



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	ARANCINI (4)	14
Mozzarella, breadcrumbs. Side of tomato-basil sauce.		Risottoballs, Fontina cheese and grated Parmesan cheese and tomato-basil sauce.	
RHODE ISLAND CALAMARI	17	FIG & PROSCIUTTO FLATBREAD	18
Squid rings, sautéed pepperrings, cherry tomatoes, and olive oil infused with garlic.		Afigjam base, gorgonzola, mozzarella, caramelized onions, Prosciutto di Parma, fig balsamic reduction drizzle and fresh basil.	
GARLIC BREAD	8	MEATBALLS	12
Toasted ciabatta, garlic butter, shredded mozzarella and grated Parmesan. Side of tomato-basil sauce.		Two homemade meatballs, tomato-basil sauce, whipped ricotta cheese, garlic toast points.	
ITALIAN EGG ROLLS (2)	14	STUFFED MUSHROOMS	13
Ground beef, ground sausage, sautéed onions, sweet red bell peppers, and mozzarella cheese. Side of tomato-basil sauce.		Silver dollar mushrooms, signature seafood stuffing, herbal butter and cream sherry wine.	

CHICKEN & BEEF

PARMIGIANA		LEMON CHICKEN RISOTTO	24
Hand-breaded eggplant, all-natural chicken, or tender veal cutlet, tomato-basil sauce, whole milk mozzarella. House pasta of choice. <i>Eggplant 19 - Chicken 24 - Veal 28</i>		Boneless chicken tenders, whipped egg batter, lemon-butter sauce, risotto, mushroom, spinach and sun-dried tomatoes.	
CHICKEN FRANCESE	23	CHRISTINE	
Boneless chicken tenders, whipped egg batter, lemon-butter sauce. Served over thin spaghetti.		Hand-breaded all-natural chicken or veal cutlet, creamy ricotta-mascarpone blend, fresh mozzarella, Prosciutto di Parma, and a sweet mushroom Marsala wine sauce. Served with potatoes and seasonal vegetables. <i>Chicken 28 Veal 30</i>	
SORRENTO		*STEAK ALLA MAMA	36
Hand-breaded all-natural chicken, tender veal or eggplant cutlet, creamy ricotta-mascarpone blend, eggplant, tomato-basil sauce and mozzarella cheese. House pasta of choice. <i>Eggplant 24 - Chicken 28 - Veal 31</i>		12-ounce, all-natural, center-cut Angus sirloin steak, sautéed garlic and EVOO. Served with potatoes and seasonal vegetables.	
MARSALA		MILANESE	
Boneless chicken tenders, mushroom Marsala wine sauce. Choice of all-natural chicken or tender veal cutlet. Served with potatoes and seasonal vegetables. <i>Chicken 24 - Veal 28</i>		Hand-breaded cutlet, baby arugula, cherry tomatoes, shaved Parmesan and lemon-butter sauce. Served with potatoes and seasonal vegetables. <i>Chicken 24 - Veal 28</i>	

Extras

PINK SAUCE	FRESH PASTA	4
<i>On pasta 2 on both 4</i>		

FINE PRINT

20% autogratiuity added to parties of 6 or more.

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

PA S T A

CRISPY CHICKEN ALFREDO	24	BRAISED BEEF RAGOUT	24
Fresh radiatore pasta, Alfredo sauce and crispy chicken strips.		Fresh radiatore pasta, all-natural braised beef, sautéed root vegetables, tomato-basil sauce and shaved Parmesan cheese.	
CHICKEN INFERNO PASTA	24	FILET TIP PASTA	30
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.		Fresh radiatore pasta, pan-seared beef tenderloin tips, and mushroom Stroganoff sauce.	
GNOCCHI DELLA CASA	24	SMOKED BRISKET RAVIOLI	24
Potato gnocchi, complemented by savory pancetta and tender chicken, all enveloped in rich and creamy Alfredo sauce.		Smoked brisket ravioli, braised beef, sweet marsala cream sauce. Garnished with shavings of Parmigiano-Reggiano.	
GNOCCHI SORRENTINA	22	RIGATONI BOLOGNESE	23
Potato gnocchi served with fresh mozzarella, grated Reggiano Parmesan, pink sauce, and fresh basil.		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..	
<i>Add crispy or sautéed chicken 6</i>			
PASTA WITH SAUSAGE	24	SPAGHETTI WITH MEATBALLS	21
Rigatoni pasta, mushrooms, crumbled sausage, sun-dried tomatoes, heavy cream, grated Parmesan, shallots, garlic, and truffle butter.		Tomato-basil sauce, two house made meatballs, mascarpone and ricotta blend, and garlic toast points.	

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

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