Wrap * Panini * Sandwich Platters
### ABC PIZZA

#### Grinder Platter – Six 12” Grinders Cut in Half

*Roast Beef, Ham, Turkey, Tuna, Eggplant, or Meatball*

<table>
<thead>
<tr>
<th>Deli Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Caesar</td>
<td>$14.95</td>
</tr>
<tr>
<td>Turkey</td>
<td>$14.95</td>
</tr>
<tr>
<td>Roast Beef</td>
<td>$14.95</td>
</tr>
<tr>
<td>Ham</td>
<td>$14.95</td>
</tr>
<tr>
<td>Tuna</td>
<td>$14.95</td>
</tr>
</tbody>
</table>

#### Andy’s Italian Kitchen

#### Wrap Platter – Six Large Wraps cut in half

<table>
<thead>
<tr>
<th>Wrap Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Caesar</td>
<td>$17.95</td>
</tr>
<tr>
<td>Turkey</td>
<td>$17.95</td>
</tr>
<tr>
<td>Roast Beef</td>
<td>$17.95</td>
</tr>
<tr>
<td>Ham</td>
<td>$17.95</td>
</tr>
<tr>
<td>Tuna</td>
<td>$17.95</td>
</tr>
</tbody>
</table>

#### Andy’s Italian Kitchen

#### Ciabatta Platter – 12 Ciabatta Sandwiches with chips

<table>
<thead>
<tr>
<th>Ciabatta Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Chicken</td>
<td>$10.00</td>
</tr>
<tr>
<td>Roasted Turkey</td>
<td>$10.00</td>
</tr>
<tr>
<td>Tuna</td>
<td>$10.00</td>
</tr>
<tr>
<td>Grilled Eggplant</td>
<td>$10.00</td>
</tr>
<tr>
<td>Roast Beef</td>
<td>$10.00</td>
</tr>
<tr>
<td>Muffaletta</td>
<td>$10.00</td>
</tr>
<tr>
<td>Cheeseburger</td>
<td>$10.00</td>
</tr>
<tr>
<td>Turkey Burger</td>
<td>$10.00</td>
</tr>
</tbody>
</table>

#### Antonio’s

#### Wrap Platters – 6 Wraps cut in half with side of cole slaw

<table>
<thead>
<tr>
<th>Wrap Platter</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy Chicken Wrap</td>
<td>$8.00</td>
</tr>
<tr>
<td>Whiskey River Wrap</td>
<td>$8.00</td>
</tr>
<tr>
<td>Celestial “sort of spicy” chicken wrap</td>
<td>$8.00</td>
</tr>
<tr>
<td>Heather’s Healthy Wrap</td>
<td>$8.00</td>
</tr>
<tr>
<td>Chicken Caesar Wrap</td>
<td>$8.00</td>
</tr>
<tr>
<td>Buffalo Chicken Wrap</td>
<td>$8.00</td>
</tr>
</tbody>
</table>

#### Avon Country Deli

#### Wrap or Sandwich Platter includes chips, pickle spears. (10-12 people)

<table>
<thead>
<tr>
<th>Platter Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Avon Country Deli Combo</td>
<td>$55.95</td>
</tr>
</tbody>
</table>

#### Avon Country Deli

#### 12 Specialty Sandwich Platter includes chips, pickle spears

<table>
<thead>
<tr>
<th>Sandwich Platter</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hublein</td>
<td>$9.00</td>
</tr>
<tr>
<td>Goodfellas</td>
<td>$9.00</td>
</tr>
<tr>
<td>Richie Special</td>
<td>$9.00</td>
</tr>
<tr>
<td>Thelma &amp; Louise</td>
<td>$9.00</td>
</tr>
<tr>
<td>Governor’s Horse Guard</td>
<td>$9.00</td>
</tr>
<tr>
<td>City Slicker</td>
<td>$9.00</td>
</tr>
<tr>
<td>Rueben</td>
<td>$9.00</td>
</tr>
<tr>
<td>Pinchot Stackmore Club</td>
<td>$9.00</td>
</tr>
</tbody>
</table>

#### Lyme Grill

#### Sliders/Mini Dogs 24 Pieces

<table>
<thead>
<tr>
<th>Slider Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pulled Pork Sliders</td>
<td>$50.00</td>
</tr>
<tr>
<td>Pulled Chicken Sliders</td>
<td>$50.00</td>
</tr>
<tr>
<td>Portabella Sliders</td>
<td>$45.00</td>
</tr>
<tr>
<td>Cheeseburger Sliders</td>
<td>$55.00</td>
</tr>
<tr>
<td>Bratwurst Petites</td>
<td>$80.00</td>
</tr>
<tr>
<td>Pork and Beef Frank Petites</td>
<td>$80.00</td>
</tr>
<tr>
<td>Italian Sausage Petites</td>
<td>$88.00</td>
</tr>
</tbody>
</table>

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DINE IN CONNECTICUT  860-673-DINE  DineInConnecticut.com
<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Avon Prime Meats Hearty and Tasty Ciabatta Sandwich Platter</td>
<td>12 Ciabattas</td>
<td>96.00</td>
</tr>
<tr>
<td>Classic Italian</td>
<td>Genoa salami, provolone cheese, tomatoes, onions, pickles, olives, green peppers and herbed oil</td>
<td></td>
</tr>
<tr>
<td>Signature Steak &amp; Cheese</td>
<td>Legendary steak tips from prime meats, slathered with American cheese add onions and peppers upon request.</td>
<td></td>
</tr>
<tr>
<td>Saucy Lil' Piggy</td>
<td>Famous slow smoked, pulled pork with coleslaw and pickles</td>
<td></td>
</tr>
<tr>
<td>Avon GodFather</td>
<td>Boar’s head deluxe ham, capicola, Genoa salami, pepperoni, provolone, tomatoes, onions, pickles, olives, green peppers, hot peppers and herbed oil</td>
<td></td>
</tr>
<tr>
<td>The Business</td>
<td>Prosciutto, caramelized onions, mozzarella and tomatoes with pesto and a touch of balsamic vinegar</td>
<td></td>
</tr>
<tr>
<td>Ultimate Black and Blue Steak</td>
<td>Legendary steak tips, caramelized onions, arugula tossed with balsamic and blue cheese crumbles and garlic spread</td>
<td></td>
</tr>
<tr>
<td>Tuna Salad</td>
<td>House made tuna salad made with light mayo, lettuce, tomato and red onion served on a ciabatta roll</td>
<td></td>
</tr>
<tr>
<td>The Bagel Chalet— 12 Bagel Sandwiches</td>
<td>Assorted Deli Meats and Cheeses on fresh bagels cut in half on a platter</td>
<td>82.75</td>
</tr>
<tr>
<td>The Bagel Chalet— 12 Full Size wraps</td>
<td>Choose from Buffalo Chicken, Tuna Salad, Veggie Wrap, Turkey and Swiss, Chicken Pesto, Southwest Chicken, and Chicken Bacon Ranch</td>
<td>99.00</td>
</tr>
<tr>
<td>Da Capo - Wrap platter -12 full size wraps with French fries</td>
<td>Eggplant, squash, roasted peppers, mushrooms, fresh mozzarella</td>
<td>108.00</td>
</tr>
<tr>
<td>Wrap Vegetariano</td>
<td>Crispy chicken, sautéed mushrooms and onions, mozzarella cheese, Dijon aioli</td>
<td></td>
</tr>
<tr>
<td>Wrap Americano</td>
<td>Turkey, bacon, lettuce, tomato, cheddar cheese, aioli</td>
<td></td>
</tr>
<tr>
<td>Club Wrap</td>
<td>Grilled chicken, arugula, roasted peppers, fresh mozzarella, sun-dried tomatoes, pesto aioli</td>
<td></td>
</tr>
<tr>
<td>Classic Panini</td>
<td>Grilled chicken, arugula, roasted peppers, fresh mozzarella, sun-dried tomatoes, pesto aioli</td>
<td></td>
</tr>
<tr>
<td>Meataball Parmigiana</td>
<td>Roasted peppers, provolone, marinara sauce</td>
<td></td>
</tr>
<tr>
<td>Combo Italian</td>
<td>Soppressata, mortadella, provolone, arugula, tomato, red onion, aioli</td>
<td></td>
</tr>
<tr>
<td>Club</td>
<td>Turkey, bacon, cheddar cheese, aioli</td>
<td></td>
</tr>
<tr>
<td>Dish N Dat Sliders-24 pieces</td>
<td>BBQ Pork Sliders - Housemade spicy topped with coleslaw</td>
<td>54.00</td>
</tr>
<tr>
<td>Cheeseburger</td>
<td>Pickle and tomato</td>
<td>54.00</td>
</tr>
<tr>
<td>Veggie Burger</td>
<td>Sweet potato, edamame, mushrooms, rice</td>
<td>54.00</td>
</tr>
<tr>
<td>Lobster salad</td>
<td>Hand picked lobster meat, celery, mayo, micros greens</td>
<td>84.00</td>
</tr>
<tr>
<td>Falafel-Tzatziki sauce</td>
<td></td>
<td>54.00</td>
</tr>
<tr>
<td>Chicken Salad/Tuna Salad</td>
<td></td>
<td>54.00</td>
</tr>
<tr>
<td>Dish N Dat - Wrap Platter—12 Wraps cut in half</td>
<td>Buffalo Chicken, Turkey Club, Ham N Cheese, Chicken Salad, Tuna Salad, or BLT</td>
<td>85.00</td>
</tr>
<tr>
<td>Galleria - Hot Grinder Platter 6 - 12&quot; grinders cut in half with Fries</td>
<td>Veal Parmesan, Chicken Parmesan, Sausage &amp; Peppers, Meatball, Fried Fish, Cheeseburger, Pastrami, Chicken Cutlet</td>
<td>55.00</td>
</tr>
<tr>
<td>Galleria - Cold Grinder Platter 6 - 12&quot; grinders cut in half with Fries</td>
<td>Ham, Turkey, Tuna, Capicola, Salami, Italian Combo, BLT</td>
<td>55.00</td>
</tr>
<tr>
<td>Hot Heaven - 12 Wrap Platter with Fries</td>
<td>Chicken Salad, Chicken Club, Turkey Club, Buffalo Chicken, Chicken Caesar, BBQ Chicken, Blackened Chicken, Tuna Wrap, Caprese Wrap, Portobello</td>
<td>87.00</td>
</tr>
<tr>
<td>Pizza House - 12 Gyro Platter with Fries</td>
<td>6 Chicken Gyros and 6 Lamb Gyros</td>
<td>107.40</td>
</tr>
<tr>
<td>Portobello’s 12 Foccacias Platter with Fries</td>
<td>112.00</td>
<td></td>
</tr>
<tr>
<td>--------------------------------------------</td>
<td>--------</td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken - marinated grilled chicken breast, applewood smoked bacon, lettuce, tomato and mozzarella cheese</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sorrento— breaded chicken breast, ham, eggplant, marinara sauce and mozzarella</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Veggie— portobello mushrooms, roasted red peppers, hawaiian onions, mixed greens, mozzarella, extra virgin olive oil and balsamic</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Godfather - genoa salami, ham, pepperoni, roasted red peppers, mozzarella and house italian dressing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Buffalo Chicken - crispy chicken breast topped in our spicy sauce with mozzarella cheese, lettuce and tomato</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Turkey— sliced turkey breast, mozzarella cheese, bacon, mixed greens and dijon mustard</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TD HOMERS Wrap Platter (12 whole wheat wraps cut in half 24 pieces)</th>
<th>54.99</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Caesar wrap, Buffalo Chicken wrap, Steak wrap, Shrimp Mojito, Asian chicken, and Grilled Chicken salad.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TD HOMERS Slugger Platter (24 Sliders)</th>
<th>49.99</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffalo chicken, Philly cheese steak, Burger, &amp; Meatball</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Wood N Tap Mix and Match Wrap Platter 6 Large Wraps cut in half - serves 12</th>
<th>40.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veggie Hummus Wrap, Chicken Salad Wrap, Roast Beef Wrap, Buffalo Chicken Wrap and Chicken Caesar Wrap.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Wood N Tap Slider Platters - 24 Pieces</th>
<th>48.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Burger Bites - Mini Black Angus burgers topped with cheese, pickles and Honey Dijon spread.</td>
<td></td>
</tr>
<tr>
<td>Chicken Bites- Mini blackened chicken sandwiches topped with American cheese, carmelized onions and a Chipotle aioli</td>
<td></td>
</tr>
<tr>
<td>Turkey Burger Bites - Mini turkey burgers are topped with American cheese, white cranberries and herb aioli.</td>
<td></td>
</tr>
<tr>
<td>Bison Burger Bites - Mini Buffalo burgers topped with an avocado aioli, American cheese, a touch of Chipotle, and onion strings</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Wood N Tap Mini Bite Sandwiches 24 Pieces</th>
<th>44.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Your choice of turkey, roast beef, or chicken salad served on our famous dinner rolls topped with American cheese, fresh sliced tomato, and leaf lettuce.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Vero - Handmade Ciabatta Platter - 12 Ciabattas with Fries</th>
<th>108.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuna, Ham, Mortadella, Soppressata, Turkey, Proscuitto, Veggie Patty, Caprese (Mozzarella, Tomato, Basil, Pesto)</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Vito’s By the Water/Vito’s by the Park 12 Panini Platter with salad</th>
<th>168.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veggie Panini-Seasoned vegetable, sliced tomato, fresh mozzarella, basil aioli</td>
<td></td>
</tr>
<tr>
<td>Italian-Soppressata, proscuitto, fresh mozzarella, arugula, roasted peppers</td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken-Sliced tomato, roasted peppers, portabella, romaine, provolone, mayo</td>
<td></td>
</tr>
<tr>
<td>Steak and Cheese-Grilled steak, pepper jack cheese, portabella mushroom, roasted red peppers, and horseradish mayo</td>
<td></td>
</tr>
<tr>
<td>Blackened Chicken-Grilled onion, proscuitto, fig jam, herbed ricotta and horseradish creme fresche</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Vito’s By the Water/Vito’s by the Park Platter of assorted sandwiches Serves 10 to 12</th>
<th>61.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choose from Turkey, Ham, Tuna, Salami made with Tomato, Onion, Roasted Peppers, and Lettuce. Served with Pasta Salad.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Vitos’ Pizzaria 12 Pannini Platter</th>
<th>107.40</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Chicken- red roasted peppers, fresh spinach and provolone cheese with balsamic vinegar dressing</td>
<td></td>
</tr>
<tr>
<td>Ham-lettuce, tomato, sweet roasted peppers and provolone cheese</td>
<td></td>
</tr>
<tr>
<td>Tuna-lettuce, tomato, sweet roasted peppers and provolone cheese</td>
<td></td>
</tr>
<tr>
<td>Genoa Salami-lettuce, tomato, sweet roasted peppers and provolone cheese</td>
<td></td>
</tr>
<tr>
<td>Turkey-lettuce, tomato, sweet roasted peppers and provolone cheese</td>
<td></td>
</tr>
<tr>
<td>Roast Beef-lettuce, tomato, sweet roasted peppers and provolone cheese</td>
<td></td>
</tr>
<tr>
<td>Eggplant-sweet roasted peppers, sauce and cheese</td>
<td></td>
</tr>
<tr>
<td>Meatball-sweet roasted peppers, sauce and cheese</td>
<td></td>
</tr>
<tr>
<td>Sausage-sweet roasted peppers, sauce and cheese</td>
<td></td>
</tr>
<tr>
<td>Restaurant Name</td>
<td>Page</td>
</tr>
<tr>
<td>----------------------------------</td>
<td>------</td>
</tr>
<tr>
<td>Avert Brasserie</td>
<td>p.3</td>
</tr>
<tr>
<td>Avon Indian Grill</td>
<td>p.5</td>
</tr>
<tr>
<td>Blue Elephant Trail (West Hartford)</td>
<td>p.8</td>
</tr>
<tr>
<td>Noodles &amp; Company - West Hartford</td>
<td>p.11</td>
</tr>
<tr>
<td>Toshi</td>
<td>p.14</td>
</tr>
<tr>
<td>Treva</td>
<td>p.18</td>
</tr>
<tr>
<td>ABC Pizza</td>
<td>p.20</td>
</tr>
<tr>
<td>Antonio's</td>
<td>p.22</td>
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<tr>
<td>Avon Country Deli</td>
<td>p.28</td>
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<tr>
<td>Avon Prime Meats</td>
<td>p.30</td>
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<tr>
<td>Bamboo Grill</td>
<td>p.31</td>
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<tr>
<td>Blue Plate Kitchen</td>
<td>p.34</td>
</tr>
<tr>
<td>Cake Gypsy</td>
<td>p.37</td>
</tr>
<tr>
<td>Cambridge House Brew Pub</td>
<td>p.39</td>
</tr>
<tr>
<td>Carbone's Kitchen</td>
<td>p.41</td>
</tr>
<tr>
<td>Carvel</td>
<td>p.44</td>
</tr>
<tr>
<td>Center Grill</td>
<td>p.46</td>
</tr>
<tr>
<td>Chatterley's</td>
<td>p.49</td>
</tr>
<tr>
<td>Coffee Trade</td>
<td>p.51</td>
</tr>
<tr>
<td>Da Capo of Avon</td>
<td>p.53</td>
</tr>
<tr>
<td>Deepwater Seafood</td>
<td>p.57</td>
</tr>
<tr>
<td>Dine In CT Gift Cards</td>
<td>p.59</td>
</tr>
<tr>
<td>Dine In CT Gift Cards and Beverages</td>
<td>p.60</td>
</tr>
<tr>
<td>DISH N DAT</td>
<td>p.61</td>
</tr>
<tr>
<td>Elephant Trail (Avon)</td>
<td>p.66</td>
</tr>
<tr>
<td>Francesca's Wine Bar and Bistro</td>
<td>p.69</td>
</tr>
<tr>
<td>Hot Heaven Pizzeria</td>
<td>p.70</td>
</tr>
<tr>
<td>Koma</td>
<td>p.73</td>
</tr>
<tr>
<td>La Trattoria</td>
<td>p.78</td>
</tr>
<tr>
<td>Little Mazen Pizza</td>
<td>p.80</td>
</tr>
<tr>
<td>Lyme Grill</td>
<td>p.83</td>
</tr>
<tr>
<td>Maple Tree Cafe</td>
<td>p.85</td>
</tr>
<tr>
<td>Marco's Restaurant and Pizzaria</td>
<td>p.87</td>
</tr>
<tr>
<td>Michel Angelo's</td>
<td>p.92</td>
</tr>
<tr>
<td>Naatiya</td>
<td>p.95</td>
</tr>
<tr>
<td>Onion Mountain</td>
<td>p.99</td>
</tr>
<tr>
<td>Pasticceria Italia</td>
<td>p.100</td>
</tr>
<tr>
<td>Popover Cafe &amp; Bakery</td>
<td>p.102</td>
</tr>
<tr>
<td>Quercibella</td>
<td>p.104</td>
</tr>
<tr>
<td>Route 44 Hardware</td>
<td>p.106</td>
</tr>
<tr>
<td>Sam's Gyro</td>
<td>p.107</td>
</tr>
<tr>
<td>Seasons Tap Room</td>
<td>p.109</td>
</tr>
<tr>
<td>Simsbury Green Tea</td>
<td>p.111</td>
</tr>
<tr>
<td>Super Cellar Warehouse Liquors</td>
<td>p.116</td>
</tr>
</tbody>
</table>
Avert Brasserie
35A LaSalle Rd

Available for Delivery

Sunday 4:00 PM - 9:00 PM
Monday 11:00 AM - 9:00 PM
Tuesday 11:00 AM - 9:00 PM
Wednesday 11:00 AM - 9:00 PM
Thursday 11:00 AM - 9:00 PM
Friday 11:00 AM - 9:00 PM
Saturday 3:00 PM - 9:00 PM

Hors Doeuvres

1. Pike Quenelle $12.00
   Lobster sauce, crayfish tail

2. Duck Leg Confit $11.00
   French green lentils, green apple and frisée salad, warm shallot dressing

3. Soup du Jour $6.00
4. Soup a L’oignon $8.00
   Toasted baguette, comte gratinee

5. 1/2 Dozen Oysters
   MARKET PRICE ITEM. East coast, served with mignonette, lemon

6. Traditional Beef Tenderloin Tartar Small $13.00
   Hand-chopped, served with a’VERT potato chips

7. Traditional Beef Tenderloin Large $20.00
   Hand-chopped, served with a’VERT potato chips

8. Classic Escargots In-Shell $12.00
   Garlic and parsley butter, toasted breadcrumbs

9. Classic Crisp Cocktail $3.50
   European cocktail sauce. 3.50 per piece.

10. Baked Goat Cheese Croutons $10.00
    Black truffle honey

Salads

12. Beet & Endive Salad $8.00
    Anjou pear, walnut dressing, goat cheese.

13. Baby Green Salad $6.00
    Mesclun mix, shallots, radish, mustard dressing

14. a’VERT Salad $9.00
    Fennel, asparagus, radish, onion, mixed greens, ricotta salata, balsamic truffle dressing.

