

# APPETIZERS

TOASTED RAVIOLI (5)  
side meat sauce / 11

ROASTED WINGS **GF** (6)  
olive oil, herbs & spices / 12

CHICKEN TENDERS (4)  
**CHOOSE YOUR SAUCE:**  
buffalo, honey mustard or  
chateau sauce (*sweet & spicy*)  
carrot & celery sticks / 12

SCALLOPS WRAPPED IN BACON  
honey dijon drizzle / 16

BAKED STUFFED MUSHROOMS  
scallop & crab stuffing / 13.50

APP TRIO  
toasted ravioli, chicken tenders,  
mozzarella sticks with dipping sauces / 13.50

**NEW** SPINACH & ARTICHOKE DIP  
hand-cut tortilla chips & toasted  
garlic bread for dipping / 12

GARLIC BREAD (2) / 5.50  
**MAKE IT PARM ADD 1.50**

MOZZARELLA STICKS (8)  
side of marinara sauce / 10.50

FRIED CALAMARI  
**TRADITIONAL OR RHODE ISLAND STYLE / 16**

MEATBALLS & RICOTTA (2)  
fresh ricotta, olive oil, fresh basil,  
toasted ciabatta bread / 10.50

## HOUSE ANTIPASTO

genoa salami, provolone, ham, mancinis roasted red peppers, marinated mushrooms, red onions, pepperoncinis,  
& fresh mozzarella over a bed of lettuce, our all-natural house Italian dressing / 17  
*anchovies available upon request*

## SOUPS

SOUP OF THE DAY  
cup / 6 bowl / 8  
FRENCH ONION SOUP  
in a crock / 9

ITALIAN WEDDING SOUP  
cup / 6 bowl / 8  
NEW ENGLAND CLAM CHOWDER  
in a crock / 9.50

## SIDE SALADS

GARDEN **GF** / 6      GREEK **GF** / 7  
CAESAR / 6      CHOPPED **GF** / 7

# ENTREE SALADS & BOWLS

**ADD GRILLED CHICKEN / 6 • GRILLED BUFFALO CHICKEN / 6 • SESAME FRIED CHICKEN / 6 • WHITE ALBACORE TUNA / 6  
TURKEY TIPS / 8 • SIRLOIN TIPS\* / 9 • GRILLED SHRIMP / 9 • SALMON (*tuscan style or balsamic glazed*) / 9**

**GARDEN **GF****  
iceberg & romaine lettuce, red onions,  
tomatoes, cucumbers, shredded carrots, black olives,  
fresh seasonal fruit / 13

**GREEK **GF****  
iceberg & romaine lettuce, red onions, tomatoes,  
cucumbers, red & green peppers, pepperoncinis,  
feta cheese & kalamata olives, greek dressing / 15

**COBB **GF****  
iceberg & romaine lettuce, avocado, grape tomatoes, hard boiled eggs, red onion, crispy bacon,  
roasted corn, shredded cheddar cheese & sweet onion poppy seed dressing / 15.50

**dressings:** ALL-NATURAL HOUSE ITALIAN • RANCH • CREAMY ITALIAN • BLUE CHEESE • SWEET ONION POPPY SEED • WHITE BALSAMIC

**NEW** SHRIMP AVOCADO BOWL  
grilled shrimp, avocado, blended lettuce, tomato,  
pickled onions, red peppers, carrots, noodles,  
ginger sesame vinaigrette / 22

**NEW** STEAK TIP BOWL\* **GF**  
marinated steak tips, mixed peppers & onions, rice florentine,  
lettuce, tomato, cucumber, olives, pepperoncinis, feta,  
greek dressing / 23

# SANDWICHES

CHICKEN PARM / 16.50      MEATBALL PARM / 15.50

EGGPLANT PARM / 15.50      VEAL PARM / 17.50

**ABOVE SERVED ON OUR SCALI BREAD**

**CHICKEN BLT**  
**Grilled or Crispy**  
crispy bacon, tomatoes, shredded  
lettuce, ranch dressing, on a grilled  
brioche roll / 17.50

