

# APPETIZERS

TOASTED RAVIOLI (5)  
side meat sauce / 12

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

SCALLOPS WRAPPED IN BACON  
honey dijon drizzle / 17

ROASTED WINGS **GF** (6)  
olive oil, herbs & spices / 12.50

BAKED STUFFED MUSHROOMS

GARLIC BREAD (2) / 5.50

CHICKEN TENDERS (4)

**CHOOSE YOUR SAUCE:**

buffalo, honey mustard  
chateau sauce (**sweet & spicy**)  
carrot & celery sticks / 12.50

scallop & crab stuffing / 14

APP TRIO

toasted ravioli, chicken tenders,  
mozzarella sticks with dipping sauces / 14

MOZZARELLA STICKS (8)  
side of marinara sauce / 11

FRIED CALAMARI

**TRADITIONAL OR RHODE ISLAND STYLE** / 16

**NEW**

**MARY'S SICILIAN ANTIPASTO FOR TWO OR MORE!**  
**GRANDMA'S SPECIALTY**

imported prosciutto, hot capicola, assorted cheeses, fresh mozzarella vine ripened tomato,  
marinated artichokes, mushrooms and blended olives with pickled onions, roasted red peppers,  
fig jam and cheesy ciabatta toast / 19.50 *no substitutions please*

## SOUPS

SOUP OF THE DAY  
cup / 6.50 bowl / 8.50

ITALIAN WEDDING SOUP  
cup / 6.50 bowl / 8.50

FRENCH ONION SOUP  
in a crock / 9

NEW ENGLAND CLAM CHOWDER  
in a crock / 9.50

## SIDE SALADS

GARDEN **GF** / 6.50

GREEK **GF** / 7.50

CAESAR / 6.50

CHOPPED **GF** / 7.50

# ENTREE SALADS & BOWLS

**ADD GRILLED CHICKEN / 6 • GRILLED SHRIMP / 8 • SALMON (tuscan style or balsamic glazed) • TURKEY TIPS\* / 9 • SIRLOIN TIPS\* / 10**

**GARDEN **GF****

iceberg & romaine lettuce, red onions,  
tomatoes, cucumbers, shredded carrots, black olives / 13

**CAESAR**

romaine lettuce, parmesan cheese, croutons,  
caesar dressing / 13

**GREEK **GF****

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

**CHATEAU CHOPPED **GF****

iceberg & romaine lettuce, tomatoes, red onions, cucum-  
bers, beets, chickpeas & sweet corn,  
tossed in poppy seed 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

**SHRIMP AVOCADO BOWL**

grilled shrimp, avocado, blended lettuce, tomato,  
pickled onions, red peppers, carrots, noodles,  
ginger sesame vinaigrette / 23

**STEAK TIP BOWL\* **GF****

marinated steak tips, mixed peppers & onions, rice florentine,  
lettuce, tomato, cucumber, olives, pepperoncinis, feta,  
greek dressing / 25

# SANDWICHES

# ANGUS BURGERS

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

CHICKEN PARM / 16.50

MEATBALL PARM / 15.50

EGGPLANT PARM / 15.50

VEAL PARM / 17.50

**ABOVE SERVED ON OUR SCALI BREAD**

**NEW**

**THE ITALIAN MARKET CIABATTA**

imported prosciutto & hot capicola layered with fresh mozzarella,  
vine ripe tomatoes, grilled red peppers & shredded lettuce  
on toasted ciabatta / 18.50

**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, grilled brioche roll / 16.50

**FRIED HADDOCK**

shredded lettuce, tartar sauce, grilled brioche roll / 18.50

**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**

*\*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 **4.50**

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

CHICKEN PARMIGIANA  
WITH TOASTED RAVIOLI / 27

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

BAKED LASAGNA WITH MEAT SAUCE  
**our classic!** / 20.50

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

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 / 28

MARINATED SIRLOIN TIPS\* **GF**  
choice of potato & fresh vegetable / 31

SURF & TURF  
**MARINATED SIRLOIN TIPS\***  
**CHOICE OF:** BAKED HADDOCK, BROILED SCALLOPS  
**-OR-** BAKED STUFFED SHRIMP (2)  
choice of potato & fresh vegetable / 34

