

APPETIZERS • SOUPS • SIDE SALADS

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

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

FRIED CALAMARI
TRADITIONAL OR RHODE ISLAND STYLE / 16

SOUP OF THE DAY
cup / 6 bowl / 8
ITALIAN WEDDING SOUP
cup / 6 bowl / 8
FRENCH ONION SOUP
in a crock / 9
CLAM CHOWDER
in a crock / 9.50

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

SANDWICHES

CHICKEN PARM / 15.50

EGGPLANT PARM / 14.50

ABOVE SERVED ON OUR SCALI BREAD

CHICKEN BLT **Grilled or Crispy**
crispy bacon, tomatoes, shredded lettuce,
ranch dressing, grilled brioche roll / 16.50

BUFFALO CHICKEN **GF Grilled or Crispy**
lettuce, blue cheese dressing / 15.50

MEATBALL PARM / 14.50

VEAL PARM / 16.50

NEW PASTRAMI SANDWICH
pastrami, swiss, mustard, toasted baguette
with house steak fries / 17.50

FRIED HADDOCK
shredded lettuce, tartar sauce,
grilled brioche roll / 17.50

ANGUS BURGERS

CLASSIC *
american cheese, lettuce, tomato,
red onion, pickle, grilled brioche roll / 16

CHEDDAR BACON*
vermont cheddar, crispy bacon, lettuce,
vine ripe tomatoes, grilled brioche roll / 18

MUSHROOM & SWISS*
sautéed mushrooms, swiss, lettuce,
vine ripe tomatoes, grilled brioche roll / 18

ADD AVOCADO 2.00
GLUTEN FREE ROLL AVAILABLE ADD 1.00

CHOICE OF: **NEW HOUSE STEAK FRIES • FRENCH FRIES • ONION RINGS • FRESH VEGETABLE • SOUP OF THE DAY • ITALIAN WEDDING SOUP • SIDE GARDEN OR CAESAR SALAD**

ENTREE SALADS & BOWLS

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

GARDEN **GF** / 12

CAESAR / 12

GREEK **GF** / 14

CHATEAU CHOPPED **GF**
iceberg & romaine lettuce, tomatoes, red onions,
cucumbers, beets, chickpeas & sweet corn,
tossed in poppy seed dressing / 14

COBB **GF**
iceberg & romaine avocado, bacon, tomatoes, hard boiled
eggs, red onion, roasted corn, shredded cheddar,
sweet onion poppy seed dressing / 14.50

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, lime vinaigrette / 21

NEW STEAK TIP BOWL **GF**
marinated steak tips, mixed peppers & onions, rice florentine, lettuce,
tomato, cucumber, olives, pepperoncinis, feta, greek dressing / 22

PIZZA

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
bacon
buffalo chicken
grilled chicken
italian sausage

meatballs
extra cheese
fresh ricotta
white mushrooms
white onions

NEW hot honey drizzle
anchovies
sliced black olives
broccoli florets

fried eggplant
green peppers
hot cherry peppers
roasted red peppers

SPECIALTY PIZZAS

HOT HONEY PEPPERONI
ind 13 / sm 16.50 / lg 20

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

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

BUFFALO CHICKEN
monterey jack cheese, grilled buffalo
chicken, scallions, blue cheese drizzle
ind 13 / sm 16.50 / lg 20

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

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

CHICKEN BACON RANCH
chicken cutlet, bacon, blended
cheeses, scallions, ranch 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
GF 10" cauliflower crust 19