**BUFFALO CHICKEN **GF****  
**Grilled or Crispy**  
lettuce, blue cheese dressing / 16.50

**NEW** PASTRAMI SANDWICH  
pastrami, swiss, mustard,  
toasted baguette with house  
steak fries / 18.50

**NEW** TUNA MELT  
all white albacore tuna, vermont  
cheddar, fresh sliced tomato  
on grilled texas toast / 16.50

**FRIED HADDOCK**  
shredded lettuce, tartar sauce, grilled brioche roll / 18.50

# ANGUS BURGERS

**CLASSIC \***  
american cheese, lettuce, tomato,  
red onion, pickle, grilled brioche roll / 17

**CHEDDAR BACON\***  
vermont cheddar, crispy bacon, lettuce,  
vine ripe tomatoes, grilled brioche roll / 19

**MUSHROOM & SWISS\***  
sautéed mushrooms, swiss, lettuce,  
vine ripe tomatoes, grilled brioche roll / 19

**ADD AVOCADO 2.00**  
**GLUTEN FREE ROLL AVAILABLE ADD 1.00**

**CHOICE OF:** **NEW** HOUSE STEAK FRIES • FRENCH FRIES • ONION RINGS • FRESH VEGETABLE

**SUBSTITUTE:** SOUP OF THE DAY • ITALIAN WEDDING SOUP • SIDE GARDEN OR CAESAR SALAD 1.50

*\*These items are cooked to order. Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.*

# HOUSE SPECIALTIES

ADD A SIDE GARDEN OR CAESAR SALAD, CUP OF ITALIAN WEDDING OR SOUP OF THE DAY 4

CHICKEN PARMIGIANA **GF**  
mozzarella, tomato sauce, pasta / 24

CHICKEN PARMIGIANA  
WITH TOASTED RAVIOLI / 27

**NEW** CHICKEN PARM ALLA VODKA SAUCE  
tossed with tagliatelle pasta / 27

EGGPLANT PARMIGIANA  
mozzarella, tomato sauce, pasta / 23

VEAL CUTLET PARMIGIANA  
mozzarella, tomato sauce, pasta / 27

ITALIAN COMBO  
**CHOICE OF TWO:** Chicken, Veal or Eggplant Parmigiana  
pasta & tomato sauce / 26.50

TOASTED RAVIOLI WITH MEAT SAUCE  
our house specialty for over 92 years! / 20.50

BAKED LASAGNA WITH MEAT SAUCE  
our classic! / 20.50

CHICKEN SUPREME  
boneless chicken breast topped with creamy white sauce  
choice of potato & fresh vegetable / 24

GRILLED BOURBON TURKEY TIPS **GF**  
choice of potato & fresh vegetable / 27.50

MARINATED SIRLOIN TIPS\* **GF**  
choice of potato & fresh vegetable / 29

**NEW** NY SIRLOIN STEAK (12 OZ)  
center cut sirloin served with baked potato & organic spinach  
in garlic & oil & a side of mushroom gravy / 36

**NEW** SURF & TURF  
MARINATED SIRLOIN TIPS\*  
**CHOICE OF:** BROILED HADDOCK, BAKED STUFFED SHRIMP (2) -OR- BROILED SCALLOPS  
choice of potato & fresh vegetable / 32