15. Frisee aux Lardons $10.00
    Farm fresh egg, smoked bacon, sherry vinaigrette

16. Kale Salad $9.00
    Croutons, red onions, cucumber, yogurt-garlic dressing, parmesegano

Cheeses & Meat
Served with toast and dried fruit

19. Bleu d’Auvergne- Cow’s milk $7.00

20. Chevre Fermier- Goat’s Milk $7.00

21. Rocastin Brie- Sheeps milk $7.00

22. Morbier- Cow’s Milk $7.00

23. Housemade Pate de Champagne $7.00

24. Saucisson $7.00

25. Rosette de Lyon $7.00

26. Duck Salami $7.00

27. Choice of 4 $14.00

28. Choice of 8 $24.00

Les Sides

31. Pomme Frites, aioli $5.00

32. Roasted beets $6.00

33. Sautéed baby vegetables $5.00

34. Roasted forest mushrooms $6.00

35. a’VERT potato chips $4.00

36. Sauteed Potatoes $5.00
    fine herbs

37. Creamy Potato Puree $4.00

Plat Principal

38. Braised Beef Short Rib “Bourguignon” $17.00
    Button mushroom, bacon, pearl onions, burgundy veal jus

39. Chicken Paillard (6 oz cutlet) $12.00
    Toasted breadcrumbs, fennel, asparagus, balsamic truffle dressing

40. Red Beet Couscous $13.00
    Roasted cauliflower, chick peas, ginger crème fraiche

41. Moules Frites $13.00
    PEI mussels steamed with white wine, Dijon cream, saffron and frites

42. Shrimp Omelette $14.00
    Garlic roasted shrimp, poached fennel, chives, lobster sauce

43. Scottish Salmon Filet A la’ Plat Principal $14.00
    Roasted local tomatoes, squash, herb aioli

44. Pan Roasted Sea Scallops $16.00
    Asparagus, sautéed mushrooms, truffle butter.

45. Duck Leg Confit $16.00
    French green lentils, green apple and frisée salad, warm shallot dressing.

46. Coq Au Vin $13.00
    Potato puree, mushrooms, smoked bacon, pearl onions

47. Homemade Pappardelle $16.00
    Wild mushrooms, fresh herbs, parmesan

48. Pan Seared Cod Filet $16.00
    Chorizo, onion confit, green peas, fingerling potato
### Sandwiches

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>49. Crispy Cod Tempura Sandwich</td>
<td>Spicy aioli, lettuce, tomato, onion, avocado, house made frites.</td>
<td>$13.00</td>
</tr>
<tr>
<td>50. Croque Monsieur</td>
<td>Baked, ham and cheese sandwich, baby green salad. Madame, add egg $2.</td>
<td>$13.00</td>
</tr>
<tr>
<td>51. Brasserie Burger</td>
<td>Grueye, lettuce, tomato, onion, brioche bun, baby green salad.</td>
<td>$12.00</td>
</tr>
<tr>
<td>52. Chicken Salad Sandwich</td>
<td>Roasted chicken breast, Dijon aioli, smoked bacon, green apple, comte, baby green salad</td>
<td>$12.00</td>
</tr>
</tbody>
</table>

### Dinner Plat Principal

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>54. Cassoulet</td>
<td>Roasted duck leg confit and duck sausage, pork belly, white bean ragout, herbed breadcrumbs.</td>
<td>$28.00</td>
</tr>
<tr>
<td>55. Roasted 1/2 Chicken</td>
<td>Boneless chicken, creamy potato puree, baby carrot, natural jus</td>
<td>$21.00</td>
</tr>
<tr>
<td>56. Coq Au Vin</td>
<td>Potato puree, mushrooms, smoked bacon, pearl onions</td>
<td>$19.00</td>
</tr>
<tr>
<td>57. Filet Mignon (8oz)</td>
<td>Creamy potato puree, crispy onions, black truffle jus.</td>
<td>$32.00</td>
</tr>
<tr>
<td>58. Braised Beef Short Rib, &quot;Bourguignon&quot;</td>
<td>Button mushrooms, bacon, pearl onions, burgundy veal jus</td>
<td>$26.00</td>
</tr>
<tr>
<td>59. Hanger Steak Frites</td>
<td>House-made frites, sauce béarnaise</td>
<td>$24.00</td>
</tr>
<tr>
<td>60. NY Strip Steak Frites</td>
<td>House-made frites, sauce béarnaise</td>
<td>$29.00</td>
</tr>
<tr>
<td>61. Filet Steak Frites</td>
<td>House-made frites, sauce béarnaise</td>
<td>$32.00</td>
</tr>
<tr>
<td>62. Roasted Duck Breast</td>
<td>Chestnuts, baby turnips and local apple cider</td>
<td>$24.00</td>
</tr>
<tr>
<td>63. Homemade Pappardelle</td>
<td>Wild mushrooms, fresh herbs, parmesan</td>
<td>$19.00</td>
</tr>
<tr>
<td>64. Red Beet Couscous</td>
<td>Roasted cauliflower, chick peas, ginger crème fraiche</td>
<td>$19.00</td>
</tr>
<tr>
<td>65. Pan Seared Cod Filet</td>
<td>Chorizo, onion confit, green peas, fingerling potato.</td>
<td>$24.00</td>
</tr>
<tr>
<td>66. Pan Roasted Sea Scallops</td>
<td>Asparagus, sauteed mushrooms, truffle butter.</td>
<td>$26.00</td>
</tr>
<tr>
<td>67. Scottish Salmon Filet 'A la Plancha'</td>
<td>Roasted local tomatoes, squash, herb aioli</td>
<td>$24.00</td>
</tr>
<tr>
<td>68. Crispy Veal Sweetbreads</td>
<td>Butternut squash puree, celery root, red wine sauce.</td>
<td>$28.00</td>
</tr>
<tr>
<td>69. Trout Almandine</td>
<td>Pan roasted trout filet, green beans, almonds, brown butter, lemon sauce.</td>
<td>$23.00</td>
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### NEW

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<tr>
<th>Item</th>
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<tr>
<td>70. Vanilla bean Crème Brulee</td>
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<td>$6.00</td>
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<tr>
<td>71. Profiteroles</td>
<td></td>
<td>$8.00</td>
</tr>
<tr>
<td>72. Chocolate pot de creme</td>
<td></td>
<td>$8.00</td>
</tr>
<tr>
<td>75. Sundae de crème glacee</td>
<td></td>
<td>$7.00</td>
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</tbody>
</table>
Order Online: http://1232.DeliveryCheckout.com/direct/delivery/AvonIndianGrill

Dine In CT           www.dineinct.com           860-673-DINE

Avon Indian Grill
320 West Main St

Available for Delivery

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<th>Hours</th>
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<td>11:30 AM - 9:00 PM</td>
</tr>
<tr>
<td>Saturday</td>
<td>11:30 AM - 9:00 PM</td>
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</table>

Appetizers

1. Samosa (qty 2) $5.00
   Crispy turnovers made with mildly spiced potatoes & peas

2. Bombay Bhajia $6.00
   A combination of four different vegetable fritters

3. Samosa Channa Chat $6.00
   Crispy samosa topped with chickpeas mixed with tomato and onions, then delicately dressed with a special yogurt sauce

4. Dahi Poori $5.00
   Crispy poori wafer stuffed with potatoes and chickpeas, then dressed with yogurt, tamarind, and mint sauce

5. Chicken Tikka Naan Quesadilla $9.00
   Grilled naan bread filled with chicken Tikka, mozzarella cheese, cilantro, and onions

6. Squid $8.00
   Crispy squid in a spicy garlic-infused sauce

7. Tandoori Nachos $8.00
   Fried tortilla with chicken Tikka & Cheese

8. Tamarind Paneer $8.00, Shrimp $10.00. Pan tossed chef special tangy flavor (Shrimp $10, Paneer $8)

9. Fish Fry $8.00
   Marinated overnight with Indian spices and fried to perfection

10. Chicken 65 $8.00
   Chicken spiced with curry leaves and red-hot chilies

11. Kai Chi (Drums of Heaven) $7.00
    Tender chicken wings marinated with fresh herbs, chilli's and garlic, wok fried.

12. Kai Shao (Chili) $11.00, Gobi (Cauliflower) $14.00, Paneer (Cottage cheese) $9.00, Shrimp $16.00.
    Batter fries in classic soy chili sauce, served dry or gravy (Gobi [cauliflower] $7, Paneer [Cottage Cheese] $9, Chicken $9, Shrimp $11)

13. Honey Garlic $11.00, Gobi (Cauliflower) $14.00, Paneer (Cottage cheese) $9.00, Shrimp $16.00.
    Batter fries tossed with honey and garlic (Gobi $7, Paneer $9, Chicken $9 Shrimp $11)

Soup

14. Spinach and Paneer $5.00
    A delicious clear vegetable broth with fresh spinach and paneer cubes

15. Mulligatawny $5.00
    Puree of lentil, lemon, ginger and coconut milk

16. Sweet Corn $5.00
    Cream of corn with your choice of vegetable or add chicken for $4

17. Hot and Sour $5.00
    Red chili, soy, paneer and shiitake mushroom vegetable

18. Tomato Shorba $5.00
    Diced fresh tomatoes cooked in veg stock with pepper

Salad

19. Tandoori Caesar Salad $7.00
    Caesar salad with tandoori chicken in a poppadom shell

20. Avon Salad $6.00
    Mixed greens, onions, tomatoes and cottage cheese served with house special dressing

21. Kutchumner Salad $7.00
    Indian style salad with lettuce, cucumber, onion, and carrots - slightly seasoned with yogurt

22. Orange & Fig Salad $7.00
    Fresh greens, oranges, and figs served with our special house dressing

23. House Special Salad $6.00
    Lettuce, spinach, dried tomatoes and poppadom croutons served with lemon garlic dressing

Tandoori

24. Chicken Tikka $12.00
    Boneless white meat marinated with ground spices and cooked in a pit oven

25. Chicken Malai kabob $14.00
    Boneless white meat chicken marinated with yogurt and cream cheese

26. Rack of Lamb $21.00
    Tender lamb chop marinated with ginger, pepper, yogurt and spices in tandoor served with brown rice & veg

27. Hara Bhara Kebob $15.00
    Homemade cheese and veggies marinated with tikki paste and cooked in tandoor

28. Tandoori Jhinga $20.00
    Jumbo prawns marinated in yogurt and tandoor spices

29. Chicken Tikka $12.00, Lamb $14.00. Skewered minced meat in fresh ground spices (with additional $1 Kadal Seekh Kabab, a very special chef special marination

30. Seekh Kabab $13.00
    Chicken seasoned in yogurt ginger garlic paste and grilled in tandoor
Indian Special Curry’s

31. Tikka Masala
Chicken $15.00, Lamb $16.00, Paneer $14.00, Shrimp $18.00. Pit oven meat simmered in tangy tomato, onion and cream sauce

32. Curry
Chicken $14.00, Fish $17.00, Lamb $15.00, Shrimp $17.00. Tender meat sautéed with onions and tomato grounded spice based curry

33. Kadai
Chicken $15.00, Lamb $16.00, Shrimp $18.00. Simmered in spinach and fenugreek sauce

34. Methi Saagwala
Chicken $15.00, Lamb $16.00, Paneer $14.00, Shrimp $18.00. Simmered in spinach and fenugreek sauce

35. Chettinad
Chicken $15.00, Fish $17.00, Lamb $16.00, Shrimp $17.00. Tendered meat with south Indian spices & coconut sauce

351. VeggiWala
Chicken $15.00, Lamb $16.00, Shrimp $18.00. Veggies cooked with your choice of meat with mustard seeds, curry leaves & Indian spices

36. Pepper
Chicken $15.00, Lamb $17.00, Shrimp $18.00. Must try! Sautéed coconut, dry red chilies, peppercorn, browned onion and tomatoes

37. Patia
Chicken $15.00, Lamb $17.00, Shrimp $18.00. Mildly spiced cooked in mango chutney, mint, ginger & herbs

Special Anglo-Indian Dishes

38. Vindaloo
Chicken $15.00, Fish $16.00, Lamb $17.00, Shrimp $18.00. Traditional very spicy goan style chicken curry in a fiery vinegary flavored red sauce

39. Phaal
Chicken $15.00, Lamb $17.00, Shrimp $18.00. A very spicy dish cooked with white chilly, ginger and fresh coriander

40. Madras
Chicken $15.00, Lamb $17.00, Shrimp $18.00. Cooked with coconut, mustard seeds, curry leaves with south Indian spices

41. Korma
Chicken $15.00, Lamb $17.00, Shrimp $18.00. Cooked in rich cashew nut based cream sauce

42. Bhuna
Chicken $16.00, Lamb $18.00, Shrimp $19.00. A traditional curry dish with thick sauce

Vegetarian and Dal

43. Dal Makhani $13.00
Black lentils simmered over night in a slow oven and cooked with ginger, garlic, tomato and chefs special herbs

44. Dal Tadka $12.00
Yellow lentils cooked with tomatoes, tumeric, ginger, chilies and asafoetida

441. Alu Gob $13.00
Cumin flavored potatoes and cauliflower

45. Channa Masala $13.00
Garbanzo beans cooked with mild spices in an onion gravy sauce

46. Malai Kofta $14.00
Cheese and potato dumpling cooked in almond sauce

461. Saag Paneer $14.00
Home made cottage cheese, simmered in spinach & fenugreek sauce

47. Navratan Kurma
Nine fresh veg and dry fruits cooked in almond sauce

471. Mixed Vegetable Curry
Mix vegetables cooked with onions and tomato grounded spice based curry

48. Bhindi Masala (okra)
Fresh cooked okra with onions, ginger, tomato, herbs and spices

49. Baingan Bharta
North Indian specialty of roasted eggplant, skinned and made into a simple but exotic preparation

491. Mutter Paneer
Vegetarian delight of paneer and peas, cooked in a mild and rich gravy

Seafood

51. Phuket Fish $16.00
Fish filet fried and pan sautéed in a Indo-Thai based sauce

53. Patrani Machi $17.00
Fish of the day, covered with a mint, cilantro, spices, paste and steamed to perfection

54. Lobster Masala $24.00
Off shell lobster tails grilled and served on a bed of onion based sauce

55. Baby Shrimp Pepper Fry $17.00
Sautéed coconut, dry red chilies, peppercorn, browned onion and tomatoes

56. Hawaiian Shrimp Curry $21.00
Shrimp cooked in pineapple pulp and curry spices. Served in a pineapple

57. Steamed Fish $17.00
Fish of the day, steamed in a banana leaf & covered with curry sauce.

Breads

58. Naan $3.00
Traditional Punjabi bread baked in Tandoor

59. Ginger Mint Naan $4.00
Whole wheat layered flaky bread with favor of ginger and mint

60. Garlic Naan $4.00
Clay oven baked bread with fresh garlic and cilantro

61. Rosemary Naan $4.00
Clay oven baked bread with rosemary herbs

62. Kadai Naan $4.00
Naan stuffed with very spicy Kadai spices

63. Kashmiri Naan $5.00
Naan stuffed with fruit and nuts

64. Onion Chili Naan $4.00
Naan stuffed with onions, peppers and cilantro
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<th>Price</th>
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<tbody>
<tr>
<td>65.</td>
<td>Aloo Paratha</td>
<td>$4.50</td>
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<tr>
<td></td>
<td>Whole wheat bread stuffed with spiced potatoes</td>
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<tr>
<td>651.</td>
<td>Chicken Tikka Naan</td>
<td>$6.00</td>
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<tr>
<td></td>
<td>Naan stuffed with chicken tikka</td>
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<tr>
<td>66.</td>
<td>Lachha Paratha</td>
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<tr>
<td></td>
<td>Multi layered whole wheat bread cooked in tandoor</td>
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<tr>
<td>661.</td>
<td>Keema Naan</td>
<td>$6.00</td>
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<tr>
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<td>Naan stuffed with minced lamb, then baked in our tandoor</td>
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<tr>
<td>67.</td>
<td>Roti</td>
<td>$3.00</td>
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<tr>
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<td>Unleavened whole wheat flat bread baked in tandoor</td>
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<tr>
<td>671.</td>
<td>Poori</td>
<td>$5.00</td>
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<td></td>
<td>Wheat flour puffed bread</td>
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### Rice

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<tbody>
<tr>
<td>68.</td>
<td>Biryani</td>
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</tr>
<tr>
<td></td>
<td>Chicken $14.00, Lamb $15.00, Shrimp $17.00, Vegetable $13.00. Fragrant combination of long grain basmati slow cooked in a special copper vessel with fresh herbs, spices and your choice of meat or vegetables served with raita.</td>
<td></td>
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<tr>
<td>69.</td>
<td>Fried Rice</td>
<td></td>
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<tr>
<td></td>
<td>Chicken $13.00, Egg $11.00, Vegetable $10.00.</td>
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</tr>
<tr>
<td>70.</td>
<td>Organic Brown Long rice</td>
<td>$6.00</td>
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<tr>
<td>71.</td>
<td>Basmathi Long Grain Rice</td>
<td>$4.00</td>
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<tr>
<td>711.</td>
<td>Variety Rice</td>
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<tr>
<td></td>
<td>Coconut, Lemon or Tamarind</td>
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### Sides

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<tr>
<td>72.</td>
<td>Mango Chutney</td>
<td>$3.00</td>
</tr>
<tr>
<td>73.</td>
<td>Mix Vegetable Pickle</td>
<td>$3.00</td>
</tr>
<tr>
<td>74.</td>
<td>Raita</td>
<td>$4.00</td>
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<tr>
<td>75.</td>
<td>Boondi Raita</td>
<td>$5.00</td>
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<tr>
<td>76.</td>
<td>Steamed Vegetables</td>
<td>$5.00</td>
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<tr>
<td>77.</td>
<td>Spinach</td>
<td>$6.00</td>
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### Desserts & Drinks

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<tr>
<td>81.</td>
<td>Gulab Jamun</td>
<td>$5.00</td>
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<tr>
<td></td>
<td>Kind of cottage cheese dumplings in sugar syrup</td>
<td></td>
</tr>
<tr>
<td>82.</td>
<td>Rice Kheer</td>
<td>$5.00</td>
</tr>
<tr>
<td></td>
<td>Rice pudding flavored with saffron</td>
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</tr>
<tr>
<td>84.</td>
<td>Mango Mousse</td>
<td>$6.00</td>
</tr>
<tr>
<td></td>
<td>A Mango flavored specialty of the house</td>
<td></td>
</tr>
<tr>
<td>85.</td>
<td>Coffee Mousse</td>
<td>$6.00</td>
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<tr>
<td></td>
<td>A coffee &amp; chocolate flavored specialty of the house</td>
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</tr>
<tr>
<td>91.</td>
<td>Lassi</td>
<td>$5.00</td>
</tr>
<tr>
<td></td>
<td>Mango, Sweet or Salt</td>
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Order Online: http://1232.DeliveryCheckout.com/direct/delivery/AvonIndianGrill
Blue Elephant Trail (West Hartford)
7 South Main Street

Available for Delivery

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<td>11:30 AM</td>
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Appetizers

1. **Nibble Platter** $17.00
   Sampler of your favorite appetizers Thai Spring Rolls, Chicken Satay, Curry Puffs, and Koong Ka Bogs

2. **Spicy Thai Mussels (Spicy)** $11.00
   A modern update on a classic Thai dish. Steamed muscles in a subtle coconut curry broth.

