

# Welcome

## Pat's Italian Restaurant



All entrées served with (1) soup or salad (1) pasta or potato & vegetable.  
We offer fresh pasta for an additional \$1.95 Side Caesar salad add \$1.95 Pink sauce Add \$1.50

### Appetizers

**STUFFED MUSHROOMS** 10.95  
Silver dollar mushrooms filled with our signature crab meat stuffing; baked with herbal butter and cream sherry wine.

**FRIED CALAMARI** 12.95  
Rhode Island Style - Garlic, cherry tomatoes, olive oil & mild pepper rings.  
OR  
Sweet Chili Glaze & Scallions.

**ITALIAN EGG ROLLS (2)** 9.95  
All-natural ground beef, onions, red bell peppers & whole milk mozzarella cheese.  
Served with our tomato-basil sauce.

**MOZZARELLA TRIANGLES (4)** 8.95  
Mozzarella cut into triangles, double breaded & fried golden brown. Served with a side of our famous tomato-basil sauce.

**FIG & PROSCIUTTO FLATBREAD** 13.95  
Fig jam base, topped with a rich cheese blend of gorgonzola & mozzarella cheeses, topped with prosciutto. Drizzled with a fig balsamic reduction; garnished with fresh basil.

**CAESAR SALAD** 10.95  
Romaine lettuce, house dressing, garlic croutons, shaved Reggiano Parmigiana, cracked black pepper.  
Add Sauteed Chicken 4.95  
Pan-Seared Salmon 11.95

**ARANCINI (4)** 9.95  
Panko encrusted fried risotto balls filled with tender braised pork; finished with a maple bacon glaze.

### Eggplant-Chicken-Veal

**GF CHICKEN OR VEAL CHRISTINE**  
Chicken 22.95 / Veal 24.95  
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 wine sauce.

**GF CHICKEN INFERNO** 20.95  
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.

**GF EGGPLANT, CHICKEN, OR VEAL PARMIGIANA**  
Eggplant 16.95 / Chicken 18.95 / Veal 20.95  
Eggplant, all-natural chicken or veal cutlet, hand breaded & topped with our tomato-basil sauce & shredded whole milk mozzarella cheese.

**GF NY STRIP STEAK alla MAMA** 29.95  
12 ounce center cut aged New York strip steak, cooked to your liking and topped with sauteed garlic and olive oil.

**GF CHICKEN FLORENTINE** 20.95  
All natural chicken tenders sautéed golden brown in a light egg batter & lemon-butter, white wine sauce. Topped with fresh baby spinach and mushrooms. Served over thin spaghetti.

**GF CHICKEN OR VEAL SORRENTO**  
Chicken 21.95 / Veal 23.95  
All-natural chicken or veal cutlet, hand-breaded & layered with creamy ricotta cheese, breaded eggplant & mozzarella cheese. Baked in our tomato basil sauce.

**GF CHICKEN OR VEAL SALTIMBOCCA**  
Chicken 20.95 / Veal 22.95  
Sautéed cutlets topped with Prosciutto di Parma & fresh mozzarella covered in a sweet mushroom Marsala wine sauce.

**GF EGGPLANT NAPOLI** 18.95  
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.

**GF Milanese**  
Chicken 21.95 Veal 23.95  
Choice of Breaded Chicken or Veal Cutlet, Topped with a petite baby arugula salad, grape tomatoes, and shaved Parmesan cheese; finished in a lemon butter white wine sauce.

### Pasta

**HOME MADE LASAGNA** 18.95  
Ridged lasagna noodles layered with a blend of mozzarella, creamy ricotta cheese & all natural ground beef; Served with toasted crostini.

**FETTUCCHINI ALFREDO** 17.95  
Homemade pappardelle pasta tossed in a traditional alfredo sauce.  
Add Chicken 3.95 Shrimp (3) 5.95 Broccoli 1.95

**HOMEMADE AGNELLOTTI** 18.95  
Half moon shaped pasta filled with a creamy blend of ricotta, mascarpone and spinach; covered in creamy pink sauce.  
Add Chicken 3.95 Add Shrimp (3) 5.95

**LOBSTER RAVIOLI** 21.95  
Gourmet Maine lobster filled ravioli; Covered in a creamy pink sauce.

**FRA DIAVLO** 22.95  
New Bedford sea scallops and jumbo shrimp sauteed in a spicy red sauce and served over a bed of thin spaghetti.

**GF CLAM ZUPPA PASTA** 22.95  
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.

**PASTA & MEATBALLS**  
Fresh pasta 18.95 House pasta 16.95  
Choice of Pasta topped with two all-natural beef meatballs and a dollop of ricotta cheese; served with toasted crostini.

**TUSCAN TRIFOLATI** 21.95  
Sauteed chicken tenders, sweet italian sausage, sliced mushrooms, tossed with penne pasta and finished in a spicy pink sauce.

**GF CHICKEN & BROCCOLI** 21.95  
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.

### Pesce - Seafood

**BAKED STUFFED SHRIMP** 20.95  
Four jumbo shrimp filled with our signature crab meat stuffing & baked in a cream sherry wine & herbal butter sauce.

**GF SEAFOOD RISOTTO** 24.95  
Local little necks, calamari, New Bedford sea scallops & jumbo shrimp tossed with risotto, a touch of cream and tomato-basil sauce.

