

Wrap * Panini * Sandwich Platters



ABC PIZZA Grinder Platter – Six 12” Grinders Cut in Half **59.10**
Roast Beef, Ham, Turkey, Tuna, Eggplant, or Meatball

Andy’s Italian Kitchen Wrap Platter – Six Large Wraps cut in half **64.95**
Chicken Caesar- *Grilled chicken, green leaf, Romano cheese & Caesar dressing*
Turkey- *Green leaf, tomatoes, provolone cheese & honey mustard dressing*
Roast Beef-*Green leaf, tomatoes, peppers, provolone cheese & spicy mustard*
Ham-*Green leaf, tomatoes, peppers, provolone cheese & Italian dressing*
Tuna- *Green leaf, tomatoes, Swiss cheese & mayonnaise*

Andy’s Italian Kitchen Ciabatta Platter 12 Ciabatta Sandwiches with chips **96.00**
Grilled Chicken - *Vine-ripe tomatoes, romaine lettuce, fresh mozzarella, pesto*
Roasted Turkey - *Romaine lettuce, vine-ripe tomato, provolone cheese, honey mustard*
Tuna - *Romaine lettuce, vine-ripe tomatoes, provolone cheese, onions, mayo*
Grilled Eggplant - *Romaine lettuce, vine-ripe tomato, onions, peppers, Italian dressing*
Roast Beef - *Green leaf, tomato, Swiss cheese & horseradish mustard*
Muffaletta - *Genoa, Ham, Capicola, Provolone and Swiss cheese, olive salad, olive oil*
Cheeseburger - *topped with American cheese, lettuce, tomato, mayo*
Turkey Burger - *Lettuce, tomatoes, onions, provolone, honey mustard*

Antonio’s Wrap Platters- 6 Wraps cut in half with side of cole slaw **52.05**
Crispy Chicken Wrap-*Chicken tenderloins deep fried and rolled with Monterey Jack and cheddar cheeses, diced ripe tomatoes, and shredded iceberg lettuce; in a warm flour tortilla.*
Whiskey River Wrap-*Sliced chicken tenderloins rolled in a warm flour tortilla with caramelized onions, chopped strips of crisp bacon, Monterey Jack and cheddar cheeses. Finished with a drizzle of our Tuscaloosa style BBQ sauce and toasted in our stone oven.*
Celestial “sort of spicy” chicken wrap-*A plump chicken breast dredged in 13 magical Cajun spices and char grilled. Rolled in a warm flour tortilla with fresh spinach leaves, roasted red peppers, sweet onion, Swiss cheese and enhanced with a drizzle of our new Cajun Ranch dressing.*
Heather’s Healthy Wrap-*A warm flour tortilla very lightly sprinkled with Monterey Jack and cheddar cheeses, a quarter pound of fresh turkey breast, a sprinkle of diced ripe tomatoes and shards of crisp iceberg lettuce.*
Chicken Caesar Wrap-*A freshly char grilled chicken breast sliced into strips and rolled in a warm flour tortilla with crisp romaine lettuce, diced ripe tomatoes, shards of sweet onions and our freshly prepared Caesar dressing.*
Buffalo Chicken Wrap-*Buffalo chicken tenders rolled on a warm flour tortilla with diced ripe tomatoes, crisp iceberg lettuce, Monterey Jack, cheddar cheese and a drizzle of our bleu cheese dressing.*

Avon Country Deli - Wrap or Sandwich Platter includes chips, pickle spears. (10-12 people) **55.95**
Choose any Deli Meat/Cheese Combo and add Oil, Lettuce, Tomato, Roasted Red Peppers, Russian dressing, horseradish

Avon Country Deli - 12 Specialty Sandwich Platter includes chips, pickle spears **96.00**
Hublein—*Black forest ham, smoked turkey breast, provolone cheese, lettuce, tomato, roasted red peppers, Russian dressing, and choice of bread*
Goodfellas—*Capicola, Genoa Salami, Mortadella, Ham and Provolone, with oil, Lettuce, Tomato, Roasted red peppers, Russian dressing*
Richie Special - *Pastrami, onions, Swiss cheese, spicy mustard and choice of bread served with chips and a pickle*
Thelma & Louise - *Roasted red peppers, hummus, grilled vegetables and avocado in choice of wrap served with chips and a pickle*
Governer’s Horse Guard - *Roast beef, provolone cheese, horseradish sauce, lettuce, tomato and choice of bread served with chips and a pickle*
City Slicker - *Liverwurst, cheddar, red onion, lettuce, tomato, mustard and choice of bread served with chips and a pickle*
Rueben - *Corned beef or pastrami, signature sauerkraut, Swiss cheese, Russian dressing, on grilled rye bread served with chips and a pickle*
Pinchot Stackmore Club —*Turkey breast, ham, bacon stacked high on Texas toast, lettuce, tomato, and mayonnaise served with chips and a pickle*

Lyme Grill - Sliders/Mini Dogs 24 Pieces

Pulled Pork Sliders- <i>Slow cooked bbq pork shoulder, pickles, cole slaw, cheddar cheese</i>	50.00
Pulled Chicken Sliders - <i>Slow cooked bbq chicken, pickles, cole slaw, cheddar cheese</i>	50.00
Portabella Sliders	45.00
Cheeseburger Sliders	55.00
Bratwurst Petites	80.00
Pork and Beef Frank Petites - <i>mustard, relish and onion</i>	80.00
Italian Sausage Petites - <i>Pepper & Onion relish</i>	88.00

Avon Prime Meats Hearty and Tasty Ciabatta Sandwich Platter with Kettle chips 12 Ciabattas Classic Italian- <i>Genoa salami, provolone cheese, tomatoes, onions, pickles, olives, green peppers and herbed oil</i> Signature Steak & Cheese- <i>Legendary steak tips from prime meats, slathered with American cheese add onions and peppers upon request.</i> Saucy Lil' Piggy- <i>famous slow smoked, pulled pork with coleslaw and pickles</i> Avon GodFather- <i>Boar's head deluxe ham, capicola, Genoa salami, pepperoni, provolone, tomatoes, onions, pickles, olives, green peppers, hot peppers and herbed oil</i> The Business- <i>Prosciutto, caramelized onions, mozzarella and tomatoes with pesto and a touch of balsamic vinegar</i> Ultimate Black and Blue Steak- <i>legendary steak tips, caramelized onions, arugula tossed with balsamic and blue cheese crumbles and garlic spread</i> Tuna Salad- <i>House made tuna salad made with light mayo, lettuce, tomato and red onion served on a ciabatta roll.</i>	96.00
The Bagel Chalet— 12 Bagel Sandwiches <i>Assorted Deli Meats and Cheeses on fresh bagels cut in half on a platter</i>	82.75
The Bagel Chalet— 12 full Size wraps <i>Choose from Buffalo Chicken, Tuna Salad, Veggie Wrap, Turkey and Swiss, Chicken Pesto, Southwest Chicken, and Chicken Bacon Ranch</i>	99.00
Da Capo - Wrap platter -12 full size wraps with French fries Wrap Vegetariano- <i>Eggplant, squash, roasted peppers, mushrooms, fresh mozzarella</i> Wrap Americano- <i>Crispy chicken, sautéed mushrooms and onions, mozzarella cheese, Dijon aioli</i> Club Wrap- <i>turkey, bacon, lettuce, tomato, cheddar cheese, aioli</i> Classico Wrap - <i>Grilled chicken, arugula, roasted peppers, fresh mozzarella, sun-dried tomatoes, pesto aioli</i>	108.00
Da Capo - Panini Platter -12 with French Fries Classico Panini- <i>Grilled chicken, arugula, roasted peppers, fresh mozzarella, sun-dried tomatoes, pesto aioli</i> Meatball Parmigiana- <i>roasted peppers, provolone, marinara sauce</i> Combo Italiano- <i>Sopressata, mortadella, provolone, arugula, tomato, red onion, aioli</i> Club- <i>turkey, bacon, cheddar cheese, aioli</i>	119.40
Dish N Dat Slider Platters-24 pieces BBQ Pork Sliders <i>-Housemade spicy topped with coleslaw</i> Cheeseburger- <i>Pickle and tomato</i> Veggie Burger- <i>Sweet potato, edamame, mushrooms, rice</i> Lobster salad- <i>Hand picked lobster meat, celery, mayo, micros greens</i> Falafel- <i>Tatziki sauce</i> Chicken Salad/Tuna Salad	54.00 54.00 54.00 84.00 54.00 54.00
Dish N Dat - Wrap Platter—12 Wraps cut in half <i>Buffalo Chicken, Turkey Club, Ham N Cheese, Chicken Salad, Tuna Salad, or BLT</i>	85.00
Galleria - Hot Grinder Platter 6 - 12” grinders cut in half with Fries <i>Veal Parmesan, Chicken Parmesan, Sausage & Peppers, Meatball, Fried Fish, Cheeseburger, Pastrami, Chicken Cutlet</i>	55.00
Galleria - Cold Grinder Platter 6 - 12” grinders cut in half with Fries <i>Ham, Turkey, Tuna, Capicola, Salami, Italian Combo, BLT</i>	55.00
Hot Heaven - 12 Wrap Platter with Fries <i>Chicken Salad, Chicken Club, Turkey Club, Buffalo Chicken, Chicken Caesar, BBQ Chicken, Blackened Chicken, Tuna Wrap, Caprese Wrap, Portabello</i>	87.00
Pizza House - 12 Gyro Platter with Fries <i>6 Chicken Gyros and 6 Lamb Gyros</i>	107.40

Portobello's 12 Focaccias Platter with Fries Grilled Chicken - marinated grilled chicken breast, applewood smoked bacon, lettuce, tomato and mozzarella cheese Sorrento — breaded chicken breast, ham, eggplant, marinara sauce and mozzarella Veggie — portobello mushrooms, roasted red peppers, bermuda onions, mixed greens, mozzarella, extra virgin olive oil and balsamic Godfather - genoa salami, ham, pepperoni, roasted red peppers, mozzarella and house italian dressing Buffalo Chicken - crispy chicken breast topped in our spicy sauce with mozzarella cheese, lettuce and tomato Turkey — sliced turkey breast, mozzarella cheese, bacon, mixed greens and dijon mustard	112.00
TD HOMERS Wrap Platter (12 whole wheat wraps cut in half 24 pieces) <i>Chicken Caesar wrap, Buffalo Chicken wrap, Steak wrap, Shrimp Mojito, Asian chicken, and Grilled Chicken salad.</i>	54.99
TD HOMERS Slugger Platter (24 Sliders) <i>Buffalo chicken, Philly cheese steak, Burger, & Meatball</i>	49.99
Wood N Tap Mix and Match Wrap Platter 6 Large Wraps cut in half - serves 12 <i>Veggie Hummus Wrap, Chicken Salad Wrap, Roast Beef Wrap, Buffalo Chicken Wrap and Chicken Caesar Wrap.</i>	40.00
Wood N Tap Slider Platters - 24 Pieces Burger Bites - Mini Black Angus burgers topped with cheese, pickles and Honey Dijon spread. 48.00 Chicken Bites- Mini blackened chicken sandwiches topped with American cheese, caramelized onions and a Chipotle aioli 47.00 Turkey Burger Bites - Mini turkey burgers are topped with American cheese, whole cranberries and herb aioli. 48.00 Bison Burger Bites - Mini Buffalo burgers topped with an avocado aioli, American cheese, a touch of Chipotle, and onion strings 68.00	
Wood N Tap Mini Bite Sandwiches 24 Pieces <i>Your choice of turkey, roast beef, or chicken salad served on our famous dinner rolls topped with American cheese, fresh sliced tomato, and leaf lettuce.</i>	44.00
Vero - Handmade Ciabatta Platter - 12 Ciabattas with Fries <i>Tuna, Ham, Mortadella, Soppresata, Turkey, Prosciutto, Veggie Patty, Caprese (Mozzarella, Tomato, Basil, Pesto)</i>	108.00
Vito's By the Water/Vito's by the Park 12 Panini Platter with salad Veggie Panini -Seasoned vegetable, sliced tomato, fresh mozzarella, basil aioli Italian -Soppresata, prosciutto, fresh mozzarella, arugula, roasted peppers Grilled Chicken -Sliced tomato, roasted peppers, portabella, romaine, provolone, mayo Steak and Cheese -Grilled steak,pepper jack cheese, portabella mushroom, roasted red peppers, and horseradish mayo Blackened Chicken -Grilled onion, prosciutto, fig jam, herbed ricotta and horseradish creme fresche	168.00
Vito's By the Water/Vito's by the Park Platter of assorted sandwiches Serves 10 to 12 <i>Choose from Turkey, Ham, Tuna, Salami made with Tomato, Onion, Roasted Peppers, and Lettuce. Served with Pasta Salad.</i>	61.00
Vitos' Pizzeria 12 Pannini Platter Grilled Chicken - red roasted peppers, fresh spinach and provolone cheese with balsamic vinegar dressing Ham -lettuce, tomato, sweet roasted peppers and provolone cheese Tuna -lettuce, tomato, sweet roasted peppers and provolone cheese Genoa Salami -lettuce, tomato, sweet roasted peppers and provolone cheese Turkey -lettuce, tomato, sweet roasted peppers and provolone cheese Roast Beef -lettuce, tomato, sweet roasted peppers and provolone cheese Eggplant -sweet roasted peppers, sauce and cheese Meatball -sweet roasted peppers, sauce and cheese Sausage -sweet roasted peppers, sauce and cheese	107.40

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Avert Brasserie
35A LaSalle Rd

Available for Delivery

Sunday	4:00 PM - 9:00 PM
Monday	11:00 AM - 9:00 PM
Tuesday	11:00 AM - 9:00 PM
Wednesday	11:00 AM - 9:00 PM
Thursday	11:00 AM - 9:00 PM
Friday	11:00 AM - 9:00 PM
Saturday	3:00 PM - 9:00 PM

Hors D'oeuvres

- 1. Pike Quenelle** **\$12.00**
Lobster sauce, crayfish tail
- 2. Duck Leg Confit** **\$11.00**
French green lentils, green apple and frisee salad, warm shallot dressing
- 3. Soup du Jour** **\$6.00**
- 4. Soup a L'oignon** **\$8.00**
Toasted baguette, comte gratinee
- 5. 1/2 Dozen Oysters**
MARKET PRICE ITEM. East coast, served with mignonette, lemon
- 6. Traditional Beef Tenderloin Tartar Small** **\$13.00**
Hand-chopped, served with a'VeRT potato chips
- 7. Traditional Beef Tenderloin Large** **\$20.00**
Hand-chopped, served with a'VeRT potato chips
- 8. Classic Escargots In-Shell** **\$12.00**
Garlic and parsley butter, toasted breadcrumbs
- 9. Classic Shrimp Cocktail** **\$3.50**
European cocktail sauce. 3.50 per piece.
- 10. Baked Goat Cheese Croutons** **\$10.00**
Black truffle honey

Salads

- 12. Beet & Endive Salad** **\$8.00**
Anjou pear, walnut dressing, goat cheese.
- 13. Baby Green Salad** **\$6.00**
Mesculin mix, shallots, radish, mustard dressing
- 14. a'VeRT Salad** **\$9.00**
Fennel, asparagus, radish, onion, mixed greens, ricotta salata, balsamic truffle dressing.
- 15. Frisee aux Lardons** **\$10.00**
Farm fresh egg, smoked bacon, sherry vinaigrette
- 16. Kale Salad** **\$9.00**
Croutons, red onions, cucumber, yogurt-garlic dressing, parmegiano

Cheeses & Meat

Served with toast and dried fruit

- 19. Bleu d'Auvergne- Cow's milk** **\$7.00**
- 20. Chevre Fermier- Goat's Milk** **\$7.00**
- 21. Rocastin Brie- Sheeps milk** **\$7.00**
- 22. Morbier- Cow's Milk** **\$7.00**
- 23. Housemade Pate de Champagne** **\$7.00**
- 24. Saucisson** **\$7.00**
- 25. Rosette de Lyon** **\$7.00**
- 26. Duck Salami** **\$7.00**
- 27. Choice of 4** **\$14.00**
- 28. Choice of 8** **\$24.00**
Choice of 8

Les Sides

- 31. Pomme Frites, aioli** **\$5.00**
- 32. Roasted beets** **\$6.00**
- 33. Sautéed baby vegetables** **\$5.00**
- 34. Roasted forest mushrooms** **\$6.00**
- 35. a'VeRT potato chips** **\$4.00**
- 36. Sautéed Potatoes** **\$5.00**
fine herbs
- 37. Creamy Potato Puree** **\$4.00**

Plat Principal

- 38. Braised Beef Short Rib "Bourguignon"** **\$17.00**
Button mushroom, bacon, pearl onions, burgundy veal jus
- 39. Chicken Paillard (6 oz cutlet)** **\$12.00**
Toasted breadcrumbs, fennel, asparagus, balsamic truffle dressing
- 40. Red Beet Couscous** **\$13.00**
Roasted cauliflower, chick peas, ginger crème fraîche
- 41. Moules Frites** **\$13.00**
PEI mussels steamed with white wine, Dijon cream, saffron and frites
- 42. Shrimp Omelette** **\$14.00**
Garlic roasted shrimp, poached fennel, chives, lobster sauce
- 43. Scottish Salmon Filet A la' Plat Principal** **\$14.00**
Roasted local tomatoes, squash, herb aioli
- 44. Pan Roasted Sea Scallops** **\$16.00**
Asparagus, sauteed mushrooms, truffle butter.
- 45. Duck Leg Confit** **\$16.00**
French green lentils, green apple and frisee salad, warm shallot dressing.
- 46. Coq Au Vin** **\$13.00**
Potato puree, mushrooms, smoked bacon, pearl onions
- 47. Homemade Pappardelle** **\$16.00**
Wild mushrooms, fresh herbs, parmesan
- 48. Pan Seared Cod Filet** **\$16.00**
Chorizo, onion confit, green peas, fingerling potato

Sandwiches**NEW**

49. Crispy Cod Tempura Sandwich	\$13.00	70. Vanilla bean Crème Brulee	\$6.00
<i>Spicy aioli, lettuce, tomato, onion, avocado, house made frites.</i>		71. Profiteroles	\$8.00
50. Croque Monsieur	\$13.00	72. Chocolate pot de creme	\$8.00
<i>Baked, ham and cheese sandwich, baby green salad. Madame, add egg \$2.</i>		75. Sundae de crème glacee	\$7.00
51. Brasserie Burger	\$12.00		
<i>Grueye, lettuce, tomato, onion, brioche bun, baby green salad.</i>			
52. Chicken Salad Sandwich	\$12.00		
<i>Roasted chicken breast, Dijon aioli, smoked bacon, green apple, comte, baby green salad</i>			

Dinner Plat Principal

54. Cassoulet	\$28.00
<i>Roasted duck leg confit and duck sausage, pork belly, white bean ragout, herbed breadcrumbs</i>	
55. Roasted 1/2 Chicken	\$21.00
<i>Boneless chicken, creamy potato puree, baby carrot, natural jus</i>	
56. Coq Au Vin	\$19.00
<i>Potato puree, mushrooms, smoked bacon, pearl onions</i>	
57. Filet Mignon (8oz)	\$32.00
<i>Creamy potato puree, crispy onions, black truffle jus</i>	
58. Braised Beef Short Rib, "Bourguignon"	\$26.00
<i>Button mushrooms, bacon, pearl onions, burgundy veal jus</i>	
59. Hanger Steak Frites	\$24.00
<i>House-made frites, sauce béarnaise</i>	
60. NY Strip Steak Frites	\$29.00
<i>House-made frites, sauce béarnaise</i>	
61. Filet Steak Frites	\$32.00
<i>House-made frites, sauce béarnaise</i>	
62. Roasted Duck Breast	\$24.00
<i>Chestnuts, baby turnips and local apple cider</i>	
63. Homemade Pappardelle	\$19.00
<i>Wild mushrooms, fresh herbs, parmesan</i>	
64. Red Beet Couscous	\$19.00
<i>Roasted cauliflower, chick peas, ginger crème fraîche</i>	
65. Pan Seared Cod Filet	\$24.00
<i>Chorizo, onion confit, green peas, fingerling potato.</i>	
66. Pan Roasted Sea Scallops	\$26.00
<i>Asparagus, sauteed mushrooms, truffle butter.</i>	
67. Scottish Salmon Filet 'A la Plancha'	\$24.00
<i>Roasted local tomatoes, squash, herb aioli</i>	
68. Crispy Veal Sweetbreads	\$28.00
<i>Butternut squash puree, celery root, red wine sauce.</i>	
69. Trout Almandine	\$23.00
<i>Pan roasted trout filet, green beans, almonds, brown butter, lemon sauce.</i>	
76. open	



Avon Indian Grill
320 West Main St

Available for Delivery

Sunday	11:30 AM - 9:00 PM
Monday	CLOSED
Tuesday	11:30 AM - 9:00 PM
Wednesday	11:30 AM - 9:00 PM
Thursday	11:30 AM - 9:00 PM
Friday	11:30 AM - 9:00 PM
Saturday	11:30 AM - 9:00 PM

Appetizers

- 1. Samosa (qty 2)** **\$5.00**
Crispy turnovers made with mildly spiced potatoes & peas
- 2. Bombay Bhajia** **\$6.00**
A combination of four different vegetable fritters
- 3. Samosa Channa Chat** **\$6.00**
Crispy samosa topped with chickpeas mixed with tomato and onions, then delicately dressed with a special yogurt sauce
- 4. Dahi Poori** **\$5.00**
Crispy poori wafer stuffed with potatoes and chickpeas, then dressed with yogurt, tamarind, and mint sauce
- 5. Chicken Tikka Naan Quesadilla** **\$9.00**
Grilled naan bread filled with chicken Tikka, mozzarella cheese, cilantro, and onions
- 6. Squid** **\$8.00**
Crispy squid in a spicy garlic-infused sauce
- 7. Tandoori Nachos** **\$8.00**
Fried tortilla with chicken Tikka & Cheese
- 8. Tamarind**
Paneer \$8.00, Shrimp \$10.00. Pan tossed chef special tangy flavor (Shrimp \$10, Paneer \$8)
- 9. Fish Fry** **\$8.00**
Marinated overnight with Indian spices and fried to perfection
- 10. Chicken 65** **\$8.00**
Chicken spiked with curry leaves and red-hot chilies
- 11. Kai Chi (Drums of Heaven)** **\$7.00**
Tender chicken wings marinated with fresh herbs, chili's and garlic, wok fried.
- 12. Kai Shao (Chili)**
Chicken \$11.00, Gobi (Cauliflower) \$14.00, Paneer (Cottage cheese) \$9.00, Shrimp \$16.00. Batter fries in classic soy chili sauce, served dry or gravy (Gobi {cauliflower} \$7, Paneer {Cottage Cheese} \$9, Chicken \$9, Shrimp \$11)
- 13. Honey Garlic**
Chicken \$11.00, Gobi (Cauliflower) \$14.00, Paneer (Cottage cheese) \$9.00, Shrimp \$16.00. Batter fries tossed with honey and garlic (Gobi \$7, Paneer \$9, Chicken \$9 Shrimp \$11)

Soup

- 14. Spinach and Paneer** **\$5.00**
A delicious clear vegetable broth with fresh spinach and paneer cubes
- 15. Muligatawny** **\$5.00**
Puree of lentil, lemon, ginger and coconut milk
- 16. Sweet Corn** **\$5.00**
cream of corn with your choice of vegetable or add chicken for \$4
- 17. Hot and Sour** **\$5.00**
Red chili, soy, paneer and shiitake mushroom vegetable
- 18. Tomato Shorba** **\$5.00**
Diced fresh tomatoes cooked in veg stock with pepper

Salad

- 19. Tandoori Caesar Salad** **\$7.00**
Caesar salad with tandoori chicken in a poppadom shell
- 20. Avon Salad** **\$6.00**
Mixed greens, onions, tomatoes and cottage cheese served with house special dressing
- 21. Kutchumner Salad** **\$7.00**
Indian style salad with lettuce, cucumber, onion, and carrots - slightly seasoned with yogurt
- 22. Orange & Fig Salad** **\$7.00**
Fresh greens, oranges, and figs served with our special house dressing
- 23. House Special Salad** **\$6.00**
Lettuce, spinach, dried tomatoes and poppadom croutons served with lemon garlic dressing

Tandoori

- 24. Chicken Tikka** **\$12.00**
Boneless white meat marinated with ground spices and cooked in a pit oven
- 25. Chicken Malai kabob** **\$14.00**
Boneless white meat chicken marinated with yogurt and cream cheese
- 26. Rack of Lamb** **\$21.00**
Tender lamb chop marinated with ginger, pepper, yogurt and spices in tandoor served with brown rice & veg
- 27. Hara Bhara Kebob** **\$15.00**
Homemade cheese and veggies marinated with tikka paste and cooked in tandoor
- 28. Tandoori Jhinga** **\$20.00**
Jumbo prawns marinated in yogurt and tandoor spices
- 281. Fish Tikka** **\$21.00**
Salmon marinated in mild ajwain flavored tandoor spices, served with brown rice & veg
- 29. Tandoori Chicken** **\$13.00**
Chicken seasoned in yogurt ginger garlic paste and grilled in tandoor
- 30. Seekh Kabab**
Chicken \$12.00, Lamb \$14.00. Skewered minced meat in fresh ground spices (with additional \$1 Kadai Seekh Kabab, a very special chef special marination

Indian Special Curry's

- 31. Tikka Masala**
Chicken \$15.00, Lamb \$16.00, Paneer \$14.00, Shrimp \$18.00. Pit oven meat simmered in tangy tomato, onion and cream sauce
- 32. Curry**
Chicken \$14.00, Fish \$17.00, Lamb \$15.00, Shrimp \$17.00. Tender meat sautéed with onions and tomato grounded spice based curry
- 33. Kadai**
Chicken \$15.00, Lamb \$16.00, Shrimp \$17.00. Cubes of meat sautéed with bell peppers, onion and tomato sauce
- 34. Methi Saagwala**
Chicken \$15.00, Lamb \$16.00, Paneer \$14.00, Shrimp \$18.00. Simmered in spinach and fenugreek sauce
- 35. Chettinad**
Chicken \$15.00, Fish \$17.00, Lamb \$16.00, Shrimp \$17.00. Tendered meat with south Indian spices & coconut sauce
- 351. VeggiWala**
Chicken \$15.00, Lamb \$16.00, Shrimp \$17.00. Veggies cooked with your choice of meat with mustard seeds, curry leaves & Indian spices
- 36. Pepper**
Chicken \$15.00, Lamb \$17.00, Shrimp \$18.00. Must try! Sautéed coconut, dry red chillies, peppercorn, browned onion and tomatoes
- 37. Patia**
Chicken \$15.00, Lamb \$17.00, Shrimp \$18.00. Mildly spiced cooked in mango chutney, mint, ginger & herbs

Special Anglo-Indian Dishes

- 38. Vindaloo**
Chicken \$15.00, Fish \$16.00, Lamb \$17.00, Shrimp \$18.00. Traditional very spicy goan style chicken curry in a fiery vinegary flavored red sauce
- 39. Phaal**
Chicken \$15.00, Lamb \$17.00, Shrimp \$18.00. A very spicy dish cooked with white chilly, ginger and fresh coriander
- 40. Madras**
Chicken \$15.00, Lamb \$17.00, Shrimp \$18.00. Cooked with coconut, mustard seeds, curry leaves with south Indian spices
- 41. Korma**
Chicken \$15.00, Lamb \$17.00, Shrimp \$18.00. Cooked in rich cashew nut based cream sauce
- 42. Bhuna**
Chicken \$16.00, Lamb \$18.00, Shrimp \$19.00. A traditional curry dish with thick sauce

Vegetarian and Dal

- 43. Dal Makhani** \$13.00
Black lentils simmered over night in a slow oven and cooked with ginger, garlic, tomato and chefs special herbs
- 44. Dal Tadka** \$12.00
Yellow lentils cooked with tomatoes, tumeric, ginger, chilis and asafoetida
- 441. Alu Gob** \$13.00
Cumin flavored potatoes and cauliflower

- 45. Channa Masala** \$13.00
garbanzo beans cooked with mild spices in an onion gravy sauce
- 46. Malai Kofta** \$14.00
Cheese and potato dumpling cooked in almond sauce
- 461. Saag Paneer** \$14.00
Home made cottage cheese, simmered in spinach & fenugreek sauce
- 47. Navratan Kurma** \$14.00
Nine fresh veg and dry fruits cooked in almond sauce
- 471. Mixed Vegetable Curry** \$13.00
Mix vegetables cooked with onions and tomato grounded spice based curry
- 48. Bhindi Masala (okra)** \$13.00
Fresh cooked okra with onions, ginger, tomato, herbs and spices
- 49. Baingan Bharta** \$13.00
North Indian specialty of roasted eggplant, skinned and made into a simple but exotic preparation
- 491. Mutter Paneer** \$14.00
Vegetarian delight of paneer and peas, cooked in a mild and rich gravy

Seafood

- 51. Phuket Fish** \$16.00
Fish filet fried and pan sautéed in a Indo-Thai based sauce
- 53. Patrani Machi** \$17.00
Fish of the day, covered with a mint, cilantro, spices, paste and steamed to perfection
- 54. Lobster Masala** \$24.00
Off shell lobster tails grilled and served on a bed of onion based sauce
- 55. Baby Shrimp Pepper Fry** \$17.00
Sautéed coconut, dry red chillies, peppercorn, browned onion and tomatoes
- 56. Hawaiian Shrimp Curry** \$21.00
Shrimp cooked in pineapple pulp and curry spices. Served in a pineapple
- 57. Steamed Fish** \$17.00
Fish of the day, steamed in a banana leaf & covered with curry sauce.

Breads

- 58. Naan** \$3.00
Traditional Punjabi bread baked in Tandoor
- 59. Ginger Mint Naan** \$4.00
Whole wheat layered flaky bread with favor of ginger and mint
- 60. Garlic Naan** \$4.00
Clay oven baked bread with fresh garlic and cilantro
- 61. Rosemary Naan** \$4.00
Clay oven baked bread with rosemary herbs
- 62. Kadai Naan** \$4.00
Naan stuffed with very spicy Kadai spices
- 63. Kashmiri Naan** \$5.00
Naan stuffed with fruit and nuts
- 64. Onion Chili Naan** \$4.00
Nan stuffed with onions, peppers and cilantro

65. Aloo Paratha	\$4.50
<i>Whole wheat bread stuffed with spiced potatoes</i>	
651. Chicken Tikka Naan	\$6.00
<i>Naan stuffed with chicken tikka</i>	
66. Lachha Paratha	\$5.00
<i>Multi layered whole wheat bread cooked in tandoor</i>	
661. Keema Naan	\$6.00
<i>Naan stuffed with minced lamb, then baked in our tandoor</i>	
67. Roti	\$3.00
<i>Unleavened whole wheat flat bread baked in tandoor</i>	
671. Poori	\$5.00
<i>Wheat flour puffed bread</i>	

Rice

68. Biryani	
<i>Chicken \$14.00, Lamb \$15.00, Shrimp \$17.00, Vegetable \$13.00. Afragant combination of long grain basmati slow cooked in a special copper vessel with fresh herbs, spices and your choice of meat or vegetables served with raita.</i>	
69. Fried Rice	
<i>Chicken \$13.00, Egg \$11.00, Vegetable \$10.00.</i>	
70. Organic Brown Long rice	\$6.00
71. Basmathi Long Grain Rice	\$4.00
711. Variety Rice	\$6.00
<i>Coconut, Lemon or Tamarind</i>	

Sides

72. Mango Chutney	\$3.00
73. Mix Vegetable Pickle	\$3.00
74. Raita	\$4.00
75. Boondi Raita	\$5.00
76. Steamed Vegetables	\$5.00
77. Spinach	\$6.00

Desserts & Drinks

81. Gulab Jamun	\$5.00
<i>Kind of cottage cheese dumplings in sugar syrup</i>	
82. Rice Kheer	\$5.00
<i>Rice pudding flavored with saffron</i>	
84. Mango Mousse	\$6.00
<i>A Mango flavored specialty of the house</i>	
85. Coffee Mousse	\$6.00
<i>A coffee & chocolate flavored specialty of the house</i>	
91. Lassi	\$5.00
<i>Mango, Sweet or Salt</i>	



Blue Elephant Trail (West Hartford)

7 South Main Street

Available for Delivery

Sunday	11:30 AM - 9:00 PM
Monday	11:30 AM - 9:00 PM
Tuesday	11:30 AM - 9:00 PM
Wednesday	11:30 AM - 9:00 PM
Thursday	11:30 AM - 9:00 PM
Friday	11:30 AM - 9:15 PM
Saturday	11:30 AM - 9:15 PM

Appetizers

1. **Nibble Platter** \$17.00
Sampler of your favorite appetizers Thai Spring Rolls, Chicken Satay, Curry Puffs, and Koong Ka Bogs
2. **Spicy Thai Mussels (Spicy)** \$11.00
A modern update on a classic Thai dish. Steamed mussels in a subtle coconut curry broth.
3. **Curry Puffs** \$6.00
Chicken or Vegetables with delicious curry flavor in a puff pastry shell.
4. **Thai Spring Rolls** \$5.00
Crispy vegetarian spring rolls with plum sauce.
5. **Thai Summer Rolls** \$6.00
Soft wrapped with shrimp, rice vermicelli, Thai basil, peanuts and vegetables with hoisin saue.
9. **DIY Thai Lettuce Wraps** \$9.00
Minced chicken, shitake mushrooms, peanuts and vegetables with cripy leaves of lettuce.
10. **Mi Krob** \$12.00
Choice of chicken, beef, pork, or tofu with cripy rice noodles with Chinese broccoli and sweet & sour sauce.
11. **Satay** \$8.00
Grilled on a skewer and served with peanut sauce and cucumber relish. Chicken or Beef.
12. **Thai Wings** \$8.00
Crispy chicken wings with sweet chili sauce.
13. **Som Tum (Extra Spicy)** \$8.00
Shredded green papaya and vegetables in chili lime dressing, Thailand's most popular salad.
14. **Vegetable Tempura** \$7.00
Cripsy battered vegetables with sweet chili sauce.
15. **Edamame with Sea Salt** \$5.00
Steamed edamame sprinkled with sea salt.
16. **Koong Ka Bogs** \$8.00
Marinated shrimp wrapped in a crispy pastry shell with sweet chili
17. **Tod Mun Pla** \$7.00
Fish cake with sweet chili sauce and cucumber relish.
18. **Tod Pla Muek** \$9.00
Crispy Calamari with sweet chili sauce.

19. **House Salad** \$6.00

Fresh garden vegetables served with thai peanut dressing.

Soups

20. **Tom Yum Soup (Spicy)**

Chicken \$5.00, Seafood \$6.00. Famous thai sour and spicy broth with fresh lemongrass, lime juice and vegetables.

21. **Tom Kha Soup**

Chicken \$5.00, Vegetables \$4.00. Creamy coconut soup with lemongrass, mushrooms and lime juice.

22. **Maju Pineapple Soup**

Chicken \$7.00, Shrimp \$7.00. A tangy soup of pineapple, tomatoes and tamarind with fried garlic and basil.

Yums

"Yum" is a traditional thai dish, famous across the globe for balancing all the flavors of classic Thai cuisine sweet, salty, sour, spicy and succulent. All these are served with the side of lettuce and rice except Yum Woon Sen, which is noodles.

30. **Nam Sod (Spicy)** \$12.00

Pork with red onions, ginger, peanuts and scallions with a spicy lime dressing.

31. **Larb Beef (Spicy)** \$12.00

Minced beef with ground toaststed rice, onions, scallions, chilis and mint leaves with a spicy lime dressing.

32. **Traditional Yum Salad (Extra Spicy)**

Seafood \$16.00, Shrimp \$14.00, Squid \$14.00, Steak \$14.00, Woon Sen \$11.00. Bell peppers, red onions, chilis, vegetables, and exotic Thai herbs and spices give this dish its unique flavor profile. Try it with the choice of meats.

Blue Elephant Trail Specialties

40. **Phuket Seafood (Spicy)** \$22.00

Named after the most famous isand in Thailand, this dish is for serious seafood lovers! Crab, calamari, prawns and scallops with a tangy Thai Basil Sauce.

41. **Gulf of Siam Curry (Extra Spicy)** \$22.00

Crab, caldari, prawns, scallops and mussels in red curry sauce with vegetables and Thai basil.

42. **Crispy Chicken Pad Thai** \$14.00

Our own update on a Thai classic! Succulent chicken deep fried golden brown and served as part of the traditional pad thai.

43. **Grilled Lamb Chops (Spicy)** \$25.00

Juicy grilled New Zealand lamb chops with delicious Thai red curry sauce served with seasonal vegetables.

44. **Loc Lac** \$20.00

Cubed beef tenderloin lightly caramelized in black pepper, garlic and mushroom soy served over lettuce with a lime and peppercorn dipping sauce.

46. **Mango Curry (Spicy)** \$16.00

Chicken, pork, beef or tofu with chinks of sweet fresh mango and vegetables in red curry sauce.

47. Duck \$19.00

Our expert staff debones half duck by hand and enhances the natural juicy waterflow. With traditional Thai sauces, bringing the best of Southeast Asia to you! Choose from the following sauces: ginger, Thai basil, sweet & sour or red curry.

48. Kaprow (Spicy) \$15.00

Ground chicken, green beans, jalapenos, lemon grass, chili, garlic and Thai basil

49. Mango Fried Rice \$15.00

Fried rice with mango, egg, carrots, green peas, onion and cashew nuts. Chicken, pork, or tofu served in a half pineapple shell.

Thai Classics**50. Pad Thai \$12.00**

Our most famous Thai noodles with egg, bean sprouts, scallions and peanuts.

51. Drunken Noodles (Spicy) \$12.00

Rice noodles in chili sauce with bell peppers, onions, tomatoes, egg and basil leaves.

52. The B.E.T. Fried Rice \$13.00

Fried rice with egg, pineapple, broccoli, carrots, green peas and onions.

53. Thai Basil (Spicy) \$14.00

Choice of meats with Thai basil, bell peppers, bell peppers, green beans, and onions.

54. Garlic \$14.00

With fresh garlic, snow peas, baby corn, bell peppers, bok choy, broccoli, carrots and napa cabbage.

55. Sweet & Sour \$14.00

With pineapple, bell peppers, carrots, cucumbers, onions, tomatoes and scallions.

56. Cashew Nut \$14.00

With cashew nuts, baby corn, pineapple, snow peas, carrots, mushrooms, onions and scallions.

57. Rama \$14.00

With pineapple, assorted fresh vegetables and Thai peanut sauce.

58. Ginger (Spicy) \$14.00

With fresh ginger, baby corn, bell peppers, carrots, mushrooms, onions and scallions.

59. Pad Si Eow \$12.00

Rice noodles with egg and Chinese broccoli.

60. Pad Woon Sen \$12.00

Clear noodles with egg, carrots, celery, onions, red peppers, tomatoes and scallions.

61. Thai Curry \$15.00

In Thailand, "curry" indicates a family of dishes featuring many similar spices, including kaffir lime, lemon grass, and chilis. Thai curries come with white or brown rice and choice of meat. Choose between Green (very spicy), Red (Spicy), Yellow (spicy), Panang (spicy), Massaman (spicy).

62. Basil Fried Rice (Mild) \$12.00

Fried rice with egg, bell peppers, green peas, onions, string beans, tomatoes, and basil leaves.

Coastline Classics

Whether traditional Thai or Modern American, fish and shellfish we use are the best the oceans to deliver fresh and tasty Thai cuisines.

70. Pla Salmon Lad Keeng (Medium Spicy) \$18.00

Fresh salmon cooked with ginger, baby corn, bell peppers, carrots, mushrooms, onions and scallions

71. Choo Chee Salmon (Medium Spicy) \$18.00

Grilled salmon topped with bamboo shoots, snow peas, and pineapple in spicy curry.

72. Chili Salmon (Mild) \$18.00

Grilled salmon topped with bell peppers and fresh basil in Thai chili sauce.

73. Shrimp Loves Scallop \$19.00

Two of ocean's most popular finds- shrimp and scallops- with carrots, onions, mushrooms, scallions and ginger in garlic sauce.

74. Pla Lad Prik (Medium Spicy)

Brown Rice \$0.00, White Rice \$0.00. Crisp red snapper topped with bell peppers, green beans and carrots in spicy sauce. MKT PRICE

75. Garlic Red Snapper

Brown Rice \$0.00, White Rice \$0.00. Crisp red snapper topped with crunchy garlic and white pepper. Thai basil.

76. Thai Basil Red Snapper

Crisp red snapper topped with basil leaves, red bell peppers, mushrooms, onions, chili and garlic.

Lunch**80. Thai Curry \$10.00**

In Thailand, "curry" indicates a family of dishes featuring many similar spices, including kaffir lime, lemon grass, and chilis. Thai curries come with white or brown rice and choice of meat. Choose between Green (very spicy), Red (Spicy), Yellow (spicy), Panang (spicy), Massaman (spicy).

91. Thai Basil \$10.00

Stir-fried with fresh garlic, snow peas, baby corn, bell peppers, bok-choy, broccoli, carrots and napa cabbage.

81. Garlic \$10.00

With fresh garlic, snow peas, baby corn, bell peppers, bok choy, broccoli, carrots and napa cabbage.

82. Sweet & Sour \$14.00

With pineapple, bell peppers, carrots, cucumbers, onions, tomatoes and scallions.

83. Ginger (Spicy) \$10.00

With fresh ginger, baby corn, bell peppers, carrots, mushrooms, onions and scallions.

84. Cashew Nut \$10.00

With cashew nuts, baby corn, pineapple, snow peas, carrots, mushrooms, onions and scallions.

85. Snow Peas \$10.00

With Snow peas, bell peppers, carrots, mushrooms and onions.

86. Pad Thai \$10.00

Our most famous Thai noodles with egg, bean sprouts, scallions and peanuts.

87. Drunken Noodles (Spicy) \$10.00

Rice noodles in chili sauce with bell peppers, onions, tomatoes and basil leaves.

88. Pad Si Eow \$10.00

Rice noodles with egg and Chinese broccoli.

89. Basil Fried Rice (Mild) \$10.00

Fried rice with egg, bell peppers, green peas, onions, string beans, tomatoes, and basil leaves.

90. The B.E.T. Fried Rice \$10.00

Fried rice with egg, pineapple, broccoli, carrots, green peas and onions.

Desserts

100. Ice Cream \$4.00

Choice of vanilla, ginger, coconut and green tea.

101. Fried Golden Plantains \$5.00

Served with chocolate and sesame seeds

102. Fried Golden Plantains with Ice Cream \$8.00

Served with chocolate and sesame seeds and choice of ice cream.

103. Sweet Rice With Coconut & Ice Cream \$8.00

Warm sticky rice and cold sweet ice cream.

Choice of ice cream.

104. Sweet Rice With Coconut & Mango \$8.00

Tailand's most popular traditional dessert!

105. Chocolate Torte \$6.00

Decadent three later torte with dark fudge icing.

106. Black and White Chocolate Cake \$7.00

Dark rich chocolate cake with dark chocolate mousse, and white chocolate mousse, covered in chocolate ganache.

999. Open Ticket



Noodles & Company - West
Hartford
333 North Main Street

Available for Delivery

Sunday	10:40 AM - 9:00 PM
Monday	10:40 AM - 9:00 PM
Tuesday	10:40 AM - 9:00 PM
Wednesday	10:40 AM - 9:00 PM
Thursday	10:40 AM - 9:00 PM
Friday	10:40 AM - 9:15 PM
Saturday	10:40 AM - 9:15 PM

NEW

1. Penne Rosa

Regular \$5.99, Small \$4.89. Spicy tomato cream sauce, penne pasta, mushrooms, tomato, spinach, wine and parmesan or feta.

2. Japanese Pan Noodles

Regular \$5.99, Small \$4.89. Caramelized udon noodles in a sweet soy sauce, broccoli, carrots, shiitake mushrooms, Asian sprouts, black sesame seeds and cilantro.

3. Wisconsin Mac & Cheese

Regular \$5.99, Small \$4.89. A classic blend of cheddar and jack cheeses, cream and elbow macaroni

4. Alfredo MontAmore

Regular \$8.99, Small \$7.39. Spaghetti noodles, four-cheese blend alfredo, mushrooms, tomato, spinach and parmesan chicken. Topped with MontAmore cheese, Italian parsley and cracked pepper.

5. Pesto Cavatappi

Regular \$5.99, Small \$4.89. Curly pasta, basil pesto, garlic, mushrooms, tomato, wine, cream, parmesan and Italian parsley.

6. Pad Thai

Regular \$5.99, Small \$4.89. Rice noodle stir-fry with scrambled egg, carrots, napa and red cabbage, sweet chili, citrus, peanuts, Asian sprouts and cilantro.

7. Bangkok Curry

Regular \$5.99, Small \$4.89. Sweet coconut curry, broccoli, carrots, red bell pepper, onion, mushrooms, a light portion of rice noodles, served on napa and red cabbage with black sesame seeds.

8. Spaghetti & Meatballs

Regular \$8.59, Small \$7.09. Five meatballs on spaghetti, crushed tomato marinara and parmesan.

9. Whole Grain Tuscan Fresca

Regular \$5.99, Small \$4.89. Whole grain linguine with balsamic, olive oil, white wine and roasted garlic, red onion, tomato, spinach, parmesan or feta and Italian parsley.

10. Steak Stroganoff

Regular \$8.79, Small \$7.59. Marinated steak, mushroom sherry cream sauce, fresh herbs, cracked pepper, sauteed mushrooms, wavy egg noodles, parmesan and Italian parsley

11. Indonesian Peanut Saute

Regular \$5.99, Small \$4.89. Spicy peanut sauce and rice noodle stir-fry, broccoli, carrots, napa and red cabbage, Asian sprouts, cilantro, crushed peanuts and lime.

12. Buttered Noodles

Regular \$5.49, Small \$4.39. Tender wavy egg noodles, butter, Italian seasonings and parmesan.

BUFF bowls

Doubled the veggies and swapped spinach for noodles

20. BUFF Tuscan Fresca with Grilled Chicken

Breast \$8.69
Grilled chicken breast and a load of delicious veggies like potassium-rich tomato, roasted garlic and red onion, tossed with olive oil and served on a bed of spinach, the wonder vegetable full of flavonoids. Topped with feta cheese.

21. BUFF Japanese Pan with Marinated Steak \$8.69

Marinated steak sits atop a bed of spinach, rich in vitamins and minerals, plus a double amount of veggies like broccoli for a healthy dose of vitamins C & K, carrots, shiitake mushrooms, a good source of fiber, Asian sprouts, black sesame seeds and cilantro, dressed with a sweet soy sauce.

22. BUFF Pesto with Naturally Raised Pork \$8.69

Naturally raised pork tossed with basil pesto, and a healthy helping of garlic, mushrooms, tomato full of lycopene, all served on a bed of spinach, a powerful antioxidant.

23. BUFF Bangkok Curry with Organic Tofu \$8.69

Organic tofu is fantastically flavored with sweet coconut curry and served with twice the broccoli, carrots chocked-full with beta-carotene, red bell pepper, onion, mushrooms and spinach, all sprinkled with black sesame seeds and Asian seasonings.

Soup

30. Thai Hot Pot \$8.89

Signature curry broth, napa and red cabbage, sprouts, peppers, shiitake mushrooms, rice noodles, pulled chicken and pork, lime wedge and cilantro. Served with a side of toasted Asian flatbread.

31. Thai Curry Soup

Regular \$5.99, Small \$4.89. Yellow coconut curry broth, spinach, napa and red cabbage, mushrooms, tomato, red onion, cilantro and rice noodles

32. Tomato Basil Bisque

Regular \$5.99, Small \$4.89. Rich and zesty tomato soup with cream, sherry, fresh basil, garlic and Italian parsley.

33. Chicken Noodle Soup

Regular \$5.99, Small \$4.89. Our signature soup with chicken breast, celery, carrots, onion and wavy egg noodles

Salads

- 40. Spinach & Fresh Fruit Salad**
Regular \$8.49, Small \$7.29. Seasonal fruit, crumbled bacon, focaccia pecans, croutons, red onion and blue cheese atop spinach with a balsamic fig drizzle.
- 41. Grilled Chicken Caesar Salad**
Regular \$8.79, Small \$7.68. Grilled chicken, romaine, focaccia croutons, traditional dressing and parmesan.
- 42. Chinese Chicken Chop Salad**
Regular \$8.79, Small \$7.68. Grilled chicken, sesame-soy tossed mixed greens, Asian sprouts, napa and red cabbage, red bell pepper, cucumber, carrots, crispy wontons and black sesame seeds.
- 43. Mediterranean Salad**
Regular \$6.00, Small \$4.89. Romaine, mixed greens, tomato, cucumber, red onion, olives, cavatappi pasta, spicy yogurt dressing and feta

Sandwiches

Choice of Side

- 50. BBQ Pork Sandwich** **\$7.49**
Toasted ciabatta roll loaded with slow-braised pork, colorful coleslaw and barbecue drizzle. Choice of Side.
- 51. The Med** **\$6.99**
Grilled chicken, mushroom, spinach, red bell pepper, cucumber, red onion, our zippy Med dressing, cilantro and feta on flatbread. Served with side soup or salad.
- 52. Veggie Med** **\$5.89**
Mushrooms, spinach, red bell pepper, cucumber, red onion, our zippy Med dressing, cilantro and feta on flatbread. Served with side soup or salad.
- 53. Spicy Chicken Caesar** **\$6.99**
Grilled chicken, romaine, spicy Caesar dressing, wonton strips and parmesan on flatbread. Served with side soup or salad.
- 54. Wisconsin Cheesesteak** **\$7.49**
Marinated steak, our Mac & Cheese sauce, cheddar and jack cheese, red onion, red bell pepper and mushrooms on ciabatta. Served with side soup or salad.

Complete Your Meal

Add a Flatbread, Potstickers or Cheesy Garlic Bread

- 60. Margherita Flatbread** **\$3.59**
Fresh whole leaf basil, Roma tomato, a custom blend of Italian seasonings, feta and parmesan cheese toasted atop our flatbread
- 61. Small Potstickers (3)** **\$3.39**
Chicken dumplings served with a soy dipping sauce
- 62. Potstickers (6)** **\$5.19**
Chicken dumplings served with a soy dipping sauce.
- 63. Small Cheesy Garlic Bread (3pcs)** **\$3.39**
Parmesan and garlic butter melted over toasted ciabatta bread with Italian seasonings and marinara sauce.
- 64. Cheesy Garlic Bread (6pcs)** **\$5.19**
Parmesan and garlic butter melted over toasted ciabatta bread with Italian seasonings and marinara sauce

Sides

- 70. Cucumber Tomato Salad** **\$2.49**
- 71. Petite Baguette** **\$0.99**
Baguette served with butter on the side
- 72. Flatbread** **\$0.99**
Traditional flatbread served warm with butter on the side
- 73. Side of Parmesan-Crusted Chicken Breast** **\$2.89**
- 74. Side of Naturally Raised Pork** **\$2.89**
- 75. Side of Chicken Breast** **\$2.79**
- 76. Side of Marinated Steak** **\$2.89**
- 77. Side of sauteed shrimp** **\$3.29**
- 78. Side of Oven-Roasted Meatballs** **\$2.69**
- 79. Side of Organic Tofu** **\$2.69**

Desserts

- 90. Chocolate Chunk Cookie** **\$1.79**
Huge chunks of chocolate nestled in a big oatmeal cookie
- 91. Snoodledoodle Cookie** **\$1.79**
Soft cinnamon and brown sugar cookie
- 92. Rice Crispy** **\$1.79**
Made in-house daily with melted butter, marshmallows and crispy rice cereal

Square Bowls

Family Style serves 4-5 people

- 100. Alfredo MontAmore®-SB** **\$22.45**
Spaghetti noodles, four-cheese blend, mushrooms, spinach, tomato and parmesan-crusted chicken breast. Topped with MontAmore cheese, parsley and cracked pepper.
- 101. Barbecue Pork Mac-SB** **\$23.99**
Creamy mac & cheese spiced up with tender braised pork and our own sweet tangy barbecue sauce.
- 102. Penne Rosa-SB** **\$16.99**
Spicy tomato cream sauce, penne pasta, mushrooms, tomato, spinach, wine and parmesan or feta.
- 103. Japanese Pan Noodles-SB** **\$16.99**
Caramelized udon noodles in a sweet soy sauce, broccoli, carrots, shiitake mushrooms, Asian sprouts, black sesame seeds and cilantro
- 104. Wisconsin Mac & Cheese-SB** **\$16.99**
A classic blend of cheddar and jack cheeses, cream and elbow macaroni
- 105. Pesto Cavatappi-SB** **\$16.99**
Curly pasta, basil pesto, garlic, mushrooms, tomato, wine, cream, parmesan and Italian parsley
- 106. Spaghetti & Meatballs-SB** **\$23.99**
Meatballs on spaghetti, crushed tomato marinara and parmesan
- 107. Steak Stroganoff-SB** **\$23.99**
Marinated steak, mushroom sherry cream sauce, fresh herbs, cracked pepper, sauteed mushrooms, egg noodles and parmesan

- 108. Whole Grain Tuscan Fresca-SB** **\$16.99**
Whole grain linguine with balsamic, olive oil, white wine and roasted garlic, red onion, tomato, spinach and parmesan or feta.
- 109. Spinach & Fresh Fruit Salad-SB** **\$23.99**
Seasonal fruit, crumbled bacon, pecans, croutons, red onion and blue cheese atop spinach with a balsamic fig drizzle
- 110. Grilled Chicken Caesar Salad-SB** **\$23.99**
Grilled chicken, romaine, focaccia croutons, traditional dressing and parmesan
- 111. Chinese Chicken Chop Salad-SB** **\$23.99**
Grilled chicken, sesame-soy tossed mixed greens, Asian sprouts, cabbage, red bell pepper, cucumber, carrots, crispy wontons and black sesame seeds.
- 112. Med Salad** **\$16.99**
Romaine, mixed greens, tomato, cucumber, red onion, olives, cavatappi pasta, spicy yogurt dressing and feta
- 113. Tossed Green Salad-SB** **\$14.99**
- 114. Cucumber Tomato Salad** **\$16.99**
- 115. Thai Curry Soup-SB** **\$16.99**
Yellow coconut curry broth, spinach, cabbage, mushrooms, tomato, red onion and rice noodles
- 116. Tomato Basil Bisque-SB** **\$16.99**
Rich and zesty tomato soup with cream, sherry, fresh basil, garlic and Italian parsley
- 117. Chicken Noodle Soup-SB** **\$16.99**
Our signature soup with chicken breast, celery, carrots, onion and wavy egg noodles

Kids Meals

For future foodies 10 & under. Select an entrée, drink and two sides. Choose sides from Broccoli, Carrots, Fresh Fruit, Applesauce or Rice Crispy.

- 130. Build a Kids Meal** **\$4.99**
Select an entrée, drink and two sides.
- 999. Open Ticket**



Toshi
136 Simsbury Road

Available for Delivery

Sunday	11:30 AM - 9:00 PM
Monday	CLOSED
Tuesday	11:30 AM - 9:00 PM
Wednesday	11:30 AM - 9:00 PM
Thursday	11:30 AM - 9:00 PM
Friday	11:30 AM - 9:15 PM
Saturday	11:30 AM - 9:15 PM

Bento Lunch Express

Served with soup, salad and white rice. Substitute brown rice for \$1. Choose a main dish and a side dish to design your own lunch box.

1. Chicken Teriyaki	\$9.00
2. Beef Teriyaki	\$9.00
7. Salmon Teriyaki	\$9.00
8. Shrimp Teriyaki	\$9.00
4. Beef Negimaki	\$9.00
3. Tempura	\$9.00
5. Pork Katsu	\$9.00
6. Chicken Katsu	\$9.00

Sushi Lunch Special

Served with soup and salad. An extra rice accompanied with sashimi. Substitute brown rice for \$1.

10. Sushi	\$13.00
<i>Comes with soup and salad</i>	
11. Sashimi	\$14.00
<i>Comes w/ soup salad and white rice</i>	
12. Sushi & Sashimi	\$17.00
<i>Comes w/ soup salad and white rice</i>	
13. Chirashi	\$14.00
<i>Comes w/ soup and salad</i>	
14. Unaju	\$14.00
<i>With soup and salad</i>	

Maki Lunch

Served with soup and salad. Substitute brown rice for \$1.

15. Any 2 Rolls (maki lunch)	\$9.00
16. Any 3 Rolls (maki lunch)	\$12.00

Toshi Lunch Box

Served w/ soup and salad. Substitute brown rice for \$1

900. Chicken Teriyaki (lunch box)	\$13.00
<i>Served w/ soup, salad, tempura and California roll.</i>	
901. Beef Teriyaki (lunch box)	\$13.00
<i>Served w/ soup, salad, tempura, and California roll.</i>	

Soup & Salad

17. Miso Soup	\$2.00
550. Clear Onion Soup	\$2.50
<i>with mushrooms in beef broth</i>	
551. Spicy Seafood Soup	\$7.00
<i>shrimp, scallop, octopus and watercress</i>	
501. House Green Salad	\$3.00
502. Seaweed Salad	\$5.00
18. Calamari Salad	\$6.00
504. Lobster Salad	\$8.00
19. Kani Salad	\$7.00
<i>carbmeat julienne cucumber with mayo sauce</i>	
503. Duck Salad	\$10.00
<i>roast duck mix green with citrus dressing</i>	

Appetizers

21. Haru Maki (2)	\$3.00
<i>Vegetable spring rolls. 2 pcs</i>	
25. Korokke	\$4.00
<i>Japanese style vegetable hash browns 2 pcs</i>	
23. Edamame	\$5.00
24. Agedashi Tofu	\$6.00
<i>Fried tofu with tempura sauce</i>	
240. Spicy Nasuyaki	\$6.00
<i>Spicy Teriyaki glazed eggplant</i>	
26. Beef Negimaki	\$8.00
<i>Beef wrapped with scallions</i>	
27. Tempura - appetizer	\$8.00
<i>Shrimp and Vegetable tempura</i>	
28. Veg Tempura	\$6.00
29. Shrimp Shumai	\$6.00
<i>Steamed shrimp dumpling</i>	
31. Gyoza	\$6.00
<i>Pork and veg pan fried dumpling</i>	
322. Fish Gyoza	\$8.00
<i>Steamed fish dumpling with yuzu sauce</i>	
32. Vegetable Gyoza	\$6.00
<i>Steamed veg dumpling</i>	
33. Tatsuta Age	\$6.00
<i>Japanese style boneless fried chicken</i>	
34. Fried Oyster	\$8.00
35. Fried Calamari	\$8.00
753. Broiled Hamachi Kama	\$8.00
<i>boiled yellowtail cheek</i>	
754. Izakaya Duck Wrap	\$9.00
<i>Boneless Duck, Cucumber, Scallion, Wrapped with crispy pancake</i>	
30. Ikamaru	\$9.00
<i>grilled whole squid with soy dijon sauce</i>	

751. Beef Short Ribs \$9.00

*BBQ Beef Short Rib marinated with Chef's
Tropical Sauce*

A La Carte

Sushi-2 pcs per order. Sashimi-5 slices per order.