3. **Curry Puffs** $6.00
   Chicken or Vegetables with delicious curry flavor in a puff pastry shell.

4. **Thai Spring Rolls** $5.00
   Crispy vegetarian spring rolls with plum sauce.

5. **Thai Summer Rolls** $6.00
   Soft wrapped with shrimp, rice vermicelli, Thai basil, peanuts and vegetables with hoisin sauce.

9. **DIY Thai Lettuce Wraps** $9.00
   Minced chicken, shitake mushrooms, peanuts and vegetables with crispy leaves of lettuce.

10. **Mi Krob** $12.00
    Choice of chicken, beef, pork, or tofu with crispy rice noodles with Chinese broccoli and sweet & sour sauce.

11. **Satay** $8.00
    Grilled on a skewer and served with peanut sauce and cucumber relish. Chicken or Beef.

12. **Thai Wings** $8.00
    Crispy chicken wings with sweet chili sauce.

13. **Som Tum (Extra Spicy)** $8.00
    Shredded green papaya and vegetables in chili lime dressing. Thailand's most popular salad.

14. **Vegetable Tempura** $7.00
    Crispy battered vegetables with sweet chili sauce.

15. **Edamame with Sea Salt** $5.00
    Steamed edamame sprinkled with sea salt.

16. **Koong Ka Bogs** $8.00
    Marinated shrimp wrapped in a crispy pastry shell with sweet chili.

17. **Tod Mun Pla** $7.00
    Fish cake with sweet chili sauce and cucumber relish.

18. **Tod Pla Muek** $9.00
    Crispy Calamari with sweet chili sauce.

19. **House Salad** $6.00
    Fresh garden vegetables served with thai peanut dressing.

   **Soups**

20. **Tom Yum Soup (Spicy)**
    Chicken $5.00, Seafood $6.00. Famous thai sour and spicy broth with fresh lemongrass, lime juice and vegetables.

21. **Tom Kha Soup**
    Chicken $5.00, Vegetables $4.00. Creamy coconut soup with lemongrass, mushrooms and lime juice.

22. **Maju Pineapple Soup**
    Chicken $7.00, Shrimp $7.00. A tangy soup of pineapple, tomatoes and tamarind with fried garlic and basil.

   **Yums**

   "Yum" is a traditional thai dish, famous across the globe for balancing all the flavors of classic Thai cuisine sweet, salty, sour, spicy and succulent. All these are served with the side of lettuce and rice except Yum Woon Sen, which is noodles.

   30. **Nam Sod (Spicy)** $12.00
       Pork with red onions, ginger, peanuts and scallions with a spicy lime dressing.

   31. **Larb Beef (Spicy)** $12.00
       Minced beef with ground toasted rice, onions, scallions, chilis and mint leaves with a spicy lime dressing.

   32. **Traditional Yum Salad (Extra Spicy)**
       Seafood $16.00, Shrimp $14.00, Squid $14.00, Steak $14.00, Woon Sen $11.00. Bell peppers, red onions, chilis, vegetables, and exotic Thai herbs and spices give this dish its unique flavor profile. Try it with the choice of meats.

   **Blue Elephant Trail Specialties**

40. **Phuket Seafood (Spicy)** $22.00
    Named after the most famous isand in Thailand, this dish is for serious seafood lovers! Crab, calamari, prawns and scallops with a tangy Thai Basil Sauce.

41. **Gulf of Siam Curry (Extra Spicy)** $22.00
    Crab, calmarai, prawns, scallops and mussels in red curry sauce with vegetables and Thai basil.

42. **Crispy Chicken Pad Thai** $14.00
    Our own update on a Thai classic! Succulent chicken deep fried golden brown and served as part of the traditional pad thai.

43. **Grilled Lamb Chops (Spicy)** $25.00
    Juicy grilled New Zealand lamb chops with delicious Thai red curry sauce served with seasonal vegetables.

44. **Loc Lac** $20.00
    Cubed beef tenderloin lightly caramelized in black pepper, garlic and mushroom soy served over lettuce with a lime and peppercorn dipping sauce.

46. **Mango Curry (Spicy)** $16.00
    Chicken, pork, beef or tofu with chinks of sweet fresh mango and vegetables in red curry sauce.
47. Duck
Our exper staff debones half duck by hand and enhances the natural juicy workflow. With traditional Thai sauces, bringing the best of Southeast Asia to you! Choose from the following sauces ginver, thai basil, sweet & sour or red curry.

48. Kaprow (Spicy)
Ground chicken, green beans, jalapenos, lemon grass, chili, garlic and Thai basil

49. Mango Fried Rice
Fried rice with mango, egg, carrots, green peas, onion and cashew nuts. Chicken, pork, or tofu served in a half pineapple shell.

**Thai Classics**

50. Pad Thai
Our most famous Thai noodles with egg, bean sprouts, scallions and peanuts.

51. Drunken Noodles (Spicy)
Rice noodles in chili sauce with bell peppers, onions, tomatoes, egg and basil leaves.

52. The B.E.T. Fried Rice
Fried rice with egg, pineapple, broccoli, carrots, green peas and onions.

53. Thai Basil (Spicy)
Choice of meats with Thai basil, bell peppers, bell peppers, green beans, and onions.

54. Garlic
With fresh garlic, snow peas, baby corn, bell peppers, bok choy, broccoli, carrots and napa cabbage.

55. Sweet & Sour
With pineapple, bell peppers, carrots, cucumbers, onions, tomatoes and scallions.

56. Cashew Nut
With cashew nuts, baby corn, pineapple, snow peas, carrots, mushrooms, onions and scallions.

57. Rama
With pineapple, assorted fresh vegetables and Thai peanut sauce.

58. Ginger (Spicy)
With fresh ginger, baby corn, bell peppers, carrots, mushrooms, onions and scallions.

59. Pad Si Eow
Rice noodles with egg and chinese broccoli.

60. Pad Woon Sen
Clear noodles with egg, carrots, celery, onions, red peppers, tomatoes and scallions.

61. Thai Curry
In Thailand, "curry" indicates a family of dishes featuring many similar spices, including kaffir lime, lemon grass, and chilis. Thai curries come with white or brown rice and choice of meat. Choose between Green (very spicy), Red (Spicy), Yellow (Spicy), Panang (Spicy), Massaman (spicy).

62. Basil Fried Rice (Mild)
Fried rice with egg, bell peppers, green peas, onions, string beans, tomatoes, and basil leaves.

$19.00

**Coastline Classics**

Whether traditional Thai or Modern American, fish and shellfish we use are the best the oceans to deliver fresh and tasty Thai cuisines.

70. Pla Salmon Lad Keeng (Medium Spicy)
$18.00
Fresh salmon cooked with ginger, baby corn, bell peppers, carrots, mushrooms, onions and scallions

71. Choo Chee Salmon (Medium Spicy)
$18.00
Grilled salmon topped with bamboo shoots, snow peas, and pineapple in spicy curry.

72. Chili Salmon (Mild)
$18.00
Grilled salmon topped with bell peppers and fresh basil in Thai chilli sauce.

73. Shrimp Loves Scallop
$19.00
Two of ocean's most popular finds- shrimp and scallops- with carrots, onions, mushrooms, scallions and ginger in garlic sauce.

74. Pla Lad Prik (Medium Spicy)
Brown Rice $0.00, White Rice $0.00. Crisp red snapper topped with bell peppers, green beans and carrots in spicy sauce. MKT PRICE

75. Garlic Red Snapper
Brown Rice $0.00, White Rice $0.00. Crisp red snapper topped with crunchy garlic and white pepper. Thai basil.

76. Thai Basil Red Snapper
Crisp red snapper topped with basil leaves, red bell peppers, mushrooms, onions, chili and garlic.

**Lunch**

80. Thai Curry
$10.00
In Thailand, "curry" indicates a family of dishes featuring many similar spices, including kaffir lime, lemon grass, and chilis. Thai curries come with white or brown rice and choice of meat. Choose between Green (very spicy), Red (Spicy), Yellow (Spicy), Panang (Spicy), Massaman (spicy).

81. Garlic
With fresh garlic, snow peas, baby corn, bell peppers, bok choy, broccoli, carrots and napa cabbage.

82. Sweet & Sour
With pineapple, bell peppers, carrots, cucumbers, onions, tomatoes and scallions.

83. Ginger (Spicy)
With fresh ginger, baby corn, bell peppers, carrots, mushrooms, onions and scallions.

84. Cashew Nut
With cashew nuts, baby corn, pineapple, snow peas, carrots, mushrooms, onions and scallions.

85. Snow Peas
With Snow peas, bell peppers, carrots, mushrooms and onions.

86. Pad Thai
Our most famous Thai noodles with egg, bean sprouts, scallions and peanuts.

87. Drunken Noodles (Spicy)
Rice noodles in chili sauce with bell peppers, onions, tomatoes and basil leaves.

88. Pad Si Eow
Rice noodles with egg and chinese broccoli.
89. Basil Fried Rice (Mild)  
Fried rice with egg, bell peppers, green peas, onions, string beans, tomatoes, and basil leaves.  
$10.00

90. The B.E.T. Fried Rice  
Fried rice with egg, pineapple, broccoli, carrots, green peas and onions.  
$10.00

Desserts

100. Ice Cream  $4.00  
Choice of vanilla, ginger, coconut and green tea.

101. Fried Golden Plantains  $5.00  
Served with chocolate and sesame seeds

102. Fried Golden Plantains with Ice Cream  $8.00  
Served with chocolate and sesame seeds and choice of ice cream.

103. Sweet Rice With Coconut & Ice Cream  $8.00  
Warm sticky rice and cold sweet ice cream.  
Choice of ice cream.

104. Sweet Rice With Coconut & Mango  $8.00  
Thailand's most popular traditional dessert!

105. Chocolate Torte  $6.00  
Decadent three layer torte with dark fudge icing.

106. Black and White Chocolate Cake  $7.00  
Dark rich chocolate cake with dark chocolate mousse, and white chocolate mousse, covered in chocolate ganache.

999. Open Ticket
NEW

1. Penne Rosa
   Regular $5.99, Small $4.89. Spicy tomato cream sauce, penne pasta, mushrooms, tomato, spinach, wine and parmesan or feta.

2. Japanese Pan Noodles
   Regular $5.99, Small $4.89. Caramelized udon noodles in a sweet soy sauce, broccoli, carrots, shiitake mushrooms, Asian sprouts, black sesame seeds and cilantro.

3. Wisconsin Mac & Cheese
   Regular $5.99, Small $4.89. A classic blend of cheddar and jack cheeses, cream and elbow macaroni

4. Alfredo MontAmore

5. Pesto Cavatappi
   Regular $5.99, Small $4.89. Curly pasta, basil pesto, garlic, mushrooms, tomato, wine, cream, parmesan and Italian parsley.

6. Pad Thai
   Regular $5.99, Small $4.89. Rice noodle stir-fry with scrambled egg, carrots, napa and red cabbage, sweet chili, citrus, peanuts, Asian sprouts and cilantro.

7. Bangkok Curry
   Regular $5.99, Small $4.89. Sweet coconut curry, broccoli, carrots, red bell pepper, onion, mushrooms, a light portion of rice noodles, served on napa and red cabbage with black sesame seeds.

8. Spaghetti & Meatballs
   Regular $8.59, Small $7.09. Five meatballs on spaghetti, crushed tomato marinara and parmesan.

9. Whole Grain Tuscan Fresca
   Regular $5.99, Small $4.89. Whole grain linguine with balsamic, olive oil, white wine and roasted garlic, red onion, tomato, spinach, parmesan or feta and Italian parsley.

10. Steak Stroganoff
    Regular $8.79, Small $7.59. Marinated steak, mushroom sherry cream sauce, fresh herbs, cracked pepper, sauteed mushrooms, wavy egg noodles, parmesan and Italian parsley

11. Indonesian Peanut Saute
    Regular $5.99, Small $4.89. Spicy peanut sauce and rice noodle stir-fry, broccoli, carrots, napa and red cabbage, Asian sprouts, cilantro, crushed peanuts and lime.

12. Buttered Noodles
    Regular $5.49, Small $4.39. Tender wavy egg noodles, butter, Italian seasonings and parmesan.

BUFF bowls
   Doubled the veggies and swapped spinach for noodles

20. BUFF Tuscan Fresca with Grilled Chicken Breast
    $8.69
    Grilled chicken breast and a load of delicious veggies like potassium-rich tomato, roasted garlic and red onion, tossed with olive oil and served on a bed of spinach, the wonder vegetable full of flavonoids. Topped with feta cheese.

21. BUFF Japanese Pan with Marinated Steak
    $8.69
    Marinated steak sits atop a bed of spinach, rich in vitamins and minerals, plus a double amount of veggies like broccoli for a healthy dose of vitamins C & K, carrots, shiitake mushrooms, a good source of fiber, Asian sprouts, black sesame seeds and cilantro, dressed with a sweet soy sauce.

22. BUFF Pesto with Naturally Raised Pork
    $8.69
    Naturally raised pork tossed with basil pesto, and a healthy helping of garlic, mushrooms, tomato full of lycopene, all served on a bed of spinach, a powerful antioxidant.

23. BUFF Bangkok Curry with Organic Tofu
    $8.69
    Organic tofu is fantastically flavored with sweet coconut curry and served with twice the broccoli, carrots chocked-full with beta-carotene, red bell pepper, onion, mushrooms and spinach, all sprinkled with black sesame seeds and Asian seasonings.

Soup

30. Thai Hot Pot
    $8.89
    Signature curry broth, napa and red cabbage, sprouts, peppers, shiitake mushrooms, rice noodles, pulled chicken and pork, lime wedge and cilantro. Served with a side of toasted Asian flatbread.

31. Thai Curry Soup
    Regular $5.99, Small $4.89. Yellow coconut curry broth, spinach, napa and red cabbage, mushrooms, tomato, red onion, cilantro and rice noodles

32. Tomato Basil Bisque
    Regular $5.99, Small $4.89. Rich and zesty tomato soup with cream, sherry, fresh basil, garlic and Italian parsley.

33. Chicken Noodle Soup
    Regular $5.99, Small $4.89. Our signature soup with chicken breast, celery, carrots, onion and wavy egg noodles.
### Salads

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>40.</td>
<td>Spinach &amp; Fresh Fruit Salad</td>
<td>$8.49</td>
</tr>
<tr>
<td>41.</td>
<td>Grilled Chicken Caesar Salad</td>
<td>$8.79</td>
</tr>
<tr>
<td>42.</td>
<td>Chinese Chicken Chop Salad</td>
<td>$8.79</td>
</tr>
<tr>
<td>43.</td>
<td>Mediterranean Salad</td>
<td>$8.00</td>
</tr>
</tbody>
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### Sandwiches

**Choice of Side**

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>50.</td>
<td>BBQ Pork Sandwich</td>
<td>$7.49</td>
</tr>
<tr>
<td>51.</td>
<td>The Med</td>
<td>$6.99</td>
</tr>
<tr>
<td>52.</td>
<td>Veggie Med</td>
<td>$5.89</td>
</tr>
<tr>
<td>53.</td>
<td>Spicy Chicken Caesar</td>
<td>$6.99</td>
</tr>
<tr>
<td>54.</td>
<td>Wisconsin Cheesesteak</td>
<td>$7.49</td>
</tr>
</tbody>
</table>

### Sides

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>70.</td>
<td>Cucumber Tomato Salad</td>
<td>$2.49</td>
</tr>
<tr>
<td>71.</td>
<td>Petite Bouette</td>
<td>$0.99</td>
</tr>
<tr>
<td>72.</td>
<td>Flatbread</td>
<td>$0.99</td>
</tr>
<tr>
<td>73.</td>
<td>Side of Parmesan-Crusted Chicken Breast</td>
<td>$2.89</td>
</tr>
<tr>
<td>74.</td>
<td>Side of Naturally Raised Pork</td>
<td>$2.89</td>
</tr>
<tr>
<td>75.</td>
<td>Side of Chicken Breast</td>
<td>$2.79</td>
</tr>
<tr>
<td>76.</td>
<td>Side of Marinated Steak</td>
<td>$2.89</td>
</tr>
<tr>
<td>77.</td>
<td>Side of sauteed shrimp</td>
<td>$3.29</td>
</tr>
<tr>
<td>78.</td>
<td>Side of Oven-Roasted Meatballs</td>
<td>$2.69</td>
</tr>
<tr>
<td>79.</td>
<td>Side of Organic Tofu</td>
<td>$2.69</td>
</tr>
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</table>

### Desserts

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>90.</td>
<td>Chocolate Chunk Cookie</td>
<td>$1.79</td>
</tr>
<tr>
<td>91.</td>
<td>Snoonoodle Cookie</td>
<td>$1.79</td>
</tr>
<tr>
<td>92.</td>
<td>Rice Crispy</td>
<td>$1.79</td>
</tr>
</tbody>
</table>

### Square Bowls

**Family Style serves 4-5 people**

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>100.</td>
<td>Alfredo MontAmore®-SB</td>
<td>$22.45</td>
</tr>
<tr>
<td>102.</td>
<td>Penne Rosa-SB</td>
<td>$16.99</td>
</tr>
<tr>
<td>104.</td>
<td>Wisconsin Mac &amp; Cheese-SB</td>
<td>$16.99</td>
</tr>
<tr>
<td>105.</td>
<td>Pesto Cavatappi-SB</td>
<td>$16.99</td>
</tr>
<tr>
<td>106.</td>
<td>Spaghetti &amp; Meatballs-SB</td>
<td>$23.99</td>
</tr>
<tr>
<td>107.</td>
<td>Steak Stroganoff-SB</td>
<td>$23.99</td>
</tr>
</tbody>
</table>

### Complete Your Meal

- Add a Flatbread, Potstickers or Cheesy Garlic Bread

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>60.</td>
<td>Margherita Flatbread</td>
<td>$3.59</td>
</tr>
<tr>
<td>61.</td>
<td>Small Potstickers (3)</td>
<td>$3.39</td>
</tr>
<tr>
<td>62.</td>
<td>Potstickers (6)</td>
<td>$5.19</td>
</tr>
<tr>
<td>63.</td>
<td>Small Cheesy Garlic Bread (3pcs)</td>
<td>$3.39</td>
</tr>
<tr>
<td>64.</td>
<td>Cheesy Garlic Bread (6pcs)</td>
<td>$5.19</td>
</tr>
</tbody>
</table>
108. Whole Grain Tuscan Fresca-SB

Whole grain linguine with balsamic, olive oil, white wine and roasted garlic, red onion, tomato, spinach and parmesan or feta.

$16.99

109. Spinach & Fresh Fruit Salad-SB

Seasonal fruit, crumbled bacon, pecans, croutons, red onion and blue cheese atop spinach with a balsamic fig drizzle

$23.99

110. Grilled Chicken Caesar Salad-SB

Grilled chicken, romaine, focaccia croutons, traditional dressing and parmesan

$23.99

111. Chinese Chicken Chop Salad-SB

Grilled chicken, sesame-soy tossed mixed greens, Asian sprouts, cabbage, red bell pepper, cucumber, carrots, crispy wontons and black sesame seeds.

$23.99

112. Med Salad

Romaine, mixed greens, tomato, cucumber, red onion, olives, cavatappi pasta, spicy yogurt dressing and feta

$16.99

113. Tossed Green Salad-SB

$14.99

114. Cucumber Tomato Salad

$16.99

115. Thai Curry Soup-SB

Yellow coconut curry broth, spinach, cabbage, mushrooms, tomato, red onion and rice noodles

$16.99

116. Tomato Basil Bisque-SB

Rich and zesty tomato soup with cream, sherry, fresh basil, garlic and Italian parsley

$16.99

117. Chicken Noodle Soup-SB

Our signature soup with chicken breast, celery, carrots, onion and wavy egg noodles

$16.99

Kids Meals

For future foodies 10 & under. Select an entrée, drink and two sides. Choose sides from Broccoli, Carrots, Fresh Fruit, Applesauce or Rice Crispy.

130. Build a Kids Meal

Select an entrée, drink and two sides.