**GF PAN-SEARED SALMON** 22.95  
Fresh pan-seared salmon filet topped with a sweet chili glaze; served over a Pecorino Romano, baby spinach and mushroom risotto.

**BRAISED BEEF RAGOUT** 22.95  
Tender all natural beef, braised with carrots, celery & onions. Simmered for hours in Burgundy wine & fresh beef stock reduction. Served over a bed of fresh radiatore pasta; finished with shaved Parmesan cheese.

**PAPPARDELLE BOLOGNESE** 20.95  
Fresh pappardelle pasta tossed in a sauce consisting of ground veal, all-natural ground beef & pork. Finished with cream & freshly grated Pecorino Romano.

**GF PASTA MISCUGLIO** 24.95  
All-natural New Bedford sea scallops, jumbo shrimp, sun-dried tomatoes, fresh baby spinach and sliced local mushrooms sauteed in a spicy pink sauce; Tossed with fresh radiatore pasta.

**GF FRUTTI DI MARE** 24.95  
Local little necks, calamari, New Bedford sea scallops & jumbo shrimp sauteed in a choice of red, white, or fra diavlo sauce; served over a bed of pasta.

Automatic 20% gratuity included for parties of 6 or more.  
\$0.50 PER CONTAINER CHARGE ON ALL TAKE\_OUT ORDER'S  
\*\*\*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 Selection

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

### Bottle Selection

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 Can)	5.50
Narragansett Lager (16oz Can)	3.75

## Craft Cocktails

<b>SANGRIA</b>	Glass 9.00
Choice of Red, White, Pink, Watermelon, or Blackberry	
<b>Tito's Mule</b>	9.00
Tito's Vodka, Freshed squeezed lime juice, topped with Ginger Beer served in a copper mug.	
<b>Pear Martini</b>	11
Grey Goose La Poire Vodka, St. Germain Elderflower Liqueur & a splash of white grapefruit juice.	
<b>Marilyn Margarita</b>	11
Milagro Silver Tequila Tequila, fresh squeezed lime juice, DeKuyper Triple Sec & a splash of margarita mix, topped with Grand Marnier.	
<b>The Uprising Cocktail</b>	9.00
Made in RI Son's of Liberty Uprising Whiskey, Blackberry Brandy, Lemonade, topped with ginger ale.	
<b>Cranberry Mule</b>	9.00
Deep Eddy Cranberry Vodka, DeKuyper Triple Sec, Fresh Lime Juice, topped with Ginger Beer.	
<b>Double Espresso Martini</b>	12
Van Gogh Double Espresso Vodka, Stoli Vanilla Vodka, Kahlua, Bailey's Irish Cream, & Fresh Brewed Espresso.	
<b>Limoncello Martini</b>	11
Ketel One Citron, Il Tramonto Limoncello, Splash of Lemonade.	
<b>RI-Fashioned</b>	9.00
Made in RI Sons of Liberty Uprising Whiskey, Muddled Sugar, Orange Bitters, topped with club soda; orange slice & cherry garnish.	
<b>St. Ruby Martini</b>	10
Deep Eddy Ruby Red Grapefruit Vodka, St. Germaine, Splash of Ruby Red Grapefruit Juice; Lemon Twist.	
<b>Pat's Paloma</b>	9.00
Camarena Silver Tequila, Ruby Red grapefruit Juice, Fresh lemon juice, and topped with soda water	
<b>Cucumber Cooler</b>	9.00
Prairie Cucumbe Organic Vodka, Il Tromonto Limoncello, Splash of Lemonade, Fresh Lemon Juice, topped with club soda	

## White Wine Selections

	Glass	Bottle
<b>Chardonnay</b>		
Canyon Road, California	7	24
Kendall-Jackson "VR", California	9	30
<b>Pinot Grigio</b>		
Canyon Road, California	7	24
Maso Canali, Italy	10	33
<b>Riesling</b>		
Cheateau St. Michele, Washington State	8	27
<b>Sauvignon Blanc</b>		
Oyster Bay, New Zealand	9	30
<b>White Zinfandel</b>		
Beringer, California	7.50	27
<b>Moscato</b>		
Canti, Italy	8	27
<b>Prosecco</b>		
La Marca Split, Italy 187 ml.	9	-
<b>Rose</b>		
Yes Way Rose, France	8	24

## Red Wine Selections

	Glass	Bottle
<b>Merlot</b>		
Canyon Road, California	7	24
Kendall-Jackson "VR", California	-	30
<b>Cabernet Sauvignon</b>		
Canyon Road, California	7	24
J. Lohr "Seven Oaks", California	9.25	32
Francis Coppola Diamond Collection, California	-	32
Louis Martini, Sonoma, CA	-	36
<b>Chianti</b>		
Ruffino, Italy	7.50	24
Da Vinci, Italy	8.25	27
Da Vinci Riserva, Italy	-	40
<b>Pinot Noir</b>		
Story Point Pinot Noir, California	9	30
La Crema, California	-	36
<b>Italian Classic's</b>		
Banfi Col di Sasso Cabernet/Sangiovese, Italy	8	27
Argiano Rosso Toscano, Italy	10	32
Tuscan Red Blend - Cabernet, Merlot, Sangiovese, Syrah		
Allegrini Valpolicella, Italy	-	30
*93 PT Rating		
Bran Caia "Il Tre", Super Tuscan, Italy	-	35
*94 PT Rating		
<b>Malbec</b>		
Alamos Malbec, Argentina	-	27



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