37. Albacore Tuna- Sushi	\$6.00
38. Albacore Tuna- Sashimi	\$8.00
39. Maguro Tuna- Sushi	\$5.25
40. Maguro Tuna- Sashimi	\$6.50
41. Bonito Tuna- Sushi	\$6.50
42. Bonito Tuna- Sashimi	\$8.00
43. White Tuna- Sushi	\$6.00
44. White Tuna- Sashimi	\$8.00
45. Sake Salmon- Sushi	\$5.25
46. Sake Salmon- Sashimi	\$6.50
47. Fatty Salmon- Sushi	\$6.50
48. Fatty Salmon- Sashimi	\$8.00
49. Smoke Salmon- Sushi	\$5.50
50. Smoke Salmon- Sashimi	\$7.50
51. Tobiko Flying Fish Roe- Sushi	\$4.75
52. Tobiko Flying Fish Roe- Sashimi	\$5.75
53. Wasabi Tobiko- Sushi	\$4.75
54. Wasabi Tobiko- Sashimi	\$6.25
55. Ikura Salmon Roe- Sushi	\$5.75
56. Ikura Salmon Roe- Sashimi	\$7.75
59. Striped Bass- Sushi	\$4.50
60. Striped Bass- Sashimi	\$6.00
61. Saba Mackerel- Sushi	\$4.50
62. Saba Mackerel- Sashimi	\$6.00
63. Ebi Shrimp- Sushi	\$4.50
64. Ebi Shrimp- Sashimi	\$4.50
65. Tako Octopus- Sushi	\$4.50
66. Tako Octopus- Sashimi	\$6.00
67. Ika Squid- Sushi	\$4.50
68. Ika Squid- Sashimi	\$6.00
71. Hotategai Scallop- Sushi	\$4.75
72. Hotategai Scallop- Sashimi	\$6.25
73. Hokkigai Surf Clam- Sushi	\$4.75
74. Hokkigai Surf Clam- Sashimi	\$6.25
75. Kani Crab Stick- Sushi	\$4.50
76. Kani Crab Stick- Sashimi	\$6.00
77. Tamago Egg Custard- Sushi	\$3.75
78. Tamago Egg Custard- Sashimi	\$3.75
79. Inari Tofu Skin- Sushi	\$4.00
80. Unagi Eel- Sushi	\$6.50
81. Unagi Eel- Sashimi	\$8.00
82. Hamachi Yellowtail- Sushi	\$6.50
83. Hamachi Yellowtail- Sashimi	\$8.00

Roll/Hand Roll

86. Cucumber Roll- Vegetarian	\$4.00
88. Oshinko Roll	\$4.00
<i>raddish and pickle</i>	
84. Avocado Roll - Vegetarian	\$4.00
95. Umeishiso Roll	\$5.00
<i>mint leaf, cucumber, and plum sauce</i>	
85. California Roll	\$5.00
96. Veggie Roll	\$6.00
89. Philadelphia Roll	\$6.00
90. Salmon Roll	\$5.50
91. Salmon Skin Roll	\$5.50
92. Spicy Salmon Roll	\$5.50
93. Tuna Roll	\$5.50
94. Spicy Tuna Roll	\$5.50
97. Yellowtail Roll	\$5.50
87. Eel w/ Avocado & Cucumber Roll	\$6.50
88. Salmon Avocado Roll	\$6.50

Izakaya Maki

513. Azuki Maki	\$7.00
<i>Sweet Potato, Cream Cheese, with Japanese redbean on top</i>	
98. Spider Roll	\$9.00
<i>Soft shell crab, avocado, cucumber w/ spicy mayo and eel sauce</i>	
99. Shrimp Tempura Roll	\$8.00
<i>Shrimp tempura, avocado, cucumber w/ spicy mayo and eel sauce</i>	
111. Spicy Chicken Tempura Roll	\$8.00
<i>Chicken tempura, spicy mayo, avocado, cucumber</i>	
100. Toshi Roll	\$11.00
<i>Spicy tuna, crabmeat, tuna, salmon and avocado on top</i>	
101. Midori Roll	\$12.00
<i>Spicy tuna, shiso leaf, crabmeat, white tuna, wasabi tobiko on top</i>	
102. Futo Maki	\$12.00
<i>Crabmeat, avocado, cucumber, tamago and kanpyo</i>	
103. Dragon Roll	\$13.00
<i>Spicy salmon, tempura flakes, crabmeat, eel and avocado on top</i>	
104. Banzai Roll	\$13.00
<i>Spicy tuna, tempura flakes, kani salad avocado in marbled seaweed</i>	
105. Titanic Roll	\$13.00
<i>Spicy tuna, tempura flakes, salmon, avocado, salmon roe on top</i>	
106. Merrick Roll	\$13.00
<i>Eel, avocado, tempura, spicy tuna on top</i>	
107. Winnie Roll	\$13.00
<i>Shrimp tempura, spicy tuna on top</i>	
108. Crunchy Dragon Roll	\$13.00
<i>Eel, mango, avocado, tempura</i>	
109. Volcano Roll	\$13.00
<i>Spicy tuna, salmon, yellowtail, fish on top with hot sauce</i>	

- 110. Crunchy Lobster Roll** **\$13.00**
Lobster salad, cucumber, fish roe, soy bean sheet
- 112. Summer Roll** **\$13.00**
Tuna, salmon, yellowtail, fish roe w/ chef's special sauce
- 113. Fuji Roll** **\$13.00**
Shrimp tempura w/ lobster salad on top
- 114. Snow Mountain Roll** **\$13.00**
Shrimp, crabmeat, avocado, rice cracker on top of brown rice paper
- 556. Sweet Potato Roll** **\$5.00**
Sweet Potato
- 512. Bamboo Roll** **\$13.00**
Spicy tuna, salmon, crabmeat, crunch, wrapped in brown rice sheet
- 555. Verdant Roll** **\$9.00**
lettuce, avocado, cucumber, oshinko, egg custard and cilantro with honey wasabi aioli

Monthly Special Entrees

Served with Miso Soup, Salad and Steamed Rice

- 800. BBQ Short Ribs** **\$18.00**
BBQ Beef Short Rib marinated with Chef's Tropical Sauce
- 801. Patio Flounder** **\$18.00**
Flounder Filets with butter lemon sauce
- 802. Seafood Nasuyaki** **\$18.00**
Seafood Stuffed Eggplant with Teriyaki Sauce.

Teriyaki Entrees

Served with soup, salad and white rice (substitute brown rice for \$1)

- 116. Grilled Chicken Teriyaki** **\$15.00**
- 120. Shrimp Teriyaki** **\$18.00**
- 119. Salmon Steak Teriyaki** **\$18.00**
- 118. Beef Negimaki Teriyaki** **\$17.00**
- 117. New York Strip Teriyaki** **\$19.00**
- 513. Beef Tenderloin Teriyaki** **\$22.00**
- 123. Chicken Tempura** **\$15.00**
- 122. Shrimp & Vegetable Tempura** **\$17.00**
- 127. Pork Katsu** **\$16.00**
- 126. Chicken Katsu** **\$16.00**
- 600. Beef Short Rib** **\$18.00**
Short ribs with chef's tropical sauce marinated. Served with soup, salad and white rice. Sub brown rice for \$1
- 601. Patio Flounder** **\$18.00**
With Chef's lemon sauce. Served with soup, salad and white rice. Sub brown rice for \$1
- 602. Duck** **\$24.00**
Served with spicy honey miso sauce served with soup, salad and white rice. Sub brown rice for \$1.
- 603. Chilean Sea Bass** **\$28.00**
Served with saiku miso marinade, served with soup, salad and white rice. Sub brown rice for \$1

Noodle Entrees

- 128. Nebeyaki Udon** **\$13.00**
Noodle in hot broth w/ shrimp tempura, fish cakes and vegetable
- 515. Tonkatsu Ramen** **\$10.00**
Deep fried pork w/ panko in pork stock
- 516. Spicy Seafood Ramen** **\$12.00**
Shrimp, baby scallop, calamari in a spicy curry broth
- 131. Vegetable Yakisoba** **\$9.00**
Stir fried noodles with mixed veg
- 132. Chicken Yakisoba** **\$11.00**
Stir fried noodles with chicken
- 133. Beef Yakisoba** **\$11.00**
Stir fried noodles with beef
- 604. Shrimp Yakisoba** **\$13.00**
Stir fried noodles with shrimp.
- 605. Vegetable Hibachi Noodle** **\$9.00**
- 606. Chicken Hibachi Noodle** **\$11.00**
- 607. Beef Hibachi** **\$11.00**
- 608. Shrimp Hibachi Noodle** **\$13.00**

Fried Rice Entrees

Served with soup

- 135. Veg Fried Rice** **\$8.00**
- 136. Shrimp Fried Rice** **\$9.00**
- 137. Chicken Fried Rice** **\$9.00**
- 138. Roast Pork Fried Rice** **\$9.00**

Sushi Entrees

Served with soup and salad. an extra rice accompanied with sashimi.

- 140. Sushi Dinner** **\$21.00**
Comes w/ soup and salad
- 141. Sashimi Dinner** **\$25.00**
comes w/ soup, salad and white rice.
- 139. Sushi and Sashimi** **\$26.00**
Comes w/ soup, salad and white rice.
- 517. Sansyoku Sushi** **\$22.00**
Tuna, salmon, and yellowtail
- 518. Sansyoku Sashimi** **\$24.00**
Tuna, salmon and yellowtail
- 519. Unaju** **\$22.00**
Broiled eel over sushi rice
- 520. Tekka Don** **\$19.00**
Tuna sashimi over sushi rice
- 142. Chirashi** **\$20.00**
Assorted sashimi over sushi rice
- 143. Maki Combo** **\$14.00**
W/ soup and salad
- 144. Chef's Choice for 2** **\$55.00**
W/ soup and salad

Sides

147. Side of Noodles	\$5.00
148. Side of White Rice	\$2.00

Dessert

160. Fried Bananas	\$6.00
161. Chocolate Cake	\$6.00
162. Mango Cheese Cake	\$6.00
163. Tiramisu	\$6.00
164. Green Tea Tiramisu	\$6.00

TREVA

RESTAURANT · BAR

Treva
980 Farmington Ave

Available for Delivery

Sunday	4:00 PM - 9:00 PM
Monday	11:30 AM - 9:00 PM
Tuesday	11:30 AM - 9:00 PM
Wednesday	11:30 AM - 9:00 PM
Thursday	11:30 AM - 9:00 PM
Friday	11:30 AM - 9:00 PM
Saturday	11:00 AM - 9:00 PM

Insalata

- Di Casa** \$5.00
baby greens, radicchio, endive
- Arugula Salad** \$6.00
parmigiano reggiano, lemon, cherry tomatoes
- Barbabetola Salad** \$9.00
beets, goat cheese, arugula, fennel pistachio
- Caesar Salad** \$6.00
romaine hearts, ciabatta croutons
- Caprese Salad** \$9.00
tomato, fresh mozzarella, basil
- Lattuga Salad** \$8.00
bibb lettuce, apple, gorgonzola, almonds

Lunch Panini

Served with mixed greens and a side of homemade chips.

- Burger Panini** \$12.00
Vermont cheddar, lettuce, tomato
- Verdure Panini** \$10.00
Grilled vegetables, sun dried tomato aioli
- Muffuletta Panini** \$11.00
Assorted salumi, hot giardiniera, cheddar
- Bistecca Panini** \$12.00
roasted beef, onions, spinach, horseradish
- Prosciutto Panini** \$11.00
arugula, mozzarella, truffle oil, whole grain mustard
- Polo Panini** \$11.00
chicken salad, pesto, pears, speck, arugula
- Pesce Panini** \$13.00
crispy cod, spicy aioli, watercress, tomatoes
- Gamberetto Panini** \$12.00
spicy crispy shrimp, bibb lettuce, roasted tomatoes

Antipasti

- Ribollita Soup** \$6.00
white beans, escarole, ciabatta bread
- Zucchini Blossom (ea)** \$4.00
stuffed with ricotta cheese
- Artisanal Flatbread Fig Jam, Prosciutto Arugula** \$12.00

- Artisanal Flatbread 3 meats, tomato, Italian pepper** \$12.00
- Cozze Nere** \$11.00
steamed mussels, tomatoes, olives
- Calamari** \$11.00
hot cherry peppers, zucchini
- Polpo Appetizer** \$12.00
crispy octopus, potatoes, watercress
- Quail** \$12.00
Stuffed with mushroom, ricotta, pea pesto
- Arancini** \$9.00
stuffed with luxardo cherries, burrata

Salumi

Cured Sliced Meats

- Prosciutto di Parma** \$6.00
- Speck Smoked Prosciutto** \$6.00
- Bresaola air dried, aged beef** \$6.00
- Sopressata sweet cured pork sausage** \$6.00
- Mortadella pistachio pork roll** \$6.00
- Coppa Picante cured prok** \$6.00
- Calabrese pork, chile paste** \$6.00
- Finocchiona pork, fennel** \$6.00

Formaggi

Italian Cheeses

- Parmigiano Reggiano** \$6.00
- Fiore di Sardegna** \$6.00
- Cacio di Tartuffo** \$6.00
- Taleggio** \$6.00
- Gorgonzola Dolce** \$6.00
- Peperino** \$6.00
- Robiola** \$6.00
- Cambozola** \$6.00
- Choose any 4** \$14.00
Choose 4 meats and/or cheeses
- Choose any 8** \$24.00
Choose 8 meats and/or cheeses

Pasta Fresca Fatto a Mano (lunch)

Home made fresh pasta

- Ravioli del Giorno** \$14.00
Ravioli of the day
- Tonnarelli Cacio e Pepe** \$12.00
pecorino cheese, black pepper
- Gnocchi** \$14.00
tomato, garlic, basil, reggiano
- Pappardelle** \$16.00
braised veal, mushroom, asparagus
- Maltagliati** \$14.00
butternut squash, mushroom, asparagus, truffle oil
- Garganelli** \$13.00
speck, peas, radicchio, parmigiano cream
- Rigatoni** \$13.00
sweet fennel sausage, beef bolognese

- 77. Bucatini all'Amatriciana** \$13.00
guanciale, onion, Calabrian chile
- 78. Tagliolini al Nero** \$16.00
squid-ink pasta, calamari, neonata, garlic
- 79. Orecchiette** \$15.00
chicken, eggplant, tomato, ricotta

Pietanze (lunch)

- 80. Merluzzo** \$14.00
cod, escarole, white beans, tomatoes
- 81. Pettine** \$16.00
scallops, wild mushrooms, polenta, asparagus
- 82. Salmone** \$14.00
saffron risotto, pea pesto
- 83. Trota** \$16.00
whole trout, tomato, olives, capers, Italian pepper
- 85. Saltimbocca** \$12.00
chicken, prosciutto, arugula, mozzarella
- 86. Hanger Steak** \$16.00
fingerling potatoes, brussel sprouts, garlic olive oil

Mozzarella Bar

- 90. Burrata** \$12.00
sweet amd creamy, marinated tomato
- 91. Bufala** \$12.00
delicate taste, Prosciutto di Parma
- 92. Affumicata** \$9.00
smoked flavor, pepperonata
- 93. Sheep's Milk** \$9.00
ricotta, English peas, walnuts, honey

Pasta Fresca Fatto a Mano (Dinner)

Home made fresh pasta

- 70. Ravioli del Giorno** \$18.00
Ravioli of the day
- 71. Tonnarelli Cacio e Pepe** \$16.00
pecorino cheese, black pepper
- 72. Gnocchi** \$18.00
tomato, garlic, basil, reggiano
- 73. Pappardelle** \$19.00
braised veal, mushroom, asparagus
- 74. Maltagliati** \$17.00
butternut squash, mushroom, asparagus, truffle oil
- 76. Rigatoni** \$17.00
sweet fennel sausage, beef bolognese
- 77. Bucatini all'Amatriciana** \$18.00
guanciale, onion, tomatoes
- 75. Garganelli** \$18.00
speck, peas, radicchio, parmigiano cream
- 79. Orecchiette** \$18.00
chicken, eggplant, tomato, ricotta
- 78. Tagliolini al Nero** \$23.00
squid-ink pasta, calamari, neonata, garlic

Pietanze (dinner)

- 100. Merluzzo Dinner** \$22.00
cod, escarole, whire beans, tomatoes
- 101. Pettine Dinner** \$25.00
scallops, polenta, wild mushrooms, asparagus
- 102. Salmone Dinner** \$24.00
saffron risotto, pea pesto
- 103. Trota Dinner** \$21.00
whole trout, tomato, olives, capers, Italian pepper
- 104. Branzino Dinner** \$26.00
roasted whole fish. potato, capers, cauliflower
- 105. Swordfish Dinner** \$28.00
spinach, quinoa, eggplant capanata
- 106. Pollo Dinner** \$19.00
herb chicken, polenta, haricoverts, natural jus
- 107. Braciola di Maiale Dinner** \$24.00
pork chop, sweet potato hash, braised kale, apple mustard chutney

Carne Arrosti

Served with fingerling potatoes, brussel sprouts, garlic olive oil

- 120. Hanger Steak** \$23.00
- 121. Bistecca** \$28.00
Prime NY Strip
- 122. Costata Di Manzo** \$29.00
Prime Ribeye
- 123. Agnello** \$29.00
Lamb Chops
- 124. Grigliata Mista** \$34.00
Lamb Chops, hanger steak, sausage, grilled chicken
- 125. La Fiorentina**
Market Price. Porterhouse 32 oz 60 day aged, served for two

Sides

- 130. Brussel Sprouts** \$5.00
- 131. Broccoli Rabe** \$5.00
- 132. Tuscan Fries** \$4.00
- 133. Spinach** \$4.00
- 134. Creamy Polenta** \$4.00
- 135. Italian Hot Peppers** \$5.00
- 136. Cauliflower** \$5.00
- 137. Wild Mushrooms** \$5.00



ABC Pizza

10 Hartford Avenue

Available for Delivery

Sunday	3:00 PM - 8:30 PM
Monday	11:00 AM - 8:30 PM
Tuesday	11:00 AM - 8:30 PM
Wednesday	11:00 AM - 8:30 PM
Thursday	11:00 AM - 8:30 PM
Friday	11:00 AM - 8:45 PM
Saturday	11:00 AM - 8:45 PM

Grinders

All grinders can be made with sauce, roasted peppers, mozzarella cheese or mayo, mustard, or oil & vinegar with mozzarella cheese, lettuce, tomatoes, onions and roasted peppers. Whole 12" Half 7" All served hot unless specified otherwise

1. Meatball Grinder

Half \$6.99, Whole \$9.99.

2. Sausage Grinder

Half \$6.99, Whole \$9.99.

3. Ham Grinder

Half \$6.99, Whole \$9.99.

4. Cooked Salami Grinder

Half \$6.99, Whole \$9.99.

5. Meatless Grinder

Half \$6.99, Whole \$9.99. Cheese, onions, green peppers, mushrooms, tomatoes, roasted peppers and lettuce

6. Turkey Grinder

Half \$6.99, Whole \$9.99.

7. Eggplant Grinder

Half \$6.99, Whole \$9.99.

8. Tuna Grinder

Half \$6.99, Whole \$9.99.

9. Pepperoni Grinder

Half \$6.99, Whole \$9.99.

10. Genoa Salami Grinder

Half \$6.99, Whole \$9.99.

11. Cold Cut Grinder

Half \$6.99, Whole \$9.99. Ham, Genoa Salami, Cooked Salami

12. Roast Beef Grinder

Half \$6.99, Whole \$9.99.

13. Chicken Cutlet Grinder

Half \$6.99, Whole \$9.99.

14. Chicken Parmesan Grinder

Half \$6.99, Whole \$9.99.

Pizzas

20. Plain Mozzarella Pizza

Large 14" \$13.99, Small 10" \$9.99.

201. Mozzarella Pizza - One Topping

Large \$15.99, Small \$10.99.

202. Mozzarella Pizza - Two Toppings

Large \$16.99, Small \$11.99.

203. Mozzarella Pizza - Three Toppings

Large \$17.99, Small \$12.99.

204. Mozzarella Pizza - Four or Six Toppings

Large \$18.99, Small \$13.99.

21. White Pizza

Large \$18.75, Small \$13.85. Olive Oil, Fresh Garlic, Parmesan Cheese and choice of toppings

211. White Pizza - One Topping

Large \$15.99, Small \$10.99.

212. White Pizza - Two Toppings

Large \$16.99, Small \$11.99.

213. White Pizza - Three Toppings

Large \$17.99, Small \$12.99.

214. White Pizza - Four to Six Toppings

Large \$18.99, Small \$13.99.

25. ABC Special Pizza

Large \$18.75, Small \$13.85. Pepperoni, onions, peppers, meatball, sausage, mushroom and anchovies

26. Veggie Pizza

Large \$18.75, Small \$13.85. Onions, peppers, mushrooms, broccoli, black olives and eggplant

27. Cheeseburger Pizza

Large \$18.75, Small \$13.85. Ranch dressing, smoked bacon, meatball, tomato, onions, lettuce and pickles

29. Meat Lovers Pizza

Large \$18.75, Small \$13.85. Pepperoni, Sausage, Meatball, Canadian Bacon

Calzones

30. Calzone

Large \$13.95, Small \$9.75. Ricotta, cheddar, mozzarella and parmesan cheeses

301. Calzone - One Filling

Large \$15.99, Small \$10.99. Ricotta, cheddar, mozzarella and parmesan cheeses

302. Calzone - Two Fillings

Large \$16.99, Small \$11.99. Ricotta, cheddar, mozzarella and parmesan cheeses

303. Calzone - Three Fillings

Large \$17.99, Small \$12.99. Ricotta, cheddar, mozzarella and parmesan cheeses

304. Calzone - Four to Six Fillings

Large \$18.99, Small \$13.99. Ricotta, cheddar, mozzarella and parmesan cheeses

Side Orders

Salads served with house dressing

40. Garden Salad

Large \$5.49, Small \$4.49. Lettuce, tomatoes, onions and green peppers

41. Greek Salad

Large \$8.99, Small \$5.99. Lettuce, salami, mozzarella & cheddar cheese, onions, green peppers, pepperoni, tomatoes, Kalamata olives and pepperoncinis

42. Garlic Bread

Large \$3.49, Small \$2.79.

43. Garlic Bread w/ Cheese

Large \$3.99, Small \$3.49.



Antonio's

1185 Hopmeadow Street

Available for Delivery

Sunday	11:30 AM - 9:00 PM
Monday	11:30 AM - 9:00 PM
Tuesday	11:30 AM - 9:00 PM
Wednesday	11:30 AM - 9:00 PM
Thursday	11:30 AM - 9:00 PM
Friday	11:30 AM - 9:15 PM
Saturday	11:30 AM - 9:15 PM

This Week's Specials

500. Grecian Quesadilla **\$10.95**

Flour tortillas marked on our char grill and stuffed with strips of blackened chicken breasts, diced ripe tomatoes, spinach, black olives, Mozzarella & Feta cheeses

501. Seafood Salad Plate **\$11.95**

A bed of fresh salad greens topped with a healthy scoop of seafood salad which is a blend of petite shrimp, sirimi crab, minced celery, minced onions and just enough mayonnaise to bind. Garnished with wedges of fresh ripe tomatoes, slices of crisp cucumbers as well as shaved red cabbage & carrots.

502. Citrus Salmon **\$15.95**

At least a half pound of Atlantic salmon marinated and glazed with a blend of honey accented by minced sweet onion, freshly squeezed oranges and coarsely chopped garlic cloves. Char grilled over an open flame and served with sides of our home made rice pilaf and pan sautéed snow peas accented with carrot.

503. Chicken Penne with Vodka Sauce **\$12.75**

We start by char grilling two hand selected chicken breasts over an open flame. While those are cooking we create a vodka sauce of sautéed diced sweet onions, vine ripened California tomato strips, heavy cream, Parmesan cheese and of course a drizzle of imported vodka. Tossed with 108 luxurious penne rigate noodles and crowned with strips of char grilled chicken, sprinkles of real Parmesan and freshly chopped curly parsley.

505. Putanesca Pizza Large **\$21.95**

Our freshly made dough drizzled with olive oil, rubbed with fresh garlic and sprinkled with both Parmesan and mozzarella cheeses. Topped with diced ripe tomatoes, sliced black olives, roasted peppers, capers, and a smidgen of anchovies. Finished with a sprinkle of basil and slowly baked in the stone oven to allow the flavors to intermingle as they are sealed in.

Starters

1. Fried Pickle Chips **\$4.95**

We start with the famous Vlasic brand dill pickle chips; soaked in buttermilk, tossed in a light blend of yellow corn flour, bleached wheat flour, powdered milk and a pinch of salt; before deep frying. Served with Ranch dressing for your dipping pleasure.

2. Mom's Spinach Pie **\$7.25**

Spinach blended with feta, egg, parmesan, ricotta, scallions and herbs between layers of flaky fillo dough.

3. Two Kabobs Appetizer **\$8.95**

Lean sirloin steak sliced into thin strips and lovingly skewered. Marinated in teriyaki and char grilled over an open flame. Served upon a bed of fresh rice pilaf.

4. Fresh Fried Clams Strips **\$8.99**

A quarter pound of fresh clam strips lightly dredged in Drumrock's famous clam fry mix and deep fried to a golden brown. Served with a side of freshly prepared tartar sauce and a wedge of lemon.

5. Mucho Macho Nacho **\$9.95**

Tostitos bite size chips smothered with Monterey Jack, cheddar cheese, diced ripe tomatoes, sliced black olives, jalapeno peppers and sprinkle of green onions. Garnished with salsa and sour cream. Add taco meat \$2.50. extra chips \$1.25.

6. Fritto Mozzarella

Large \$8.95, Small \$4.95. Hand made from whole milk mozzarella with a light breading, and fried to a luscious consistency. Served on a bed of our homemade marinara sauce, and available in both large and small versions.

7. Opus Bread

Large 16" \$16.95, Medium 10" \$9.95, Small 6" \$5.75. Fresh dough hand stretched and spiked with nuggets of coarsely chopped fresh garlic. Seasoned with Parmesan cheese, black pepper, a smidge of salt and capped with a blanket of whole milk mozzarella. Baked to order, and served with a side of our homemade marinara. Available in 3 sizes.

8. Buffalo Wings

10 Pc. \$10.99, 25 Pc. \$26.95. Actually they're from chickens! Prepared in the authentic style of Buffalo NY. Served with carrot sticks, celery sticks and bleu cheese dressing. Choose regular hot, tangy, BBQ or please add .55 cents extra for teriyaki or "punish me" versions. Available in quantities of 10 or 25 wings per order.

9. Electric Quesadilla **\$10.95**

Flour tortillas stuffed with strips of blackened chicken breasts, diced ripe tomatoes, scallions, Monterey Jack & cheddar cheese and bits of crisp bacon. Served with homemade salsa and sour cream

10. Buffalo Tenders **\$10.95**

Same as our amazing wings, but white meat only and no bones!

11. Chicken Dips **\$10.35**

Lightly breaded chicken tenders with a side of Honey Dijon mustard for your dipping pleasure. Served with freshly sliced carrot and celery sticks.

Sandwiches

Available with a bag of assorted chips for an additional .85, coleslaw or cottage fries for an additional 1.25, Curly fries for 1.85, steak fries for 1.99, or onion rings for an additional 2.75.

- 20. Filet Mignon Sandwich \$10.35**
A 5oz slice of sliced tenderloin, lightly marinated and char grilled to your specification over an open flame. Served upon a freshly toasted deli roll and smothered with sautéed mushrooms and onions
- 21. The Big "A" Burger \$7.95**
1/3 lb of beef charbroiled to your taste. Served on a toasted bun, with a side of lettuce, tomato and a dill pickle spear. With choice of American, Bleu, Mozzarella, Provolone, Swiss or Cheddar/Jack blend (\$1.10). Also available as a chicken breast.
- 22. The Bubba Love Burger \$9.95**
Fresh ground sirloin lightly dusted with Cajun spices and char-grilled. Smothered with Monterey Jack cheese and cheddar cheese before drizzling with BBQ sauce & topped with crispy battered onion rings.
- 23. Chicken Ranch Wrap \$9.47**
Chicken tenderloins deep fried and rolled with Monterey jack and cheddar cheese, diced ripe tomatoes, shredded iceberg lettuce in a warm flour tortilla, seasoned with our freshly prepared hidden valley ranch. Accompanied by a hand selected dill pickle spear.
- 25. Whiskey River Wrap \$11.95**
Sliced fried chicken tenderloins rolled in a flour tortilla with caramelized onions, Monterey jack and cheddar cheese and chopped strips of bacon. Finished with a drizzle of our Tuscaloosa BBQ sauce and toasted in our stone oven. Garnished with crispy deli pickle.
- 27. Heather's Healthy Wrap \$6.95**
A warm flour tortilla very lightly sprinkled with Monterey Jack and cheddar cheeses, a quarter pound of fresh turkey breast, a sprinkle of diced ripe tomatoes and shards of crisp iceberg lettuce.
- 28. Chicken Caesar Wrap \$7.75**
A freshly char grilled chicken sliced into strips and rolled in a warm flour tortilla with crisp romaine lettuce, diced ripe tomatoes, shards of sweet onions and our freshly prepared Caesar dressing.
- 29. Cape Codder Sandwich \$7.95**
A filet of haddock lightly dredged in seasoned flour and deep fried. Topped with cole slaw, accented by a dollop of Thousand Island dressing and smothered with Swiss cheese. Served on a rye bread.
- 30. Dr. Neureither's Reuben \$8.95**
Twin slices of rye bread lightly toasted, piled high with corned beef, and accented by sauerkraut. Seasoned with Thousand Island dressing, and held together by 2 slices of scintillating Swiss cheese.
- 31. Turkey Club Sandwich \$11.95**
A Triple decker of freshly oven roasted turkey breast, or char grilled chicken breast, stacked with Greenleaf lettuce, slices of ripe tomato, crisp bacon strips and mayonnaise. All over 3 slices of bread.
- 32. Buffalo Chicken Wrap \$9.95**
Buffalo chicken tenders rolled on a warm flour tortilla with diced ripe tomatoes, crisp iceberg lettuce, Monterey Jack, cheddar cheese and a drizzle of our bleu cheese dressing. Served with a deli pickle spear.

- 33. Philly Cheese Steak \$9.95**
Shaved sirloin steak, sautéed with fresh mushrooms, onions, and green peppers. Topped with American cheese on a hoagie roll. Accompanied by a crisp pickle spear.

- 34. Fresh Fish Tacos \$6.95**
Two petite filets of sole lightly dredged in seasoned flour and deep fried to a golden brown. Folded in warm tortillas with our homemade Cole slaw and finished with a drizzle of our fresh creme sauce of cilantro, sour cream and limes.

- 35. The Blues Burger \$10.95**
Our signature burger. The classic with bleu cheese dressing and strips of bacon

Salads

- 40. Barbecue Chicken Salad \$12.95**
Fresh salad greens tossed with diced ripe tomatoes and corn nibblets. Enhanced with shards of Monterey Jack and cheddar cheese as well as fried onion straw before crowning with strips of chicken tenders glazed in our Tuscaloosa style BBQ sauce.

- 41. Cobb Salad \$12.95**
Freshly char grilled chicken, quartered artichoke hearts, crumbled bleu cheese, diced egg, bacon, sliced onions, shredded carrots, chopped red cabbage, tomatoes, and cucumbers over a bed of crisp greens.

- 42. Maui Wowie Salad \$12.95**
A bed of fresh salad greens tossed with shards of carrots and strips of red cabbage. Topped with honey glazed walnuts, strips of char grilled chicken marinated in our raspberry reduction, mandarin orange segments and a sprinkle of toasted shredded coconut. Drizzled with low fat zinfandel vinaigrette.

- 44. Taco Salad \$12.95**
Crisp greens with browned ground sirloin seasoned with an eclectic blend of taco spices, diced ripe tomatoes, sliced black olives, cheddar/jack cheese and garnished with a sprinkle of chopped green onions. Blanketed with Tostitos bite size chips. Comes with ranch dressing.

- 45. Buffalo Chicken Salad \$12.95**
A blend of fresh salad greens accented with shards of carrot, a sprinkle of green onions and strips of buffalo chicken tenders. Finished with crumbles of bleu cheese and a sprinkle of shredded red cabbage before being joined by a side of bleu cheese dressing.

- 46. Classic Caesar Salad**
Bowl \$3.35, Large \$5.95. Small or Large available Caesar Dressing.

- 47. Grilled Chicken Caesar Salad**
Large \$11.95, Small \$5.95. Small or large available. Caesar Dressing

- 48. Green Goddess Caesar Salad**
Large \$18.95, Small \$9.85. Served with chicken, blue cheese and bacon.

- 49. Blackened Chicken Caesar Salad**
Large \$11.95, Small \$5.95. Small or Large Available

- 48. Greek Salad**
Large \$10.95, Small \$5.25. A bed of greens topped with crumbled feta cheese. Accented by tomatoes, cucumbers, onions, kalamata olives and pepperoncini. Available in two sizes.

50. Fresh Garden Salad

Large \$6.99, Small \$3.35. Fresh salad greens accented by sliced onions, shredded cabbage, strips of carrot, Provolone cheese, ripe tomatoes and cucumber. Available in two sizes. Small or large available.

52. Sublime Salmon and Spinach Salad \$15.75

At least a half pound of Atlantic salmon marinated and glazed with a bourbon based sauce accented by soy sauce, lime juice, ginger, brown sugar and garlic cloves. Char grilled over an open flame, sprinkled with slices of green onion and served upon a bed of fresh spinach leaves accented by tomato and cucumber. Dressed with our Balsamic vinaigrette.

53. Blackened Salmon Caesar Salad

Large \$15.75, Small \$12.75. Small or large portions available.

54. Filet Mignon & Spinach Salad \$15.75

At least a 4 ounce slice of freshly grilled filet mignon; sliced and served upon a bed of spinach leaves tossed with diced tomatoes, Feta cheese and Balsamic vinaigrette. Garnished with toasted almonds, carrot and red cabbage. Extra steak is \$6.00

Lunch Entree

Includes freshly toasted garlic bread

250. Signature Lasagna \$8.95

Layers of herbed cheeses, ground sirloin, mild Italian sausage, our fresh marinara sauce & sheets of egg pasta. Served with garlic bread.

251. Shepherd Pie \$12.85

A stew of seasoned ground sirloin accented with small cuts of carrots, celery, Spanish onions and corn. Smothered with fresh mashed potatoes and capped with a sprinkle of Monterey Jack and cheddar cheeses before baking in our stone oven. Served with garlic bread.

252. Spaghetti and Meatballs \$6.95

Featuring two plump, hand made meatballs and imported pasta. We welcome pasta substitutions of penne rigate or fettuccini; and offer fresh broccoli, mushrooms, or pan sautéed, hand pulled chunks of mild Italian sausage, as meatball substitutions. Served with garlic bread.

253. Ravioli and Meatball \$8.95

A baker's dozen of egg pasta pillows filled with a blend of ricotta, mozzarella, parmesan, and Romano cheeses with a hand rolled meatball finished with our marinara sauce. Served with garlic bread.

254. Eggplant Parmigiana \$8.60

Lightly breaded eggplant smothered with marinara and mozzarella cheese served with penne rigate and garlic bread.

256. Chicken Parmigiana \$8.60

Lightly breaded chicken smothered with marinara and mozzarella cheese served with penne rigate and garlic bread.

257. Fish & Chips \$10.95

A fillet of North Atlantic haddock weighing at least a half pound dredged in coarse Panko style bread crumbs and deep fried to a golden brown. Served upon a bed of our hand sliced cottage fries with sides of freshly prepared Cole slaw and tartar sauce. Served with garlic bread.

Dinner Entrees

Includes fresh garlic bread. To add soup or salad please add \$3.00. To add chili add 3.95- Deluxe Chili add 4.95

61. Shepherd Pie \$12.95

A stew of seasoned ground sirloin accented with small cuts of carrots, celery, Spanish onions and corn. Smothered with fresh mashed potatoes and capped with a sprinkle of Monterey Jack and cheddar cheeses before baking in our stone oven. Served with garlic bread.

62. Tortellini Serenade \$11.35

Plump tortellini filled with three cheeses, and rolled into green little halos from heaven. Tossed in a light tomato cream sauce with fresh spinach leaves, and finished with sprinkles of Parmesan and Romano cheeses. Please add \$2.30 for deluxe version including 1 grilled chicken breasts. Served with garlic bread.

60. Signature Lasagna \$10.95

This recipe dates back to my Grandparents restaurant! layers of herbed cheese, ground sirloin, mild Italian sausage, marinara & pasta.

63. Spaghetti and Meatballs \$11.50

Featuring two plump, hand made meatballs and imported pasta. We welcome pasta substitutions of penne rigate or fettuccini; and offer fresh broccoli, mushrooms, or pan sautéed chunks or links of mild Italian sausage, as meatball substitutions. Served with garlic bread.

65. Fettuccini Alfredo \$10.25

Ninety-eight of the most adorable fettuccini noodles this side of Florence, tossed in our simple Alfredo sauce of butter, cream and grated Parmesan cheese. Served with garlic bread.

68. Filet Mignon \$19.25

At least half a pound cut of filet mignon char grilled over an open flame to your specified temperature. Dressed with a fresh mushroom demi glace and accompanied by freshly mashed potatoes which are also dressed in mushroom demi glace, as well as pan sautéed fresh vegetables.

69. Northern Lights \$14.35

Chunks of mild Italian sausage sautéed with fresh mushrooms, coarsely chopped garlic and a pinch of crushed red pepper. Glazed in our Marsala wine reduction and finished with fresh marinara sauce and tossing with 114 penne rigate noodles.

70. Black Magic \$15.65

A bodacious chicken breast dredged thru Cajun spices, and char grilled. Sliced into strips and tossed with sautéed tomatoes and freshly clipped leaves of spinach. Finished with our fresh Alfredo sauce and tossed with 116 penne rigate noodles.

71. Parmesan Encrusted Chicken \$13.95

Two plump breasts with a blend of Parmesan cheese and Panko bread crumbs. Seared in a hot skillet and finished in our stone oven. Served upon a bed of homemade marinara with a side of penne rigate noodles.

72. Chicken Isabella \$12.95

A pair of chicken breasts marinated in our homemade vinaigrette and char grilled over an open flame. Served upon an alluring bed of freshly sautéed spinach leaves accented with nuggets of coarsely chopped garlic cloves. Accompanied by a side of 1842 hand selected kernels of fresh rice pilaf.

73. Chicken Marsala \$14.95

One of our most popular selections, and my personal favorite. Medallions of chicken, sautéed with our legendary Marsala wine reduction, mushrooms & select herbs. Served over 108 steaming fettuccini noodles.

74. Parmigiana

Cup of Chili \$3.95, Cup of Deluxe Chili \$4.95, No additions \$0.00, Salad \$3.00, Soup of the Day \$3.00. Your choice of sliced fresh eggplant, chicken breasts, lightly breaded and smothered with homemade marinara sauce, and mozzarella cheese. Served with penne rigate. Served with garlic bread.

76. Fresh Fried Clam Platter \$15.47

A half pound of fresh clams with their bellies removed, lightly dredged in Drumrock's clam fry mix and deep fried to a golden brown. Served with hand cut cottage fries, home made Cole slaw, tartar sauce and a lemon wedge. Served with garlic bread.

77. Elm City Haddock \$14.95

A plump haddock filet lightly breaded in Panko bread crumbs and pan seared. Deglazed with dry white wine, accented with a squeeze of lemon and finished in our stone oven. Dressed with a delicious caper butter enhanced by minced onions and coarsely chopped garlic nuggets. Served upon a bed of herbed rice pilaf and accompanied by a side of freshly sautéed seasonal vegetables. Served with garlic bread.

78. Fish & Chips \$13.65

A fillet of North Atlantic haddock weighing at least a half pound dredged in coarse Panko style bread crumbs and deep fried to a golden brown. Served upon a bed of our hand sliced cottage fries with sides of freshly prepared Cole slaw and tartar sauce. Served with garlic bread.

79. Tavern Combo \$13.95

Two skewers of our delicious beef kabobs made from lean sirloin steak marinated in teriyaki. Char grilled over an open flame and served upon a bed of herbed rice pilaf. Accompanied with a wedge of our freshly made spinach pie.

82. Bourbon Glazed Salmon \$15.77

Half pound of Atlantic salmon marinated and glazed with a bourbon based sauce accented by soy sauce, lime juice, ginger, brown sugar and garlic cloves. Char grilled and served with sides of our home made rice pilaf and freshly sautéed vegetables from one of our local farms

83. Boarding House Fried Chicken \$15.95

Named after a cook book that we're not too proud to blatantly steal from. Two plump boneless chicken breasts dipped in buttermilk and seasoned flour before deep frying. Accented with honey and hot sauce before serving with sides of fresh mashed potatoes and pan sautéed fresh vegetables. Served with garlic bread.

Chili

Note - cups are also available with any dinner entree as a substitute for choice of soup or salad at \$1.00 extra or \$2.00 for deluxe.

90. Fresh Chili

Bowl \$4.75, Cup \$3.95. Chef T.J.'s super excellent chili featuring ground sirloin, diced green peppers, Spanish onions, kidney beans, tomatoes and only the finest herbs.

91. Deluxe Fresh Chili

Bowl \$6.85, Cup \$4.95. Chef T.J.'s super excellent chili topped with Monterey Jack and cheddar cheese before finishing with a dollop of sour cream and a sprinkle of green onions. Served with a bottle of Tabasco, sliced Italian bread and an authentic smile. (Winks cost extra).

Kids Menu**100. Smile! Say Cheese! (kids) \$3.95**

Grilled Cheese sandwich with carrot sticks and cottage fries.

101. Spudsbob Beefpants (kids) \$4.50

Char grilled Hamburger with carrot sticks and cottage fries.

102. Kid's Grinder (Kids) \$3.95

Quarter hoagie roll with either ham OR turkey with American cheese and mayo.

103. Cheez-a-Ronies (kids) \$4.95

Mac & Cheese with ziti noodles

105. Blocks and Blobs (kids) \$3.95

Cheese Raviolis & Meatball

107. Silly Puppy (kids) \$3.95

Hot Dog with carrot sticks and cottage fries.

109. Chicken Littles (kids) \$4.50

Tasty Chicken Nuggets with carrot sticks and cottage fries. (substitute Chicken Tenders for an additional .45 cents)

111. Volcano!!!! (kids) \$3.95

Spaghetti & a Meatball

112. Grilled Chicken & Rice (kids) \$4.50

Served with rice pilaf and carrot sticks

113. Yummy Lasagna (kids) \$4.50

Oodles of good food in lasagna noodles

Pizzas

Our dough recipe is the same as it has been for over 48 years! It is made fresh daily; then adorned with tomato sauce and whole milk mozzarella cheese. Finally, it is baked in a perforated pan, to absorb the stone oven flavors. Also available in a white version.

120. Small Cheese Pizza 10" \$6.95

Toppings (each) \$1.50. Please note Bacon is \$1.99; Chicken items are \$2.40.

121. Large Cheese Pizza 16" \$13.25

Toppings (each) \$2.60 Please note Bacon is 3.98 Large; Chicken items are 4.80.

122. Antonio's EBA

Large 16' \$22.95, Small 10' \$12.95. Our cheese pizza with pepperoni slices, fresh mushrooms, fresh bell peppers, Spanish onions, hamburger and mild Italian sausage. (When we first opened back in 1964; EBA was short for Everything But Anchovies).

123. Drew's Famous Potato Pizza

Large 16' \$22.95, Small 10' \$12.95. Our freshly made dough dressed with mashed potatoes, a blend of Monterey Jack, cheddar and mozzarella cheeses, crisp chopped bacon and slices of scallions. Seasoned with a touch of garlic, black pepper and a pinch of salt. Also available as a calzone!

- 124. Veggie Delight Pizza**
 Large 16' \$22.95, Small 10' \$12.95. Our cheese pizza topped with slices of fresh mushrooms, bell peppers, Spanish onions, diced ripe tomatoes, broccoli florets and sprinkled with nuggets of coarsely chopped garlic.
- 125. Personal Pizza** **\$4.65**
 A six inch "mini" pizza available any way our other pizzas are. Toppings are 90 cents each.
- 126. Gluten Free Pizza** **\$13.25**
 10" ONLY

Calzones

A full size pizza dough folded over whole milk ricotta & mozzarella cheeses. Then it is oven fired, to seal in and blend the flavors. Any of our toppings for pizza's can be used as added fillings.

- 130. Plain Calzone 6" Mini** **\$5.25**
 Toppings 90 cents each.
- 131. Plain Calzone 10"** **\$8.75**
 Toppings are \$1.50 each.

Hot Oven Grinders

8 inch grinders include about 1/2 pound of meat. 16 inch grinders include a full pound of meat.

- 140. Genoa Salami Grinder**
 16" Grinder \$13.75, 8" Grinder \$6.95.
- 141. Imported Ham Grinder**
 16" Grinder \$13.75, 8" Grinder \$6.95.
- 142. Roast Beef Grinder**
 16" Grinder \$13.75, 8" Grinder \$6.95.
- 143. Turkey Breast Grinder**
 16" Grinder \$13.75, 8" Grinder \$6.95.
- 144. Tuna Salad Grinder**
 16" Grinder \$13.75, 8" Grinder \$6.95.
- 145. Fresh Eggplant Grinder**
 16" Grinder \$13.75, 8" Grinder \$6.95.
- 146. Homemade Meatball Grinder**
 16" Grinder \$13.75, 8" Grinder \$6.95. With roasted peppers.
- 147. Chicken Parmigiana Grinder**
 16" Grinder \$13.75, 8" Grinder \$6.95.
- 149. Sausage Patty Grinder**
 16" Grinder \$13.75, 8" Grinder \$6.95. Grilled with roasted peppers.
- 150. Corned Beef Grinder**
 16" Grinder \$13.75, 8" Grinder \$6.95. With lettuce, tomato, Swiss & mustard.
- 151. Veggie Deluxe Grinder**
 16" Grinder \$13.75, 8" Grinder \$6.95. With vinaigrette, lettuce, tomato, bell peppers, onions, broccoli, cucumbers, American & Provolone cheeses.
- 152. Italian Combo**
 16" Grinder \$13.75, 8" Grinder \$6.95. Genoa salami, ham, provolone and peppers

A La Carte

- 160. Minestrone Soup**
 Bowl \$4.25, Cup \$3.35. Bowl or Cup
- 161. Fresh Chili**
 bowl \$4.95, cup \$3.95.

- 164. Fresh Mashed Potatoes** **\$3.25**
 Naked or with Gravy.
- 162. Fresh Vegetables or Broccoli** **\$3.95**
- 165. Homemade Cole Slaw** **\$2.95**
- 166. Hot Rice Pilaf** **\$2.95**
- 167. Battered Onion Rings**
 Large \$5.75, Small \$3.25.
- 168. Hand Cut Cottage Fries**
 Large \$3.95, Small \$1.95.
- 169. Spicy Curly Fries**
 Large \$4.95, Small \$2.95.
- 170. Steak Fries**
 Large \$4.95, Small \$2.95.
- 171. Garlic Bread** **\$2.75**
 (2) - 5 inch loaves.
- 172. Hand Rolled Meatballs** **\$3.95**
 2 per order.
- 173. Bag of Chips** **\$1.50**
 Assorted flavors & types.

Gluten Free Menu

- 176. Buffalo Wings- Gluten Free** **\$10.99**
 Served with carrot sticks, celery sticks and bleu cheese dressing. Choose regular hot, tangy, barbecue or "punish me" and teriyaki for .55. Approximately 10 wings, but at least a pound by weight.
- 177. Two Tommy's Two Kabobs Appetizer**
Gluten Free **\$6.95**
 Lean sirloin steak sliced into thin strips and lovingly skewered. Marinated in teriyaki and char grilled over an open flame. Served upon a bed of fresh rice pilaf.
- 178. Mucho Macho Nacho Man Nacho's**
Gluten Free **\$10.95**
 Freshly prepared tortilla chips smothered with Monterey jack and cheddar cheese, diced ripe tomatoes, sliced black olives, jalapeno peppers and a sprinkle of green onions. Garnished with sour cream.
- 179. Chili- Gluten Free**
 Bowl \$4.75, Cup \$3.95.
- 180. Deluxe Chili- Gluten Free**
 Bowl \$6.85, Cup \$4.95.
- 181. Filet Mignon Sandwich- Gluten Free** **\$9.95**
 A four ounce tenderloin steak char grilled to our specification. Smothered with sauteed mushrooms and onions, capped with Greenleaf and served with a side of afreshly prepared wild horseradish sauce.
- 182. The Big A Burger- Gluten Free** **\$7.35**
 1/3 lb of beef charbroiled to your taste. Served on a toasted bun, with a side of lettuce, tomato and a dill pickle spear. With choice of American, Bleu, Mozzarella, Provolone, Swiss or Cheddar/Jack blend (\$1.10). Also available as a chicken breast.
- 183. The Bubba Love Burger- Gluten Free** **\$8.50**
 Fresh ground sirloin lightly dusted with Cajun spices and char-grilled. Smothered with Monterey Jack cheese and cheddar cheese before drizzling with BBQ sauce & topped with crispy battered onion rings.

184. Dr. Neureither's Reuben- Gluten Free \$8.95

Twin slices of rye bread lightly toasted, piled high with corned beef, and accented by sauerkraut. Seasoned with Thousand Island dressing, and held together by 2 slices of scintillating Swiss cheese.

185. Philly Cheese Steak Sandwich- Gluten

Free \$9.80

Shaved sirloin steak, sautéed with fresh mushrooms, onions, and green peppers. Topped with American cheese on a hoagie roll. Accompanied by a crisp pickle spear.

186. Spicy Chicken Philly Sandwich- Gluten

Free \$9.95

A blackened chicken breast char grilled and topped with sauteed mushroom, onions, and jalapeno chips. smothered with a blend of jack and cheddar cheese. Garnished with a deli pickle spear

187. Filet Mignon & Spinach Salad- Gluten

Free \$14.95

At least a 4 ounce slice of freshly grilled filet mignon; sliced and served upon a bed of spinach leaves tossed with diced tomatoes, Feta cheese and Balsamic

188. Sublime Salmon and Spinach Salad-

Gluten Free \$15.95

At least a half pound of Atlantic salmon marinated and glazed with a bourbon based sauce accented by soy sauce, lime juice, ginger, brown sugar and garlic cloves. Char grilled over an open flame, sprinkled with slices of green onion and served upon a bed of fresh spinach leaves accented by tomato and cucumber. Dressed with our Balsamic vinaigrette.

189. Chicken Isabella- Gluten Free \$12.95

A part of chicken breasts basted in our homemade vinaigrette and char grilled or oven baked. Served upon an alluring bed of freshly sauteed spinach leaves accented by coarsely chopped garlic cloves.

Desserts

190. Peanuttty Pie Scream \$6.25

191. Milky Way Pie \$5.95

with ice cream

196. Cindy Pie \$3.95

192. Toll House Cookie Pie \$5.75

193. Baked Apple Cobbler \$5.95

195. Milk Shake \$4.95



Avon Country Deli
136 Simsbury Rd

Available for Delivery

Sunday	CLOSED
Monday	10:00 AM - 3:00 PM
Tuesday	10:00 AM - 3:00 PM
Wednesday	10:00 AM - 3:00 PM
Thursday	10:00 AM - 3:00 PM
Friday	10:00 AM - 3:00 PM
Saturday	CLOSED

Omelets

1. **3 Egg Omelet** **\$6.50**
2. **Mediterranean Omelet** **\$7.50**
3 Eggs, spinach, olives, sun dried tomatoes and feta cheese. Served with toast & home fries
3. **Resolution Omelet** **\$7.50**
Egg White omelet with spinach, mushrooms, peppers. Served with fresh fruit
4. **Vermont Omelet** **\$7.50**
3 Eggs, our own maple & brown sugar sausage, mushrooms & cheddar cheese. Served with toast & home fries.
5. **Godfather Omelet** **\$7.50**
3 Eggs, hot italian sausage, peppers, onions & provolone cheese. Served with toast & home fries.
6. **Philly Cheese Steak Omelet** **\$7.50**
3 Eggs, thinly sliced steak, peppers, onions & american cheese. Served with toast & home fries
7. **The Domenic** **\$7.50**
3 Eggs, our homemade corned beef hash & cheddar cheese. Served with toast & home fries
8. **Hot Juan** **\$7.50**
Three eggs, chorizo sausage, banana peppers, onions, cheddarserved with home fries and toast
9. **Western Omelet** **\$7.50**
Three eggs with grilled vegetables and cheddarserved with home fries and toast

Pancakes

25. **Traditional Pancakes** **\$5.50**
3 Fluffy Buttermilk Pancakes
26. **Gluten Free Pancakes** **\$8.50**
3 gluten free pancakes
26. **Cinnamon Roll Pancakes** **\$6.50**
Cinnamon & Brown sugar
27. **Chunky Monkey Pancakes** **\$7.00**
Bananas and chocolate chips folded into 3 buttermilk pancakes
28. **Banana Nutella Pancakes** **\$7.00**
29. **Texas French Toast** **\$5.25**
Two Texas size slices of bread with special seasoning

30. **Peanut Butter Banana Jammer** **\$3.75**

Whole banana in a warm wheat wrap with peanut butter, jam and drizzled with maple syrup

Breakfast Favorites

40. **Avon Country Deli Breakfast** **\$7.00**
Two scrambled eggs with side of ham, bacon or sausage and two buttermilk pancakes
41. **Hash Mountain** **\$8.00**
Scrambled Eggs piled High with Hash
42. **Corned Beef Hash and Eggs** **\$6.00**
Two scrambled eggs, our homemade corned beef hash, served with toast
43. **Hangers, Bangers and Eggs, O'My** **\$5.50**
Our thick cut country bacon, Irish banger sausage links and two scrambled eggs, served with toast and home fries
44. **Biscuits and Gravy** **\$6.00**
Two eggs cooked to order, home fries, buttermilk biscuits under a creamy sausage gravy sprinkled w/diced sausage
45. **Kielbasa and Eggs** **\$5.00**
Polish kielbasa with two scrambled eggs, toast and home fries
46. **Egg Scrambled (Eggs your way)** **\$3.75**
Two scrambled eggs (SCRAMBLED For DELIVERY ONLY) with bacon, ham or sausage, home fries and toast (substitute toast for bagel or English muffin ADD .50)
47. **Egg Sandwich** **\$3.75**
Eggs with choice of bacon, ham or sausage with cheese on a bulky roll or English muffin (substitute with bagel .50)
48. **Breakfast Burrito** **\$4.00**
Scrambled eggs with your choice of bacon, ham or sausage with cheese, tomato, olive, pepper, onion
49. **House Special** **\$4.75**
Overstuffed Western burrito with cheddar and salsa

Signature Sandwiches

55. **Heublein** **\$7.95**
Black forest ham, smoked turkey breast, provolone cheese, lettuce, tomato, roasted red peppers, Russian dressing, and choice of bread
56. **Good Fellas** **\$8.95**
Capicola, Genoa Salami, Mortodello, Ham and Provolone, with oil, Lettuce, Tomato, Roasted red peppers, Russian dressing served with chips and a pickle
57. **Richie Special** **\$7.50**
Pastrami, onions, Swiss cheese, spicy mustard and choice of bread served with chips and a pickle
58. **Thelma and Louise** **\$7.25**
Roasted red peppers, hummus, grilled vegetables and avocado in choice of wrap served with chips and a pickle
59. **Governor's Horse Guard** **\$7.95**
Roast beef, provolone cheese, horseradish sauce, lettuce, tomato and choice of bread served with chips and a pickle
60. **City Slicker** **\$7.50**
Liverwurst, cheddar, red onion, lettuce, tomato, mustard and choice of bread served with chips and a pickle

- 61. Reuben** **\$7.95**
Corned beef or pastrami, signature sauerkraut, Swiss cheese, Russian dressing, on grilled rye bread served with chips and a pickle
- 62. TBSS-The Best Salami Sandwich** **\$7.95**
served with chips and a pickle
- 63. Pinchot Stackamore Club** **\$8.50**
Turkey breast, ham, bacon stacked high on Texas toast, lettuce, tomato, and mayonnaise served with chips and a pickle
- 64. Hummus Platter** **\$6.95**
Hummus with a variety of fresh vegetables and pita chips served with chips and a pickle
- 65. Cheeseburger in Paradise** **\$6.25**
Homemade burger with your choice of cheese on a bulky roll, lettuce, tomato and onion served with chips and a pickle
- 66. Dog Gone Crazy** **\$3.50**
Hot dog with choice of toppings
- 67. Build Your Own Sandwich** **\$6.95**
Choice of bread or wraps, cheese, meats, condiments, toppings.

Salads

- 75. Chop Salad** **\$6.50**
Chopped lettuce, crumbled bacon, sweet corn, cucumbers, tomatoes, egg, cheddar cheese, herb ranch dressing.
- 76. Field Mix** **\$6.50**
Tender field greens, feta cheese, tomatoes, olives, red onions, topped with balsamic vinaigrette
- 77. Caesar Salad** **\$6.50**
Romaine lettuce, shaved pecorino cheese, croutons, Caesar dressing
- 78. Spinach Salad** **\$7.50**
Spinach with dried cranberries, seasonal vegetables, slivered almonds, choice of dressing
- 79. Buffalo Chicken Salad** **\$8.50**
Bed of lettuce, buffalo chicken, bacon, avocado, blue cheese dressing
- 80. Sonoma Chicken Salad** **\$7.75**
Homemade chicken salad, bed of lettuce, cucumbers, tomatoes, grapes with choice of dressing
- 81. Taco Salad** **\$7.50**
Bed of lettuce, tomatoes, beans, sweet corn, taco meat topped with corn chips and Catalina dressing

Oatmeal

- 90. Plain Oatmeal** **\$3.75**
- 91. Oatmeal with Filling** **\$4.25**

Sides

- 100. Side of Ham, Bacon or Sausage** **\$1.50**
- 101. Side of Home Fries** **\$1.75**
- 102. Side of Pancake** **\$1.75**



Avon Prime Meats
395 West Main Street

Available for Delivery

Sunday	10:00 AM - 6:30 PM
Monday	9:30 AM - 6:30 PM
Tuesday	9:30 AM - 6:30 PM
Wednesday	9:30 AM - 6:30 PM
Thursday	9:30 AM - 6:30 PM
Friday	9:30 AM - 6:30 PM
Saturday	9:30 AM - 6:30 PM

Signature Sandwiches

- 1. Italian Stallion** **\$7.99**
Genoa salami, provolone cheese, tomatoes, onions, pickles, olives, green peppers and herbed oil served on a ciabatta roll.
- 2. Signature Roast Beef** **\$7.99**
A seasoned roast beef, horseradish cheddar, garlic herb spread, red onions, tomatoes and mixed greens served in a spinach wrap.
- 3. Wild Turkey** **\$7.99**
Smoked turkey breast with low-sodium Swiss cheese, lettuce, tomato, red onion, cranberry sauce, green apple and low fat mayo served on multi-grain bread.
- 4. Signature Chicken Salad** **\$7.99**
Our famous chicken salad, muenster cheese, mixed greens and tomatoes in a sun-dried tomato wrap.
- 5. Signature Steak and Cheese** **\$9.99**
Using legendary steak tips from Avon Prime Meats, this sandwich is slathered with American cheese and served on a ciabatta roll. Add onions and peppers upon request.
- 6. Piled High Reuben** **\$8.99**
Tender corned beef stacked with Boar's Head sauerkraut, Swiss cheese and smothered with Avon Prime Meat's reuben sauce on hearty rye bread.
- 7. Classic Pulled Pork** **\$8.99**
Our famous slow smoked, pulled pork with cole slaw and pickles on a ciabatta roll.
- 8. Avon Godfather** **\$9.99**
Boar's Head Deluxe Ham, Capicola, Genoa salami, pepperoni, provolone cheese, tomatoes, onions, pickles, olives, green peppers, hot peppers and herbed oil served on a ciabatta roll.
- 9. Country Club of Avon** **\$7.99**
Black Forest ham and turkey, Vermont cheddar on two slices of whole grain bread with bacon, lettuce, tomato and mayo.
- 10. Veggie French Dip** **\$6.99**
Fresh lettuce, tomatoes, cucumbers, peppers, red onion, avocado and goat cheese, served on toasted French bread with a balsamic dipping sauce.