$4.99

999. Open Ticket
Toshi
136 Simsbury Road

Available for Delivery

Sunday 11:30 AM - 9:00 PM
Monday CLOSED
Tuesday 11:30 AM - 9:00 PM
Wednesday 11:30 AM - 9:00 PM
Thursday 11:30 AM - 9:00 PM
Friday 11:30 AM - 9:15 PM
Saturday 11:30 AM - 9:15 PM

Bento Lunch Express
Served with soup, salad and white rice. Substitute brown rice for $1. Choose a main dish and a side dish to design your own lunch box.

1. Chicken Teriyaki $9.00
2. Beef Teriyaki $9.00
7. Salmon Teriyaki $9.00
8. Shrimp Teriyaki $9.00
4. Beef Negimaki $9.00
3. Tempura $9.00
5. Pork Katsu $9.00
6. Chicken Katsu $9.00

Sushi Lunch Special
Served with soup and salad. An extra rice accompanied with sashimi. Substitute brown rice for $1.

10. Sushi $13.00
Comes with soup and salad
11. Sashimi $14.00
Comes w/ soup salad and white rice
12. Sushi & Sashimi $17.00
Comes w/ soup salad and white rice
13. Chirashi $14.00
Comes w/ soup and salad
14. Unaju $14.00
With soup and salad

Maki Lunch
Served with soup and salad. Substitute brown rice for $1.

15. Any 2 Rolls (maki lunch) $9.00
16. Any 3 Rolls (maki lunch) $12.00

Toshi Lunch Box
Served w/ soup and salad. Substitute brown rice for $1

900. Chicken Teriyaki (lunch box) $13.00
Served w/ soup, salad, tempura and California roll.
901. Beef Teriyaki (lunch box) $13.00
Served w/ soup, salad, tempura, and California roll.

Soup & Salad

17. Miso Soup $2.00
550. Clear Onion Soup $2.50
with mushrooms in beef broth
551. Spicy Seafood Soup $7.00
shrimp, scallop, octopus and watercress
501. House Green Salad $3.00
502. Seaweed Salad $5.00
18. Calamari Salad $6.00
504. Lobster Salad $8.00
19. Kani Salad $7.00
carbmeat julianne cucumber with mayo sauce
503. Duck Salad $10.00
roast duck mix green with citrus dressing

Appetizers

21. Haru Maki (2) $3.00
Vegetable spring rolls. 2 pcs
25. Korokke $4.00
Japanese style vegetable hash browns 2 pcs
23. Edamame $5.00
24. Agedashi Tofu $6.00
Fried tofu with tempura sauce
240. Spicy Nasuyaki $6.00
Spicy Teriyaki glazed eggplant
26. Beef Negimaki $8.00
Beef wrapped with scallions
27. Tempura - appetizer $8.00
Shrimp and Vegetable tempura
28. Veg Tempura $6.00
29. Shrimp Shumai $6.00
Steamed shrimp dumpling
31. Gyoza $6.00
Pork and veg pan fried dumpling
322. Fish Gyoza $8.00
Steamed fish dumpling with yuzu sauce
32. Vegetable Gyoza $6.00
Steamed veg dumpling
33. Tatsuta Age $6.00
Japanese style boneless fried chicken
34. Fried Oyster $8.00
35. Fried Calamari $8.00
753. Broiled Hamachi Kama $8.00
boiled yellowtail cheek
754. Izakaya Duck Wrap $9.00
Boneless Duck, Cucumber, Scallion, Wrapped with crispy pancake
30. Ikamaru $9.00
grilled whole squid with soy dijon sauce

Order Online: http://1232.DeliveryCheckout.com/direct/delivery/Toshi
Dine In CT www.dineinct.com 860-673-DINE
751. Beef Short Ribs $9.00

BBQ Beef Short Rib marinated with Chef's Tropical Sauce

A La Carte

Sushi-2 pcs per order. Sashimi-5 slices per order.

37. Albacore Tuna- Sushi $6.00
38. Albacore Tuna- Sashimi $8.00
39. Maguro Tuna- Sushi $5.25
40. Maguro Tuna- Sashimi $6.50
41. Bonito Tuna- Sushi $6.00
42. Bonito Tuna- Sashimi $8.00
43. White Tuna- Sushi $6.00
44. White Tuna- Sashimi $8.00
45. Sake Salmon- Sushi $6.50
46. Sake Salmon- Sashimi $8.00
47. Maguro Tuna- Sushi $5.25
48. Maguro Tuna- Sashimi $6.50
49. Albacore Tuna- Sushi $6.00
50. Albacore Tuna- Sashimi $8.00
51. Saba Mackerel- Sushi $4.50
52. Saba Mackerel- Sashimi $6.00
53. Ebi Shrimp- Sushi $4.50
54. Ebi Shrimp- Sashimi $4.50
55. Tako Octopus- Sushi $4.50
56. Tako Octopus- Sashimi $6.00
57. Ika Squid- Sushi $4.50
58. Ika Squid- Sashimi $6.00
59. Hotategai Scallop- Sushi $4.75
60. Hotategai Scallop- Sashimi $6.25
61. Hokkigai Surf Clam- Sushi $4.75
62. Hokkigai Surf Clam- Sashimi $6.25
63. Kani Crab Stick- Sushi $4.50
64. Kani Crab Stick- Sashimi $6.00
65. Tamago Egg Custard- Sushi $3.75
66. Tamago Egg Custard- Sashimi $3.75
67. Inari Tofu Skin- Sushi $4.00
68. Unagi Eel- Sushi $6.50
69. Unagi Eel- Sashimi $8.00
70. Hamachi Yellowtail- Sushi $6.50
71. Hamachi Yellowtail- Sashimi $8.00
72. Cucumber Roll- Vegetarian $4.00
73. Oshinko Roll $4.00
74. Avocado Roll- Vegetarian $4.00
75. Umeishiso Roll $5.00
76. California Roll $5.00
77. Veggie Roll $6.00
78. Philadelphia Roll $6.00
79. Salmon Roll $5.50
80. Salmon Skin Roll $5.50
81. Spicy Salmon Roll $5.50
82. Tuna Roll $5.50
83. Spicy Tuna Roll $5.50
84. Yellowtail Roll $5.50
85. Eel w/ Avocado & Cucumber Roll $6.50
86. Salmon Avocado Roll $6.50
87. Azuki Maki $7.00
88. Spider Roll $9.00
89. Shrimp Tempura Roll $8.00
90. Spicy Chicken Tempura Roll $8.00
91. Toshi Roll $11.00
92. Midori Roll $12.00
93. Futo Maki $12.00
94. Dragon Roll $13.00
95. Banzai Roll $13.00
96. Titanic Roll $13.00
97. Merrick Roll $13.00
98. Winnie Roll $13.00
99. Volcano Roll $13.00

Roll/Hand Roll

Izakaya Maki

Sweet Potato, Cream Cheese, with Japanese redbean on top

98. Spider Roll
Soft shell crab, avocado, cucumber w/ spicy mayo and eel sauce

99. Shrimp Tempura Roll
Shrimp tempura, avocado, cucumber w/ spicy mayo and eel sauce

111. Spicy Chicken Tempura Roll
Chicken tempura, spicy mayo, avocado, cucumber

100. Toshi Roll
Spicy tuna, crabmeat, tuna, salmon and avocado on top

101. Midori Roll
Spicy tuna, shiso leaf, crabmeat, white tuna, wasabi tobiko on top

102. Futo Maki
Crabmeat, avocado, cucumber, tamago and kanpyo

103. Dragon Roll
Spicy salmon, tempura flakes, crabmeat, eel and avocado on top

104. Banzai Roll
Spicy tuna, tempura flakes, kani salad avocado in marbled seaweed

105. Titanic Roll
Spicy tuna, tempura flakes, salmon, avocado, salmon roe on top

106. Merrick Roll
Eel, avocado, tempura, spicy tuna on top

107. Winnie Roll
Shrimp tempura, spicy tuna on top

108. Crunchy Dragon Roll
Eel, mango, avocado, tempura

109. Volcano Roll
Spicy tuna, salmon, yellowtail, fish on top with hot sauce
110. Crunchy Lobster Roll $13.00
Lobster salad, cucumber, fish roe, soy bean sheet

112. Summer Roll $13.00
Tuna, salmon, yellowtail, fish roe w/ chef's special sauce

113. Fuji Roll $13.00
Shrimp tempura w/ lobster salad on top

114. Snow Mountain Roll $13.00
Shrimp, crabmeat, avocado, rice cracker on top of brown rice paper

556. Sweet Potato Roll $5.00
Sweet Potato

512. Bamboo Roll $13.00
Spicy tuna, salmon, crabmeat, crunch, wrapped in brown rice sheet

555. Verdant Roll $9.00
lettuce, avocado, cucumber, oshinko, egg custard and cilantro with honey wasabi aioli

**Monthly Special Entrees**
*Served with Miso Soup, Salad and Steamed Rice*

800. BBQ Short Ribs $18.00
BBQ Beef Short Rib marinated with Chef's Tropical Sauce

801. Patio Flounder $18.00
Flounder Filets with butter lemon sauce

802. Seafood Nasuyaki $18.00
Seafood Stuffed Eggplant with Teriyaki Sauce.

**Teriyaki Entrees**
*Served with soup, salad and white rice (substitute brown rice for $1)*

116. Grilled Chicken Teriyaki $15.00
120. Shrimp Teriyaki $18.00
119. Salmon Steak Teriyaki $18.00
118. Beef Negimaki Teriyaki $17.00
117. New York Strip Teriyaki $19.00
513. Beef Tenderloin Teriyaki $22.00
123. Chicken Tempura $15.00
122. Shrimp & Vegetable Tempura $17.00
127. Pork Katsu $16.00
126. Chicken Katsu $16.00
600. Beef Short Rib $18.00
Short ribs with chef's tropical sauce marinated. Served with soup, salad and white rice. Sub brown rice for $1

601. Patio Flounder $18.00
With Chef's lemon sauce. Served with soup, salad and white rice. Sub brown rice for $1

602. Duck $24.00
Served with spicy honey miso sauce served with soup, salad and white rice. Sub brown rice for $1.

603. Chilean Sea Bass $28.00
Served with saiku miso marinade, served with soup, salad and white rice. Sub brown rice for $1

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**Noodle Entrees**

128. Nebeyaki Udon $13.00
Noodle in hot broth w/ shrimp tempura, fish cakes and vegetable

515. Tonkatsu Ramen $10.00
Deep fried pork w/ panko in pork stock

516. Spicy Seafood Ramen $12.00
Shrimp, baby scallop, calamari in a spicy curry broth

131. Vegetable Yakisoba $9.00
Stir fried noodles with mixed veg

132. Chicken Yakisoba $11.00
Stir fried noodles with chicken

133. Beef Yakisoba $11.00
Stir fried noodles with beef

604. Shrimp Yakisoba $13.00
Stir fried noodles with shrimp.

605. Vegetable Hibachi Noodle $9.00

606. Chicken Hibachi Noodle $11.00

607. Beef Hibachi $11.00

608. Shrimp Hibachi Noodle $13.00

**Fried Rice Entrees**
*Served with soup*

135. Veg Fried Rice $8.00
136. Shrimp Fried Rice $9.00
137. Chicken Fried Rice $9.00
138. Roast Pork Fried Rice $9.00

**Sushi Entrees**
*Served with soup and salad. an extra rice accompanied with sashimi.*

140. Sushi Dinner $21.00
Comes w/ soup and salad

141. Sashimi Dinner $25.00
Comes w/ soup, salad and white rice.

139. Sushi and Sashimi $26.00
Comes w/ soup, salad and white rice.

517. Sansyoku Sushi $22.00
Tuna, salmon, and yellowtail

518. Sansyoku Sashimi $24.00
Tuna, salmon and yellowtail

519. Unaju $22.00
Broiled eel over sushi rice

520. Tekka Don $19.00
Tuna sashimi over sushi rice

142. Chirashi $20.00
Assorted sashimi over sushi rice

143. Maki Combo $14.00
W/ soup and salad

144. Chef's Choice for 2 $55.00
W/ soup and salad
## Sides

<table>
<thead>
<tr>
<th></th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>147</td>
<td>Side of Noodles</td>
<td>$5.00</td>
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<tr>
<td>148</td>
<td>Side of White Rice</td>
<td>$2.00</td>
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## Dessert

<table>
<thead>
<tr>
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<tr>
<td>160</td>
<td>Fried Bananas</td>
<td>$6.00</td>
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<tr>
<td>161</td>
<td>Chocolate Cake</td>
<td>$6.00</td>
</tr>
<tr>
<td>162</td>
<td>Mango Cheese Cake</td>
<td>$6.00</td>
</tr>
<tr>
<td>163</td>
<td>Tiramisu</td>
<td>$6.00</td>
</tr>
<tr>
<td>164</td>
<td>Green Tea Tiramisu</td>
<td>$6.00</td>
</tr>
</tbody>
</table>
Treva
980 Farmington Ave

Available for Delivery
Sunday: 4:00 PM - 9:00 PM
Monday: 11:30 AM - 9:00 PM
Tuesday: 11:30 AM - 9:00 PM
Wednesday: 11:30 AM - 9:00 PM
Thursday: 11:30 AM - 9:00 PM
Friday: 11:30 AM - 9:00 PM
Saturday: 11:00 AM - 9:00 PM

Insalata

1. Di Casa $5.00
   baby greens, radicchio, endive
2. Arugula Salad $6.00
   parmigiano reggiano, lemon, cherry tomatoes
3. Barbabietola Salad $9.00
   beets, goat cheese, arugula, fennel pistachio
4. Caesar Salad $6.00
   romaine hearts, ciabatta croutons
5. Caprese Salad $9.00
   tomato, fresh mozzarella, basil
6. Lattuga Salad $8.00
   bibb lettuce, apple, gorgonzola, almonds

Lunch Panini
Served with mixed greens and a side of homemade chips.

30. Burger Panini $12.00
   Vermont cheddar, lettuce, tomato
31. Verdure Panini $10.00
   Grilled vegetables, sun dried tomato aioli
32. Muffuletta Panini $11.00
   Assorted salumi, hot giardiniera, cheddar
33. Bistecca Panini $12.00
   roasted beef, onions, spinach, horseradish
34. Proscuitto Panini $11.00
   arugula, mozzarella, truffle oil, whole grain mustard
35. Polo Panini $11.00
   chicken salad, pesto, pears, speck, arugula
36. Pesce Panini $13.00
   crispy cod, spicy aioli, watercress, tomatoes
37. Gamberetto Panini $12.00
   spicy crispy shrimp, bibb lettuce, roasted tomatoes

Antipasti

10. Ribollita Soup $6.00
    white beans, escarole, ciabatta bread
11. Zucchini Blossom (ea) $4.00
    stuffed with ricotta cheese
12. Artisinal Flatbread Fig Jam, Proscuitto Arugula $12.00

Salumi
Cured Sliced Meats

40. Prosciutto di Parma $6.00
41. Speck Smoked Prosciutto $6.00
42. Bresaola air dried, aged beef $6.00
43. Soppressata sweet cured pork sausage $6.00
44. Mortadella pistachio pork roll $6.00
45. Coppa Picante cured prok $6.00
46. Calabrese pork, chile paste $6.00
47. Finocchiona pork, fennel $6.00

Formaggi
Italian Cheeses

48. Parmigiano Reggiano $6.00
49. Fiore di Sardegna $6.00
50. Cacio de Tartuffo $6.00
51. Taleggio $6.00
52. Gorgonzola Dolce $6.00
53. Peperino $6.00
54. Robiola $6.00
55. Cambozola $6.00
56. Choose any 4 $14.00
   Choose 4 meats and/or cheeses
57. Choose any 8 $24.00
   Choose 8 meats and/or cheeses

Pasta Fresca Fatto a Mano (lunch)
Home made fresh pasta

70. Ravioli del Giorno $14.00
    Ravioli of the day
71. Tonnarelli Cacio e Pepe $12.00
    pecorino cheese, black pepper
72. Gnocchi $14.00
    tomato, garlic, basil, reggiano
73. Pappardelle $16.00
    braised veal, mushroom, asparagus
74. Maltagliati $14.00
    butternut squash, mushroom, asparagus, truffle oil
75. Garganelli $13.00
    speck, peas, radicchio, parmigiano cream
76. Rigatoni $13.00
    sweet fennel sausage, beef bolognese

Order Online: http://1232.DeliveryCheckout.com/direct/delivery/Treva
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<table>
<thead>
<tr>
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<tbody>
<tr>
<td><strong>77. Bucatini all’Amatriciana</strong></td>
<td>guanciale, onion, Calabrian chile</td>
<td>$13.00</td>
</tr>
<tr>
<td><strong>78. Tagliolini al Nero</strong></td>
<td>squid-ink pasta, calamari, neonata, garlic</td>
<td>$16.00</td>
</tr>
<tr>
<td><strong>79. Orecchiette</strong></td>
<td>chicken, eggplant, tomato, ricotta</td>
<td>$15.00</td>
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<tr>
<td><strong>Pietanze (lunch)</strong></td>
<td></td>
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<tr>
<td><strong>80. Merluzzo</strong></td>
<td>cod, escarole, white beans, tomatoes</td>
<td>$14.00</td>
</tr>
<tr>
<td><strong>81. Pettine</strong></td>
<td>scallops, wild mushrooms, polenta, asparagus</td>
<td>$16.00</td>
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<tr>
<td><strong>82. Salmone</strong></td>
<td>saffron risotto, pea pesto</td>
<td>$14.00</td>
</tr>
<tr>
<td><strong>83. Trota</strong></td>
<td>whole trout, tomato, olives, capers, Italian pepper</td>
<td>$16.00</td>
</tr>
<tr>
<td><strong>85. Saltimbocca</strong></td>
<td>chicken, prosciutto, arugula, mozzarella</td>
<td>$12.00</td>
</tr>
<tr>
<td><strong>86. Hanger Steak</strong></td>
<td>fingerling potatoes, brussel sprouts, garlic olive oil</td>
<td>$16.00</td>
</tr>
<tr>
<td><strong>Mozzarella Bar</strong></td>
<td></td>
<td></td>
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<tr>
<td><strong>90. Burrata</strong></td>
<td>sweet and creamy, marinated tomato</td>
<td>$12.00</td>
</tr>
<tr>
<td><strong>91. Bufala</strong></td>
<td>delicate taste, Prosciutto di Parma</td>
<td>$12.00</td>
</tr>
<tr>
<td><strong>92. Affumicata</strong></td>
<td>smoked flavor, pepperonata</td>
<td>$9.00</td>
</tr>
<tr>
<td><strong>93. Sheep’s Milk</strong></td>
<td>ricotta, English peas, walnuts, honey</td>
<td>$9.00</td>
</tr>
<tr>
<td><strong>Pasta Fresca Fatto a Mano (Dinner)</strong></td>
<td>Home made fresh pasta</td>
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<td><strong>71. Tonnarelli Cacio e Pepe</strong></td>
<td>pecorino cheese, black pepper</td>
<td>$16.00</td>
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<tr>
<td><strong>72. Gnocchi</strong></td>
<td>tomato, garlic, basil, reggiano</td>
<td>$18.00</td>
</tr>
<tr>
<td><strong>73. Pappardelle</strong></td>
<td>braised veal, mushroom, asparagus</td>
<td>$19.00</td>
</tr>
<tr>
<td><strong>74. Maltagliati</strong></td>
<td>butternut squash, mushroom, asparagus, truffle oil</td>
<td>$17.00</td>
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<td><strong>76. Rigatoni</strong></td>
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<td><strong>Pietanze (dinner)</strong></td>
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<tr>
<td><strong>100. Merluzzo Dinner</strong></td>
<td>cod, escarole, white beans, tomatoes</td>
<td>$22.00</td>
</tr>
<tr>
<td><strong>101. Pettine Dinner</strong></td>
<td>scallops, polenta, wild mushrooms, asparagus</td>
<td>$25.00</td>
</tr>
<tr>
<td><strong>102. Salmone Dinner</strong></td>
<td>saffron risotto, pea pesto</td>
<td>$24.00</td>
</tr>
<tr>
<td><strong>103. Trota Dinner</strong></td>
<td>whole trout, tomato, olives, capers, Italian pepper</td>
<td>$21.00</td>
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<tr>
<td><strong>104. Branzino Dinner</strong></td>
<td>roasted whole fish, potato, capers, cauliflower</td>
<td>$26.00</td>
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<tr>
<td><strong>105. Swordfish Dinner</strong></td>
<td>spinach, quinoa, eggplant capanata</td>
<td>$28.00</td>
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<tr>
<td><strong>106. Pollo Dinner</strong></td>
<td>herb chicken, polenta, haricovers, natural jus</td>
<td>$19.00</td>
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<tr>
<td><strong>107. Braciola di Maiale Dinner</strong></td>
<td>pork chop, sweet potato hash, braised kale, apple mustard chutney</td>
<td>$24.00</td>
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<tr>
<td><strong>Carne Arrosti</strong></td>
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<td></td>
<td>Served with fingerling potatoes, brussel sprouts, garlic olive oil</td>
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<tr>
<td><strong>120. Hanger Steak</strong></td>
<td></td>
<td>$23.00</td>
</tr>
<tr>
<td><strong>121. Bistecca</strong></td>
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<td>$28.00</td>
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<tr>
<td><strong>122. Costata Di Manzo</strong></td>
<td></td>
<td>$29.00</td>
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<tr>
<td><strong>123. Agnello</strong></td>
<td></td>
<td>$29.00</td>
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<tr>
<td><strong>124. Grigliata Mista</strong></td>
<td></td>
<td>$34.00</td>
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<tr>
<td><strong>125. La Fiorentina</strong></td>
<td>Market Price, Porterhouse 32 oz 60 day aged, served for two</td>
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<tr>
<td><strong>Sides</strong></td>
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<tr>
<td><strong>130. Brussel Sprouts</strong></td>
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<tr>
<td><strong>131. Broccoli Rabe</strong></td>
<td></td>
<td>$5.00</td>
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<tr>
<td><strong>132. Tuscan Fries</strong></td>
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<td>$4.00</td>
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<tr>
<td><strong>133. Spinach</strong></td>
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<tr>
<td><strong>134. Creamy Polenta</strong></td>
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<tr>
<td><strong>135. Italian Hot Peppers</strong></td>
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<tr>
<td><strong>136. Cauliflower</strong></td>
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<tr>
<td><strong>137. Wild Mushrooms</strong></td>
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<td>$5.00</td>
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Order Online: http://1232.DeliveryCheckout.com/direct/delivery/Treva
ABC Pizza
10 Hartford Avenue

