

## 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

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

Chicken 18 Veal 23

18

19





## 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

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23

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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

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

18

### 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

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

19

### Braised Veal Ravioli

Veal filled pasta simmered in a Portabella mushroom demiglace

24

### Cajun Chicken & Penne

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

22

### Shrimp & Scallops ala Roma

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

29



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