- 11. Tuna Salad** **\$7.99**
House made tuna salad made with light mayo, lettuce, tomato and red onion served on a ciabatta roll.
- 12. The Meat Ball Pepperoni** **\$8.99**
Italian meatballs & sauce, pepperoni, provolone with sautéed peppers and onions, on a hot pressed French bread.
- 13. The Mighty Meatloaf** **\$8.99**
Hot oven roasted meatloaf, caramelized onions, pickles, melted Provolone cheese, garlic spread and mayonnaise, served on a toasted ciabatta roll
- 14. The Business** **\$9.99**
Prosciutto, caramelized onions, mozzarella and tomatoes with pesto and a touch of balsamic vinegar, on a pressed ciabatta roll.
- 15. Southern Beast** **\$9.99**
Smoked brisket with BBQ sauce, caramelized onions, provolone and garlic spread topped with red pepper relish on a lightly toasted French bread.
- 16. Ultimate Black and Blue Steak Sandwich** **\$10.99**
Our legendary steak tips, caramelized onions, arugula tossed with balsamic and blue cheese crumbles on a pressed ciabatta roll with garlic spread.
- 17. Build a burger** **\$9.99**
Our classic burger comes with a Butcher's Blendone third pound patty, your favorite cheese, onion, lettuce, tomato & pickles on a brioche bun. Add any toppings at no additional cost! Mushrooms, Bacon, Peppers, Jalapeños, BBQ Sauce, Blue Cheese, etc

Artisan Cheese Trays

- 20. Avon Prime's Favorites** **\$34.99**
Hors D'oeuvres Feeds 10 to 12. Old Quebec cheddar, Red Dragon, Cotswold, crackers and fruit
- 21. The Spain Connection** **\$37.99**
Hors D'oeuvres Feeds 10 to 12. Manchego, Gruyere, Piave, crackers and fruit.
- 23. Build Your Own Cheese Platter**
Create your own del or cheese platter from our wide selection of Boar's Head products.

Fresh Salads

- 24. Garden Salad** **\$6.99**
Lettuce, tomato, red onion, bell peppers, cucumbers, olives
- 25. Classic Caesar** **\$6.99**
Romaine, croutons, Parmesan, Caesar dressing
- 26. Chef Salad** **\$8.99**
Garden salad with ham, turkey and provolone cheese

BAMBOO GRILL



Bamboo Grill

50 Albany Turnpike

Available for Delivery

Sunday	5:00 PM - 9:00 PM
Monday	CLOSED
Tuesday	5:00 PM - 9:00 PM
Wednesday	5:00 PM - 9:00 PM
Thursday	5:00 PM - 9:00 PM
Friday	5:00 PM - 9:15 PM
Saturday	5:00 PM - 9:15 PM

Soups

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| 1. XUP HOANH THANH | \$2.95 |
| <i>Wonton soup (cup)</i> | |
| 2. XUP MANG CUA | \$4.50 |
| <i>Lobster & asparagus soup (cup)</i> | |
| 3. XUP MIEN GA | \$3.50 |
| <i>Bean thread noodle with chicken and mushroom soup (cup)</i> | |
| 4. XUP MIEN CUA | \$4.50 |
| <i>Bean thread noodle with lobster and mushroom soup (cup)</i> | |

Special Soup

Served in a large bowl

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| 5. MI HOANH THANH | \$6.95 |
| <i>Wonton served with noodles</i> | |
| 6. MI XA XIU | \$6.95 |
| <i>Roasted barbeque pork served with noodles</i> | |
| 7. MI DO BIEN | \$7.95 |
| <i>Seafood with noodle soup</i> | |
| 8. MI GA (spicy) | \$6.95 |
| <i>Chicken with noodle soup</i> | |
| 9. CANH CHUA (SHRIMP) | \$6.95 |
| <i>Hot & sour soup with celery, pineapple, tomato, and bean sprouts</i> | |
| 10. CANH CHUA (Chicken) | \$6.50 |
| <i>Hot & sour soup with celery, pineapple, tomato, and bean sprouts</i> | |
| 11. CANH CHUA (Fish) | \$6.95 |
| <i>Hot & sour soup with celery, pineapple, tomato, and bean sprouts</i> | |
| 12. PHO BO | \$8.95 |
| <i>Thinly sliced tender beef with rice stick noodles in a special flavored broth</i> | |
| 13. PHO GA | \$8.95 |
| <i>Chicken with rice stick noodles in a special flavored broth</i> | |
| 88. PHO TOM | \$8.95 |
| <i>Shrimp with rice stick noodles in a special flavored broth</i> | |

Appetizers

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| 14. CHA GIO | \$5.50 |
| <i>Vietnamese egg rolls (2)</i> | |
| 15. CHA GIO TOM | \$6.50 |
| <i>Triangular shrimp rolls (2)</i> | |
| 16. BO NUONG TOI | \$6.25 |
| <i>Grilled marinated garlic beef on a stick (2)</i> | |
| 17. GA NUONG CHANH | \$6.25 |
| <i>Grilled lemon pepper chicken on a stick (2)</i> | |
| 18. HEO NUONG SA | \$6.25 |
| <i>Grilled lemongrass marinated pork on a stick (2)</i> | |
| 19. GOI CUON | \$6.25 |
| <i>Summer rolls Shrimp, pork, lettuce, bean sprouts, and noodles wrapped in rice paper served with peanut sauce (2)</i> | |
| 20. BUN CHA GIO | \$6.95 |
| <i>Egg rolls on rice noodles with lettuce, bean sprouts topped with fried onions, crushed peanuts and house sauce</i> | |
| 21. BUN CHA GIO CHAY | \$6.95 |
| <i>Vegetarian egg rolls on rice noodles with lettuce, bean sprouts topped with fried onions, crushed peanuts and house sauce</i> | |

Salads

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| 22. RAU TUOI | \$5.95 |
| <i>Tossed salad with lettuce, tomatoes, cucumbers, onions, shredded carrots, peppers, and house dressing</i> | |
| 23. XA LACH XONG | \$6.25 |
| <i>Watercress salad with tomatoes, cucumbers, onions, shredded carrots, mushrooms, and house dressing</i> | |
| 24. GOI GA | \$7.95 |
| <i>Chicken salad with shredded cabbage, carrots, onions, crushed peanuts, and mint tossed in tamarine dressing</i> | |
| 25. GOI TOM THIT | \$8.95 |
| <i>Shrimp and pork salad with shredded cabbage, carrots, onions, crushed peanuts, and mint tossed in tamarine dressing</i> | |

Chicken Entrees

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| 26. GA SA (spicy) | \$10.95 |
| <i>Sautéed chicken breast in lemongrass hot sauce with onions and peppers</i> | |
| 27. GA GUNG | \$10.95 |
| <i>Chicken breast simmered in a caramelized ginger soy sauce with onions and broccoli</i> | |
| 28. GA HUONG (spicy) | \$10.95 |
| <i>Sautéed chicken breast in five spicy sauce with carrots, peppers and onions</i> | |
| 29. GA CA RI (spicy) | \$10.95 |
| <i>Sautéed chicken breast in spicy curry sauce with carrots, mushrooms and onions</i> | |
| 30. GA DAU HOA LAN | \$12.50 |
| <i>Sautéed chicken breast with snow pea pods, onions and mushrooms</i> | |
| 31. GA RAU | \$10.95 |
| <i>Stir fried chicken with mixed vegetables</i> | |
| 32. BANH XEO GA | \$11.95 |
| <i>Chicken pancake Rice battered crepe stuffed with chicken, onions, bean sprouts and mushrooms served with our house sauce</i> | |

33. BUN THIT GA NUONG \$11.95

Grilled chicken on rice noodles, lettuce, and bean sprouts topped with fried onion, crushed peanuts and house sauce

Beef Entrees**34. BO LUC LAC \$15.95**

Sautéed marinated chunks of filet mignon with onions in garlic sauce on watercress

35. BO SA (spicy) \$10.95

Sautéed beef in lemongrass hot sauce with onions and peppers

36. BO CA RI (spicy) \$10.95

Sautéed beef in spicy curry sauce with carrots and onions

37. BO HUONG (spicy) \$10.95

Sautéed beef in a five spicy sauce with carrots, peppers and onions

38. BO DAU HOA LAN \$12.50

Sautéed beef with snow peas, mushrooms, and onions

39. BO XAO BROCCOLI \$12.50

Sautéed beef with broccoli and onions

40. BO RAU \$10.95

Stir fried beef with mixed vegetables

41. BUN BO XAO \$11.95

Sautéed beef with onions, over rice noodles and bean sprouts, topped with fried onions, crushed peanuts and house sauce

Pork Entrees**42. HEO SA (spicy) \$10.95**

Sautéed pork in lemongrass hot sauce with onions and peppers

43. HEO HUONG (spicy) \$10.95

Sautéed pork in five spicy sauce with carrots, peppers and onions

44. HEO HOT DIEU \$10.95

Sautéed pork with mixed vegetables and cashew nuts

45. BANH XEO HEO \$11.95

Pork pancake Rice battered crepe stuffed with pork, onions, bean sprouts and mushrooms served with our house sauce

46. BUN THIT NUONG \$11.95

Sautéed pork on rice noodles, lettuce and bean sprouts, topped with fried onions, crushed peanuts and house sauce

Seafood Entrees**47. CA CHIEN VIETNAM (spicy)**

Rice Noodles \$0.00, White Rice \$0.00. Market price Vietnamese fried fish Crispy fried whole flounder with hot & spicy garlic house sauce

48. CA HAP (spicy) \$14.95

Steamed fish Filet of flounder steamed with mushrooms, onions, bean thread, and spicy ginger sauce

49. TOM SA (spicy) \$13.95

Sautéed shrimp with peppers and onions in lemongrass hot sauce

50. TOM HUONG (spicy) \$13.95

Sautéed shrimp in five spicy sauce with carrots, peppers and onions

51. TOM RAU \$13.95

Stir fried shrimp with mixed vegetables

52. XAO SCALLOP \$15.95

Fresh sea scallops tenderly sautéed with vegetables

53. MUC XAO THOM \$13.95

Squid sautéed with pineapples, tomatoes, celery onions, cucumber, and mushrooms

54. BANH XEO DO BIEN \$16.95

Seafood pancake Rice battered crepe stuffed with lobster meat, shrimp, scallop, onions, bean sprouts, and mushroom served with our house sauce

55. CA KHO \$14.95

Chunks of filet of fish, pineapple, mushrooms, and onions simmered in a caramelized special ginger sauce

56. BANH XEO TOM \$14.95

Shrimp pancake Rice battered crepe stuffed with shrimp, onions, bean sprouts, and mushrooms served with our house sauce

57. BUN TOM NUONG \$14.95

Grilled shrimp on rice noodles, lettuce, bean sprouts, topped with fried onions, crushed peanuts, and house sauce

Other Dishes**58. TOM GA XAO MANG \$14.95**

Sautéed shrimp & chicken with fresh asparagus, mushrooms and onions

59. MI XAO THAP CAM \$14.95

Stir fried combination of shrimp, chicken, & pork with mixed vegetables served over noodles

60. BANH XEO THAP CAM \$14.95

Combination pancake Rice battered crepe stuffed with shrimp, chicken, pork, mushrooms, onions, and bean sprouts served with our house sauce

Fried Rice**61. COM CHIEN TOM \$10.95**

Shrimp fried rice

62. COM CHIEN GA \$9.95

Chicken fried rice

63. COM CHIEN HEO \$9.95

Pork fried rice

64. COM CHIEN THAP CAM \$11.95

Special fried rice

Vegetarian Dishes**65. XUP CHAY \$3.50**

Vegetables and noodle soup (cup)

66. CANH CHUA CHAY (spicy) \$5.95

Hot & sour tofu soup (bowl)

67. CHA GIO CHAY \$5.50

Vegetarian egg rolls (2)

68. GOI CUON CHAY \$5.95

Vegetarian summer rolls (2)

69. RAU CHAY \$10.95

Stir fried tofu with mix vegetables

70. BANH XEO CHAY \$11.50

Vegetarian pancake Rice battered crepe stuffed with onions, bean sprouts, mushrooms, and broccoli served with our house sauce

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| 71. DAU HU KHU GUNG | \$10.50 |
| <i>Sautéed tofu with broccoli, mushrooms, and onions in ginger sauce</i> | |
| 72. DAU HU XAO SA (spicy) | \$10.50 |
| <i>Sautéed tofu with snow peas, mushrooms, and onions in curry sauce</i> | |
| 73. DAU HU CA RI (spicy) | \$10.50 |
| <i>Sautéed tofu with eggplant, mushrooms, and onions in curry sauce</i> | |
| 74. DAU HU MANG | \$11.50 |
| <i>Sautéed tofu with asparagus, mushrooms, bean sprouts and onions</i> | |
| 75. COM CHIEN CHAY | \$9.95 |
| <i>Vegetarian fried rice</i> | |

Desserts

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| 77. BANANA DUMPLINGS | \$5.50 |
| <i>Steamed sweet sticky rice, bananas and red beans served with ice cream</i> | |
| 78. GINGER ICE CREAM | \$4.50 |
| 79. COCONUT ICE CREAM | \$4.50 |



Blue Plate Kitchen
345 North Main St

Available for Delivery

Sunday	4:00 PM - 8:30 PM
Monday	11:30 AM - 9:00 PM
Tuesday	11:30 AM - 9:00 PM
Wednesday	11:30 AM - 9:00 PM
Thursday	11:30 AM - 9:00 PM
Friday	4:00 PM - 9:15 PM
Saturday	4:00 PM - 9:15 PM

Starters

1. **Soup of the Day-Cup** **\$6.00**
A fresh offering from our chef
2. **Soup of the Day-Bowl** **\$8.00**
A fresh offering from our chef
3. **Cream of Chicken and Vegetable Soup**
Bowl \$8.00, Cup \$6.00.
4. **Burrata** **\$12.00**
Handmade burrata mozzarella, baby tomatoes, arugula pesto, balsamic reduction
5. **Crispy Greek Meatball Skewers** **\$10.00**
Marcho Farms blend of beef, pork and veal, parsley, garlic, tzatziki dipping sauce.
6. **Smoked Salmon Rolls** **\$11.00**
Arugula, caperberries, mustard aioli
7. **Mediterranean Platter** **\$11.00**
Hummus, quinoa taboul, pickled cabbage, cucumber salad, Kalamata olives, feta cheese, herbed crisps
8. **Irish Nachos** **\$11.00**
Skillet fried sliced potatoes, bacon crumble, cheddar cheese, sour cream, pico de gallo, chives
9. **Crispy Chicken Wings** **\$11.00**
Choice of lemon rosemary/ thai chili sauce with tuxedo sesame seeds/ buffalo hot sauce with blue cheese.
10. **Ginger Chicken Lettuce Cups** **\$11.00**
Shredded chicken breast/mixed vegetables/mint and cilantro/ ginger soy vinaigrette

Salads

14. **Ancient Grains Salad**
Large \$13.00, Small \$9.00. Quinoa, kasha, millet, amaranth, lentils, roasted carrots, squash & turnips, dried cranberries, baby kale, toasted sunflower seeds, green onions, orange zest, mint and cilantro with extra virgin olive oil.
15. **Market Salad** **\$10.00**
mixed greens, tomatoes, peppers, cucumbers, pomegranate vinaigrette

16. **Caesar Salad** **\$10.00**
Choice of romaine or baby kale, shaved asiago, caesar dressing, garlic croutons, pico de gallo
17. **Harvest Salad** **\$12.00**
Fresh local apples, baby kale, spinach, blue cheese, sunflower seesa, pomrgranate vinaigrette
18. **Israeli Salad**
All Natural Beef Burger \$6.00, Chicken Breast \$5.00, Chickpeas \$3.00, Chilled Miso Glazed Salmon \$8.00, None \$0.00, Quinoa Tabouli \$3.00. Cucumbers, tomato, bell peppers, radishes, olives, feta cheese, romaine, chickpeas, red onions, lemon parsley vinaigrette
19. **Far East Chicken Salad** **\$14.00**
Shredded rotisserie chicken, Napa cabbage, romaine, snow peas, julienne red peppers, sesame seeds, crispy rice noodles, sesame mustard vinaigrette.
20. **BPK Style Cobb** **\$14.00**
Cranberry chicken Salad, chopped romaine, grape tomato, turkey bacon, hard boiled eggs, blue cheese and pomegranate vinaigrette.

Sandwiches & Burgers

Served with fresh cole slaw and kosher pickle. Add french fries for \$2, house salad in lue of cole slaw for \$2, gluten free bread for \$1

25. **BPK Standard** **\$13.00**
Roasted turkey, lettuce and tomato, crispy bacon, lemon aioli, grilled challah
26. **Reuben Central**
Combo turkey and corned beef \$14.00, Corned beef \$15.00, Lobster \$20.00, Meatless \$12.00, Turkey \$13.00. Choice of griddle rye corned beef or roasted turkey breast or turkey and beef or meatless served with swiss chesse, BPK reuben sauce, sauerkraut.
28. **Mediterranean Wrap** **\$11.00**
Hummus, quinoa tabouli, cucumber salad, feta cheese, tomato, whole wheat wrap
29. **Lobster Roll** **\$20.00**
Served on griddled New England bun with lettuce, cabbage slaw, either hot with calrifed butter or chilled with lemon aioli.
30. **Fresh Smashed Beef Burgers-Single** **\$10.00**
All natural 6 oz burger served on a grddled english muffin
31. **Fresh Smashed Beef Burger-Double** **\$14.00**
All natural two 6 oz oz burgers served on a grddled english muffin
32. **Crispy Cheese Burger-Single** **\$12.00**
Lettuce, tomato, onions
33. **Crispy Cheese Burger-Double** **\$16.00**
Lettuce, tomato, onions
34. **Patty Melt-Single** **\$12.00**
American cheese, caramelized onions, Russian dressing, griddled rye
35. **Patty Melt-Double** **\$16.00**
American cheese, caramelized onions, Russian dressing, griddled rye
36. **Beakfast Burger-Single** **\$13.00**
Cheddar, red onion, lettuce and tomato, bacon, fried egg
37. **Beakfast Burger-Double** **\$17.00**
Cheddar, red onion, lettuce and tomato, bacon, fried egg
38. **Fig and Blue Cheese Burger-Single** **\$13.00**

- 39. Fig and Blue Cheese Burger-Double** \$17.00
With arugula

Luncheon Plates

- 50. Open Faced Turkey** \$14.00
Hand sliced turkey breast, stuffing, mashed potatoes, turkey gravy, cranberry chutney, cole slaw, served over pullman white bread
- 51. Open Faced BBQ Pork** \$12.00
Carolina-style BBQ sauce, melted cheddar, fried sweet pickles, cole slaw, served over pullman white bread
- 52. The Bishop** \$15.00
Hot corned beef & hot pastrami, Nana Ruth's potato latkes with sour cream & apple sauce, cole slaw, mustard sauce
- 53. Steak Frites** \$20.00
Top sirloin, Smoked Blue cheese butter, french fries, fresh cole slaw
- 54. Roasted Vegetable Hash** \$12.00
Roasted root vegetables, butternut squash, spinach, chickpeas, arugula pistou
- 55. Tuscan Flatbread** \$12.00
arugula / mushrooms / caramelized garlic / fresh ricotta salata / lemon zest / red pepper flakes / roasted red peppers / whole wheat griddled crust / side Caesar salad
- 56. BPK Mac n Cheese 7 Ways** \$11.00
smoked gouda / cheddar / mozzarella / parmesan / breadcrumb topping

Late Breakfast

- 60. Eggs 101** \$9.00
2 Fried eggs, bacon or sausage, french fries, English muffin
- 61. Eggs n Corned Beef Hash** \$11.00
Topped with 2 fried eggs, English muffin
- 62. Egg Sandwich** \$9.00
2 Fried eggs, bacon or sausage, American cheese, french fries, English muffin
- 63. New York Plate** \$16.00
Smoked salmon, smoked whitefish salad, lettuce, tomato, onions, olives, capers, cream cheese, griddled bagel.
- 64. Latke & Eggs** \$8.00
Two eggs fried, potato latke, apple sauce, sour cream, english muffin.

Blue Plate Classics

- 70. Sunday Supper** \$18.00
Roasted turkey breast, stuffing, mashed potatoes, turkey gravy, cranberry chutney
- 71. The Bishop** \$20.00
Hot corned beef & hot pastrami, potato latkes, sour cream, apple sauce, cabbage slaw, mustard aioli
- 72. Roasted Half Chicken** \$17.00
Brussel sprouts with kale and local apples, mashed potatoes, choice of glaze lemon rosemary, ginger soy or BPK BBQ

Dinner Plates

- 79. BBQ Pulled Prok** \$17.00
- 80. BBQ Pulled Chicken** \$17.00
- 81. BBQ Chicken and Bacon** \$17.00
- 82. BBQ Spinach and Tomato** \$16.00
- 83. BBQ Roasted Vegetable Hash** \$17.00
- 84. Thai-Style Chatham Mussels** \$19.00
Lemon grass, chillies, ginger, coconut milk, cilantro topped with french fries
- 85. Pan Seared Salmon** \$19.00
Ancho chili rubbed, ancient grains and seasonal vegetables
- 86. Braised Pork Osso Bucco** \$24.00
Root vegetables, fingerling potatoes, fig reduction
- 87. BBQ Duo** \$22.00
Babyback ribs and pulled BBQ pork with BPK BBQ sauce/ griddled corn bread, cabbage slaw, french fries
- 88. Surf and Turf** \$28.00
10 oz top sirloin paired with pan seared salmon or topped with lobster gratin served with fingerling potatoes and fresh vegetables.
- 89. BPK Mac n Cheese 6 Ways** \$14.00
Smoked gouda, cheddar, mozzarella, parmesan, breadcrumb topping.
- 90. Argentinean Steak** \$21.00
Ancho-rubbed top sirloin, red & green chimichurri sauce, brussels sprouts with kale and local apples, fingerling potatoes.
- 91. Steak Frites** \$20.00
Top sirloin, french fries, bearnaise butter or au poivre
- 92. Farmers Frittata** \$14.00
Arugula, baby kale, feta and parmesan cheese, arugula pistou drizzle
- 93. Roasted Vegetable Hash** \$16.00
Roasted root vegetables, butternut squash, beets, spinach, chickpeas, arugula pistou
- 94. Roots and Grains Bowl** \$17.00
Roasted root vegetables, ancient grains, brussels sprouts, apples, grilled lemon

Sides

- 165. Seasonal Vegetables** \$5.00
- 166. Cabbage Slaw** \$3.00
Pomegranate vinaigrette.
- 167. Popover** \$3.00
- 168. Crispy Potato Latkes** \$7.00
Apple sauce & sour cream
- 169. Mashed Potatoes** \$4.00
- 170. Half Sour Pickles** \$3.00
- 171. French Fries**
Large \$4.00, Small \$2.00. Choice of small or large.
- 173. Sautéed Kale and Brussel Sprouts** \$5.00
Local apples
- 175. Roasted Rosemary Fingerling Potatoes** \$5.00

Desserts

200. Your Own Lemon Meringue Pie	\$8.00
<i>Our own lemon curd & mounds of meringue topping</i>	
201. Bruleed Rice Pudding	\$6.00
<i>Creamy rice pudding with a crisp "burnt" sugar topping</i>	
202. Giant Toll House Chocolate Chip Cookie	\$8.00
<i>Vanilla bean ice cream, hot fudge, fresh whipped cream</i>	
203. Lisa's Pie	\$8.00
<i>Coconut ice cream, macarons, chocolate wafer crust, toasted coconut, hot fudge</i>	
204. Chocolate Cake (gluten free)	\$8.00
<i>with vanilla bean ice cream</i>	
205. Seasonal Fruit Crisp	\$8.00
<i>with vanilla bean ice cream</i>	
207. Pop-on-Over Sundae	\$5.00
<i>Hot popover, vanilla bean ice cream, hot caramel or hot fudge sauce and whipped cream</i>	
205. Daily Sorbet	\$5.00



Cake Gypsy

35 East Main ST

Available for Delivery

Sunday	10:00 AM - 4:00 PM
Monday	10:00 AM - 6:15 PM
Tuesday	10:00 AM - 6:15 PM
Wednesday	10:00 AM - 6:15 PM
Thursday	10:00 AM - 6:15 PM
Friday	10:00 AM - 6:15 PM
Saturday	10:00 AM - 6:15 PM

Individual Cupcake Descriptions

Our cupcakes are \$2.45 each, \$14.50 for 6 or a dozen at a discount price of \$28.95

999. Open Ticket

1. Plain Jane

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Vanilla cake with vanilla butter cream frosting adorned with a white chocolate curls. Single-2.45 1/2 dozen-14.50 Dozen-28.95

2. Opposites Attract

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Vanilla cake with chocolate butter cream frosting with a chocolate spiral decoration. Single-2.45 1/2 dozen-14.50 Dozen-28.95

3. Lemon Coconut

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Lemon cake with lemon filling frosted with vanilla buttercream, flaked coconut and a candied lemon slice. Single-2.45 1/2 dozen-14.50 Dozen-28.95

4. Coconut Cream Pie

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
White cupcake with coconut cream filling, coconut butter cream, garnished with toasted coconut. Single-2.45 1/2 dozen-14.50 Dozen-28.95

5. Ebony & Ivory

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Chocolate cake with vanilla butter cream frosting and a chocolate fan. Single-2.45 1/2 dozen-14.50 Dozen-28.95

6. Raspberries & Creme

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Chocolate cake with raspberries and creme frosting with chocolate truffle ganache drizzle. Single-2.45 1/2 dozen-14.50 Dozen-28.95

7. Strawberry Shortcake

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
White cake with strawberry filling, rimmed with vanilla buttercream, white sprinkles with strawberry buttercream frosting and a candy strawberry on top. Single-2.45 1/2 dozen-14.50 Dozen-28.95

8. Signature Red Velvet

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Moist & velvety cocoa-buttercream cake topped with our signature cream cheese icing and velvet cake crumbles. Single-2.45 1/2 dozen-14.50 Dozen-28.95

10. Birthday Cake

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Yellow cake with vanilla buttercream icing with confetti sprinkles. Single-2.45 1/2 dozen-14.50 Dozen-28.95

11. Over the Rainbow

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
White confetti cake with vanilla buttercream with rainbow sprinkles. Single-2.45 1/2 dozen-14.50 Dozen-28.95

12. Cookies & Creme

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Chocolate cake filled with vanilla buttercream with cookies 'n creme frosting topped with a mini oreo. Single-2.45 1/2 dozen-14.50 Dozen-28.95

13. Chocolate Chip Cookie Dough

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
White cake with chocolate chip cookie dough buttercream garnished with a mini chips ahoy (no raw cookie dough) Single-2.45 1/2 dozen-14.50 Dozen-28.95

14. Dreamsicle

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Orange cake with vanilla butter cream filling and creamsicle flavored buttercream with orange and white sprinkles. Single-2.45 1/2 dozen-14.50 Dozen-28.95

15. Pink Princess

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Vanilla cake with pink butter cream frosting garnished with fairy dust glitter (edible stars also available at no extra charge). Single-2.45 1/2 dozen-14.50 Dozen-28.95

16. Hostess with the Mostest

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Chocolate cake with vanilla butter cream filling dipped in chocolate and decorated with a butter cream swirl. Single-2.45 1/2 dozen-14.50 Dozen-28.95

17. Yin Yang

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Vanilla cupcake with half vanilla butter cream frosting, half chocolate butter cream frosting and vanilla and chocolate sprinkles. Single-2.45 1/2 dozen-14.50 Dozen-28.95

18. Salted Caramel

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Caramel cupcake with salted caramel frosting garnished with a homemade salted caramel chocolate. Single-2.45 1/2 dozen-14.50 Dozen-28.95

19. 24 Carrot

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Carrot cake with our signature cream cheese frosting garnished with a decorative carrot (no nuts). Single-2.45 1/2 dozen-14.50 Dozen-28.95

20. Black Forest

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Chocolate cupcake with cherry filling, vanilla buttercream frosting, chocolate flakes and a cherry. Single-2.45 1/2 dozen-14.50 Dozen-28.95

21. Peanut Butter Cup

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Chocolate cake with peanut butter filling topped with chocolate ganache and garnished with a piece of Reese's peanut butter cup. Single-2.45 1/2 dozen-14.50 Dozen-28.95

22. Boston Creme

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Vanilla Cupcake with custard filling, dipped in
chocolate with a cherry on top. Single-2.45 1/2
dozen-14.50 Dozen-28.95

23. Chocolate Chipper

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Chocolate cupcake filled with chocolate butter
cream dipped in chocolate, garnished with mini
chocolate chips. Single-2.45 1/2 dozen-14.50
Dozen-28.95

24. Samoa

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Chocolate cupcake, coconut buttercream filling,
caramel and chocolate frosting, toasted caramel
and garnished with a Samoa girl scout cookie.
Single-2.45 1/2 dozen-14.50 Dozen-28.95

25. Lemon Zinger

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Lemon cake with lemon buttercream frosting
garnished with crushed lemon candy topping.
Single-2.45 1/2 dozen-14.50 Dozen-28.95

26. Lemon Drop

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Lemon cupcake filled with lemon curd, frosted with
vanilla buttercream garnished with a candy lemon
slice. Single-2.45 1/2 dozen-14.50 Dozen-28.95

27. Cafe Mocha

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Chocolate cake with mocha buttercream
garnished with a chocolate coffee bean. Single-
2.45 1/2 dozen-14.50 Dozen-28.95

28. Tiffany

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Yellow cake with tiffany blue frosting and edible
white pearls. Single-2.45 1/2 dozen-14.50 Dozen-
28.95

29. Tropical Paradise

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
White cake with passion fruit filling topped with
butter cream frosting and an edible sugar flower.
Single-2.45 1/2 dozen-14.50 Dozen-28.95

30. Chocolate Lover

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Chocolate cake frosted with chocolate butter
cream and chocolate curls. Single-2.45 1/2
dozen-14.50 Dozen-28.95

31. Hot Fudge Sundae

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Chocolate cake with vanilla butter cream drizzled
with chocolate ganache, rainbow sprinkles and a
marachino cherry. Single-2.45 1/2 dozen-14.50
Dozen-28.95

32. Worms & Dirt

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Chocolate cupcake with chocolate buttercream
frosting topped with crushed oreo cookie crumbles
and gummy worms. Yummy! Really, it is. Single-
2.45 1/2 dozen-14.50 Dozen-28.95

33. Cub Cake

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Yellow cake with vanilla buttercream frosting with
gummy bears on top and nonpareil sprinkles.
Single-2.45 1/2 dozen-14.50 Dozen-28.95

35. Peanut Butter Kiss

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Chocolate cupcake with peanut butter frosting and
mini chocolate chips. Single-2.45 1/2 dozen-
14.50 Dozen-28.95

36. Peanut Butter & Jelly

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
White cupcake with raspberry jelly and peanut
butter frosting. Single-2.45 1/2 dozen-14.50
Dozen-28.95

37. Smores

1/2 Dozen \$14.50, Dozen \$28.95, Single \$2.45.
Chocolate cupcake with marshmallow filling
dipped in chocolate with graham cracker crumbs
and a Hershey's candy. Single-2.45 1/2 dozen-
14.50 Dozen-28.95

38. GLUTEN FREE CUPCAKE**\$3.00****40. Box of 6****\$14.50**

Choose 6 Cupcakes.

41. Box of 12**\$28.95**

Choose 12 Cupcakes.

42. Box of 6 Mini Canolis**\$9.00****43. Box of 12 Mini Canolis****\$18.00****44. 12 Canolis****\$30.00****45. 6 Canolis****\$15.00****24 Hour Notice Items**

Call for next day by 5PM.

50. Box of 24 Mini Cupcakes**\$28.95**

Choose 1 Cake Flavor and up to 4 Icing Flavors

51. Box of 12 Giant Cupcakes**\$47.40****52. 12 Gluten Free Cupcakes****\$36.00**

Choose up to 2 cake and 4 icing flavors

53. 12 Vegan Cupcakes**\$36.00**

Choose up to 3 Cake and Icing Flavors



Cambridge House Brew Pub
357 Salmon Brook St

Available for Delivery

Sunday	11:30 AM - 8:00 PM
Monday	CLOSED
Tuesday	11:30 AM - 9:00 PM
Wednesday	11:30 AM - 9:00 PM
Thursday	11:30 AM - 9:00 PM
Friday	11:30 AM - 9:15 PM
Saturday	11:30 AM - 9:15 PM

Real Starters

- 1. Stout Steak Skewers** **\$11.00**
Teriyaki Stout Marinated Steaks skewered & grilled. Drizzles with Teriyaki sauce.
- 2. Nachos** **\$6.00**
Personal sized nachos layered with cheddar jack cheese, tomatoes, onions, olives, black beans & jalapenos. Add grilled chicken, chopped stout steak, grilled shrimp, or chili of the day.
- 3. Cambridge House Wings**
12 wings \$13.00, 18 wings \$19.50, 24 Wings \$26.00, 30 Wings \$32.50, 6 wings \$6.50, 60 Wings \$65.00. Served with blue cheese and celery. Choose qty, a sauce or dry rub.
- 4. Boneless Wings (5)** **\$8.00**
Choose sauce or dry rub
- 5. Calamari** **\$10.00**
Tubes & Tentacles fried. Choose pepperocini with marinara, garlic aioli, italian red pepper, or buffalo style.
- 6. Fried Sour Pickles** **\$6.00**
Beer Battered Spears, a deep fried delight with honey mustard dipping sauce.
- 7. Beer Battered Onion Rings** **\$9.00**
With our creamy horseradish sauce
- 8. Quesadilla** **\$8.00**
Cheddar jack cheese melted in wheat tortilla with sour cream and salsa. add pepper & onions, grilled chicken, stout steak or shrimp.
- 9. Buffalo Chicken Sliders (3)** **\$8.00**
Buffalo Chicken drizzled with Buffalo sauce. topped with cole slaw and blue cheese crumbles.
- 10. Chili of the Day**
Chili varies by day - ask for today's chili and today pricing.
- 11. Soup of the Day**
Bowl \$6.00, Cup \$4.00.

Salads

Add pickled beets, cranberry walnut chicken salad, grilled or blackened chicken, abdoulli sausage, grilled or blacked shrimp, or stout steak.

- 20. Small Spinach Salad** **\$9.00**
Baby Spinach, candied walnuts, dried cranberries & grape tomatoes, topped with crumbled blue cheese & bacon.
- 21. Large Spinach Salad** **\$12.00**
Baby Spinach, candied walnuts, dried cranberries & grape tomatoes, topped with crumbled blue cheese & bacon.
- 22. Small Caesar Salad** **\$6.00**
Crisp Romaine Lettuce tossed with homemade caesar dressing. Topped with croutons & fresh parmesan
- 23. Large Caesar Salad** **\$9.00**
Crisp Romaine Lettuce tossed with homemade caesar dressing. Topped with croutons & fresh parmesan
- 24. Cobb Salad** **\$14.00**
Blue Cheese crumbles, grilled chicken, bacon & pickled egg over a bed of mixed greens.
- 25. Grilled Romaine Salad** **\$10.00**
Halved Romaine head grilled til tender sprinkled with poppy seeds, pepper and sea salt.
- 26. Southwest Salad** **\$14.00**
Tomatoes, black olives, black beans, red onion, cheddar jack cheese & avocado over a bed of mixed greens garnished with tortilla croutons.

Sandwiches & Wraps

Wheat wrap, white, wheat, or rye breads are available. Sandwiches & wraps come with brew pub fries or pasta salad. Substitued sweet potato fries for \$2, beef battered onion rings for \$3, or cape cod chips for \$1.

- 30. Olivia's Southwest Wrap** **\$12.00**
Blackened Chicken, black bean puree, lettuce, tomato, and avocado all wrapped up.
- 31. Chicken Sandwich** **\$9.00**
Beer battered or grilled chicken.
- 32. Chicken Sandwich w/ Bacon, Cheddar, & Ranch** **\$11.50**
- 33. Chicken Sandwich w/ Bacon, Swiss, & Honey Mustard** **\$11.50**
- 34. Chicken Sandwich w/ Buffalo Sauce & Bleu Cheese** **\$11.50**
- 35. Pulled Pork Sandwich** **\$11.00**
Melt-in-your-mouth, bbq pork on a toasted roll topped with bbq sauce & cheddar cheese served with coleslaw.
- 36. Beer Battered Fish Sandwich** **\$10.00**
Fried to a crispy, golden brown on a fresh bun with coleslaw and tartar sauce.
- 37. Chicken Salad Sandwich** **\$9.00**
Grilled chicken tossed with candied walnuts, dried cranberries, celery and mayo served on rye bread.
- 38. Italian Beef Sandwich** **\$12.00**
Chicago style slow roasted beef & CBH beef stock for dipping. Loaded on a portuguese roll, with roasted sweet peppers or hot peppers.
- 39. Meatloaf Sandwich** **\$11.00**
Bacon wrapped meatloaf slice. This sandwich comes with grilled onions and is served on toasted rye bread.

- 40. Chicken Portugese Sandwich** **\$12.00**
Grilled chicken breast topped with roasted red peppers, prosciutto and fresh mozzarella on a portugese roll.
- 41. Classic Reuben** **\$11.50**
Tender corned beef piled on rye bread with beer sauerkraut and topped with swiss cheese and thousand island dressing.
- 42. Chicken & Artichoke** **\$16.00**
Fresh basil, dice tomato, garlic, artishokes & sauteed chicken in white wine sauce over linguine. Topped with parmesan cheese.
- 43. Shephard's Pie** **\$15.00**
Seasoned ground beef with roasted corn. Topped with garlic mashed potatoes.
- 44. CHB Mac & Cheese** **\$12.00**
Our blended cheese sauce tossed with shell and covered with cracker crumb topping (\$12) add lobster for 8.50, bacon 1.50, chicken \$3, Andouille sausage \$4, Hot dog \$2.
- 45. Pot Pie Special of the Day**

Personal Flame Grilled Pizza

Flat breads are made using some of the ingredients we use in our beef and grilled over flames. (There may be some char on your flatbread.) Pizzas are made to order.

- 55. Margherita Grilled Pizza** **\$11.00**
Fresh tomatoes, garlic, leaf basil, fresh mozz, and parmesan cheese.
- 56. Pulled Pork Grilled Pizza** **\$13.00**
Our bbq pork with bacon, onions, and parmesan cheese.
- 57. CHB Mac & Cheese Grilled Pizza** **\$13.00**
Sounds crazy but it is great. Add lobster for 8.50
- 58. Tomato Florentine Grilled Pizza** **\$11.00**
Fresh spinach, tomato slices, garlic, olive oil, mozzarella and parmesan. Add grilled chicken for \$3.
- 59. Onion & Bacon Grilled Pizza** **\$13.00**
Caramelized Onions & Bacon with garlic and oil. (A white pizza) with mozzarella and parmesan cheeses.

Pub Entrees

Entrees come with your choice of either brew pub fries, seasoned rice, or garlic mashed potatoes. Sub for sweet fries \$2, Onion rings \$3, Smother your steak or meatloaf with sauteed onions, mushrooms and crumbled bleu cheese \$3

- 63. Stout Steak** **\$18.00**
Tender stout marinated steak & fresh vegetables.
- 64. NY Strip Steak** **\$23.00**
Grilled to perfection topped with compound roasted garlic butter and served with fresh vegetables.
- 65. Dinner Meatloaf** **\$16.00**
Bacon wrapped beef meatloaf with mushroom gravy & fresh vegetables. Suggested side is garlic mashed potatoes.
- 66. Beer Battered Fish & Chips** **\$15.00**
Filletts fried to a crisp, golden brown, with tartar sauce and coleslaw. Best with the brew pub fries.
- 67. Baked Stuffed Cod** **\$17.00**
Cod loin fillet with a shrimp stuffing, then baked with garlic butter. Served with fresh vegetables. Side suggestion is seasoned rice.

Comfort Food

- 70. Brewer's Penne** **\$15.00**
Andouille sausage, broccoli & chicken breast in vodka cream sauce. Tossed with penne pasta, topped with shaved parmesan.
- 71. CBH Bolognese** **\$13.00**
Ground pork & beef slow cooked with tomatoes & onions, tossed with penne & topped with parmesan cheese.



Carbone's Kitchen
Wintonbury Mall

Available for Delivery

Sunday	3:00 PM - 7:30 PM
Monday	11:30 AM - 8:30 PM
Tuesday	11:30 AM - 8:30 PM
Wednesday	11:30 AM - 8:30 PM
Thursday	11:30 AM - 8:30 PM
Friday	11:30 AM - 8:30 PM
Saturday	4:00 PM - 9:15 PM

Lunch First Plates

1. **Garlic Ciabatta Bread** **\$8.00**
Roasted garlic, olive oil, Italian sharp cheese, mozzarella, marinara.
2. **Burnt Ends** **\$12.00**
House smoked beef brisket, blood orange barbecue sauce
3. **Chicken 'Scarpariello'** **\$12.00**
Bacon wrapped chicken, hot cherry peppers, sweet and spicy chili sauce
5. **Arancini** **\$9.00**
Fried risotto cake, gorgonzola, butter, marinara
4. **Melanzane Fritte** **\$11.00**
Cracker crusted eggplant fries, pecorino Romano, pomodoro
6. **Calamari Fritti** **\$12.00**
Hot pickled cherry peppers, marinara sauce
7. **House Minestrone** **\$6.00**
A regional peasant vegetable soup
8. **Soup of the Day** **\$6.00**

Dinner First Plates

10. **Garlic Ciabatta Bread** **\$8.00**
Roasted garlic, olive oil, Italian sharp cheese, Mozzarella
11. **Melanzane Fritte** **\$11.00**
Cracker crusted eggplant fries, pecorino Romano, pomodoro
12. **Mussels Brodetto** **\$12.00**
PEI mussels, spicy green onion broth, roasted garlic, tomatoes, ricotta salata, crostini, pinot grigio
13. **Burnt Ends** **\$12.00**
House smoked beef brisket, cipollini blood orange barbecue sauce.
14. **Arancini** **\$9.00**
Fried risotto cake, gorgonzola butter, marinara
15. **Calamari Fritti** **\$13.00**
Hot pickled cherry peppers, marinara sauce
16. **Chicken 'Scarpariello'** **\$12.00**
Bacon wrapped chicken, hot cherry peppers, sweet and spicy chili sauce

17. **Artisanal Antipasti** **\$16.00**
Meats, cheeses, traditional accompaniments

Lunch Salads

add Grilled Shrimp - 6 | Grilled Chicken - 5 | Grilled Salmon - 7 | Grilled Petite Filet - 8

20. **Caesar Salad** **\$8.00**
Romaine, anchovy, olive oil. garlic croutons, romano
21. **Caprese Salad** **\$10.00**
Oven cured tomatoes, mozzarella, arugula, EVOO, balsamic reduction
23. **Beet Salad** **\$11.00**
Roasted beets, baby green beans, field greens, pistachio crusted goat cheese, pickled red onions, sherry vinaigrette
22. **Carbone's House Salad** **\$8.00**
Mixed greens, radishes, carrots, tomatoes, red onions, cucumber, balsamic vinaigrette
25. **Kitchen Wedge Salad** **\$10.00**
Romaine wedge, red onion, bacon, kalamata olives, grape tomatoes, gorgonzola dressing.
26. **New England Salad** **\$11.00**
Green apples, mesclun, walnuts, cheddar, cranberries, maple mustard vinaigrette.

Dinner Salads

add Grilled Shrimp - 6 | Grilled Chicken - 5 | Grilled Salmon - 7 | Grilled Petite Filet - 8

30. **Caesar Salad** **\$8.00**
Romaine, anchovy, olive oil. garlic croutons, Romano
31. **House Salad** **\$8.00**
Field greens, radishes, carrots, tomatoes, onions, balsamic vinaigrette
32. **Caprese Salad** **\$10.00**
Oven cured tomatoes, mozzarella, arugula, EVOO, balsamic reduction
34. **Beet Salad** **\$11.00**
Roasted beets, baby green beans, field greens, pistachio crusted goat cheese, pickled red onions, sherry vinaigrette
33. **Kitchen Wedge Salad** **\$10.00**
Romaine, red onion, bacon, kalamata olives, grape tomatoes, gorgonzola dressing
35. **New England Salad** **\$11.00**
Green apple. mesclun, cranberries, cheddar, walnuts, maple mustard vinaigrette

Lunch-Simply Prepared

your choice broccoli rabe or sautéed spinach

40. **Grilled Chicken** **\$14.00**
your choice broccoli rabe or sautéed spinach
41. **Grilled Salmon** **\$16.00**
your choice broccoli rabe or sautéed spinach
42. **Pan Seared Scallops** **\$17.00**
your choice broccoli rabe or sautéed spinach
43. **Grilled Shrimp** **\$16.00**
your choice broccoli rabe or sautéed spinach
44. **Grilled Petite Filet** **\$18.00**

Lunch-Panini, Burgers, & Grinders*Add truffle fries or regular fries \$2*

- 50. Turkey Sandwich** \$12.00
Turkey, bacon, Swiss cheese, carnberry mayo, arugula
- 51. Burnt Endz Sandwich** \$14.00
House smoked brisket, mozzarella, caramelized onions, blood orange barbecue sauce
- 52. Italian Grilled Cheese Panini** \$13.00
Mystic cheese co., melville provolone, tomato, basil, sourdough
- 53. Chicken Sandwich** \$14.00
Grilled chicken, mozzarella, tomato, arugula, sun dried tomato aioli
- 54. Kitchen Burger** \$12.00
Fresh ground beef, lettuce, tomato, brioche bun
- 55. Cheeseburger** \$13.00
Fresh ground beef, provolone, caramelized onions, ciabatta, toasted brioche bun
- 56. Eggplant Grinder** \$12.00
Ricotta, mozzarella, marinara
- 57. Chicken Cutlet Grinder** \$14.00
Mozzarella, marinara
- 58. Meatball Grinder** \$12.00
Roasted red peppers, provolone, marinara

Lunch Pasta*Gluten Free and Whole Wheat pasta available upon request*

- 60. Linguini and Meatballs** \$12.00
Fresh linguini, house made tenderloin meatballs, marinara sauce
- 61. Sausage Rapini** \$14.00
Trofie pasta, house made sausage, broccoli rabe, EVOO, garlic, pecorino
- 62. Ricotta Ravioli** \$13.00
Ricotta filled ravioli, basil, marinara sauce, pecorino romano
- 63. Cavatelli Prima Vera** \$13.00
Butternut squash, rabe, sundried tomatoes, fontina, garlic, mushrooms, sherry wine
- 64. Rigatoni Bolognese** \$14.00
Ground tenderloin, ground pork, pancetta, tomato cream sauce, fresh ricotta, arugula
- 65. Crazy Carbonara** \$15.00
Fettuccine, bacon, sausage, hot pickled peppers, spinach, reggiano, cream

Lunch-Classics

- 70. Eggplant Parmesan** \$12.00
Layered eggplant, ricotta cheese, mozzarella, marinara sauce, pasta
- 71. Chicken Parmesan** \$14.00
Marinara sauce, fresh mozzarella, pasta
- 72. Veal Parmesan** \$17.00
Marinara sauce, fresh mozzarella, pasta
- 73. Guys Meatball Salad** \$12.00
Tenderloin meatballs over mixed greens, radish, carrot, red onion, cucumber, tomato, balsamic vinaigrette
- 74. Chicken Picatta** \$15.00
Chicken picatta, fresh linguini

- 69. Vegetarian Napoleon** \$14.00

*Portabella, spinach, caramelized onion, red pepper, goat cheese, red pepper puree***Dinner-Artisan Grilled Pizza**

- 80. Margherita Pizza** \$13.00
Fresh tomatoes, basil pesto, fresh mozzarella, pecorino
- 81. Vegetable Bianco Pizza** \$14.00
Butternut squash, broccoli rabe, onions, garlic, mushrooms, ricotta, asiago
- 82. Grilled Chicken Pizza** \$15.00
Grilled chicken, smoked mozzarella, grilled balsamic onions, run dried tomatoes, roasted garlic spread
- 83. Italian Bomb Pizza** \$15.00
Sausage, meatball, pepperoni, roasted peppers, mozzarella, onions
- 84. Grilled Pear** \$15.00
Dolce gorgonzola, prosciutto di parma, Arugula, saba

Dinner Pasta

- 90. Ricotta Ravioli** \$17.00
Ricotta filled ravioli, marinara sauce, pecorino
- 91. Scallop Risotto** \$26.00
Scallops, squash, mushrooms, kale
- 92. Cavatelli Prima Vera** \$17.00
Butternut squash, rabe, sundried tomato, fontina, garlic, mushrooms, sherry wine.
- 93. Crazy Carbonara** \$19.00
Fettuccini, bacon, fennel sausage, hot pickled peppers, spinach, reggiano, cream
- 94. Linguini and Meatballs** \$17.00
housemade tenderloin meatballs, marinara sauce, romano
- 95. Frutti Di Mare** \$25.00
Shrimp, scallops, cod, mussel, salmon, fresh linguini, white wine tomatoes, hard ricotta
- 96. Sausage Rapini** \$18.00
Trofie pasta, house made sausage, broccoli rabe, EVOO, pecorino
- 97. Fresh Rigatoni Bolognese** \$18.00
Ground tenderloin, ground pork, pancetta, tomato cream sauce, fresh ricotta, Arugula

Dinner-Main Plate

- 100. Chicken Parmesan** \$19.00
Marinara sauce, fresh mozzarella, pasta
- 101. Pork Chop Milanese** \$26.00
Taleggio, stuffed breaded pork chop, lemon, arugula
- 102. Cod Roman Style** \$26.00
Olive oil poached white beans, broccoli rabe, white wine, plum tomato
- 103. Tenderloin Sorrentino** \$29.00
Mushrooms, marsala wine, pancetta, fingerling potatoes, green beans
- 104. Eggplant Parmesan** \$17.00
Layered eggplant, ricotta cheese, mozzarella, marinara pasta

- 105. Veal Saltimbocca** **\$24.00**
Prosciutto, sage, provolone, sherry, lemon, fingerling potatoes, spinach
- 106. Veal Parmesan** **\$24.00**
Marinara sauce, fresh mozzarella, pasta
- 107. Vegetarian Napoleon** **\$18.00**
Portabella, spinach, caramelized onion, red pepper puree, goat cheese
- 108. Chicken Passaro** **\$22.00**
Dried cherries, cranberries, raisins, port, white balsamic reduction, toasted pine nuts, spinach, polenta
- 109. Salmon Oreganato** **\$24.00**
Dijon horseradish crust, sweet potatoes, spinach, buerre blanc
- 110. Tenderloin Tips Pizzaiola** **\$24.00**
Onions, peppers, mushrooms, sherry wine, marinara, basil pesto, polenta

Dinner-Simply Prepared

Pick two sides

- 120. Salmon- Simply Prepared** **\$24.00**
Comes with your choice of two sides
- 121. Tenderloin- Simply Prepared** **\$29.00**
Comes with your choice of two sides
- 122. Chicken-Simply Prepared** **\$24.00**
Choices with your choice of two sides
- 128. Scallops- Simply Prepared** **\$26.00**
Comes with your choice of two sides



Carvel
401 Main Street

Available for Delivery

Sunday	12:00 PM - 9:00 PM
Monday	11:00 AM - 9:00 PM
Tuesday	11:00 AM - 9:00 PM
Wednesday	11:00 AM - 9:00 PM
Thursday	11:00 AM - 9:00 PM
Friday	11:00 AM - 9:15 PM
Saturday	12:00 PM - 9:15 PM

SPECIAL ICE CREAM KITS

- 303. Deluxe Ice Cream Kit - 2 Flavors** **\$26.99**
2 Quarts of your choice Plus 12 empty Sugar cones and choice of 4 toppings
- 303. Deluxe Ice Cream Kit (Waffle Cones) - 2 Flavors** **\$36.49**
2 Quarts of your choice Plus 12 empty Waffle cones and choice of 4 toppings
- 301. Ice Cream Kit - 1 Flavor** **\$15.99**
1 Quart Flavor of your choice Plus 6 empty Sugar cones and choice of 2 toppings
- 301. Ice Cream Kit (Waffle Cones) - 1 Flavor** **\$20.99**
1 Quart Flavor of your choice Plus 6 empty Sugar cones and choice of 2 toppings
- 302. Ice Cream Kit - 2 Flavors** **\$14.99**
2 Pints of your choice Plus 6 empty Sugar cones and choice of 2 toppings
- 302. Ice Cream Kit (Waffle Cones) - 2 Flavors** **\$19.99**
2 Pints of your choice Plus 6 empty Waffle cones and choice of 2 toppings

Cakes

Please use the comments box to tell us what you would like to have written on the cake.

- 1. Square Small** **\$15.99**
Layers of freshly made premium vanilla and chocolate ice cream, separated by a layer of our famous chocolate crunchies. Serves a party up to 4.
- 2. Square Medium** **\$21.99**
Layers of freshly made premium vanilla and chocolate ice cream, separated by a layer of our famous chocolate crunchies. Serves a party up to 8.
- 3. Square Large** **\$27.99**
Layers of freshly made premium vanilla and chocolate ice cream, separated by a layer of our famous chocolate crunchies. Serves a party up to 12.

- 4. Sheet - Small** **\$31.99**
Layers of freshly made premium vanilla and chocolate ice cream, separated by a layer of our famous chocolate crunchies. Serves a party up to 18
- 5. Sheet - Medium** **\$41.99**
Layers of freshly made premium vanilla and chocolate ice cream, separated by a layer of our famous chocolate crunchies. Serves a party up to 28
- 6. Sheet - Large** **\$59.99**
Layers of freshly made premium vanilla and chocolate ice cream, separated by a layer of our famous chocolate crunchies. Serves a party up to 38

Novelties

- 7. 6 pk Flying Saucers** **\$8.99**
Creamy fresh soft serve vanilla ice cream served between 2 flying saucer crackers
- 8. 6pk Deluxe Flying Saucers** **\$9.99**
Your choice of soft serve ice cream rolled in any topping, served between 2 flying saucer crackers
- 9. 6 pk Chipsters** **\$9.99**
Vanilla ice cream rolled in chocolate chips, served between 2 chocolate chip cookies
- 10. 6 pk Brown Bonnets** **\$10.99**
Sugar cone filled with ice cream and dipped in chocolate coating
- 12. 18 pk Lil Rounders** **\$16.99**
Made with premium vanilla ice cream served between 2 mini cookies. 4 cookie flavors...
- 14. 18 pk Oreo Lil Rounders** **\$16.99**
Made with premium vanilla ice cream served between 2 mini Oreo cookies.
- 15. Pint-Soft Serve** **\$4.99**
Vanilla, chocolate or swirl
- 16. Pint Hard Ice Cream** **\$5.49**
- 17. Quart** **\$9.99**
Hard or soft same price

Holiday Cakes

Write in the comments box what is suppose to be on the cakes

- 20. Game Ball**
Large \$27.99, Small \$18.99. Have a ball with layers of freshly made premium chocolate and vanilla ice cream, separated by a layer of our famous chocolate crunchies

Signature Cakes

Write in the comments box what is suppose to be on the cakes

- 24. Fudgie the Whale Small** **\$24.99**
Layers of freshly made vanilla and chocolate ice cream separated by a layer of chocolate crunchies, topped with milk fudge, vanilla crunchies and whipped topping
- 25. Fudgie the Whale Large** **\$31.99**
Layers of freshly made vanilla and chocolate ice cream separated by a layer of chocolate crunchies, topped with milk fudge, vanilla crunchiest and whipped topping

27. Cookie Puss Large**\$31.99**

Layers of freshly made vanilla and chocolate ice cream separated by a layer of chocolate crunchies, all topped with a scoop of chocolate ice cream in a sugar cone, 2 chocolate chip cookies, white whipped topping, milk fudge and shredded coconut



Center Grill
3 Turkey Hills Rd

Available for Delivery

Sunday	11:00 AM - 3:00 PM
Monday	11:00 AM - 3:00 PM
Tuesday	11:00 AM - 3:00 PM
Wednesday	11:00 AM - 3:00 PM
Thursday	11:00 AM - 3:00 PM
Friday	11:00 AM - 3:00 PM
Saturday	11:00 AM - 3:00 PM

Breakfast Basics

- 1. AM Special** **\$5.25**
Egg & Cheese on a hard roll with coffee & a hashbrown.
- 2. Fried Egg & Cheese on a hard roll** **\$3.25**
Jumbo Egg & American Cheese on a hard roll.
- 3. Hungry Man Sandwich (Served on a Portugese Roll)** **\$4.75**
2 Jumbo Eggs with American Cheese
- 4. Hungry Man Sandwich (Served on a Portugese Roll, add a Meat & Homefries)** **\$6.75**
2 Jumbo Eggs with American Cheese
- 5. Bagel Sandwich** **\$8.50**
Toasted Bagel served with Smoked Salmon/Cream Cheese & Red Onion.
- 6. Lox Deluxe** **\$9.50**
Plain Bagel served with Smoked Salmon/Cream Cheese/Red Onion/Tomato & a Jumbo Egg.

Egg Platters

- 10. Standard Breakfast** **\$5.50**
2 Jumbo Eggs cooked to your liking. With Homefries & Toast.
- 11. Standard Breakfast (2) (Add a Protein)** **\$6.50**
2 Jumbo Eggs cooked to your liking. With Homefries & Toast. Add Bacon/Ham/Sausage Or Turkey Sausage
- 12. Egg Platters (3) Add Cornbeef** **\$8.95**
2 Jumbo Eggs cooked to your liking. Add Cornbeef Hash.
- 13. Egg Platters (4) Add Kielbasa** **\$8.95**
2 Jumbo Eggs cooked to your liking. Add Kielbasa
- 14. Lumber Jack Special** **\$9.95**
3 Jumbo Eggs cooked to your liking. Your choice of meat, homefries, a buttermilk pancake & toast.
- 15. Ham Steak** **\$9.95**
2 Jumbo Eggs, Ham Steak, Homefries & Toast.

