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

> 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

GREEKOR CHOPPED GF / 7

SANDWICHES

CHICKEN PARM / 15.50 EGGPLANT PARM / 14.50 MEATBALL 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

VEAL PARM / 16.50

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: 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 GREEK GF / 14 CAESAR / 12

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

SHRIMP AVOCADO BOWL

STEAK TIP BOWL GF

grilled shrimp, avocado, blended lettuce, tomato, pickled onions, red peppers, carrots, noodles, lime vinaigrette / 21

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	meatballs	^{NEW} hot honey drizzle	fried eggplant
bacon	extra cheese	anchovies	green peppers
buffalo chicken	fresh ricotta		
grilled chicken	white mushrooms	sliced black olives	hot cherry peppers
italian sausage	white onions	broccoli florets	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

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

HOUSE SPECIALTY

with Soup or Salad / 16.50

FETTUCCINE ALFREDO

with grilled chicken

ITALIAN WEDDING FRENCH ONION add 2.00

BOLOGNESE TAGLIATELLE GF

TOASTED RAVIOLI

with meat sauce & a meatball

GNOCCHI POMODORO

SOUP OF THE DAY CLAM CHOWDER add 2.50

CHICKEN PESTO GF (NUT-FREE) SAUSAGE ABRUZZI GF

CHICKEN, PENNE & BROCCOLI GF

SALADS GARDEN GF

GREEKGF add 1.00

CAESAR CHOPPED GF add 1.00

SEAFOOD SPECIALTY

with Soup or Salad / 19.50

BROILED HADDOCK GF BAKED STUFFED SHRIMP (3)

topped with seasoned crumbs

with crab & scallop stuffing

SHRIMP SCAMPI

ATLANTIC SALMON GF

tuscan style or balsamic glazed over linguini

PASTA TOSSED YOUR WAY 13.50

ADD A MEATBALL OR ITALIAN SAUSAGE 2.50

LASAGNA

with meat sauce

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

CHOOSE A PASTA

PENNE

SPAGHETTI

ANGEL HAIR CHEESE RAVIOLI (add 2.00) housemade, ricotta filled!

LINGUINI **GLUTEN- FREE PENNE (add 2.00)**

CHOOSE A SAUCE

TOMATO MARINARA GF

MEAT SAUCE (add 2.50) POMODORO GF (add 2.50)

DIAVOLO 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

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

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

FRENCH FRIES OR ONION RINGS / 7

TOASTED RAVIOLI (4) / 9

PASTA / 9

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

BOURBON TURKEY TIPS GF

potato & fresh vegetable / 19.50 MARINATED SIRLOIN TIPS* GF

potato & fresh vegetable / 22 SURF & TURF MARINATED SIRLOIN TIPS* WITH CHOICE OF: BROILED HADDOCK, BAKED STUFFED

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

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

SHRIMP (2) -OR- BROILED SCALLOPS

choice of potato & fresh vegetable / 26

MEATBALLS OR ITALIAN SAUSAGES / 8

MASHED POTATOES GF / 7 OVEN ROASTED POTATOES GF / 7 RICE FLORENTINE GF / 7

HOUSE STEAK FRIES / 7

VEGETABLE OF THE DAY / 7 FRESH BROCCOLI FLORETS GF / 7 BUTTERNUT SOUASH (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