Available for Delivery

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<tr>
<th>Day</th>
<th>Hours</th>
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<tr>
<td>Sunday</td>
<td>3:00 PM - 8:30 PM</td>
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<tr>
<td>Monday</td>
<td>11:00 AM - 8:30 PM</td>
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<tr>
<td>Tuesday</td>
<td>11:00 AM - 8:30 PM</td>
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<td>Wednesday</td>
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<tr>
<td>Thursday</td>
<td>11:00 AM - 8:30 PM</td>
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<tr>
<td>Friday</td>
<td>11:00 AM - 8:45 PM</td>
</tr>
<tr>
<td>Saturday</td>
<td>11:00 AM - 8:45 PM</td>
</tr>
</tbody>
</table>

Grinders
All grinders can be made with sauce, roasted peppers, mozzarella cheese or mayo, mustard, or oil & vinegar with mozzarella cheese, lettuce, tomatoes, onions and roasted peppers. Whole 12" Half 7" All served hot unless specified otherwise

1. Meatball Grinder
2. Sausage Grinder
3. Ham Grinder
4. Cooked Salami Grinder
5. Meatless Grinder
6. Turkey Grinder
7. Eggplant Grinder
8. Tuna Grinder
9. Pepperoni Grinder
10. Genoa Salami Grinder
11. Cold Cut Grinder
12. Roast Beef Grinder
13. Chicken Cutlet Grinder
14. Chicken Parmesan Grinder

Pizzas

20. Plain Mozzarella Pizza
201. Mozzarella Pizza - One Topping
202. Mozzarella Pizza - Two Toppings
203. Mozzarella Pizza - Three Toppings
    Large $17.99, Small $12.99.
204. Mozzarella Pizza - Four or Six Toppings
21. White Pizza
    Large $18.75, Small $13.85. Olive Oil, Fresh Garlic, Parmesan Cheese and choice of toppings
211. White Pizza - One Topping
212. White Pizza - Two Toppings
213. White Pizza - Three Toppings
    Large $17.99, Small $12.99.
214. White Pizza - Four to Six Toppings
25. ABC Special Pizza
    Large $18.75, Small $13.85. Pepperoni, onions, peppers, meatball, sausage, mushroom and anchovies
26. Veggie Pizza
    Large $18.75, Small $13.85. Onions, peppers, mushrooms, broccoli, black olives and eggplant
27. Cheeseburger Pizza
    Large $18.75, Small $13.85. Ranch dressing, smoked bacon, meatball, tomato, onions, lettuce and pickles
29. Meat Lovers Pizza
    Large $18.75, Small $13.85. Pepperoni, Sausage, Meatball, Canadian Bacon

Calzones

30. Calzone
    Large $13.95, Small $9.75. Ricotta, cheddar, mozzarella and parmesan cheeses
301. Calzone - One Filling
    Large $15.99, Small $10.99. Ricotta, cheddar, mozzarella and parmesan cheeses
302. Calzone - Two Fillings
    Large $16.99, Small $11.99. Ricotta, cheddar, mozzarella and parmesan cheeses
303. Calzone - Three Fillings
    Large $17.99, Small $12.99. Ricotta, cheddar, mozzarella and parmesan cheeses
304. Calzone - Four to Six Fillings
    Large $18.99, Small $13.99. Ricotta, cheddar, mozzarella and parmesan cheeses

Side Orders
Salads served with house dressing

40. Garden Salad
    Large $5.49, Small $4.49. Lettuce, tomatoes, onions and green peppers
41. Greek Salad
   Large $8.99, Small $5.99. Lettuce, salami,
   mozzarella & cheddar cheese, onions, green
   peppers, pepperoni, tomatoes, Kalamata olives
   and pepperoncinis

42. Garlic Bread
   Large $3.49, Small $2.79.

43. Garlic Bread w/ Cheese
   Large $3.99, Small $3.49.
Starters

1. Fried Pickle Chips
   $4.95
   We start with the famous Vlasic brand dill pickle chips; soaked in buttermilk, tossed in a light blend of yellow corn flour, bleached wheat flour, powdered milk and a pinch of salt; before deep frying. Served with Ranch dressing for your dippin’ pleasure.

2. Mom’s Spinach Pie
   $7.25
   Spinach blended with feta, egg, parmesan, ricotta, scallions and herbs between layers of flaky fillo dough.

3. Two Kabob Appetizer
   $8.95
   Lean sirloin steak sliced into thin strips and lovingly skewered. Marinated in teriyaki and char grilled over an open flame. Served upon a bed of fresh rice pilaf.

4. Fresh Fried Clams Strips
   $8.99
   A quarter pound of fresh clam strips lightly dredged in Drumrock’s famous clam fry mix and deep fried to a golden brown. Served with a side of freshly prepared tartar sauce and a wedge of lemon.

5. Mucho Macho Nacho
   $9.95
   Tostitos bite size chips smothered with Monterey Jack, cheddar cheese, diced ripe tomatoes, sliced black olives, jalapeno peppers and sprinkle of green onions. Garnished with salsa and sour cream. Add taco meat $2.50. extra chips $1.25.

6. Fritto Mozzarella
   $10.95
   Large $8.95, Small $4.95. Hand made from whole milk mozzarella with a light breading, and fried to a luscious consistency. Served on a bed of our homemade marinara sauce, and available in both large and small versions.

7. Opus Bread
   $15.95
   Large 16” $16.95, Medium 10” $9.95, Small 6” $5.75. Fresh dough hand stretched and spiked with nuggets of coarsely chopped fresh garlic. Seasoned with Parmesan cheese, black pepper, a smidge of salt and capped with a blanket of whole milk mozzarella. Baked to order, and served with a side of our homemade marinara. Available in 3 sizes.

8. Buffalo Wings
   $10.95
   10 Pc. $10.99, 25 Pcs. $26.95. Actually they’re from chickens! Prepared in the authentic style of Buffalo NY. Served with carrot sticks, celery sticks and bleu cheese dressing. Choose regular hot, tangy, BBQ or please add .55 cents extra for teriyaki or “punish me” versions. Available in quantities of 10 or 25 wings per order.

9. Electric Quesadilla
   $10.95
   Flour tortillas stuffed with strips of blackened chicken breasts, diced ripe tomatoes, scallions, Monterey Jack & cheddar cheese and bits of crisp bacon. Served with homemade salsa and sour cream

10. Buffalo Tenders
    $10.95
    Same as our amazing wings, but white meat only and no bones!

11. Chicken Dips
    $10.35
    Lightly breaded chicken tenders with a side of Honey Dijon mustard for your dipping pleasure. Served with freshly sliced carrot and celery sticks.
Sandwiches
Available with a bag of assorted chips for an additional .85, coleslaw or cottage fries for an additional 1.25. Curly fries for 1.85, steak fries for 1.99, or onion rings for an additional 2.75.

20. Filet Mignon Sandwich $10.35
A 5oz slice of sliced tenderloin, lightly marinated and char grilled to your specification over an open flame. Served upon a freshly toasted deli roll and smothered with sautéed mushrooms and onions.

21. The Big "A" Burger $7.95
1/3 lb of beef charbroiled to your taste. Served on a toasted bun, with a side of lettuce, tomato and a dill pickle spear. With choice of American, Bleu, Mozzarella, Provolone, Swiss or Cheddar/Jack blend ($1.10). Also available as a chicken breast.

22. The Bubba Love Burger $9.95
Fresh ground sirloin lightly dusted with Cajun spices and char-grilled. Smothered with Monterey Jack cheese and cheddar cheese before drizzling with BBQ sauce & topped with crispy battered onion rings.

23. Chicken Ranch Wrap $9.47
Chicken tenderloins deep fried and rolled with Monterey Jack and cheddar cheese, diced ripe tomatoes, shredded iceberg lettuce in a warm flour tortilla, seasoned with our freshly prepared hidden valley ranch. Accompanied by a hand selected dill pickle spear.

24. Whiskey River Wrap $11.95
Sliced fried chicken tenderloins rolled in a flour tortilla with caramalized onions, Monterey Jack and cheddar cheese and chopped strips of bacon. Finished with a drizzle of our Tuscaloosa BBQ sauce and toasted in our stone oven. Garnished with crispy deli pickle.

27. Heather's Healthy Wrap $6.95
A warm flour tortilla very lightly sprinkled with dill pickle spear. With choice of American, Bleu, Mozzarella, Provolone, Swiss or Cheddar/Jack blend ($1.10). Also available as a chicken breast.

28. Chicken Caesar Wrap $7.75
A freshly char grilled chicken sliced into strips and rolled in a warm flour tortilla with crisp romaine lettuce, diced ripe tomatoes, shards of sweet onions and our freshly prepared Caesar dressing.

29. Cape Codder Sandwich $7.95
A filet of haddock lightly dredged in seasoned flour and deep fried. Topped with cole slaw, accented by a dollop of Thousand Island dressing and smothered with Swiss cheese. Served on a rye bread.

30. Dr. Neureither's Reuben $8.95
Twin slices of rye bread lightly toasted, piled high with corned beef, and accented by sauerkraut. Seasoned with Thousand Island dressing, and held together by 2 slices of scintillating Swiss cheese.

31. Turkey Club Sandwich $11.95
A triple decker of freshly oven roasted turkey breast, or char grilled chicken breast, stacked with Greenleaf lettuce, slices of ripe tomato, crisp bacon strips and mayonnaise. All over 3 slices of bread.

32. Buffalo Chicken Wrap $9.95
Buffalo chicken tenders rolled on a warm flour tortilla with diced ripe tomatoes, crisp iceberg lettuce, Monterey Jack, cheddar cheese and a drizzle of our bleu cheese dressing. Served with a dill pickle spear.

33. Philly Cheese Steak $9.95
Shaved sirloin steak, sautéed with fresh mushrooms, onions, and green peppers. Topped with American cheese on a hoagie roll. Accompanied by a crisp pickle spear.

34. Fresh Fish Tacos $6.95
Two petite filets of sole lightly dredged in seasoned flour and deep fried to a golden brown. Folded in warm tortillas with our homemade Cole slaw and finished with a drizzle of our fresh creme sauce of cilantro, sour cream and limes.

35. The Blues Burger $10.95
Our signature burger. The classic with bleu cheese dressing and strips of bacon.

Salads

40. Barbecue Chicken Salad $12.95
Fresh salad greens tossed with diced ripe tomatoes and corn niblets. Enhanced with shards of Monterey Jack and cheddar cheese as well as fried onion straw before crowning with strips of chicken tenders glazed in our Tuscaloosa style BBQ sauce.

41. Cobb Salad $12.95
Freshly char grilled chicken, quartered artichoke hearts, crumbled bleu cheese, diced egg, bacon, sliced onions, shredded carrots, chopped red cabbage, tomatoes, and cucumbers over a bed of crisp greens.

42. Maui Wowie Salad $12.95
A bed of fresh salad greens tossed with strips of red and carrots, strips of red cabbage, blue cheese dressing and strips of bacon.

43. Classic Caesar Salad $12.95
Crisp greens with browned ground sirloin seasoned with an eclectic blend of taco spices, diced ripe tomatoes, sliced black olives, cheddar/jack cheese and garnished with a sprinkle of chopped green onions. Blanketed with Tostitos bite size chips. Comes with ranch dressing.

44. Taco Salad $12.95
A bed of fresh salad greens tossed with strips of red cabbage, topped with crispy deli pickle. Served upon a freshly toasted deli roll and deep fried. Served with a side of lettuce, tomato and a dill pickle spear.

45. Buffalo Chicken Salad $12.95
A blend of fresh salad greens accented with shards of carrot, a sprinkle of green onions and strips of buffalo chicken tenders. Finished with crumbles of bleu cheese and a sprinkle of shredded red cabbage before being joined by a side of bleu cheese dressing.

46. Green Goddess Caesar Salad $12.95
Large $18.95, Small $9.85. Served with chicken, blue cheese and bacon.

47. Grilled Chicken Caesar Salad $11.95, Small $5.95. Small or Large available. Caesar Dressing

48. Green Goddess Caesar Salad $12.95
Large $18.95, Small $9.85. Served with chicken, blue cheese and bacon.

49. Blackened Chicken Caesar Salad $11.95, Small $5.95. Small or Large Available

50. Greek Salad $9.95
Large $10.95, Small $5.25. A bed of greens topped with crumbled feta cheese. Accent by tomatoes, cucumbers, onions, kalamata olives and pepperoncini. Available in two sizes.
50. Fresh Garden Salad
Large $6.99, Small $3.35. Fresh salad greens accented by sliced onions, shredded cabbage, strips of carrot. Provolone cheese, ripe tomatoes and cucumber. Available in two sizes. Small or large available.

52. Sublime Salmon and Spinach Salad $15.75
At least a half pound of Atlantic salmon marinated and glazed with a bourbon based sauce accented by soy sauce, lime juice, ginger, brown sugar and garlic cloves. Char grilled over an open flame, sprinkled with slices of green onion and served upon a bed of fresh spinach leaves accented by tomato and cucumber. Dressed with our Balsamic vinaigrette.

53. Blackened Salmon Caesar Salad
Large $15.75, Small $12.75. Small or large portions available.

54. Filet Mignon & Spinach Salad $15.75
At least a 4 ounce slice of freshly grilled filet mignon; sliced and served upon a bed of spinach leaves tossed with diced tomatoes, Feta cheese and Balsamic vinaigrette. Garnished with toasted almonds. carrot and red cabbage. Extra steak is $6.00

Lunch Entree
Includes freshly toasted garlic bread

250. Signature Lasagna $8.95
Layers of herbed cheeses, ground sirloin, mild Italian sausage, our fresh marinara sauce & sheets of egg pasta. Served with garlic bread.

251. Shepherd Pie $12.85
A stew of seasoned ground sirloin accented with small cuts of carrots, celery, Spanish onions and corn. Smothered with fresh mashed potatoes and capped with a sprinkle of Monterey Jack and cheddar cheeses before baking in our stone oven. Served with garlic bread.

252. Spaghetti and Meatballs $6.95
Featuring two plump, hand made meatballs and imported pasta. We welcome pasta substitutions of penne rigate or fettuccini; and offer fresh broccoli, mushrooms, or pan sautéed chunks or links of mild Italian sausage, as meatball substitutions. Served with garlic bread.

253. Ravioli and Meatball $8.95
A baker’s dozen of egg pasta pillows filled with a blend of ricotta, mozzarella, parmesan, and Romano cheeses with a hand rolled meatball finished ed with our marinara sauce. Served with garlic bread.

254. Eggplant Parmigiana $8.60
Lightly breaded eggplant smothered with marinara and mozzarella cheese served with penne rigate and garlic bread.

256. Chicken Parmigiana $8.60
Lightly breaded chicken smothered with marinara and mozzarella cheese served with penne rigate and garlic bread.

257. Fish & Chips $10.95
A fillet of North Atlantic haddock weighing at least a half pound dredged in coarse Panko style bread crumbs and deep fried to a golden brown. Served upon a bed of our hand sliced cottage fries with sides of freshly prepared Cole slaw and tartar sauce. Served with garlic bread.

Dinner Entrees
Includes fresh garlic bread. To add soup or salad please add $3.00. To add chili add 3.95- Deluxe Chili add 4.95

61. Shepherd Pie $12.95
A stew of seasoned ground sirloin accented with small cuts of carrots, celery, Spanish onions and corn. Smothered with fresh mashed potatoes and capped with a sprinkle of Monterey Jack and cheddar cheeses before baking in our stone oven. Served with garlic bread.

62. Tortellini Serenade $11.35
Plump tortellini filled with three cheeses, and rolled into green little halos from heaven. Tossed in a light tomato cream sauce with fresh spinach leaves, and finished with sprinkles of Parmesan and Romano cheeses. Please add $2.30 for deluxe version including 1 grilled chicken breasts. Served with garlic bread.

60. Signature Lasagna $10.95
This recipe dates back to my Grandparents restaurant! layers of herbed cheese, ground sirloin, mild Italian sausage, marinara & pasta.

63. Spaghetti and Meatballs $11.50
Featuring two plump, hand made meatballs and imported pasta. We welcome pasta substitutions of penne rigate or fettuccini; and offer fresh broccoli, mushrooms, or pan sautéed chunks or links of mild Italian sausage, as meatball substitutions. Served with garlic bread.

65. Fettuccini Alfredo $10.25
Ninety-eight of the most adorable fettuccini noodles this side of Florence, tossed in our simple Alfredo sauce of butter, cream and grated Parmesan cheese. Served with garlic bread.

68. Filet Mignon $19.25
At least half a pound cut of filet mignon char grilled over an open flame to your specified temperature. Dressed with a fresh mushroom demi glace and accompanied by freshly mashed potatoes which are also dressed in mushroom demi glace, as well as pan sautéed fresh vegetables.

69. Northern Lights $14.35
Chunks of mild Italian sausage sautéed with fresh mushrooms, coarsely chopped garlic and a pinch of crushed red pepper. Glazed in our Marsala wine reduction and finished with fresh marinara sauce and tossing with 114 penne rigate noodles.

70. Black Magic $15.65
A bodacious chicken breast dredged thru Cajun spices, and char grilled. Sliced into strips and tossed with sautéed tomatoes and freshly clipped leaves of spinach. Finished with our fresh Alfredo sauce and tossed with 116 penne rigate noodles.

71. Parmesan Encrusted Chicken $13.95
Two plump breasts with a blend of Parmesan cheese and Panko bread crumbs. Seared in a hot skillet and finished in our stone oven. Served upon a bed of homemade marinara with a side of penne rigate noodles.

72. Chicken Isabella $12.95
A pair of chicken breasts marinated in our homemade vinaigrette and char grilled over an open flame. Served upon an alluring bed of freshly sautéed spinach leaves accented with nuggets of coarsely chopped garlic cloves. Accompanied by a side of 1942 hand selected kernels of fresh rice pilaf.

Order Online: http://1232.DeliveryCheckout.com/direct/delivery/Antonios
73. Chicken Marsala
One of our most popular selections, and my personal favorite. Medallions of chicken, sautéed with our legendary Marsala wine reduction, mushrooms & steaks herbs. Served over 108 steaming fettuccini noodles.