Omelettes

- 20. Classic Three Cheese (2 Eggs)** **\$6.95**
Jumbo Eggs, Provalone, American & Cheddar Cheese, Homefries & Toast
- 21. Classic Three Cheese (3 Eggs)** **\$7.95**
Jumbo Eggs, Provalone, American & Cheddar Cheese, Homefries & Toast.
- 22. Mushroom & Swiss (2 Eggs)** **\$6.95**
Eggs, Mushrooms, Swiss Cheese, Homefries & Toast
- 23. Mushroom & Swiss (3 Eggs)** **\$7.95**
Eggs, Mushrooms, Swiss Cheese, Homefries & Toast
- 24. Western (2 Eggs)** **\$6.95**
Eggs, Ham, Cheese, Onions, Peppers, Homefries & Toast
- 25. Western (3 Eggs)** **\$7.95**
Eggs, Ham, Cheese, Onions, Peppers, Homefries & Toast
- 26. Vegetarian (2 Eggs)** **\$6.95**
Eggs, Onions, Peppers, Mushrooms, Broccoli, American Cheese, Homefries & Toast
- 27. Vegetarian (3 Eggs)** **\$7.95**
Eggs, Onions, Peppers, Mushrooms, Broccoli, American Cheese, Homefries & Toast

Specialty Omelettes

- 30. Allies Jalapeno Pepper (2 Eggs)** **\$7.95**
Cream Cheese/Cheddar Cheese/Bacon/Jalapenos/Homefries & Toast
- 31. Allies Jalapeno Pepper (3 Eggs)** **\$8.95**
Cream Cheese/Cheddar Cheese/Bacon/Jalapenos/Homefries & Toast
- 32. Corned Beef Hash (2 Eggs)** **\$7.95**
Eggs/Corned Beef Hash/American Cheese/Homefries & Toast
- 33. Corned Beef Hash (3 Eggs)** **\$8.95**
Eggs/Corned Beef Hash/American Cheese/Homefries & Toast
- 34. Denver (2 Eggs)** **\$7.95**
Eggs/Ham/Sausage/American Cheese/Onions/Peppers/Homefries & Toast
- 35. Denver (3 Eggs)** **\$8.95**
Eggs/Ham/Sausage/American Cheese/Onions/Peppers/Homefries & Toast
- 36. Greek Omellette (2 Eggs)** **\$7.95**
Eggs/Feta & American Cheese/Saute'd Spinach/Homefries & Toast
- 37. Greek Omellette (3 Eggs)** **\$8.95**
Eggs/Feta & American Cheese/Saute'd Spinach/Homefries & Toast
- 38. Meat Lovers (2 Eggs)** **\$7.95**
Eggs/Ham/Bacon/Sausage/American Cheese/Homefries & Toast
- 39. Meat Lovers (3 Eggs)** **\$8.95**
Eggs/Ham/Bacon/Sausage/American Cheese/Homefries & Toast

Buttermilk Pancakes

45. **1 Jumbo Pancake** \$3.95
1 Jumbo Pancake/Syrup & Butter
46. **2 Jumbo Pancakes** \$6.95
2 Jumbo Pancakes/Syrup & Butter

French Toast

50. **French Toast (Single Challah Bread)** \$3.95
51. **French Toast (Double Challah Bread)** \$5.95

Greek Yogurt Or Fresh Fruit Bowl

55. **Greek Parfait (Small)** \$3.95
Nature Valley Granola & Honey
56. **Greek Parfait (Large)** \$5.75
Nature Valley Granola & Honey
57. **All American Parfait (Small)** \$3.95
Non Fat Greek Yogurt/Strawberries/Blueberries & Granola
58. **All American Parfait (Large)** \$5.75
Non Fat Greek Yogurt/Strawberries/Blueberries & Granola
59. **Fruit Bowl** \$2.99
Fresh sliced Seasonal Fruit

Sides

64. **Muffins** \$2.00
65. **Bagels** \$2.50
66. **Toast** \$1.00
67. **English Muffins** \$1.50
68. **Plain Cream Cheese** \$0.75
69. **Bacon** \$2.75
70. **Turkey Sausage Patty** \$2.75
71. **Savory Sausage Link** \$2.75
72. **Ham** \$2.75
73. **Kielbasa** \$3.25
74. **Corned Beef Hash** \$4.50
75. **Homefries** \$3.50
76. **Sweet Potato Fries** \$4.50

Beverages

80. **Specialty Coffee (Small)** \$2.00
81. **Specialty Coffee (Large)** \$4.00
82. **Chai Tea (Small)** \$2.00
83. **Chai Tea (Large)** \$3.50
84. **Milk (Small)** \$1.50
85. **Milk (Large)** \$2.45
86. **Orange Juice (Small)** \$1.50
87. **Orange Juice (Large)** \$2.45
88. **Apple Juice (Small)** \$1.50
89. **Apple Juice (Large)** \$2.45
90. **Vanilla Milk Shake** \$4.50

91. **Chocolate Milk Shake** \$4.50
92. **Peanut Butter Milkshake** \$4.50
93. **Coffee Milkshake** \$4.50

Daily Lunch Specials

98. **Chicken Pot Pie** \$9.95
White meat Chicken, Carrots, Celery, Peas, & Potatoes topped with a Cheddar Biscuit. Served with a side of Greens.
99. **Swedish Meatballs** \$9.95
Swedish Meatballs and a Brown Gravy over Egg Noodles. Served with a side of Tossed Greens.
100. **Meatloaf Marsala** \$9.95
Meatloaf with a Wine sauce & Homefries.
101. **Turkey BLT** \$9.95
8oz Fresh Turkey Bacon, Lettuce, Tomato, in between 3 Pieces of Bread. Served with Homefries, Cole slaw & a Pickle.
102. **Chicken Gyro** \$8.95
Grilled Chicken, Farmer Salad, & Homemade Tzatziki Sauce on a Pita Bread. Served with Homefries & a Pickle

Off The Grill

108. **Tuna Melt** \$7.95
Tuna, Swiss Cheese, & Tomato Grilled. Served with Homefries, Cabbage Apple Slaw & a Pickle
109. **Patty Melt** \$8.95
8oz Fresh Formed Burger, Caramelized Onions, Provolone Cheese. Grilled. Served with Homefries, Cabbage Apple Slaw & a Pickle
110. **Meatloaf** \$8.95
Meatloaf, American Cheese & Cranberry Mayo Served with Homefries, Cabbage Apple Slaw & a Pickle
111. **3 Cheese Grilled Cheese** \$6.95
American, Provolone & Cheddar Cheese Grilled. Served with Homefries, Cabbage Apple Slaw & a Pickle

Toasted

115. **BLT Egg Salad** \$7.95
Egg Salad, Bacon, Lettuce & Tomato. Served with Homefries, Cabbage Apple Slaw & a Pickle
116. **Tuna Salad** \$7.95
White Tuna Salad, Lettuce & Tomato Served with Homefries, Cabbage Apple Slaw & a Pickle
117. **Chicken Salad** \$7.95
All White Meat Chicken Salad, Lettuce & Tomato Served with Homefries, Cabbage Apple Slaw & a Pickle
118. **Roasted Turkey** \$8.95
Roasted Turkey, Lettuce, Tomato & Cranberry Mayo Served with Homefries, Cabbage Apple Slaw & a Pickle
119. **BLT** \$7.95
Bacon, Lettuce, Tomato & Mayo Served with Homefries, Cabbage Apple Slaw & a Pickle
120. **Mediterranean Grilled Chicken** \$8.95
Mediterranean Grilled Chicken, Roasted Red Peppers, Lettuce, Feta Cheese, Tomato & Red Onion with a Balsamic Mayo. Served with Homefries, Cabbage Apple Slaw & a Pickle

Burgers

- 125. Classic Burger** **\$8.95**
8oz Fresh hand formed Angus Burger on a Hard Roll. Served with Homefries, Cabbage Apple Slaw & a Pickle
- 129. Mushroom Swiss Burger** **\$9.95**
8oz Fresh formed Angus Burger, Mushrooms, & Swiss Cheese on a Hard Roll. Served with Homefries, Cabbage Apple Slaw & a Pickle
- 130. Veggie Burger** **\$8.95**
Veggie Patty, Lettuce, Tomato, & Red Onion on a Hard Roll with Mayo. Served with Homefries, Cabbage Apple Slaw & a Pickle

Salads

All Salads are served with Fresh Mixed Greens

- 135. Garden Salad** **\$5.95**
Mixed Greens, Onion, Tomato, Cucumber & Radishes
- 136. Crispy Chicken Salad** **\$7.95**
Garden Salad topped with Crispy Chicken.
- 137. Cobb Salad** **\$9.75**
Garden Salad topped with Crispy Chicken, Tomatoes, Cucumbers, Bacon, Black Olives, Cheese & a Hard Boiled Egg.
- 138. Greek Salad** **\$8.95**
Garden Salad with Feta Cheese, Black Olives & Tomatoes.
- 139. BLT Wedge Salad** **\$6.99**
Iceburg Wedge, Bacon, Tomato, Onion & Blue Cheese.

Soups

- 144. House Soup (Bowl)** **\$4.50**
Creamy Lemon Chicken with Orzo
- 145. Chicken Lime Chili (Bowl)** **\$5.95**
Topped with Cheddar Cheese & Sour Cream. Served with Corn Chips

Lunch Sides

- 150. French Fries** **\$3.50**
- 151. Onion Rings** **\$4.50**
- 152. Homefries** **\$3.50**
- 153. Cabbage Apple Slaw** **\$2.00**
- 154. Sweet Potato Fries** **\$4.50**



Chatterley's
2 Bridge Street

Available for Delivery

Sunday	11:30 AM - 9:00 PM
Monday	11:30 AM - 9:00 PM
Tuesday	11:30 AM - 9:00 PM
Wednesday	11:30 AM - 9:00 PM
Thursday	11:30 AM - 9:00 PM
Friday	11:30 AM - 9:15 PM
Saturday	11:30 AM - 9:15 PM

Appetizers

1. **French Onion Soup with Wild Mushrooms** \$6.00
2. **Native Coast Fried Calamari** \$11.00
Fried Crisps & Tossed with banana peppers, kalamata olives, parmesan & garlic
5. **Grilled Pizza** \$11.00
Grilled Chicken, broccoli, bacon, tomato sauce, mozzarella & blue cheese
14. **Mussels and Sausage** \$11.00
sautéed mussels, chorizo, tomatoes, white beans and garlic asiago crostini

Salads

6. **Baby Greens and Toasted Goat Cheese** \$10.00
Grilled apricots, craisons, spicy pecans, julienne apple & strawberry vinaigrette
7. **Warm Grilled Chicken Salad** \$12.00
mixed greens, grape tomatoes, kalamata olives, vinegar peppers and warm oriental dressing
8. **Poached Pear, Stilton & Walnut Salad** \$10.00
Dressed baby greens, balsamic glaze
11. **Roasted Beet Salad** \$10.00
red onion, baby spinach, goat cheese, citrus vinaigrette
12. **Classic Caesar Salad** \$8.00
Garlic croutons & aged parmesan
13. **New England Cobb Salad** \$12.00
grilled chicken, smoked bacon, boiled egg, dried cranberries, blue cheese crumbles, red onion and balsamic blue cheese vinaigrette

Lunch Entrees

21. **Angel Hair Pasta** \$12.00
pan seared scallops, roasted peppers, basil, roasted garlic, tomato and finished with brandy and butter
22. **Risotto** \$13.00
shrimp, roasted tomatoes, broccoli, fresh basil and frizzled leeks

23. **Baked Penne** \$11.00
prosciutto, baby peas, wild mushrooms, garlic and asiago cream topped with buttered crumbs and baked
24. **Sautéed Crab Cakes** \$10.00
baby green salad & lemon basil aioli
25. **House Made Meatloaf** \$12.00
served with tomato demi glace, scallion potato croquette and seasonal vegetables
26. **Pulled Pork Tostado** \$11.00
pico de gallo, guacamole, cumin sour cream, shredded lettuce and grape tomatoes
28. **Grilled Salmon** \$12.00
over wilted kale salad, grape tomatoes, red onion and warm bacon vinaigrette

Sandwiches

35. **Smoked Turkey Rueben** \$10.00
All Natural turkey, rye bread, Guinness-brown sugar sauerkraut, swiss cheese & thousand island dressing.
36. **Black Angus Chatterley Burger** \$11.00
Lettuce, Tomato & Red Onion
37. **New Hartford Steak Sandwich** \$12.00
Grilled Strip Steak, sautéed mushrooms, frizzled onions, American Cheese on Ciabatta roll
38. **Chicken BLT Caesar Wrap** \$11.00
grilled chicken, romaine, classic Caesar dressing, tomato, smoked bacon and parmesan
40. **Fried Cod** \$12.00
on a toasted bun with shredded lettuce, tomato and caper lemon mayonnaise
41. **Grilled Cheese Panini** \$9.00
prosciutto, tomato, Arugula and fontina
42. **Grilled Cajun Chicken** \$11.00
caramelized onions, gorgonzola, lettuce, tomato and mayonnaise on a grilled brioche bun
43. **Southwest Veggie Burger** \$10.00
On brioche roll with guacamole, tomato, lettuce & salsa
44. **Pig Pen Sandwich** \$9.00
sweet bbq pulled pork, traditional cole slaw and cheddar cheese on a soft roll

DINNER MENU

50. **French Onion Soup with Wild Mushroom** \$6.00
51. **Mussels and Sausage** \$11.00
sautéed mussels, chorizo, tomatoes, white beans and garlic asiago crostini
52. **Buffalo Shrimp** \$12.00
served over grilled polenta with melted gorgonzola
53. **Native East Coast Fried Calamari** \$11.00
fried crisp with banana peppers, kalamata olives, parmesan & garlic
54. **Grilled Pizza** \$9.00
Chicken, broccoli, bacon, tomato sauce, mozzarella & blue cheese
55. **Sautéed Crab Cake** \$9.00
with baby green salad & lemon basil aioli
56. **Risotto** \$9.00
sweet baby peas, wild mushrooms, fried zucchini and truffle oil

Salads

- 60. Baby Greens & Toasted Goat Cheese** \$10.00
tossed with grilled apricots, craisons, spicy pecans, julienne apple & strawberry vinaigrette
- 61. Chopped Salad** \$10.00
artichokes, red peppers, kalamata olives, capers, tomatoes, cucumber, feta cheese, garbanzo beans, polenta croutons and white bean vinaigrette
- 62. Roasted Beet Salad** \$10.00
with red onion, baby spinach, goat cheese, citrus vinaigrette
- 63. Wilted Kale Salad** \$9.00
grape tomatoes, fresh mozzarella, red onion and warm apples bacon vinaigrette
- 64. Poached Pear, Stilton & Walnut Salad** \$10.00
Dressed baby greens & balsamic glaze
- 65. Classic Caesar Salad** \$8.00
Garlic Croutons & shaved aged parmesan
- 66. Mixed Green Salad** \$6.00
Choice of house-made dressing

Entrees

- 70. Pan Seared Sea Scallops** \$27.00
glazed with brandy and served with roasted tomato risotto, fresh basil and frizzled leeks
- 71. Grilled Double Cut Pork Chop** \$21.00
cheddar mashed potatoes, guinness sauerkraut and whole grain mustard sauce
- 72. Marinated Grilled Lamb Chops** \$23.00
sautéed greens, white beans, tomato, pancetta and garlic
- 73. Cavatelli** \$19.00
braised pork, roasted peppers, sweet corn, smoked mozzarella, basil, cream and garlic crumbs
- 74. Sterling Silver New York Strip Steak** \$27.00
"Premium aged" with a garlic-gorgonzola butter & fried onions
- 75. Goat Cheese and Spinach Ravioli** \$20.00
grilled chicken, caramelized onions, Italian parsley, garlic and extra virgin olive oil
- 76. Tempura Yellowfin Tuna** \$23.00
Wakame seaweed salad, steamed jasmine rice, pickled ginger, wasabi & soy dipping sauce
- 77. Fresh Herb Crusted Cod** \$22.00
finished with a sherry butter sauce
- 78. Boneless Korean BBQ Beef Short Ribs** \$24.00
braised slowly and served with wasabi mashed potatoes and crispy carrots
- 79. Cavatappi and Shrimp** \$22.00
sweet baby peas, fire roasted red peppers, basil, parmesan, tossed in a creamy cajun sauce
- 80. Penne Rigate** \$19.00
sweet Italian sausage, wild mushrooms, broccoli, gorgonzola cream
- 81. Breaded Chicken Cutlets** \$18.00
over angel hair pasta with spinach, prosciutto, garlic and white wine butter sauce



Coffee Trade

21 West Main St

Available for Delivery

Sunday	CLOSED
Monday	9:30 AM - 6:00 PM
Tuesday	9:30 AM - 6:00 PM
Wednesday	9:30 AM - 6:00 PM
Thursday	9:30 AM - 6:00 PM
Friday	9:30 AM - 6:00 PM
Saturday	9:30 AM - 6:00 PM

Regular Coffees

All Coffee Beans are Roasted and can be Ground upon ordering. All prices are per pound. Add additional time for orders over 10 lbs.

1. Colombia Supremo	\$11.25
2. Costa Rican Tarrazu	\$11.25
3. Ethiopian Sidamo	\$12.99
4. Guatemala Antigua	\$11.25
5. Guatemala Huehuetenango	\$11.25
6. Hawaiian Maui	\$14.50
7. Java Estate	\$11.25
8. Kenya AA	\$11.25
9. Mexican	\$11.25
10. Moka Java	\$12.25
11. Obama Blend	\$12.99
12. Olde Avon Blend	\$11.99
13. Olde Trade Blend	\$11.25
14. Panama Boquete	\$11.25
15. Sumatra Mandheling	\$11.25

Full City Roast

Roasted darker than regular coffee listed above but not as dark as listed below. All Coffee Beans are Roasted and can be Ground upon ordering. All prices are per pound. Add additional time for orders over 10 lbs.

20. Brazilian Organic	\$12.99
21. Viennese Roast	\$11.50

Organics

All Coffee Beans are Roasted and can be Ground upon ordering. All prices are per pound. Add additional time for orders over 10 lbs.

30. Brazilian Dark Roast Organic	\$12.99
31. Mexican Organic	\$12.99
32. New Guinea Organic	\$12.99

Dark Roast

All Coffee Beans are Roasted and can be Ground upon ordering. All prices are per pound. Add additional time for orders over 10 lbs.

40. French Roast	\$11.50
41. Italian Roast	\$11.50
42. Mexican Dark Roast	\$11.50
43. Panama Dark Roast	\$11.50
44. Sumatra Dark Roast	\$11.50

Dark Roast Blends

All Coffee Beans are Roasted and can be Ground upon ordering. All prices are per pound. Add additional time for orders over 10 lbs.

50. Captain's Blend	\$11.50
<i>1/3 Light, 1/3 Medium, 1/3 Dark roast</i>	
51. JP Blend	\$11.50
<i>1/3 Dark roast, 2/3 light</i>	
52. Simsbury Blend	\$11.50
<i>1/2 Dark roast, 1/2 light</i>	

Swiss Water Process Decafs

All Coffee Beans are Roasted and can be Ground upon ordering. All prices are per pound. Add additional time for orders over 10 lbs.

60. Columbian Decaf	\$11.75
61. Ethiopian Sidamo Decaf	\$13.75
62. French Roast Decaf	\$11.75
63. Guatemala Decaf	\$11.75
64. Olde Avon Blend Decaf	\$12.75
65. Olde Trade Decaf	\$11.75
66. Simsbury Blend Decaf	\$11.75
67. Sumatra Decaf	\$11.75

Flavored Coffees

All Coffee Beans are Roasted and can be Ground upon ordering. All prices are per pound. Add additional time for orders over 10 lbs.

70. Almond Joy	\$11.25
71. Amaretto	\$11.25
72. Angel Whispers	\$11.25
73. Bourbon Pecan Torte	\$11.25
74. Burning Desire	\$11.25
75. Butterscotch Toffee	\$11.25
76. Caramel	\$11.25
77. Chocolate Avalanche	\$11.25
78. Chocolate Cherry Kiss	\$11.25
79. Chocolate Cinnamon Hazelnut	\$11.25
80. Chocolate Raspberry	\$11.25
81. Cinnamon	\$11.25
82. Cinnamon Gingerbread	\$11.25
83. Coconut Supreme	\$11.25
84. Cranberry Creme Brulee	\$11.25
85. Creme Brulee	\$11.25

86. Dark Chocolate Mint	\$11.25
87. Dutch Cinnamon Apple	\$11.25
88. French Vanilla	\$11.25
89. German Chocolate Cake	\$11.25
90. Graham Cracker	\$11.25
91. Hazelnut	\$11.25
92. Highlander Grog	\$11.25
93. Jamaican Me Crazy	\$11.25
94. Kahlua & Creme	\$11.25
95. Maple Cinnamon	\$11.25
96. Macadamia Nut & Creme	\$11.25
97. Pumpkin Pie	\$11.25
98. Royal Scottish Creme	\$11.25
99. Snickerdoodle	\$11.25
100. Spiced Caramel Apple	\$11.25
101. Streusel Cake	\$11.25
102. Totally Nuts	\$11.25
103. Trader's Secret	\$11.25

Flavored Decafs

All Coffee Beans are Roasted and can be Ground upon ordering. All prices are per pound. Add additional time for orders over 10 lbs

200. Bourbon Pecan Torte	\$11.99
201. Chocolate Raspberry Decaf	\$11.99
202. Coconut Creme Decaf	\$11.99
203. Creme Brulee Decaf	\$11.99
204. French Vanilla Decaf	\$11.99
205. Hazelnut Decaf	\$11.99
206. Trader's Secret Decaf	\$11.99

Bulk Loose Teas

300. English Breakfast	\$12.99
301. Irish Breakfast Tea	\$16.50
302. Earl Grey	\$10.99
303. Formosa Oolong	\$13.50
304. Darjeerling Fancy	\$18.99
305. Chicory	\$11.99
306. English Breakfast Decaf	\$25.99
307. Earl Grey Decaf	\$25.99



Da Capo of Avon
5 East Main Street

Available for Delivery

Sunday	11:00 AM - 9:00 PM
Monday	11:00 AM - 9:00 PM
Tuesday	11:00 AM - 9:00 PM
Wednesday	11:00 AM - 9:00 PM
Thursday	11:00 AM - 9:00 PM
Friday	11:00 AM - 9:15 PM
Saturday	11:00 AM - 9:15 PM

Antipasti (Lunch)

- 1. Zuppa (lunch)** \$6.00
Pasta Fagioli or soup del giorno.
- 3. Calamari Fritti** \$9.00
Fried Calamari, cherry peppers, caper aioli, spicy marinara
- 4. Mussels** \$9.00
Mussels, plum tomatoes, roasted garlic, red pepper flakes
- 5. Caprese** \$7.00
Fresh mozzarella, ripe vine tomatoes, roasted peppers, arugula, basil, balsamic
- 6. Bruschetta Traditional** \$8.00
Brick oven italian bread, diced tomato, pecorino romano, garlic, parsley, oregano, olive oil, salt and pepper
- 7. Antipasto** \$12.00
assorted salumi, citrus olives, artichokes, wild mushrooms, grana padano, grilled rustic bread, creamy gorgonzola, primo cheese, roasted peppers
- 8. Pan Seared Scallops** \$12.00
Served with creamy polenta & crispy prosciutto
- 9. Da Capo Chips** \$7.00
Eggplant and zucchini chips, artichokes w/ our cucumber yogurt dip

Lunch Salads

- 11. Organic Baby Greens** \$7.00
Wild greens, roasted beets, walnuts, goat cheese, white balsamic
- 13. House Salad (lunch)** \$6.00
Mixed greens, cucumbers, roasted peppers, red onions, cherry tomato, shredded mozzarella, red wine vinaigrette
- 14. Apple Salad (lunch)** \$7.00
Mixed greens, granny smith apples, dried cranberries, caramelized walnut and gorgonzola cheese in white balsamic vinaigrette
- 15. Sicilian Salad (lunch)** \$7.00
Mixed greens, mozzarella, anchovies, peppers, olives, capers, carrots, tomatoes, artichokes with balsamic vinaigrette
- 16. Caesar Salad (lunch)** \$6.00
Romaine, house made croutons, grana padano cheese, classic Caesar dressing

- 17. Baby Spinach Salad (Lunch)** \$7.00
Pears, red onion, dried cranberries, toasted hazelnuts, goat cheese, honey balsamic vinaigrette
- 18. Toscana Salad (lunch)** \$7.00
mixed greens, fresh mozzarella, olives, grape tomatoes, roasted peppers, artichoke, ploenta croutons, white balsamic.

Pranzo Lunch Only

Lunch Only

- 22. Da Capo Burger (lunch pranzo)** \$10.00
8oz. char-grilled, caramelized onions and mushrooms, gorgonzola & Da Capo Fries
- 23. Lasagna (lunch pranzo)** \$13.00
Hearty Meat sauce, ricotta and mozzarella
- 24. Ravioli Del Giorno** \$13.00
homemade ravioli of the day- 3 three cheese and sage ravioli, with plum tomatoes. 12/16/15
- 25. Rigatoni Bolognese (lunch pranzo)** \$13.00
Zesty bolognese sauce, ricotta
- 26. Petite Sirloin (lunch pranzo)** \$15.00
Choice center cut, potato purée, sautéed seasonal vegetables, roasted garlic, tarragon butter
- 27. Fettuccine Carbonara (Lunch pranzo)** \$12.00
Pancetta, egg yolk, pecorino romano, black cracked pepper with a touch of cream
- 28. Penne Vodka (lunch pranzo)** \$12.00
Marinara, sundried tomatoes, cream, Grana padano
- 29. Linguini Gamberi (Lunch pranzo)** \$14.00
Shrimp, prosciutto, tomato, spinach, fresh mozzarella, garlic
- 30. Penne Vessuviana (lunch pranzo)** \$12.00
olive oil, fresh tomato, oregano, salt & pepper, tossed with fresh mozzarella
- 31. Orecchiette and Salsiccie (lunch pranzo)** \$13.00
Sausage, broccoli rabe, white beans, grana padano, garlic
- 32. Penne al Forno (lunch pranzo)** \$13.00
Sausage, Italian cheeses, tomato, cream, red pepper flake
- 33. Chicken Parmagiana (lunch pranzo)** \$13.00
Marinara, fresh mozzarella, spaghetti
- 34. Cod (lunch pranzo)** \$14.00
Panko crusted, tomato, spinach, fresh mozzarella, garlic
- 35. Burger Italiano (lunch pranzo)** \$11.00
Parmidiano Reggiano, pancetta and hand cut fries
- 36. Eggplant Rollantini** \$11.00
Provolone, ricotta, marinara, spaghetti
- 37. Dog Italiano** \$9.00
Caramelized onions, roasted peppers, italian sausage and hand cut fries

Brick Oven Panini (Lunch Only)

Lunch Only Choice of french fries or salad

- 41. Veggie Wrap (lunch)** \$9.00
Eggplant, squash, mushrooms, roasted peppers, mozzarella
- 42. Smoked Ham (lunch)** \$9.00
swiss cheese, baby spinach, roasted peppers, honey dijon mustard

43. Turkey BLT (lunch)	\$9.00	72. Calamari Fritti	\$12.00
<i>turkey, bacon, lettuce, tomato, cheddar cheese, pesto aioli</i>		<i>Fried Calamari, cherry peppers, caper aioli, spicy marinara</i>	
44. Classico Panini (lunch)	\$9.00	73. Garlic Bread	\$9.00
<i>Grilled chicken, baby spinach, roasted peppers, fresh mozzarella, sun dried tomatoes, pesto aioli</i>		74. Antipasto	\$15.00
45. Meatball Parmigiana Panini (lunch)	\$10.00	<i>prosciutto, sopressata, artichokes, olives, mushrooms, roasted peppers, fresh mozzarella, grana padano</i>	
<i>Roasted peppers, provolone, marinara, brick oven italian brad</i>		75. Zuppa	\$6.00
46. Italiano (lunch)	\$10.00	<i>Pasta Fagioli or soup du jour.</i>	
<i>Fresh Mozzarella, arugula, prosciutto, parmesan cheese, pesto</i>		76. Mussels	\$10.00
		<i>Plum tomato, roasted garlic, red pepper flakes.</i>	

Brick Oven Pizza (Lunch)

50. Calzone with Ricotta and Mozzarella	
<i>Large \$13.00, Small \$10.00.</i>	
51. Vegano(vegan) Pizza	
<i>Large \$21.00, Small \$15.00. Eggplant, Mushroom, spinach, zucchini. grape tomato, red onion, oregano</i>	
52. Margherita Pizza	
<i>Large \$15.00, Small \$12.00. Fresh Mozzarella, marinara, basil and parmigiano</i>	
53. Quattro Formaggio Pizza	
<i>Large \$20.00, Small \$14.00. Fresh Mozzarella, gorgonzola, ricotta, Gran padano, fresh garlic herb oil</i>	
54. Mediterranean Pizza	
<i>Large \$22.00, Small \$16.00. Fresh mozzarella, garlic, spinach, kalmata olives, feta cheese, olive oil</i>	
55. Campagnola Pizza	
<i>Large \$21.00, Small \$15.00. Sausage. broccoli rabe, fresh mozzarella and marinara</i>	
56. Biancaneve Pizza	
<i>Large \$15.00, Small \$12.00. Fresh Mozzarella, ricotta, fresh garlic</i>	
57. Parma Pizza	
<i>Large \$21.00, Small \$15.00. Prosciutto di Parma, fresh mozzarella, parmigiano romano, fresh Arugula and marinara</i>	
58. Verduretta Pizza	
<i>Large \$19.00, Small \$13.00. Fresh mozzarella, eggplant, artichoke, roasted peppars, pizza sauce</i>	
59. Gluten Free Pizza	\$12.00
<i>Fresh mozzarella, pizza sauce, basil, parmigiano reggiano</i>	
60. Garlic Bread	\$9.00
61. Small Pizza 13"	\$13.00
62. Large Pizza 17"	\$15.00

Antipasti

68. Da Capo Chips	\$10.00
<i>Eggplant and zucchini chips, artichokes w/ our cucumber yogurt dip</i>	
69. Caprese	\$9.00
<i>Fresh mozzarella, tomato, Arugula, basil, balsamic</i>	
70. Bruschetta Traditional	\$9.00
<i>Brick oven italian brea, diced tomamto, pecorino romano, garlic, parsley, oregano, olive oil, salt and pepper</i>	
71. Pan Seared Scallops	\$14.00
<i>Served with creamy polenta & crispy prosciutto</i>	

Brick Oven Pizza (Dinner)

81. Calzone with Ricotta and Mozzarella	
<i>Large \$13.00, Small \$10.00.</i>	
82. Quattro Formaggio Pizza	
<i>Large \$20.00, Small \$14.00. Fresh Mozzarella, gorgonzola, ricotta, Grano padano, fresh garlic herb oil</i>	
83. Vegano(vegan) Pizza	
<i>Large \$21.00, Small \$15.00. Eggplant, Mushroom, spinach, zucchini. grape tomato, red onion, oregano</i>	
84. Mediterranean Pizza	
<i>Large \$22.00, Small \$16.00. Fresh mozzarella, garlic, spinach, kalmata olives, feta cheese, olive oil</i>	
85. Gluten Free Pizza	\$12.00
<i>Fresh mozzarella, pizza sauce, basil, parmigiano reggiano</i>	
86. Campagnola Pizza	
<i>Large \$21.00, Small \$15.00. Sausage. broccoli rabe, fresh mozzarella and marinara</i>	
87. Biancaneve Pizza	
<i>Large \$15.00, Small \$12.00. Fresh Mozzarella, ricotta, fresh garlic</i>	
88. Verduretta Pizza	
<i>Large \$19.00, Small \$13.00. Fresh mozzarella, eggplant, artichoke, roasted peppars, pizza sauce</i>	
89. Parma Pizza	
<i>Large \$21.00, Small \$15.00. Prosciutto di Parma, fresh mozzarella, parmigiano Romano, fresh Arugula and marinara</i>	
90. Margherita Pizza	
<i>Large \$15.00, Small \$12.00. Fresh Mozzarella, marinara, basil and parmigiano</i>	
91. Small Pizza 13"	\$13.00
92. Large Pizza 17"	\$15.00

Insalata (Family Style feeds 3-4)

97. Baby Spinach Individual	\$9.00
<i>Pears, red onions, dried cranberries, toasted hazelnuts, goat cheese, honey balsamic vinaigrette</i>	
98. Baby Spinach Family Style	\$23.00
<i>Pears, red onions, dried cranberries, toasted hazelnuts, goat cheese, honey balsamic vinaigrette</i>	
99. House Salad Individual	\$7.00
<i>Mixed greens, cucumbers, roasted peppers, red onions, grape tomato, shredded mozzarella, red wine vinaigrette</i>	

- 100. House Salad Family Style** **\$20.00**
Mixed greens, cucumbers, roasted peppers, red onions, grape tomato, shredded mozzarella, red wine vinaigrette
- 101. Apple Salad Individual** **\$9.00**
Mixed greens, local farm apples, dried cranberries, caramelized walnut and gorgonzola cheese in white balsamic vinaigrette
- 102. Apple Salad Family Style** **\$23.00**
Mixed greens, local farm apples, dried cranberries, caramelized walnut and gorgonzola cheese in white balsamic vinaigrette
- 103. Organic Baby Greens Individual** **\$9.00**
Wild greens, roasted beets, walnuts, goat cheese, white balsamic
- 104. Organic Baby Greens Family Style** **\$23.00**
Wild greens, roasted beets, walnuts, goat cheese, white balsamic
- 105. Caesar Salad Individual** **\$8.00**
Romaine lettuce hearts, croutons, grana padano cheese, classic Caesar dressing
- 106. Caesar Salad Family Style** **\$21.00**
Romaine lettuce hearts, croutons, grana padano cheese, classic Caesar dressing
- 107. Siciliana Salad Individual** **\$9.00**
Mixed greens, fresh mozzarella, peppers, black olives, capers, carrots, anchovies, artichoke hearts, tomatoes, red wine vinaigrette
- 108. Siciliana Salad Family Style** **\$23.00**
Mixed greens, fresh mozzarella, peppers, black olives, capers, carrots, anchovies, artichoke hearts, tomatoes, red wine vinaigrette
- 109. Toscana Salad Individual** **\$9.00**
Mixed house greens, fresh mozzarella, kalamata olives, roasted peppers, artichoke hearts, polenta, croutons, and white balsamic dressing
- 110. Toscana Salad Family Style** **\$23.00**
Mixed house greens, fresh mozzarella, kalamata olives, roasted peppers, artichoke hearts, polenta, croutons, and white balsamic dressing

Specialita

Dinner Only

- 115. Penne Al Forno (dinner specialita)** **\$17.00**
Sausage, Italian cheeses, tomato, cream, red pepper flake, oven baked
- 116. Ravioli del Giorno (dinner specialita)** **\$19.00**
Ravioli of the day- Ravioli stuffed with roasted celery root, and ricotta cheese served in a plum tomato sauce. 12/21/15
- 117. Linguine Gamberi(dinner special)** **\$19.00**
shrimp, prosciutto, tomato, spinach, fresh mozzarella, garlic, olive oil
- 118. Fettuccine Carbonara(dinner tradizionali)**
Family Style \$43.00, Individual \$17.00. Pancetta, egg yolk, pecorino romano, black cracked pepper with a touch of cream
- 119. Orecchiette and Salsiccie (dinner tradizionali)**
Family Style \$44.00, Individual \$17.00. Sausage, broccoli rabe, white beans, grana padano
- 120. Wild Mushroom Risotto (dinner specialita)** **\$24.00**
onion, wild mushrooms, grana padano, cream, demi and drizzled with truffle oil
- 121. Meatball & Spaghetti (dinner tradizionali)**
Family Style \$41.00, Individual \$15.00. House made meatballs, plum tomatoes, Grana padano

- 122. Penne Vodka (dinner tradizionali)**
Family Style \$41.00, Individual \$15.00. Marinara, sundried tomatoes, cream grana padano
- 123. Linguini Vongole (dinner tradizionali)**
Family Style \$47.00, Individual \$19.00. Whole clams, garlic, white wine
- 124. Lasagna (dinner tradizionali)**
Family Style \$44.00, Individual \$17.00. Zesty Bolognese, Ricotta
- 125. Penne Vessuviana (dinner tradizionali)**
Family \$41.00, Individual \$16.00. olive oil, fresh tomato, oergano, salt & pepper with a touch of cream
- 126. Rigatoni Bolognese (dinner tradizionali)**
Family Style \$44.00, Individual \$17.00. Zesty meat sauce, ricotta

Tradizionali

Dinner Only

- 131. Cod (dinner specialita)** **\$23.00**
Panko Crusted, grilled vegetables, potato gnocchi, white wine, butter
- 132. Frutti Di Mare**
Family Style \$57.00, Individual \$23.00. Shrimp, scallops, clams, mussels, calamari, spicy marinara, over linguini
- 133. Salmone Alla Grigla (dinner specialita)** **\$23.00**
Roasted potato, sautéed seasonal vegetables, red pepper coulis, basil oil
- 134. Veal Picatta (dinner tradizionali)** **\$24.00**
white wine butter lemon sauce and capers served with roasted potato and sautéed seasonal vegetables
- 135. Da capo Burger (dinner specialita)** **\$12.00**
Caramelized onion, mushrooms, gorgonzola, hand cut fries
- 136. Locally Raised Pork Chop 14oz (dinner specialita)** **\$26.00**
roasted potato, broccoli rabe
- 137. Brick Oven Roasted Chicken (dinner specialita)** **\$20.00**
Half free-rang, bone-in chicken, mashed potatoes, winter vegetables.
- 138. N.Y. Strip 14oz** **\$26.00**
Choice center cut, roasted potato, sautéed seasonal vegetables, roasted garlic, tarragon butter
- 139. Braised Beef Short Rib** **\$24.00**
Roasted potato, root vegetables, cabernet demi-glaze
- 140. Eggplant Rollantini (dinner tradizionali)**
Family Style \$39.00, Individual \$15.00. Provolone, ricotta, marinara, spaghetti
- 141. Chicken Parmigiana (dinner tradizionali)**
Family Style \$44.00, Individual \$17.00. Marinara, mozzarella, spaghetti
- 142. Chicken Marsala (dinner tradizionali)**
Family Style \$45.00, Individual \$17.00. Mushroom, spinach, shallots, roasted potatoes
- 143. Chicken Cacciatore (dinner specialita)** **\$20.00**
Shallots, mushrooms, kalamata olives, plum tomato, white wine
- 998. Kids Cheese Ravioli w/ Red Sauce** **\$7.00**

Sides

147. Broccoli	\$5.00
148. Broccoli Rabe	\$5.00
149. Truffle & Parmesan Fries	\$6.00
150. Spinach	\$5.00
151. Meatballs (2)	\$5.00
<i>Size of a Tennis ball</i>	
152. Roasted Potato	\$5.00

Dolci

157. Tiramisu	\$6.00
158. Cannoli	\$6.00
159. Da Capo Chocolate Mousse Cake	\$6.00



Deepwater Seafood
210 West Main Street

Available for Delivery

	CLOSED
Sunday	
Monday	10:00 AM - 6:00 PM
Tuesday	10:00 AM - 6:00 PM
Wednesday	10:00 AM - 6:00 PM
Thursday	10:00 AM - 6:00 PM
Friday	10:00 AM - 6:00 PM
Saturday	10:00 AM - 4:30 PM

Appetizers

1. Shrimp Cocktail (3)	\$6.50
2. Crab Cake	\$5.95
3. Clams on a Half Shell (each)	\$1.50
4. Oysters on a Half Shell (each)	\$2.25

Chowders

5. Lobster Bisque Cup	\$3.50
6. Lobster Bisque Bowl	\$6.95
7. New England Clam Chowder Cup	\$3.00
8. New England Clam Chowder Bowl	\$6.00
9. Rhode Island Clam Chowder Cup	\$2.85
10. Rhode Island Clam Chowder Bowl	\$5.75
11. Special Soups Cup	\$3.50
12. Special Soups Bowl	\$6.95

Sides

13. Curly Fries	\$3.50
14. Onion Rings	\$3.50
15. Fries	\$2.50
16. Slaw	\$1.50
17. Garden Salad	\$4.50
<i>Comes with Ginger Balsamic Vinaigrette dressing</i>	
18. Sweet Potato Fries	\$3.50

Rolls and Sandwiches

All sandwiches on 6" grilled French bread. Cut off fresh - straight from the Fish case!

19. Lobster Roll	\$16.95
<i>Hot buttered lobster roll or cold lobster meat in mayo or sautéed in garlic and white wine</i>	
20. Seafood Salad Roll	\$6.95
<i>Shrimp, crab, lobster, celery, red pepper, mayo</i>	
21. Fishwich	\$7.95
<i>Battered Cod and tartar sauce</i>	
22. TLT	\$9.95
<i>Grilled Cajun tuna, lettuce, and tomato</i>	
23. Salmonwich	\$8.95
<i>Grilled salmon, lettuce, tomato</i>	
24. Salmon Burger	\$7.50
25. SLT	\$9.95
<i>Mesquite Swordfish, lettuce and tomato</i>	
26. Hot Crab Roll	\$8.95
<i>Crab meat sautéed in butter</i>	
27. Clam Strip Roll	\$7.95
28. Whole Belly Roll	
<i>Market Price</i>	
29. Fried Scallop Roll	\$8.95
<i>Bay Scallops</i>	
30. Crab Cake Sandwich	\$7.50
<i>100% Blue crab meat</i>	
31. Hamburger	\$6.95
<i>5 oz angus beef</i>	
32. Cheeseburger	\$6.95
<i>5 oz angus beef with cheddar cheese</i>	

Fried Dinners

Served with Tartar Sauce. Choice of Fries & Slaw or House Salad.

33. Fish & Chips	\$13.50
<i>2 pieces battered cod Served with fries, slaw and tartar sauce</i>	
34. Jumbo Shrimp (fried)	\$15.95
<i>5 battered jumbo shrimp Served with fries, slaw and tartar sauce</i>	
35. Sea Scallops (fried)	
<i>Fries & Slaw \$0.00, Salad \$0.00. MARKET PRICE. 8 oz scallops dredged in seasoned flour Served with fries, slaw and tartar sauce</i>	
36. Clam Strips	\$13.50
<i>Served with fries, slaw and tartar sauce</i>	
37. Whole Bellied Clams	
<i>Fries & Slaw \$0.00, Salad \$0.00. Market Price Served with fries, slaw and tartar sauce</i>	
38. Oysters	\$13.95
<i>Served with fries, slaw and tartar sauce</i>	
39. Calamari	\$10.95
<i>Served with fries, slaw and tartar sauce</i>	

From the Grill

8 oz fish portions cut fresh from the case. Served with Fries & Slaw or Garden Salad and your choice of coatings Mesquite, Cajun, Lemon Pepper, Mustard Glaze, Lemon Pesto, Garlic & Lime

- 40. Swordfish** **\$18.95**
Served with fries and cole slaw or fresh garden salad
- 41. Tuna** **\$18.95**
Served with fries and cole slaw or fresh garden salad
- 42. Salmon** **\$15.95**
Served with fries and cole slaw or fresh garden salad
- 43. Shrimp** **\$15.95**
Served with fries and cole slaw or fresh garden salad
- 44. Sea Scallops**
Cajun \$0.00, Garlic & Lime \$0.00, Lemon Pepper \$0.00, Lemon Pesto \$0.00, Mesquite \$0.00, Mustard Glaze \$0.00, No Coating \$0.00. MARKET PRICE Served with fries and cole slaw or fresh garden salad

Pasta Dishes

- 50. Linguini with Clam Sauce** **\$13.50**
With white clam sauce
- 51. Shrimp Scampi** **\$13.95**
With linguini



Dine In CT Gift Cards

195 West Main ST

Available for Delivery

Sunday	10:00 AM - 9:00 PM
Monday	9:30 AM - 9:00 PM
Tuesday	9:30 AM - 9:00 PM
Wednesday	9:30 AM - 9:00 PM
Thursday	9:30 AM - 9:00 PM
Friday	9:30 AM - 9:15 PM
Saturday	9:30 AM - 9:15 PM

Gift Certificates

- 750. \$20 Gift Certificate** **\$20.00**
Choice of mailing the certificate to you or bringing it to the recipient. If you want us to bring it out put the recipients address as the delivery address.
- 752. \$25 Gift Certificate** **\$25.00**
Choice of mailing the certificate to you or bringing it to the recipient. If you want us to bring it out put the recipients address as the delivery address.
- 751. \$50 Gift Certificate** **\$50.00**
Choice of mailing the certificate to you or bringing it to the recipient. If you want us to bring it out put the recipients address as the delivery address.
- 753. \$75 Gift Certificate** **\$75.00**
Choice of mailing the certificate to you or bringing it to the recipient. If you want us to bring it out put the recipients address as the delivery address.
- 754. \$100 Gift Certificate** **\$100.00**
Choice of mailing the certificate to you or bringing it to the recipient. If you want us to bring it out put the recipients address as the delivery address.
- 755. Flexible Amount Gift Certificate** **\$1.00**
Enter the amount you would like in the quantity field



Dine In CT Gift Cards and Beverages

Available for Delivery

Sunday	11:00 AM - 9:00 PM
Monday	10:00 AM - 9:00 PM
Tuesday	10:00 AM - 9:00 PM
Wednesday	10:00 AM - 9:00 PM
Thursday	10:00 AM - 9:00 PM
Friday	10:00 AM - 9:15 PM
Saturday	11:00 AM - 9:15 PM

Gift Certificates

- 750. \$20 Gift Certificate** **\$20.00**
Choice of mailing the certificate to you or bringing it to the recipient. If you want us to bring it out put the recipients address as the delivery address.
- 752. \$25 Gift Certificate** **\$25.00**
Choice of mailing the certificate to you or bringing it to the recipient. If you want us to bring it out put the recipients address as the delivery address.
- 751. \$50 Gift Certificate** **\$50.00**
Choice of mailing the certificate to you or bringing it to the recipient. If you want us to bring it out put the recipients address as the delivery address.
- 753. \$75 Gift Certificate** **\$75.00**
Choice of mailing the certificate to you or bringing it to the recipient. If you want us to bring it out put the recipients address as the delivery address.
- 754. \$100 Gift Certificate** **\$100.00**
Choice of mailing the certificate to you or bringing it to the recipient. If you want us to bring it out put the recipients address as the delivery address.
- 755. Flexible Amount Gift Certificate** **\$1.00**
Enter the amount you would like in the quantity field

Sodas

- 50. Poland Spring Bottled Water 17 oz bottle** **\$0.99**
- 30. 2 Liter Coke** **\$3.50**
- 31. 2 Liter Diet Coke** **\$3.50**
- 32. 2 Liter Sprite** **\$3.50**
- 34. 2 Liter Orange Soda** **\$3.50**
- 35. 2 Liter Root Beer** **\$3.50**
- 37. 2 Liter Ginger Ale** **\$3.50**

- 39. 12 Pack of Coke** **\$12.00**
- 40. 12 Pack of Diet Coke** **\$12.00**

Juices & Teas

- 20. Snapple Raspberry Tea** **\$2.00**
- 21. Snapple Lemon Tea** **\$2.00**



DISH N DAT

110 Albany Turnpike

Available for Delivery

Sunday	10:00 AM - 9:00 PM
Monday	11:00 AM - 9:00 PM
Tuesday	11:00 AM - 9:00 PM
Wednesday	11:00 AM - 9:00 PM
Thursday	11:00 AM - 9:00 PM
Friday	11:00 AM - 9:15 PM
Saturday	11:00 AM - 9:15 PM

Weekly Specials

- 625. Crispy Fried Brussel Sprouts** \$9.00
Chipotle aioli dipping sauce
- 627. Eggplant Fries** \$9.00
Grated parmesan cheese, house made marinara sauce.
- 628. Wild West Fondue** \$10.00
Buffalo style shredded chicken n blue cheese fondue + house made kettled fried potato chips.
- 629. Almost Classic French Dip** \$14.00
Au jus dipped thinly sliced house roasted beef, caramelized onions, swiss cheese, toasted grinder roll, choice of side dish.
- 630. Idaho Masher Burger** \$15.00
1/2 lb fresh ground beef burger topped w/ a crispy fried loaded mash potato pattie, warm bacon aioli, lettuce tomato, side dish.
- 634. Taco Salad** \$15.00
Romaine lettuce, fried tortilla strips, avocado-buttermilk dressing, balckened chicken breast, cheddar, balack beans, pico de gallo, sour cream.
- 635. "Everything" Ah Tuna B.L.T** \$17.00
Seared rare sushi grade tuna + crispy bacon + Wasabi mayo + lettuce + tomato + texas toast + side dish
- 636. Lobster Roll** \$18.00
Hand picked butter poached maine lobster meat, rocket arugula, citrus aioli, toasted buttered hot dog roll, french fries, cole slaw

Starters, Snacks n Sidekicks

FEEDING A CREW? THEN ORDER A FEW!

- 1. Fried Mac & Cheese Bites (8)** \$10.00
THESE ARE THE TALK OF THE TOWN YOU'LL BE BACK FOR MORE
- 3. Spinach & Artichoke Dip** \$9.00
Veggie Stix 'N Crispy Fried Pita Chips
- 4. Big Hummus Platter** \$10.00
Cucumber, Carrot & Fried Pitas

- 5. BBQ Pulled Pork Sliders (3)** \$9.00
with House Slaw
- 6. Meatball Sliders (3)** \$9.00
Meatballs, Marinara N Parm
- 7. Loaded Potato Skins** \$9.00
Real Deal bacon, cheddar cheese, scallion n' sour cream
- 8. Oven Baked Pretzel Bites w/Salt**
10 piece \$6.00, 20 pieces \$9.00. Honey mustard dipping sauce 10pc-\$5 20pc-\$8
- 9. Griddled Maryland Crab Cakes (2)** \$12.00
100% Crab - Remoulade Sauce
- 10. Jumbo Nacho Platter** \$12.00
Chips, Chili, Cheddar, Salsa, Jalapeño, Sour Cream, Guacamole
- 11. Cheesy Mozzarella Sticks (8)** \$9.00
Mama's marinara sauce
- 12. Crispy Fried String Beans** \$9.00
Spicy Wasabi Ranch Dipping Sauce
- 13. Dish's Famous Trash Can** \$14.00
A big bowl of chicken tenders(2), mozz sticks(4), french fries 'n tater tots, served animal style (cheese sauce, Russian dressing n' bacon bits)

Wings & Tenders

Choice of sauce. Served with Blue Cheese dressing, carrots and celery.

- 14. Chicken Wings**
(06) PC \$8.00, (12) PC \$14.00, (18) PC \$18.00, 24 PC \$22.00, 50 PC \$45.00. 6 Pcs - 50 Pcs, choice of sauce
- 15. Chicken Tenders**
12 pc \$22.00, 3 Pcs \$8.00, 6 Pcs \$14.00, 9 Pcs \$18.00. All white meat. 3, 6 or 9 pieces.

Scratch Soups N Salads

- 20. Grandma's Matzo Ball Soup**
Bowl \$7.00, Cup \$5.00. Good for What Ails Ya
- 21. The Real Deal New England Clam Chowder**
Bowl \$7.00, Cup \$5.00. Traditional Creamy Recipe
- 22. Not Too Spicy Beef Chili**
Bowl \$7.00, Cup \$5.00. Cheddar, Sour Cream & Jalapeños
- 23. Tomato Bisque**
Bowl \$6.00, Cup \$4.00. Thick & Oh So Yummy

Fried Yumminess

- 25. French Fries** \$5.00
- 26. Sweet Potato Fries** \$5.00
- 27. Tater Tots** \$5.00
- 28. Onion Strings** \$5.00

Salads

All Salad Dressings are Made Here at Dish 'N Dat
by Us and No One Else

- 30. The Kitchen Sink** **\$9.00**
Romaine Lettuce with Grape Tomato, Cucumber, Mixed Beans, Feta Cheese, & Crispy Tortillas Tossed in Our House Balsamic Dressing
- 31. Greek Salad** **\$9.00**
Romaine with fresh Mint, Oregano, Feta Cheese, Kalamata Olive, Red Onion, Tomato & Cucumber Tossed in Red Wine Vinaigrette
- 32. Cobb Salad** **\$10.00**
Romaine Tossed with Our House Buttermilk Ranch Dressing, Topped with real Bacon, Egg, Guacamole, Tomato, Red Onion, & Bleu Cheese
- 33. Classic Caesar** **\$9.00**
Romaine, Garlic Croutons & Shaved Grana Padano Tossed in Our House Made Caesar Dressing
- 34. It's Always Summer Salad** **\$11.00**
Fresh Strawberries, Arugula, Goat Cheese, Dried Cranberries & Candied Walnuts Tossed with Champagne Vinaigrette
- 35. Route 46 Dinner Plate** **\$13.00**
A scoop of tuna salad 'n a scoop of chicken salad, mixed greens, tomatoes, cucumbers, rye toast
- 36. Basic Garden Salad** **\$8.00**
Organic field greens, cucumbers, tomato, red onion n garlic croutons w balsamic vinaigrette

Burger Anyone?

Served with Pickle plus choice of Fries, Potato Salad, Cole Slaw, or Salad Greens. Substitute Tater Tots, Onion Strings, Sweet Potato Fries, or Fresh Fruit for 2 Bucks. All Beef Burgers are Served Pink or No Pink

- 40. Build A Burger** **\$10.00**
Beef Burger. Substitute Turkey Burger \$1, Bison Burger \$2, or Grilled Chicken, Breaded Chicken, or Veggie Burger for no charge.
- 41. All American Burger** **\$10.00**
Juicy House Ground Hand Formed Half Pounder Served with Lettuce, Tomato, & Onion
- 42. Original Patty Melt** **\$12.00**
Burger with American Cheese, Swiss Cheese & Caramelized Onions Served on Rye Bread
- 43. Smokehouse Burger** **\$12.00**
Burger with Pepper Jack Cheese, Fried Onion Strings & Horseradish Sauce
- 44. Buffalo Hot Burger** **\$12.00**
Dish brewed hot sauce, chunky blue cheese, celery
- 45. 5 Alarm Burger** **\$12.00**
Burger with Pepper Jack Cheese. Jalapeno Peppers, Chipotle Pepper Mayo, Sriracha
- 46. Brooklyn Burger** **\$13.00**
Burger Topped with Crispy Bacon, Swiss Cheese, Sauerkraut & Russian Dressing on Rye Bread
- 47. Rodeo Style Burger** **\$13.00**
Burger, cheddar, bacon, sweet baby rays bbq sauce and crispy onion strings
- 48. The Big Daddy Fatty Burger** **\$16.00**
Burger Topped with Our Special Creamy Mac 'n Cheese 'n Crispy Bacon.
- 49. Junkyard Dog Burger** **\$16.00**
Burger Topped with BBQ Pulled Pork, Swiss Cheese, Bacon & Cole Slaw

Specialty Burgers

- 60. Crabby Burger** **\$18.00**
All Lump Maryland Crab Meat Burger Topped with Oven Roasted Marinated Tomatoes, Arugula & Lemon citrus Aioli
- 61. Ultimate Gobbler Burger** **\$14.00**
House ground turkey breast burger, thanksgiving day stuffing, mama's gravy, cranberry sauce
- 62. Wild, Wild West Burger** **\$16.00**
North American Bison/Bufalo Burger w pepper jack, grilled onions n sunny side up egg
- 63. Jacko Bubba Burger** **\$17.00**
Beef burger topped with a Maryland crab cake, pepper jack cheese, bacon n old bay mayo
- 64. Devil's Revenge Burger** **\$13.00**
Beef Burger Topped w Tempura Jalapeno Peppers, Sriracha Hot Sauce n Habanera Salsa
- 65. Big Max Burger** **\$16.00**
Two 6 oz all beef patties, sesame seed bun, bacon, american cheese, lettuce, tomato, onion, special sauce.

Between The Bread Slices

Served with Pickle Plus Choice of Fries, Potato Salad, Cole Slaw or Salad Greens. Substitute Tater Tots, Onion Strings, Sweet Potato Fries or Fresh Fruit for 2 Bucks

- 70. The Big BLT** **\$12.00**
Tons of Crispy Oh So Good Bacon, Some Lettuce, Some Tomato & Some Mayo on Thick Texas Toast
- 71. The Classic Reuben** **\$16.00**
Corned Beef, Swiss Cheese, Sauerkraut & Russian Dressing on Griddled Rye Bread.....Feel Free to Make It A Turkey Reuben
- 72. 24 Hour Pulled Pork** **\$14.00**
Slow Cooked BBQ Pork, Piled High on a Ciabatta Roll Topped with Our Spicy House Slaw
- 73. Chicken Salad Wrap** **\$11.00**
White Meat Chicken Breast w/ Grapes, Celery & Mayo in a Flour Tortilla Wrap with Lettuce & Tomato
- 74. Chicken 'N Brie** **\$14.00**
Grilled chicken breast, brie cheese, roasted tomatoes, Arugula n' citrus aioli on a ciabatta roll.
- 75. California Grill** **\$14.00**
Grilled Eggplant ,Squash, Peppers, Fresh Spinach, Portobello's & Goat Cheese on a Ciabatta Roll with Fresh Basil Pesto Sauce
- 76. Blackened Chicken Breast Quesadilla** **\$14.00**
Pepper jack Cheese, Caramelized Onions, Pico De Gallo & Flour Tortilla
- 77. Cabo Tacos** **\$17.00**
Seared Mahi Mahi, Pico De Gallo, Sriracha Hot Sauce, Red Cabbage & Citrus Aioli in Tortillas - Real Messy
- 78. Name That Tuna** **\$11.00**
Classic Albacore Tuna Salad with Lettuce & Ripe Tomato on Rye Bread...Make It a Tuna Melt for a Buck
- 79. Almost A Mile High Turkey Club** **\$14.00**
Turkey, Crispy Bacon, Guacamole, Lettuce, Tomato & Mayo Piled High on Whole Wheat Toast
- 80. Philly Cheese Steak** **\$13.00**
Shaved rib eye steak, sautéed onions, peppers 'N mushrooms w/ American cheese on a grinder roll

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| 81. Coney Island Dogs | \$9.00 | 112. Salmon Fillet | \$18.00 |
| <i>Two Griddled Hebrew National dogs in buttered buns</i> | | <i>GRILLED FRESH ATLANTIC SALMON FILLET WITH MASHED POTATOES, SAUTEED SEASONALVEGETABLES 'N HERB BUTTER</i> | |
| 82. Meatball Sub | \$12.00 | 113. Fill your belly Meatloaf | \$16.00 |
| <i>House made meatballs cooked in marinara on a grinder roll w provolone n grated parmesan</i> | | <i>OUR OWN SPECIAL RECIPE YUKON MASHED POTATOES, HOUSE MADE GRAVY, REAL BACON BITS, SEASONAL VEGGIES</i> | |
| 83. Hartford Giant Grinder | \$14.00 | 114. Taqueria Platter | \$14.00 |
| <i>Breaded Chicken Breasts w provolone, lettuce, tomato, onion n garlic parmesan dressing</i> | | <i>MAKE YOUR OWN TACOS SEASONED GROUND BEEF,PICO DE GALLO, CHEDDAR, LETTUCE, HOT SAUCE IF YOU DARE, TACO SHELLS, FRENCH FRIES</i> | |
| 84. Monte Cristo | \$14.00 | 115. Italian Super Bowl | \$16.00 |
| <i>Griddled country ham. imported swiss cheese on french toast, maple syrup drizzle.</i> | | <i>HOUSEMADE MEATBALLS,HOT ITALIAN SAUSAGE 'N GRANDMA'S MARINARA SERVED OVER SPAGHETTI WITH SIDE OF SALAD GREENS</i> | |
| 85. Cup of Soup 'n Sandwich | \$11.00 | 116. Open Faced Turkey n Gravy Plate | \$16.00 |
| <i>MATZO BALL, CHOWDER, TOMATO BISQUEor CHILI WITH THE CHOICE OF CHICKEN SALAD, TUNA SALADOR GRILLED CHEESE</i> | | <i>Thick cut turkey breast on text toast, ome style gravy, mashed potatoes, country stuffing, seasonal vegetables</i> | |

Grilled Cheese

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| 90. Grandma's Classic | \$9.00 |
| <i>Lots of good old melted American cheese between Texas toast.</i> | |
| 91. Buffalo Melt | \$13.00 |
| <i>Pepper jack cheese, buffalo style chicken tenders and bleu cheese.</i> | |
| 92. Brie Melt | \$14.00 |
| <i>Brie, apple, bacon, caramelized onion 'n candied walnuts.- Whole Wheat</i> | |
| 94. Cheesy Mac 'n Rib | \$15.00 |
| <i>Aged cheddar cheese, creamy Mac 'n cheese 'n BBQ pulled pork.</i> | |

Mac 'N Cheese Heaven

Four thick N gooey cheese sauce tossed with corkscrew pasta, oven baked N served with tossed salad greens

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| 100. Naked Mac 'N Cheese | \$14.00 |
| <i>Simply as stated above</i> | |
| 101. South of the Border | \$16.00 |
| <i>Ground beef, taco seasoning, fresh salsa.</i> | |
| 102. Santa Fe | \$16.00 |
| <i>Blackened chicken, basil pesto, tomato</i> | |
| 103. Wingly Dingy Mac N Cheese | \$18.00 |
| <i>Chicken tenders, hot sauce n crumbled bleu cheese</i> | |
| 104. Porky Pig Mac N Cheese | \$18.00 |
| <i>Crispy smoke bacon N BBQ pulled pork</i> | |
| 105. Lobster Mac N Cheese | \$22.00 |
| <i>Lobster meat meat N herbed bread crumbs</i> | |
| 106. Farmers Fresh Picked Garden | \$18.00 |
| <i>PORTOBELLO + SQUASH + ZUCCHINI + SPINACH +PEPPERS + ONION + PESTO/CREAM SAUCE</i> | |

Blue Plates!

