



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	
<i>Baked:</i> topped with Ritz crackers, white wine, and lemon butter	28
<i>Fried:</i> 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	15
Tossed salad, penne marinara, roasted chicken with celery, onions & white wine, hand-cut French fries, broccoli aglio olio	



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