

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

FRIED CALAMARI

Rhode Island Style - Garlic, cherry tomatoes, olive oil & mild pepper rings 12.95

Sweet & Spicy - Sweet chili sauce & scallions. 12.95

ITALIAN EGG ROLLS (2)

All-natural ground beef, onions, red bell peppers & whole milk 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

CAPRESE FLATBREAD

Tomato-basil sauce base, sliced tomatoes, fresh mozzarella cheese, fresh basil; drizzled with fig balsamic 10.95

CAESAR SALAD

Romaine lettuce, house dressing, garlic croutons, shaved Reggiano Parmesan, cracked black pepper. 10.95

Add Sauteed Chicken 4.95 Pan-Seared Salmon 11.95

ARANCINI (4)

Panko encrusted fried risotto balls filled with tender braised pork; served with a maple bacon glaze 9.95

Chicken-Veal-Beef

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

We offer homemade pasta for an additional \$1.95 Side Caesar salad add \$1.95 Pink sauce Add \$1.50

GF 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, sliced tomato, 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

GF CHICKEN FLORENTINE

All natural chicken tenders sautéed golden brown in a light egg batter & lemon butter white wine sauce. Topped with sautéed baby spinach & mushrooms 20.95

GF CHICKEN OR VEAL MILANESE

Breaded chicken cutlet topped with arugula, tomato, shaved Reggiano Parmesan, cracked black pepper & covered in a lemon butter sauce. 19.95 / 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

GF 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 PAPPÀ

12 Ounce Choice Center Cut New York strip steak, topped with hot pepper rings, olive oil and garlic, Served with potato & vegetable. 27.95

GF TUSCAN TRIFOLATI

Sauteed chicken tenders, sweet Italian sausage, sliced domestic mushrooms, tossed with homemade radiatore pasta and finished in a spicy pink sauce 21.95

Pasta

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

We offer homemade pasta for an additional \$1.95 Side Caesar salad add \$1.95 Pink sauce Add \$1.50

FETTUCCHINI ALFREDO

Homemade pappardelle pasta tossed in a traditional alfredo sauce. 16.95
Add Chicken 4.95 Shrimp (3) 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

GF CHICKEN & BROCCOLI

All natural chicken, broccoli and sausage sauteed with extra virgin olive oil, garlic and red pepper flakes; tossed with penne pasta and sprinkled with parmesan cheese 19.95

GF EGGPLANT NAPOLI

Hand-breaded eggplant cutlets layered with a rich blend of spinach, ricotta, and mascarpone cheeses; topped with shredded whole milk mozzarella cheese and baked in our tomato-basil sauce 18.95

PAPPARDELLE BOLOGNESE

Homemade pappardelle pasta tossed in a sauce consisting of ground veal, all natural ground beef & pork. Finished with cream & freshly grated Pecorino Romano; Topped with shaved parmesan cheese 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 homemade pappardelle pasta and finished with shaved Reggiano Parmesan cheese 21.95

Pesce - Seafood

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

We offer homemade pasta for an additional \$1.95 Side Caesar salad add \$1.95 Pink sauce Add \$1.50

GF PASTA MISCUGLIO

Choice of Pasta tossed with all-natural New Bedford sea scallops, large shrimp, fresh baby spinach & domestic mushrooms in a spicy pink sauce. 22.95

GF CLAM ZUPPA PASTA

Local 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. 22.95

BAKED STUFFED SHRIMP

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

GF FRUTTI DI MARE

Local little necks, calamari, all-natural New Bedford sea scallops & jumbo shrimp. Served over a bed of pasta. Choice of sauce: Red, White or Fra Diavolo 24.95

PAN-SEARED SALMON

Fresh Salmon filet topped with a sweet chili glaze; served over a Pecorino Romano, baby spinach and mushroom risotto. 22.95

MAINE LOBSTER RAVIOLI

Maine Lobster filled ravioli topped with seared New Bedford sea scallops; covered in a hazelnut cream sauce and topped with thinly sliced red peppers and scallions 24.95

GF - CAN BE PREPARED GLUTEN FREE

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

There is a \$0.50 Charge for Take-Out Orders.

20% gratuity included for parties of 6 or more.

PLEASE INFORM YOUR SERVER 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.

Beer

Draft

| | |
|------------------------------------|--------|
| Allagash White (Portland, ME) | 6.00 |
| Peroni Nastro Azzurro (Italy) | 6.00 |
| Samuel Adams Seasonal (Boston, MA) | 5.50 |
| Rotating Selection | varies |
| Rotating IPA | varies |
| Rotating Seasonal | varies |

Bottles

| | |
|---------------------------------|------|
| 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 (14.9oz) | 5.50 |
| Narragansett Lager | 3.75 |

Craft Cocktails

SANGRIA Glass 9 Carafe (64oz) 24
Red, White, Pink, or Blackberry

Summer Sangria 10
House-Infused pineapple coconut rum, white wine, tropical fruit juices

Tito's 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
Milagro Silver Tequila Tequila, fresh squeezed lime juice, DeKuyper Triple Sec & a splash of margarita mix, topped with Grand Marnier.

The Uprising Cocktail 9
Made in RI 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

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

Sicilian Spritzer 9
Bombay Sapphire Gin, IL Tramonto Limoncello, Fresh Squeezed Lemon, Topped with Club Soda

Limoncello Martini 11
Ketel One Citron, IL Tramonto Limoncello, Splash of Lemonade

RI-Fashioned 9
Made in RI Sons of Liberty Uprising Whiskey, Muddled Sugar, Orange Bitters, topped with club soda; orange twist & cherry garnish

St. Ruby Martini 10
Deep Eddy Ruby Red Grapefruit Vodka, St. Germaine, Splash of Ruby Red Grapefruit Juice; Lemon Twist

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 |

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 |
| 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

| | | |
|-------------------------|------|----|
| Ruffino, Italy | 7.50 | 24 |
| Da Vinci, Italy | 8.25 | 27 |
| 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 *94 PT Rating | - | 35 |
| Allegrini Valpolicella, Italy *93 PT Rating | - | 30 |
| Argiano Rosso Toscano, Italy Tuscan Red Blend - Cabernet, Merlot, Sangiovese, Syrah | - | 32 |

Malbec

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



PLEASE INFORM YOUR SERVER 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.