



## Appetizers & Sides

- Pot Stickers** 12  
Steamed pork pot stickers with Thai sweet chili sauce finished with peanuts and scallions
- Famous Chicken Bites** 10  
Fresh chicken dipped in buttermilk, seasonings, and herbs, deep fried with your choice of teriyaki, buffalo, bbq, or garlic parmesan
- Calamari Sicilian** 14  
Golden fried squid dunked in buttermilk tossed with green olives, hot peppers, and garlic butter sauce  
Calamari Balsamic also available
- Bacon Wrapped Sea Scallops** 12  
(5) Fresh scallops dipped in buttermilk and coated with panko, then wrapped with smoked bacon
- Italian Nachos** 12  
Fried pizza chips with sausage, meatball, roasted red peppers, melted mozzarella and a dollop of ricotta cheese
- Coconut Shrimp** 14  
Fresh shrimp battered in coconut and fried to a golden brown. Served with sweet & sour sauce
- Hummus Platter** 8  
House-made hummus served with fresh vegetables & grilled pita bread
- Shrimp Cocktail** 4 each  
Served with lemon wedges and cocktail sauce
- Pizza Margherita** 14  
With fresh mozzarella, tomato, and basil
- Soup** Cup 4 Bowl 6  
Chicken Escarole | Pastene & Broth Soup Du Jour
- Side Salad** House Salad 3 | Caesar 4
- Pasta Side**  
Marinara 3 | Pink Vodka 4 | Gluten Free 4
- House-made Meatballs** 4  
(2) Smothered in marinara sauce

## Insalate

Add: grilled shrimp 4 each  
grilled chicken 6 | salmon 12 | tenderloin 15

- Greek** 12  
Chopped romaine tossed with feta cheese, Kalamata olives, red onion, diced tomatoes, pepperoncini, and Greek dressing
- Chicken Cobb** 15  
Grilled chicken breast with romaine, cucumbers, vine ripe tomatoes, crumbled bleu cheese, chopped bacon, Bermuda onion, hard boiled egg, and avocado, with your choice of dressing
- Caesar** 11  
Crisp romaine, lemon parmesan Caesar dressing and shaved blended cheese tossed with our house-made croutons
- Chicken Waldorf** 13  
Grilled chicken breast with romaine apples & sugared walnuts, tossed with mustard, olive oil and lemon dressing with pine nuts and blended cheese

## Pasta

Add: grilled shrimp - 4 each |  
grilled chicken - 6 | gluten free pasta - 4



- Cajun Chicken Alfredo** 22  
Pan seared chicken breast, sun dried tomato, baby spinach and penne pasta simmered in a zesty Cajun alfredo sauce
- Classic Shrimp Scampi** 25  
Sautéed in lemon, white wine & garlic butter served atop angel hair pasta
- Rigatoni Bolognese** 19  
Simmered blend of veal, beef and pork in a marinara cream sauce with a dollop of ricotta and fresh basil
- Ravioli Formaggio** 14  
Cheese filled pasta in house-made marinara with shredded mozzarella cheese
- Classic Clam Sauce** 20  
Fresh chopped Atlantic sea clams simmered in your choice of red or white sauce tossed with linguini

# Entrée

*Includes your choice of house salad, or pasta, or potato & vegetable*

## Chicken Milanese 20

Panko encrusted, pan fried and served on a bed of mixed greens, tomato, and slivered onion finished with shaved parmesan & lemon vinaigrette

## Parmigiana

Chicken 20 | Veal 25 | Eggplant 17

Pan fried with melted mozzarella cheese with marinara served with pasta pink vodka add - 2

## Marsala Chicken 20 | Veal 25

Sautéed with mushrooms and Marsala wine sauce

## Sea Scallops

**Baked:** topped with Ritz crackers, white wine, and lemon butter 28

**Fried:** platter of French fries, tartar, and cole slaw 28

## Boston Baked Scrod 21

Fresh white fish baked with cracker crumbs, butter, white wine, & lemon

## Salmon Balsamic 24

Fresh salmon filet grilled and lightly drizzled with balsamic glaze

## The Big Valley 31

Grilled 14 oz Ribeye Steak cooked to the temperature of your liking with your choice of Ala Mama with garlic butter & mushrooms, Ala Papa with garlic butter, hot peppers, mushrooms & onions, or Cajun seasoning

## Veal Porterhouse Chop 29

Grilled, served with veal demi-glace and finished with sautéed mushrooms & onions

## French Cut Pork Chop 21

Grilled to perfection with choice of Ala Mama with garlic butter & mushrooms, or Ala Papa with garlic butter, hot peppers, mushrooms & onions

# Daily Specials

## Wednesday Burgers & Beer

Traditional and contemporary burgers 7  
All domestic beer 3

## Friday RI Favorites

Fish & Chips fresh fried haddock, hand-cut fries, coleslaw, and tartar sauce 16

Clam Cakes & Chowder Manhattan or New England Chowder with fresh clam cakes  
Cup (3) - 7 | Bowl (6) - 9

## Sunday Italian Dinner

Tossed salad, penne marinara, roasted chicken with celery, onions & white wine, hand-cut French fries, broccoli aglio olio 15



## SOUP and SAUCE, and more... TO GO In addition to our daily menu



### Soup

Chicken Escarole	\$5.00 pint	\$8.00 quart	\$14.00 half gallon
Italian Wedding Soup	\$6.00 pint	\$9.00 quart	\$16.00 half gallon
Pasta Fagiole	\$6.00 pint	\$9.00 quart	\$17.00 half gallon
New England or Manhattan Chowder	\$7.00 pint	\$10.00 quart	\$18.00 half gallon

### Sauce

Marinara	\$8.00 quart	\$15.00 half gallon
Pink Vodka	\$9.00 quart	\$17.00 half gallon
Bolognese	\$10.00 quart	\$18.00 half gallon
Alfredo Cream	\$9.00 quart	\$17.00 half gallon

**Home Style Meatballs** \$10.00 half dozen \$16.00 dozen

**Sunday Italian Chicken Dinner** \$15.00 per person  
(salad, penne marinara, broccoli aglio olio, French fries, roasted chicken with celery, onions, white wine)

**House-Made Cookies** (Chocolate Chip or Oatmeal Raisin) \$3.00 half dozen \$5.00 dozen

Please inform your server of any food allergies

\* Raw or partially cooked seafood and meats are prepared to meet the customer requests.

Note: The consumption of raw or partially cooked seafood and meat increases your risk of contracting a food borne illness