APPETIZERS • SOUPS • SIDE SALADS

TOASTED RAVIOLI (5)
side meat sauce / 12

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

CHICKEN TENDERS (4)
CHOOSE YOUR SAUCE:
buffalo, honey mustard
chateau sauce (sweet & spicy)
carrot & celery sticks / 12.50

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

BAKED STUFFED MUSHROOMS
scallop & crab stuffing / 14

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

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

MOZZARELLA STICKS (8)
side of marinara sauce / 11

CLAMS & CALAMARI
fried ipswich clam strips & calamari
with tartar & marinara sauce / 16.50

FRIED CALAMARI
TRADITIONAL OR RHODE ISLAND STYLE / 16

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

CLAM CHOWDER
in a crock / 9.50

GARDEN GF OR CAESAR / 6.50

GREEK OR CHOPPED GF / 7.50

New
ANTIPASTO SALAD
GREAT FOR SHARING!
Imported prosciutto, genoa salami, ham & provolone, roasted red peppers, marinated mushrooms, red onions, black olives, vine ripe tomatoes & pepperoncinis, served over a bed of lettuce with our italian dressing / 16
anchovies available upon request

ENTREE SALADS & BOWLS

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

GARDEN GF / 13

CAESAR / 13
anchovies available upon request

GREEK GF / 15

CHATEAU CHOPPED GF
iceberg & romaine lettuce, tomatoes, red onions, cucumbers,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 / 16.50

dressings: all-natural house italian • ranch • creamy Italian • blue cheese • sweet onion poppy seed • white balsamic

GRILLED SHRIMP OR CHICKEN AVOCADO BOWL
avocado, blended lettuce, tomato, pickled onions,red peppers, carrots, noodles, ginger sesame vinaigrette / 22

STEAK TIP BOWL* GF
marinated steak tips, mixed peppers & onions, rice florentine, lettuce, tomato, cucumber, olives, pepperoncinis, feta, greek dressing / 24

SANDWICHES & ANGUS BURGERS

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

CHICKEN PARM / 16.50 • EGGPLANT PARM / 15.50 • MEATBALL 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
Grilled or Crispy
shredded lettuce, grilled brioche roll with a side of creamy blue cheese / 17.50

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

CLASSIC CHEESE BURGER*
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

ADD AVOCADO 2.00 • GLUTEN FREE ROLL ADD 1.00

PIZZA

our original deck oven thin crust recipe for over 93 years!

INDIVIDUAL *(4 Slices)* / 12 **SMALL** *(6 Slices)* / 14 **LARGE** *(8 Slices)* / 17

TOPPINGS: Ind / 1.50 *ea* • Sm/ 2.00 *ea* • Lg / 2.50 *ea*

pepperoni	ham
italian sausage	pineapple
buffalo chicken	green peppers
grilled chicken	sliced black olives
meatballs	broccoli florets
bacon	white mushrooms
salami	white onions
fried eggplant	anchovies
extra cheese	hot cherry peppers
fresh ricotta	

Add a Drizzle Topping +1.50
Hot Honey or Buffalo Sauce

10" GLUTEN FREE CAULIFLOWER CRUST CHEESE PIZZA 15.50

Additional toppings 2.00 each

SPECIALTY PIZZAS

HOT HONEY PEPPERONI
Crispy pepperoni, melted mozzarella, drizzle of sweet & spicy hot honey.
ind 13.50 / sm 17 / lg 20.50

MARGHERITA
Fresh mozzarella, san marzano tomatoes fresh basil, a drizzle of olive oil.
ind 13.50 / sm 17 / lg 20.50
GF 10" cauliflower crust 18.50

MEATBALL & RICOTTA
House meatballs, creamy ricotta, basil, our house pizza sauce.
ind 13.50 / sm 17 / lg 20.50