74. Parmigiana
Cup of Chili $3.95, Cup of Deluxe Chili $4.95. No additions $0.00, Salad $3.00. Soup of the Day $3.00. Your choice of sliced fresh eggplant, chicken breasts, lightly breaded and smothered with homemade marinara sauce, and mozzarella cheese. Served with penne rigate. Served with garlic bread.

75. Fresh Fried Clam Platter
A half pound of fresh clams with their bellies removed, lightly dredged in Drumrock's clam fry mix and deep fried to a golden brown. Served with hand cut cottage fries, home made Cole slaw, tartar sauce and a lemon wedge. Served with garlic bread.

76. Elm City Haddock
A plump haddock filet lightly breaded in Panko bread crumbs and pan seared. Deglazed with dry white wine, accented with a squeeze of lemon and finished in a stone oven. Dressed with a delicious caper butter enhanced by minced onions and coarsely chopped garlic nuggets. Served upon a bed of herbed rice pilaf and accompanied by a side of freshly sautéed seasonal vegetables. Served with garlic bread.

77. Fish & Chips
A fillet of North Atlantic haddock weighing at least a half pound dredged in coarse Panko style bread crumbs and deep fried to a golden brown. Served upon a bed of our hand sliced cottage fries with sides of freshly prepared Cole slaw and tartar sauce. Served with garlic bread.

78. Tavern Combo
Two skewers of our delicious beef kabobs made from lean sirloin steak marinated in teriyaki. Char grilled over an open flame and served upon a bed of herbed rice pilaf. Accompanied with a wedge of our freshly made spinach pie.

82. Bourbon Glazed Salmon
Half pound of Atlantic salmon marinated and glazed with a bourbon based sauce accented by soy sauce, lime juice, ginger, brown sugar and garlic cloves. Char grilled and served with sides of our home made rice pilaf and freshly sautéed vegetables from one of our local farms.

83. Boarding House Fried Chicken
Named after a cook book that we're not too proud to blatantly steal from. Two plump boneless chicken breasts dipped in buttermilk and seasoned flour before deep frying. Accented with honey and hot sauce before serving with sides of fresh mashed potatoes and pan sautéed fresh vegetables. Served with garlic bread.

90. Fresh Chili
Bowl $4.75, Cup $3.95. Chef T.J.’s super excellent chilli topped with Monterey Jack and cheddar cheese before finishing with a dollop of sour cream and a sprinkle of green onions. Served with a bottle of Tabasco, sliced Italian bread and an authentic smile. (Winks cost extra).

91. Deluxe Fresh Chili
Bowl $6.85, Cup $4.95. Chef T.J.’s super excellent chilli topped with Monterey Jack and cheddar cheese before finishing with a dollop of sour cream and a sprinkle of green onions. Served with a bottle of Tabasco, sliced Italian bread and an authentic smile. (Winks cost extra).

92. EBA
Anchovies). Back in 1964; EBA was short for Everything But Anchovies. When we first opened fresh bell peppers, Spanish onions, hamburger pizza with pepperoni slices, fresh mushrooms, fresh bell peppers, Spanish onions, hamburger and mild Italian sausage. (When we first opened back in 1964; EBA was short for Everything But Anchovies).

94. Drew’s Famous Potato Pizza
Large 16’ $22.95, Small 10’ $12.95. Our freshly made dough dressed with mashed potatoes, a blend of Monterey Jack, cheddar and mozzarella cheeses, crisp chopped bacon and slices of scallions. Seasoned with a touch of garlic, black pepper and a pinch of salt. Also available as a calzone!
124. Veggie Delight Pizza  
Large 16" $22.95, Small 10" $12.95. Our cheese pizza topped with slices of fresh mushrooms, bell peppers, Spanish onions, diced ripe tomatoes, broccoli florets and sprinkled with nuggets of coarsely chopped garlic.

125. Personal Pizza  
A six inch "mini" pizza available any way our other pizzas are. Toppings are 90 cents each.

126. Gluten Free Pizza  
10" ONLY $13.25

Calzones  
A full size pizza dough folded over whole milk ricotta & mozzarella cheeses. Then it is oven fired, to seal in and blend the flavors. Any of our toppings for pizza's can be used as added fillings.

130. Plain Calzone 6" Mini  
Toppings 90 cents each. $5.25

131. Plain Calzone 10"  
Toppings are $1.50 each. $8.75

Hot Oven Grinders  
8 inch grinders include about 1/2 pound of meat. 16 inch grinders include a full pound of meat.

140. Genoa Salami Grinder  
16" Grinder $13.75, 8" Grinder $6.95.

141. Imported Ham Grinder  
16" Grinder $13.75, 8" Grinder $6.95.

142. Roast Beef Grinder  
16" Grinder $13.75, 8" Grinder $6.95.

143. Turkey Breast Grinder  
16" Grinder $13.75, 8" Grinder $6.95.

144. Tuna Salad Grinder  
16" Grinder $13.75, 8" Grinder $6.95.

146. Homemade Meatball Grinder  
16" Grinder $13.75, 8" Grinder $6.95. With roasted peppers.

147. Chicken Parmigiana Grinder  
16" Grinder $13.75, 8" Grinder $6.95.

149. Sausage Patty Grinder  
16" Grinder $13.75, 8" Grinder $6.95. Grilled with roasted peppers.

150. Corned Beef Grinder  
16" Grinder $13.75, 8" Grinder $6.95. With lettuce, tomato, Swiss & mustard.

151. Veggie Deluxe Grinder  
16" Grinder $13.75, 8" Grinder $6.95. With vinaigrette, lettuce, tomato, bell peppers, onions, broccoli, cucumbers, American & Provolone cheeses.

152. Italian Combo  
16" Grinder $13.75, 8" Grinder $6.95. Genoa salami, ham, provolone and peppers

A La Carte

160. Minestrone Soup  
Bowl $4.25, Cup $3.35. Bowl or Cup

161. Fresh Chili  
bowl $4.95, cup $3.95.

164. Fresh Mashed Potatoes  
Naked or with Gravy. $3.25

162. Fresh Vegetables or Broccoli  
$3.95

165. Homemade Cole Slaw  
$2.95

166. Hot Rice Pilaf  
$2.95

167. Battered Onion Rings  
Large $5.75, Small $3.25.

168. Hand Cut Cottage Fries  
Large $3.95, Small $1.95.

169. Spicy Curly Fries  
Large $4.95, Small $2.95.

170. Steak Fries  
Large $4.95, Small $2.95. $2.75

171. Garlic Bread  
(2) - 5 inch loaves.

172. Hand Rolled Meatballs  
2 per order. $3.95

173. Bag of Chips  
Assorted flavors & types. $1.50

Gluten Free Menu

176. Buffalo Wings- Gluten Free  
$10.99 Serv’d with carrot sticks, celery sticks and bleu cheese dressing. Choose regular hot, tangy, barbecue or “punish me” and teriyaki for .55. Approximately 10 wings, but at least a pound by weight.

177. Two Tommy’s Two Kabobs Appetizer  
Gluten Free $6.95 Lean sirloin steak sliced into thin strips and lovingly skewered. Marinated in teriyaki and char grilled over an open flame. Served upon a bed of fresh rice pilaf.

178. Mucho Macho Nacho Man Nacho’s  
Gluten Free $10.95 Freshly prepared tortilla chips smothered with Monterey jack and cheddar cheese, diced ripe romatoes, sliced black olives, jalapeno peppers and a sprinkle of green onions. Garnished with sour cream.

179. Chili- Gluten Free  
Bowl $4.75, Cup $3.95.

180. Deluxe Chili- Gluten Free  
Bowl $6.85, Cup $4.95.

181. Filet Mignon Sandwich- Gluten Free  
$9.95 A four ounce tenderloin steak char grilled to our specification. Smothered with sauteed mushrooms and onions, capped with Greenleaf and served with a side of freshly prepared wild horseradish sauce.

182. The Big A Burger- Gluten Free  
$7.35 1/3 lb of beef charbroiled to your taste. Served on a toasted bun, with a side of lettuce, tomato and a dill pickle spear. With choice of American, Bleu, Mzzarella, Provolone, Swiss or Cheddar/Jack blend ($1.10). Also available as a chicken breast.

183. The Bubba Love Burger- Gluten Free  
$8.50 Fresh ground sirloin lightly dusted with Cajun spices and char-grilled. Smothered with Monterey Jack cheese and cheddar cheese before drizzling with BBQ sauce & topped with crispy battered onion rings.
184. Dr. Neureither’s Reuben- Gluten Free $8.95
Twin slices of rye bread lightly toasted, piled high with corned beef, and accented by sauerkraut. Seasoned with Thousand Island dressing, and held together by 2 slices of scintillating Swiss cheese.

185. Philly Cheese Steak Sandwich- Gluten Free $9.80
Shaved sirloin steak, sautéed with fresh mushrooms, onions, and green peppers. Topped with American cheese on a hoagie roll. Accompanied by a crisp pickle spear.

186. Spicy Chicken Philly Sandwich- Gluten Free $9.95
A blackened chicken breast char grilled and topped with sautéed mushroom, onions, and jalapeno chips, smothered with a blend of jack and cheddar cheese. Garnished with a deli pickle spear.

187. Filet Mignon & Spinach Salad- Gluten Free $14.95
At least a 4 ounce slice of freshly grilled filet mignon; sliced and served upon a bed of spinach leaves tossed with diced tomatoes, Feta cheese and Balsamic.

188. Sublime Salmon and Spinach Salad- Gluten Free $15.95
At least a half pound of Atlantic salmon marinated and glazed with a bourbon based sauce accented by soy sauce, lime juice, ginger, brown sugar and garlic cloves. Char grilled over an open flame, sprinkled with slices of green onion and served upon a bed of fresh spinach leaves accented by tomato and cucumber. Dressed with our Balsamic vinaigrette.

189. Chicken Isabella- Gluten Free $12.95
A part of chicken breasts basted in our homemade vinaigrette and char grilled or oven baked. Served upon an alluring bed of freshly sautéed spinach leaves accented by coarsely chopped garlic cloves.

Desserts

190. Peanutty Pie Scream $6.25
191. Milky Way Pie $5.95
with ice cream
196. Cindy Pie $3.95
192. Toll House Cookie Pie $5.75
193. Baked Apple Cobbler $5.95
195. Milk Shake $4.95
Avon Country Deli
136 Simsbury Rd

Available for Delivery

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**Omelets**

1. **3 Egg Omelet**
   - $6.50
2. **Mediterranean Omelet**
   - 3 Eggs, spinach, olives, sun dried tomatoes and feta cheese. Served with toast & home fries
   - $7.50
3. **Resolution Omelet**
   - Egg White omelet with spinach, mushrooms, peppers. Served with fresh fruit
   - $7.50
4. **Vermont Omelet**
   - 3 Eggs, our own maple & brown sugar sausage, mushrooms & cheddar cheese. Served with toast & home fries.
   - $7.50
5. **Godfather Omelet**
   - 3 Eggs, hot italian sausage, peppers, onions & provolone cheese. Served with toast & home fries.
   - $7.50
6. **Philly Cheese Steak Omelet**
   - 3 Eggs, thinly sliced steak, peppers, onions & american cheese. Served with toast & home fries
   - $7.50
7. **The Domenic**
   - 3 Eggs, our homemade corned beef hash & cheddar cheese. Served with toast & home fries
   - $7.50
8. **Hot Juan**
   - Three eggs, chorizo sausage, banana peppers, onions, cheddar served with home fries and toast
   - $7.50
9. **Western Omelet**
   - Three eggs with grilled vegetables and cheddar served with home fries and toast
   - $7.50

**Pancakes**

25. **Traditional Pancakes**
   - 3 Fluffy Buttermilk Pancakes
   - $5.50
26. **Gluten Free Pancakes**
   - 3 gluten free pancakes
   - $8.50
26. **Cinnamon Roll Pancakes**
   - Cinnamon & Brown sugar
   - $6.50
27. **Chunky Monkey Pancakes**
   - Bananas and chocolate chips folded into 3 buttermilk pancakes
   - $7.00
28. **Banana Nutella Pancakes**
   - $7.00
29. **Texas French Toast**
   - Two Texas size slices of bread with special seasoning
   - $5.25

**Breakfast Favorites**

40. **Avon Country Deli Breakfast**
   - Two scrambled eggs with side of ham, bacon or sausage and two buttermilk pancakes
   - $7.00
41. **Hash Mountain**
   - Scrambled Eggs piled High with Hash
   - $8.00
42. **Corned Beef Hash and Eggs**
   - Two scrambled eggs, our homemade corned beef hash, served with toast
   - $6.00
43. **Hangers, Bangers and Eggs, O’My**
   - Our thick cut country bacon, irish banger sausage links and two scrambled eggs, served with toast and home fries
   - $5.50
44. **Biscuits and Gravy**
   - Two eggs cooked to order, home fries, buttermilk biscuits under a creamy sausage gravy sprinkled with diced sausage
   - $6.00
45. **Kielbasa and Eggs**
   - Polish kielbasa with two scrambled eggs, toast and home fries
   - $5.00
46. **Egg Scrambled (Eggs your way)**
   - Two scrambled eggs (SCRAMBLED For DELIVERY ONLY) with bacon, ham or sausage, home fries and toast (substitute toast for bagel or English muffin ADD .50)
   - $3.75
47. **Egg Sandwich**
   - Eggs with choice of bacon, ham or sausage with cheese on a bulky roll or English muffin (substitute with bagel .50)
   - $3.75
48. **Breakfast Burrito**
   - Scrambled eggs with your choice of bacon, ham or sausage with cheese, tomato, olive, pepper, onion
   - $4.00
49. **House Special**
   - Overstuffed Western burrito with cheddar and salsa
   - $4.75

**Signature Sandwiches**

55. **Heublein**
   - Black forest ham, smoked turkey breast, provolone cheese, lettuce, tomato, roasted red peppers, Russian dressing, and choice of bread
   - $7.95
56. **Good Fellas**
   - Capicola, Genoa Salami, Mortodello, Ham and Provolone, with oil, Lettuce, Tomato, Roasted red peppers, Russian dressing served with chips and a pickle
   - $8.95
57. **Richie Special**
   - Pastrami, onions, Swiss cheese, spicy mustard and choice of bread served with chips and a pickle
   - $7.50
58. **Thelma and Louise**
   - Italian bread, hummus, grilled vegetables and avocado in choice of wrap served with chips and a pickle
   - $7.25
59. **Governor’s Horse Guard**
   - Roast beef, provolone cheese, horseradish sauce, lettuce, tomato and choice of bread served with chips and a pickle
   - $7.95
60. **City Slicker**
   - Liverwurst, cheddar, red onion, lettuce, tomato, mustard and choice of bread served with chips and a pickle
   - $7.50

61. Reuben $7.95
   Corned beef or pastrami, signature sauerkraut,
   Swiss cheese, Russian dressing, on grilled rye
   bread served with chips and a pickle

62. TBSS-The Best Salami Sandwich $7.95
   served with chips and a pickle

63. Pinchot Stackamore Club $8.50
   Turkey breast, ham, bacon stacked high on Texas
   toast, lettuce, tomato, and mayonnaise served
   with chips and a pickle

64. Hummus Platter $6.95
   Hummus with a variety of fresh vegetables and
   pita chips served with chips and a pickle

65. Cheeseburger in Paradise $6.25
   Homemade burger with your choice of cheese on
   a bulky roll, lettuce, tomato and onion served with
   chips and a pickle

66. Dog Gone Crazy $3.50
   Hot dog with choice of toppings

67. Build Your Own Sandwich $6.95
   Choice of bread or wraps, cheese, meats,
   condiments, toppings.

Salads

75. Chop Salad $6.50
   Chopped lettuce, crumbled bacon, sweet corn,
   cucumbers, tomatoes, egg, cheddar cheese, herb
   ranch dressing.

76. Field Mix $6.50
   Tender field greens, feta cheese, tomatoes,
   olives, red onions, topped with balsamic
   vinaigrette

77. Caesar Salad $6.50
   Romaine lettuce, shaved pecorino cheese,
   croutons, Caesar dressing

78. Spinach Salad $7.50
   Spinach with dried cranberries, seasonal
   vegetables, slivered almonds, choice of dressing

79. Buffalo Chicken Salad $8.50
   Bed of lettuce, buffalo chicken, bacon, avocado,
   blue cheese dressing

80. Sonoma Chicken Salad $7.75
   Homemade chicken salad, bed of lettuce,
   cucumbers, tomatoes, grapes with choice of
   dressing

81. Taco Salad $7.50
   Bed of lettuce, tomatoes, beans, sweet corn, taco
   meat topped with corn chips and Catalina
   dressing

Oatmeal

90. Plain Oatmeal $3.75
91. Oatmeal with Filling $4.25

Sides

100. Side of Ham, Bacon or Sausage $1.50
101. Side of Home Fries $1.75
102. Side of Pancake $1.75
Avon Prime Meats
395 West Main Street

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Signature Sandwiches

1. **Italian Stallion** $7.99
   Genoa salami, provolone cheese, tomatoes, onions, pickles, olives, green peppers and herbed oil served on a ciabatta roll.

2. **Signature Roast Beef** $7.99
   A seasoned roast beef, horseradish cheddar, garlic herb spread, red onions, tomatoes and mixed greens served in a spinach wrap.

3. **Wild Turkey** $7.99
   Smoked turkey breast with low-sodium Swiss cheese, lettuce, tomato, red onion, cranberry sauce, green apple and low fat mayo served on multi-grain bread.

4. **Signature Chicken Salad** $7.99
   Our famous chicken salad, muenster cheese, mixed greens and tomatoes in a sun-dried tomato wrap.

5. **Signature Steak and Cheese** $9.99
   Using legendary steak tips from Avon Prime Meats, this sandwich is slathered with American cheese and served on a ciabatta roll. Add onions and peppers upon request.

6. **Piled High Reuben** $8.99
   Tender corned beef stacked with Boar’s Head sauerkraut, Swiss cheese and smothered with Avon Prime Meat’s reuben sauce on hearty rye bread.

7. **Classic Pulled Pork** $8.99
   Our famous slow smoked, pulled pork with cole slaw and pickles on a ciabatta roll.

   Boar’s Head Deluxe Ham, Capicolo, Genoa salami, pepperoni, provolone cheese, tomatoes, onions, pickles, olives, green peppers, hot peppers and herbed oil served on a ciabatta roll.

   Black Forest ham and turkey, Vermont cheddar on two slices of whole grain bread with bacon, lettuce, tomato and mayo.

10. **Veggie French Dip** $6.99
    Fresh lettuce, tomatoes, cucumbers, peppers, red onion, avocado and goat cheese, served on toasted French bread with a balsamic dipping sauce.

11. **Tuna Salad** $7.99
    House made tuna salad made with light mayo, lettuce, tomato and red onion served on a ciabatta roll.

12. **The Meat Ball Pepperoni** $8.99
    Italian meatballs & sauce, pepperoni, provolone with sautéed peppers and onions, on a hot pressed French bread.

13. **The Mighty Meatloaf** $8.99
    Hot oven roasted meatloaf, caramelized onions, pickles, melted Provolone cheese, garlic spread and mayonnaise, served on a toasted ciabatta roll.

    Prosciutto, caramelized onions, mozzarella and tomatoes with pesto and a touch of balsamic vinegar, on a pressed ciabatta roll.

15. **Southern Beast** $9.99
    Smoked brisket with BBQ sauce, caramelized onions, provolone and garlic spread topped with red pepper relish on a lightly toasted French bread.

16. **Ultimate Black and Blue Steak Sandwich** $10.99
    Our legendary steak tips, caramelized onions, arugula tossed with balsamic and blue cheese crumbles on a pressed ciabatta roll with garlic spread.

17. **Build a burger** $9.99
    Our classic burger comes with a Butcher’s Blend. one third pound patty, your favorite cheese, onion, lettuce, tomato & pickles on a brioche bun.Add any toppings at no additional cost. Mushrooms, Bacon, Peppers, Jalapeños, BBQ Sauce, Blue Cheese, etc

Artisan Cheese Trays

20. **Avon Prime’s Favorites** $34.99
    Hors D’oeuvres. Feeds 10 to 12. Old Quebec cheddar, Red Dragon, Cotswold, crackers and fruit

21. **The Spain Connection** $37.99

23. **Build Your Own Cheese Platter** $37.99
    Create your own del or cheese platter from our wide selection of Boar’s Head products.

