

Welcome

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

FIG & PROSCIUTTO FLATBREAD

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

MEATBALL FLATBREAD

Homemade meatballs, creamy ricotta, tomato-basil sauce and shredded mozzarella. 12.95

CAESAR SALAD

Romaine lettuce, house dressing, garlic croutons, Pecorino Romano cheese, cracked black pepper. 10.95

Add Sautéed Chicken 4.95 Pan-Seared Salmon 11.95

EGGPLANT ROLLOTINI

Thinly sliced eggplant, hand breaded and filled with a creamy blend of ricotta, parsley and Parmesan cheese; Baked in tomato-basil sauce and topped with shredded whole milk mozzarella cheese 10.95

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 Pink sauce \$1.50*

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

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

CHICKEN OR VEAL SALTIMBOCCA

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

STEAK ALLA PAPPA

12 Ounce Choice New York strip steak, topped with hot pepper rings, olive oil and garlic, Served with potato & vegetable. 26.95

HARVEST CHICKEN

Sautéed chicken tenders mixed with sausage and red bell peppers; served over butternut squash risotto and finished with a sage brown butter sauce. 19.95

Pasta

All pastas served with choice of soup or salad. Pink sauce \$1.50

FETTUCCHINI 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; Served with garlic bread. 18.95

CHICKEN & BROCCOLI

All natural chicken, broccoli and sausage sautéed in garlic, Extra virgin olive oil and a little red pepper flake; tossed in your favorite pasta. Finished with grated Romano cheese 19.95

PORK SCALLOPINI

Tender pork medallions, flavored with seasonal herbs and served over a bed of butternut squash ravioli that is topped with an Autumn sauce consisting of apples, raisins and local cider. 19.95

BAKED PASTA BOLOGNESE

Radiatore pasta tossed in a sauce consisting of ground veal, all-natural ground beef & pork. Finished with cream & freshly grated Pecorino Romano; Topped with shredded mozzarella cheese and baked to perfection. 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: Pappardelle or Radiatore.

House Pasta: Spaghetti or Penne 18.95

BRAISED BEEF RAGOUT

Tender all natural beef, braised with carrots, celery & onions. Simmered for hours in Burgundy wine & fresh beef stock reduction. Served over a bed of Rigatoni pasta and finished with shaved Reggiano Parmesan cheese 19.95

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 Pink sauce \$1.50*

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 sautéed 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 DIMARE

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

HERB DUSTED SHRIMP

5 pan seared Italian herb dusted shrimp served over vegetable couscous; finished with spiced honey then garnished with a petite balsamic dressed arugula salad. 21.95

GF - CAN BE PREPARED GLUTEN FREE

Visit www.patsitalian.com for online reservations and menus.

ORDER TAKE-OUT ONLINE

20% gratuity included for parties of 6 or more.

Beer

Draft

Allagash White	5.50
Peroni Nastro Azzurro	5.50
Samuel Adams Seasonal	5.50
Rotating Selection	varies
Rotating IPA	varies
Rotating Seasonal	varies

Bottles

Lagunita's 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
Cider Boys 1st Press Cider (GF)	4.50
Guinness Nitro Can	5.50
Narragansett Lager	3.75

Craft Cocktails

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

Fall Sangria 10
DeKuyper Buttershots Schnapps, Jaswell Farms Apple Cider, White Wine, served in a cinnamon sugar rimmed glass

American Mule 9
Tito's Vodka, Fresh squeezed lime juice, topped with Ginger Beer served in a copper mug.

Pear Martini 11
Grey Goose La Poire Vodka, St. Germaine 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.

The Uprising Cocktail 9
RI Local Son's of Liberty Uprising Whiskey, Blackberry Brandy, Lemonade, topped with ginger ale

Cranberry Spritzer 9
Deep Eddy Cranberry Vodka, DeKuyper Triple Sec, Fresh Lime Juice, topped with soda water

Espresso Martini 12
Van Gogh Double Espresso Vodka, Stoli Vanilla Vodka, Kahlua, Bailey's Irish Cream. Fresh Brewed Espresso

Mandorla Cocktail 10
Grey Goose La Poire, DiSaronno Amaretto, lemon juice, agave nectar, shaken and topped with club soda

White Wine Selections

	Glass	Bottle
Chardonnay		
Canyon Road, California	7	24
Kendall-Jackson "VR", California	9	30

Pinot Grigio

Canyon Road, California	7	24
Sensi, Italy	8.25	27
Santa Margherita		38

Riesling

Cheateau St. Michele, Washington State	8	27
--	---	----

Sauvignon Blanc

The 75, California	8	27
Oyster Bay, New Zealand	9	30

White Zinfandel

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

Moscato

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

Prosecco

La Marea Split, Italy 187 ml.	9	-
-------------------------------	---	---

Red Wine Selections

	Glass	Bottle
Merlot	-	-
Canyon Road, California	7	24
Chateau St. Jean, Sonoma County California	8	27
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
Alexander Valley Vineyards Cabernet Sauvignon	-	42

Chianti

Placido, Italy	7	24
Ruffino Chianti	-	27
Da Vinci, Italy	8.50	30
Da Vinci Riserva, Italy	-	40

Pinot Noir

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

Italian Classic's

Banfi Col di Sasso Cabernet/Sangiovese, Italy	8	27
Bran Caia "Il Tre", Super Tuscan, Italy *92 PT Rating	-	35
Allegrini Valpolicella, Italy *87 PT Rating	-	32
Argiano Rosso Toscano, Italy	10	32
Tuscan Red Blend - Cabernet, Merlot, Sangiovese, Syrah		

Malbec

Alamos Malbec, Argentina	-	27
--------------------------	---	----



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.