Comfort Classic Entrees

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| 110. Pub Style Fish 'N Chips | \$18.00 |
| <i>Crispy Fried Cod Fillets Served with French Fries, Cole Slaw, Tarter Sauce 'N Malt Vinegar</i> | |
| 111. Chicken Parmesan | \$17.00 |
| <i>Breaded chicken, cutlets baked with house marinara sauce, provolone cheese, over spaghetti w salad greens</i> | |

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| 116. Open Faced Turkey n Gravy Plate | \$16.00 |
| <i>Thick cut turkey breast on text toast, ome style gravy, mashed potatoes, country stuffing, seasonal vegetables</i> | |
| 117. Dish's Surf n' Turf | \$20.00 |
| <i>8 oz strip steak, butter poached lobster meat, mashed potatoes, garlic spinach, steak sauce.</i> | |

Benny's Burritos

Flour tortilla filled with dirty rice, black beans, cheddar cheese with your choice of meat. All burritos served with shredded lettuce, pico de gallo, guacamole and sour cream.

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| 135. Mexican Taco Beef Burrito | \$15.00 |
| <i>Served with shredded lettuce, pico de gallo, guacamole, sour cream.</i> | |
| 136. Blackened Chicken Burrito | \$16.00 |
| <i>Served with shredded lettuce, pico de gallo, guacamole, sour cream.</i> | |
| 137. Adobo Pulled Pork Burrito | \$16.00 |
| <i>Served with shredded lettuce, pico de gallo, guacamole, sour cream.</i> | |
| 138. Shaved Steak Burrito | \$17.00 |
| <i>Served with shredded lettuce, pico de gallo, guacamole, sour cream.</i> | |
| 139. Blackened Shrimp Burrito | \$18.00 |
| <i>Served with shredded lettuce, pico de gallo, guacamole, sour cream.</i> | |
| 140. Hand Picked Lobster Burrito | \$20.00 |
| <i>Served with shredded lettuce, pico de gallo, guacamole, sour cream.</i> | |

Side Dish's

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| 120. Sautéed Mushrooms | \$5.00 |
| 121. Seasonal Veggie Medley | \$5.00 |
| 122. Sautéed Spinach w/ Garlic | \$5.00 |
| 123. Cole Slaw | \$3.00 |
| 124. Potato Salad | \$3.00 |
| 125. Housemade Meatballs | \$6.00 |
| 126. French Fries | \$5.00 |
| 127. Tater Tots | \$5.00 |
| 128. Sweet Potato Fries | \$5.00 |
| 129. Mashed Potato | \$4.00 |
| 130. "Real Deal" Corned Beef Hash | \$7.00 |

Anytime Breakfast

- 500. Breakfast 101** **\$6.50**
The basic breakfast-Two eggs scrambled, home fries and toast
- 501. Breakfast 201** **\$8.50**
Two eggs scrambled, home fries and toast with crispy bacon
- 502. Dish Benedict** **\$13.00**
2 poached eggs on English muffins, Taylor ham, spinach n hollandaise sauce w Yukon gold home fries
- 503. Exit 16 The Jersey Sandwich** **\$9.00**
A New Jersey classic!! Two fried eggs with American cheese and Taylor ham on a grinder roll with home fries
- 504. 3 Amigos Burrito** **\$11.00**
Scrambled eggs, bacon, cheddar cheese, salsa and guacamole all wrapped up and served with Yukon gold potatoes
- 505. CB Hash & Eggs** **\$14.00**
The real deal!!! House made corned beef hash, 2 eggs scrambled and toast
- 506. Hobo Scramble** **\$12.00**
3 eggs, cheddar, bacon, sausage, Taylor ham, peppers and onions with home fries and toast
- 508. The Big Lumberjack** **\$14.00**
Two eggs scrambled, Two pancakes, Two bacon, two sausage, two Taylor ham, home fries and toast
- 509. Breakfast Wrap** **\$10.00**

The Big Omelette

Made with three or more eggs, served with home fries and toast.

- 525. Western Omelette** **\$11.00**
CARAMELIZED ONIONS, FRESH PEPPERS, DOMESTIC COUNTRY HAM 'N AMERICAN CHEESE
- 526. Meats 'n Cheese** **\$11.00**
CRISPY BACON, SWEET BREAKFAST SAUSAGE, COUNTRY HAM 'N CHEDDAR CHEESE
- 527. Greek Omelette** **\$11.00**
KALAMATA OLIVES, FRESH LEAF SPINACH, FETA CHEESE 'N SLOW ROASTED TOMATOES
- 528. The Healthy Choice** **\$12.00**
EGG WHITES WITH ALL FRESH HAND CUT VEGETABLES - BUTTON MUSHROOMS, PEPPERS, ZUCCHINI 'N FRESH WHOLE LEAF SPINACH
- 529. Basic Starter Omelette** **\$7.50**
THREE EGGS, HOME FRIES 'N TOAST
- 530. Taco Delight** **\$11.00**
Taco seasoned ground beef, cheddar, pico de gallo, crispy tortillas.

Hot Off the Griddle

Add Real Vermont Maple Syrup for \$2.50.

- 550. Hot and Fluffy Pancakes** **\$8.00**
Just like your grandma used to make. Our own buttermilk recipe
- 551. Whole Wheat Pancakes** **\$9.00**
Good for you and they taste good to healthy fiber-ific

- 552. Cinnabon Pancakes** **\$11.00**
brown sugar infused pancakes topped with sweet cream cheese drizzle.
- 553. Double Chocolate Pancakes** **\$10.00**
Chocolate chip filled pancakes topped with chocolate sauce
- 554. Berrylicious Pancakes** **\$12.00**
Fresh strawberry N blueberry topped with the real deal whipped cream
- 555. Hot Waffles** **\$7.00**
GOLDEN MALTED, CRUNCHY 'N YUMMY POWDERED SUGAR
- 556. French Toast** **\$8.00**
Three egg dipped Texas toast slices, powdered sugar
- 557. Nutella Stuffed French Toast** **\$12.00**
Nutella 'N Banana Stuffed French Toast with Caramel Drizzle
- 558. Fluff N' Berries Stuffed French Toast** **\$12.00**
Marshmallow fluff, strawberries stuffed french toast, raspberry sauce drizzle.
- 559. Cannoli Stuffed French Toast** **\$12.00**
Sweetened ricotta, Chocolate chip stuffed french toast, cannoli shell & powdered sugar.

Breakfast Sides

- 575. Bacon, Sausage, or Taylor Ham** **\$3.50**
- 576. Meat Platter of all Three** **\$7.00**
- 577. Toasted Bagel w/ Cream Cheese** **\$2.50**
- 578. Turkey Sausage** **\$5.00**
- 579. Fresh Hand Cut Seasonal Fruit Bowl** **\$8.00**
- 528. Toasted English Muffin w/ Butter** **\$1.50**
- 529. Side of Toast** **\$1.50**
- 530. Yukon Gold Potato Home Fries** **\$3.50**

House Made Desserts

- 555. Chocolate Chip Cookie** **\$9.00**
served fresh and hot straight from the oven, vanilla ice cream and powdered sugar
- 558. Warm Double Fudge Brownie Sundae** **\$9.00**
J Foster's Vanilla Ice Cream, Real Hot Fudge, Whipped Cream with a Cherry on Top
- 562. Fried Ice Cream** **\$7.00**
cornflake coated j. Foster's vanilla ice cream, whipped cream, caramel sauce
- 563. Gourmet Ice Cream 'n Sorbet** **\$7.00**
- 564. Canoli Nachos** **\$9.00**
- 565. Apple Fritters** **\$8.00**

Drink Shake Shack

- 600. Vanilla Shake** **\$7.50**
- 601. Chocolate Shake** **\$7.50**
- 602. Strawberry Shake** **\$7.50**
- 603. Coffee Shake** **\$7.50**
- 604. Black 'n White Shake** **\$7.50**
VANILLA ICE CREAM WITH LOTS 'N LOTS 'N LOTS OF CHOCOLATE SYRUP

605. The Cookie Monster	\$7.50
<i>COOKIE DOUGH ICE CREAM 'NCHOCOLATE CHIP COOKIES</i>	
606. Reese's Shake	\$7.50
<i>vanilla ice cream, peanut buttercups 'n chocolate sauce.</i>	
607. S'Mores Shake	\$7.50
<i>graham cracker ice cream,marshmallows 'nchocolate sauce</i>	
608. Chocolate Explosion	\$7.50
<i>Chocolate ice cream, FudgeBrownie 'n Chocolate Syrup</i>	
609. Nutella Shake	\$7.50
<i>Vanilla ice cream n Nutella</i>	

Kid's Menu

620. Chicken Fingers	\$5.95
621. Mac n Cheese	\$5.95
622. Scrambled Eggs	\$5.95
623. Hot Dog	\$5.95
624. Grilled Cheese	\$5.95
625. Hamburger	\$5.95
<i>add bacon or cheese for \$1</i>	
626. Pasta 'n Sauce	\$5.95
<i>add meatballs \$2</i>	
627. Silver \$\$ Pancakes	\$5.95
<i>add chocolate chips for \$1</i>	



Elephant Trail (Avon)
39 East Main Street

Available for Delivery

Sunday	5:00 PM - 8:15 PM
Monday	11:30 AM - 8:15 PM
Tuesday	11:30 AM - 8:15 PM
Wednesday	11:30 AM - 8:15 PM
Thursday	11:30 AM - 8:15 PM
Friday	11:30 AM - 8:15 PM
Saturday	11:30 AM - 8:15 PM

Appetizers

1. **Thai Spring Rolls (3)** **\$3.95**
Crispy vegetarian spring rolls with plum sauce.
2. **Thai Summer Rolls (2)** **\$5.95**
Soft wrapped with shrimp, rice vermicelli, Thai basil, peanuts and vegetables with hoisin saue.
3. **Satay** **\$6.95**
Grilled on a skewer and served with peanut sauce and cucumber relish. Chicken or Beef.
4. **Thai Wings** **\$6.95**
Crispy chicken wings with sweet chili sauce.
5. **Fried Wontons** **\$5.95**
Crispy pork wontons with sweet chili sauce.
6. **Koong Ka Bogs** **\$6.95**
Marinated shrimp wrapped in a crispy pastry shell with sweet chili
7. **Tod Pla Muek** **\$6.95**
Crispy Calamari with sweet chili sauce.
8. **Tod Mun Pla** **\$6.95**
Fish cake with sweet chili sauce and cucumber relish.
9. **DIY Thai Lettuce Wraps** **\$8.95**
Minced chicken, shiitake mushrooms, peanuts and vegetables with crispy leaves of lettuce.
10. **Vegetable Tempura** **\$6.95**
Crispy battered vegetables with sweet chili sauce.

Salads

20. **House Salad** **\$5.95**
Fresh vegetables served with Thai peanut dressing.
21. **Papaya Salad (Som Tum) (Spicy)** **\$6.95**
Shredded raw papaya with tomatoes, garlic, peanut, and chili lime dressing.
22. **Nam Sod (Spicy)** **\$10.95**
Pork with red onions, ginger, peanuts and scallions with a spicy lime dressing.

23. **Yum Nuea (Spicy)** **\$10.95**
Sliced beefsteak with fresh lettuce, Thai herbs and spicu lime dressing.
24. **Yum Woon Sen (Spicy)** **\$9.95**
Clear noodles, ground pork and onions with spicy lime dressing.
25. **Yum Ta Lay (Spicy)** **\$12.95**
Tender grilled shrimp, scallop, and squid with bell peppers, onions, tomatoes, scallions and chili lime dressing.
26. **Yum Pla Muek (Spicy)** **\$11.95**
Grilled squid with bell peppers, onions, scallions and chili lime dressing.
27. **Yum Koong (Spicy)** **\$11.95**
Grilled shrimp with fresh lettuce, onions, chili, peppers, lemongrass and lime dressing.
28. **Yum Larb (Spicy)** **\$9.95**
Minced beef or chicken with ground toasted rice, onions, scallions, chili peppers, mint leaves, lime dressing.

Soups

30. **Tom Yum Soup (Spicy)**
Chicken Large \$8.95, Chicken Small \$4.95, Seafood Large \$10.95, Seafood Small \$5.95, Shrimp Large \$10.95, Shrimp Small \$5.95, Vegetable Large \$7.95, Vegetable Small \$3.95. Famous thai sour and spicy broth with fresh lemongrass, lime juice and vegetables. Choice of small or large and meat or vegetable.
31. **Vegetable Soup**
Large \$7.95, Small \$3.95. Thai broth, baby corn, snow peas, broccoli, & carrots.
32. **Tom Kha Soup**
Chicken Large \$8.95, Chicken Small \$4.95, Vegetable Large \$7.95, Vegetable Small \$3.95. Creamy coconut soup with lemongrass, mushrooms and lime juice.
33. **Noodle Tofu Soup**
Large \$8.95, Small \$4.95. Clear noodles with chicken, mushrooms, onions & scallions.
34. **Wonton Soup**
Large Wonton Soup \$7.39, Small Wonton Soup \$3.95. Ground pork wrapped with wonton skins in a flavorful broth.

Thai Curries

All Thai Curry are served with our choice of jasmine rice or brown rice. Thai curry comes with your choice of beef, pork, chicken, tofu or seafood.

40. **Massaman Curry (Spicy)** **\$12.95**
With coconut milk, bell peppers, onions, potatoes, and peanuts.
41. **Green Curry (Spicy)** **\$12.95**
With coconut milk, bamboo shoots, bell peppers, green beans and mushrooms.
42. **Red Curry (Spicy)** **\$12.95**
With coconut milk, bamboo shoots, bell peppers, green beans, mushrooms and basil.
43. **Mango Curry (Spicy)** **\$13.95**
With mango, sweet basil and bell peppers.
44. **Yellow Curry (Spicy)** **\$12.95**
With pineapple, cocounut milk, bell peppers, onions and tomatoes.
45. **Panang Curry (Spicy)** **\$12.95**
With coconut milk, bell peppers, broccoli and carrots.

Noodles and Fried Rice

- 50. Pad Thai** **\$11.95**
Our most famous Thai noodles with egg, beansprouts, scallions and peanuts.
- 51. Crispy Chicken Pad Thai** **\$12.95**
Pad thai with crispy golden chicken. (No Choice of Meat)
- 52. Drunken Noodles (Spicy)** **\$11.95**
Rice noodles in chili sauce with bell peppers, onions and basil leaves.
- 53. Pad Woon Sen** **\$11.95**
Clear noodles with egg, carrots, celery, onions, red peppers, tomatoes and scallions.
- 54. Pad Si Eow** **\$11.95**
Rice noodles with egg and chinese broccoli.
- 55. Basil Fried Rice** **\$11.95**
With egg, bell peppers, green peas, onions, string beans, tomatoes and basil leaves.
- 56. Thai Fried Rice** **\$11.95**
With egg pineapple, broccoli, carrots, green peas and onions.
- 57. Ginger Fried Rice** **\$11.95**
With fresh ginger, bamboo shoots, carrots, onions and peas.

Duck

All duck entrees are served with your choice of jasmine or brown rice.

- 60. Ginger Crispy Duck (Spicy)** **\$18.95**
Half crispy boneless duck with bell peppers, mushrooms, onions, scallions, and ginger.
- 61. Basil Crispy Duck (Spicy)** **\$18.95**
Half crispy boneless duck with basil leaves, bell peppers, onions, and string beans in spicy sauce.
- 62. Sweet & Sour Crispy Duck** **\$18.95**
Half crispy boneless duck with pineapple, carrots, green bell peppers, onions, cucumber, tomatoes.
- 63. Red Curry Duck (Spicy)** **\$18.95**
Half crispy boneless duck with red curry, coconut milk, bamboo shoots, bell peppers, green beans, basil leaves.
- 64. Mixed Vegetable Duck** **\$18.95**
Half boneless duck with snow peas, baby corn, broccoli, carrots and mushrooms and garlic sauce.

House Specials

All house specials are served with your choice of jasmine or brown rice. House specials come with your choice of beef, pork, chicken, tofu or seafood (additional cost)

- 70. Elephant Trail Kai Ka-Pow** **\$13.95**
Ground chicken served with Thai herbs in our special sauce. (No Choice of Meat)
- 71. Cashew Nut** **\$12.95**
With cashew nuts, pineapple, snow peas, carrots, mushrooms, onions and scallions.
- 72. Sweet & Sour** **\$12.95**
With pineapple, bell peppers, carrots, cucumbers, onions, tomatoes and scallions.
- 73. Ginger** **\$12.95**
With ginger, baby corn, bell peppers, carrots, mushrooms, onions and scallions

- 74. Prik Khing** **\$12.95**
With bell peppers, carrots, string beans, and chili paste.
- 75. Rama** **\$12.95**
With pineapple, assorted fresh vegetables and Thai peanut sauce.
- 76. Basil (spicy)** **\$12.95**
With basil, bell peppers, green beans and onions.
- 77. Eggplant Basil (Spicy)** **\$12.95**
With eggplant, basil, bell peppers, onions and scallions.
- 78. Garlic** **\$12.95**
With garlic, snow peas, baby corn, bell peppers, bok choy, broccoli, carrots and napa cabbage.
- 79. Broccoli** **\$12.95**
With broccoli, snow peas, bell peppers, carrots, mushrooms, onions.

Seafood

All seafood entrees are served with your choice of jasmine rice or brown rice.

- 80. Garlic Red Snapper**
Brown Rice \$0.00, Jasmine Rice \$0.00. Crispy red snapper topped with crunchy garlic and white pepper. MKT PRICE
- 81. Thai Basil Red Snapper (Spicy)**
Crisp red snapper topped with basil leaves, red bell peppers, mushrooms, onions, chili and garlic. MKT PRICE
- 82. Sweet & Sour Snapper**
Brown Rice \$0.00, Jasmine Rice \$0.00. Crispy red snapper topped with pineapple, carrots, cucumber, onions, tomatoes and scallions in sweet & sour sauce. MKT PRICE
- 83. Pla Lad Prik (Spicy)**
Brown Rice \$0.00, Jasmine Rice \$0.00. Crisp red snapper topped with bell peppers, green beans and carrots in spicy sauce. MKT PRICE
- 84. Pla Lad Keeng**
Brown Rice \$0.00, Jasmine Rice \$0.00. Crisp red snapper topped with bell peppers, mushrooms, onions, scallions and ginger. MKT PRICE
- 85. Pla Salmon Lad Keeng** **\$16.95**
Grilled salmon topped with bell peppers, mushrooms, onions, scallions and ginger.
- 86. Choo Chee Salmon (Spicy)** **\$16.95**
Grilled salmon topped with bamboo shoots, snow peas and pineapple in spicy curry.
- 87. Chili salmon (Spicy)** **\$16.95**
Grilled salmon topped with bell peppers and fresh basil in Thai chili sauce.
- 88. Shrimp Loves Scallop** **\$16.95**
With carrots, onions, mushrooms, scallions and garlic in garlic sauce.
- 89. Seafood Red Curry (Spicy)** **\$16.95**
With lime leaves, bell peppers, green beans and fresh basil.
- 90. Garlic Seafood** **\$16.95**
With bell peppers, mushrooms, onions, scallion and ginger in crunchy garlic sauce.
- 91. Basil Seafood (Spicy)** **\$16.95**
With basil leaves, bell peppers, onions and string beans in spicy sauce.
- 92. Basil Shrimp, Scallop or Squid (Spicy)** **\$16.95**
With basil leaves, bell peppers, onions and string beans in spicy sauce.

Side

900. Jasmine Rice	\$2.00
901. Brown Rice	\$2.00
902. Thai Iced Tea	\$2.95
903. Ice Cream with Sweet Rice	\$7.95
<i>Ice cream choice of Vanilla, Ginger, Green Tea, or Coconut.</i>	

Lunch

100. Green Curry (Spicy)	\$8.95
<i>With coconut milk, bamboo shoots, bell peppers, green beans and mushrooms.</i>	
101. Red Curry (Spicy)	\$8.95
<i>With coconut milk, bamboo shoots, bell peppers, green beans, mushrooms and basil.</i>	
102. Panang Curry (Spicy)	\$8.95
<i>With coconut milk, bell peppers, broccoli and carrots.</i>	
103. Thai Basil	\$8.95
<i>With basil, bell peppers, green beans and onions.</i>	
104. Garlic	\$8.95
<i>With fresh garlic, snow peas, baby corn, bell peppers, bok choy, broccoli, carrots and napa cabbage.</i>	
105. Sweet & Sour	\$8.95
<i>With pineapple, bell peppers, carrots, cucumbers, onions, tomatoes and scallions.</i>	
106. Ginger (Spicy)	\$8.95
<i>With fresh ginger, baby corn, bell peppers, carrots, mushrooms, onions and scallions.</i>	
107. Cashew Nut	\$8.95
<i>With cashew nuts, baby corn, pineapple, snow peas, carrots, mushrooms, onions and scallions.</i>	
108. Broccoli	\$8.95
<i>With broccoli, snow peas, bell peppers, carrots, mushrooms and onions</i>	
109. Snow Peas	\$8.95
<i>With Snow peas, bell peppers, carrots, mushrooms and onions.</i>	
110. Vegetable Delight	\$8.95
<i>Stir fired mixed vegetables with garlic sauce.</i>	
111. Pad Thai	\$8.95
<i>Our most famous Thai noodles with egg, bean sprouts, scallions and peanuts.</i>	
112. Drunken Noodles (Spicy)	\$8.95
<i>Rice noodles in chili sauce with bell peppers, onions, tomatoes, egg and basil leaves.</i>	
113. Pad Si Eow	\$8.95
<i>Rice noodles with egg and chinese broccoli.</i>	
114. Basil Fried Rice (Mild)	\$8.95
<i>Fried rice with egg, bell peppers, green peas, onions, string beans, tomatoes, and basil leaves.</i>	
115. Thai Fried Rice	\$8.95
<i>Fried rice with egg, pineapple, broccoli, carrots, green peas and onions.</i>	



Francesca's Wine Bar and Bistro
105 Main ST

Available for Delivery

Sunday	11:45 AM - 4:00 PM
Monday	CLOSED
Tuesday	CLOSED
Wednesday	11:15 AM - 8:00 PM
Thursday	11:15 AM - 8:00 PM
Friday	11:15 AM - 9:00 PM
Saturday	11:15 AM - 9:00 PM

Antipasti

- Bruschetta** \$8.00
Crostini topped with roasted garlic, chopped fresh plum tomatoes, basil, and extra virgin olive oil.
- Hummus** \$9.00
Hummus made with chick peas, tahini, roasted garlic, preserved lemon, and olive oil. Served with pita chips and crackers.
- Spinach and Artichoke Dip** \$10.00
Made in house with fresh spinach and artichokes. Served with toasted pita chips.
- White Anchovies** \$12.00
Anchovies marinated in white wine and olive oil served on small crostini with diced tomatoes and extra virgin olive oil.

Salads

Add Breaded Chicken, Shrimp or Scallops.

- Arugula Salad** \$8.00
Baby arugula tossed with roasted walnuts and balsamic vinaigrette then topped with crumbled goat cheese and crispy prosciutto strips.
- White Bean and Italian Tuna Salad** \$9.00
Cannellini beans, diced plum tomatoes, and Italian tuna served on a crostini. Finished with extra virgin olive oil.
- Classic Caprese Salad** \$8.00
Fresh cut tomatoes and fresh mozzarella served with basil. Finished with extra virgin olive oil and cracked black pepper.
- Caesar Salad** \$9.00
Organic Romaine, shaved parmesan, house croutons and heirloom tomatoes. Tossed in our house made Caesar dressing.

Ciabatta Sandwiches

- Original Ciabatta** \$8.00
Fresh Cut tomatoes, basil and fresh mozzarella. Dressed with extra virgin olive oil.
- Parma Ciabatta** \$8.00
Sliced Prosciutto di Parma, fresh mozzarella, extra virgin olive oil and tomatoes.
- Veggie Ciabatta** \$8.00
Assorted seasonal vegetables slowly roasted and served with melted Fontina cheese.

- Italian Ciabatta** \$8.00
Hot sopressatta, genoa salami and hot peppers. Served with melted fontina cheese and extra virgin olive oil.
- Chicken Cutlet Ciabatta** \$8.00
Breaded chicken breast made in house, melted fontina cheese and tomatoes with our own lemon-garlic aioli.

Bigger Bites

- Lamb Sliders** \$18.00
Fresh ground lamb. Served with caramelized onions, garlic aioli, goat cheese and crispy prosciutto.
- Seared Sea Scallops** \$22.00
Pan seared sea scallops served with sweet potatoes, celery root puree and crumbled candied bacon. Topped with a maple drizzle.
- Pulled Pork Mac & Cheese** \$12.00
Cheese fonduta made with mozzarella, cheddar, and fontina cheese tossed with cavatappi and savory pulled pork shoulder. Topped with crispy shallots.
- Vegetarian Arancini** \$12.00
Risotto ball stuffed with mild mushrooms, panko breaded and lightly fried. Topped with a white cheddar bechamel sauce.
- Crispy Polenta Cakes** \$12.00
Fried polenta cakes are topped with crimini mushrooms and shaved parmesan, smoked salmon and herbed cream cheese, jumbo shrimp and lemon garlic aioli.
- Fontina Stuffed Veal Meatballs** \$12.00
Homemade veal meatballs stuffed with fontina cheese, lightly breaded and pan fried. Served with three different sauces white balsamic, agridulce, cheese fonduta and our homemade marinara sauce.



Hot Heaven Pizzeria
33 East Main St

Available for Delivery

Sunday	4:00 PM - 8:40 PM
Monday	CLOSED
Tuesday	11:30 AM - 8:40 PM
Wednesday	11:30 AM - 8:40 PM
Thursday	11:30 AM - 8:40 PM
Friday	11:00 AM - 8:40 PM
Saturday	11:00 AM - 8:40 PM

Appetizers and Sides

1. **Garlic Basil Gorgonzola Bread** **\$6.50**
Italian bread stuffed w/ gorgonzola and mozzarella cheeses, roasted garlic and basil pesto.
2. **Stuffed Portobello Mushroom** **\$9.50**
Balsamic roasted Portobello cap stuffed with baby spinach, caramelized onions and roasted red pepper stuffing, topped with boursin cheese
3. **Garlic Bread** **\$4.00**
4. **Fried Mozzarella** **\$6.00**
Served with our own marinara
5. **Fried Zucchini** **\$6.00**
Served with our own marinara
6. **Sweet Potato Fries** **\$4.50**
7. **French Fries** **\$3.00**
8. **Onion Rings** **\$6.00**
9. **Jalapeno Poppers** **\$6.00**
10. **Sampler Platter** **\$10.00**
Choice of 3 fried mozzarella, zucchini, onion rings, poppers or wings
11. **Meatballs or Sausage** **\$5.00**
84. **Garlic Knots**
Dozen \$4.00, Half Dozen \$2.50. 1/2 Dozen - \$2.50 Dozen - \$4.00
12. **Wings**
10 Piece \$9.00, 20 Piece \$17.00, 50 Piece \$38.00, 6 Piece \$6.00. Your choice of Buffalo, Wasabi Garlic, Honey Garlic BBQ, Orange Teriyaki, Jamaican Jerk, or Apple Habanero. Original 6 for \$6, 10 for \$9, 20 for \$17, 50 for \$38.
120. **Boneless Wings**
Double Order \$17.00, Single order \$9.00. Boneless Single order \$9, Double order \$17
100. **Mac & Cheese Bites** **\$6.00**
101. **Fried Green Beans** **\$7.00**
w/ wasabi ranch sauce

Soups

13. **Baked Five Onion** **\$4.50**
14. **Kickin' Texas Chili** **\$4.50**
15. **Soup d'Jour** **\$4.50**

Fresh Salads

16. **Tangy Pear Gorgonzola Salad** **\$8.50**
Mixed greens tossed w/ caramelized onions, green onions, candied walnuts, pears and gorgonzola cheese tossed with our champagne vinaigrette dressing
17. **Cranberry Spinach Salad** **\$8.50**
Maple glazed chicken on a bed of baby spinach w/ sun dried cranberries, roasted garlic and toasted sesame seeds tossed with our champagne vinaigrette dressing
18. **Cobb Salad** **\$10.00**
Grilled chicken, diced tomatoes, onions, olives, bacon, avocado and egg on a bed of romaine lettuce w/ bleu cheese crumbles
19. **Grilled Salmon Salad** **\$11.00**
Grilled salmon on a bed of spring mix tossed w/ artichoke hearts, tomatoes, onions, olives, and avocado
20. **Portobello Spinach Salad** **\$8.50**
Baby spinach, goat cheese, balsamic roasted Portobello's, and caramelized onions tossed w/ sun dried tomato pesto and champagne vinaigrette
21. **Caesar Salad** **\$7.50**
Crisp romaine lettuce tossed in our creamy caesar dressing w/ focaccia croutons
22. **Traditional Garden Salad** **\$6.50**
Fresh field greens topped w/ tomatoes, cucumbers, peppers, onions, mushrooms, carrots, artichoke hearts, and olives
23. **Caprese Salad** **\$8.50**
Fresh mozzarella and tomatoes served on a bed of field greens with red onions and a balsamic glaze
24. **House Salad** **\$3.50**
103. **Greek Salad** **\$8.50**
Romaine lettuce, tomato, onion, cucumber, olives, feta cheese tossed with Greek dressing

Panini and Sandwiches

Served w/ your choice of french fries, chips or salad. Substitute a house salad or sweet potato fries for \$1.50.

25. **Prime Rib Panini** **\$9.50**
Slow roasted prime rib topped w/ crumbled blue cheese, roasted red peppers, caramelized onions and Wasabi sauce grilled on a fresh Italian roll
26. **Chicken Florentine Panini** **\$8.50**
Marinated chicken breast, roasted garlic, baby spinach and mozzarella w/ basil caper aioli
27. **Roasted Turkey Panini** **\$8.50**
Roasted turkey, homemade stuffing, cranberry chutney and cranberry horseradish sauce grilled on a multigrain wheat bread
28. **Portobello Mushroom Panini** **\$8.50**
Balsamic roasted portobello mushrooms, roasted red peppers, spanish onions, baby spinach, provolone and basil pesto

- 29. Chicken Tomato Pesto Sandwich** **\$8.50**
Marinated chicken breast topped w/ mozzarella and sun dried tomato pesto served on a rosemary focaccia roll
- 30. Corned Beef Reuben** **\$8.50**
Corned beef topped w/ sweet sauerkraut, thousand island dressing and swiss grilled on rye bread
- 31. Atlantic Salmon Sandwich** **\$10.00**
Pan seared salmon topped w/ roasted red peppers, baby spinach and lemon basil caper aioli served on a rosemary focaccia roll
- 32. Cheese Burger** **\$8.50**
1/2 lb Black Angus burger w/ lettuce, tomato, onion and your choice of cheese on a roll.
- 33. Tuna Salad Grinder** **\$8.50**
Homemade tuna salad w/ lettuce, tomato and swiss cheese
- 34. Parmesan Grinder** **\$8.50**
Your choice of eggplant, meatball, sausage, or chicken with fresh marinara sauce, mozzarella and parmesan cheese
- 35. Pulled Pork Sandwich** **\$8.50**
Slow roasted pork in our signature BBQ sauce on a roll
- 102. Steak & Cheese** **\$9.50**
Served with grilled onions and peppers or lettuce, tomato and mayo

Wraps

Your choice of spinach, white or whole wheat served w/ chips

- 36. Chicken Salad Wrap** **\$7.50**
Grilled chicken w/ sun dried cranberries and mixed greens
- 37. Chicken Club Wrap** **\$7.50**
Bacon, lettuce, tomato, onion and mayo
- 37. Turkey Club Wrap** **\$7.50**
Bacon, lettuce, tomato, onion, and mayo
- 38. Buffalo Chicken Wrap** **\$7.50**
Crumbled blue cheese, shredded carrots, and mixed greens
- 39. Chicken Caesar Wrap** **\$7.50**
Romaine lettuce, parmesan cheese and Caesar dressing
- 40. Grilled Vegetable Wrap** **\$7.50**
Eggplant, broccoli, peppers, mushrooms and onions w/ feta cheese
- 41. BBQ Chicken Wrap** **\$7.50**
Grilled peppers and onions and cheddar jack cheese
- 42. Blackened Chicken Wrap** **\$7.50**
Lettuce, tomato, onion and ranch
- 43. Tuna Wrap** **\$7.50**
Homemade tuna salad w/ lettuce and tomato
- 44. Caprese Wrap** **\$7.50**
Fresh mozzarella, tomatoes, fresh basil pesto, mixed greens and balsamic glaze
- 45. Portobello Spinach Wrap** **\$7.50**
Roasted red peppers, caramelized onions and fresh mozzarella w/ balsamic dressing

Pasta Entrees

All Entrees come with a house salad and garlic knots. All Entrees ordered for two come with a house salad and garlic gorgonzola bread.

- 46. Chicken Penne Black & Blue (for 1)** **\$13.00**
Cajun chicken breast sautéed with garlic, onion, broccoli, and roasted red peppers in a blue cheese cream sauce.
- 105. Chicken Penne Black & Blue (for 2)** **\$24.00**
Cajun chicken breast sautéed with garlic, onion, broccoli, and roasted red peppers in a blue cheese cream sauce.
- 47. Seafood Trio (for 1))** **\$14.00**
Shrimp, scallops, and mussels sautéed in a white wine basil pesto cream sauce tossed with fettuccine.
- 48. Pasta Primavera (for 1)** **\$12.00**
Penne Pasta tossed with onion, garlic, broccoli, tomato, green peppers, roasted red peppers and artichoke hearts served with our own red sauce. Add your choice of Shrimp, Scallop, Meatball, or Chicken for \$3 per item per person.
- 107. Pasta Primavera (for 2)** **\$23.00**
Penne Pasta tossed with onion, garlic, broccoli, tomato, green peppers, roasted red peppers and artichoke hearts served with our own red sauce. Add your choice of Shrimp, Scallop, Meatball, or Chicken for \$3 per item per person.
- 49. Fettuccine Alfredo with Chicken (for 1)** **\$13.00**
Chicken Breast sautéed with red and green onion and garlic finished with our fresh Alfredo sauce.
- 108. Fettuccine Alfredo with Chicken (for 2)** **\$24.00**
Chicken Breast sautéed with red and green onion and garlic finished with our fresh Alfredo sauce.
- 50. Five Cheese Lasagna (for 1)** **\$13.00**
Our special blend of cheeses layered with spinach and herbs baked with our fresh plum tomato sauce.
- 109. Five Cheese Lasagna (for 2)** **\$24.00**
Our special blend of cheeses layered with spinach and herbs baked with our fresh plum tomato sauce.
- 51. Spaghetti with Meatballs or Sausage (for 1)** **\$12.00**
- 110. Spaghetti with Meatballs or Sausage (2)** **\$23.00**
- 52. Penne Alla Pepper Vodka(for 1)** **\$13.00**
Penne sautéed with broccoli, red peppers, kalamata olives, and finished with a pepper vodka sauce. Add your choice of shrimp, scallops, meatball or chicken for \$3 per item per person.
- 111. Penne Alla Pepper Vodka (for 2)** **\$24.00**
Penne sautéed with broccoli, red peppers, kalamata olives, and finished with a pepper vodka sauce. Add your choice of shrimp, scallops, meatball or chicken for \$3 per item per person
- 53. Wild Mushroom Ravioli (for 1)** **\$13.00**
Wild forest mushroom stuffed pasta pillows served in a sage and port wine reduction with parmesan cheese.
- 112. Wild Mushroom Ravioli (for 2)** **\$24.00**
Wild forest mushroom stuffed pasta pillows served in a sage and port wine reduction with parmesan cheese.
- 54. Fettuccine with Clams (for 1)** **\$14.00**
Whole and shucked clams sautéed with olive oil, garlic, basil pesto, white wine, spinach and artichokes.

- 113. Fettuccine with Clams (for 2) \$26.00**
Whole and shucked clams sautéed with olive oil, garlic, basil pesto, white wine, spinach and artichokes.
- 55. Parmigiana (for 1) \$14.00**
Fettuccine served with our plum tomato sauce and mozzarella cheese with your choice of chicken, eggplant, sausage, or meatballs.
- 114. Parmigiana (for 2) \$26.00**
Fettuccine served with our plum tomato sauce and mozzarella cheese with your choice of chicken, eggplant, sausage, or meatballs.
- 56. Mediterranean Penne (for 1) \$12.00**
Penne tossed with onion, plum tomato, roasted red pepper, kalamata olives, artichoke hearts, baby spinach and feta cheese in extra virgin olive oil and garlic.
- 115. Mediterranean Penne (for 2) \$23.00**
Penne tossed with onion, plum tomato, roasted red pepper, kalamata olives, artichoke hearts, baby spinach and feta cheese in extra virgin olive oil and garlic.
- 104. Shrimp and Scallop Ravioli (for 1) \$14.00**
Shrimp and scallops sautéed with spinach in alight basil tomato sauce in our overstuffed ravioli
- 116. Shrimp and Scallop Ravioli (for 2) \$26.00**
Shrimp and scallops sautéed with spinach in alight basil tomato sauce in our overstuffed ravioli

Kids Menu

- 57. Kids Slice W/ Fries \$6.00**
Slice of cheese or pepperoni pizza
- 58. Kids Chicken Tenders W/ Fries \$6.00**
honey mustard sauce
- 59. Kids Grilled Cheese Panini W/ Fries \$6.00**
- 60. Kids Mozzarella Sticks W/ Fries \$6.00**
- 61. Kids Penne Pasta \$5.00**
Choice of butter or marinara sauce
- 62. Kids Penne with Meatball \$6.00**

Hot Heaven NY Style Pizza

- 63. Small Mozzarella Pizza (14") \$10.00**
- 63. Large Mozzarella Pizza (18") \$14.00**
- 64. Cheese Calzone \$10.00**

Specialty Gourmet Pizzas

Specialty Pizzas Cannot Be Combined

- 65. Honey Roasted Chicken Pizza (white)**
Large \$19.00, Small \$14.00. Roasted garlic, goat cheese, caramelized onions, baby spinach and a honey glaze.
- 66. Shrimp Pizza (white)**
Large \$20.00, Small \$15.00. Garlic roasted shrimp, basil pesto, plum tomatoes, caramelized onions, artichoke hearts and feta cheese.
- 67. Blackened Scallop Pizza (white)**
Large \$20.00, Small \$15.00. Roasted red peppers, sun dried tomato pesto, onions, roasted garlic and gorgonzola cheese.
- 68. Whole Clam Pizza (white)**
Large \$20.00, Small \$15.00. Baby clams, roasted garlic, and green onion.

- 69. Cajun Chicken Pizza (red)**
Large \$19.00, Small \$14.00. Tomatoes, burnt onions, jalapeno peppers, roasted garlic and bourbon BBQ glaze
- 70. BBQ Chicken Pizza (red)**
Large \$19.00, Small \$14.00. Roasted red peppers, caramelized onions and bourbon BBQ glaze.
- 71. Buffalo Chicken Pizza (red)**
Large \$19.00, Small \$14.00. Crumbled bleu cheese, signature buffalo sauce and celery.
- 72. Bacon Cheeseburger Pizza (red)**
Large \$19.00, Small \$14.00. Hamburger, bacon, onion, tomatoes, and cheddar jack cheese.
- 73. Seared Rib Eye Pizza (white)**
Large \$20.00, Small \$15.00. Caramelized onions, roasted red peppers, diced tomatoes and gorgonzola cheese.
- 74. Vegetable Pizza (red)**
Large \$19.00, Small \$14.00. Broccoli, mushrooms, tomatoes, green peppers, onions.
- 75. Garden Pizza (red)**
Large \$20.00, Small \$15.00. Roasted red peppers, green peppers, onions, roasted garlic, tomatoes, broccoli, mushrooms, olives, artichoke hearts, shredded lettuce and Italian dressing.
- 76. Mediterranean Pizza (red)**
Large \$19.00, Small \$14.00. Roasted red peppers, onions, tomatoes, olives, pesto, and feta cheese.
- 77. Margarita Pizza (red)**
Large \$20.00, Small \$15.00. Fresh mozzarella, sliced tomatoes, and fresh basil.
- 78. Portobello Mushroom Pizza (white)**
Large \$19.00, Small \$14.00. Baby spinach, caramelized onions, roasted garlic and goat cheese.
- 79. Hawaiian Pizza (red)**
Large \$19.00, Small \$14.00. Ham, bacon, and pineapple.
- 80. Supreme Pizza (red)**
Large \$22.00, Small \$16.00. Pepperoni, sausage, hamburger, onions, mushrooms, green peppers.
- 81. Meat Lovers Pizza (red)**
Large \$22.00, Small \$16.00. Pepperoni, hamburger, sausage, bacon, chicken, onions, and green peppers.
- 82. Buffaroni**
Large \$19.00, Small \$14.00. Buffalo chicken blue dressing and pepperoni



Koma
345 North Main ST

Available for Delivery

Sunday	11:00 AM - 9:00 PM
Monday	11:00 AM - 9:00 PM
Tuesday	11:00 AM - 9:00 PM
Wednesday	11:00 AM - 9:00 PM
Thursday	11:00 AM - 9:00 PM
Friday	11:00 AM - 9:15 PM
Saturday	11:00 AM - 9:15 PM

Sushi Platter Specials

- 500. 12 Classic Sushi Rolls \$55.00**
Choose 12 rolls from the list - specify how many of each in the special instructions if you want certain quantities.
- 501. 6 Signature Rolls \$70.00**
Choose up to 6 Signature Rolls - specify qty in special instructions

Lunch Specials

- 1. Sushi Lunch \$13.95**
7 Pcs of Sushi with California Roll
- 2. Sashimi Lunch \$13.95**
12 Pcs Sashimi with a side of rice
- 3. 2 Rolls \$8.95**
Choose 2 rolls
- 4. 3 Rolls \$12.95**
Choose 3 rolls

Wok & Grill Platters

Served with Soup or Salad, California Roll, and White Rice

- 5. General Tso's Chicken \$10.95**
- 6. Pad Thai \$10.95**
Vegetable, Chicken or Shrimp
- 7. Shrimp and Vegetable Tempura \$10.95**
- 8. Teriyaki \$10.95**
Chicken, Beef, Shrimp or Scallop
- 9. Beef Negimaki \$10.95**
- 10. Chicken Satay \$10.95**

Hibachi Lunch

Served with Green Salad or Miso Soup, and Fried Rice

- 15. Hibachi Vegetables \$8.95**
- 16. Hibachi Chicken \$9.95**
- 17. Hibachi Steak \$10.95**
- 18. Hibachi Shrimp \$10.95**
- 19. Hibachi Salmon \$10.95**
- 20. Hibachi Scallops \$11.95**
- 21. Hibachi Calamari \$10.95**
- 22. Hibachi Filet Mignon \$12.95**
- 23. Hibachi Combo \$15.95**
Choose two proteins

Soup

- 30. Miso Soup \$2.50**
- 31. Wonton Soup \$2.95**
Pork and shrimp mixed
- 32. Tom Yum Soup \$4.95**
Shrimp & Scallop with Mixed Vegetables

Salad

- 35. Green Salad \$2.95**
Ginger Dressing
- 36. Avocado Salad \$5.50**
- 37. Japanese Seaweed Salad \$5.50**
- 38. Spicy Crab Meat Salad \$5.95**
- 39. Chicken Salad \$8.95**
Grilled Chicken on top of mixed greens with yuzu sauce
- 40. Mango Tuna Salad \$9.95**
Thinly Sliced seared tuna on top of mixed greens and mango served with wasabi citrus dressing
- 41. Steak Salad \$9.95**
Thinly Sliced steak cooked medium rare on top of mixed greens with scallion and fish egg accented with Japanese garlic sauce

Sushi Bar Starters

- 45. Blacken Tuna \$10.95**
Seared pepper tuna with wasabi mayo sauce
- 46. Escolar Carpaccio \$10.95**
Seared Escolar, tomato, scallion with citrus dressing
- 47. Sushi Appetizer \$9.95**
5 pieces Chef's Choice
- 48. Sashimi Appetizer \$10.95**
9 Pieces Chef's Choice
- 49. Fuji Mountain \$10.95**
Tuna, Salmon, white fish, cucumber, avocado, seaweed salad, tempura crunchy mixed accented w honey sauce, wasabi mayo and eel sauce
- 50. Seafood Ceviche \$10.95**
Mix of shrimp, octopus, surf clam and crab meat served with spicy lemon garlic sauce
- 51. Tuna Tartaki \$10.95**
Served thin sliced tuna accented with ponzu dressing

- 52. Miso Sesame Tuna** \$10.95
Pan seared sesame tuna and avocado with chef special miso sauce
- 53. Yellowtail Jalapeno Appetizers** \$11.95
Sliced yellowtail topped with jalapeno, with fish egg served with citrus dressing

Kitchen Starters

- 55. Edamame** \$4.95
soy bean with sea salt
- 56. Shrimp Shumai (6)** \$4.95
steamed with homeade dumpling sauce
- 57. Gyoza (6)** \$5.95
Japanese pan fried pork dumpling
- 58. Indian Pancake** \$4.95
Served with curry potato chicken dipping sauce
- 59. Lettuce Wrap** \$7.95
Choice of Beef or Chicken. Marinated and sauteed with fresh basil, scallion and chili paste served with fresh lettuce
- 60. Mini Beijing Duck** \$9.95
1/4 served with 3 mini bun
- 61. Beef Negimaki** \$8.95
Thin sliced beef rolled with scallions in teriyaki sauce
- 62. Satay Chicken** \$6.95
Grilled & served with lemongrass peanut sauce
- 63. Vegetable Spring Roll** \$4.95
- 64. Rock Shrimp** \$8.95
Signature tempura shrimp tossed with a homemade spicy Japanese dressing
- 65. Crab Rangoon (6)** \$5.95
- 66. Garlic Chilean Sea Bass** \$11.95
Pan fried served with garlic sauce and soba noodles
- 67. Shrimp and Vegetable Tempura Appetizer** \$7.95
- 68. Vietnamese Summer Roll** \$4.95
Rice paper wrapped with shrimp, lettuce, vermicelli and crushed peanuts with mild spicy chili sauce and peanut sauce
- 69. Fried Calamari** \$8.95
Jumbo Calamari with orange sauce
- 70. Spicy Tuna Gyoza** \$8.95
Fresh tuna and cream cheese wonton lightly deep fried accented with guacamole and Thai chili sauce
- 71. Pork Short Ribs** \$8.95
Four short ribs slow roasted and served with yuzu teriyaki sauce

Sushi (2pcs) & Sashimi (3pcs)

- 75. Tuna** \$5.75
- 76. Salmon** \$5.75
- 77. Yellowtail** \$5.75
- 78. Striped Bass** \$4.95
- 79. Shrimp** \$4.95
- 80. Crab Stick** \$3.95
- 81. Super White Tuna** \$5.75
- 82. Eel** \$5.95
- 83. Fluke** \$4.95
- 84. Octopus** \$4.95

- 85. Spicy Tuna** \$5.50
- 86. Tamango** \$3.50

Sushi (1 pc) & Sashimi (1pc)

- 87. Alaskan King Crab** \$4.95
- 88. Sea Scallop** \$3.95
- 89. Jumbo Sweet Shrimp** \$3.95
- 90. Ikura (Salmon egg)** \$2.95
- 91. Flying Fish Roe** \$2.95
- 92. Surf Red Clam** \$2.50

Classic Rolls - Raw

6 Pieces

- 100. Spicy Crunch Crab Roll** \$5.99
- 101. Tuna Roll** \$4.99
- 102. Spicy Tuna Roll** \$5.99
- 103. Tuna Avocado Roll** \$5.99
- 104. Tuna Cucumber Roll** \$5.99
- 105. Salmon Roll** \$4.99
- 106. Spicy Salmon Roll** \$5.99
- 107. Salmon Avocado Roll** \$5.99
- 108. Salmon Cucumber Roll** \$5.99
- 109. Salmon Jalapeno Roll** \$5.99
- 110. Yellowtail Scallion Roll** \$5.99
- 111. Spicy Yellowtail Roll** \$5.99
- 112. Yellowtail Jalapeno Roll** \$5.99
- 113. Super White Tuna Roll** \$4.99
- 114. Spicy Super White Tuna Roll** \$5.99
- 115. Philadelphia Roll** \$5.99
Salmon, cream cheese, avocado, cucumber and tempura flakes
- 116. West Hartford Roll** \$6.99
Shrimp, salmon, cucumber, avocado, tempura flakes with flying fish egg on top

Classic Rolls - Cooked

6 Pcs

- 117. California Roll** \$4.99
- 118. Eel Avocado Roll** \$5.99
- 119. Eel Cucumber Roll** \$5.99
- 120. Shrimp Avocado Roll** \$5.99
- 121. Shrimp Cucumber Roll** \$5.99
- 122. Sweet Potato Tempura Roll** \$4.99
- 123. King Crab Avocado Roll** \$9.99
with fish egg
- 124. Asparagus Roll** \$3.99
- 125. Cucumber Roll** \$3.99
- 126. Vegetable Rolls** \$4.99
- 127. Shrimp Tempura Roll** \$6.99
Shrimp tempura, avocado, cucumber, tobiko with eel sauce

128. Lobster Tempura Roll	\$9.99	145. Fantasy Roll	\$12.99
<i>Lobster tempura, avocado, cucumber, flying fish egg</i>		<i>Inside white fish, salmon, asparagus, scallion</i>	
129. Boston Roll	\$5.99	<i>Outside served w chef special sauce</i>	
<i>Cucumber, avocado, shrimp, lettuce with tobiko outside</i>		146. Dragon Roll	\$12.99
338. Spicy Crunchy Scallop	\$6.99	<i>Inside shrimp tempura Outside eel, avocado, flying fish egg</i>	
340. Avocado	\$3.99	147. Air Force 1 Roll	\$13.99
		<i>White Fish tempura, spicy crunchy scallop cucumber scallion and flying fish egg wrapped in sesame soy paper</i>	

Koma Special Rolls - Raw

130. Buddha Prayer Roll	\$11.99
<i>Inside Spicy crab, avocado, cucumber, Outside four different caviar</i>	
131. Dynamite Roll	\$11.99
<i>Inside spicy tuna, tempura flakes Outside spicy crab</i>	
132. Rainbow Roll	\$11.99
<i>Inside crab stick, cucumber, avocado Outside tuna, salmon, yellowtail, fluke</i>	
133. Lollipop Roll	\$12.99
<i>Super white tuna, yellowtail, tuna, crabmeat</i>	
134. Connecticut Roll	\$12.99
<i>Inside spicy white tuna, cucumber, jalapeno Outside white fish tempura, eel sauce, scallion, flying fish egg</i>	
135. Volcano Roll	\$12.99
<i>Crab Stick, cream cheese rolled tempura, topped with spicy tuna, batter accented w spicy mayo</i>	
136. Sushi Sandwich Roll	\$13.99
<i>Spicy tuna, lobster salad, avocado, tamago wrapped with sesame soy paper, accented with honey and eel sauce</i>	
137. Hurricane Roll	\$13.99
<i>Inside shrimp tempura, spicy tuna Outside seared pepper tuna, avocado, accented with chef special sauce.</i>	
138. Hottie Roll	\$13.99
<i>Shrimp tempura, avocado, soy paper topped with jalapeno, spicy tuna, accented with chili sauce and chili pepper</i>	
139. Angel Roll	\$14.99
<i>Inside blacken tuna, asparagus, and cucumber. Outside tuna, salmon, yellowtail, eel with wasabi mayo, and eel sauce.</i>	
140. All Star Roll	\$14.99
<i>Inside 2 pcs shrimp tempura, seaweed salad, avocado, asparagus, cucumber Outside sesame soybean sheet, spicy crunchy tuna</i>	
141. Hangover Roll	\$13.99
<i>Inside soft shell crab, basil, cucumber, Mozzarella cheese Outside spicy crunchysalmon with eel sauce.</i>	

Koma Special Rolls - Cooked

142. Spider Roll	\$9.99
<i>Inside soft shell crab, cucumber, avocado Outside flying fish egg</i>	
143. Sweet Heart Roll	\$11.99
<i>Inside Shrimp tempura, avocado Outside spicy crab, tempura flakes</i>	
144. Tiger Roll	\$11.99
<i>Inside Lobster salad, avocado, tempura flakes Outside special seaweed.</i>	

148. Big Mouth Roll	\$13.99
<i>Tempura shrimp & soft shell crab, seaweed salad, cucumber, avocado, topped w lobster salad</i>	
149. Godzilla Roll	\$13.99
<i>Inside spicy crab, avocado, tempura flakes Outside whole piece eel, avocado, eel, avocado, eel sauce</i>	
150. Crazy Horse Roll	\$13.99
<i>Inside white fish tempura Outside 2 shrimp tempura, eel & cucumber, top with eel sauce</i>	

Sushi Bar Entrees

Choice of miso soup and green salad

155. Sushi Entree	\$19.95
<i>9 pcs sushi w a tuna or california roll</i>	
156. Sashimi Entree	\$23.95
<i>18 pcs assorted sushi</i>	
157. Trio Spicy Combo	\$15.95
<i>Spicy tuna roll, spicy crabmeat roll, spicy salmon roll</i>	
158. Spicy Sushi Combo	\$20.95
<i>9 pcs sushi accented with spicy sauce with spicy tuna roll</i>	
159. Classic Roll Combo	\$14.95
<i>California roll, eel avocado roll, salmon roll</i>	
160. Sushi Trio	\$20.95
<i>3 pcs of each, tuna, salmon, yellowtail</i>	
161. Chirashi	\$19.95
<i>15 pcs mixed sashimi over seasoned sushi rice</i>	
162. Sushi & Sashimi for One	\$23.95
<i>5 pcs sushi, 8 pcs sashimi and a crunchy spicy salmon roll</i>	
163. Sushi & Sashimi for Two	\$49.95
<i>10 pcs sushi, 18 pcs sashimi and Spicy crab roll, eel avocado roll, crunchy spicy tuna roll</i>	
164. Sushi & Sashimi for Four	\$98.95
<i>18 pcs sushi, 35 pcs sashimi and California roll, spicy crunchy white tuna roll, spicy crab meat and dynamite roll</i>	

Japanese Teriyaki - Entrees

Grilled Teriyaki sauce, asparagus, red pepper, steamed broccoli, with Thai Jasmine rice. Served with miso soup or green salad.

170. Chicken Teriyaki	\$14.95
171. Shrimp Teriyaki	\$17.95
172. Salmon Teriyaki	\$16.95
173. Steak Teriyaki	\$18.95
174. Scallop Teriyaki	\$19.95
175. Filet Mignon Teriyaki	\$23.95
176. Lobster Teriyaki	\$28.95

Japanese Teriyaki - Combinations

Grilled Teriyaki sauce, asparagus, red pepper, steamed broccoli, with Thai Jasmine rice. Served with miso soup or green salad.

177. Chicken & Shrimp Teriyaki	\$18.95
178. Chicken & Steak Teriyaki	\$18.95
179. Chicken & Scallops Teriyaki	\$18.95
180. Steak Shrimp Teriyaki	\$21.95
181. Steak & Scallop Teriyaki	\$22.95
182. Shrimp & Scallop Teriyaki	\$21.95
183. Filet Mignon & Chicken Teriyaki	\$21.95
184. Filet Mignon & Shrimp Teriyaki	\$23.95
185. Filet Mignon & Scallop Teriyaki	\$23.95
186. Filet Mignon & Lobster Tail Teriyaki	\$27.95
187. Lobster Tail & Chicken Teriyaki	\$22.95
188. Lobster Tail & Shrimp Teriyaki	\$24.95
189. Lobster Tail & Steak Teriyaki	\$24.95
190. Lobster Tail & Scallop Teriyaki	\$25.95
191. Salmon & Shrimp Teriyaki	\$19.95
192. Salmon & Steak Teriyaki	\$19.95
193. Salmon & Scallop Teriyaki	\$20.95
194. Salmon & Chicken Teriyaki	\$17.95
195. Salmon & Filet Mignon Teriyaki	\$22.95
196. Salmon & Lobster Tail Teriyaki	\$24.95

Wok & Grill

With Jasmine Rice

200. Vegetarian Delight	\$11.95
<i>Sauteed mushroom, asparagus, string beans, carrots, and broccoli in white sauce.</i>	
201. General Tso's Chicken	\$12.95
202. Szechuan Crispy Shredded Beef	\$15.95
203. Basil Beef	\$14.95
<i>Sliced Beef, basil, onions, pepper with Thai basil sauce</i>	
204. Basil Shrimp	\$14.95
<i>Sliced shrimp, basil, onions, pepper with Thai basil sauce</i>	
205. Crispy Peanuts Chicken	\$14.95
<i>Lightly breaded & deep fried with creamy peanut sauce served with a mixed green salad</i>	
206. Grilled Garlic Miso Shrimp	\$16.95
<i>Grilled shrimp marinated with garlic and miso sauce, served with mixed greens and yuzu Japanese sauce</i>	
207. Orange Ginger Duck	\$17.95
<i>Sliced boneless duck, bok choy, mushrooms, with orange ginger sauce</i>	
208. Pan Roasted Chilean Sea Bass	\$23.95
<i>Sea bass with spicy tuna and spicy crab meat on top set on taomatoes, garnished with almond flakes with teriyaki sauce.</i>	
209. Miso Chilean Sea Bass	\$23.95
<i>Grilled with home made honey miso sauce</i>	
210. Filet Mignon -XO	\$21.95
<i>Filet Mignon, seasoned vegetables with XO sauce</i>	

Noodles & Rice

Choice of vegetable, chicken, beef, shrimp, Seafood (shrimp, scallop, crab), or House (chicken, beef, shrimp)

215. Pad Thai	
<i>Beef \$11.95, Chicken \$10.95, House \$13.95, Seafood \$13.95, Shrimp \$12.95, Vegetables \$9.95. Thai Fettucini rice noodle</i>	
216. Stir-Fried Udon	
<i>Beef \$11.95, Chicken \$10.95, House \$13.95, Seafood \$13.95, Shrimp \$12.95, Vegetables \$9.95. Japanese noodle</i>	
217. Asian Fried Rice	
<i>Beef \$11.95, Chicken \$10.95, House \$13.95, Seafood \$13.95, Shrimp \$12.95, Vegetables \$9.95.</i>	

Hibachi

Served with Hibachi Fried rice, Vegetables, 2 pieces of Hibachi Shrimp. Choice of Miso Soup or Green Salad.

