauce & topped with sauteed fresh spinach.</p>

Side Orders

Side of homemade Meatballs 3.75
Garlic whipped Cauliflower Mash 4.99
Primavera Veggies 3.99
Fresh Broccoli 3.99

Side of Italian Sausage 3.75
Extreme Dining 3.25
Sautéed Spinach 3.99
Sautéed Wild Mushrooms 3.99

Sausage & Peppers

A classic Italian favorite. Italian sausage sauteed with sweet green peppers in a garlic olive oil.
half order 6.99 / full order 9.99

House Specialties

All specialties are served with a choice of soup or Clara's Garden Salad. You can choose a Fazulí for an additional \$3.25, or a Mesclun or Caesar Salad for \$2.25

Shrimp Primavera 16.99

Shrimp and fresh Primavera vegetables (broccoli, carrots, mushrooms, peapods, and zucchini) sauteed with fresh garlic, butter & olive oil served over Spinach & Egg Angel Hair.

Shrimp Ersíllia 17.99

Shrimp, fresh Portobello mushrooms, sun-dried tomatoes and fresh spinach sauteed in a four cheese cream sauce served over fresh Angel Hair.

Rudy Jr.'s Shrimp Special 16.25

An "abundance" of shrimp sauteed in fresh garlic, olive oil and butter with a splash of white wine served over Spinach & Egg Angel Hair. Can be prepared spicy on request.

Papa Rudolfo's Fresh Mushroom Marinara 14.99

Fresh shitake, Portobello, and button mushrooms simmered in Clara's Marinara sauce served over fresh Angel Hair.

Linguini Marinara

An "abundance" of fresh seafood simmered in Clara's Marinara sauce served on fresh Linguini... with fresh Littleneck Clams 16.99 with fresh Mussels 14.99 with Calamari 15.99

Clara's Seafood Special 17.99

Fresh mussels, fresh Littleneck clams, calamari & shrimp simmered in Clara's classic Marinara sauce; served on fresh Angel Hair.

Filet of Salmon 15.99

North Atlantic Salmon sautéed to perfection in our lemon butter sauce with a hint of cream served with Angel Hair pasta & a side of Primavera veggies dressed with our homemade Balsamic Vinaigrette dressing.

Baked Tilapia 16.99

Fresh, farm raised, grain-fed whitefish filet baked in your choice of fresh Vegetable Marinara sauce or Clara's Scampi sauce; served with a side of homemade pasta.

Mark's Tilapia Florentine 19.99

Fresh, farm raised, grain-fed whitefish filet and tail-on shrimp topped with sauteed fresh spinach baked in Clara's Scampi sauce; served with a side of homemade pasta.

8" PIZZA

(Please Allow 20 Minutes)

Cheese Pizza 7.50

Each additional ingredient add \$1.00

(sausage, pepperoni, fresh mushrooms, onions, fresh tomato, green peppers, & anchovies)

Primavera Pizza 8.50

Fresh veggie pizza with broccoli, carrots, mushrooms, peapods & zucchini.

5-Cheese Pizza 8.50

Clara's blend of five cheeses topped with chopped, fresh tomatoes.

House Specialties

All specialties are served with a choice of soup or Clara's Garden Salad. You can choose a Fazuli for an additional \$3.25, or a Mesclun or Caesar Salad for \$2.25

Breast of Chicken Parmigiana 14.99

Tender breast of chicken filled with our special blend of four cheeses baked in Clara's fresh Marinara sauce.

Baked Chicken with Portobello Mushrooms 16.99

Sliced breast of chicken baked in your choice of Alfredo or Marinara sauce with sliced Portobello mushrooms, mozzarella & gorgonzola cheeses; served over Linguini.

Clara's Breast of Chicken Limone 14.99

Tender breast of chicken marinated in a fresh lemon-herb wine sauce served with a side of fresh Angel Hair in a lemon-basil Aglio-Olio sauce.

Cream of Chicken Pesto 16.99

Sliced breast of chicken, sun-dried tomatoes and roasted pine nuts sauteed in Clara's fresh Pesto sauce with a hint of cream; served over fresh Angel Hair pasta.

Breast of Chicken Marsala Marinara 14.99

Sliced breast of chicken and fresh mushrooms simmered in Clara's Marsala Marinara sauce served over fresh homemade Linguini.

