

Appetizers & Sides

Pot Stickers

Steamed pork pot stickers with Thai sweet chili sauce finished with peanuts and scallions

Famous Chicken Bites

Fresh chicken dipped in buttermilk, seasonings, and herbs, deep fried with your choice of teriyaki, buffalo, BBQ, or garlic parmesan

Pizza Margherita

With fresh mozzarella, tomato, and basil



Calamari Sicilian

Golden fried squid dunked in buttermilk tossed with green olives, hot peppers, and garlic butter sauce; Calamari Balsamic also available

Bacon Wrapped Sea Scallops

(5) Fresh scallops dipped in buttermilk and coated with panko, then wrapped with smoked bacon

Italian Nachos

Fried pizza chips with sausage, meatball, roasted red peppers, melted mozzarella and a dollop of ricotta cheese

Coconut Shrimp

Fresh shrimp battered in coconut and fried to a golden brown. Served with sweet & sour sauce

Hummus Platter

House-made hummus served with fresh vegetables & grilled pita bread

Shrimp Cocktail

Served with lemon wedges and cocktail sauce

Soup

Cup 4 Bowl 6
Chicken Escarole
Pastene & Broth Soup Du Jour

Side Salad

House Salad 4 | Caesar 5

Pasta Side

Marinara 6 | Pink Vodka 6 | Gluten Free 6

House-made Meatballs

(2) Smothered in marinara sauce

Insalate & Handhelds

Add: grilled shrimp - 4 ea. | grilled chicken - 6
salmon - 12 | beef tips - 11

Chef's Salad

Chopped Romaine, tomato wedges, cucumber, red onion, hard boiled egg, julienne cut ham, turkey, roast beef and provolone cheese

Chicken Cobb

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

Waldorf

Grilled chicken breast with romaine apples & sugared walnuts, tossed with mustard, olive oil and lemon dressing with pine nuts and blended cheese

Caesar

Crisp romaine, lemon parmesan Caesar dressing and shaved blended cheese tossed with house-made croutons

Parmigiana Sub

Chicken 18 Veal 23

Valley's famous parmigiana stuffed in a torpedo with fresh marinara and mozzarella cheese served with hand cut French fries

Japanese Kobe Burger

Half pound grilled, grass-fed Wagyu beef burger topped with pickled red onions and goat cheese finished with cucumber wasabi sauce, served on sweet pretzel roll. Served with sweet potato fries.

*Delmonico Steak Hoagie

Grilled ½ lb ribeye with lettuce, tomato, mayo, and cheddar cheese on a fresh torpedo roll



12

12

15

16

15

14

14

11

4 ea.

5

17

17

16

11

18

19

5

Entrée

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

Chicken Milanese

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 18
Pan fried with melted mozzarella cheese with marinara served with pasta pink vodka add - 2

Chicken Lorraine

Sautéed with artichoke hearts, mushrooms, and roasted red peppers in white wine, lemon sauce

Sea Scallops

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

Fisherman Style: golden deep fried served with French fries & cole slaw

Boston Baked Scrod

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

Salmon Cusabi

Fresh norwegian salmon filet teriyaki glazed and grilled to perfection topped with pickled red onion and drizzled with cucumber wasabi sauce

Grilled Beef Tips

Generous portion of grilled marinated sirloin tips served atop country mashed potatoes with the vegetable of the day

French Cut Pork Chop

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

22

22

30

23

25

22

21

Veal Capri

Pan seared veal medallions topped with sliced garden tomatoes and fresh mozzarella served over a bed of mesclun spring greens drizzled with balsamic glaze

29

Tuna Wakame

Grilled Ahi tuna lightly coated with lemon pepper spice topped with Japanese seaweed salad and drizzled with cucumber wasabi sauce

26

Delmonico Steak

Cooked to the temperature of your liking
Your choice of ala mama with garlic butter & mushrooms, ala papa with hot peppers, or garlic parmesan

32

Daily Specials

Sunday Italian Dinner

18

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

Wednesday Burgers & Beer

Traditional and contemporary burgers
All domestic beer

9

3

Thursday (available after 4pm)

Chef Kev's Thursday BBQ, wings, baby back ribs, pulled pork platter, BBQ ½ chicken with all the traditional barbeque fixings. Domestic pint included with BBQ purchase.

Friday RI Favorites

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

17

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

Pasta

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

Rigatoni Bolognese

19

Simmered blend of veal, beef and pork in a marinara cream sauce with a dollop of ricotta and fresh basil

Braised Veal Ravioli

24

Veal filled pasta simmered in a Portabella mushroom demiglace

Cajun Chicken & Penne

22

Seared chicken, sundried tomato and baby spinach simmered in a zesty New Orleans style alfredo sauce tossed with penne pasta

Shrimp & Scallops ala Roma

29

Sauteed shrimp & bay scallops, diced Roma tomatoes, scallions, and black olives simmered in garlic butter sauce served over capellini pasta



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