LUNCHEON COMBOS STARTING AT 11.50

SOUP & SALAD / 11.50

SOUPS

ITALIAN WEDDING
FRENCH ONION **add 2.00**

SOUP OF THE DAY
CLAM CHOWDER **add 2.50**

SALADS

GARDEN **GF**
GREEK **GF add 1.00**

CAESAR
CHOPPED **GF add 1.00**

HOUSE SPECIALTY with Soup or Salad / 16.50

TOASTED RAVIOLI
with meat sauce & a meatball

FETTUCCHINE ALFREDO
with grilled chicken

LASAGNA
with meat sauce

GNOCCHI POMODORO

NEW CHICKEN PESTO **GF (NUT-FREE)**

SAUSAGE ABRUZZI **GF**

BOLOGNESE TAGLIATELLE **GF**

CHICKEN, PENNE & BROCCOLI **GF**

SEAFOOD SPECIALTY with Soup or Salad / 19.50

BROILED HADDOCK **GF**
topped with seasoned crumbs

BAKED STUFFED SHRIMP (3)
with crab & scallop stuffing

SHRIMP SCAMPI
over linguini

ATLANTIC SALMON **GF**
tuscan style or balsamic glazed

PASTA TOSSED YOUR WAY 13.50

ADD A MEATBALL **OR** ITALIAN SAUSAGE 2.50

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

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)**

DIABOLO **GF**

ALFREDO **GF (add 2.50)**

ENTRÉES

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

Trio 1 19.50
Toasted Ravioli
Chicken Parm
Fettuccine Alfredo

Trio 2 19.50
Lasagna
Chicken Parm
Fettuccine Alfredo

Trio 3 19.50
Chicken Parm
Toasted Ravioli
Penne Pasta

Trio 4 19.50
Toasted Ravioli
Chicken Parm
a Meatball

Eggplant Parmigiana may be substituted for Chicken Parmigiana

Substitute Veal Parmigiana for Chicken Parmigiana in any Trio Add 2.50

CHICKEN PARMIGIANA **GF**
with pasta / 17.50

CHICKEN PARMIGIANA
WITH TOASTED RAVIOLI / 19.50

NEW CHICKEN PARM ALLA VODKA SAUCE
tossed with tagliatelle pasta / 19.50

TOASTED RAVIOLI
with meat sauce / 16
add a meatball or sausage 2.50

EGGPLANT PARMIGIANA
with pasta / 16

VEAL PARMIGIANA
with pasta / 19.50

CHICKEN SUPREME
potato & fresh vegetable / 17.50

NEW BOLOGNESE TAGLIATELLE **GF**
topped with fresh ricotta
served with toasted ciabatta bread / 18

NEW CHICKEN MARGARITA

sautéed in olive oil, garlic, lemon & rosemary
topped with marinara & fresh mozzarella
served with angel hair in garlic & oil / 18.50

CHICKEN, PENNE & BROCCOLI **GF**
garlic, butter, romano cheese / 18
make it alfredo add 2.50

CHICKEN MARSALA **OVER** LINGUINI
marsala wine, pancetta, mushrooms / 18.50

CHICKEN PICCATA **OVER** LINGUINI
white wine, capers, fresh lemon, mushrooms / 18.50

BOURBON TURKEY TIPS **GF**
potato & fresh vegetable / 19.50

MARINATED SIRLOIN TIPS* **GF**
potato & fresh vegetable / 22

NEW SURF & TURF
MARINATED SIRLOIN TIPS*
WITH CHOICE OF: BROILED HADDOCK BAKED STUFFED
SHRIMP (2) **-OR-** BROILED SCALLOPS
choice of potato & fresh vegetable / 26

BAKED STUFFED HADDOCK

our scallop & crab stuffing, side of newburg
sauce, potato & fresh vegetable / 23

NEW BAKED SEAFOOD NANTUCKET
haddock, scallops & shrimp baked with cream
& swiss cheese topped with seasoned crumbs
potato & fresh vegetable / 24

BAKED ATLANTIC HADDOCK **GF**
potato & fresh vegetable or pasta / 21

NEW ENGLAND STYLE FISH & CHIPS
french fries & cole slaw / 20

HADDOCK PICCATA
sautéed with fresh spinach, roasted
grape tomatoes, lemon caper sauce
over angel hair pasta / 20

HADDOCK ST. GERMAINE **GF**
potato & fresh vegetable or pasta / 19

BROILED SEA SCALLOPS **GF**
potato & fresh vegetable or pasta / 24.50

FRIED SEA SCALLOPS
french fries & cole slaw / 24.50

SIDE ORDERS

TOASTED RAVIOLI (4) / 9

PASTA / 9

MEATBALLS **OR** ITALIAN SAUSAGES / 8

FRENCH FRIES **OR** ONION RINGS / 7

NEW HOUSE STEAK FRIES / 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

GF These items may be prepared gluten free upon request

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