

Welcome to
Pat's Italian
Restaurant 

Please be patient. All dishes are made to order.

WE ARE PROUD TO SAY THAT ALL OF OUR VEAL, BEEF, CHICKEN, & SCALLOPS ARE ALL-NATURAL.

Appetizers

STUFFED MUSHROOMS

Silver dollar mushrooms filled with our signature crab meat stuffing. 10.95

CALAMARI

Rhode Island Style - Garlic, tomatoes, olive oil & pepper. 12.95
Sweet & Spicy - Thai chili sauce & scallions. 12.95

ITALIAN EGG ROLLS (2)

All-natural ground beef, onions, peppers & mozzarella cheese. Served with our tomato basil sauce. 9.95

MOZZARELLA TRIANGLES (4)

Mozzarella cut into triangles, double breaded & fried golden brown. Served with a side of our famous tomato-basil sauce. 8.95

CAPRESE STACK

Vine ripened tomatoes layered with fresh mozzarella and basil, topped with balsamic reduction and EVOO 10.95

FIG & PROSCIUTTO PIZZA

Fresh Prosciutto di Parma, caramelized onions & basil over a fig jam sauce. Topped with a blend of gorgonzola, Pecorino Romano & mozzarella cheeses. Drizzled with a fig balsamic reduction. 12.95

CAESAR SALAD

Romaine lettuce, house dressing, garlic croutons, Pecorino Romano cheese, cracked black pepper. 10.95
Add sauteed Chicken 4.95 Salmon 11.95

THE GOOD SALAD

Romaine, arugula, baby spinach, fresh seasonal fruit, gorgonzola cheese, thinly sliced red onions & cannellini beans. 12.95

ARANCINI

Arborio rice, spinach & cheese, rolled in bread crumbs & fried golden brown. Served with a side of marinara. 8.95

Chicken-Veal-Beef

All entrées served with (1) soup or salad (1) pasta or potato & vegetable

For homemade pasta add \$1.95 Caesar salad add \$1.95

\$5 charge to split an entrée

CHICKEN OR VEAL CHRISTINE

All-natural chicken or veal cutlet, hand-breaded & layered with a blend of spinach, creamy ricotta, mascarpone & Pecorino Romano cheeses. Topped with fresh mozzarella & Prosciutto di Parma, then finished with a delicious mushroom Marsala sauce. 22.95 / 24.95

GF CHICKEN INFERNO

All-natural sautéed chicken breast topped with Prosciutto di Parma, fresh mozzarella, tomato slices, hot pepper rings & garlic. Finished in a spicy white wine sauce. 20.95

GF EGGPLANT, CHICKEN OR VEAL PARMIGIANA

Eggplant, all-natural chicken or veal cutlet, hand-breaded & topped with our tomato basil sauce & shredded whole milk mozzarella cheese. 16.95 / 18.95 / 20.95

CHICKEN FLORENTINE

All natural chicken tenders sautéed golden brown in a light egg batter & lemon butter sauce. Topped with sautéed spinach & mushrooms over thin spaghetti. 19.95

CHICKEN OR VEAL SALTIMBOCCA

Sautéed cutlets topped with Prosciutto di Parma & fresh mozzarella covered in a sweet mushroom Marsala sauce. 19.95 / 21.95

GF CHICKEN OR VEAL MILANESE

Breaded chicken cutlet topped with arugula, tomato, shaved cheese blend, cracked black pepper & covered in a lemon butter sauce. 18.95 / 21.95

GF CHICKEN OR VEAL SORRENTO

All-natural chicken or veal cutlet, hand-breaded & layered with creamy ricotta cheese, breaded eggplant & mozzarella cheese. Baked in our tomato basil sauce. 20.95 / 22.95

BRAISED BEEF RAGOUT

Tender all natural beef, braised with carrots, celery & onions. Simmered for hours in Burgundy wine & fresh beef stock reduction. Finished with a touch of our tomato basil sauce & served over a bed of homemade radiatore pasta. 18.95

STEAK ALLA PAPPÀ

14 ounce Choice Sirloin steak, topped with hot pepper rings, olive oil and garlic, Served with potato & vegetable. 28.95

PEACHY CHICKEN

Sauteed all natural chicken breast topped with a Habarnero peach glaze, pancetta and poached peaches. Served with a nutmeg risotto and seasonal vegetables 19.95

Pasta

All pastas served with choice of soup or salad. \$5 charge to split an entrée

TUSCAN TRIFOLATI

All-Natural chicken tenders, Tuscan sausage & mushrooms, sautéed in a spicy pink sauce & homemade long ziti pasta. 21.95

FETTUCCINI ALFREDO

Homemade pappardelle pasta tossed in a traditional alfredo sauce. 16.95
Add Chicken 4.95 Shrimp 5.95 Broccoli 2.95

HOME MADE LASAGNA

Ridged lasagna noodles layered with a blend of mozzarella, creamy ricotta cheese & all natural ground beef. 18.95

GNOCCHI

Fresh homemade gnocchi, changed seasonally. 19.95

RIGATONI BOLOGNESE

Rigatoni pasta tossed in a sauce consisting of ground veal, all-natural ground beef & pork. Finished with cream & freshly grated Pecorino Romano. 19.95

PASTA & MEATBALLS

Fresh pasta topped with 2 all natural beef homemade meatballs topped with creamy ricotta, served with garlic toast crostini.
Pasta: Homemade Long Ziti, Pappardelle or Radiatore.
House Pasta: Spaghetti or Penne 18.95