Breast of Chicken Pasquale 14.99

Sliced breast of chicken with your choice of Alfredo, Marinara, or Vegetable Marinara sauces served over fresh Angel Hair pasta.

Clara's Famous Eggplant Parmigiana 13.99

Fresh eggplant dipped in garlic olive oil, coated in herb seasoned bread crumbs, layered in Clara's fresh Marinara sauce and a sprinkle of Fontinella and mozzarella cheeses.

Classic Veal Parmigiana 18.99

Choice thin slices of veal scallops gently sauteed in olive oil and baked in Marinara sauce topped with melted mozzarella and Clara's blend of four cheeses; served with a side of pasta.

Veal Marsala Marinara 19.99

Thin slices of veal scallops with fresh mushrooms gently sauteed in olive oil, simmered in Clara's Marsala Marinara sauce served over fresh homemade Linguini.

Veal Florentine 19.99

Thin slices of veal scallops gently sauteed in olive oil, baked in white wine Béchamel sauce, topped with sauteed fresh spinach and thin, delicate slices of Prosciutto di Parma; served with a side of fresh pasta.

Clara's is the perfect location for your next celebration... Corporate Meetings, Receptions, Birthdays, Anniversaries, Bridal & Baby Showers, Fund Raisers, Retirements, Memorials or ANY reason... Come home to Clara's! Special Lunch Discounts Available for Semi-Private and Private Groups.

Smoking is not permitted in the restaurant, bar, or rest rooms. Please inform your server of any allergies or ingredient dislikes you may have. Clara's Restaurant, its management and staff are NOT responsible for lost or misplaced articles and / or guest personal items. Menu prices are subject to change without notification.

Fresh Homemade Pasta

Select your favorite fresh pasta and combine it with your choice of homemade sauces.

The "Pasta"

Spaghetti; Fettuccine; Spinach Fettuccine; Linguini; Fresh Herb Linguini; Radiatore; Rigatini; Rotini; Spinach Rotini; Angel Hair; Spinach & Egg Angel Hair; Multi-Grain Angel Hair; Cholesterol-free Angel Hair

Customize Your Own Pasta Dish by Adding...

Grilled Chicken	6.50	Portobello Mushrooms	3.25
Shrimp	7.00	Primavera veggies	2.99
Littleneck Clams	7.00	Broccoli.....	2.99
Fresh Mussels	5.99	Sauteed Spinach	2.99
Calamari	4.99	Sun-Dried Tomatoes	2.99
Baked Mozzarella Cheese	2.75	Gorgonzola Cheese	2.99

The "Sauce"

Delicious Homemade Tomato & Meat Sauce

Prepared fresh every day is "our family recipe handed down from generation to generation"

Homemade Tomato Sauce 7.99 Homemade Meat Sauce 8.99

Primavera Sauce 10.50 Fresh vegetables... broccoli, carrots, mushrooms, peapods, & zucchini... sauteed with herbs, fresh garlic, olive oil & a touch of butter.	Marinara Sauce 8.99 "Filetto" of peeled tomatoes, white wine and a special blend of herbs compliment this classic light Italian sauce.
Alfredo Sauce 10.50 Clara's classic rich parmigiana cream sauce. Could this be heaven?	Arribiatta Marinara Sauce 9.25 Clara's Marinara sauce spiced up with crushed red peppers, Tabasco & chopped garlic.
Aglio e Olio 8.99 An "abundance" of chopped garlic and fresh parsley sauteed in olive oil. Add anchovies to this dish for an additional \$3.75	Vegetable Marinara Sauce 9.99 A healthy blend of fresh vegetables simmered in Clara's classic Marinara sauce.
Vodka Cream Sauce 9.99 Clara's fresh Tomato sauce blended with vodka, cream & parmesan cheese.	Pesto Sauce Genovese 10.99 Spinach & Egg Fettuccini tossed with thinly sliced potatoes, crushed pine nuts and Clara's fresh Pesto sauce.
Red Clam Sauce 10.25 Chopped clams simmered in a specially seasoned white wine tomato sauce. Add ½ dozen Littleneck Clams for 4.25	White Clam Sauce 10.25 Chopped clams simmered in a specially seasoned white wine clear clam sauce. Add ½ dozen Littleneck Clams for 4.25

Clara's Pasta al Fresco 10.50

Fresh Herb Linguini, fresh chopped tomatoes, julienne of fresh basil, chips of Fontinella cheese and a splash of olive oil are the simple basis of this exquisite pasta experience.