



Pats Italian Restaurant

- Serving Rhode Island Since 2007 -

Add homemade soup, garden salad 3 or Caesar salad 4

"All of our entrees are prepared to order"

STARTERS

MOZZARELLA TRIANGLES 14

Mozzarella, breadcrumbs. Side of tomato-basil sauce.

RHODE ISLAND CALAMARI 18

Squid rings, sautéed pepper rings, cherry tomatoes, and olive oil infused with garlic.

GARLIC BREAD 8

Toasted ciabatta, garlic butter, shredded mozzarella and grated Parmesan. Side of tomato-basil sauce.

ITALIAN EGG ROLLS (2) 14

Ground beef, ground sausage, sautéed onions, sweet red bell peppers, and mozzarella cheese. Side of tomato-basil sauce.

ARANCINI (4) 14

Risotto balls, Fontina cheese and grated Parmesan cheese and tomato-basil sauce.

FIG & PROSCIUTTO FLATBREAD 18

A fig jam base, gorgonzola, mozzarella, caramelized onions, Prosciutto di Parma, fig balsamic reduction drizzle and fresh basil.

MEATBALLS 12

Two homemade meatballs, tomato-basil sauce, whipped ricotta cheese, garlic toast points.

STUFFED MUSHROOMS 14

Silver dollar mushrooms, signature seafood stuffing, herbal butter and cream sherry wine.

EGGPLANT, CHICKEN & BEEF

PARMIGIANA

Hand-breaded eggplant, all-natural chicken, or tender veal cutlet, tomato-basil sauce, whole milk mozzarella. House pasta of choice.

Eggplant 20 - Chicken 25 - Veal 30

SORRENTO

Hand-breaded all-natural chicken, or tender veal, layered with hand-breaded eggplant cutlet, creamy ricotta, tomato-basil sauce and mozzarella cheese. House pasta of choice.

Chicken 30 - Veal 34

EGGPLANT NAPOLI 24

Hand-breaded eggplant cutlets, layered with a creamy ricotta-mascarpone and spinach blend. Baked with shredded mozzarella and our savory tomato-basil sauce.

CHICKEN FRANCESE 24

Boneless chicken tenders, whipped egg batter, lemon-butter sauce. Served over thin spaghetti.

LEMON CHICKEN RISOTTO 26

Boneless chicken tenders, whipped egg batter, lemon-butter sauce, risotto, mushroom, spinach and sun-dried tomatoes.

*STEAK ALLA MAMA 38

12-ounce, all-natural, center-cut Angus sirloin steak, sautéed garlic and EVOO. Served with potatoes and seasonal vegetables.

MILANESE

Hand-breaded cutlet, baby arugula, cherry tomatoes, shaved Parmesan and lemon-butter sauce. Served with potatoes and seasonal vegetables.

Chicken 25 - Veal 30

MARSALA

Boneless chicken tenders, mushroom Marsala wine sauce. Choice of all-natural chicken or tender veal cutlet. Served with potatoes and seasonal vegetables.

Chicken 24 - Veal 28

CHRISTINE

Hand-breaded all-natural chicken or veal cutlet, creamy ricotta-mascarpone and spinach blend, fresh mozzarella, Prosciutto di Parma, and a sweet mushroom Marsala wine sauce. Served with potatoes and seasonal vegetables.

Chicken 28 Veal 32

Extras

PINK SAUCE

On pasta 2 on both 4

FRESH PASTA

4

20% auto gratuity added to parties of 6 or more.

**Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses.*

PASTA

- CRISPY CHICKEN ALFREDO** 25
Fresh radiatore pasta, Alfredo sauce and crispy chicken strips.
- SPAGHETTI WITH MEATBALLS** 21
Tomato-basil sauce, two house made meatballs, mascarpone-ricotta blend, and garlic toast points.
- CHICKEN INFERNO PASTA** 25
Fresh radiatore pasta, Prosciutto di Parma, garden cherry tomatoes, mild pepper rings, and fresh mozzarella in a white wine sauce with gentle red-pepper heat.
- GNOCCHI DELLA CASA** 25
Potato gnocchi, complemented by savory pancetta, spinach and tender chicken, all enveloped in rich and creamy Alfredo sauce.
- FILET TIP PASTA** 30
Fresh radiatore pasta served with pan-seared beef filet tenderloin tips and a creamy mushroom Stroganoff sauce.
- CHICKEN SCARPARELLO PASTA** 26
Fresh radiatore, sautéed chicken tenders, crumbled sausage, mild pepper rings, garlic, white wine, splash of chicken stock, finished with lemon and grated Romano.
- GNOCCHI SORRENTINA** 24
Potato gnocchi served with fresh mozzarella, grated Reggiano Parmesan, pink sauce, and fresh basil.
Add crispy or sautéed chicken 6
- RIGATONI BOLOGNESE** 23
Rigatoni pasta, rich sauce comprised of ground veal, all-natural ground beef, and tender pork, Pecorino Romano, tomato-basil sauce and a touch of heavy cream.
- PASTA WITH SAUSAGE** 25
Rigatoni pasta, mushrooms, crumbled sausage, sun-dried tomatoes, heavy cream, grated Parmesan, shallots, garlic, and truffle butter.
- BRAISED BEEF RAGOUT** 25
Fresh radiatore pasta, all-natural braised beef slow-cooked in a blend of root vegetables and tomato basil sauce, finished with a generous sprinkle of shaved Parmesan cheese.
- SMOKED BRISKET RAVIOLI** 24
Smoked brisket ravioli, generously topped with braised beef and topped with a sweet marsala cream sauce. Garnished with shavings of Parmigiano-Reggiano.

CAESAR

Romaine lettuce, coarse black pepper, croutons, shaved Parmesan cheese, and homemade garlic-Parmesan dressing. 16

Add salmon 14, or crispy chicken 6

SEAFOOD

- MAINE LOBSTER RAVIOLI** 26
Lobster ravioli, with pink sauce.
Add shrimp 9 add lobster meat 16
- SHRIMP SCAMPI** 24
Tender jumbo shrimp sautéed in garlic, butter, and white wine, brightened with fresh lemon and herbs, served over thin spaghetti.
- MISCUGLIO** 28
All-natural New Bedford sea scallops, jumbo shrimp, sun-dried tomatoes, baby spinach, mushrooms, spicy pink sauce and fresh radiatore pasta.
- PANCETTA RISOTTO** 26
All-natural New Bedford sea scallops, risotto, sweet corn, crispy pancetta, grated Romano, sesame dressing and shaved Parmesan.
- BAKED STUFFED SHRIMP** 25
Four jumbo shrimp, seafood stuffing, cream sherry wine and herb butter sauce. Served with potatoes and seasonal vegetables.
- SWEET-CHILI GLAZED SALMON** 28
Pan-seared salmon filet, sweet-chili glaze. Pecorino Romano-infused risotto, baby spinach and mushrooms.

SEAFOOD CARDINALE 36

Fresh radiatore pasta, Maine lobster, shrimp, scallops in a pink sauce.

Food Allergy Notice: Before placing your order, please inform your server if a person in your party has a food allergy.