



Pat's Italian Restaurant

- Serving Rhode Island Since 2007 -

Every entrée is prepared fresh to order

STARTERS

MOZZARELLA TRIANGLES 14

Our signature homemade mozzarella, double-breaded and fried. Served with tomato-basil sauce.

CALAMARI 18

Rhode Island: Fried squid rings, mild pepper rings, heirloom cherry tomatoes, and garlic-infused EVOO
or Sweet Thai Chili Sauce.

GARLIC BREAD 8

Toasted ciabatta, garlic butter, shredded mozzarella, and grated Parmesan. Served with tomato-basil sauce.

ITALIAN EGG ROLLS (2) 14

Ground beef and sweet Italian sausage, sautéed onions, sweet red bell peppers, and mozzarella cheese. Served with tomato-basil sauce.

MARGHERITA FLATBREAD 16

Tomato-basil sauce, fresh mozzarella, sliced vine-ripened tomatoes, and basil.

ARANCINI (4) 14

Risotto balls, fontina cheese and grated Parmesan cheese. Side of tomato-basil sauce.

SWEET HEAT GOAT CHEESE BRUSCHETTA 14

Toasted ciabatta topped with crumbled goat cheese, fresh jalapeño peach mango salsa. Finished with a drizzle of hot honey.

MEATBALLS 12

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

STUFFED MUSHROOMS 14

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

*GF CAESAR SALAD

Romaine lettuce, cracked black pepper, croutons, shaved Parmesan cheese, and Caesar dressing. 16

Add Salmon 14 - Crispy or Sautéed Chicken 6

FIG & PROSCIUTTO FLATBREAD 18

A fig jam base, crumbled goat cheese, mozzarella, caramelized onions. Finished with Prosciutto di Parma, fig balsamic reduction drizzle and fresh basil.

TUSCAN SAUSAGE & HOT HONEY FLATBREAD 18

Garlic olive oil base, mozzarella, sliced Tuscan sausage, caramelized onions, red peppers, topped with fresh arugula and a drizzle of hot honey.

PASTA

CRISPY CHICKEN ALFREDO 25

Fresh radiatore pasta, Alfredo sauce and crispy chicken strips.

TUSCAN TRIFOLATI 25

Sautéed chicken, sweet Tuscan sausage, sliced mushrooms, tossed with rigatoni in a spicy pink sauce.

GNOCCHI SORRENTINA 24

Potato gnocchi served with fresh mozzarella, grated Reggiano Parmesan, pink sauce, and fresh basil.

Add crispy or sauteed chicken 6

FILET TIP PASTA 30

Fresh radiatore pasta, served with pan-seared beef filet tenderloin tips and a creamy mushroom Stroganoff sauce.

LEMON CHICKEN RISOTTO 24

Sautéed chicken in a light egg batter, lemon-butter sauce. Over a mushroom, spinach and sun-dried tomato risotto.

BRAISED BEEF RAGOUT 25

Fresh radiatore pasta, slow-braised beef simmered with root vegetables in a rich tomato-basil sauce. Finished with shaved fresh Reggiano Parmesan cheese.

*GF RIGATONI BOLOGNESE 23

Rigatoni pasta, traditional Bolognese sauce made with veal, ground beef, and pork. Pecorino Romano cheese, in a creamy tomato-basil sauce.

SMOKED-BRISKET RAVIOLI 24

Smoked-brisket ravioli, topped with slow-cooked braised beef and a sweet Marsala cream sauce. Garnished with shaved Reggiano Parmesan cheese.

SPAGHETTI WITH MEATBALLS 21

Tomato-basil sauce, two house-made meatballs, mascarpone-ricotta blend, and garlic toast points.

CARBONARA 25

Pancetta, coarse black pepper, grated Pecorino Romano cheese, egg yolk, heavy cream and fresh tagliatelle.

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illnesses. Please inform your server of any allergies or dietary restrictions..

EGGPLANT, CHICKEN & BEEF

*GF PARMIGIANA

Our signature parmigiana. Choice of cutlet topped with tomato-basil sauce and whole milk mozzarella. House pasta of choice.

Eggplant 20 - Chicken 25 - Veal 30

SORRENTO

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

*GF *PRIME SURF & TURF

40

8-ounce USDA Prime sirloin, cut filet-style, served with two jumbo baked stuffed shrimp filled with our signature seafood stuffing. Topped with herb butter. Served with potato and vegetable.

CHICKEN PICATTA

24

Chicken dipped in egg batter and sautéed in a caper, lemon butter sauce. Served over thin spaghetti.

MARSALA

Chicken or veal sautéed in a mushroom Marsala wine sauce. Served with potatoes and seasonal vegetables.

Chicken 24 - Veal 28

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.

SALTIMBOCCA

Chicken or veal topped Prosciutto di Parma, mozzarella, and a sage white wine sauce. Served with potatoes and seasonal vegetables.

Chicken 26 - Veal 30

CHRISTINE

Chicken or veal cutlet, creamy ricotta-mascarpone and spinach blend, fresh mozzarella, Prosciutto di Parma, and a sweet Marsala mushroom sauce. Served with potatoes and seasonal vegetables.

Chicken 28 - Veal 32

*GF *STEAK ALLA MAMA

38

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

Add Baked Stuffed Shrimp - 6 ea

MILANESE

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

Chicken 25 - Veal 30

CHICKEN INFERNO

24

Chicken breast, layered with Prosciutto di Parma, vine-ripened tomatoes, fresh whole milk mozzarella, mild pepper rings. Finished in a spicy lemon-butter white wine sauce. Served with potatoes and seasonal vegetables.

SEAFOOD

BAKED STUFFED SHRIMP

25

Four jumbo shrimp, signature seafood stuffing, topped with cream sherry wine and herb butter sauce. Served with potatoes and seasonal vegetables.

SHRIMP SCAMPI

24

Tender jumbo shrimp sautéed in a garlic butter white wine sauce. Fresh lemon and herbs, served over thin spaghetti.

*GF MISCUGLIO

28

All-natural New Bedford sea scallops, jumbo shrimp, sun-dried tomatoes, baby spinach, mushrooms, tossed in a spicy pink sauce with fresh homemade radiatore pasta.

PANCETTA RISOTTO

26

All-natural New Bedford sea scallops, set on top of a sweet corn and crispy pancetta risotto. Topped with grated Romand cheese and shaved Parmesan. Finished with a light sesame sauce drizzle.

MAINE LOBSTER RAVIOLI

26

Lobster ravioli sautéed in Pink Sauce.

Add Shrimp 3 ea. - Add Lobster Meat 16

*GF SWEET-CHILI GLAZED SALMON 28

Pan-seared salmon filet, topped with a sweet chili glaze. Over a baby spinach, mushroom and Pecorino Romano cheese infused risotto.

SEAFOOD CARDINALE 36

Fresh tagliatelle pasta, Maine lobster, shrimp, all-natural New Bedford sea scallops, tossed in a pink sauce.

ADDITIONS

FRESH PASTA 4

PINK SAUCE

With Pasta +2

With Entrée & Pasta +4

SIDE GNOCCHI 7

GLUTEN-FRIENDLY OPTIONS

Gluten-sensitive penne +3

Gluten-sensitive breadcrumbs +3

*Items marked GF can be prepared gluten-free upon request.

SIDE CAESAR SALAD 4

HOUSE-MADE SOUP 4

Cup of soup

SIDE SEASONAL VEGETABLES & POTATOES 4

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

We are happy to split checks evenly, but are unable provide itemized separate checks

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