300. Hibachi Vegetables	\$13.95
<i>Without shrimp</i>	
301. Hibachi Chicken	\$15.95
302. Hibachi Shrimp	\$19.95
303. Hibachi Salmon	\$19.95
304. Hibachi Steak	\$21.95
305. Hibachi Scallops	\$22.95
306. Hibachi Filet Mignon	\$26.95
307. Hibachi Twin Lobster Tail	\$30.95
308. Hibachi Calamari	\$20.95

Hibachi Combinations

310. Hibachi Chicken & Shrimp	\$21.95
311. Hibachi Chicken & Steak	\$22.95
312. Hibachi Chicken & Calamari	\$21.95
313. Hibachi Chicken & Scallops	\$24.95
314. Hibachi Steak & Shrimp	\$24.95
315. Hibachi Steak & Calamari	\$24.95
316. Hibachi Steak & Scallop	\$26.95
317. Hibachi Shrimp & Scallop	\$26.95
318. Hibachi Shrimp & Calamari	\$25.95
319. Hibachi Filet Mignon & Chicken	\$25.95
320. Hibachi Filet Mignon & Calamari	\$27.95
321. Hibachi Filet Mignon & Scallops	\$28.95
322. Hibachi Filet Mignon & Shrimp	\$28.95
323. Hibachi Sea Scallops	\$37.95
<i>Shrimp, Scallops & Lobster Tail</i>	
324. Hibachi Filet Mignon & Lobster Tail	\$31.95
325. Hibachi Lobster Tail & Chicken	\$26.95
326. Hibachi Lobster Tail & Shrimp	\$28.95
327. Hibachi Lobster Tail & Calamari	\$27.95
328. Hibachi Lobster Tail & Steak	\$27.95
329. Hibachi Lobster Tail & Scallop	\$29.95
330. Hibachi Salmon & Calamari	\$24.95

331. Hibachi Salmon & Shrimp	\$25.95
332. Hibachi Salmon & Steak	\$24.95
333. Hibachi Salmon & Scallops	\$25.95
334. Hibachi Salmon & Chicken	\$21.95
335. Hibachi Salmon & Filet Mignon	\$27.95
336. Hibachi Salmon & Lobster Tail	\$26.95
337. Hibachi Emperor's Deluxe	\$41.95

Filet Mignon, Lobster Tail, Shrimp, Scallop



La Trattoria

1 Brass Lantern Road

Available for Delivery

Sunday	12:00 PM - 9:00 PM
Monday	4:00 PM - 9:00 PM
Tuesday	11:30 AM - 9:00 PM
Wednesday	11:30 AM - 9:00 PM
Thursday	11:30 AM - 9:00 PM
Friday	11:30 AM - 9:15 PM
Saturday	5:00 PM - 9:15 PM

Antipasti

- 2. Shrimp Cocktail** **\$12.50**
Four Jumbo Shrimp with House Made Cocktail Sauce
- 3. Beef Carpaccio** **\$8.95**
On a Bed of Baby Greens with Extra Virgin Olive Oil and Shaved Parmigiano Reggiano Cheese
- 4. House Minestrone Soup** **\$4.95**
- 5. Zuppa Del Giorno** **\$4.95**

Insalata

- 10. Caesar Salad** **\$7.50**
Freshly chopped romaine hearts tossed with house made polenta croutons and grated parmigiano cheese
- 11. Roasted Beet Salad** **\$7.50**
Sliced roasted beets with Goat Cheese, Spiced-Candied Walnuts with a champagne vinaigrette
- 13. The Chopped Cobb Salad** **\$9.50**
Herb poached chicken, fresh avocado, diced tomatoes, smoked bacon, hard boiled egg, crumbled gorgonzola cheese, chopped red & green leaf lettuce tossed in a light sherry champagne vinaigrette

Panino Imbottito

- 15. Chicken Club** **\$8.95**
Sliced grilled chicken with lettuce, tomato, bacon and mayo
- 16. La Trat Burger** **\$9.95**
8oz. Black Angus beef topped with provolone, lettuce and tomato.
- 17. Veal Meatball Panini** **\$8.95**
House made veal meatballs, shredded mozzarella and marinara sauce.
- 18. Svetlana's Brioche** **\$13.95**
Thinly sliced Nova Scotia smoked salmon, caviar, crème fraîche, chives and dill on a brioche.

Piatti Forti

All the following include a house salad and are served over linguine.

- 30. Filet of Sole Francaise** **\$13.95**
Egg dipped and sautéed with a white wine lemon sauce
- 31. Veal Parmigiana** **\$14.95**
Breaded veal cutlet topped with marinara and shredded mozzarella.
- 33. Eggplant Napoleon** **\$11.95**
Breaded eggplant, mozzarella & ricotta cheese, mushrooms, spinach, grilled vegetables and marinara.
- 32. Chicken Piccata** **\$12.95**
Sautéed with capers and a white wine lemon sauce.

Antipasti

- 41. Mozzarella in Carrozza** **\$8.00**
Deep fried mozzarella cheese with marinara sauce
- 43. Cocktail di Gamberi** **\$12.50**
Jumbo shrimp with homemade cocktail sauce
- 44. Vongole Casino** **\$8.50**
Baked stuffed clams on a half shell
- 45. Vongole Aperte Fresche** **\$8.95**
clams on a half shell, freshly opened to order
- 46. Russian Slider** **\$8.95**
Two potato cake sliders filled with smoked salmon, crème fraîche and caviar
- 47. Mussels Posillipo** **\$9.95**
P.E.I mussels sautéed with fresh basil, hot pepper, and white wine
- 48. Stuffed Portobello Mushrooms** **\$7.95**
with spinach, roasted red peppers and mozzarella
- 49. Fresh Mozzarella with Prosciutto** **\$8.95**
sliced mozzarella with prosciutto di Parma
- 50. Veal Meatballs (2)** **\$7.95**
Tender house made veal meatballs with marinara and a dollop of ricotta cheese
- 51. Beef Carpaccio** **\$8.95**
Peppered beef Carpaccio with shaved parm, mesculin greens and extra virgin olive oil

Soups

- 55. Minestrone Soup or Chef's Choice** **\$4.95**

Insalata

- 60. Caesar Salad** **\$8.95**
- 61. Roasted Beet Salad** **\$6.95**
Champagne vinaigrette marinated w/ gorgonzola cheese and spiced-candied walnuts
- 62. Insalata Caprese** **\$7.95**
Sliced tomatoes, fresh mozzarella, basil, kalamata olives and extra virgin olive oil

Pasta

- 70. Lobster Ravioli** **\$18.95**
House made lobster and ricotta ravioli with a light cognac cream sauce
- 71. Penne Alla Vodka** **\$15.95**
Prepared with bacon, onion, tomato and cream. Also comes with a house salad.
- 72. Penne Bolognese** **\$16.95**
Traditional style meat sauce topped with ricotta. Also comes with a house salad.
- 73. Meat and Cheese Lasagna** **\$16.50**
House made ricotta, ground beef and layers of pasta. Also comes with a house salad.
- 74. Olio Santo** **\$19.95**
Jumbo shrimp sautéed with spinach, plum tomatoes, red pepper flake, garlic and extra virgin olive oil. Also comes with a house salad.
- 75. Eggplant Parmigiana** **\$16.95**
Breaded sliced eggplant with ricotta cheese, spinach, squash and tomato sauce. Also comes with a house salad.
- 76. Linguine Carbonara** **\$16.50**
Made with diced bacon, peas, egg yolk, a touch of cream and grated parm.
- 109. Cheese Manicotti** **\$16.95**
Tender pasta tubes filled with ricotta and parmesan cheese baked in marinara topped with shredded mozzarella

Meats

- 77. Grilled Pork Chop** **\$18.50**
11oz white maple farms pork chop with mashed potato and seasonal vegetables
- 78. Grilled Flat Iron Steak** **\$19.50**
Served with a peppercorn demi glaze
- 79. New Zealand Rack of Lamb** **\$29.00**
Grilled and served with a mint demi glaze
- 80. Seared Calves Liver** **\$19.00**
Red Bliss potatoes Lyonnaise, roasted vegetable ragu and a Balsamic and caramelized onion-veal reduction. Also comes with a house salad.
- 81. Veal Parmigiana** **\$22.50**
Over linguini marinara. Also comes with a house salad.
- 82. Veal Marsala** **\$23.50**
With spinach, mushrooms and garlic mashed potatoes. Also comes with a house salad.
- 84. Chopped Sirloin** **\$15.95**
Topped with mushroom demi glaze with mixed vegetables and roasted potatoes. Also comes with a house salad.
- 85. New York Sirloin** **\$28.00**
14 Oz grilled and served with mixed veg and roasted potato. Also comes with a house salad.
- 86. Filet Mignon** **\$32.00**
Over mushroom risotto with roasted onions, smoked bacon veal reduction. Also comes with a house salad.
- 87. Chicken Parmigiana** **\$19.00**
Over linguini marinara. Also comes with a house salad.
- 88. Chicken Francese** **\$19.00**
Egg battered with wine sauce served over linguini. Also comes with a house salad.
- 89. Chicken Piccata** **\$19.00**
Sautéed with capers and a lemon wine sauce

Seafood

- 95. Baked Stuffed Shrimp** **\$23.00**
Over risotto with julienned vegetables and a lemon Beurre Blanc
- 96. Filet of Sole Francese** **\$19.00**
Lightly egg dipped sole sautéed with a lemon butter white wine sauce
- 97. Roasted Norwegian Salmon** **\$24.50**
With a caramelized honey balsamic glaze and topped with crispy leeks
- 98. Grilled Salmon** **\$24.50**
with a citrus glaze over spinach risotto
- 99. Mediterranean Style Tilapia** **\$17.95**
Grilled and topped with a Mediterranean caponata

Child Menu

10 & under please.

- 105. Chicken Fingers and Fries** **\$6.50**
- 106. Cheese Tortellini** **\$6.50**
- 107. Macaroni and Cheese** **\$6.50**
- 108. Chicken Parmigiana** **\$6.50**



Little Mazen Pizza
1362 Hopmeadow Street

Available for Delivery

Sunday	11:00 AM - 9:00 PM
Monday	11:00 AM - 9:00 PM
Tuesday	11:00 AM - 9:00 PM
Wednesday	11:00 AM - 9:00 PM
Thursday	11:00 AM - 9:00 PM
Friday	11:00 AM - 9:15 PM
Saturday	11:00 AM - 9:15 PM

Fresh Mozzarella Pizza

1. Large Pizza	\$17.95
2. Medium Pizza	\$14.95
3. Small Pizza	\$10.45
4. Sheet Party Cheese	\$23.00

Little Mazen Favorites

All Mazen Pizza's come with Fresh Mozzarella,
Romano Cheese & Olive Oil

5. Chicken Parmigiana Pizza

Large \$23.99, Medium \$17.99, Small \$15.99.
Onions, Peppers & Mushrooms

6. Taco Pizza

Large \$23.99, Medium \$17.99, Small \$15.99.
Taco Meat or Mozzarella. Garnished with Tortilla
chips, Scallions, Jalapeno peppers, Lettuce,
Tomatoes and Sour Cream

7. Pesto Pizza

Red \$0.00, White \$0.00. Red or White with
Chicken Garlic, Roasted Red Peppers, Olives,
Artichokes and Pesto Sauce

8. Irish Potato Skin Pizza

Red \$0.00, White \$0.00. Red or White, Potato
Skins, Bacon, Sour cream and Parsley

9. Stuffed Pizza

Red \$0.00, White \$0.00. Red or White Pizza
Stuffed with Hamburger, Sausage, Spinach,
Mushrooms and Ricotta Cheese

10. Clam Pizza

Red \$0.00, White \$0.00. Red or White, Clams,
Red Onions, Bacon, Garlic and Parsley

11. Buffalo Chicken Pizza

Large \$23.99, Medium \$17.99, Small \$15.99.
Spicy Chicken with Cherry Peppers, Garlic, Hot
Sauce and Blue Cheese

12. Philly Steak Pizza

Large \$23.99, Medium \$17.99, Small \$15.99.
White, Chipped Steak, Peppers, Onions and
Mushrooms

13. Veggie Pizza

Large \$23.99, Medium \$17.99, Small \$15.99.
Spinach, Onions, Peppers, Mushrooms, Eggplant,
Broccoli and Roasted Red Peppers

14. BBQ Chicken Pizza

Large \$23.99, Medium \$17.99, Small \$15.99.
White, Chicken, Onions, Red and Green Peppers
in tangy BBQ sauce

15. Hawaiian Pizza

Red \$0.00, White \$0.00. Red or white, Ham,
Bacon, and Pineapple

16. Margarita Pizza

Large \$23.99, Medium \$17.99, Small \$15.99.
White, Plum Tomatoes, Fresh Basil and Garlic

17. Italian Combo Pizza

Red \$0.00, White \$0.00. Red or White (Just like
the grinder) Pepperoni, Cooked Salami, Genoa
Salami, Capicola, Garlic, Red onions and Olives

18. Meat Lovers Pizza

Large \$23.99, Medium \$17.99, Small \$15.99.
Pepperoni, Sausage, Meatball and hamburger,
Fresh Mozzarella and Red Sauce

19. Seafood Pizza

Red \$0.00, White \$0.00. Red or White, Shrimp,
Clams, Red Onions, Garlic, Olive Oil and Parsley

20. Super Supreme Pizza

Large \$23.99, Medium \$17.99, Small \$15.99.
Onion, green pepper, mushroom, sausage,
pepperoni & hamburger

21. Avocado Pizza

Large \$23.99, Medium \$17.99, Small \$15.99.
Tomato, Basil, Avocado, Sundried Tomatoes &
Garlic

22. Cheeseburger Pizza

Large \$23.99, Medium \$17.99, Small \$15.99.
Ground Beef, Tomato & Onion

Calzones

24. Fried Stromboli 14"	\$10.45
25. Cheese Calzone 14"	\$10.99

Jumbo Grinders

All grinders come with free potato chips

32. Fish Grinder	16" \$12.99, 8" \$7.99.
33. Cheeseburger Grinder	16" \$12.99, 8" \$7.99.
34. Grilled Chicken Grinder	16" \$12.99, 8" \$7.99.
35. Chicken Parmesan Grinder	16" \$12.99, 8" \$7.99.
36. Meatball Grinder	16" \$12.99, 8" \$7.99.
37. Cooked Salami Grinder	16" \$12.99, 8" \$7.99.
38. Ham Grinder	16" \$12.99, 8" \$7.99.
39. Roast Beef Grinder	16" \$12.99, 8" \$7.99.
40. Pepperoni Grinder	16" \$12.99, 8" \$7.99.
41. Steak and Cheese Grinder	16" \$12.99, 8" \$7.99.

42. Turkey Grinder

16" \$12.99, 8" \$7.99.

43. Eggplant Grinder

16" \$12.99, 8" \$7.99.

44. Buffalo Chicken Grinder

16" \$12.99, 8" \$7.99.

45. Sausage Grinder

16" \$12.99, 8" \$7.99.

46. Genoa Salami Grinder

16" \$12.99, 8" \$7.99.

47. Cappicola Grinder

16" \$12.99, 8" \$7.99.

48. Pastrami Grinder

16" \$12.99, 8" \$7.99.

49. BLT Grinder

16" \$12.99, 8" \$7.99.

50. Tuna Grinder

16" \$12.99, 8" \$7.99.

51. Italian Combo Grinder

16" \$12.99, 8" \$7.99.

52. Veggie Grinder

16" \$12.99, 8" \$7.99.

Wraps*All Wraps come with chips or french fries***59. Tuna Melt Wrap** **\$8.99****60. Turkey Wrap** **\$8.99****61. Tuna Wrap** **\$8.99****62. Veggie Wrap** **\$8.99****63. Buffalo Chicken Wrap** **\$8.99****64. Chicken Caesar Wrap** **\$8.99****65. Ham Wrap** **\$8.99****66. BLT Wrap** **\$8.99****67. Roast Beef Wrap** **\$8.99****68. Chicken Wrap** **\$8.99****Salads****72. Crispy Chicken Salad**

Large \$7.99, Small \$5.99.

73. Buffalo Chicken Salad

Large \$7.99, Small \$5.99.

74. Cobb Salad

Large \$7.99, Small \$5.99.

75. Caesar Salad

Large \$7.99, Small \$5.99.

76. Caesar Salad with Chicken

Large \$9.99, Small \$6.50.

77. Grilled Chicken Salad

Large \$9.99, Small \$6.50.

78. Antipasto Salad

Large \$9.99, Small \$6.50.

79. Fresh Mozzarella Salad

Large \$9.99, Small \$6.50.

80. Tuna Salad

Large \$9.99, Small \$6.50.

80. Chef's Salad

Large \$9.99, Small \$6.50.

82. Greek Salad

Large \$9.99, Small \$6.50.

83. Tossed Salad

Large \$7.99, Small \$5.99.

Appetizer**88. Fried Mushrooms** **\$6.75****89. Potato Skins (5 Pcs)** **\$9.75****90. Jumbo Chicken Wings***Barbecue \$0.00, Devil's \$0.00, Mild Buffalo \$0.00, Teriyaki \$0.00.***91. Chicken Tenders***Barbecue \$0.00, Honey Mustard \$0.00. Comes with Barbecue or Honey Mustard Sauce and Fries***92. Jalapeno Poppers** **\$5.75***6 pieces***93. Onion Rings** **\$4.75***Basket***94. French Fries** **\$4.00***Basket***95. Garlic Bread***Cheese \$1.50.***Pasta Dinners****108. Shrimp Alfredo Pasta Dinner** **\$13.99***Comes with garlic bread and salad***109. Chicken Alfredo Pasta Dinner** **\$13.99***Comes with garlic bread and salad***110. Fried Chicken Dinner** **\$11.99***Comes with garlic bread and salad***111. Pasta and Meatball dinner** **\$12.99***Comes with garlic bread and salad***112. Pasta w/ Sausage, Peppers, Onions dinner** **\$12.99***Comes with garlic bread and salad***113. Kid's Pasta With Butter dinner** **\$6.99****114. Chicken Parmigiana dinner** **\$12.99***Comes with garlic bread and salad***115. Eggplant Parmigiana dinner** **\$12.99***Comes with garlic bread and salad***116. Pasta and Clams dinner** **\$12.99***Comes with garlic bread and salad***117. Stuffed Shells dinner** **\$12.99***Comes with garlic bread and salad***118. Meat Lasagna dinner** **\$12.99***Comes with garlic bread and salad***119. Kids Pasta With Red Sauce dinner** **\$6.99****124. Fish and Chips dinner** **\$11.99***Comes with garlic bread and salad***125. Jumbo Shrimp dinner** **\$11.99***Comes with garlic bread and salad***126. Fried Clams dinner** **\$11.99***Comes with garlic bread and salad***127. Fried Scallops dinner** **\$11.99***Comes with garlic bread and salad***128. Seafood Combo dinner** **\$11.99***Comes with garlic bread and salad***129. Fried Calamari dinner** **\$11.99***Comes with garlic bread and salad***120. Kid's Mac and Cheese** **\$6.99**

Desserts

130. Cheese Cake	\$4.25
131. Carrot Cake	\$4.25
132. Chocolate Cake	\$4.25



Lyme Grill
136 Simsbury Road

Available for Delivery

Sunday	11:30 AM - 9:00 PM
Monday	3:00 PM - 9:00 PM
Tuesday	3:00 PM - 9:00 PM
Wednesday	3:00 PM - 9:00 PM
Thursday	11:30 AM - 9:00 PM
Friday	11:30 AM - 9:15 PM
Saturday	11:30 AM - 9:15 PM

Starters

1. **Wings- Boneless** \$12.00
2. **Wings- Bone in** \$14.00
Buffalo, Barbecue, Sweet Chili, Teriyaki, or Garlic Parmesan.
3. **Boneless Bites** \$12.00
Bite sized crispy chicken with your choice of wing sauce
4. **Nachos** \$14.00
Crispy corn tortilla, olives, tomatoes, jalapenos, sour cream, and house salsa. Add pulled pork or beef add \$2.
6. **Loaded Quesadilla** \$14.00
Cheese or pulled pork, wheddar tomato, scallions and jalapenos.
7. **Jose's Meatballs** \$12.00
With our own marinara, shaved parmesan, garlic crostini.
8. **Lettuce Wraps** \$13.00
Seared chicken or shrimp in iceberg lettuce cups, with cucumber - carrot slaw and sweet chili-hot mustard sauce.
9. **Artichoke Dip** \$12.50
Served with pita chips
10. **Bocce Balls** \$12.00
Sausage, peppers and ricotta filled dough balls on fresh home-style marinara
11. **Cheeseburger Sliders** \$15.00
Served with fries
12. **Pulled Pork Sliders with Cole Slaw** \$15.00
Served with fries
13. **Mac n Cheese Bites** \$10.00
14. **Meatball Sliders with Mozzarella cheese on garlic bread** \$15.00
Served with fries
15. **Fried Calamari** \$14.00
Served with pita chips.
16. **Jalapeno Poppers** \$8.00
Oven Baked with cream cheese, kalamata aioli
17. **French Onion Soup** \$8.00
Big bowl with swiss crouton
17. **Hand Cut Onions Rings** \$7.00

Entree Greens

Top any salad Portabella \$4, Chicken \$4, Pulled Pork \$4, Steak \$8, Shrimp \$6 or Salmon \$8

20. **The Wedge** \$12.00
Iceberg lettuce, blue cheese, red onions, tomatoes, & crispy bacon
21. **Lyme Grill Cobb Salad** \$13.00
Chopped romaine, tomatoes, hard-cooked eggs, bacon, avocado, gorgonzola, sherry vinaigrette
22. **Greek Salad** \$13.00
Tomatoes, cucumbers, red onions, kalamata olives, & mixed greens, with extra virgin olive oil, feta cheese, with pita chips
23. **Chopped Salad** \$12.00
diced vegetables and chopped greens with cilantro-lime vinaigrette and gorgonzola
25. **Caesar Salad** \$10.00
Romaine, parmesan, garlic croutons, parmesan cheese, caesar dressing
24. **Shrimp Sautee Salad** \$16.00
With garlic, herbs, hot cherry peppers, shaved parm, & white wine with a bed of sauteed mesclun greens, toasted baguette.
28. **Hueblein Salad** \$13.00
Spinach, red onion, tomatoes, candied walnuts, dried cranberries, fresh mozzarella, with raspberry vinaigrette, crostini

LG Classic

33. **New York Strip** \$25.00
14 ounces pan seared with marinated portabella mushrooms, caramelized onions, and gorgonzola, on garlic mashed potatoes with marsala demi-glace.
26. **Fried Chicken** \$16.00
Southern style fried chicken with mashed potatoes, gravy, and home style cole slaw
30. **Atlantic Salmon** \$20.00
Served over scallion mashed, tequila-lime reduction
27. **Piccata with Chicken** \$16.50
Liguini, capers, artichokes, sun-dried tomatoes, in a lemon butter white wine broth with chicken.
28. **Twin Grilled Chicken** \$16.00
Lemon herbed chicken breasts, roasted seasonal vegetables.
29. **Pan Seared Cajun Cod** \$16.50
Pineapple salsa, served garlic mashed and sauteed spinach
31. **Fish n' Chips** \$17.00
Locally brewed beer battered cod served with hand cut fries, tartar sauce and fresh cole slaw
32. **Pulled Pork Mac n' Cheese** \$16.00
The ultimate comfort food, oven baked
34. **Shrimp Piccata** \$19.00
Linguini, capers, artichoke, sun-dried tomatoes, lemon wine sauce.

Sides

38. **Fries** \$6.00
40. **Sauteed Spinach** \$6.00
41. **Roasted Vegetables** \$6.00
42. **Mashed Potatoes** \$6.00

43. Cole Slaw \$5.00

Sandwiches

All sandwiches come with hand cut fries

49. Classic Angus Burger \$13.00

Lettuce, tomatoes, onions and american cheese

50. Southwest Burger \$13.50

Angus burger, pulled pork, cole slaw, cheddar. Served with fries.

51. Cubano Sandwich \$12.00

Pork, ham, swiss, pickles, onions, and dijon mustard aioli, on a baguette pressed on the grill. Served with fries.

52. Pulled Pork Sandwich \$12.00

Slow cooked bbq pork sholder, pickles, cole slaw, and cheddar cheese on toasted brioche. Served with fries.

53. Steak Sub (Footlong) \$13.50

Shaved steak on a 12" roll, American Cheese, mayonnaise, red oino, chopped lettuce and peppers.

54. Grilled Chicken Sandwich \$12.00

Herb marinated grilled chicken, swiss cheese, leaf lettuce, red onion, tomato and mayonnaise Served with hand cut fries.

55. Eggplant Sandwich \$12.00

Lightly bread pan fried, lettuce, tomato and Kalamata aioli on rye.

56. Pastrami Sandwich \$12.00

Caramelized onions, Swiss, Dijon, shredded lettuce, tomato, on rye.

Stone Pies

14" pies

60. Build Your Own Stone Pie \$14.00

Herb oil crust, our pizza saue and shredded mozzarella

61. Keithza Pizza \$16.00

Herb oil, garlic spinach, balsamic marintated portabellas, red onion, and gorgonzola.

62. Chicken Ranch Pizza \$16.00

Heab oil, grilled chicken, bacon, caramelized onions, cheddar, mozzarella and drizzle with ranch dressing

63. Hawaiian Pizza \$15.00

Bacon, ham, pineapple, jalapenos, mozzarealla, red sauce.

64. Margherita Pizza \$15.00

Our pizza sauce, fresh mozzarella, fresh basil, sliced tomatoes.

Features

65. Steak Gyro \$15.00

Marinated steak, bacon aioli, greens, tomatoes, red onions, pita, with fries.

66. Oven Roasted Chicken \$16.50

Garlic mashed potatoes, seasonal roasted vegetabes.

67. Airline Chicken \$16.50

Oven Roasted, garlic mashed potatoes, seasonal roasted vegetables.

68. Chicken Parm \$16.50

House-made marinara and a bed of linguini



Maple Tree Cafe
781 Hopmeadow Street

Available for Delivery

Sunday	11:30 AM - 9:00 PM
Monday	11:30 AM - 9:00 PM
Tuesday	11:30 AM - 9:00 PM
Wednesday	11:30 AM - 9:00 PM
Thursday	11:30 AM - 9:00 PM
Friday	11:30 AM - 9:15 PM
Saturday	11:30 AM - 9:15 PM

Appetizers

1. **New England Clam Chowder** \$6.00
2. **French Onion Soup** \$6.00
3. **Fried Mozzarella** \$7.95
4. **Fried Asparagus** \$7.95
tempura batter, cucumber wasabi dressing
5. **Fried Calamari** \$10.95
fried cherry peppers, marinara sauce, lemon wedge
6. **Steamed Mussels or Clams** \$10.95
Spicy marinara or white wine, garlic sauce
7. **Crab Cakes** \$11.95
side salad, tartar sauce, lemon wedge
8. **Shrimp Cocktail** \$9.95
traditional cocktail sauce, lemon wedge.
9. **Wings (6)** \$5.99
Mild, Hot, Ghost, Buffalo BBQ, Mango Habenero
10. **Wings (12)** \$11.99
Mild, Hot, Ghost, Buffalo BBQ, Mango Habenero
12. **Open Ticket**

Salads

15. **House Salad**
Large \$6.00, Small \$4.00. Mixed greens, tomatoes, cucumbers, red onion, balsamic vinaigrette
16. **Buffalo Chicken** \$10.95
tempura batter, cucumber wasabi dressing
17. **Grilled Chicken Cobb** \$10.95
Bleu cheese, grilled chicken, bacon, avocado, tomato, cucumber, egg, lemon herb vinaigrette
18. **Pecan Goat Cheese** \$9.50
Field greens, candied pecans, crumbled goat cheese, grapes, sherry vinaigrette.
19. **Baby Spinach** \$10.95
Grilled asparagus, red onion, bacon, toasted pine nuts, egg, raspberry vinaigrette

20. **Caesar** \$8.00
Romaine, croutons, Parmesan
21. **Orange & Walnut** \$10.95
Field greens, dried figs, brie cheese, orange segments, candied walnuts, balsamic vinaigrette
22. **Marinated Beet Salad** \$10.95
Marinated beets, red onions, goat cheese, candied walnuts, over field greens, balsamic vinaigrette

Mains

Mains, pastas & classic dishes include starter salad with Balsamic Vinaigrette and our delicious house made bread

25. **Steak Frites** \$21.95
Seared strip steak, hand cut fries, sauteed spinach with garlic.
26. **Fish-n-Chips** \$12.95
Beer battered cod fillets, tarter sauce, lemon wedges, hand cut fries
27. **Shrimp Scampi** \$15.95
Angel hair pasta, garlic, parsley, red pepper flakes, fresh lemon and white wine sauce.
28. **Andouille Sausage & Pulled Chicken** \$26.95
Over angel hair, tomatoes, fresh spinach, in a cajun tomato cream sauce.
29. **Orecchiette Caprese** \$14.95
Vine ripe tomatoes, evoo, fresh mozzarella, fresh basil, finished with a balsamic glaze.
30. **Maple Tree Salmon** \$19.95
Maple glaze salmon, sweet potato & spinach saute topped with house made maple bacon.
31. **Seared Sea Scallops** \$21.95
Over seasonal risotto. (ask server for todays selection)
32. **Cioppino** \$24.95
Seafood stew, cod, clams, mussels, shrimp, scallops, calamari, and tomato broth
33. **Fish-N-Chips** \$14.95
Beer battered cod fillets, tartar sauce, lemon wedges, hand cut fries
34. **Porchetta** \$16.95
Roasted pork, highly seasoned with aromatic herbs, garlic rosemary and spices, served with mashed potatoes and broccoli.

Pasta

Mains, pastas & classic dishes include starter salad with Balsamic Vinaigrette and our delicious house made bread

35. **Andouille Sausage and Pulled Chicken** \$16.95
Over angel hair, tomatoes, spinach in a cajun tomato cream sauce
36. **Bolognese Over Orecchiette** \$16.95
House made bolognese, dollop of parsley mascarpone
37. **Cavateeli with Sausage** \$16.95
Broccoli rabe, white beans, evoo, red pepper flakes, garlic, finished with pecorino
38. **Linguine with Shrimp** \$17.95
Gulf shrimp, tomatoes, artichoke hearts, spinach, capers with garlic, white wine, parsley butter
39. **Chicken Broccoli Orecchiette** \$19.95
Pulled chicken and broccoli in a garlic, herb and cream sauce.

40. Mussel Fra Diavolo \$17.95

Traditional spicy tomato white wine sauce, served over linguine

42. Orecchiette Caprese \$14.95

vine ripe tomatoes, evoo, fresh mozzarella, fresh basil, finished with a balsamic glaze.

Sandwiches & Burgers

Served with French Fries or coleslaw and a pickle

47. Reuben \$10.95

Swiss cheese, cored beef, sauerkraut, thousand island dressing, rye.

48. Grilled Chicken Sandwich \$10.95

Smoked mozzarella, balsamic onions, sun dried tomato basil pesto, ciabatta roll

52. Grilled Chicken Sandwich \$9.95

Smoked mozzarella, balsamic onions, sun dried tomato basil pesto, ciabatta roll

49. Turkey Club Wrap \$9.95

Bacon, lettuce, tomato, cranberry mayo, cheese served in a wrap

50. Garden Burger \$9.95

Sweet potato, black bean and corn veggie patty, cheddar cheese, chipotle aioli

51. Build a Burger \$8.50

Half pound, all beef patty, lettuce, tomato, onion.

53. Porchetta Panini \$9.95

housemade sliced porchetta, marinated vegetables, cherry peppers, arugula

54. Buffalo Chicken Wrap \$9.95

breaded buffalo chicken, creamy bleu cheese, lettuce, tomato

67. Chicken Caesar Wrap \$9.95

Grilled chicken, romaine, Parmesan cheese, croutons

68. Chicken Parmesan \$10.95

marinara, fresh mozzarella, ciabatta roll

69. Tuna Melt \$9.95

Tuna, Cheddar cheese, rye bread

Classics**55. Chicken Piccata \$16.95**

White wine lemon caper sauce, spinach, oven roasted tomatoes, & artichoke orzo

56. Chicken Marsala \$16.95

Marsala wine sauce, wild mushrooms, served over mashed potatoes.

57. Chicken Parmesan \$16.95

With penne pasta

58. Lasagna \$15.95

with house made bolognese

59. Linguine with Clams \$16.95

Littleneck clams, with garlic, white wine, parsley butter

60. Shrimp Scampi \$16.95

Garlic, parsley, lemon, and white wine sauce over angel hair pasta.

Kids**62. Chicken Tenders with Fries \$5.95****63. Mac & cheese \$5.95****64. Grilled Cheese \$5.95****65. Pasta with Marinara \$5.95****66. Burger with Fries \$5.95****Lunch Specials**

Includes started salad with balsamic vinaigrette and our delicious house made bread.

70. Chicken Piccata \$12.95

White wine lemon caper sauce, spinach, oven roasted tomatoes, & artichoke orzo

71. Chicken Marsala \$12.95

Marsala wine sauce, wild mushrooms, served over mashed potatoes

72. Chicken Parmesan \$12.95

with penne pasta

73. Linguine with Clams \$12.95

Littleneck clams, with garlic, white wine, parsley butter

74. Linguine with Mussels \$12.95

Fresh mussels in a psicy tomato sauce.



Marco's Restaurant and Pizzeria
32 Main Street

Available for Delivery

Sunday	3:00 PM - 9:00 PM
Monday	4:30 PM - 9:00 PM
Tuesday	11:30 AM - 9:00 PM
Wednesday	11:30 AM - 9:00 PM
Thursday	11:30 AM - 9:00 PM
Friday	11:30 AM - 9:15 PM
Saturday	11:30 AM - 9:15 PM

Appetizers

1. Chicken Fingers	\$6.95
<i>Served with fries</i>	
2. Buffalo Wings (10)	\$7.99
<i>10 piece with hot, mild or honey sauce</i>	
3. Buffalo Wings (20)	\$15.99
<i>20 piece with hot, mild or honey sauce</i>	
4. Fried Mozzarella (6)	\$5.99
<i>6 pieces</i>	
5. Fried Mozzarella (10)	\$8.95
<i>10 pieces</i>	
6. Cheese Ravioli	\$7.95
7. Fritto Di Calamari	\$8.95
<i>with capers, lemon, white wine and tomato</i>	
8. Shrimp Cocktail	\$7.95
9. Mussels Fra Diavolo	\$7.95
10. French Fries	\$2.49
11. Cheese Fries	\$3.79
12. Pizza Fries	\$3.99
13. Potato Skins	\$6.95
14. Bruschetta Romano	\$7.95
<i>Homemade bread topped with fresh chopped tomatoes marinated in garlic olive oil and seasoning with mozzarella cheese</i>	
15. Eggplant Rollatini	\$7.95
<i>Sliced eggplant rolled with sliced prociutto, fresh mozzarella, ricotta and baked in marinara sauce</i>	
16. Garlic Bread	\$3.79
17. Gorgonzola Bread	\$4.50
18. Garlic Bread with Cheese	\$3.95

Salads

25. House Salad	\$5.95
26. Chef Salad	\$7.95
27. Spinach Salad	\$7.95
28. Antipasta Salad	\$7.95
29. Tuna Salad	\$7.95
30. Greek Salad	\$7.95

31. Caprese Salad	\$7.99
<i>Fresh mozzarella and fresh tomato garnish with roasted peppers, olive oil and garlic.</i>	
32. Caesar Salad	\$5.95
<i>Crispy romaine lettuce, fresh croutons and caesar dressing sprinkled with fresh grated parmesan cheese.</i>	
33. Tuscan Grilled Chicken Salad	\$8.25
<i>Fresh mixed greens, tender grilled chicken, roasted peppers, black olives, tomatoes, fresh mozzarella and imported pecorino romano cheese</i>	

Side Dishes

40. Vegetables	\$2.50
41. Grilled Chicken	\$2.50
42. Sausage	\$3.00
43. Meatball	\$3.00
44. Grilled Shrimp	\$3.00

Soups

79. Soup of the Day	
<i>bowl \$3.95, cup \$2.95. cup or bowl</i>	
80. French Onion Soup	\$4.25

Traditional Pasta-Lunch

50. Marinara	\$8.95
<i>Homemade tomato sauce seasoned with garlic and fresh herbs.</i>	
51. Herbs Over Linguini	\$8.95
52. Fettuccine Alfredo	\$7.95
<i>Cream, parmigiano reggiano and pecorino romano</i>	
53. Tortellini Santo Rose	\$7.95
<i>Cheese tortellini, sauteed with sausage, mushrooms and spinach in a tomato cream sauce served with bread.</i>	
54. Giobatto	\$8.95
<i>Sauteed chicken, sweet sausage, onions, grilled red peppers, simmered in a veal glaze and tomato sauce with fresh herbs</i>	
55. Pasta Aglio and Olio	\$7.95
<i>Tossed with garlic, extra virgin olive oil, red roasted peppers and broccoli.</i>	
56. Carbonara	\$8.95
<i>Panchetta and garden peas tossed in alfredo sauce</i>	
57. Primavera	\$8.95
<i>Assorted fresh seasonal vegetables served with choice of sauce</i>	
58. Penne alla Marinara	\$7.95
59. Vodka Rigatoni	\$8.95
<i>pink vodka cream sauce</i>	
60. Rigatoni Bolognese	\$8.95
<i>with carrots, onions in our homemade marinara sauce</i>	
61. Penne alla Putanesca	\$8.95
<i>Topped with marinara sauce, capers, olives, and a touch of anchovies</i>	
62. Fettucini Primavera	\$8.95
<i>Broccoli, spinach, tomatoes, garlic, and olive oil.</i>	

63. Eggplant Parmigiana \$7.95

Thinly sliced, light coated in seasoned bread crumbs with marinara sauce and topped with mozzarella over pasta

Baked Pasta-Lunch**70. Lasagna \$8.95**

Pasta sheets layered with ground beef, fresh ricotta cheese, homemade sauce, herbs and spices baked with melted mozzarella cheese

71. Baked Cheese Ravioli \$8.95

cheese ravioli baked in homemade marinara sauce topped with melted mozzarella cheese

72. Penne al Forno \$9.95

Penne pasta tossed with meatballs and sausage in homemade marinara sauce baked with melted mozzarella cheese

73. Stuffed Shells \$8.95

Pasta shells stuffed with creamy ricotta served over a bed of marinara sauce with melted mozzarella cheese

Veal-Lunch**85. Veal Parmigiana \$11.95**

Breaded veal medallions topped off with marinara sauce and fresh mozzarella over pasta

86. Veal Picatta \$11.95

Sauteed veal medallions with tomatoes, capers in a white wine lemon and butter sauce over angel hair

87. Veal Marsala \$11.95

sauteed veal medallions with wild mushrooms and roasted peppers in marsala cream sauce over fettuccini

Chicken-Lunch**90. Chicken Marcos \$9.95**

Sauteed chicken with garlic, shallots, mushrooms, and spinach in a vodka gorgonzola cream sauce over penne pasta

91. Chicken Marsala \$9.95

Boneless chicken breast with wild mushrooms in a marsala wine sauce served with roasted garlic mashed potatoes and fresh vegetable of the day.

92. Chicken ala Italia \$8.95

Sauteed chicken with red roasted peppers, artichoke hearts, greek olives, spinach in a garlic tomato sauce over linguini

93. Lemon Chicken and Broccoli \$8.95

Sauteed chicken with shallots, garlic, red roasted peppers, broccoli, and tomatoes in a lemon cream sauce over linguini

94. Chicken Picatta \$8.95

Sauteed chicken with garlic, capers, and tomatoes in a lemon white wine sauce over angel hair

95. Chicken Liguria \$8.95

Sauteed chicken with sun dried tomatoes, broccoli, and spinach in a light basil cream sauce over fettuccini

96. Chicken Pesto \$8.95

grilled chicken breast tossed with roasted peppers, kalamata olives and artichoke hearts in basil pesto over linguini with roasted pine nut garnish and pecorino romano cheese

97. Chicken and Sausage Rose \$8.95

Sauteed chicken and sweet sausage, spinach, sun dried tomatoes, and mushrooms in a tomato cream sauce over linguini

98. Chicken Parmigiana \$8.95

chicken cutlet lightly breaded topped with marinara sauce and mozzarella cheese over pasta

99. Grilled Marinated Chicken Breast \$9.95

marinated in a balsamic basil vinaigrette

100. Chicken and Eggplant Parmigiana \$9.95

Breaded chicken and eggplant with mozzarella cheese topped with tomato sauce over linguini

Seafood-Lunch**105. Shrimp Genovese \$10.95**

Sauteed shrimp with garlic, capers, kalamata olives, grilled red roasted peppers, tomatoes and basil over angel hair

106. Shrimp and Calamari Verdi \$10.95

Sauteed shrimp and calamari with olives, spinach, fresh roma tomatoes in a fresh basil olive oil sauce over linguini

107. Shrimp Scampi \$10.95

Sauteed shrimp with capers and shallots in a garlic wine sauce over angel hair.

108. Salmon Rose \$10.95

Salmon sauteed with garlic, onions, mushrooms, and spinach in a tomato cream sauce over linguini

109. Cioppino \$11.95

Sauteed shrimp, clams, scallops, mussels and calamari seasoned with garlic, and fresh herbs in a tomato broth over linguini

110. Grilled Salmon \$11.95

Fresh atlantic salmon filet marinated in a balsamic vinaigrette

Traditional Pasta-Dinner**300. Marinara \$11.95**

Homemade tomato sauce seasoned with garlic and fresh herbs. Served with bread.

301. Herbs Over Linguini \$11.95

served with bread

302. Fettuccine Alfredo \$13.95

Cream, parmigiano reggiano, pecorino romano. Served with bread

303. Tortellini Santo Rose \$16.95

Cheese tortellini, sauteed with sausage, mushrooms and spinach in a tomato cream sauce. Served with bread

304. Giobatta \$17.95

Sauteed chicken, sweet sausage, onions, grilled red peppers, simmered in a veal glaze and tomato sauce with fresh herbs. Served with bread

305. Pasta Aglio and Olio \$13.95

Tossed with garlic, extra virgin olive oil, red roasted peppers and broccoli. Served with bread

306. Carbonara \$14.95

Panchetta and garden peas tossed in alfredo sauce. Served with bread

307. Primavera \$14.95

Assorted fresh seasonal vegetables, served with bread

308. Penne alla Marinara \$11.95

- 309. Vodka Rigatoni** **\$13.95**
Rigatoni pasta tossed in a pink cream sauce.
- 310. Rigatoni Bolognese** **\$13.95**
With Carrots & Onions in our Homemade Marinara
- 311. Penne alla Putanesca** **\$13.95**
Penne Pasta Tossed in a Marinara Sauce with Capers, Olives & a Touch of Anchovies
- 312. Fettuccini Primavera** **\$13.95**
Broccoli, Spinach & Tomatoes with Garlic & Olive Oil
- 313. Eggplant Parmigiana** **\$14.95**
Thinly Sliced, Lightly Coated in Seasoned Bread Crumbs with Marinara Sauce & Topped with Mozzarella, Served Over Pasta

Baked Pasta Dinner

- 320. Lasagna** **\$13.95**
Pasta sheets layered with ground beef, fresh ricotta cheese, homemade sauce, herbs and spices baked with melted mozzarella cheese
- 321. Baked Cheese Ravioli** **\$14.95**
cheese ravioli baked in homemade marinara sauce topped with melted mozzarella cheese
- 322. Penne al Forno** **\$14.95**
Penne pasta tossed with meatballs and sausage in homemade marinara sauce baked with melted mozzarella cheese.
- 323. Stuffed Shells** **\$12.95**
Pasta shells stuffed with creamy ricotta served over a bed of marinara sauce with melted mozzarella cheese

Steak alla Griglia

All Served with Homemade bread and sauce

- 324. Pork Madeira** **\$16.95**
Grilled Pork Tenderloin Topped with Port Wine Cream Sauce
- 325. New York Strip** **\$18.95**
This grilled sirloin is a favorite served with roasted garlic and port wine sauce
- 326. Blackened Rib Eye** **\$18.95**
Tender cut of prime seasoned with cajun spices and grilled on a hot filet plate.
- 327. Grilled Delmonico** **\$18.95**
Aged beef flavorful and tender with sauteed onions

Veal-Dinner

Served with Soup or Salad and Bread

- 328. Veal Parmigiana** **\$17.95**
Breaded veal medallions topped off with marinara sauce and fresh mozzarella over pasta.
- 329. Veal Picatta** **\$17.95**
Sauteed veal medallions with tomatoes, capers in a white wine lemon and butter sauce over angel hair.
- 330. Veal Marsala** **\$17.95**
Sauteed veal medallions with wild mushrooms and roasted peppers in marsala cream sauce over fettuccini.

Chicken-Dinner

Served Soup or Salad and Bread

- 350. Chicken Marcos** **\$16.95**
sauteed chicken with garlic, shallots, mushrooms, and spinach in a vodka gorgonzola cream sauce over penne pasta
- 351. Chicken Marsala** **\$16.95**
Boneless chicken breast with wild mushrooms in a marsala wine sauce served with roasted garlic mashed potatoes and vegetable of the day
- 352. Chicken alla Italia** **\$15.95**
Sauteed chicken with red roasted peppers, artichoke hearts, greek olives, spinach in a garlic tomato sauce over linguini
- 353. Lemon Chicken and Broccoli** **\$15.95**
Sauteed chicken with shallots, garlic, red roasted peppers, broccoli, and tomatoes in a lemon cream sauce over linguini
- 354. Chicken Picatta** **\$15.95**
sauteed chicken with garlic, capers, and tomatoes in a lemon white wine sauce over angel hair
- 355. Chicken Liguria** **\$16.95**
Sauteed chicken with sun dried tomatoes, broccoli, and spinach in a light basil cream sauce over fettuccini.
- 356. Chicken Pesto** **\$15.95**
Grilled chicken breast tossed with roasted peppers, kalamata olives and artichoke hearts in basil pesto over linguini with roasted pine nut garnish and peccorino romano cheese
- 357. Chicken and Sausage Rose** **\$16.95**
Sauteed chicken and sweet sausage, spinach, sun dried tomatoes, and mushrooms in a tomato cream sauce over linguini
- 358. Chicken Parmigiana** **\$15.95**
chicken cutlet lightly breaded topped with marinara sauce and mozzarella cheese over pasta
- 359. Grilled Marinated Chicken Breast** **\$16.95**
marinated in a balsamic basil vinaigrette
- 360. Chicken and Eggplant Parmigiana** **\$16.95**
breaded chicken and eggplant with mozzarella cheese topped with tomato sauce over linguini

Seafood-Dinner

Served with Soup or Salad and bread

- 380. Shrimp Genovese** **\$16.95**
Sauteed shrimp with garlic, capers, kalamata olives, grilled red roasted peppers, tomatoes and basil over angel hair
- 381. Shrimp and Calamari Verdi** **\$16.95**
sauteed shrimp and calamari with olives, spinach, fresh roma tomatoes in a fresh basil olive oil sauce over linguini
- 382. Shrimp Scampi** **\$16.95**
Sauteed shrimp with capers and shallots in a garlic wine sauce over angel hair
- 383. Salmon Rose** **\$16.95**
Salmon sauteed with garlic, onions, mushrooms, and spinach in a tomato cream sauce over linguini
- 384. Cioppino** **\$18.95**
Sauteed shrimp, clams, scallops, mussels and calamari seasoned with garlic, and fresh herbs in a tomato broth over linguini
- 385. Grilled Salmon** **\$18.95**
Fresh atlantic salmon filet marinated in a balsamic vinaigrette

Pizza

115. Small Cheese 10" \$5.95
 116. Large Cheese 16" \$10.95
 117. Sicilian 16" X 16" \$12.95

Gourmet Pizza

Choice of red or white

120. Chicken Pesto Small \$12.00
Grilled chicken, roma, tomatoes, caramelized onions, pesto, garlic, romano and mozzarella cheese.
121. Chicken Pesto Large \$18.00
Grilled chicken, roma tomatoes, caramelized onions, pesto, garlic, romano and mozzarella cheese.
122. Spinach Ricotta Small \$12.00
sweet sausage, caramelized onions, spinach, ricotta and mozzarella cheese
123. Spinach Ricotta Large \$18.00
sweet sausage, caramelized onions, spinach, ricotta and mozzarella cheese
124. Mediterranean Small \$12.00
Plum tomato, kalamata olives, capers, and imported feta cheese
125. Mediterranean Large \$18.00
Plum tomato, kalamata olives, capers, and imported feta cheese
126. Garden Lovers Small \$12.00
Seasonal vegetables, garlic and evoo
127. Garden Lovers Large \$18.00
Seasonal vegetables, garlic and evoo
128. Seafood Extravaganza Small \$12.00
Shrimp, scallop, calamari, clams, capers, lemon, evoo and mozzarella cheese
129. Seafood Extravaganza Large \$19.99
Shrimp, scallop, calamari, clams, capers, lemon, evoo and mozzarella cheese
130. Kitchen Sink Like it Sounds! Small \$13.00
Everything except anchovies
131. Kitchen Sink Like it Sounds! Large \$22.00
everything except anchovies
132. Tomato Basil Small \$11.00
Roma tomato, fresh basil, garlic and evoo
133. Tomato Basil Large \$17.00
Roma tomato, fresh basil, garlic and evoo
134. Buffalo Chicken Small \$12.00
Mozzarella, chicken and our hot buffalo sauce
135. Buffalo Chicken Large \$18.00
Mozzarella, chicken and our hot buffalo sauce
136. Florentina Small \$12.00
Spinach, chicken, mozzarella, garlic, herbs and spices
137. Florentina Large \$18.00
Spinach, chicken, mozzarella, garlic, herbs and spices
138. Primavera Small \$12.00
tomatoes, mushrooms, broccoli, spinach, in a bed of mozzarella cheese with fresh garlic
139. Primavera Large \$18.00
tomatoes, mushrooms, broccoli, spinach, in a bed of mozzarella cheese with fresh garlic
140. Margherita Small \$12.00
Thin crust with our homemade marinara sauce, fresh basil topped with fresh mozzarella

141. Margherita Large \$18.00

Thin crust with our homemade marinara sauce, fresh basil topped with fresh mozzarella

Sicilian Pizza

150. Meat Lovers \$18.00
bacon, sausage, pepperoni on a bed of mozzarella
151. Buffalo Chicken \$18.00
Grilled chicken tossed in our own buffalo sauce on a bed on mozzarella
152. Primavera \$18.00
White with tomato, mushrooms, broccoli, spinach on a bed of mozzarella cheese
153. Florentina \$18.00
spinach, chicken, mozzarella, garlic and herbs

Calzone or Stromboli

158. Traditional Small \$6.49
159. Traditional Large \$10.95
160. Italian Small \$6.99
capicola, salami, provolone
161. Italian Large \$11.95
Capicola, salami and provolone
162. Buffalo Chicken Small \$6.99
163. Buffalo Chicken Large \$11.95
164. Veggie Small \$6.99
mixed vegetables
165. Veggie Large \$11.95
Mixed vegetables
166. Steak & Mozzarella Small \$6.99
167. Steak & Mozzarella Large \$11.95
168. Chicken and Mozzarella Small \$6.99
169. Chicken and Mozzarella Large \$11.95
170. Brooklyn Calzone Small \$6.99
mozzarella cheese, ricotta and ham
171. Brooklyn Calzone Large \$12.99
mozzarella cheese, ricotta and ham
172. Build a Small Stromboli \$7.99
choice of up to 3 fillings
173. Build a large Stromboli \$13.99
Choice of up to 3 fillings

Hot Sandwiches

served with fries

180. Roast Beef Sandwich (hot) \$7.25
Served hot with roasted red peppers, melted provolone on italian grinder. Served with fries
181. Tuna Melt (hot) \$7.25
topped with sliced tomato, american cheese on white bread. Served with fries
182. BBQ Beef Sandwich (hot) \$7.25
Sauteed shaved steak with onions, peppers, cheese on an italian grinder. Served with fries
183. BBQ Pork Sandwich (hot) \$7.25
Sauteed with onions, peppers, american cheese on an italian grinder. Served with fries
184. Hamburger (hot) \$7.25
6oz beef patty on a roll. Served with fries

- 185. Chicken Philly Sandwich (hot)** **\$7.25**
Sauteed chicken with onions, peppers, mushrooms and cheese on an italian grinder. Served with fries
- 186. Turkey Sandwich (hot)** **\$7.25**
Sliced turkey, lettuce, tomato and provolone cheese. Served with fries
- 187. Grilled Chicken (hot)** **\$7.25**
Chicken breast with cajin seasoning, lettuce, tomato and cheese. Served with fries

Club Sandwich

- 190. Turkey Club (cold)** **\$7.95**
Lettuce, tomato, bacon, mayonnaise, choice of bread. Served with fries
- 191. Roast Beef (cold)** **\$7.95**
Lettuce, tomato, bacon, mayonnaise, choice of bread. Served with fries
- 192. Tuna (cold)** **\$7.95**
Lettuce, tomato, bacon, mayonnaise, choice of bread served with fries
- 192. Chicken (cold)** **\$7.95**
Grilled chicken, lettuce, tomato, bacon, mayonnaise choice of bread. Served with fries

Cold Subs

- 199. Italian Hoagie (cold)** **\$7.25**
Ham, capicola, salami, provolone, lettuce, tomato, onions and italian spices. Served with fries
- 200. American Hoagie (cold)** **\$7.25**
Ham, capicola, salami, american cheese, lettuce, tomato, onions, and seasoning. Served with fries
- 201. Turkey Hoagie (cold)** **\$7.25**
lettuce, tomato, onions, provolone cheese. Served with fries
- 202. Tuna Hoagie (cold)** **\$7.25**
Tuna, lettuce, tomato, onions and seasoning. Served with fries

Hot Subs

- 210. Meatball Parmesan (hot)**
 16" \$9.95, 8" \$5.95.
- 211. Veal Parmesan (hot)**
 16" \$9.95, 8" \$5.95.
- 212. Sausage Parmesan (hot)**
 16" \$9.95, 8" \$5.95.
- 213. Eggplant Parmesan (hot)**
 16" \$9.95, 8" \$5.95.
- 214. Chicken Parmesan (hot)**
 16" \$9.95, 8" \$5.95.
- 215. Tuna Melt (hot)**
 16" \$9.95, 8" \$5.95.
- 216. Italian Grinder (hot)**
 16" \$9.95, 8" \$5.95.
- 217. Turkey Melt (hot)**
 16" \$9.95, 8" \$5.95.
- 218. Veggie Grinder (hot)**
 16" \$9.95, 8" \$5.95.
- 219. Ham and Cheese Grinder (hot)**
 16" \$9.95, 8" \$5.95.

Wraps

- 225. Chicken Cacciatore** **\$7.95**
Chicken with roasted peppers, onions and cheese. Served with fries
- 226. Chicken Fra Diavolo** **\$7.95**
Red roasted peppers, onions, hot cherry peppers. Served with fries
- 227. Italian Chicken Wrap** **\$7.95**
Lettuce, tomato, peppers, mozzarella, balsamic. Served with fries
- 228. Chicken Caesar Wrap** **\$7.95**
Romaine lettuce, parmesan and caesar dressing. Served with fries
- 229. Cheese Steak Wrap** **\$7.95**
Philly steak, peppers, onions cheddar. Served with fries
- 230. Turkey Wrap** **\$7.95**
Lettuce, tomato, mayonnaise. Served with fries
- 231. Veggie Wrap** **\$7.95**
Mixed fresh vegetables. Served with fries
- 232. Buffalo Chicken Wrap** **\$7.95**
Grilled chicken buffalo sauce. Served with fries
- 233. Tuna and Provolone** **\$7.95**
Provolone cheese. Served with fries

Kids Menu

- 240. Grilled Cheese** **\$5.95**
served with fries
- 241. Spaghetti and Meatballs** **\$6.95**
served with tomato sauce or butter
- 242. Fish and Chips** **\$6.95**
served with fries
- 243. Chicken Nugget** **\$5.95**
served with fries
- 244. Chicken Finger** **\$5.25**
served with fries
- 245. Mozzarella Sticks** **\$5.25**
served with fries

Desserts

- 250. Cannoli** **\$5.00**
- 251. New York Cheese Cake** **\$5.00**
- 252. Carrot Cake** **\$5.00**
- 253. Lemon Cake** **\$5.00**
- 254. Chocolate Mousse** **\$5.00**
- 999. Open Ticket**

MICHEL**ANGELO'S**

Michel Angelo's

256 Main St

Available for Delivery

Sunday	11:00 AM - 9:00 PM
Monday	11:00 AM - 9:00 PM
Tuesday	11:00 AM - 9:00 PM
Wednesday	11:00 AM - 9:00 PM
Thursday	11:00 AM - 9:00 PM
Friday	11:00 AM - 9:15 PM
Saturday	11:00 AM - 9:15 PM

Appetizers

1. **Bruschetta** **\$5.95**
Toasted Italian Bread topped with fresh basil, pesto, fresh plum tomatoes, mozzarella and pecorino romano cheese.
2. **Garlic Bread** **\$2.50**
3. **Garlic Bread w/ Cheese** **\$3.95**
4. **Fried Calamari** **\$9.95**
5. **Chicken Fingers** **\$6.95**
Plain, buffalo, or BBQ
6. **Mozzarella Sticks** **\$6.95**
7. **Mussels** **\$8.95**
Served Spicy or Mild
8. **Wings** **\$8.95**
Choice of buffalo, teriyaki or bbq.
9. **Shrimp Cocktail** **\$2.50**
PER PIECE
10. **Buffalo Chips** **\$4.95**
Served with ranch dressing.
11. **Michel Angelo's Fries** **\$5.95**
Fries topped with mozzarella cheese and bacon served with a side of ranch dressing.
12. **Outrageous Nachos** **\$7.95**
Piled high and smothered with everything that makes us crave nachos.
13. **Jalapeno Poppers** **\$5.95**

Soups

17. **Pasta Fagioli**
Bowl \$4.50, Cup \$3.50.
18. **Onion Soup Au Gratin** **\$4.50**

Salads

22. **Cold Antipasto Salad**
Large \$9.95, Small \$6.95. (Small 6.95 or Large 9.95) Lettuce, tomato, cucumbers, topped with italian cold cuts and mozzarella cheese.
23. **Greek Salad**
Large \$9.95, Small \$6.95. (Small 6.95 or Large 9.95) Lettuce, feta cheese, stuffed grape leaves, tomato wedges, cucumbers, peperoncini peppers, onions, olives, and green peppers.
24. **Chef Salad**
Large \$9.95, Small \$6.95. (Small 6.95 or Large 9.95) Lettuce with sliced ham, turkey, roast beef, provolone cheese, hard boiled egg, tomatoes, cucumbers and olives.
25. **Caesar Salad** **\$6.50**
Romaine lettuce tossed with Caesar dressing and croutons topped with grated cheese.
26. **House Salad**
Large \$6.50, Small \$4.95. Small- 4.95 Large- 6.50
27. **Strawberry Salad** **\$7.95**
Mixed greens with gorgonzola cheese, candied pecans, red oinos, fresh strawberries, drizzled in a hoeny balsamic poppy seed dressing.

Burgers

All burgers are 1/2 Lb and ground fresh daily. Served with french fries. Substitute buffalo chips, onions rings, or sweet potato fries for .99

31. **Classic Burger** **\$7.95**
American Cheese, lettuce, tomato.
32. **Cowboy Burger** **\$9.50**
Melted aged Cheddar cheese, bacon, lettuce, tomato, topped with high stack onion rings drizzled in BBQ sauce.
33. **Swiss Burger** **\$9.50**
Topped with sauteed mushrooms, caramelized onions, swiss cheese, lettuce, tomato and dijon mustard.
34. **Jalapeno Burger** **\$9.50**
Topped with bleu cheese, bacon, lettuce and tomato.
35. **Bacon Burger** **\$9.50**
Topped with bacon, cheddar cheese, caramelized onions, lettuce, tomato, mayo and mustard.

