

LUNCH



SHARED PLATES

SAIGON BEEF LETTUCE WRAP-Beef, onions, water chestnuts, scallions & house made hoisin sauce 9.00

MEDITERRANEAN MEZE PLATTER- House made hummus, feta cheese, classic taboulie, stuffed grape leaves, kalamata olives, black olive tapenade served with warm pita chips
Small 9.95 Large 15.95

HARVEST RAVIOLI- Pumpkin stuffed ravioli with roasted walnuts, dried cranberries in sage butter Half Portion 7.99 / Full Portion 14.99

TACO TRIO- Choose any 3: Pulled Pork, Beef, or Buffalo Chicken. Served with chips and guacamole 10.95

CROSTINI TRIO- Spinach & gorgonzola, black olive tapenade, and feta cheese crostini. Grilled crostini, garlic rubbed and drizzled with virgin olive oil. 8.99

LOBSTER QUESADILLA- Grilled flour tortilla stuffed w/ chunks of lobster, tomatoes, cheddar & jack cheese. Served w/ guacamole
Small 8.50 large 15.95

LOBSTER RAVIOLI A LA VODKA- Tossed in a light tomato cream sauce w/ sautéed onions, garlic, & a pinch of basil 3 Ravioli 9.50 6 Ravioli 18.00

LOBSTER DIP BREAD BOWL-Lobster chunks in a creamy dip served in a bread bowl 12.00

KALBI JIM- Savory pulled short rib on a scallion pancake 10.00

SALUMI PLATE- Sopressata, cappicola, salami, prosciutto DeParma, roasted red peppers, artichoke hearts, kalamata olives and assorted aged cheeses with grain mustard. Serves 2-3 15.95

GRAMA'S MEATBALLS- Handmade with veal, pork and beef, served with classic tomato sauce and shaved parmigian cheese 3 for 7.

BBQ PULLED PORK SLIDERS- Tender & flavorful smoked pork w/ house made BBQ sauce. Served w/ slaw 3 for 9.00

WINTER SCALLOPS- Sea scallops pan seared in garlic, red chili flakes, pineapple, white wine and fresh basil 10.95

CAJUN TUNA NIBBLER- Chunks of Ahi tuna pan seared & served with a Chipotle aioli & seaweed salad 11.95

RHODE ISLAND STYLE CALAMARI- With hot cherry peppers & served with house-made marinara sauce 10.95

LUMP CRAB CAKES- Lightly fried & served with a roasted corn salad 11.95

ARANCINI- Hot Italian sausage, peas and risotto balls, breaded and fried with a chipotle aioli 8.00

JUMBO SHRIMP- Served with house made cocktail sauce 3.00 Ea.

EGGPLANT TOWER- Fresh eggplant layered between spinach, roasted red peppers, mozzarella cheese & topped with house made marinara sauce 10.95

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER
Traditional favorite full of clams & potatoes
4.95/C 5.95/B

ROASTED BEET SALAD
Mesclun greens, goat cheese, hazelnuts & oven roasted shallot honey vinaigrette dressing 7.95

BAKED FRENCH ONION
Topped with four cheeses 5.95
SOUP du JOUR 4.00/C 5.00/B

POACHED PEAR SALAD
Field greens, poached pear, candied pecans, goat cheese and house vinaigrette 7.95

SALAD ADDITIONS:

Grilled Chicken Breast 4.00 ~ Grilled Sirloin 6.00 ~ Grilled Scallops 6.00 ~ Grilled Shrimp 6.00
Grilled Salmon 6.00

BURGERS

Served with fries, tomato, lettuce, & pickle

CERTIFIED ANGUS BEEF 7.95
CHICKEN BREAST 7.95

Additions 1.00 each

Sautéed Mushrooms / Caramelized Onions / Bacon / Roasted Peppers / Avocado /
Cheese: Swiss, Cheddar, Mozzarella, American, Blue Cheese or Provolone

~Banquet Room available for Private Functions~

TRY IT YOUR WAY!!