**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 26**  
Toasted Ravioli  
Chicken Parm  
Fettuccine Alfredo

**Trio 2 26**  
Lasagna  
Chicken Parm  
Fettuccine Alfredo

**Trio 3 26**  
Chicken Parm  
Toasted Ravioli  
Penne Pasta

**Trio 4 26**  
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*

## PASTA TOSSED YOUR WAY 17

ADD A SIDE GARDEN OR CAESAR SALAD, CUP OF ITALIAN WEDDING OR SOUP OF THE DAY **4.50**

### 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)

**ADD MEATBALLS OR ITALIAN SAUSAGES TO ABOVE ENTRÉES 5.00**

## SAUTE SPECIALTIES

ADD A SIDE GARDEN OR CAESAR SALAD, CUP OF ITALIAN WEDDING OR SOUP OF THE DAY **4.50**

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

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

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

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

CHICKEN PICCATA 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

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

**NEW**  
PASTA SALAD / 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

# SEAFOOD From Dock to Table...

ADD A SIDE GARDEN OR CAESAR SALAD, CUP OF ITALIAN WEDDING OR SOUP OF THE DAY **4.50**

## BROILED SCROD **GF**

with seasoned crumbs  
potato & fresh vegetable or pasta / 28

## BROILED SEA SCALLOPS **GF**

with seasoned crumbs  
potato & fresh vegetable or pasta / 34

## BAKED HADDOCK **GF**

with seasoned crumbs  
potato & fresh vegetable or pasta / 28

## 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

**NEW**

## BAKED SEAFOOD NANTUCKET **GF**

haddock, scallops and shrimp baked with cream &  
swiss cheese topped with seasoned crumbs,  
potato & fresh vegetable or pasta / 29

## SEAFOOD SAUTE SPECIALTIES

### 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 DIA VOLO **GF**

spicy marinara, garlic, butter, wine  
tossed with linguini / 36

## LIGHTLY FRIED

### NEW ENGLAND STYLE FISH & CHIPS

french fries & cole slaw / 24

**NEW**

### IPSWICH CLAM STRIPS

sweet, tender

french fries & cole slaw / 23

### FRIED SEA SCALLOPS

french fries & cole slaw / 34

**NEW**

### FISHERMAN'S PLATTER

ipswich clam strips, sea scallops, shrimp & haddock  
french fries & cole slaw / 33

**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  
italian sausage  
bacon  
buffalo chicken  
grilled chicken

meatballs  
extra cheese  
fresh ricotta  
hot honey drizzle  
white mushrooms

white onions  
anchovies  
fried eggplant  
hot cherry peppers  
roasted red peppers

## SPECIALTY PIZZAS

### MARGHERITA

Fresh mozzarella, san marzano  
tomatoes, fresh basil, drizzle of olive oil.

**ind 13 / sm 16.50 / lg 20**

**GF 10" cauliflower crust 18**

### HOT HONEY PEPPERONI

Crispy pepperoni, melted mozzarella,  
drizzle of sweet & spicy hot honey.

**ind 13 / sm 16.50 / lg 20**

### MEATBALL & RICOTTA

House meatballs, creamy ricotta,  
basil, our house pizza sauce.

**ind 13 / sm 16.50 / lg 20**

### CHICKEN BACON RANCH

Crispy chicken cutlet, bacon, blended  
cheeses, scallions, and a ranch drizzle

**ind 13 / sm 16.50 / lg 20**

**NEW**

### THE GODFATHER

Crispy chicken parm, creamy vodka sauce,  
sharp provolone & mozzarella cheeses,  
finished with fresh basil

**ind 13 / sm 16.50 / lg 20**

**NEW**

### NONNI'S MELANZANA

Breaded eggplant with sautéed spinach,  
creamy ricotta, our house pizza sauce

**ind 13 / sm 16.50 / lg 20**

### CHATEAU SPECIAL

Pepperoni, Italian sausage, onions,  
mushrooms & green peppers,  
our house pizza sauce and melted mozzarella.

**ind 16 / sm 19 / lg 22**

### VEGETARIAN

Broccoli, mushrooms, onions, roasted  
red peppers & black olives, our house pizza sauce  
and melted mozzarella.

**ind 14.50 / sm 18.50 / lg 21**