Fresh Salads

24. **Garden Salad** $6.99
    Lettuce, tomato, red onion, bell peppers, cucumbers, olives

25. **Classic Caesar** $6.99
    Romaine, croutons, Parmesan, Caesar dressing

26. **Chef Salad** $8.99
    Garden salad with ham, turkey and provolone cheese
Bamboo Grill
50 Albany Turnpike

Available for Delivery
Sunday 5:00 PM - 9:00 PM
Monday CLOSED
Tuesday 5:00 PM - 9:00 PM
Wednesday 5:00 PM - 9:00 PM
Thursday 5:00 PM - 9:00 PM
Friday 5:00 PM - 9:15 PM
Saturday 5:00 PM - 9:15 PM

Soups
1. XUP HOANH THANH
   Won ton soup (cup) $2.95
2. XUP MANG CUA
   Lobster & asparagus soup (cup) $4.50
3. XUP MIEN GA
   Bean thread noodle with chicken and mushroom soup (cup) $3.50
4. XUP MIEN CUA
   Bean thread noodle with lobster and mushroom soup (cup) $4.50

Special Soup
Served in a large bowl
5. MI HOANH THANH
   Won ton served with noodles $6.95
6. MI XA XIU
   Roasted barbeque pork served with noodles $6.95
7. MI DO BIEN
   Seafood with noodle soup $7.95
8. MI GA (spicy)
   Chicken with noodle soup $6.95
9. CANH CHUA (SHRIMP)
   Hot & sour soup with celery, pineapple, tomato, and bean sprouts $6.95
10. CANH CHUA (Chicken)
    Hot & sour soup with celery, pineapple, tomato, and bean sprouts $6.50
11. CANH CHUA (Fish)
    Hot & sour soup with celery, pineapple, tomato, and bean sprouts $6.95
12. PHO BO
    Thinly sliced tender beef with rice stick noodles in a special flavored broth $8.95
13. PHO GA
    Chicken with rice stick noodles in a special flavored broth $8.95
14. PHO TOM
    Shrimp with rice stick noodles in a special flavored broth $8.95

Appetizers
14. CHA GIO
   Vietnamese egg rolls (2) $5.50
15. CHA GIO TOM
    Triangular shrimp rolls (2) $6.50
16. BO NUONG TOI
    Grilled marinated garlic beef on a stick (2) $6.25
17. GA NUONG CHANH
    Grilled lemon pepper chicken on a stick (2) $6.25
18. HEO NUONG SA
    Grilled lemongrass marinated pork on a stick (2) $6.25
19. GOI CUON
    Summer rolls Shrimp, pork, lettuce, bean sprouts, and noodles wrapped in rice paper served with peanut sauce (2) $6.25
20. BUN CHA GIO
    Egg rolls on rice noodles with lettuce, bean sprouts topped with fried onions, crushed peanuts and house sauce $6.95
21. BUN CHA GIO CHAY
    Vegetarian egg rolls on rice noodles with lettuce, bean sprouts topped with fried onions, crushed peanuts and house sauce $6.95

Salads
22. RAU TUOI
    Tossed salad with lettuce, tomatoes, cucumbers, onions, shredded carrots, peppers, and house dressing $5.95
23. XA LACH XONG
    Watercress salad with tomatoes, cucumbers, onions, shredded carrots, mushrooms, and house dressing $6.25
24. GOI GA
    Chicken salad with shredded cabbage, carrots, onions, crushed peanuts, and mint tossed in tamarine dressing $7.95
25. GOI TOM THIT
    Shrimp and pork salad with shredded cabbage, carrots, onions, crushed peanuts, and mint tossed in tamarine dressing $8.95

Chicken Entrees
26. GA SA (spicy)
    Sautéed chicken breast in lemongrass hot sauce with onions and peppers $10.95
27. GA GUNG
    Chicken breast simmered in a caramelized ginger soy sauce with onions and broccoli $10.95
28. GA HUONG (spicy)
    Sautéed chicken breast in five spicy sauce with carrots, peppers and onions $10.95
29. GA CA RI (spicy)
    Sautéed chicken breast in spicy curry sauce with carrots, mushrooms and onions $10.95
30. GA DAU HOA LAN
    Sautéed chicken breast with snow pea pods, onions and mushrooms $12.50
31. GA RAU
    Stir fried chicken with mixed vegetables $10.95
32. BANH XEO GA
    Chicken pancake Rice battered crepe stuffed with chicken, onions, bean sprouts and mushrooms served with our house sauce $11.95
33. BUN THIT GA NUONG  $11.95
Grilled chicken on rice noodles, lettuce, and bean sprouts topped with fried onion, crushed peanuts and house sauce

34. BO LUC LAC  $15.95
Sautéed marinated chunks of filet mignon with onions in garlic sauce on watercress

35. BO SA (spicy)  $10.95
Sautéed beef in lemongrass hot sauce with onions and peppers

36. BO CA RI (spicy)  $10.95
Sautéed beef in spicy curry sauce with carrots and onions

37. BO HUONG (spicy)  $10.95
Sautéed beef in a five spicy sauce with carrots, peppers and onions

38. BO DAU HOA LAN  $12.50
Sautéed beef with snow peas, mushrooms, and onions

39. BO XAO BROCCOLI  $12.50
Sautéed beef with broccoli and onions

40. BO RAU  $10.95
Stir fried beef with mixed vegetables

41. BUN BO XAO  $11.95
Sautéed beef with onions, over rice noodles and bean sprouts, topped with fried onions, crushed peanuts and house sauce

31. TOM RAU  $13.95
Stir fried shrimp with mixed vegetables

32. XAO SCALLOP  $15.95
Fresh sea scallops tenderly sautéed with vegetables

33. MUC XAO THOM  $13.95
Squid sautéed with pineapples, tomatoes, celery onions, cucumber, and mushrooms

34. BANH XEO DO BIEN  $16.95
Seafood pancake Rice battered crepe stuffed with lobster meat, shrimp, scallop, onions, bean sprouts, and mushroom served with our house sauce

35. CA KHO  $14.95
Chunks of filet of fish, pineapple, mushrooms, and onions simmered in a caramelized special ginger sauce

36. BANH XEO TOM  $14.95
Shrimp pancake Rice battered crepe stuffed with shrimp, onions, bean sprouts, and mushrooms served with our house sauce

37. BUN TOM NUONG  $14.95
Grilled shrimp on rice noodles, lettuce, bean sprouts, topped with fried onions, crushed peanuts, and house sauce

Beef Entrees

Pork Entrees

42. HEO SA (spicy)  $10.95
Sautéed pork in lemongrass hot sauce with onions and peppers

43. HEO HUONG (spicy)  $10.95
Sautéed pork in five spicy sauce with carrots, peppers and onions

44. HEO HOT DIEU  $10.95
Sautéed pork with mixed vegetables and cashew nuts

45. BANH XEO HEO  $11.95
Pork pancake Rice battered crepe stuffed with pork, onions, bean sprouts and mushrooms served with our house sauce

46. BUN THIT NUONG  $11.95
Sautéed pork on rice noodles, lettuce and bean sprouts, topped with fried onions, crushed peanuts and house sauce

40. BO RAU  $10.95
Stir fried beef with mixed vegetables

Other Dishes

61. COM CHIEN TOM  $10.95
Shrimp fried rice

62. COM CHIEN GA  $9.95
Chicken fried rice

63. COM CHIEN HEO  $9.95
Pork fried rice

64. COM CHIEN THAP CAM  $11.95
Special fried rice

60. BANH XEO THAP CAM  $14.95
Combination pancake Rice battered crepe stuffed with shrimp, chicken, pork, mushrooms, onions, and bean sprouts served with our house sauce

Seafood Entrees

47. CA CHIEN VIETNAM (spicy)  $14.95
Rice Noodles $0.00, White Rice $0.00. Market price Vietnamese fried fish Crispy fried whole flounder with hot & spicy garlic house sauce

48. CA HAP (spicy)  $14.95
Steamed fish Filet of flounder steamed with mushrooms, onions, bean thread, and spicy ginger sauce

49. TOM SA (spicy)  $13.95
Sautéed shrimp with peppers and onions in lemongrass hot sauce

50. TOM HUONG (spicy)  $13.95
Sautéed shrimp in five spicy sauce with carrots, peppers and onions

Fried Rice

41. BUN BO XAO  $11.95
Sautéed beef with onions, over rice noodles and bean sprouts, topped with fried onions, crushed peanuts and house sauce

47. CA CHIEN VIETNAM (spicy)  $14.95
Sautéed shrimp & chicken with fresh asparagus, mushrooms and onions

50. TOM HUONG (spicy)  $13.95
Sautéed shrimp in five spicy sauce with carrots, peppers and onions

Vegetarian Dishes

55. CA KHO  $14.95
Chunks of filet of fish, pineapple, mushrooms, and onions simmered in a caramelized special ginger sauce

57. BUN TOM NUONG  $14.95
Grilled shrimp on rice noodles, lettuce, bean sprouts, topped with fried onions, crushed peanuts, and house sauce

58. TOM GA XAO MANG  $14.95
Sautéed shrimp & chicken with fresh asparagus, mushrooms and onions

59. MI XAO THAP CAM  $14.95
Stir fried combination of shrimp, chicken, & pork with mixed vegetables served over noodles

60. BANH XEO THAP CAM  $14.95
Combination pancake Rice battered crepe stuffed with shrimp, chicken, pork, mushrooms, onions, and bean sprouts served with our house sauce

64. COM CHIEN THAP CAM  $11.95
Special fried rice

65. XUP CHAY  $3.50
Vegetables and noodle soup (cup)

66. CANH CHUA CHAY (spicy)  $5.95
Hot & sour tofu soup (bowl)

67. CHA GIO CHAY  $5.50
Vegetarian egg rolls (2)

68. GOI CUON CHAY  $5.95
Vegetarian summer rolls (2)

69. RAU CHAY  $10.95
Stir fried tofu with mixed vegetables

70. BANH XEO CHAY  $11.50
Vegetarian pancake Rice battered crepe stuffed with onions, bean sprouts, mushrooms, and broccoli served with our house sauce

65. XUP CHAY  $3.50
Vegetables and noodle soup (cup)

66. CANH CHUA CHAY (spicy)  $5.95
Hot & sour tofu soup (bowl)

67. CHA GIO CHAY  $5.50
Vegetarian egg rolls (2)

68. GOI CUON CHAY  $5.95
Vegetarian summer rolls (2)

69. RAU CHAY  $10.95
Stir fried tofu with mixed vegetables

70. BANH XEO CHAY  $11.50
Vegetarian pancake Rice battered crepe stuffed with onions, bean sprouts, mushrooms, and broccoli served with our house sauce

Order Online: http://1232.DeliveryCheckout.com/direct/delivery/BambooGrill
71. DAU HU KHU GUNG  $10.50
   Sautéed tofu with broccoli, mushrooms, and onions in ginger sauce

72. DAU HU XAO SA (spicy)  $10.50
   Sautéed tofu with snow peas, mushrooms, and onions in curry sauce

73. DAU HU CA RI (spicy)  $10.50
   Sautéed tofu with eggplant, mushrooms, and onions in curry sauce

74. DAU HU MANG  $11.50
   Sautéed tofu with asparagus, mushrooms, bean sprouts and onions

75. COM CHIEN CHAY  $9.95
   Vegetarian fried rice

Desserts

77. BANANA DUMPLINGS  $5.50
   Steamed sweet sticky rice, bananas and red beans served with ice cream

78. GINGER ICE CREAM  $4.50
79. COCONUT ICE CREAM  $4.50
Blue Plate Kitchen
345 North Main St

Available for Delivery

Sunday  4:00 PM - 8:30 PM
Monday  11:30 AM - 9:00 PM
Tuesday 11:30 AM - 9:00 PM
Wednesday 11:30 AM - 9:00 PM
Thursday 11:30 AM - 9:00 PM
Friday  4:00 PM - 9:15 PM
Saturday 4:00 PM - 9:15 PM

Starters

1. Soup of the Day-Cup $6.00
   A fresh offering from our chef
2. Soup of the Day-Bowl $8.00
   A fresh offering from our chef
3. Cream of Chicken and Vegetable Soup
   Bowl $8.00, Cup $6.00.
4. Burrata $12.00
   Handmade burrata mozzarella, baby tomatoes, arugula pesto, balsamic reduction
5. Crispy Greek Meatball Skewers $10.00
   Marcho Farms blend of beef, pork and veal, parsley, garlic, tzatziki dipping sauce.
6. Smoked Salmon Rolls $11.00
   Arugula, caperberries, mustard aioli
7. Mediterranean Platter $11.00
   Hummus, quinoa tabouli, pickled cabbage, cucumber salad, Kalamata olives, feta cheese, herbed crisps
8. Irish Nachos $11.00
   Skillet fried sliced potatoes, bacon crumble, cheddar cheese, sour cream, pico de gallo, chives
9. Crispy Chicken Wings $11.00
   Choice of lemon rosemary/ thai chili sauce with tuxedo sesame seeds/ buffalo hot sauce with blue cheese.
10. Ginger Chicken Lettuce Cups $11.00
    Shredded chicken breast/mixed vegetables/mint and cilantro/ ginger soy vinaigrette

Salads

14. Ancient Grains Salad
    Large $13.00, Small $9.00. Quinoa, kasha, millet, amaranth, lentils, roasted carrots, squash & turnips, dried cranberries, baby kale, toasted sunflower seeds, green onions, orange zest, mint and cilantro with extra virgin olive oil.
15. Market Salad $10.00
    mixed greens, tomatoes, peppers, cucumbers, pomegranate vinaigrette

16. Caesar Salad $10.00
    Choice of romaine or baby kale, shaved asiago, caesar dressing, garlic croutons, pico de gallo
17. Harvest Salad $12.00
    Fresh local apples, baby kale, spinach, blue cheese, sunflower seeds, pomegranate vinaigrette
18. Israeli Salad $14.00
    All Natural Beef Burger $6.00, Chicken Breast $5.00, Chickpeas $3.00, Chilled Miso Glazed Salmon $9.00, None $0.00, Quinoa Tabouli $3.00. Cucumbers, tomato, bell peppers, radishes, olives, feta cheese, romaine, chickpeas, red onions, lemon parsley vinaigrette
19. Far East Chicken Salad $14.00
    Shredded rotisserie chicken, Napa cabbage, romaine, snow peas, julienne red peppers, sesame seeds, crispy rice noodles, sesame mustard vinaigrette
20. BPK Style Cobb $14.00
    Cranberry chicken Salad, chopped romaine, grape tomato, turkey bacon, hard boiled eggs, blue cheese and pomegranate vinaigrette.

Sandwiches & Burgers

25. BPK Standard $13.00
    Roasted turkey, lettuce and tomato, crispy bacon, lemon aioli, grilled challah
26. Reuben Central $20.00
    Combo turkey and corned beef $14.00, Corned beef $15.00, Lobster $20.00, Meatless $12.00, Turkey $13.00. Choice of griddle rye corned beef or roasted turkey breast or turkey and beef or meatless served with swiss chesse, BPK reuben sauce, sauerkraut.
28. Mediterranean Wrap $11.00
    Hummus, quinoa tabouli, cucumber salad, feta cheese, tomato, whole wheat wrap
29. Lobster Roll $20.00
    Served on griddled New England bun with lettuce, cabbage slaw, either hot with clarified butter or chilled with lemon aioli.
30. Fresh Smashed Beef Burgers-Single $10.00
    All natural 6 oz burger served on a griddled english muffin
31. Fresh Smashed Beef Burger-Double $14.00
    All natural two 6 oz burgers served on a griddled english muffin
32. Crispy Cheese Burger-Single $12.00
    Lettuce, tomato, onions
33. Crispy Cheese Burger-Double $16.00
    Lettuce, tomato, onions
34. Patty Melt-Single $12.00
    American cheese, caramelized onions, Russian dressing, griddled rye
35. Patty Melt-Double $16.00
    American cheese, caramelized onions, Russian dressing, griddled rye
36. Breakfast Burger-Single $13.00
    Cheddar, red onion, lettuce and tomato, bacon, fried egg
37. Breakfast Burger-Double $17.00
    Cheddar, red onion, lettuce and tomato, bacon, fried egg
38. Fig and Blue Cheese Burger-Single $13.00

Order Online: http://1232.DeliveryCheckout.com/direct/delivery/BluePlateKitchen
Dine In CT           www.dineinct.com    860-673-DINE
39. Fig and Blue Cheese Burger-Double $17.00
   
39a. With arugula

Luncheon Plates

50. Open Faced Turkey $14.00
   Hand sliced turkey breast, stuffing, mashed potatoes, turkey gravy, cranberry chutney, cole slaw, served over pullman white bread

51. Open Faced BBQ Pork $12.00
   Carolina-style BBQ sauce, melted cheddar, fried sweet pickles, cole slaw, served over pullman white bread

52. The Bishop $15.00
   Hot corned beef & hot pastrami, Nana Ruth's potato latkes with sour cream & apple sauce, cole slaw, mustard sauce

53. Steak Frites $20.00
   Top sirloin, Smoked Blue cheese butter, french fries, fresh cole slaw

Dinner Plates

79. BBQ Pulled Prok $17.00
80. BBQ Pulled Chicken $17.00
81. BBQ Chicken and Bacon $17.00
82. BBQ Spinach and Tomato $16.00
83. BBQ Roasted Vegetable Hash $17.00
84. Thai-Style Chatham Mussels $19.00
   Lemon grass, chillies, ginger, coconut milk, cilantro topped with fresh frites
85. Pan Seared Salmon $19.00
   Ancho chili rubbed, ancient grains and seasonal vegetables
86. Braised Pork Osso Bucco $24.00
   Root vegetables, fingerling potatoes, fig reduction
87. BBQ Duo $22.00
   Babyback ribs and pulled BBQ pork with BPK BBQ sauce / griddled corn bread, cabbage slaw, french fries
88. Surf and Turf $28.00
   10 oz top sirloin paired with pan seared salmon or topped with lobster gratin served with fingerling potatoes and fresh vegetables.
89. BPK Mac n Cheese 6 Ways $14.00
   Smoked gouda, cheddar, mozzarella, parmesan, breadcrumb topping.
90. Argentinean Steak $21.00
   Ancho-rubbed top sirloin, red & green chimichurri sauce, brussels sprouts with kale and local apples, fingerling potatoes.
91. Steak Frites $20.00
   Top sirloin, french fries, bearnaise butter or au poivre
92. Farmers Frittata $14.00
   Arugula, baby kale, feta and parmesan cheese, arugula pistou drizzle
93. Roasted Vegetable Hash $16.00
   Roasted root vegetables, butternut squash, beets, spinach, chickpeas, arugula pistou
94. Roots and Grains Bowl $17.00
   Roasted root vegetables, ancient grains, brussels sprouts, apples, grilled lemon

Late Breakfast

60. Eggs 101 $9.00
   2 Fried eggs, bacon or sausage, french fries, English muffin

61. Eggs n Corned Beef Hash $11.00
   Topped with 2 fried eggs, English muffin

62. Egg Sandwich $9.00
   2 Fried eggs, bacon or sausage, American cheese, french fries, English muffin

63. New York Plate $16.00
   Smoked salmon, smoked whitefish salad, lettuce, tomato, onions, olives, capers, cream cheese, griddled bagel.