Sandwiches

Served with french fries. Substitute fries for Onion rings, buffalo chips or sweet potato fries for .99

40. **Club Sandwiches** **\$8.50**
Choose from turkey, ham, roast beef, Cheeseburger, or tuna. Topped with lettuce, tomato, bacon and mayo on white toast.
41. **Ruben Sandwich** **\$9.50**
choice of corn beef or pastrami shaved thin and piled high. Served on Rye Bread with thousand island dressing and sauerkraut.
42. **Open Tuna Melt** **\$7.95**
An open tuna sandwich topped with American Cheese.
43. **Grilled Chicken Pesto Sandwich** **\$8.50**
Marinated grilled chicken breast, house made pesto, swiss cheese, sun dried tomatos, lettuce on grilled italian bread.
44. **Gyro** **\$8.50**

Grinders

- 49. Classic Sub** **\$6.95**
Your choice of Ham, cappicola, tuna, genoa salami, or cooked salami topped with cheese, lettuce, onions and peppers.
- 50. Special Sub** **\$7.95**
Your choice of Turkey, Roast beef, Italian Combo, Grilled chicken, Chicken Cutlet or Cheeseburger topped with cheese, lettuce, onions and peppers.
- 51. Veggie Grinder** **\$7.95**
Lettuce, tomatoe, mushrooms, peppers, onions and your choice of cheese.
- 52. Hot Parmigiana Grinder** **\$6.95**
Served over hot with marinara, mozzarella cheese, peppers and onions. Your choice of eggplant, chicken, meatball(6.95) or sausage. (7.95)

Build your own Pizza

Our Authentic Italian pizza starts with fresh dough topped with our famous sauce and mozzarella cheese. 14", 16" or 18". Add Italian Sweet Sausage, Mushrooms, Broccoli, Roasted Peppers, Pepperoni, Black Olives, Hamburger, Anchovies, Tomatoes, Garlic, Ham, Spinach, Meatball, Onions

- 56. Small 14" Pizza** **\$8.50**
Add Toppings for \$1.25
- 57. Medium 16" Pizza** **\$11.50**
Add Toppings for \$1.95
- 58. Large 18" Pizza** **\$13.95**
Add Toppings for \$2.50

Gourmet Pizza

Small \$12, Medium \$17, Large \$19

- 75. Chicken Pesto Pizza**
Breaded Chicken Breast on our Zesty Pesto Sauce
- 76. Chicken Parmigiana Pizza**
Breaded Chicken on our Red Sauce
- 77. Eggplant Parmigiana Pizza**
Eggplant on our Red Sauce
- 78. Cioppino Pizza**
Italian Plum Tomatoes, Garlic, Olive Oil, Fresh Basil, and Herbs
- 79. Primavera Extravaganza Pizza**
Red Sauce \$0.00, White Sauce \$0.00. Broccoli, Italian Plum Tomatoes, Mushrooms, Zucchini, and Spinach with Choice of Red or White Sauce
- 80. Chicken Marsala Pizza**
Breaded Chicken Breast with Mushrooms and Spinach with a touch of Marsala Wine.
- 81. Mediterranean Pizza**
Sun Dried Tomatoes, Garlic, Onions, and Feta Cheese topped with Basil and Herb Sauce
- 82. Spinach and Sausage Pizza**
Italian Sausage with Spinach on our White Sauce
- 83. Bacon and Onion Pizza**
Crispy Bacon and Onions on our Red Sauce
- 84. Hawaiian Pizza**
Hand Full of Juicy Pineapple and Ham
- 85. Bianca Ricotta Pizza**
Ricotta Cheese spread across our Oil and Garlic
- 86. BBQ Chicken Pizza**

87. Buffalo Chicken Pizza

Grilled Chicken Breast mixed with our delicious home style Buffalo Sauce.

88. Chicken and Broccoli Pizza

Alfredo Sauce \$0.00, White Sauce \$0.00. Grilled Chicken Breast and Broccoli with choice of White or Alfredo Sauce.

89. Eggplant and Ricotta Pizza

Red Sauce \$0.00, White Sauce \$0.00. With Red or White Sauce.

Seafood Pizza

Small 15, Medium 19, Large 24

100. White Clam Pizza

Large 18" Pizza \$24.00, Medium 16" Pizza \$19.00, Small 14" Pizza \$15.00. Fresh Chopped Clams on our Fresh Garlic and Olive Oil sauce

101. Shrimp Scampi Pizza

Large 18" Pizza \$24.00, Medium 16" Pizza \$19.00, Small 14" Pizza \$15.00. Shrimp, Garlic, Olive Oil and Herbs combined with Artichokes.

102. Clams Casino Pizza

Large 18" Pizza \$24.00, Medium 16" Pizza \$19.00, Small 14" Pizza \$15.00. Fresh Chopped Clams, Garlic, Crispy Bacon, Roasted Peppers and Herbs.

103. Seafood Lovers Pizza

Large 18" Pizza \$29.95, Medium 16" Pizza \$24.95, Small 14" Pizza \$19.95. Shrimp, Scallops, Clams

Calzone

110. Build a Calzone

\$8.50

Filled with Mozzarella and Ricotta Cheese . Add fillings for \$1.25 to \$1.95

Pasta Al Dente

Served with Soup or Salad

- 125. Pasta Marinara** **\$9.95**
Choice of Pasta with Marinara
- 126. Fettucini Alfredo** **\$12.95**
Fettucini Pasta tossed in cream sauce with pecorino romano cheese.
- 127. Pasta alla Vodka** **\$12.95**
Choice of Pasta tossed in Vodka and Tomato cream sauce
- 128. Pasta Carbonara** **\$13.95**
Choice of Pasta with sauteed bacon, proscuitto, and onions on alfredo sauce.
- 129. Pasta Primavera** **\$12.95**
Choice of pasta with fresh vegetables served with herb cream, pesto or marinara sauce
- 130. Pasta Bolognese** **\$12.95**
Choice of pasta with ground angus beef, mushrooms, onions, and fine herbs simmered with tomatoes and garlic with a touch of cream.
- 131. Tortellini Romano** **\$13.95**
Suateed with sun dried tomatos, broccoli and spinach in pesto sauce.
- 132. Tortellini Giadinare** **\$13.95**
Cheese Tortellini combined with Sauteed broccoli, mushrooms, plum tomatoes, eggplant, olive oil and garlic topped with fresh basil.

Al Forno*Served with soup or salad*

150. Homemade Lasagna	\$12.95
151. Baked Ziti	\$10.95
152. Baked Cheese Ravioli	\$10.95
153. Baked Meat Ravioli	\$10.95
154. Crab and Lobster Ravioli	\$16.95
155. Baked Manicotti	\$10.95
156. Baked Stuffed Shells	\$10.95

Parmigiana*Served with Choice of Pasta and Soup or Salad*

160. Veal Parmigiana	\$17.95
161. Chicken Parmigiana	\$14.95
162. Eggplant Parmigiana	\$12.95
163. Chicken Sorrentino	\$16.95
<i>with Prosciutto, Eggplant and melted cheese in our marinara sauce.</i>	
164. Veal Sorrentino	\$19.95
<i>with prosciutto, eggplant and melted cheese in our marinara sauce</i>	

Veal Dinners*Served with choice of pasta and soup or salad.*

170. Veal Marsala	\$19.95
<i>Sauteed with shallots and mushrooms in Marsala Wine Sauce</i>	
171. Veal Piccata	\$19.95
<i>Sauteed with shallots and capers in a lemon sauce</i>	
172. Veal Francais	\$19.95
<i>Veal seasoned and egg washed. Sauteed in white wine and lemon butter sauce.</i>	

Chicken*Chicken dinners are served with your choice of pasta & soup or salad*

180. Chicken Cacciatore	\$15.95
<i>Peppers, Mushrooms, & onions Sauteed in Marinara Sauce</i>	
181. Chicken Mediterranean	\$15.95
<i>Garlic, Roasted Peppers, & Arichokes, in a Pesto Sauce, Garnished with Roasted Pine Nuts & Pecorina Romano Cheese</i>	
182. Chicken Marsala	\$15.95
<i>Chicken Sauteed with Shallots & Mushrooms in Marsala Wine Sauce</i>	
183. Chicken Piccata	\$15.95
<i>Served Sauteed with Shallots & Capers in a Lemon Sauce</i>	
184. Chicken & Broccoli	\$15.95
<i>Sauteed with Olive Oil & Fresh Garlic</i>	
185. Polo Fra Diavolo	\$15.95
<i>Hot Cherry Pepper, Boneless Chicken, Mild Italian Sausage, Sauteed in Fresh Garlic</i>	

Seafood*Seafood Dinners are served with your choice of pasta & soup or salad*

190. Shrimp Scampi	\$19.95
<i>Shrimp sauteed with Capers & Artichokes in a Garlic Wine Sauce</i>	
191. Shrimp Marinara	\$19.95
<i>Shrimp sauteed in Garlic, Roma Plum Tomatoes, Onions & Parsley</i>	
192. Shrimp Fra Diavolo	\$19.95
<i>Shrimp Sauteed in Garlic, Roma Plum Tomatoes, Onions & Parsley</i>	
193. Shrimp & Scallops Marinara	\$24.95
<i>Shrimp & Scallops in Marinara Sauce</i>	
194. Shrimp & Scallops Fra Diavilo	\$24.95
<i>Shrimp & Scallops in Fra Diavilo</i>	
195. Shrimp & Scallops Scampi	\$24.95
<i>Shrimp & Scallops in Scampi</i>	
196. Linguini with Clam Sauce	\$14.95
<i>Linguini pasta with Clams & Your Choice of Red or White Sauce</i>	
197. Calamari Marinara	\$14.95
<i>Calamari Sauteed in Garlic, Roma Plum Tomatoes, Onions, & Parsley</i>	
198. Calamari Fra Diavolo	\$14.95
<i>Calamari Sauteed in Garlic, Roma Plum Tomatoes, Onions & Parsley</i>	

From The Grill*Our Grilled Dinners come with you Choice of Potato (Baked, Mashed, or French Fries) & Vegetables, & your choice of Soup or Salad. These items are cooked to your liking. (Thoroughly cooking meats, poultry, seafood, fish & eggs reduces the risk of foodborne illness.*

200. Grilled Rib Eye	\$24.95
<i>An outstanding cut of beef, served with Sauteed Onions & Mushrooms</i>	
201. Blackened Rib Eye	\$24.95
<i>Seasoned with Cajun Spice and Grilled on a Hot Flat Top</i>	
202. Down Home Combo	\$16.95
<i>BBQ ribs and Chicken Brest Grilled with BBQ Sauce. Comes to you smoking from the grill!</i>	

Sides*Side Orders*

210. French Fries	\$3.25
211. Onion Rings	\$3.95
212. Meatballs	\$3.50
<i>2 Meatballs</i>	
213. Sausages	\$4.50
<i>2 Sausages</i>	
214. Baked Potato	\$1.95
<i>One Baked Potato</i>	
215. Mashed Potatoes	\$1.95
<i>Side order of Mashed Potatoes</i>	
216. Pasta	\$3.50
217. Sweet Potato Fries	\$4.50



Naatiya

8 Mountain Avenue

Available for Delivery

Sunday	12:00 PM - 9:00 PM
Monday	11:30 AM - 9:00 PM
Tuesday	11:30 AM - 9:00 PM
Wednesday	11:30 AM - 9:00 PM
Thursday	11:30 AM - 9:00 PM
Friday	11:30 AM - 9:00 PM
Saturday	12:00 PM - 9:00 PM

Appetizers

1. **Vegetable Samosa (2Pc)** **\$4.99**
Crispy turnover, stuffed with spiced potatoes & peas.
2. **Lasoni Gobi** **\$6.99**
Golden fried cauliflower tossed in homemade garlic sauce.
3. **Chilli Pakoda** **\$4.99**
Seasoned battered fried chillies (spicy)
4. **Papadi Chat/Bhel Pori** **\$4.99**
Crunchy chips with tangy hot & sweet sauce.
5. **Ragada** **\$6.99**
Potato patties topped with chick peas, tamarind, yogurt, mint sauce.
6. **Samosa Chat** **\$7.49**
Samosa cubes with onion, tomato, mint, tamarind and yogurt sauce.
7. **Gobi 65** **\$6.99**
Deep fried cauliflower marinated with aromatic spices
8. **Naatiya Fried Fish** **\$9.99**
Marinated fillet fish in naatiya special spices and deep fried.
9. **Chicken 65** **\$9.99**
Deep fried chicken marinated with aromatic spices.
10. **Chicken Lollypop** **\$9.99**
Wings coated in a spicy batter and deep fried.
11. **Andhra Spicy Chicken** **\$9.99**
Chicken tossed with real spicy sauce.
12. **Lambs Samsoa (2pc)** **\$9.99**
Crisp turnover stuffed with cumin flavored minced lamb and peas.

Indo Chinese

17. **Gobi Manchurian (Dry)** **\$11.99**
Golden fried cauliflower coated with hot and spicy Manchurian suace.
18. **Chilli Paneer (Dry)** **\$12.99**
Homemade cheese cubes cooked with onion, green pepper, and chilli sauce.
19. **Chilli Chicken (Dry)** **\$12.99**
Chicken cooked with onion, bell pepper and homemade chilli sauce.
21. **Oriental Spicy Wings** **\$12.99**

22. **Ginger Fish** **\$12.99**
Fish cubes in homemade ginger sauce.
23. **Garlic Shrimp** **\$12.99**
Batter fried shrimps coated with spicy garlic sauce.

Naatiya Soups

26. **Tomato Soup** **\$3.49**
Creamy tomato soup
27. **Sweet Corn Soup (Veg/Chicken)** **\$3.49**
Seasoned unpassed soup made with fresh corn
28. **Rasam** **\$3.49**
Spiced with tamarind sauce. (spicy)
29. **Aachi mutton Soup** **\$3.49**
Country style goat soup flavored with ground spices

Naatiya Kids Meal

31. **Cone Dosa (Butter/Cheese)** **\$6.99**
Crispy rice crepe
32. **Poori (Potato Bhajji/Channa Masala)** **\$9.99**
Fluffy deep fried whole wheat bread served with chickpeas/potato
33. **French Fries** **\$4.99**
Homemade potato fries

Madras Biryani/Pulao

36. **Vegetable Biryani** **\$11.99**
Layered basmathi rice baked with homemade spices and saffron.
37. **Safrani Pulano** **\$11.99**
Baked basmathi rice with nuts and raisins flavored with saffron.
38. **Manchatti Choru** **\$11.99**
South Indian home style curried basmathi rice.
39. **Lamb Kheema Pulao** **\$14.99**
Baked basmathi rice with minced lamb and peas.

Fried Rice & Noodles

43. **Vegetable Fried Rice** **\$10.99**
chinese style fried rice.
44. **Vegetable Noodles** **\$10.99**
Chinese style noodles

Special

47. **Kothu Paratha** **\$11.99**
Shredded paratha cooked with onion, tomato, curry leaves and spices.
48. **Adai Avial** **\$12.99**
Combination of dal and rice pancake served with avial (vegetable)

South Indian Delights

51. Medhu Vada	\$4.99
<i>Fried lentil doughnuts served with sambar and chutney</i>	
52. Idly	\$4.99
<i>Steamed rice cake served with sambar and chutney</i>	
53. Podi Idly	\$6.99
<i>Cubes of idly sauced with sauteed with spicy lentil powder</i>	
54. Vada Sambar/Rasam	\$6.99
<i>Lnetil doughnuts soaked in sambar or rasam.</i>	
55. Idly Sambar/Rasam	\$6.99
<i>Rice cake soaked in sambar and rasam.</i>	
56. Pongal	\$8.99
<i>Lentil and rice cooked in mild spiced, served with sambar and chutney.</i>	
56. Curd Rice	\$8.99
<i>Rice cooked in seasoned yogurt served with spicy pickle.</i>	
57. Coconut Rice	\$8.99
<i>Rice flavored with coconut and seasoning served with pickle and papad.</i>	

Dosas (Crepe)

60. Masala Dosa	\$8.99
<i>Crepe filled with potato masala.</i>	
61. Ghee Roast	\$9.99
<i>Crisp rice flavored with clarified butted.</i>	
62. Mysore Masala Dosa	\$10.99
<i>Spicy crepe filled with potato.</i>	
63. Cheese Dosa	\$10.99
<i>Rice crepe rolled with onion, tomato, and potato masala.</i>	
64. Gun Powder Dosa	\$10.99
<i>Rice crepe with spicy lentil powder.</i>	
65. Spring Masala Dosa	\$10.99
<i>Rice crepe rolled with onion, tomato, coriander and potato masala.</i>	
66. Chettinade Dosa	\$10.99
<i>Chettinade falvored crepe stuffed with onions and cilantro.</i>	
67. Chinese Dosa	\$10.99
<i>Rice crepe flavored with spicy garlic sauce and stuffed with shredded vegetables.</i>	
68. Spinach Dosa	\$10.99
<i>Rice crepe rolled with spinach, onion and potato masala.</i>	
69. Rava Dosa	\$11.99
<i>Thin crepe made from cream of wheat.</i>	
70. Uthappam (Tomato, Onion, Chilli, Peas)	\$10.99
<i>Thick rice crepe.</i>	
71. Chicken Tikka Dosa	\$12.99
<i>Crepe stuffed and rolled with char grilled chicken.</i>	
72. Lamb Keema Dosa	\$14.99
<i>Crepe stuffed and rolled with minced lamb.</i>	

Veggie Delights

All curries are served with steamed rice.

75. Paneer Butter Masala	\$12.99
<i>Homemade cheese cubes in tangy creamy tomato sauce.</i>	
76. Saag Paneer	\$12.99
<i>Creamed spinach simmered with chunks of paneer.</i>	
77. Kadai Paneer	\$12.99
<i>Homemade cheese with onion, pepper, tomato with spiced onion sauce.</i>	
78. Channa Masala	\$10.99
<i>Chick peas simmered in onion and tomato sauce.</i>	
79. Dal Fry	\$10.99
<i>Moong dal cooked with spices.</i>	
80. Vegetable Jalfrezi	\$10.99
<i>Mixed vegetable sauteed and cooked in onion sauce.</i>	
81. Aloo Gobi	\$10.99
<i>Potato and cauliflower cooked in onion and tomato sauce.</i>	
82. Malai Kofta	\$11.99
<i>Homemade cheese dumpling served with cashew and almond sauce.</i>	
83. Navrathna Khorma	\$11.99
<i>Garden vegetables cooked in almond and cashew sauce.</i>	
84. Baingan Bharta	\$11.99
<i>Baked eggplant cooked with onion, tomato, ginger, garlic and spices.</i>	
85. Bhindi Masala	\$10.99
<i>Deep fried okra sauteed with south Indian spices.</i>	
86. Vegetable Pal Curry	\$10.99
<i>Garden vegetable cooked with mild coconut and onion sauce.</i>	
87. Vegetable Chettinad	\$10.99
<i>Garden vegetable cooked with south Indian spices.</i>	
88. Cauli Poo Milagu (Dry)	\$11.99
<i>Cauliflower cooked in south Indian onion sauce flavored with peppercorn.</i>	
89. Ennai Katharikai	\$11.99
<i>Eggplant cooked with peanut and coconut sauce.</i>	
90. Poondu Vathal Kolambu	\$11.99
<i>Traditional south Indian spicy tamarind sauce flavored with garlic and vathal</i>	

Breads

93. Naan	\$2.99
<i>Plain white bread baked in clay oven.</i>	
94. Garlic Naan	\$3.49
<i>White bread sprinkled with garlic.</i>	
95. Onion Kulcha	\$3.49
<i>White bread sprinkled with onion and spices.</i>	
96. Chilli Cheese Naan	\$3.49
<i>White bread stuffed with chilli and cheese</i>	
97. Kashmiri Naan	\$3.49
<i>White bread stuffed with nuts and raisin.</i>	
98. Aloo Paratha	\$3.49
<i>Wheat bread stuffed with potato and spices.</i>	
99. Tawa Paratha	\$3.49
<i>Multi layered grilled whole wheat bread.</i>	
100. Tandoori Paratha	\$3.49
<i>Multi layered wheat bread baked in tandoor.</i>	

101. Roti **\$3.49**
Crispy whole wheat bread baked in tandoor

Chicken Delights

103. Chettinad Koli Varutha Curry **\$12.99**
Chicken cooked in an original chettinad spices.

104. Kodi Vepudu (Dry) **\$13.99**
Chicken cooked in Hyderabad masala.

105. Kadai Murgh **\$12.99**
Chicken cooked with sauteed onion, bell pepper, tomato and spices.

106. Pallipalayam Masala Chicken **\$12.99**
Traditional south Indian preparation of fried chicken simmered with spices.

107. Chicken Tikka Masala **\$12.66**
Chicken cubes cooked in creamy tomato sauce.

108. Chicken Khorma **\$12.99**
Chicken cooked in milk coconut sauce.

109. Chicken Saagwala **\$12.99**
Chicken cooked in mild creamy spinach sauce.

110. Chicken Mango **\$12.99**
Chicken cooked in house made mango sauce.

111. Chicken Rogan Josh **\$12.99**
Chicken cooked in onion tomato sauce flavored with ginger and spices.

112. Chicken Vindaloo **\$12.99**
Chicken and potato cooked in a spicy vinegar sauce.

113. Chicken Pasanda **\$12.99**
Chicken cooked in creamy cashew sauce.

114. Egg Curry **\$11.99**
Boiled eggs in south Indian coconut sauce.

Mutton/Lamb Delights

115. Nagarthar Attu Curry **\$14.99**
Goat/Lamb cubes cooked in a chettinad pounded spices

116. Mutton Chukka (Dry) **\$15.99**
Mutton cubes sauteed with south Indian spices.

117. Mutton/Lamb Cochin **\$14.99**
Kerala style curry with coconut and spices.

118. Dhiravidar Lamb Chops **\$24.99**
Char grilled lamb chops marinated in south Indian spices.

119. Lamb Palak **\$14.99**
Lamb cooked in mild creamy spinach sauce.

120. Lamb Pasanda **\$15.49**
Lamb cooked in creamy cashew sauce.

121. Lamb Vindaloo **\$14.99**
Lamb and potato cooked in a spicy vinegar sauce.

122. Lamb/Mutton Rogan Josh **\$14.99**
Lamb cubes cooked in onion and tomato sauce flavored with ginger.

123. Lamb Khorma **\$14.99**
Lamb cooked with mild coconut cream.

124. Lamb Kheema Mutter **\$15.99**
Ground lamb and green peas sauteed with homemade onion sauce.

125. Lamb Tikka Masala **\$14.99**
Lamb cubes cooked with creamy tomato sauce.

Seafood Delights

130. Chettinad Kal Meen **\$15.99**
South Indian style grilled tilapia

131. Manchatti Meen Kolambu **\$14.99**
Village style tilapia fish curry flavored with tamarind

132. Fish 65 Masala **\$14.99**
Spicy south Indian fish masala with chefs special spices.

133. Salmon Tikka Masala **\$15.99**
Salmon cooked with creamy tomato sauce

134. Shrimp Khorma **\$15.99**
Shrimp cooked in a mild coconut sauce.

135. Shrimp Vindaloo **\$15.99**
Shrimp cooked in Goan style spicy vinegar sauce.

136. Madras Shrimp Masala **\$15.99**
Shrimp cooked with onion, tomato, chilli, curry leaves.

137. Shrimp Tikka Masala **\$15.99**
Shrimp cooked in mild creamy tomato sauce.

Tandoor

140. Tandoori Chicken **\$12.99**
Chicken marinated in yogurt and Indian special herbs and spices

141. Chicken Tikka **\$13.99**
Boneless chicken marinated in yogurt, herbs and spices.

142. Safrani Malai Kabab **\$13.99**
Chicken marinated in mild spices

143. Amritsari Fish Tikka **\$13.99**
Tilapia marinated with house made special Indian spices.

144. Naatiya Speical Chops **\$24.99**
Lamb chops marinated with naatiya special spices.

145. Malvani Shrimp Kabab **\$15.99**
Prawns marinated in yogurt, roasted herbs and cream.

146. Paneer Shassilk **\$13.99**
Homemade cheese with peppers, onion seasoned with spiced cream and ginger.

Side Orders

149. Raitha **\$2.99**
Homemade yogurt with onion, cucumber and tomato.

150. Steamed Rice **\$2.49**
Basmathi Rice

151. Sambar **\$3.49**
Lentil soup with vegetables.

Dessert

153. Gulab Jamum **\$3.99**
Milk balls dipped in sugar syrup flavored with rose water.

154. Gajar Halwa **\$3.99**
Sweetened shredded carrots with nuts and raisins.

155. Pan Kulfi **\$3.99**

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|--|---------------|
| 156. Malai Kulfi | \$3.99 |
| <i>Homemade ice cream flavored with almond.</i> | |
| 157. Mango Kulfi | \$3.99 |
| <i>Homemade ice cream flavored with mango.</i> | |
| 158. Ice Cream | \$3.99 |
| <i>Vanilla or Strawberry.</i> | |
| 159. Rice Pudding | \$3.99 |
| <i>Rice pudding made with milk and nuts, flavored with cardamom.</i> | |



Onion Mountain
928 Hopmeadow St

Available for Delivery

	CLOSED
Sunday	
Monday	11:00 AM - 6:50 PM
Tuesday	11:00 AM - 6:50 PM
Wednesday	11:00 AM - 6:50 PM
Thursday	11:00 AM - 6:50 PM
Friday	11:00 AM - 6:50 PM
Saturday	11:00 AM - 2:50 PM

Burritos

All burritos come with rice , black beans, pico de gallo, cheddar cheese, romaine and sour cream.

- 1. Pulled Pork Burrito** **\$8.95**
BBQ or Carnitas. (slow cooked in mexican spices.) All burritos come with rice , black beans, pico de gallo, cheddar cheese, romaine and sour cream.
- 2. Chicken Burrito** **\$8.50**
Grilled chicken or spicy jerk. All burritos come with rice , black beans, pico de gallo, cheddar cheese, romaine and sour cream.
- 3. Steak Burrito** **\$9.95**
Spice rubbed steak. All burritos come with rice , black beans, pico de gallo, cheddar cheese, romaine and sour cream.
- 4. Grilled Veggie Burrito** **\$7.95**
Squash, zucchini, peppers and onions.
- 5. Soup of the day** **\$4.00**

Salads

- 12. Farmstand Greek Salad** **\$7.95**
Cucumber, green pepper, roasted red pepper, tomato, kalamata olives, red onion, feta, mixed greens, balsamic vinaigrette.
- 13. Southwest Salad** **\$7.95**
Mixed greens, cucumbers, corn & black bean salad, pico de gallo, shredded cheddar, cilantro lime vinaigrette.
- 14. Caesar Salad** **\$6.95**
Romaine, croutons, parmesan, cesar dressing.
- 15. House Garden** **\$5.95**
Cucumber, green pepper, tomato, red onion, carrot, mixed greens, balsamic vinaigrette.

Sandwiches

- 20. Turkey Club** **\$8.95**
Thick cut pepper bacon, garlic mayo, tomato, red onion, romaine, multi-grain bread.
- 22. Chicken Caesar Wrap** **\$8.95**
Blackened chicken breast, Caesar dressing, red onion, tomato, parmesan, romaine

- 23. Hot Italian** **\$8.95**
Ham, Pepperoni, Salami, Provolone, Romaine, Tomato, Peppers & Onions
- 24. Mediterranean Veggie Wrap** **\$7.95**
Hummus, cucumbers, tomato, green peppers, roasted red peppers, red onion, Kalamata olives, mixed greens, feta, balsamic vinaigrette, whole wheat wrap
- 25. Grilled Chicken** **\$8.95**
Bacon, Cheddar, tomato, red onion, romaine, honey mustard, brioche bun
- 26. BBQ Pulled Pork** **\$8.95**
Cheddar, cole slaw, brioche
- 28. Cuban** **\$9.95**
Slow cooked pork shoulder, ham, swiss, pickles, mustard, on a hoagie roll
- 29. Grilled Veggie Panini** **\$7.95**
Grilled Zucchini, Squash, Mushrooms, Onions, Red Peppers, Tomatoes, Havarti, Balsamic, on Ciabatta.

Sides

- 6. Brussels Sprout Slaw**
16 oz \$5.50, 4 oz \$1.50, 8 oz \$3.00. Shaved brussels sprouts, red cabbage, candied pecans, raisins.
- 8. Corn & Black Bean Salad**
16 oz \$5.50, 4 oz \$1.50, 8 oz \$3.00.
- 9. Classic Cole Slaw**
16 oz \$5.50, 4 oz \$1.50, 8 oz \$3.00.

PASTICCERIA**ITALIA**

Pasticceria Italia
610 Wintonbury Mall

Available for Delivery

	CLOSED
Sunday	
Monday	10:00 AM - 5:30 PM
Tuesday	10:00 AM - 6:30 PM
Wednesday	10:00 AM - 6:30 PM
Thursday	10:00 AM - 6:30 PM
Friday	10:00 AM - 7:30 PM
Saturday	10:00 AM - 7:30 PM

Salads

1. **Fruit Salad** \$4.00
2. **Chicken Pasta Salad** \$6.25
3. **Side Salad** \$4.00
Garden Salad.
4. **Tortellini Salad** \$6.25
Three color tortellini with onions, carrots, broccoli, tossed with italian dressing.
5. **Crispy Chicken Salad** \$6.25
Lettuce, Tomato, Onions
6. **Garden Salad** \$5.50

Pizza

10. **Small Pizza** \$13.50
Small cheese pizza with 2 toppings extra toppings .75
11. **Large Pizza** \$24.00
Large Cheese Pizza with 2 toppings extra toppings .75

Grinders

16. **Chicken Parmesan Grinder** \$8.75
Breaded Chicken w/ homemade sauce melted cheese
17. **Sausage & Peppers Grinder** \$8.75
with melted cheese, peppers & onions
18. **Meatball Grinder** \$8.75
19. **Buffalo Chicken Grinder** \$8.75
Chicken smothered in buffalo sauce
20. **Veggie Grinder** \$8.75
Lettuce, Tomato, Peppers, Onions
21. **Grilled Chicken Philly Grinder** \$8.75
22. **Pastrami Grinders** \$8.75

Garlic and Herb Wraps

28. **Tuna Wrap** \$6.75
29. **Seafood Wrap** \$6.75
30. **Buffalo Chicken Wrap** \$6.75
31. **Turkey Wrap** \$6.75
32. **Blackened Chicken Wrap** \$6.75
33. **Crispy Chicken Wrap** \$6.75
34. **Grilled Chicken Wrap** \$6.75
35. **Chicken with Dill Wrap** \$6.75

Create Your Own

38. **Create Your Own Sandwich** \$8.00

Stuffed Breads

40. **Pepperoni & Ham Stuffed Bread** \$11.00
41. **Spinach Potato and Cheese Stuffed Bread** \$11.00
42. **Spinach and Sausage Stuffed Bread** \$11.00
43. **Eggplant Parmesan Stuffed Bread** \$11.00
44. **Sausage and Peppers Stuffed Bread** \$11.00
45. **Broccoli and Cheese Stuffed Bread** \$11.00
46. **Buffalo Chicken Stuffed Bread** \$11.00
47. **Chicken Broccoli and Cheese Bread** \$11.00
48. **Italian Delight Stuffed Bread** \$11.00

Entrees

55. **Ziti & Meatballs Entree** \$6.75
Served with side salad
56. **Spaghetti & Sausage Entree** \$6.75
Served with side salad
57. **Ziti & Chicken Parmesan Entree** \$7.25
Served with side salad
58. **Eggplant Parmesan with Ziti Entree** \$7.25
Served with side salad

Desserts

65. **Eclairs** \$3.30
66. **Lemon Square** \$3.30
67. **Carrot Cake** \$3.30
Lemon Cake
68. **White Chocolate Raspberry Cake** \$3.30
69. **Ricotta Pasticciotti** \$3.30
70. **Custard Pasticciotti** \$3.30
71. **Capuccino Cake** \$3.30
72. **Pineapple Coconut Cake** \$3.30
73. **Red Velvet Cake** \$3.30
Traditional Red Cake with touch of cocoa and white icing.
74. **Oreo Cake** \$3.30
75. **German Chocolate Cake** \$3.30
Chocolate Cake with nut and coconut frosting.

76. Black Forest Cake	\$3.30	106. Snickers Cheesecake
<i>Chocolate Cake topped with cherries.</i>		<i>10" \$37.50, 12" \$52.50, 12X12 \$62.50, 9" \$32.50, Full Sheet \$150.00, Half Sheet \$81.25.</i>
77. Chocolate Fudge Cake	\$3.30	107. Tiramisu Cake
78. Chocolate Raspberry Mousse Cake	\$3.30	<i>10" \$37.50, 12" \$52.50, 12X12 \$62.50, 9" \$32.50, Full Sheet \$150.00, Half Sheet \$81.25.</i>
79. Mini Chocolate Canoli	\$1.55	108. Fresh Fruit Cake
<i>Mini canoli dipped in chocolate and chocolate chips.</i>		<i>10" \$37.50, 12" \$52.50, 12X12 \$62.50, 9" \$32.50, Full Sheet \$150.00, Half Sheet \$81.25.</i>
80. Mini Canoli (plain or with Chocolate chips)	\$1.20	109. Ricotta Cake
<i>Mini versions of our traditional canolis with ricotta or ricotta with chocolate chips.</i>		<i>10" \$37.50, 12" \$52.50, 12X12 \$62.50, 9" \$32.50, Full Sheet \$150.00, Half Sheet \$81.25.</i>
81. Chocolate Covered Canoli with Chocolate chips	\$3.45	
82. Canolis	\$3.30	
<i>Ricotta filled traditional canoli.</i>		
83. Rum Cake	\$3.30	
84. Snickers Cheesecake	\$3.45	
85. Tiramisu Cake	\$3.30	
86. Fresh Fruit Cake	\$3.30	
87. Ricotta Cake	\$3.30	
88. Cookies (1 Lb. Assorted Italian)	\$10.00	
<i>Price per pound 10.00</i>		
89. Turnovers	\$1.80	
<i>Choice of Apple or Cherry</i>		
90. Mini Eclairs	\$1.20	

Whole Cakes

95. Carrot Cake	
<i>10" \$37.50, 12" \$52.50, 12X12 \$62.50, 9" \$32.50, Full Sheet \$150.00, Half Sheet \$81.25.</i>	
96. White Chocolate Raspberry Cake	
<i>10" \$37.50, 12" \$52.50, 12X12 \$62.50, 9" \$32.50, Full Sheet \$150.00, Half Sheet \$81.25.</i>	
97. Capuccino Cake	
<i>10" \$37.50, 12" \$52.50, 12X12 \$62.50, 9" \$32.50, Full Sheet \$150.00, Half Sheet \$81.25.</i>	
98. Pineapple Coconut Cake	
<i>10" \$37.50, 12" \$52.50, 12X12 \$62.50, 9" \$32.50, Full Sheet \$150.00, Half Sheet \$81.25.</i>	
99. Red Velvet Cake	
<i>10" \$37.50, 12" \$52.50, 12X12 \$62.50, 9" \$32.50, Full Sheet \$150.00, Half Sheet \$81.25.</i>	
100. Oreo Cake	
<i>10" \$37.50, 12" \$52.50, 12X12 \$62.50, 9" \$32.50, Full Sheet \$150.00, Half Sheet \$81.25.</i>	
101. German Chocolate Cake	
<i>10" \$37.50, 12" \$52.50, 12X12 \$62.50, 9" \$32.50, Full Sheet \$150.00, Half Sheet \$81.25.</i>	
102. Black Forest Cake	
<i>10" \$37.50, 12" \$52.50, 12X12 \$62.50, 9" \$32.50, Full Sheet \$150.00, Half Sheet \$81.25.</i>	
103. Chocolate Fudge Cake	
<i>10" \$37.50, 12" \$52.50, 12X12 \$62.50, 9" \$32.50, Full Sheet \$150.00, Half Sheet \$81.25.</i>	
104. Chocolate Raspberry Mousse Cake	
<i>10" \$37.50, 12" \$52.50, 12X12 \$62.50, 9" \$32.50, Full Sheet \$150.00, Half Sheet \$81.25.</i>	
105. Rum Cake	
<i>10" \$37.50, 12" \$52.50, 12X12 \$62.50, 9" \$32.50, Full Sheet \$150.00, Half Sheet \$81.25.</i>	



Popover Cafe & Bakery
928 Hopmeadow St

Available for Delivery

Sunday	CLOSED
Monday	CLOSED
Tuesday	11:00 AM - 5:00 PM
Wednesday	11:00 AM - 5:00 PM
Thursday	11:00 AM - 5:00 PM
Friday	11:00 AM - 5:00 PM
Saturday	11:00 AM - 5:00 PM

Overstuffed Popover's

- Classic Cheese Stuffed Popover** \$8.00
Havarti, cheddar, goat cheese.
- Veggie Stuffed Popover** \$10.00
Kale, sauteed mushrooms, roasted red pepper, Avocado, goat cheese.
- Protein Overstuffed Popover** \$11.00
Applewood bacon, chicken apple sausage, caramelized onions, mushrooms, cheddar.
- Smoked Salmon Overstuffed Popover** \$12.00
Roasted tomato, scallions, herb cream cheese, capers

Egg Plates

- Simsbury Feast** \$12.00
A heaping plate of rustic home fries, applewood bacon, choice of sausage, three eggs scrambled with toast.
- Steak & Eggs** \$14.00
Grilled bistro steak, rustic homefries, 3 eggs any style toast.
- Black Angus Corned Beef Hash** \$13.00
Our housemade hash, 3 eggs any style, grilled chorizo and sirachi.
- Veggie Frittata** \$11.00
Roasted red pepper, sauteed mushroom, kale, spinach, tomato, avocado, goat cheese.
- Loaded Meat Frittata** \$12.00
Chorizo, bacon, roasted peppers, caramelized onions, roasted tomato, cheddar.

Egg Sandwiches

Choice of croissant, reg or GF English Muffin or GF Bread.

- Simple Sammie** \$6.00
Cheddar, bacon
- West Coaster** \$7.50
Goat Cheese, avocado, tomato
- Body Builder** \$9.00
Bacon, chicken sausage, cheddar and 2 eggs.

- Wonder Woman** \$9.00
Egg whites, goat cheese, Spinach.

Waffles

Gluten free and served with local maple syrup

- Belgian** \$9.00
Fresh whipped cream, seasonal fruit, powdered sugar.
- Emma T** \$10.00
Nutella, strawberries, sliced bananas
- Southerner** \$13.00
Fried Chicken, sirachi, bacon, melted cheddar

Breakfast Bowls

- Quinoa Bowls** \$8.00
Greek yogurt, quinoa, slivered almonds, blueberries, sunflower seeds, honey
- Coconut Chia Bowl** \$9.00
Topped with blueberry, mango, coconut
- Smoothie Bowl** \$9.00
Spinach, avocado, banana and almond milke base topped with fresh fruits, nuts and grains.
- Quinoa & Oatmeal** \$8.00
Raisins and brown sugar, (add almond milk for .50)
- Seasonal Fruit Bowl** \$7.00
- Granola Parfait** \$8.00
Greek yogurt layered with housemade granola and banana

Fresh Made Salads

- Kale caesar** \$9.00
Grilled chicken, shredded kale, parmesan cheese, roasted brussels, croutons.
- Kale Farro Bowl** \$11.00
Kale, candied pecans, roasted butternut, dried cranberries, cranberry orange, vinaigrette, feta.
- Southwestern Quinoa Bowl** \$11.00
Black beans, avocado, cherry tomato, corn salsa, baby spinach, grilled chicken, honey lime vinaigrette.
- Popover House Salad** \$8.00
Mixed baby greens, tomato, cucumber, red onions, croutons

Sandwiches

Served with fresh baked popovers and a house salad.

- Tuna Melt** \$11.00
Albacore tuna, sliced tomato, swiss cheese.
- Turkey Club** \$12.00
Bacon, roast turkey, havarti, roasted tomato, spinach
- Steak & Cheese** \$13.00
Grilled steak, caramelized onions, sauteed mushrooms, cheddar.

Wrap & Burgers

- | | |
|---|----------------|
| 46. Spinach Quinoa Burger | \$12.00 |
| <i>Smashed avocado, red onion, tomato, brioche roll.</i> | |
| 47. Turkey Burger | \$14.00 |
| <i>Avocado, tomato, cheddar, brioche roll. Add fried egg for \$2.</i> | |
| 48. Chicken Caesar Wrap | \$11.00 |
| <i>Garlic herb wrap, kale, roasted brussels, parmesan cheese.</i> | |
| 49. Sunflower Chickpea Wrap | \$10.00 |
| <i>Sweet potato wrap, mixed greens, tomato</i> | |

Small Plates

- | | |
|---------------------------------------|---------------|
| 52. Fried Brussels | \$8.00 |
| <i>Honey Sirachi Mayo</i> | |
| 53. Hummus Plate | \$8.00 |
| <i>Warm pita, Veggies</i> | |
| 54. Bowl of Soup & Popover | \$7.00 |
| 55. Popover & Honey Butter | \$3.00 |
| 56. Sweet Potato Fries | \$6.00 |

A La Carte

- | | |
|------------------------------------|---------------|
| 57. Side of Thick Cut Bacon | \$4.00 |
| 58. Chicken Apple Sausage | \$3.00 |
| 59. Smoked Salmon | \$4.00 |
| 60. Smashed Avocado | \$3.00 |
| 61. Chorizo | \$3.00 |
| 62. Corn Beef Hash | \$4.50 |
| 63. Rustic Home Fries | \$3.00 |



Quercibella
280 Main Street

Available for Delivery

Sunday	CLOSED
Monday	CLOSED
Tuesday	CLOSED
Wednesday	CLOSED
Thursday	4:00 PM - 8:00 PM
Friday	4:00 PM - 9:15 PM
Saturday	4:00 PM - 9:15 PM

Starters

1. **The Q House Salad Small** **\$11.00**
Balsamic Vinaigrette or Cool Ranch Dressing add gorgonzola cheese \$2.00 or 4.00
2. **The Q Salad Large** **\$19.00**
Balsamic or Sherry Vinaigrette or Cool Ranch Dressing add gorgonzola cheese 4.00
3. **Quercibella Caesar Salad Small** **\$12.00**
Sourdough Croutons, Tomatoes, Pickled Onions
4. **Quercibella Caesar Salad Large** **\$20.00**
Sourdough Croutons, Tomatoes, Pickled Onions
5. **Roasted Beef, Goat's Cheese & Blackberries Small** **\$14.00**
Mixed Greens, pistachio vinaigrette, fennel pollen
6. **Roasted Beet, Goat's cheese & blackberries Large.** **\$21.00**
Mixed Greens, Mixed Greens, pistachio vinaigrette, fennel pollen
7. **Housemade Pickled Vegetable Giardiniera Small** **\$6.00**
A blend of crunchy, briny farm vegetables.
8. **Housemade Pickled Vegetable Giardiniera Large** **\$12.00**
A blend of crunchy, briny farm vegetables.
9. **Selection Of Artisan Cheeses Small** **\$18.00**
Poached Apricots, Fig Jam, Honey & Almonds
10. **Slection Of Artisan Cheeses Large** **\$35.00**
Poached Apricots, Fig Jam, Honey & Almonds
11. **Quercibella Antipasto Platter Small** **\$15.00**
Salami, capicola, artichokes, pickled vegetables, sharp provolone cheese, olives, stuffed grape leaves.
12. **Quercibella Antipasto Platter Large** **\$28.00**
Salami, capicola, artichokes, pickled vegetables, sharp provolone cheese, olives, stuffed grape leaves.
13. **Grade A Idaho Russet French Fries Small** **\$5.00**
Roasted Garlic Aioli
14. **Grade A Idaho Russet French Fries Large** **\$9.00**
Roasted Garlic Aioli

15. **Fried Pt. Judith Calamari Small** **\$14.00**
Spicy thai chili garlic sauce with cilantro & lime OR Traditional with romseco & grilled sweet peppers.
16. **Fried Pt. Judith Calamari Large** **\$22.00**
Spicy thai chili garlic sauce with cilantro & lime OR Traditional with romseco & grilled sweet peppers.
17. **Baked Ricotta Meatballs** **\$9.00**
Shaved reggiano parmesan, basil chiffonade
18. **Baked Ricotta Meatballs** **\$15.00**
Shaved reggiano parmesan, basil chiffonade
19. **Cornmeal Fritters with Maple Syrup**
Large \$11.00, Small \$5.00.
20. **Housemade Parmesan Eggplant Fries**
Large \$12.00, Small \$7.00. Served with marinara sauce.

Flatbreads

Small 12" Larger 18"

17. **Red, White, or Green Margherita** **\$14.00**
Red, white, or green margherita. Two types of mozzarella, blistered tomatoes.
18. **Red, White, or Green Margherita** **\$21.00**
Two types of mozzarella, blistered tomatoes.
19. **Old World Burrata Margherita Small** **\$17.00**
Bianco, House Made Burrata, Vine-Ripened Tomato & Basil
20. **Old World Burrata Margherita Large** **\$28.00**
Bianco, House Made Burrata, Vine-Ripened Tomato & Basil
21. **Mushroom & Sun-Dried Tomato & Gruyere Small** **\$18.00**
Bianco, Mozzarella, Gruyere & Roasted Garlic
22. **Mushroom & Sun-Dried Tomato Gruyere Large** **\$29.00**
Bianco, Mozzarella, Gruyere & Roasted Garlic
23. **The White Shrimp Scampi Flatbread** **\$17.00**
Parmesan, asiago, garlic, white wine-butter sauce, parsley.
24. **The White Shrimp Scampi Flatbread** **\$28.00**
Parmesan, asiago, garlic, white wine-butter sauce, parsley.
25. **The Green Egg (Plant) Small** **\$18.00**
Verde Pesto, Roasted Eggplant, Fresh Mozzarella & Tomato
26. **The Green Egg (Plant) Large** **\$30.00**
Verde Pesto, Roasted Eggplant, Fresh Mozzarella & Tomato
27. **D'anjou Pear, Mission Fig Jam & Prosciutto Small** **\$19.00**
Gorgonzola, Goat & Mozzarella & Dried Cranberries
28. **D'anjou Pear, Mission Fig Jam & Prosciutto Large** **\$31.00**
Gorgonzola, Goat & Mozzarella & Dried Cranberries
29. **Gold Potato, Pancetta & Gruyere** **\$18.00**
Creme Fraiche, Fresh Herbs, & White Truffel Oil
30. **Gold Potato, Pancetta & Gruyere Large** **\$30.00**
Creme Fraiche, Fresh Herbs, & White Truffel Oil
31. **Moroccan Harissa Lamb, Feta & Currants Small** **\$19.00**
Rosso, Peppers, Onions & Spinach (Spicy)

- 32. Moroccan Harissa Lamb, Feta & Currants Large** **\$32.00**
Rosso, Peppers, Onions & Spinach (Spicy)
- 33. Chicken, Sausage & Mushroom Small** **\$18.00**
Bianco, Two types of Mozzarella, Blistered Tomatoes & Basil
- 34. Chicken, Sausage & Mushroom Large** **\$30.00**
Bianco, Two types of Mozzarella, Blistered Tomatoes & Basil
- 35. Chicken Scarpariello Small** **\$18.00**
Rosso, Sweet Sausage, Hot Cherry Peppers, & Mushrooms. (Spicy)
- 36. Chicken Scarpariello Large** **\$30.00**
Rosso, Sweet Sausage, Hot Cherry Peppers, & Mushrooms. (Spicy)
- 37. Capicola, Goat Cheese & Cherry Peppers Small** **\$18.00**
Rosso, Mozzarella & Fresh Herbs (Spicy)
- 38. Capicola, Goat Cheese & Cherry Peppers Large** **\$29.00**
Rosso, Mozzarella & Fresh Herbs (Spicy)
- 39. Roasted Cauliflower/Garlic/Fontina Cheese** **\$18.00**
Blistered tomatoes, evoo, fresh herbs.
- 40. Roasted Cauliflower/Garlic/Fontina Cheese** **\$30.00**
Blistered tomatoes, evoo, fresh herbs.
- 41. Wellfleet Clam, Bacon & Fresh Oregano Small** **\$17.00**
Bianco, Mozzarella & Red Pepper Flakes (Spicy)
- 42. Wellfleet Clam, Bacon & Fresh Oregano Large** **\$26.00**
Bianco, Mozzarella & Red Pepper Flakes (Spicy)

Create Your Own Flatbread

- 80. Regular Flatbread (8 Slices)** **\$11.00**
*goat cheese and cali cheddar are lactose free
bianco-4 cheese blend, fresh herbs, no sauce
with evoorosso-red sauce, 4 cheese blend, fresh
herbsverde-basil pesto, 4 cheese blend*
- 82. Large Flatbread (12 slices)** **\$17.00**
*goat cheese and cali cheddar are lactose free
bianco-4 cheese blend, fresh herbs, no sauce
with evoorosso-red sauce, 4 cheese blend, fresh
herbsverde-basil pesto, 4 cheese blend*
- 999. Open Ticker**



Route 44 Hardware
320 West Main St

Available for Delivery

Sunday	10:00 AM - 4:00 PM
Monday	9:30 AM - 6:00 PM
Tuesday	9:30 AM - 6:00 PM
Wednesday	9:30 AM - 6:00 PM
Thursday	9:30 AM - 6:00 PM
Friday	9:30 AM - 6:00 PM
Saturday	9:30 AM - 5:00 PM

Winter Selections

1. Ice Melt 44 LBS	\$18.99
2. Kiln Dried Kindling 1/3 Cubic FT	\$6.99
3. Firewood Bundle - 5 Piece	\$6.99
4. Individual Duraflame Log	\$3.99
5. Case of 6 Duraflame Logs	\$22.99
6. Durflame Long Stem Matches	\$2.99
7. Windshield Washer Fluid - 1 Gallon	\$2.99
8. De Icer Windshield Washer Fluid - 1 Gallon	\$4.99
9. Flex Funnel	\$6.99
10. Long Handle Ice Scraper	\$13.25
11. 22 Inch Snow Brush	\$5.99
12. Telescopic Snow Broom	\$13.99
13. Red All Purpose Shovel	\$23.99
14. Yellow Snow Shovel with Bent Handle	\$28.99
15. Black Snow Pusher	\$32.99
16. 1 1/4 Gallon Gas Can	\$24.99
17. 2 1/2 Gallon Gas Can	\$29.99
18. 5 Gallon Gas Can	\$39.99
999. Delivery Fee if not ordering food	\$3.99

We will add \$3.99 to your order if you are not ordering food as well.



Sam's Gyro
7 South Main St

Available for Delivery

Sunday	11:00 AM - 9:00 PM
Monday	11:00 AM - 9:00 PM
Tuesday	11:00 AM - 9:00 PM
Wednesday	11:00 AM - 9:00 PM
Thursday	11:00 AM - 9:00 PM
Friday	11:00 AM - 9:00 PM
Saturday	11:00 AM - 9:00 PM

Appetizers

- 100. Vegetarian Domas Plate** **\$6.99**
Six vegetarian stuffed grape leaves, serve on a bed of greens, with a side of tsatsiki sauce
- 101. Grilled Pita Plate** **\$7.99**
Cheese and hummus layered into a pita flatbread, grilled, and served with tsatsiki and kalamata olives
- 102. Hummus Platter** **\$9.99**
Served with Feta cheese, basil pesto, onions, kalamata olives, pepperoncini peppers, capers and grilled pita
- 103. Spanakopita** **\$8.49**
Two fillo pastries stuffed with spinach and feta cheese, baked until crispy and served with rice.
- 105. Beef Blintz** **\$6.99**
Three crepes, stuffed with spiced ground beef, served with mushroom sauce
- 105. Wing Basket** **\$9.99**
12 Wings, your choice of buffalo, mild, or spicy, served over greens with a side of ranch or blue cheese
- 106. Shrimp Basket** **\$9.99**
12 hand breaded shrimp, fried and served over a bed of greens with a side of cocktail or tartar sauce

Salads

- 1. Caesar Salad** **\$7.99**
Romaine lettuce with shaved asiago cheese, and Caesar dressing
- 2. Fiesta Salad** **\$7.99**
Romaine lettuce with tomatoes, red onions, corn, black beans, jalapeno peppers and ranch dressing
- 3. Apple Walnut Salad** **\$7.99**
Romaine lettuce with sliced apples, raisins, walnuts, and raspberry vinaigrette dressing
- 4. Greek Salad** **\$7.99**
Romaine lettuce, cucumbers, olives, green peppers, red onions, feta cheese and Greek dressing

Gyros

- 10. Chicken Gyro** **\$8.99**
Tomatoes, lettuce, onions, and Tzatziki sauce
- 11. Lamb Gyro** **\$9.99**
Tomatoes, lettuce, onions, and Tzatziki sauce
- 12. Combination Gyro** **\$9.99**
Tomatoes, lettuce, onions, and Tzatziki sauce
- 13. Falafel Gyro** **\$7.99**
Falafel, Tomatoes, lettuce, onions, olives and feta cheese

Sides

- 20. French Fries** **\$2.49**
- 21. Rice** **\$2.49**
- 22. Falafel** **\$2.99**

Paninis

- 25. Chicken Soprano Panini** **\$7.99**
Chicken with cheddar cheese, roasted peppers, dressed with basil pesto
- 26. Southwest Turkey Club** **\$7.99**
Turkey with romaine lettuce, tomatoes, roasted red peppers, cheddar cheese, chipotle mayo and bacon.
- 27. California Chicken Panini** **\$7.99**
Chicken with romaine lettuce, tomatoes, red onion cheddar cheese and guacamole
- 28. Roast Beef Horseradish Panini** **\$7.99**
Steak with cheddar cheese, red onions, tomatoes, and horseradish mayo
- 29. The Arabian Panini** **\$7.99**
Traditional Hummus layered with Feta Cheese. cucumbers, olives and tomatoes
- 30. El Cubano Panini** **\$7.99**
Ham with crispy bacon, cheddar cheese, sliced dill pickles and mustard
- 31. Bacon Cheddar Ranch Panini** **\$7.99**
Mounds of crispy bacon, cheddar cheese, tomatoes, and ranch dressing

Wraps

- 35. Hail Caesar Wrap with Chicken** **\$7.99**
Chicken with Romaine lettuce, shaved asiago cheese and creamy Caesar dressing.
- 36. Hail Caesar Wrap with Steak** **\$7.99**
Steak with Romaine lettuce, shaved asiago cheese and creamy Caesar dressing.
- 37. The Arabian Wrap with Chicken** **\$7.99**
Chicken with Hummus, romaine lettuce, feta cheese, cucumbers, olives, and tomatoes
- 38. The Arabian Wrap with Steak** **\$7.99**
Steak with Hummus, romaine lettuce, feta cheese, cucumbers, olives, and tomatoes
- 39. The Arabian Wrap with Falafel** **\$7.99**
Falafel with Hummus, romaine lettuce, feta cheese, cucumbers, olives, and tomatoes
- 40. Buffalo Chicken Wrap** **\$7.99**
Chicken with romaines lettuce, tomatoes, hot sauce, and blue cheese dressing

- 41. Buffalo Steak Wrap** **\$7.99**
Steak with romaines lettuce, tomatoes, hot sauce, and blue cheese dressing
- 42. Southwest Turkey Club Wrap** **\$7.99**
Turkey with romaine lettuce, tomatoes, roasted peppers, cheddar cheese, chipotle mayo and bacon
- 43. Southwest Ham Club Wrap** **\$7.99**
Ham with romaine lettuce, tomatoes, roasted peppers, cheddar cheese, chipotle mayo and bacon
- 44. Southwest Chicken Club Wrap** **\$7.99**
Chicken with romaine lettuce, tomatoes, roasted peppers, cheddar cheese, chipotle mayo and bacon
- 45. Southwest Steak Club Wrap** **\$7.99**
Steak with romaine lettuce, tomatoes, roasted peppers, cheddar cheese, chipotle mayo and bacon
- 46. California Turkey Wrap** **\$7.99**
Turkey with romaine lettuce, tomatoes, red onion, cheddar cheese, and guacamole
- 47. California Steak Wrap** **\$7.99**
Steak with romaine lettuce, tomatoes, red onion, cheddar cheese, and guacamole
- 48. California Chicken Wrap** **\$7.99**
Chicken with romaine lettuce, tomatoes, red onion, cheddar cheese, and guacamole

Combos

- 50. Hot Dog Combo** **\$5.99**
Foot long ALL BEEF hot dog, and fries
- 51. 10 Piece Buffalo Wings** **\$9.99**
10 Buffalo Wings, Blue Cheese, Celery and Fries
- 52. Gyro Burger Combo** **\$9.99**
Burger, lettuce, tomato, onion, cheese, pickles, bacon, ketchup and mayo served with fries.
- 53. 10 Piece Fried Shrimp Combo** **\$9.99**
10 Crsipy Shrimp pieces, tartar sauce, fries and ketchup.
- 999. Open Ticket**

RESTAURANT
SEASONS
TAP ROOM

Seasons Tap Room
279 Avon Mountain Rd

Available for Delivery

Sunday	4:00 PM - 9:00 PM
Monday	10:30 AM - 9:00 PM
Tuesday	10:30 AM - 9:00 PM
Wednesday	10:30 AM - 9:00 PM
Thursday	10:30 AM - 9:00 PM
Friday	10:30 AM - 9:15 PM
Saturday	4:00 PM - 9:15 PM

Soups and Salads

1. **Crock of French Onion Soup** **\$7.00**
Traditional recipe, ciabatta, swiss gruyere cheese
2. **Artisan Salad** **\$11.00**
Fresh cut artisan greens, baby tomato, english cucumbers, pickled red onion, toasted almond, dried cranberry, goat cheese, blood orange champagne vinaigrette
3. **Caesar Salad** **\$11.00**
Crisp romaine, grated parmesan, torn croutons, white anchovies
4. **Winter Arugula Salad** **\$13.00**
Persimmons, Pomegranate, Pears, Hibiscus citrus vinaigrette.
5. **Spinach & Apple Salad** **\$11.00**
diced apples, blue cheese crumble, radicchio, spiced caramelized pecans, sherry & white wine vinaigrette

Starters

10. **Truffle Fries** **\$10.00**
Truffle Peels, Parmesan, Chives, Garlic Truffle Aioli
11. **Crab Cakes** **\$14.00**
Pan-seared, fresh jumbo lump crab cakes, cornichon remoulade
12. **House Wings** **\$14.00**
Hot- Buffalo Style, Sweet- Teriyaki Style.
13. **Chicken Quesadilla** **\$11.00**
Chicken, Peppers, Onions, Pepper Jack Cheese
14. **Pepperoni Flatbread** **\$13.00**
15. **Three Cheese Flatbread** **\$10.00**

Sandwiches

19. **French Dip** **\$14.00**
Caramelized onions, provolone cheese, house-made beef au jus, french baguette
20. **Seasons Grilled Chicken Sandwich** **\$13.00**
Pesto, barbeque sauce, fresh mozzarella

21. **Roasted Turkey Club** **\$14.00**
Toasted white bread, roasted turkey, lettuce, apple wood smoked backon, mayonnaise
22. **Fresh Fish Wrap** **\$13.00**
Coleslaw, tomato, remoulade
23. **Reuben or Rachel** **\$12.00**
Rye bread, Thousand island dressing, swiss cheese, sauerkraut, pastrami or turkey.
24. **Veggie Burger** **\$13.00**
Lettuce, tomato, red onion
25. **Seasons 8 oz Angus Burger** **\$14.00**
White cheddar, lettuce, tomato, pickled onion
26. **Fresh Fish & Chips** **\$12.00**
Lemon, Coleslaw, French Fries

Entrees

27. **Meatloaf Dinner** **\$15.00**
Mashed Potatoes, seasonal vegetables, demi-glace.
28. **Grilled Hanger Steak** **\$19.00**
8oz Hanger steak, mashed potatoes, seasonal vegetables, bacon demi-glace.
30. **Chicken Pot Pie** **\$13.00**
Seared Chicken, Root Vegetables.
31. **Shepherd's Pie** **\$18.00**
Ground Beef, Lamb, Corn, Mashed Potatoes, Gravy.

Dinner Starters

40. **Truffle Fries** **\$10.00**
Truffle peels, parmesan, chives, garlic truffle aioli
41. **Seafood Martini** **\$16.00**
Endive, Carb, Calamari, Baby shrimp, scallops, Vodka Ceviche, Olives, Pickled Vegetables
43. **Fried Mozzarella** **\$14.00**
House-made Mozzarella, marinara sauce.
44. **Smoked Wings** **\$14.00**
Selection of spicy, sweet or truffle parmesan.
45. **Lamb Slider** **\$16.00**
Winter mushrooms, cucumber, yogurt sauce.