Pesce - Seafood

All entrées served with (1) soup or salad (1) pasta or potato & vegetable For homemade pasta add \$1.95

Caesar salad add \$1.95 \$5 charge to split an entrée

PASTA MISCUGLIO

Pasta tossed with all-natural sea scallops, shrimp, baby spinach & wild mushrooms in a spicy pink sauce. 22.95

CLAM ZUPPA PASTA

One dozen little necks sauteed in a lightly seasoned seafood broth of garlic and red pepper with a hint of tomato basil sauce. Served over a bed of thin spaghetti. 21.95

BAKED STUFFED SHRIMP

Four jumbo shrimp filled with our signature crab meat stuffing & baked in a cream sherry & herbal butter sauce. 19.95

FRUTTI DI MARE

Little necks, calamari, all-natural sea scallops & shrimp. Served over a bed of pasta.
Sauces: Red, White or Fra Diavolo 24.95

PAN-SEARED SALMON

Salmon fillet topped with a seasonal glaze & served with a Pecorino Romano, baby spinach & mushroom risotto. 21.95

LEMON PEPPER SHRIMP

5 Jumbo shrimp sautéed & sprinkled with a lemon-pepper seasoning, served atop a bed of spinach risotto & finished with a Limoncello cream sauce. 21.95

GF - CAN BE PREPARED GLUTEN FREE

Visit www.patsitalian.com for online reservations and menus.
18% gratuity included for parties of 6 or more. \$2 charge for split plates.

Beer

Draft

Miller Lite	4.50
Peroni Nastro Azzurro	5.50
Samuel Adams Seasonal	5.50
Shock Top Belgian White	4.50
Rotating IPA	varies
Rotating Seasonal	varies

Bottles

Whalers of RI East Coast IPA	4.50
Miller Lite	3.75
Budweiser	3.75
Bud Light	3.75
Coors Light	3.75
Michelob Ultra	3.75
Heineken	4.25
Corona Extra	4.25
Angry Orchard (GF)	4.25

Craft Cocktails

SANGRIA Glass 9 Pitcher 24
Red, White, Best Ever Sangria or Blackberry

SUMMER SANGRIA 10
Blue Chair Bay coconut rum, topped with our famous white Sangria blend

PEAR MULE 12
Grey Goose la Poire Vodka, fresh squeezed lime juice, topped with Goslings Ginger Beer served in a copper mug.

PEAR MARTINI 12
Grey Goose La Poire Vodka, St. Germain Elderflower Liqueur & a splash of white grapefruit juice.

MARILYN MARGARITA 11
Cabo Wabo Blanco Tequila, fresh squeezed lime juice, DeKuyper Triple Sec & a splash of margarita mix, topped with Grand Marnier.

BLACKBERRY LEMONADE 9
Deep Eddy Lemon Vodka, Blackberry Brandy, Lemonade, topped with a splash of club soda,

SUMMER PUNCH 9
Blue Chair Bay coconut rum, DeKuyper Peachtree, pineapple juice, splash of Rose's grenadine

SICILIAN COOLER 10
Bombay Sapphire Gin, Pama Liqueur, fresh lemon juice, topped with tonic

CRANBERRY COSMO 10
Deep Eddy Cranberry Vodka, Absolut Lime Vodka, fresh squeezed lime juice, splash of cranberry juice

LIMONCELLO MARTINI 10
Ketel One Citron Vodka, Il Tromonto Limencello, splash of lemonade

White Wine Selections

Chardonnay

	Glass	Bottle
Canyon Road, California	7	24
Kendall-Jackson "VR", California	9.25	30

Pinot Grigio

Canyon Road, California	7	24
Sensi, Italy	8.25	27

Riesling

Covey Run, Washington	7	24
-----------------------	---	----

Sauvignon Blanc

Monkey Bay, New Zealand	8	27
Oyster Bay, New Zealand	9	30

White Zinfandel

Beringer, California	7.50	27
----------------------	------	----

Moscato

Canti, Italy	8	27
--------------	---	----

Prosecco

La Marca Split, Italy 187 ml.	9	-
La Marca, Italy	-	34

Red Wine Selections

Merlot

	Glass	Bottle
Canyon Road, California	7	24
Francis Coppola Diamond Collection, California	9	30
Kendall-Jackson "VR", California	-	30

Cabernet Sauvignon

Canyon Road, California	7	24
J. Lohr "Seven Oaks", California	9.25	32
Francis Coppola Diamond Collection, California	-	32

Chianti

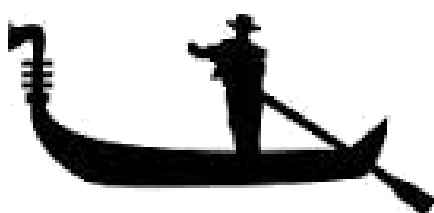
Placido, Italy	7	24
Da Vinci, Italy	9	30
Da Vinci Riserva, Italy	-	45

Pinot Noir

Francis Ford Coppola Votre Sante, California	9	30
La Crema, California	-	36

Interesting

Banfi Col di Sasso Cabernet/Sangiovese, Italy	8	24
Alamos Malbec, Argentina	8	27
Bran Caia "Il Tre", Super Tuscan, Italy	-	35
Allegrini Valpolicella, Italy	-	32



PLEASE INFORM US OF ANY FOOD ALLERGIES.

Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked. It is the consumer's responsibility to notify staff of any food allergies prior to ordering.