ADD MEATBALLS OR ITALIAN SAUSAGES TO ABOVE ENTRÉES 5.00

SUBSTITUTE CHEESE RAVIOLI 2.00 • TOASTED RAVIOLI OR GNOCCHI POMODORO FOR PASTA 3.00

SUBSTITUTE GLUTEN FREE PENNE 2.00 • SUBSTITUTE MEAT SAUCE 2.50

**Trio 1 25.50**  
Toasted Ravioli  
Chicken Parm  
Fettuccine Alfredo

**Trio 2 25.50**  
Lasagna  
Chicken Parm  
Fettuccine Alfredo

**Trio 3 25.50**  
Chicken Parm  
Toasted Ravioli  
Penne Pasta

**Trio 4 25.50**  
Toasted Ravioli  
Chicken Parm  
Meatball

Eggplant Parmigiana may be substituted for Chicken Parmigiana

Substitute Veal Parmigiana for Chicken Parmigiana in any Trio Add 2.50

## PASTA TOSSED YOUR WAY 16.50

ADD A SIDE GARDEN OR CAESAR SALAD, CUP OF ITALIAN WEDDING OR SOUP OF THE DAY 4

ADD MEATBALLS OR ITALIAN SAUSAGES 5.00

### CHOOSE A PASTA

PENNE  
ANGEL HAIR  
SPAGHETTI  
CHEESE RAVIOLI (add 2.00)  
housemade, ricotta filled!  
LINGUINI  
GLUTEN-FREE PENNE (add 2.00)

### CHOOSE A SAUCE

TOMATO  
MEAT SAUCE (add 2.50)  
MARINARA **GF**  
POMODORO **GF** (add 2.50)  
DIAVOLO **GF**  
ALFREDO **GF** (add 2.50)

## SAUTE

ADD A SIDE GARDEN OR CAESAR SALAD, CUP OF ITALIAN WEDDING OR SOUP OF THE DAY 4

**NEW** BOLOGNESE TAGLIATELLE **GF**  
topped with fresh ricotta  
served with toasted ciabatta bread / 26

CHICKEN, PENNE & BROCCOLI **GF**  
garlic, butter, romano cheese / 26

MAKE IT ALFREDO ADD 2.50

GNOCCHI POMODORO  
fresh ricotta gnocchi tossed in a creamy tomato sauce / 23

SAUSAGE ABRUZZI **GF**  
italian sausage with roasted red & green peppers,  
spicy marinara, wine & mozzarella cheese  
tossed with penne / 24

**NEW** CHICKEN PESTO **GF (NUT-FREE)**  
grilled seasoned chicken, tossed with organic spinach,  
roasted grape tomatoes, parmesan cheese & penne / 25

**NEW** CHICKEN MARGARITA  
sauteed in olive oil, garlic, lemon & rosemary  
topped with marinara & fresh mozzarella  
served with angel hair in garlic & oil / 26.50

FETTUCINE ALFREDO **GF** / 22  
ADD GRILLED CHICKEN / 6

**NEW** SEAFOOD TAGLIATELLE **GF**  
scallops & shrimp sauteed with roasted grape tomatoes,  
organic spinach tossed with tagliatelle pasta  
in a light cream sauce / 29

CHICKEN MARSALA OVER LINGUINI  
marsala wine, pancetta, mushrooms / 27.50

CHICKEN PICCATTA OVER LINGUINI  
white wine, capers, fresh lemon, mushroom / 27.50

## SIDE ORDERS

TOASTED RAVIOLI (4) / 9  
PASTA / 9  
MEATBALLS / 8  
ITALIAN SAUSAGES / 8  
FRENCH FRIES OR ONION RINGS / 7

**NEW** HOUSE STEAK FRIES / 7  
BAKED POTATO **GF** / 7  
MASHED POTATOES **GF** / 7  
OVEN ROASTED POTATOES **GF** / 7  
RICE FLORENTINE **GF** / 7

VEGETABLE OF THE DAY / 7  
FRESH BROCCOLI FLORETS **GF** / 7  
BUTTERNUT SQUASH (SEASONAL) **GF** / 7  
ORGANIC SAUTEED SPINACH **GF** / 8

# SEAFOOD From Dock to Table...

ADD A SIDE GARDEN OR CAESAR SALAD, CUP OF ITALIAN WEDDING OR SOUP OF THE DAY 4

## BROILED

**SCROD GF**  
with seasoned crumbs  
potato & fresh vegetable or pasta / 27.50

**ATLANTIC HADDOCK GF**  
with seasoned crumbs  
potato & fresh vegetable or pasta / 27.50

**SEA SCALLOPS GF**  
with seasoned crumbs  
potato & fresh vegetable or pasta / 32

**SEAFOOD PLATTER**  
sea scallops, haddock, baked stuffed shrimp,  
topped with seasoned crumbs  
potato & fresh vegetable or pasta / 35