CHATEAU SPECIAL
Pepperoni, Italian sausage, onions, mushrooms & green peppers with our house pizza sauce and melted mozzarella.
ind 16.50 / sm 19.50 / lg 22.50

THE GODFATHER
chicken parm, creamy vodka sauce, sharp provolone & mozzarella cheeses, fresh basil
ind 13.50 / sm 17 / lg 20.50

VEGETARIAN
Broccoli, mushrooms, onions, roasted red peppers & black olives with our house pizza sauce and melted mozzarella.
ind 15 / sm 19 / lg 21.50
GF 10" cauliflower crust 19.50

LUNCHEON COMBOS STARTING AT 12

SOUP & SALAD / 12

SOUPS

ITALIAN WEDDING
FRENCH ONION add 2.00
SOUP OF THE DAY
CLAM CHOWDER add 2.50

SALADS

GARDEN GF
CAESAR
GREEK GF add 1.00
CHOPPED GF add 1.00

HOUSE SPECIALTY
with Soup or Salad / 16.50

TOASTED RAVIOLI
with meat sauce & a meatball
LASAGNA
with meat sauce
FETTUCCINE ALFREDO
with grilled chicken
BOLOGNESE TAGLIATELLE GF
GNOCCHI POMODORO
SAUSAGE ABRUZZI GF
CHICKEN, PENNE & BROCCOLI GF

SEAFOOD SPECIALTY
with Soup or Salad / 19.50

BAKED 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 14

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

CHOOSE A PASTA

PENNE
SPAGHETTI
LINGUINI
ANGEL HAIR
TAGLIATELLE
CHEESE RAVIOLI (add 2.00)
GLUTEN- FREE PASTA (add 2.00)

CHOOSE A SAUCE

TOMATO
MARINARA GF
GARLIC & OIL
FRA DIAVOLO GF
MEAT SAUCE (add 2.50)
ALFREDO GF (add 2.50)
POMODORO GF (add 2.50)
VODKA SAUCE (add 2.50)

ADD A MEATBALL OR ITALIAN SAUSAGE TO ABOVE ENTRÉES 3.00 EACH

ENTRÉES

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

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

New
Trio 4 19.50
Cheese 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

CHICKEN PARM ALLA VODKA SAUCE
tossed with tagliatelle pasta / 19.50

EGGPLANT PARMIGIANA
with pasta / 16.50

VEAL PARMIGIANA
with pasta / 19.50

TOASTED RAVIOLI
with meat sauce / 16
add a meatball or sausage 3

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

CHICKEN MARGARITA
sauteed 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

CHICKEN SUPREME
rice florentine & fresh vegetable / 17.50

BOURBON TURKEY TIPS GF
rice florentine & fresh vegetable / 21

MARINATED SIRLOIN TIPS* GF
rice florentine & fresh vegetable / 27

SEAFOOD

BAKED SCROD GF
with seasoned crumbs
rice florentine & fresh vegetable / 22

HADDOCK ST. GERMAINE GF
rice florentine & fresh vegetable / 20

BAKED SEA SCALLOPS GF (MINI BOAT)
rice florentine & fresh vegetable / 28

HADDOCK PICCATA
fresh spinach, roasted grape tomatoes, lemon caper sauce over angel hair pasta / 21

NEW
SCALLOP & SHRIMP MARINARA
garlic, olive oil, splash of sherry wine
over angel hair / 25

BAKED STUFFED HADDOCK
our scallop & crab stuffing, side of newburg sauce, rice florentine & fresh vegetable / 23

BAKED SEAFOOD NANTUCKET GF
haddock, scallops & shrimp baked in cream, Swiss, seasoned crumbs,
rice florentine & vegetable / 25

FRIED SEAFOOD

NEW ENGLAND STYLE FISH & CHIPS
french fries & cole slaw / 21

IPSWICH CLAM STRIPS
sweet, tender,
french fries & cole slaw / 19

FRIED SEA SCALLOPS
french fries & cole slaw / 28

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.