



# 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"

\*Prices and dishes are subject to change\*

## 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	18	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	14
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.	

## EGGPLANT, 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 20 - Chicken 25 - Veal 30</i>		Boneless chicken tenders, whipped egg batter, lemon-butter sauce, risotto, mushroom, spinach and sun-dried tomatoes.	
CHICKEN FRANCESE	24	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 32</i>	
SORRENTO		*STEAK ALLA MAMA	38
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>Chicken 30 - Veal 34</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 25 - Veal 30</i>	
EGGPLANT NAPOLI	24		
Hand-breaded eggplant cutlets, layered with a creamy ricotta-mascarpone and spinach blend. Baked with shredded mozzarella and tomato-basil sauce. House pasta of choice.			

### Extras

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

### FINE PRINT

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

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| <p><b>CRISPY CHICKEN ALFREDO</b> 25<br/>Fresh radiatore pasta, Alfredo sauce and crispy chicken strips.</p> <p><b>CHICKEN INFERNO PASTA</b> 25<br/>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.</p> <p><b>GNOCCHI DELLA CASA</b> 25<br/>Potato gnocchi, complemented by savory pancetta and tender chicken, all enveloped in rich and creamy Alfredo sauce.</p> <p><b>GNOCCHI SORRENTINA</b> 24<br/>Potato gnocchi served with fresh mozzarella, grated Reggiano Parmesan, pink sauce, and fresh basil.<br/><i>Add crispy or sautéed chicken 6</i></p> <p><b>PASTA WITH SAUSAGE</b> 25<br/>Rigatoni pasta, mushrooms, crumbled sausage, sun-dried tomatoes, heavy cream, grated Parmesan, shallots, garlic, and truffle butter.</p> | <p><b>BRAISED BEEF RAGOUT</b> 25<br/>Fresh radiatore pasta, all-natural braised beef, sautéed root vegetables, tomato-basil sauce and shaved Parmesan cheese.</p> <p><b>FILET TIP PASTA</b> 30<br/>Fresh radiatore pasta, pan-seared beef tenderloin tips, and mushroom Stroganoff sauce.</p> <p><b>SMOKED BRISKET RAVIOLI</b> 24<br/>Smoked brisket ravioli, braised beef, sweet marsala cream sauce. Garnished with shavings of Parmigiano-Reggiano.</p> <p><b>RIGATONI BOLOGNESE</b> 23<br/>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..</p> <p><b>SPAGHETTI WITH MEATBALLS</b> 21<br/>Tomato-basil sauce, two house made meatballs, mascarpone and ricotta blend, and garlic toast points.</p> |
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### CAESAR

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

*Add salmon 14, crispy chicken or sautéed chicken 6*

## SEAFOOD

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| <p><b>MAINE LOBSTER RAVIOLI</b> 26<br/>Lobster ravioli, with pink sauce.<br/><i>Add shrimp 9 add lobster meat 16</i></p> <p><b>SHRIMP SCAMPI</b> 24<br/>Tender jumbo shrimp sautéed in garlic, butter, and white wine, brightened with fresh lemon and herbs, served over thin spaghetti.</p> <p><b>MISCUGLIO</b> 28<br/>All-natural New Bedford sea scallops, jumbo shrimp, sun-dried tomatoes, baby spinach, mushrooms, spicy pink sauce and fresh radiatore pasta.</p> | <p><b>PANCETTA RISOTTO</b> 26<br/>All-natural New Bedford sea scallops, risotto, sweet corn, crispy pancetta, grated Romano, sesame dressing and shaved Parmesan.</p> <p><b>BAKED STUFFED SHRIMP</b> 25<br/>Four jumbo shrimp, seafood stuffing, cream sherry wine and herb butter sauce. Served with potatoes and seasonal vegetables.</p> <p><b>SWEET-CHILI GLAZED SALMON</b> 28<br/>Pan-seared salmon filet, sweet-chili glaze. Pecorino Romano-infused risotto, baby spinach and mushrooms.</p> |
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### SEAFOOD CARDINALE 36

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

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