## BAKED

<sup>NEW</sup>**BAKED STUFFED HADDOCK**  
our scallop & crab stuffing, side of newburg sauce  
potato & fresh vegetable / 29.50

**ATLANTIC SALMON GF**  
**TUSCAN STYLE** or **BALSAMIC GLAZED**  
potato & fresh vegetable / 27.50

**BAKED STUFFED SHRIMP**  
large shrimp with our scallop & crab stuffing  
potato & fresh vegetable or pasta / 28

**HADDOCK ST. GERMAINE GF**  
baked with cream, swiss cheese, seasoned crumbs  
potato & fresh vegetable or pasta / 25

## SAUTE SPECIALTIES

<sup>NEW</sup>**SCALLOP & SHRIMP ARRABIATTA GF**  
sautéed with white wine in spicy garlic, tomato and fresh  
basil tossed with tagliatelle & romano cheese / 28

**HADDOCK PICCATA**  
sautéed with fresh spinach, roasted grape tomatoes,  
lemon caper sauce over angel hair pasta / 27.50

**SHRIMP SCAMPI OVER LINGUINI**  
lemon, garlic butter & wine / 27.50

**LOBSTER, SHRIMP & SCALLOP DIAVOLO GF**  
spicy marinara, garlic, butter, wine  
tossed with linguini / 36

## LIGHTLY FRIED

**NEW ENGLAND STYLE FISH & CHIPS**  
french fries & cole slaw / 24

**SEA SCALLOPS**  
french fries & cole slaw / 32

**WHOLE BELLY CLAMS**  
french fries & cole slaw / 32  
**when available**

**FISHERMAN'S PLATTER**  
sea scallops, shrimp, whole belly clams & haddock  
french fries & cole slaw / 35  
**when available**

**potato choices:** baked potato GF • mashed potatoes GF • rice florentine GF • french fries • oven roasted potatoes GF  
**vegetable choices:** vegetable of the day • fresh broccoli florets GF • butternut squash (seasonal) GF

## PIZZA

*our original deck oven thin crust recipe for over 92 years!*

**INDIVIDUAL** (4 Slices) / 12

**SMALL** (6 Slices) / 14

**LARGE** (8 Slices) / 17

**GF 10" GLUTEN FREE CAULIFLOWER CRUST CHEESE PIZZA 15**

Additional toppings 1.50 each

### TOPPINGS:

**INDIVIDUAL / 1.00 Each • SMALL / 1.50 Each • LARGE / 2.00 Each**

pepperoni	meatballs	white mushrooms	<sup>NEW</sup> hot honey drizzle
bacon	salami	white onions	broccoli florets
buffalo chicken	ham	green peppers	pineapple
grilled chicken	extra cheese	anchovies	fried eggplant
italian sausage	fresh ricotta	sliced black olives	hot cherry peppers
			roasted red peppers

## SPECIALTY PIZZAS

**HOT HONEY PEPPERONI**  
ind 13 / sm 16.50 / lg 20

**MEATBALL & RICOTTA**  
meatball, fresh ricotta, basil  
ind 13 / sm 16.50 / lg 20

<sup>NEW</sup>**THE FIRECRACKER**  
hot cherry peppers, italian sausage  
ricotta cheese, scallions, hot honey drizzle  
ind 14 / sm 17.50 / lg 21

**MARGHERITA**  
san marzano tomatoes  
fresh mozzarella, basil & evoo  
ind 13 / sm 16.50 / lg 20  
**GF 10" cauliflower crust 18**

**BUFFALO CHICKEN**  
monterey jack cheese, grilled buffalo chick-  
en, scallions, blue cheese drizzle  
ind 13 / sm 16.50 / lg 20

**VEGETARIAN**  
broccoli, mushrooms, onions  
roasted red peppers, black olives  
ind 14.50 / sm 18.50 / lg 21

**CHICKEN BACON RANCH**  
chicken cutlet, bacon, scallions  
blended cheeses, ranch drizzle  
ind 13 / sm 16.50 / lg 20

**CHATEAU SPECIAL**  
pepperoni, italian sausage, onion  
mushroom, green peppers  
ind 16 / sm 19 / lg 22