Small Plates

60. **Seasons Cheese Board** **\$18.00**
3 Cheeses with accoutrements
61. **Raw Oysters**
MARKET PRICE ITEM/ Mignonette, Tobiko, Champagne foam
62. **Scallops Durango** **\$16.00**
Ancho Chile Compound Butter, dice roma tomato, basil, spinach
63. **Seafood Martini** **\$16.00**
Endive, crab, calamari, baby shrimp, scallops, vodka ceviche, olives, pickled vegetables
64. **Duck Confit & Orange Beggars Purse** **\$14.00**
Pasta dumpling, pomegranate red wine sauce.
65. **Warm Kale & Lamb Salad** **\$18.00**
Mushrooms, cranberry, shaved butternut squash, goat cheese, pancetta vinaigrette.

Sandwiches & Entrees

- 50. French Dip** **\$14.00**
Caramelized onions, swiss cheese, house-made beef au jus, hoagie roll.
- 51. Seasons Grilled Chicken Sandwich** **\$13.00**
Pesto, barbeque sauce, provolone cheese.
- 52. Roasted Turkey Club** **\$14.00**
Toasted white bread, roasted turkey, lettuce, tomato, applewood smoked bacon, Mayonnaise
- 53. Mahi Mahi Burger** **\$14.00**
Lettuce, Tomato, Red onion, Persimmon Aioli
- 54. Veggie Burger** **\$13.00**
Lettuce, tomato, pickled onion, creole remoulade
- 55. Seasons 8oz Angus Burger** **\$14.00**
White cheddar, lettuce, tomato, pickled onion.
- 56. Grilled Hanger Steak** **\$19.00**
8oz Hanger steak, mashed potatoes, seasonal vegetables, bacon demi-glace.
- 57. Smoked Chicken Mac & Cheese** **\$16.00**
Smoked chicken, 3 cheese blend, bacon crumb topping.
- 58. Shepard's Pie** **\$18.00**
Ground beef, lamb, corn, mashed potatoes, gravy

Dinner Entrees

- 70. Roasted Tomato Rigatoni** **\$22.00**
Slow roasted rom tomato cream sauce, chopped spinach, basil, garlic.
- 71. Grilled Portabella Tips** **\$24.00**
Beet stained risotto, brasied kale
- 72. Hickory & Apple Smoked Salmon** **\$28.00**
Roasted fingerling potatoes, tarragon mushroom cream sauce.
- 73. Trout Almadine** **\$26.00**
Wild rice, rutabaga, carrot puree, brown butter and sage sauce.
- 74. Stuffed Cornish Game Hen** **\$29.00**
Cranberry apricot stuffing, vegetable medley, au jus
- 75. Lamb Porterhouse** **\$27.00**
Crispy potato, vegetable medley, rosemary demi-glace
- 76. Pan-Seared Filet** **\$38.00**
Black pepper espresso rubber filet, tuffle hollandaise, mashed potatoes, vegetable medley
- 77. Shrimp & Oyster Etouffee** **\$25.00**
Dirty Rice, Kidney Beans



Simsbury Green Tea
570 Hopmeadow Street

Available for Delivery

Sunday	12:00 PM - 9:00 PM
Monday	11:00 AM - 9:00 PM
Tuesday	11:00 AM - 9:00 PM
Wednesday	11:00 AM - 9:00 PM
Thursday	11:00 AM - 9:00 PM
Friday	11:00 AM - 9:15 PM
Saturday	11:00 AM - 9:15 PM

Simsbury Green Tea Menu

1. A1. Chow Mein	\$5.59
<i>Vegetable, Shrimp or Chicken.</i>	
2. A2. Chicken or Beef in Garlic Sauce (spicy)	\$5.59
3. A3. Chicken with Mixed Vegetables	\$5.59
4. A4. Chicken or Beef with Broccoli	\$5.59
5. A5. Kung Pao Chicken or Shrimp (spicy)	\$5.59
6. A6. Green Pepper Steak	\$5.59
7. A7. Moo Goo Gai Pan	\$5.59
8. A8. Sweet & Sour Pork or Chicken	\$5.59
9. A9. Sauteed Mixed Vegetables	\$5.59
10. A10. Broccoli in Garlic Sauce (spicy)	\$5.59
11. A11. Egg Foo Young	\$5.59
<i>Pork, Chicken, Shrimp, or Vegetable.</i>	
12. A12. Chicken in Szechuan Style (spicy)	\$5.59
13. A13. Lo Meins	\$5.59
<i>Pork, Chicken, Beef, Shrimp or Vegetables.</i>	
14. A14. Hon Shu Gai	\$5.59
15. A15. General Tso's Bean Curd (spicy)	\$5.59
16. A16. Hunan Chicken (spicy)	\$5.59
17. A17. Boneless Sparerib & Chicken Wings	\$5.59
18. A19. Boneless Sparerib & Teriyaki Beef	\$5.59
19. A20. Boneless Sparerib & Chicken Fingers	\$5.59
20. A21. Boneless Sparerib & Crab Rangoons	\$5.59
21. A22. Boneless Sparerib & Fried Jumbo Shrimp	\$5.59
22. A23. Boneless Sparerib & Egg Roll	\$5.59
23. A24. Teriyaki Beef & Chicken Fingers	\$5.59
24. A25. Chicken Wings & Egg Roll	\$5.59
25. A26. Sesame Bean Curd	\$5.59
30. B1. General Tso's Chicken (spicy)	\$6.59
31. B2. Firecracker Beef or Chicken (spicy)	\$6.59
32. B3. Sesame Chicken	\$6.59
33. B4. Happy Four Seasons	\$6.59
34. B5. Tangerine Beef or Chicken (spicy)	\$6.59
35. B6. Shrimp & Scallop in Garlic Sauce (spicy)	\$6.59
36. B7. Jumbo Shrimp w/ Mixed Vegetables	\$6.59

37. B8. Jumbo Shrimp w/ Broccoli	\$6.59
38. B9. Chicken or Shrimp with Black Bean Sauce	\$6.59
39. B10. Calamari w/ Minced Garlic	\$6.59
40. B11. Duck Strips w/ Basil	\$6.59
41. B12. Ma-La Duck Strips (spicy)	\$6.59
42. B13. Ginger Chicken	\$6.59
43. B14. Shrimp or Scallops in Lobster Sauce	\$6.59
44. B15. Shrimp & Chicken w/ Mixed Vegetables	\$6.59
45. B16. Jumbo Shrimp in Garlic Sauce (spicy)	\$6.59
46. B17. Chicken or Shrimp w/ Cashew Nuts	\$6.59
47. B18. Mango Chicken	\$6.59
48. B19. Honey Walnut Chicken	\$6.59
49. B20. Chicken & Asparagus w/ Mixed Vegetables	\$6.59
55. C1. Pahd Thai (Chicken or Shrimp)	\$6.79
56. C2. Spicy Basil Chicken or Shrimp (spicy)	\$6.79
57. C3. Thai Curry Trio (spicy)	\$6.79
58. C4. Asparagus Chicken or Beef or Shrimp	\$6.79
59. C5. Tai Chicken or Shrimp (spicy)	\$6.79
60. C6. Spicy Peanut Sauce w/ Chicken or Shrimp	\$6.79
61. C7. Teriyaki Chicken or Shrimp	\$6.79
62. C8. Spicy Basil Fried Rice w/ Chicken, Tofu, or Shrimp (spicy)	\$6.79
63. C9. Drunken Noodle w/ Chicken, Tofu, or Shrimp (spicy)	\$6.79
64. C10. Green Curry w/ Chicken or Tofu (spicy)	\$6.79
65. C11. Red Curry w/ Chicken or Tofu (spicy)	\$6.79

Weight Watchers Menu

Cooked in Bamboo Steamer and Served w/ Sauce on the Side.

183. Steamed Mixed Garden Vegetables	\$8.99
184. Steamed Mixed Garden Vegetables w/ your choice	
<i>With Chicken (white meat) \$9.99, With Jumbo Shrimp \$11.99, With Jumbo Shrimp & Chicken \$11.99, With Jumbo Shrimp & Sea Scallop \$12.99, With Sea Scallops \$11.99. Served with your choice of Chicken, Sea Scallops, Jumbo Shrimp, a combination of Jumbo Shrimp & Chicken or Jumbo Shrimp & Sea Scallops</i>	

Appetizers

80. Egg Roll (1)	\$1.79
81. Spring Roll (veg)(1)	\$1.79
82. Vietnamese Spring Roll (1)	\$1.79
83. Scallion Pancake	\$5.29
84. Pan-Fried or Steamed Pork Dumplings (6)	\$5.59

85. Pan-Fried or Steamed Jade Dumplings (veg)(6)	\$5.59
86. Steamed Shrimp Dumplings (6)	\$6.29
87. Dumplings Combination	\$6.29
88. Steamed Wonton in Spicy Sauce (spicy)	\$5.59
89. BBQ Spare Rib	\$6.99
90. BBQ Boneless Spare Ribs	\$6.99
91. Teriyaki Beef (4)	\$7.29
92. Golden Chicken Fingers	\$5.59
93. Fried Jumbo Shrimps (4)	\$5.59
94. Fried Chicken Wings	\$5.29
95. Crab Rangoons (6)	\$5.59
96. Fried Wonton	\$4.99
97. Cold Sesame Noodles	\$4.99
98. Spicy Chinese Cabbage (spicy)	\$4.99
99. Edamame	\$4.29
300. Pu Pu Platters	
<i>For 1 \$7.99, For 2 \$13.99. Egg Rolls, BBQ Ribs, Teriyaki Beef, Chicken Fingers, Crab Rangoons, Chicken Wings. For 1 \$7.59. For 2 \$13.99.</i>	
301. Phoenix Soon (chicken lettuce wrap)	\$8.99
<i>Minced chicken w/ peppers, water chestnuts, celery, pickle, basil, cilantro topped w/ peanuts, wrapped in iceberg lettuce. Tasty & yet great for people who are on a diet.</i>	
302. Negimaki	\$7.99
<i>Grilled rib eye steak wrapped with scallions. Served with a teriyaki sauce.</i>	
934. Small White Rice	\$2.00
<i>Pint of white rice.</i>	

Soup

303. Wonton Soup	
<i>Pint \$1.99, Quart \$3.59.</i>	
304. Egg Drop Soup	
<i>Pint \$1.99, Quart \$3.59.</i>	
305. Chicken Rice or Noodle Soup	
<i>Chicken Rice Soup \$0.00, Noodle Soup \$0.00.</i>	
306. Hot & Sour Soup (spicy)	
<i>Pint \$1.99, Quart \$3.59.</i>	
307. Hot & Sour Seafood Soup (for 2) (spicy)	\$7.99
308. Bean Curd & Vegetable Soup (for 2)	\$5.99
309. House Special Wonton Soup (for 2)	\$6.99
310. West Lake Beef Soup (for 2)	\$7.99

Poultry

101. Kung Pao Chicken w/ Peanuts	\$9.99
102. Chicken w/ Cashew Nuts	\$9.99
103. Chicken w/ Broccoli or Mixed Veggies	\$9.99
104. Moo Goo Gai Pan	\$9.99
105. Chicken in Garlic Sauce (spicy)	\$9.99
106. Ginger Chicken (spicy)	\$9.99
107. Ma-La Chicken (spicy)	\$9.99
108. Hunan Chicken (spicy)	\$9.99
109. Curry Chicken (spicy)	\$9.99

110. Chicken w/ Chinese Eggplant or String Beans	\$9.99
111. Sweet & Sour Chicken	\$9.99
112. Lemon Chicken	\$9.99
113. Moo Shu Chicken (w/ 4 pancakes)	\$9.99
114. Honey Walnut Chicken	\$9.99
115. Chicken Szechuan Style (spicy)	\$9.99
116. Chicken w/ Broccoli in Garlic Sauce (spicy)	\$9.99

Seafood

118. Jumbo Shrimp & Chicken w/ Mixed Veggies	\$11.99
119. Kung Pao Shrimp w/ Peanuts (spicy)	\$11.99
120. Jumbo Shrimp Szechuan Style (spicy)	\$11.99
121. Sheet & Sour Shrimp	\$11.99
122. Jumbo Shrimp w/ Cashew Nuts	\$11.99
123. Jumbo Shrimp w/ Broccoli or Chinese Eggplant	\$11.99
124. Jumbo Shrimp w/ Snow Pea Pods	\$11.99
125. Jumbo Shrimp or Scallop in Garlic Sauce (spicy)	\$11.99
126. Jumbo Shrimp or Scallop in Black Bean Sauce	\$11.99
127. Jumbo Shrimp or Scallop in Lobster Sauce	\$11.99
128. Jumbo Shrimp or Scallop w/ Mixed Veggies	\$11.99
129. Calamari w/ Minced Garlic	\$11.99
130. Calamari w/ Scallion & Ginger	\$11.99
131. Moo Shu Shrimp (4 pancakes)	\$11.99
132. Filet of Sole w/ Garlic Sauce or Hunan Style (spicy)	\$11.99
133. Filet of Sole w/ Mixed Veggies	\$11.99

Specialties From Our Chef

160. S1. General Tso's chicken (spicy)	\$10.99
161. S2. Tangerine Beef, Chicken or Shrimp (spicy)	
<i>Beef \$12.99, Chicken \$10.99, Shrimp \$12.99. Garnished w/ Broccoli. Deep fried with sun dried orange rind and Chinese pepper to a crisp, tangy finish.</i>	
162. S3. Firecracker Chicken or Beef	
<i>Beef \$12.99, Chicken \$11.99. Crispy shredded beef or chicken coated w/ our special water chestnut flour and stir-fried w/ snow peas/carrots in a "fiery hot" garlic sauce. Served on a bed of lettuce.</i>	
163. S4. Cantonese Crispy Chicken	\$10.99
<i>Crispy white tender chicken meat over seasoned vegetables, served w/ a brown sauce.</i>	
164. S6. Jumbo Shrimp & Scallop in Garlic Sauce (spicy)	\$12.99
<i>Jumbo Shrimp and sea scallop sauteed w/ broccoli, water chestnut, bell pepper and baby corn</i>	
165. S7. Happy Four Seasons	\$12.99

- 166. S8. Dragon & Phoenix** \$13.99
- 167. S9. Mango Chicken, Pork or Shrimp**
Chicken \$10.99, Pork \$10.99, Shrimp \$12.99. sauteed fresh mango, chicken, pork, or shrimp and mixed vgs, in our chef's special light sauce
- 168. S.11 Ma-La Jumbo Shrimp or Scallop (spicy)**
Scallop \$13.99, Shrimp \$12.99. Fresh sea scallop or jumbo shrimp lightly floured, then stir-fried w/ Szechuan pepper corn and chili, garnished w/ broccoli
- 169. S12. Scallion & Ginger w/ Jumbo Shrimp** \$12.99
Jumbo shrimp lightly floured, then stir-fried w/ scallion and ginger sauce
- 170. S13. Sesame Chicken or Beef**
Beef \$12.99, Chicken \$11.99. Sliced white meat chicken or tender beef lightly floured, then sir-fried in our chef's sesame sauce.
- 171. S14. Triple Delicacies w/ Basil & Garlic** \$12.99
Sauteed jumbo shrimp, chicken and pork, w/ seasons, chice veg, w/ our chef special basil sauce.
- 172. S15. Formosa Duck** \$14.99
Long Island duckling marinated w/ mei-sheng sauce, then baked crispy and served boneless
- 173. S16. Ma-La Duck Strips (spicy)** \$12.99
Boneless strips of duck, sauteed w/ snow peas, bok choy, water chestnuts, and mushrooms, in a spicy Ma-La sauce
- 174. S17. Duck w/ Basil** \$12.99
Boneless strips of braised duck, sauteed w/ snow peas, bok choy, water chestnuts and mushrooms in a special basil sauce
- 175. S18. Sizzling Steak, Scallop & Jumbo Shrimp** \$13.99
Sliced flank steak sauteed w/ fresh sea scallops, jumbo shrimp and mixed vgs sizzled to perfection
- 176. S19. Hunan in Two Flavors (spicy)** \$13.99
Two dishes in one, sliced white meat chicken in Hunan sauce and tender beef with spicy scallion sauce
- 177. S20. Lamb in Two Flavors (spicy)** \$13.99
Two dishes in one, tender lamb w/ garlic sauce and scallion
- 178. S21. Chef Pan Fried Noodle** \$12.99
A combination of shrimp, chicken, pork, beef w/ selected vgs in brown sauce on a bed of crispy pan-fried noodles.
- 179. S23. Filet Mignon in Black Pepper Sauce** \$15.99
Slices of filet mignon mixed w/ onion, mushroom, peapod and peppers in our delious black pepper sauce
- 180. S24. Seafood Asparagus** \$15.99
Jumbo shrimps and sea scallops, lobster stir-fried w/ asparagus, and mixed vgs w/ our chef's rice wine sauce
- 181. S26. Green Tea Surf & Turf** \$16.99
Filet mignon w/ black pepper sauce & jumbo shrimp w/ cherry wine sauce
- 182. S27. Teriyaki Filet Mignon, Shrimp, Salmon, or Chicken**
Chicken \$12.99, Ribeye Steak \$15.99, Salmon \$14.99, Shrimp \$14.99. Choose Chicken, shrimp, salmon or Ribeye Steak
- 185. S28. Grand Marnier Shrimp** \$14.99
Crispy jumbo shrimp on a bed of fresh orange. Served w/ grand marnier sauce

Beef, Lamb & Peking Duck

- 135. Beef w/ Broccoli or Eggplant** \$10.99
- 136. Shredded Beef Szechuan Style (spicy)** \$10.99
- 137. Beef in Garlic Sauce (spicy)** \$10.99
- 138. Hunan Beef (spicy)** \$10.99
- 139. Shredded Beef w/ String Bean** \$10.99
- 140. Beef w/ Mixed Vgs** \$10.99
- 141. Green Pepper Steak** \$10.99
- 142. Beef w/ Snow Pea Pod** \$10.99
- 143. Beef w/ Scallion** \$10.99
- 144. Moo Shu Beef (4 pancakes)** \$10.99
- 146. Mongolian Beef** \$10.99
- 147. Lamb & Scallions** \$11.99
- 148. Lamb in Garlic Sauce (spicy)** \$11.99
- 149. Hunan Lamb (spicy)** \$11.99
- 134. Peking Duck**
Half \$14.99, Whole \$28.99. Whole \$28.99 or Half \$15.99. Crispy crackling duck served with hoisin sauce and scallion wands, sandwiched between freshly made Beijing style buns or pancakes. 45 min for prep time. Please allow extra 30 min for delivery.

Pork

- 150. Sweet & Sour Pork** \$9.99
- 151. Ma-Paul Tofu Szechuan Style (spicy)** \$9.99
- 152. Shredded Pork in Garlic Sauce (spicy)** \$9.99
- 154. Twice Cooked Pork (spicy)** \$9.99
- 155. Hunan Pork (spicy)** \$9.99
- 157. Sliced Pork w/ Scallions** \$9.99
- 158. Moo Shu Pork (4 pancakes)** \$9.99

Vegetables

- 200. Stir Fried Mixed Vegetables** \$8.99
- 201. Fresh Broccoli in Garlic Sauce (spicy)** \$8.99
- 202. Chinese Eggplant or Mixed Vgs in Garlic Sauce (spicy)** \$8.99
- 203. Sauteed String Beans** \$8.99
- 204. Sauteed String Beans Szechuan Style (spicy)** \$8.99
- 205. Bean Curd Home Style** \$8.99
- 206. Broccoli w/ Bean Curd in Garlic Sauce (spicy)** \$8.99
- 207. Moo Shu Vgs (4 pancakes)** \$8.99
- 208. Kung Pao Vegetarian Chicken (spicy)** \$8.99
- 209. Vegetarian Chicken w/ Broccoli** \$8.99
- 210. General Tso's Bean Curd (spicy)** \$8.99
- 211. Sesame Bean Curd** \$8.99
- 212. String Bean and Eggplant in Garlic Sauce (spicy)** \$8.99
- 213. Asparagus w/ Mixed Vegetables** \$8.99

Traditional All Time Favors

214. Fried Rice

Beef \$0.00, Chicken \$0.00, House Special \$0.00,
Pork \$0.00, Shrimp \$0.00, Vegetable Fried Rice
\$0.00. Choice of Vegetable, Pork, Chicken Small
\$4.59 Large \$7.59 Shrimp, Beef, or House special
Small \$4.79 Large \$8.29

215. Young Chow Fried Rice

Large \$8.29, Small \$4.79. Small \$4.79 Large
\$8.29

216. Lo Mein

Beef \$0.00, Chicken \$0.00, House Special \$0.00,
Pork \$0.00, Shrimp \$0.00, Vegetable \$0.00.
Choice of Vegetable, Pork, Chicken Small \$4.59
Large \$7.59 Shrimp, Beef, or House special
Small \$4.79 Large \$8.29

217. Chow Mein

Beef \$0.00, Chicken \$0.00, House Special \$0.00,
Pork \$0.00, Shrimp \$0.00, Vegetable \$0.00.
Choice of Vegetable, Pork, Chicken Small \$4.59
Large \$7.59 Shrimp, Beef, or House special
Small \$4.79 Large \$8.29

218. Chop Suey

Beef \$0.00, Chicken \$0.00, House Special \$0.00,
Pork \$0.00, Shrimp \$0.00, Vegetable \$0.00.
Choice of Vegetable, Pork, Chicken Small \$4.59
Large \$7.59 Shrimp, Beef, or House special
Small \$4.79 Large \$8.29

219. Chow Fun

Beef \$10.29, Chicken \$9.29, House Special
\$10.29, Pork \$9.29, Shrimp \$10.29, Vegetable
\$9.29. Choice of Vegetable, Pork, Chicken \$9.29 -
Shrimp, Beef, or House special \$10.29

220. Egg Foo Young \$8.99

Choice of Pork, Chicken, Veg or Shrimp

221. Me Fun (Angel Hair Noodle) \$8.99

Vegetables or Chicken

508. Me Fun Singapore Syle (spicy) \$8.99

Combination Dinner

Served w/ Pork Fried Rice, Steamed Rice or Brown
Rice

600. D1. Chow Mein (Pork, Chicken, or Shrimp), Egg Roll \$8.99

Chow Mein Choice of pork, chicken, or shrimp.

601. D2. Sweet & Sour (Pork or Chicken), Egg Roll \$8.99

Pork or Chicken.

602. D3. Egg Foo Young (Pork, Chicken, or Shrimp), Egg Roll \$8.99

Choice of Pork, chicken or Shrimp.

603. D4. Lo Mein (Pork, Chicken or Shrimp), Egg Roll \$8.99

Choice of pork, chicken or shrimp.

604. D5. Chicken or Beef with Broccoli, Egg Roll \$8.99

Chicken or Beef.

605. D6. Chicken w/ Garlic Sauce, Egg Roll (spicy) \$8.99

606. D7. Kung Pao Chicken or Shrimp w/ Peanut, Egg Roll (spicy) \$8.99

Chicken or Shrimp.

607. D8. Mixed Veg w/ (Pork, Chicken or Beef), Egg Roll \$8.99

Pork, chicken or beef.

608. D9. Pepper Steak, Egg Roll \$8.99

609. D10. Broccoli w/ Garlic Sauce, Egg Roll (spicy) \$8.99

610. D11. Sweet & Sour Shrimp, Egg Roll \$8.99

611. D12. Jumbo Shrimp w/ Garlic Sauce, Egg Roll (spicy) \$8.99

612. D13. Boneless Sparerib, Egg Roll \$8.99

613. D14. Boneless Sparerib, Teriyaki Beef \$8.99

614. D15. Boneless Sparerib, Chicken Finger \$8.99

615. D16. Teriyaki Beef, Chicken Finger \$8.99

616. D17. General Tso's chicken, Egg Roll (spicy) \$8.99

617. D18. Stir Fried Mixed Vegetable, Egg Roll \$8.99

618. D19. Sesame Chicken, Egg Roll \$8.99

619. D20. Chicken w/ Cashew Nuts, Egg Roll \$8.99

620. D21. Moo Goo Gai Pan, Egg Roll \$8.99

621. D22. Hunan chicken, Egg Roll (spicy) \$8.99

622. D23. Mango Chicken, Egg Roll \$8.99

623. D24. Honey Walnut Chicken, Egg Roll \$8.99

Thai Starters

700. T1. Crispy Shrimp Spring Roll (4) \$4.29

701. T2. Summer Roll Sampler w/ Cilantro & Ginger Dipping \$6.59

Shrimp, Thai herbs & duck, mango unwrapped w/
rice paper

702. T3. Chicken Satay w/ Peanut Sauce (4) \$6.59

Grilled mariner chicken on the skew

703. T4. Crispy Calamari w/ Orange Sauce \$6.99

704. T5. Thai Curry Puff w/ Chili Sauce (spicy) \$5.99

Puff pastry w/ mince chicken, onion, potatoes &
curry powder

Thai soup & Salad

800. T6. Tom Yum Gong (Shrimp) Large \$7.59, Small \$3.99.

801. T7. Tom Kar Gai (Chicken) Large \$7.29, Small \$3.79. Thai coconut soup w/ mushroom, galangal, chili & lime

802. T8. Chicken Salad w/ Peanut Dressing \$6.99

Grilled chicken, green salad, cucumber & herbs

803. T9. Shrimp Salad w/ Chili & Lime (spicy) \$7.99

Grilled shrimp, pepper, onion, herbs, cucumber &
bean sprouts

804. T10. Seafood Salad w/ Red Chili Paste (spicy) \$8.99

Shrimp, scallop, calamari, lime leaf, pepper, onion
& herbs

805. T11. Green Salad w/ Ginger Dressing \$2.99

806. T12. Crunchy Shrimp Mango Salad \$6.99

Thai Entrees

Choice of chicken or pork 11.99, beef or shrimp 13.99, tofu or vegetable 9.99. All entrees w/ choice of steamed white or brown rice

900. T13. Spicy Basil Sauce (spicy)

Beef \$13.99, Chicken \$11.99, Pork \$11.99, Shrimp \$13.99, Tofu \$9.99, Vegetables \$9.99. Choice of chicken or pork 11.99, beef or shrimp 13.99, tofu or vegetable 9.99. Choice of steamed white or brown rice

901. T14. Asparagus

Beef \$13.99, Chicken \$11.99, Pork \$11.99, Shrimp \$13.99, Tofu \$9.99, Vegetables \$9.99. Choice of chicken or pork 11.99, beef or shrimp 13.99, tofu or vegetable 9.99. Stir fried asparagus, onion, pepper, basil & chili paste. Choice of steamed white or brown rice

902. T15. Spicy Cashew Nuts (spicy)

Beef \$13.99, Chicken \$11.99, Pork \$11.99, Shrimp \$13.99, Tofu \$9.99, Vegetables \$9.99. Choice of chicken or pork 11.99, beef or shrimp 13.99, tofu or vegetable 9.99. Shitake mushroom, pepper, dry pepper corn, onion, pea pods, baby corn. Choice of steamed white or brown rice

903. T16. Spicy Peanut Sauce (spicy)

Beef \$13.99, Chicken \$11.99, Pork \$11.99, Shrimp \$13.99, Tofu \$9.99, Vegetables \$9.99. Broccoli, onion, pepper, basil, peapods, mushroom & peanuts. Choice of chicken or pork 11.99, beef or shrimp 13.99, tofu or vegetable 9.99. Choice of steamed white or brown rice

904. T17. Thai Sauce (spicy)

Beef \$13.99, Chicken \$11.99, Pork \$11.99, Shrimp \$13.99, Tofu \$9.99, Vegetables \$9.99. Onion, pepper, snow peapod & chili paste. Choice of chicken or pork 11.99, beef or shrimp 13.99, tofu or vegetable 9.99. Choice of steamed white or brown rice.

905. T18. Spicy Green Bean (spicy)

Beef \$13.99, Chicken \$11.99, Pork \$11.99, Shrimp \$13.99, Tofu \$9.99, Vegetables \$9.99. Green bean, red pepper, basil & lime leave, w/ a chef special chili sauce. Choice of chicken or pork 11.99, beef or shrimp 13.99, tofu or vegetable 9.99. Choice of steamed white or brown rice.

906. T19. Lemongrass Sauce (spicy)

Beef \$13.99, Chicken \$11.99, Pork \$11.99, Shrimp \$13.99, Tofu \$9.99, Vegetables \$9.99. Pepper, onion, bamboo shoots, asparagus, mushroom, served w/ a spicy lemongrass sauce. Choice of chicken or pork 11.99, beef or shrimp 13.99, tofu or vegetable 9.99. Choice of steamed white or brown rice.

907. T20. Grill Salmon w/ Chili & Lime (spicy) \$14.99

Salmon, cilantro, Chinese broccoli & lime. Choice of steamed white or brown rice.

908. T21. Thai Curry Trio (spicy) \$13.99

Chicken beef, shrimp, peapods, onions, basil & coconut milk. Choice of steamed white or brown rice

909. T22. Filet of Sole Sweet & Chili (spicy) \$13.99

Crispy sole, pineapple mixed vegetable & onion. Choice of steamed white or brown rice.

Thai Classic Curries

Chicken or Pork \$10.99. Beef or Shrimp \$13.99. Tofu or Vegetable \$8.99.

920. T23. Green Curry (spicy)

Beef \$13.99, Chicken \$11.99, Pork \$11.99, Shrimp \$13.99, Tofu \$9.99, Vegetables \$9.99. Eggplant, green bean, basil & coconut milk

921. T24. Massaman Curry (spicy)

Beef \$13.99, Chicken \$11.99, Pork \$11.99, Shrimp \$13.99, Tofu \$9.99, Vegetables \$9.99. Potato, onion, basil, peanut & coconut milk

922. T25. Red Curry (spicy)

Beef \$13.99, Chicken \$11.99, Pork \$11.99, Shrimp \$13.99, Tofu \$9.99, Vegetables \$9.99. Green bean, bamboo shoot, basil & coconut milk

923. T26. Mango Curry (spicy)

Beef \$13.99, Chicken \$11.99, Pork \$11.99, Shrimp \$13.99, Tofu \$9.99, Vegetables \$9.99. Fresh mango, green bean, bamboo shoot, basil & coconut milk

Thai Stir-Fry Noodles & Fried Rice

Chicken or Pork \$9.99. Beef or Shrimp \$10.99. Tofu or Vegetables \$8.99.

930. T27. Pad Thai

Beef \$10.99, Chicken \$9.99, Pork \$9.99, Shrimp \$10.99, Tofu \$8.99, Vegetables \$8.99. Thai rice noodle, dry tofu, bean sprouts, onion & peanuts.

931. T28. Drunken Noodles (spicy)

Beef \$10.99, Chicken \$9.99, Pork \$9.99, Shrimp \$10.99, Tofu \$8.99, Vegetables \$8.99. Flat rice noodle, pepper, onion, tomatoes, basil & egg

932. T29. Spicy Basil Fried Rice (spicy)

Beef \$10.99, Chicken \$9.99, Pork \$9.99, Shrimp \$10.99, Tofu \$8.99, Vegetables \$8.99. Onion, pepper, green bean, tomatoes, basil & egg.

933. T30. Pineapple Fried Rice (spicy)

Beef \$10.99, Chicken \$9.99, Pork \$9.99, Shrimp \$10.99, Tofu \$8.99, Vegetables \$8.99. Pineapple, peas, carrots, bean sprouts, egg & coconut milk.



Super Cellar Warehouse Liquors

332 West Main St

Available for Delivery

Sunday	11:00 AM - 4:00 PM
Monday	11:00 AM - 8:30 PM
Tuesday	11:00 AM - 8:30 PM
Wednesday	11:00 AM - 8:30 PM
Thursday	11:00 AM - 8:30 PM
Friday	11:00 AM - 8:30 PM
Saturday	11:00 AM - 8:30 PM

Italian - Wines

1. Dante Aligheri Chianti DOCG	\$12.99
2. Dante Aligheri Super Tuscan	\$13.99
3. Costa Al Sole Montepulciano	\$11.99
4. Dante Aligheri Brunello di Montalcino	\$39.99
5. Unico Pinot Grigio (white)	\$15.99

French - Wines

10. Perrin Cote Du Rhone	\$11.99
11. Beauclair Pinot Noir	\$15.99
12. Raphael Sallet Macon Village (white)	\$13.99
13. Boisset Chardonnay (white)	\$21.99
14. Daniel Pollier Pouilly Fuisse (white)	\$23.99

Argentinian - Wines

20. Earth First Malbec	\$12.99
21. Almos Seleccion	\$17.99
22. Amancaya Malbec-Cabernet	\$19.99

Spanish - Wines

27. Endito Tinto Rioja	\$9.99
28. Cerron Annon reserve Rioja	\$21.99
29. Juan Gill	\$16.99

US - Pinot Noir

30. 30 Degree Pinot Noir	\$15.99
31. Orbit Pinot Noir	\$17.99
32. Meomi Pinot Noir	\$19.99
33. Duckhorn Goldeneye Pinot Noir	\$49.99
34. Mark West Pinot Noir	\$9.99

US - Cabernet

36. California Landscape Rock Cabernet	\$11.99
37. Orbit Cabernet	\$16.99
38. Justin Cabernet	\$25.99
39. Duckhorn Cabernet	\$59.99

US - Merlot

45. Josh Merlot	\$14.99
46. Chateau St Michelle Indian Wells Merlot	\$19.99
47. Clos Pegase Merlot	\$27.99

US - Chardonnay

50. 30 Degree Chardonnay	\$12.99
51. Pharoah Chardonnay	\$15.99
52. Chalk Hill Chardonnay	\$21.99
52. Sonoma Cutrer Chardonnay	\$27.99

Sauvignon Blanc

55. Bliss (USA) Sauvignon Blanc	\$12.99
56. Honig (USA) Sauvignon Blanc	\$16.99
57. Villa Maria (New Zealand) Sauvignon Blanc	\$13.99
58. Cloudy Bay (New Zealand) Sauvignon Blanc	\$29.99

Sparkling Wines

90. Korbel	\$13.99
91. Gran Duca Prosecco	\$14.99
92. Mumm Napa	\$19.99
94. Veuve Cliquot	\$45.99

Beers by the Case

100. Budweiser 18 pack	\$15.99
101. Bud Light 18 Pack	\$15.99
102. Stella Artois 24 pack	\$29.99
103. Heineken 24 Pack	\$28.99
104. Amstel Light	\$28.99
105. Sam Adams 24 Pack	\$29.99

Liquors (750ml)

120. Ketel One Vodka (750 ml)	\$25.99
121. Titos Vodka (750 ml)	\$19.99
122. Patron Tequila (750 ml)	\$41.99
123. Espolon Tequila (750 ml)	\$25.99
124. Bacardi Rum (750 ml)	\$16.99
125. Tanqueray Gin (750 ml)	\$22.99
126. Captain Morgan Spiced Rum (750 ml)	\$19.99
127. Dewars Scotch (750 ml)	\$23.99
128. Glenlivet Scotch (750 ml)	\$39.99
129. Jack Daniels Bourbon (750 ml)	\$24.99
130. Makers Mark Bourbon (750 ml)	\$29.99
131. Jameson Irish Whiskey (750 ml)	\$29.99
999. Open Ticket	
888. Bottle Deposit	\$0.05



The Sweet Beet

498 Salmon Brook St

Available for Delivery

Sunday	11:00 AM - 2:00 PM
Monday	CLOSED
Tuesday	11:00 AM - 7:00 PM
Wednesday	11:00 AM - 7:00 PM
Thursday	11:00 AM - 7:00 PM
Friday	11:00 AM - 7:00 PM
Saturday	11:00 AM - 3:00 PM

Soups and Chilis

Add a dollop of cashew cream (our vegan sour cream substitute) or Chickpea Croutons to your soup for 50 cents.

- 1. Bean Chili** **\$8.95**
A mild blend of beans, veggies and spices in a tomato base.
- 2. Soup of the day- ask for todays selec** **\$7.95**
ask for todays selection

Salads and Hummus

- 3. Sweet Beet Salad** **\$9.95**
our signature salad offering mixed greens, carrots, beets, cucumber, tomato, pea shoots, and our house made shallot vinaigrette. Add a scoop of Vegan Tuna Salad, Curry Chickpea Salad, Quinoa Tabbouleh, and or Roasted Seasoned Chickpeas.
- 4. The Hum** **\$6.95**
Our sesame-free hummus offered in a variety of flavors.
- 5. Taco Salad** **\$9.95**
Seasoned quinoa taco "meat" black beans, cashew creme, house made salsa and romaine.
- 6. Paleo Salad** **\$9.95**
Seasoned sweet potatoes, sauteed onions and peppers, romaine and cashew creme dressing.
- 7. 1000 Isle** **\$9.95**
Steamed Quinoa, seasoned chickpeas and onions, Real Pickles kraut, romaine, and our own 1000 isle dressing. (Think Reuben)

Sandwiches

- 9. Chickpea of the Sea Sandwich** **\$6.95**
Served on toasted gluten free bread
- 10. No Egg Salad** **\$6.95**
Served on toasted gluten free bread
- 11. Kid's Sandwich** **\$4.95**
Sunbutter and Jelly on toasted gluten free bread

Main Attractions

- 12. Mac No Cheese** **\$5.95**
quinoa/ corn elbow noodles smothered in our own cashew "cheese" sauce.
- 13. Mac No Fredo** **\$6.95**
quinoa/corn elbow noodles smothered in our own cashew "alfredo" sauce.
- 14. Roasted Roots** **\$10.95**
A medley of seasonal roasted roots with a side of our house made nut free pesto. (Paleo)
- 15. Roasted Roots with Toasted Quinoa** **\$12.95**
Medley of seasonal roasted roots, toasted quinoa, and a side of our house made nut free pesto.
- 16. Seasonal Bakes** **\$13.95**
Layered casserole type baked dishes. They include our Cottage Pie (our version of a shepherds pie) and our Texas bake (Layers of seasoned quinoa, black bean crumble, onions, peppers and cashew creme topped with chipotle mashed potatoes).
- 17. Savory Pie** **\$8.95**
Our hand formed potato crust filled with our house made vegan hemp ricotta and seasonal veggies. (Served by the slice)
- 18. Red Rutabaga Lasagna** **\$14.95**
Vegan hemp ricotta, greens, tomato, and our house made nut free pesto layered in between our rutabaga noodles. (Paleo)
- 19. White Rutabaga Lasagna** **\$14.95**
Vegan hemp ricotta, greens, yam, and our house made nut free pesto layered between our rutabaga noodles, (Paleo)

Guilt Free Sweets

- 21. Sweet Nothing Cookie Dough Balls Each** **\$0.75**
- 22. Sweeties Mini Cupcakes Each** **\$1.65**
Our famous mini cupcakes! We always carry an assortment of different flavors ranging from traditional vanilla to our spicy Mexican hot chocolate.
- 23. 1 Dozen Sweeties** **\$19.00**
Assorted Flavors- Any order over 2 dozen sweeties is considered special order and request 4 days notice.
- 24. 2 Dozen Sweeties** **\$36.00**
Assorted Flavors- Any order over 2 dozen sweeties is considered special order and request 4 days notice.



Twigs at The Simsbury Inn
397 Hopmeadow Street

Available for Delivery

Sunday	11:30 AM - 9:00 PM
Monday	11:30 AM - 9:00 PM
Tuesday	11:30 AM - 9:00 PM
Wednesday	11:30 AM - 9:00 PM
Thursday	11:30 AM - 9:00 PM
Friday	11:30 AM - 9:15 PM
Saturday	3:00 PM - 9:15 PM

Starters

- 1. Shrimp Cocktail** **\$3.00**
(1) Jumbo Shrimp Served Chilled, Green Goddess Sauce & Traditional Cocktail Sauce
- 2. Fig & Wild Mushroom Baguette** **\$12.00**
Goat cheese, sweet caramelized onions, frisee & arugula salad with a honey balsamic glaze.
- 3. Korean Honey BBQ Chicken Wings** **\$12.00**
with Scallions, lime and cilantro
- 4. Santa Fe Skillet** **\$12.00**
Braised southwestern meatballs, spicy cheese sauce, Pico de gallo, Cilantro lime sour cream & warm tortilla chips.
- 5. Lobster Crab Cake** **\$13.00**
Herb aioli, bibb lettuce & red onion in citrus vinaigrette
- 6. French Onion Soup** **\$8.00**
Caramelized Onions, Sherry, Parmesan Crouton Topped with Melted Swiss Cheese
- 7. Soup Du Jour** **\$7.00**
- 8. Creamy Chicken & Winter Vegetable Stew** **\$8.00**
- 9. Caesar Salad** **\$8.00**
Romaine Hearts, Rustic Croutons and Creamy Caesar Dressing.
- 10. Bibb Salad** **\$8.00**
Boston Bibb Lettuce, Sundried Tomatoes, Gorgonzola, Red Onion, Toasted Pine Nuts, & Champagne Vinaigrette Dressing.
- 11. Autumn Flatbread Salad** **\$9.00**
Frisee and Arugula, red onion, pear, gorgonzola, dried cranberry, toasted hazelnuts & a lemon honey balsamic

Entrees

- 20. Country Fried Chicken Sandwich** **\$14.00**
Breaded fried chicken breast, Avocado, Lettuce, tomato, sliced onion, chiptole mayo on a ciabatta roll and served with roasted garlic french fries.
- 21. Savory Grilled Cheese** **\$12.00**
Oven roasted turkey, crisp bacon & smoked gouda on a rosemary buttered roasted garlic bread and served with house made kettle chips

- 22. Tuna Croissant** **\$12.00**
Classic tuna salad, lettuce, beefsteak, tomato, & served with house made kettle chips.
- 23. Lobster Macaroni & Cheese** **\$18.00**
Creamy cheese sauce, elbow pasta, crisp bacon and herb crust.
- 24. Three Bean Chili** **\$15.00**
Beer Braised beef, cheddar jack cheese, scallions, sour cream & warm pretzel bites.
- 25. Twigs Burger** **\$12.00**
Lettuce, tomato, onion with steak fries choice of cheese and bacon add on for 1.50
- 26. Tempura Shrimp** **\$18.00**
Crispy fried shrimp, lemon thyme aioli, cocktail sauce, coleslaw and roasted garlic fries.
- 27. Filet Mignon** **\$28.00**
6 oz grilled to your liking, whiskey peppercorn sauce, herb and garlic smashed yukon gold potatoes and asparagus.
- 28. Honey Rosemary Glazed Salmon** **\$20.00**
Kale, balsamic caramelized onions, bacon, apple, dried cranberries, & tossed with balsamic glazed portabella steak.
- 29. Roasted Chicken Breast** **\$19.00**
Lemon riesling pan sauce, balsamic roasted brussel sprouts, herb and garlic smashed yukon gold potatoes.
- 30. Grilled Portabella Bucatini** **\$18.00**
Fire roasted tomato basil marinara tossed with fresh spinach and topped with a balsamic glazed portabella steak.

999. Open Ticket



Village Cafe
220 Albany Turnpike

Available for Delivery

Sunday	11:00 AM - 9:00 PM
Monday	11:00 AM - 9:00 PM
Tuesday	11:00 AM - 2:00 PM
Wednesday	11:00 AM - 2:00 PM
Thursday	11:00 AM - 9:00 PM
Friday	11:00 AM - 9:15 PM
Saturday	11:00 AM - 9:15 PM

Pancakes & French Toast

1. Buttermilk Pancakes Short Stack (2) \$5.95
2. Buttermilk Pancakes Tall Stack (3) \$6.95
3. Whole Wheat Pancakes Short Stack (2) \$6.95
4. Whole Wheat Pancakes Tall Stack (3) \$7.95
7. Country White French Toast Short Stack (2) \$5.95
Laced with orange liquor, cinnamon & vanilla
8. Country White French Toast Tall Stack (3) \$6.95
Laced with orange liquor, cinnamon & vanilla
11. Carrot Cake Pancakes Short Stack (2) \$9.95
with Golden Raisins, Walnuts & Maple Cream Cheese Frosting
12. Carrot Cake Pancakes Tall Stack (3) \$10.95
with Golden Raisins, Walnuts & Maple Cream Cheese Frosting

Egg Dishes

16. Farmers Wrap \$7.25
Three Organic Egg Scramble, Three Veggies and Cheese of Your Choice
17. The Canton Village Scrambler \$7.95
Two Organic Eggs, Two Veggies And A Cheese Of Your Choice With Village Home Fries And Toast
18. Egg Sandwich Extravaganza \$3.75
Two Organic Eggs Scrambled With Your Choice of Bread and Cheese
19. Canton Village Omelet Bar \$8.25
Three Organic Egg Omelet Served With 3 Items of Your Choice, Cheese, Toast, and Village Home Fries
20. The Real "Western Omelet" \$10.95
Organic Eggs, Smoked Chicken, Bacon, Peppers, Onions, Pepper-Jack Cheese, Salsa Fresco and Sour Cream. Served With Toast and Village Home Fries
21. The Lobster Omelet \$22.95
Organic Eggs, Sauteed Maine Lobster, Spinach, Avocado, Green Onions and Goat Cheese. Served With Toast and Village Home Fries

22. One Egg \$4.75
Organic Egg Scrambled With Village Home Fries, Bacon, Sausage or Ham and Your Choice of Toast
23. Two Eggs \$5.75
Organic Eggs Scrambled With Village Home Fries, Bacon, Sausage or Ham and Your Choice of Toast
24. Three Eggs \$6.75
Organic Eggs Scrambled With Village Home Fries, Bacon, Sausage or Ham and Your Choice of Toast

Side Dishes & More

50. Chobani Yogurt & Fruit Parfait \$4.85
51. Seasonal Fruit Plate \$6.95
52. Home Fries \$1.95
53. Almost Famous Lamb Hash \$5.95
54. Corned Beef Hash \$4.95
55. Toast \$1.75
56. Bacon \$2.15
57. Ham \$2.15
58. Sausage Links \$2.50
59. Sausage Patties \$2.50
60. Biscuit and Sausage Gravy \$4.50
61. One Buttermilk Pancake \$2.95
62. One Slice of French Toast \$2.95
63. Single Egg Any Style \$1.75
64. Oatmeal w/ Brown Sugar \$3.50
65. Two Poached Eggs on Hash \$6.95
66. Vermont Maple Syrup \$2.25

Starters

70. Pan Seared Maryland Crab Cakes \$12.95
Mixed greens, Remoulade Sauce & Vegetable Relish
71. Fried Lollipop Chicken Drummers \$11.95
Double fried dirty with a bourbon glaze
72. Smoked Chicken & Bacon Quesadilla \$10.25
Cheddar Cheese, Tomato, Avocado, Chipotle Aioli & Salsa Fresco
73. Fried Boneless Chicken Tenders \$9.95

Signature Salads

80. Canton Village Chopped Salad \$7.95
Cucumber, Tomato, Onion, Herbed Croutons, Gorgonzola Cheese & Our Balsamic Vinaigrette.
82. Waldorf Salad \$8.75
Golden Raisins, Apples, Glazed Walnuts, Goat Cheese Croutons with a Lemon Mustard Vinaigrette.
83. BLT Salad \$9.50
Grilled Tomatoes, Smoked Bacon, Fried Onion Straws, Shaved Parmesan Cheese with a Creamy Gorgonzola Dressing.

86. East Hill Cobb Salad \$12.95

Grilled Chicken, Bacon, Tomatoes, Avocado, Boiled Egg, Gorgonzola Cheese with a Buttermilk Ranch Dressing.

87. Roasted Beet Salad \$11.95

With Dried Cranberries, Goat Cheese Crumbles, Glazed Pecans, Crispy Sweet Potatoes, Aged Sherry Vinaigrette

Combo & Light Entrees**92. Grilled Bourbon Steak \$8.00****93. Bistro Mac & Jack \$14.95**

Corkscrew pasta tossed with our jack cheddar cheese sauce, topped with roasted garlic bread crumbs. Add pulled pork or lobster for upcharge.

The Sandwich Board

All sandwiches are served with home-made pickle, coleslaw, french fries, pasta salad, potato salad, or bistro truffle chips.

100. BBQ Pulled Pork \$9.50

8 Hour Smoked Pork, Cheddar Cheese, Our BBQ Sauce on a Hard Roll.

101. Mama's Meatloaf & Aged Cheddar \$9.25

French Grain Mustard, Mayo, Bacon on Grilled Country White.

102. The Smokehouse Chicken Wrap \$9.75

Smoked Bacon, Aged Cheddar, Tomato, Fried Onion Straws with a Chipotle Aioli.

103. Bistro Ruben \$9.25

House Made Corned Beef, Sauerkraut, Swiss Cheese, 44 Islands Sauce on Grilled Rye.

104. Almost Famous Roasted Turkey & Brie \$9.25

Honey Mustard, Apple Chutney, Baby Spinach on Stone Ground Wheat.

106. Maine Lobster Club \$19.95

Picked Lobster Meat, Garlic Aioli, Smoked Bacon, Lettuce, Tomato, Avocado, Layered on 3 Slices of Toasted Country White.

109. 10 Penny Ale Battered Chatham Cod \$11.25

Served with Village Tartar Sauce, Lettuce, Tomato on a Hard Roll.

111. Roasted Apple and Pecan Salad Wrap \$10.95

Laced with Dried Cranberries and Scallions.

112. The Kansas Burger \$9.75

Half Pounder, Cheddar Cheese, Bacon, Fried Onion Straws and BBQ Sauce.

113. The Connecticut Burger \$8.25

Half Pounder, American Cheese, Lettuce, Tomato & Red Onions.

114. The California Burger \$8.75

Half Pounder, Goat Cheese, Tomato, Red Onion, Avocado and Pesto Mayo.

116. The Vermont (No Meat) Burger \$8.50

Grilled Portobello Mushroom, Pesto, Lettuce, Tomato, Roasted Red Peppers & Avocado.

117. Village Crab Melt \$14.95

Maryland crab, mayo, smoked gouda, avocado, tomato, bacon on grilled sourdough.

119. The New York Burger \$11.25

Half Pounder, Swiss Cheese, Pastrami, Onions, 44 Islands Sauce on a Grilled Pretzel Roll

120. Village Crab Melt \$14.95**Appetizers****130. Bourbon Beef Skewers \$10.00**

Grilled bourbon beef, chipotle aioli.

131. Lump Crab Quesadilla \$13.00

Leek confit, goat cheese, citrus creme fresh, salsa fresco

132. Pan Seared Crab Cake \$12.00

Mixed greens, citrus vinaigrette, diced garden vegetables, remoulade

133. Bourbon Glazed Chicken Drummers \$11.00**134. Fried Boneless Chicken Tenders \$10.00**

Country style, bbq sauce or hot sauce.

135. Chicken & Bacon Quesadilla \$10.25

Jack cheddar, tomato, avocado, chipotle aioli, salsa fresco.

Soups & Salads**88. Crock of French Onion \$6.00**

Onion broth, herbed croutons, melted gruyere

89. Lobster Bisque \$8.00

12 hour lobster brother, enriched cream, sherry, chives, chunked lobster.

90. Kale Caesar Salad \$8.00

Crisp kale, shaved parm,

91. Bistro Chop Salad \$7.00

field greens, cucumber, onion, tomato, gorgonzola, croutons, honey-balsamic

92. Waldorf Salad \$9.00

field greems, golden raisins, glazed walnuts, apples, goat cheese, croutons, lemon vinaigrette

93. Roasted Beet Salad \$11.00

crisp greens, tomato, glass pecans, goat cheese, crispy yams, sherry vinaigrette

94. Cobb Salad \$12.00

crisp greens, tomato, gorgonzola, avocado, bacon, chicken, boiled egg, ranch

95. BLT Salad \$12.00

crisp greens, grilled tomato, bacon, shaved parm, fried onion straws, creamy gorgonzola

Chef's Entrees**100. Braised Domestic Lamb Shank \$23.00**

garlic mashed potatoes, sauteed kale, root vegetables

101. Blackened Salmon \$21.00

black beancroquette, grilled tomato, roasted corn-avocaso salsa

102. New York Strip Steak \$26.00

garlic mashed potatoes, sauteed kale, truffle butter

103. Fish & Chips \$15.00

10 penny ale battered, bistro chips, slaw, remoulade

104. Blackened Flat Iron Steak \$22.00

bistro fries

105. Bacon Wrapped Chicken Medallions \$20.00

garlic mashed potatoes, sauteed spinach, apple chutney

106. Seared Sea Scallops \$28.00

caramelized sweet potatoes, vegetable, minted peas coulis

107. Herb Crusted Swordfish \$26.00

Gorgonzola gnocchi, prosciutto, roasted mushrooms, citrus vinaigrette

Bistro Fare

Served with coleslaw, house-made pickle and your choice of side.

110. Bistro Reuben \$9.25

house-made corned beef, saurkraut, rye, swiss cheese, 44 Islands Sauce

111. Pastrami Rachael \$9.25

New York Pastrami, slaw, rye, swiss cheese, 44 Islands sauce

112. BBQ Pulled Pork \$9.50

8 hour smoked pork, cheddar cheese, bbq sauce, brioche roll

113. Mama's Meatloaf \$9.25

aged cheddar, smoked bacon, grain mustard, mayo, country white

114. Chatham Cod Sandwich \$11.25

1 penny ale batter, remoulade sauce, lettuce, tomato, brioche roll

115. Crab Melt \$14.95

Maryland crab, smoked gouda, bacon, mayo, tomato, avocado, sourdough

116. Lobster Club \$23.00

Maine lobster, garlic aioli, smoked bacon, lettuce, tomato, avocado, country white

117. Turkey & Brie \$9.50

Roasted turkey, brie, apple chutney, baby spinach, honey mustard, wheat

118. Smokehouse Chicken Wrap \$9.75

chicken, bacon, cheddar, tomato, onion starws, chipotle aioli

119. Roasted Apple Chicken Salad Wrap \$11.00

Toasted pecans, roasted apples, dried cranberries, scallion

120. California Burger \$8.75

1/2 lb Angus beef burger, brioche, goat cheese, pesto mayo, tomato, avocado, onion

121. Kansas Burger \$9.75

1/2 lb Angus beef, brioche, cheddar, bacon, onion straws, bbq sauce

122. Connecticut Burger \$8.25

1/2 lb Angus burger, brioche, american cheese, lettuce, tomato, onion

123. New York Burger \$11.50

1/2 lb Angus beef, pretzel roll, swiss, pastrami, onion, mustard, 44 Island



Wilson's Pub
3 River Street

Available for Delivery

Sunday	11:30 AM - 8:30 PM
Monday	11:30 AM - 8:30 PM
Tuesday	11:30 AM - 8:30 PM
Wednesday	11:30 AM - 8:30 PM
Thursday	11:30 AM - 8:30 PM
Friday	11:30 AM - 9:15 PM
Saturday	11:30 AM - 9:15 PM

Appetizers

- 1. Chompers** **\$7.00**
Crisp smokey bacon, ground beef & cheddar cheese, breaded & fried
- 2. Mediterranean Caponata** **\$8.00**
Eggplant, Zucchini, Olives, Tomatoes, Shallots, & Capers simmered in sweet red wine reduction, served with mozz, and goat cheese garlic flatbread
- 3. Wings** **\$10.00**
8 wings
- 4. Eggplant Fries** **\$6.00**
Tossed in Parmesan & served with zesty old italian marinara
- 5. Chickpea Hummus** **\$10.50**
Roasted Garlic, Cilantro, Lime & Chilies served with Avacado, Salsa Fresca, Fried Jalapenos & grilled flatbread
- 6. Salmon Cakes** **\$9.00**
Pan Seared & served with roasted red pepper puree & drizzled with Cilantro sour cream.
- 7. Basket of Fries** **\$3.00**
- 8. Basket of Chips** **\$2.50**

Burgers & Sandwiches

All served with your choice of Wilson's Potato Chips or Coleslaw. Sub fries for 1.00/ sub side salad for 2.00, add bleu cheese, goat or fresh mozz .50 add bacon 1.25

- 20. Wilson's Classic Burger** **\$9.50**
8oz Black Angus burger cooked pink or no pink, lettuce, tomato, pickle, aged cheddar cheese sauce & Wilson's secret sauce on Brioche Roll
- 21. Gourmet Grilled Cheese** **\$6.00**
Swiss & cheddar Skillet fried to golden brown.
- 22. Steak & Ale** **\$8.00**
Top Round smothered in onions & slow roasted in Guinness Beer, sliced cheddar & horseradish cream sauce on a pretzel roll.
- 23. Classic BLT** **\$6.00**
Bacon, Lettuce & Tomato

- 24. BLT Bomber Style** **\$11.00**
Same as the Classic but served between two gourmet grilled cheese sandwiches. A Belly Whopper!
- 25. Pretzel Reuben** **\$8.00**
Shaved Corned Beef Brisket or Smoked Turkey, Sweet Bavarian Sauerkraut, Swiss Cheese & our Secret Sauce served on a pretzel roll.
- 26. Baja Chicken** **\$8.00**
Juicy Chicken Breast Blackened with our House Cajun Dry Rub, with Chipotle Aioli & Cheddar Cheese served on a Brioche Roll
- 27. BBQ Pulled Pork** **\$10.00**
Fire Braised BBQ Pulled Pork, coleslaw & a Jumbo Onion Ring served on a Pretzel Roll
- 28. Beef Sliders** **\$8.00**
Three Angus All Beef Sliders with aged cheddar, pickle & Wilson's secret sauce served on mini brioche rolls
- 29. Holiday Turkey Panini** **\$9.00**
Tender Turkey Breast with Apple & Cranberry Compote, fresh baby spinach & goat cheese
- 30. Pesto Portobello Panini** **\$8.00**
Grilled Portobello Mushrooms, Garlicky Roasted Red Peppers, Basil Walnut Pesto, Fresh Mozzarella & Arugula

Salads

- 50. Wilson's Wedge** **\$8.00**
Baby Iceberg, Grape tomatoes. lots of bleu cheese & bacon, topped with jumbo onion rings
- 51. Classic Caesar Salad** **\$7.00**
Chopped Romaine, Creamy Caesar Dressing & Garlic Croutons
- 52. Baby Arugula** **\$8.00**
Roasted Peppers, Red Onion, Grape Tomatoes, Fresh Mozzarella all tossed in Balsamic Vinaigrette
- 53. Autumn Spinach Salad** **\$7.00**
Fresh Roasted Beets, sliced apple, walnuts & goat cheese tossed in a Maple Dijon Vinaigrette

Entrees

- 70. Pub Mac & Cheese** **\$12.50**
Crispy Bacon, Asparagus, Mushrooms with a five cheese fondue Bleu, Marscapone, Fresh Mozzarella, Goat & Parmesan Topped with frizzled Onions
- 71. Shrimp Florentine Linguini** **\$16.50**
Linguini with Succulent Shrimp, Tomatoes, Mushrooms, Spinach & Fresh Basil, Tossed in a Garlic Lemon Lobster Broth
- 72. Salmon Agrodolce** **\$16.00**
Grilled Salmon with a Balsamic Honey Butter Glaze served with vegetable & starch of the day
- 73. New York Strip** **\$22.00**
Grilled to your liking, served with Wilson's Thyme infused steak sauce, veg. & starch of the day
- 74. Pesto Chicken** **\$13.50**
Pan Seared chicken breast smothered in basil pesto over a tomato cream sauce served with vegetable & starch of the day

Kid's Menu

- | | |
|---|---------------|
| 90. Kids Mini Hamburger (12 & under) | \$6.00 |
| <i>Two Angus Beef sliders with or without cheese, served with Wilson's Potato Chips</i> | |
| 91. Kids Mini Hot Dogs | \$6.00 |
| <i>Two Angus Beef Hot Dog Sliders served with Wilson's Potato Chips</i> | |
| 92. Kids Mac & Cheese | \$5.00 |
| <i>Classic Elbow macaroni served in a creamy cheese sauce</i> | |
| 93. Kids Linguine with Red Sauce | \$5.00 |
| <i>Linguini served in a zesty old italian marinara sauce</i> | |
| 94. Kids Cheese Pizza | \$5.00 |
| <i>Crispy flatbread crust with zesty old italian marinara sauce & mozzarella cheese</i> | |