Choose a Piada Wrap, a Pasta Bowl, or a Chopped Salad. Build your own authentic Italian meal. Custom made with an endless combination of ingredients and toppings.

We guarantee you'll love it.

1. ORDER:

PIADA

Piada is a thin seasoned wrap made from natural organic flour. We make it to order. You fill it with a grill item, fresh toppings, sauce and even add pasta if you'd like

PASTA BOWL

Angel hair or penne pasta and you choose a grill item, fresh toppings & sauce

CHOPPED SALAD BOWL

Blend of romaine & mixed greens and you choose a grill item, fresh toppings & dressing.

2. CHOOSE A GRILL ITEM:

Steak	6.95
Calamari	6.75
Vegetarian (grilled)	5.95
Chicken	6.85
Pork	6.85
Italian Sausage	6.85
Salmon	8.95

3. CHOOSE YOUR SAUCE:

Pomodoro-Crushed tomatoes, garlic & basil

Diavolo-Spicy tomatoes, garlic & chili peppers

Parmesan Alfredo- Garlic, cream & parmigiano reggiano

Fresh Basil Pesto-Basil, garlic,& parmigiano reggiano

Vodka Sauce-Herbs, garlic, crushed tomatoes & cream

4. CHOOSE YOUR TOPPINGS:

Artichokes	Mushrooms
Arugula	Parmesan
Kalamata olives	Peas
Blu Cheese	Peppers
Caramelized onions	Pomodoro
Cheddar cheese	Red onions
Cucumbers	Shallots
Corn	Romaine
Feta cheese	Spinach
Mixed greens	Squash
Mozzarella cheese	Zucchini

PANINIS & CLUBS (Served with chips & pickle)

LA DOLCE VITA-Grilled jumbo shrimp, artichoke hearts, fresh spinach, provolone cheese & garlic mayonnaise. On rustic bread 8.95

FRENCH DIP PANINI-Thinly shaved roast beef & melted provolone cheese with warm au jus. On rustic bread 8.95

TRIVISO-Fresh mozzarella, tomato, red onion, ham, basil pesto, balsamic vinaigrette. Served on rustic bread 8.95

TURKEY CLUB-Triple decker w/ turkey, lettuce, bacon, tomatoes & mayo 8.95

TURKEY PANINI-Turkey breast, roasted red peppers, tomatoes, melted gorgonzola & mozzarella cheese. Served on rustic bread 8.95

TUSCAN CHICKEN PANINI

Grilled chicken with artichokes, mushroom, roasted red peppers, provolone cheese with a roasted garlic mayonnaise. On rustic bread 8.95

ROAST BEEF CLUB- Triple decker sandwich with shaved roast beef, lettuce, crispy bacon, tomatoes & mayo 8.95

1/2 A PANINI & SOUP OF THE DAY

Pick any Panini from above & add the soup of the day 8.95

ENTREES

PENNE ALA VODKA

Grilled chicken, asparagus, sun-dried tomatoes, basil in a vodka tomato cream sauce & laced with Cognac 9.99

SEA FOOD FRA DIAVOLO-Clams, scallops, shrimp, langostinos in a spicy red sauce tossed with linguini 11.99

CHICKEN BRUSCHETTA

Grilled chicken breast, sweet tomatoes, artichokes & asparagus on top of garlic parmesan crusted rustic bread & finished w/ a drizzle of aged balsamic vinaigrette 9.99

FRIED ATLANTIC HADDOCK & CHIPS

Batter fried haddock filet with French fries, cole slaw & tartar sauce 8.99

PECAN CRUNCH SALMON

Lightly crusted with a bread crumb and pecan mix and then baked. Served with garlic mashed potatoes & asparagus 9.99

SICILIAN CHICKEN-Sautéed breast of chicken, artichokes, sun-dried tomatoes, spinach, olives & tomato basil risotto in a lemon white wine butter sauce 9.99

**** Thoroughly cooking meats, poultry, seafood or eggs reduces the risk of food borne illness.**