64. Latte & Eggs $8.00
   Two eggs fried, potato latke, apple sauce, sour cream, eggnish muffin.

Sides

165. Seasonal Vegetables $5.00
166. Cabbage Slaw $3.00
Pomegranate vinaigrette.
167. Popover $3.00
168. Crispy Potato Latkes $7.00
   Apple sauce & sour cream
169. Mashed Potatoes $4.00
170. Half Sour Pickles $3.00
171. French Fries $4.00
Large $4.00, Small $2.00. Choice of small or large.
173. Sautéed Kale and Brussel Sprouts $5.00
   Local apples
175. Roasted Rosemary Fingerling Potatoes $5.00

Blue Plate Classics

70. Sunday Supper $18.00
   Roasted turkey breast, stuffing, mashed potatoes, turkey gravy, cranberry chutney

71. The Bishop $20.00
   Hot corned beef & hot pastrami, potato latkes, sour cream, apple sauce, cabbage slaw, mustard aioli

72. Roasted Half Chicken $17.00
   Brussel sprouts with kale and local apples, mashed potatoes, choice of glaze lemon rosemary, ginger soy or BPK BBQ

73. Roasted Vegetable Hash
   Roasted root vegetables, butternut squash, beets, spinach, chickpeas, arugula pistou
Desserts

200. Your Own Lemon Meringue Pie $8.00
   Our own lemon curd & mounds of meringue topping

201. Bruleed Rice Pudding $6.00
   Creamy rice pudding with a crisp "burnt" sugar topping

202. Giant Toll House Chocolate Chip Cookie $8.00
   Vanilla bean ice cream, hot fudge, fresh whipped cream

203. Lisa's Pie $8.00
   Coconut ice cream, macaroons, chocolate wafer crust, toasted coconut, hot fudge

204. Chocolate Cake (gluten free) $8.00
   with vanilla bean ice cream

205. Seasonal Fruit Crisp $8.00
   with vanilla bean ice cream

207. Pop-on-Over Sundae $5.00
   Hot popover, vanilla bean ice cream, hot caramel or hot fudge sauce and whipped cream

205. Daily Sorbet $5.00
Cake Gypsy
35 East Main ST

Available for Delivery

<table>
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<tr>
<th>Day</th>
<th>Time</th>
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<tbody>
<tr>
<td>Sunday</td>
<td>10:00 AM - 4:00 PM</td>
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<td>Monday</td>
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<td>Saturday</td>
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Individual Cupcake Descriptions
Our cupcakes are $2.45 each, $14.50 for 6 or a dozen at a discount price of $28.95.

999. Open Ticket

1. Plain Jane
   1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
   Vanilla cake with vanilla butter cream frosting
dorned with white chocolate curls. Single-2.45
   1/2 dozen-14.50 Dozen-28.95

2. Opposites Attract
   1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
   Vanilla cake with chocolate butter cream frosting
   with a chocolate spiral decoration. Single-2.45
   1/2 dozen-14.50 Dozen-28.95

3. Lemon Coconut
   1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
   Lemon cake with lemon filling frosted with vanilla
   buttercream, flaked coconut and a candied lemon
   slice. Single-2.45 1/2 dozen-14.50 Dozen-28.95

4. Coconut Cream Pie
   1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
   White cupcake with coconut cream filling, coconut
   butter cream, garnished with toasted coconut.
   Single-2.45 1/2 dozen-14.50 Dozen-28.95

5. Ebony & Ivory
   1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
   Chocolate cake with vanilla butter cream frosting
   and a chocolate fan. Single-2.45 1/2 dozen-14.50
   Dozen-28.95

6. Raspberries & Creme
   1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
   Chocolate cake with raspberries and creme
   frosting with chocolate truffle ganache drizzle.
   Single-2.45 1/2 dozen-14.50 Dozen-28.95

7. Strawberry Shortcake
   1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
   White cake with strawberry filling, rimmed with
   vanilla buttercream, white sprinkles with
   strawberry buttercream frosting and a candy
   strawberry on top. Single-2.45 1/2 dozen-14.50
   Dozen-28.95

8. Signature Red Velvet
   1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
   Moist & velvety cocoa-buttercream cake topped
   with our signature cream cheese icing and velvet
   cake crumbles. Single-2.45 1/2 dozen-14.50
   Dozen-28.95

9. Birthday Cake
   1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
   Yellow cake with vanilla buttercream icing with
   confetti sprinkles. Single-2.45 1/2 dozen-14.50
   Dozen-28.95

10. Over the Rainbow
    1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
    White confetti cake with vanilla buttercream with
    rainbow sprinkles. Single-2.45 1/2 dozen-14.50
    Dozen-28.95

11. Cookies & Creme
    1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
    Chocolate cake filled with vanilla buttercream with
    cookies 'n creme frosting topped with a mini oreo.
    Single-2.45 1/2 dozen-14.50 Dozen-28.95

12. Chocolate Chip Cookie Dough
    1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
    White cake with chocolate chip cookie dough
    buttercream garnished with a mini chips ahoy (no
    raw cookie dough) Single-2.45 1/2 dozen-14.50
    Dozen-28.95

13. Dreamsicle
    1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
    Orange cake with vanilla butter cream filling and
    creamsicle flavored buttercream with orange and
    white sprinkles. Single-2.45 1/2 dozen-14.50
    Dozen-28.95

14. Pink Princess
    1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
    Vanilla cake with pink butter cream frosting
    garnished with fairy dust glitter (edible stars also
    available at no extra charge). Single-2.45 1/2
dozen-14.50 Dozen-28.95

16. Hostess with the Mostest
    1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
    Chocolate cake with vanilla butter cream filling
    dipped in chocolate and decorated with a butter
    cream swirl. Single-2.45 1/2 dozen-14.50 Dozen-28.95

17. Yin Yang
    1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
    Vanilla cupcake with half vanilla butter cream
    frosting, half chocolate butter cream frosting and
    vanilla and chocolate sprinkles. Single-2.45 1/2
    dozen-14.50 Dozen-28.95

18. Salted Caramel
    1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
    Caramel cupcake with salted caramel frosting
    garnished with a homemade salted caramel
    chocolate. Single-2.45 1/2 dozen-14.50 Dozen-28.95

19. Carrot
    1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
    Carrot cake with our signature cream cheese
    frosting garnished with a decorative carrot (no
    nuts). Single-2.45 1/2 dozen-14.50 Dozen-28.95

20. Black Forest
    1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
    Chocolate cake with cherry filling, vanilla
    buttercream frosting, chocolate flakes and a
    cherry. Single-2.45 1/2 dozen-14.50 Dozen-28.95

21. Peanut Butter Cup
    1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
    Chocolate cake with peanut butter filling topped
    with chocolate ganache and garnished with a
    piece of Reese’s peanut butter cup. Single-2.45
    1/2 dozen-14.50 Dozen-28.95
22. Boston Creme
1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
Vanilla Cupcake with custard filling, dipped in chocolate with a cherry on top. Single-2.45 1/2 dozen-14.50 Dozen-28.95

23. Chocolate Chipper
1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
Chocolate cupcake filled with chocolate buttercream dipped in chocolate, garnished with mini chocolate chips. Single-2.45 1/2 dozen-14.50 Dozen-28.95

24. Samoa
1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
Chocolate cupcake, coconut buttercream filling, caramel and chocolate frosting, toasted caramel and garnished with a Samoa girl scout cookie. Single-2.45 1/2 dozen-14.50 Dozen-28.95

25. Lemon Zinger
1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
Lemon cake with lemon buttercream frosting garnished with crushed lemon candy topping. Single-2.45 1/2 dozen-14.50 Dozen-28.95

26. Lemon Drop
1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
Lemon cupcake filled with lemon curd, frosted with vanilla buttercream garnished with a candy lemon slice. Single-2.45 1/2 dozen-14.50 Dozen-28.95

27. Cafe Mocha
1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
Chocolate cake with mocha buttercream garnished with a chocolate coffee bean. Single-2.45 1/2 dozen-14.50 Dozen-28.95

28. Tiffany
1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
Yellow cake with Tiffany blue frosting and edible white pearls. Single-2.45 1/2 dozen-14.50 Dozen-28.95

29. Tropical Paradise
1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
White cake with passion fruit filling topped with butter cream frosting and an edible sugar flower. Single-2.45 1/2 dozen-14.50 Dozen-28.95

30. Chocolate Lover
1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
Chocolate cake frosted with chocolate buttercream and chocolate curls. Single-2.45 1/2 dozen-14.50 Dozen-28.95

31. Hot Fudge Sundae
1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
Chocolate cake with vanilla butter cream drizzled with chocolate ganache, rainbow sprinkles and a marachino cherry. Single-2.45 1/2 dozen-14.50 Dozen-28.95

32. Worms & Dirt
1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
Chocolate cake with chocolate buttercream frosting topped with crushed oreo cookie crumbs and gummy worms. Yummy! Really, it is. Single-2.45 1/2 dozen-14.50 Dozen-28.95

33. Cub Cake
1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
Yellow cake with vanilla buttercream frosting with gummy bears on top and nonpareil sprinkles. Single-2.45 1/2 dozen-14.50 Dozen-28.95

34. Peanut Butter Kiss
1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
Chocolate cupcake with peanut butter frosting and mini chocolate chips. Single-2.45 1/2 dozen-14.50 Dozen-28.95

26. Lemon Drop
Lemon cupcake filled with lemon curd, frosted with vanilla buttercream garnished with a candy lemon slice. Single-2.45 1/2 dozen-14.50 Dozen-28.95

36. Peanut Butter & Jelly
1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
White cupcake with raspberry jelly and peanut butter frosting. Single-2.45 1/2 dozen-14.50 Dozen-28.95

37. Smores
1/2 Dozen $14.50, Dozen $28.95, Single $2.45.
Chocolate cupcake with marshmallow filling dipped in chocolate with graham cracker crumbs and a Hershey’s candy. Single-2.45 1/2 dozen-14.50 Dozen-28.95

38. GLUTEN FREE CUPCAKE $3.00
40. Box of 6 $14.50
41. Box of 12 $28.95
42. Box of 6 Mini Canolis $9.00
43. Box of 12 Mini Canolis $18.00
44. 12 Canolis $30.00
45. 6 Canolis $15.00

24 Hour Notice Items
Call for next day by 5PM.

50. Box of 24 Mini Cupcakes $28.95
Choose 6 Cupcakes.
51. Box of 12 Giant Cupcakes $47.40
Choose 1 Cake Flavor and up to 4 Icing Flavors
52. 12 Gluten Free Cupcakes $36.00
Choose up to 2 cake and 4 icing flavors
53. 12 Vegan Cupcakes $36.00
Choose up to 3 Cake and Icing Flavors
Salads
Add pickled beets, cranberry walnut chicken salad, grilled or blackened chicken, aboudoll sausage, grilled or blacked shrimp, or stout steak.

20. Small Spinach Salad  $9.00
   Baby Spinach, candied walnuts, dried cranberries & grape tomatoes, topped with crumbled blue cheese & bacon.

21. Large Spinach Salad  $12.00
   Baby Spinach, candied walnuts, dried cranberries & grape tomatoes, topped with crumbled blue cheese & bacon.

22. Small Caesar Salad  $6.00
   Crisp Romaine Lettuce tossed with homemade caesar dressing. Topped with croutons & fresh parmesan.

23. Large Caesar Salad  $9.00
   Crisp Romaine Lettuce tossed with homemade caesar dressing. Topped with croutons & fresh parmesan.

24. Cobb Salad  $14.00
   Blue Cheese crumbles, grilled chicken, bacon & pickled egg over a bed of mixed greens.

25. Grilled Romaine Salad  $10.00
   Halved Romaine head grilled till tender sprinkled with poppy seeds, pepper and sea salt.

26. Southwest Salad  $14.00
   Tomatoes, black olives, black beans, red onion, cheddar jack cheese & avocado over a bed of mixed greens garnished with tortilla croutons.

Sandwiches & Wraps
Wheat wrap, white, wheat, or rye breads are available. Sandwiches & wraps come with brew pub fries or pasta salad. Substituted sweet potato fries for $2, beef battered onion rings for $3, or cape cod chips for $1.

30. Olivia's Southwest Wrap  $12.00
    Blackened Chicken, black bean puree, lettuce, tomato, and avocado all wrapped up.

31. Chicken Sandwich  $9.00
    Beer battered or grilled chicken.

32. Chicken Sandwich w/ Bacon, Cheddar, & Ranch  $11.50

33. Chicken Sandwich w/ Bacon, Swiss, & Honey Mustard  $11.50

34. Chicken Sandwich w/ Buffalo Sauce & Bleu Cheese  $11.50

35. Pulled Pork Sandwich  $11.00
    Melt-in-your-mouth, bbq pork on a toasted roll topped with bbq sauce & cheddar cheese served with coleslaw.

36. Beer Battered Fish Sandwich  $10.00
    Fried to a crispy, golden brown on a fresh bun with coleslaw and tartar sauce.

37. Chicken Salad Sandwich  $9.00
    Grilled chicken tossed with candied walnuts, dried cranberries, celery and mayo served on rye bread.

38. Italian Beef Sandwich  $12.00
    Chicago style slow roasted beef & CBH beef stock for dipping. Loaded on a portuguese roll, with roasted sweet peppers or hot peppers.

39. Meatloaf Sandwich  $11.00
    Bacon wrapped meatloaf slice. This sandwich comes with grilled onions and is served on toasted rye bread.

Real Starters

1. Stout Steak Skewers  $11.00
   Teriyaki Stout Marinated Steaks skewered & grilled. Drizzles with Teriyaki sauce.

2. Nachos  $6.00
   Personal sized nachos layered with cheddar jack cheese, tomatoes, onions, olives, black beans & jalapenos. Add grilled chicken, chopped stout steak, grilled shrimp, or chili of the day.

3. Cambridge House Wings
   12 wings $13.00, 18 wings $19.50, 24 Wings $26.00, 30 Wings $32.50, 6 wings $6.50, 60 Wings $65.00. Served with blue cheese and celery. Choose qty, a sauce or dry rub.

4. Boneless Wings (5)  $8.00
   Choose sauce or dry rub

5. Calamari  $10.00
   Tubes & Tentacles fried. Choose pepperocini with marinara, garlic aioli, italian red pepper, or buffalo style.

6. Fried Sour Pickles  $6.00
   Beer Battered Spears, a deep fried delight with honey mustard dipping sauce.

7. Beer Battered Onion Rings  $9.00
   With our creamy horseradish sauce

8. Quesadilla  $8.00
   Cheddar jack cheese melted in wheat tortilla with sour cream and salsa. add pepper & onions, grilled chicken, stout steak or shrimp.

9. Buffalo Chicken Sliders (3)  $8.00
   Buffalo Chicken drizzled with Buffalo sauce. topped with cole slaw and blue cheese crumbles.

10. Chili of the Day
    Chili varies by day - ask for today's chili and today pricing.

11. Soup of the Day
    Bowl $6.00, Cup $4.00.
40. Chicken Portugese Sandwich
Grilled chicken breast topped with roasted red peppers, prosciutto and fresh mozzarella on a portugese roll.

41. Classic Reuben
Tender corned beef piled on rye bread with beer sauerkraut and topped with swiss cheese and thousand island dressing.

42. Personal Flame Grilled Pizza
Flat breads are made using some of the ingredients we use in our beef and grilled over flames. (There may be some char on your flatbread.) Pizzas are made to order.

55. Margherita Grilled Pizza
Fresh tomatoes, garlic, leaf basil, fresh mozz, and parmesan cheese.

56. Pulled Pork Grilled Pizza
Our bbq pork with bacon, onions, and parmesan cheese.

57. CHB Mac & Cheese Grilled Pizza
Sounds crazy but it is great. Add lobster for $8.50

58. Tomato Florentine Grilled Pizza
Fresh spinach, tomato slices, garlic, olive oil, mozzarella and parmesan. Add grilled chicken for $3.

59. Onion & Bacon Grilled Pizza
Caramelized Onions & Bacon with garlic and oil. (A white pizza) with mozzarella and parmesan cheeses.

Pub Entrees
Entrees come with your choice of either brew pub fries, seasoned rice, or garlic mashed potatoes. Sub for sweet fries $2, Onion rings $3. Smother your steak orm eatloaf with sauteed onions, mushrooms and crumbled bleu cheese $3.

63. Stout Steak
Tender stout marinated steak & fresh vegetables.

64. NY Strip Steak
Grilled to perfection topped with compound roasted garlic butter and served with fresh vegetables.

65. Dinner Meatloaf
Bacon wrapped beef meatloaf with mushroom gravy & fresh vegetables. Suggested side is garlic mashed potatoes.

66. Beer Battered Fish & Chips
Fillets fried to a crisp, golden brown, with tartar sauce and coleslaw. Best with the brew pub fries.

67. Baked Stuffed Cod
Cod loin fillet with a shrimp stuffing, then baked with garlic butter. Served with fresh vegetables. Side suggestion is seasoned rice.

Comfort Food

70. Brewer’s Penne
Andouille susage, broccoli & chicken breast in vodka cream sauce. Tossed with penne pasta, topped with shaved parmesan.

71. CBH Bolognese
Ground pork & beef slow cooked with tomatoes & onions, tossed with penne & topped with parmesan cheese.

72. Chicken & Artichoke
Fresh basil, dice tomato, garlic, artishokes & sauteed chicken in white wine sauce over linguine. Topped with parmesan cheese.

73. Shephard’s Pie
Seasoned ground beef with roasted corn. Topped with garlic mashed potatoes.

74. CHB Mac & Cheese
Our blended cheese sauce tossed with shellid and covered with cracker crumb topping ($12) add lobster for $8.50, bacon 1.50, chicken $3, Andouille sausage $4, Hot dog $2.

75. Pot Pie Special of the Day
Carbone’s Kitchen
Wintonbury Mall

Available for Delivery

Sunday 3:00 PM - 7:30 PM
Monday 11:30 AM - 8:30 PM
Tuesday 11:30 AM - 8:30 PM
Wednesday 11:30 AM - 8:30 PM
Thursday 11:30 AM - 8:30 PM
Friday 11:30 AM - 8:30 PM
Saturday 4:00 PM - 9:15 PM

Dine In CT           www.dineinct.com           860-673-DINE

Carbone’s Kitchen

1. Garlic Ciabatta Bread $8.00
   Roasted garlic, olive oil, Italian sharp cheese, mozzarella, marinara.
2. Burnt Ends $12.00
   House smoked beef brisket, blood orange barbecue sauce
3. Chicken Scarpariello $12.00
   Bacon wrapped chicken, hot cherry peppers, sweet and spicy chili sauce
4. Arancini $9.00
   Fried risotto cake, gorgonzola, butter, marinara
5. Melanzane Fritte $11.00
   Cracker crusted eggplant fries, pecorino Romano, pomodoro
6. Calamari Fritti $12.00
   Hot pickled cherry peppers, marinara sauce
7. House Minestrone $6.00
   A regional peasant vegetable soup
8. Soup of the Day $6.00

17. Artisanal Antipasti $16.00
   Meats, cheeses, traditional accompaniments

Lunch First Plates

10. Garlic Ciabatta Bread $8.00
11. Melanzane Fritte $11.00
   Cracker crusted eggplant fries, pecorino Romano, pomodoro
12. Mussels Brodetto $12.00
   PEI mussels, spicy green onion broth, roasted garlic, tomatoes, ricotta salata, crostini, pinot grigio
13. Burnt Ends $12.00
   House smoked beef brisket, cipollini blood orange barbecue sauce.
14. Arancini $9.00
   Fried risotto cake, gorgonzola butter, marinara
15. Calamari Fritti $13.00
   Hot pickled cherry peppers, marinara sauce
16. Chicken Scarpariello $12.00
   Bacon wrapped chicken, hot cherry peppers, sweet and spicy chili sauce

Lunch Salads

20. Caesar Salad $8.00
   Romaine, anchovy, olive oil, garlic croutons, romano
21. Caprese Salad $10.00
   Oven cured tomatoes, mozzarella, arugula, EVOO, balsamic reduction
23. Beet Salad $11.00
   Roasted beets, baby green beans, field greens, pistachio crusted goat cheese, pickled red onions, sherry vinaigrette
22. Carbone’s House Salad $8.00
   Mixed greens, radishes, carrots, tomatoes, red onions, cucumber, balsamic vinaigrette
25. Kitchen Wedge Salad $10.00
   Romaine wedge, red onion, bacon, kalamata olives, grape tomatoes, gorgonzola dressing.
26. New England Salad $11.00
   Green apples, mesclun, walnuts, cheddar, cranberries, maple mustard vinaigrette.

Lunch-Simply Prepared

your choice broccolli rabe or sautéed spinach

20. Caesar Salad $8.00
   Romaine, anchovy, olive oil, garlic croutons, romano
30. Caesar Salad $8.00
   Romaine, anchovy, olive oil, garlic croutons, romano
31. House Salad $8.00
   Field greens, radishes, carrots, tomatoes, onions, balsamic vinaigrette
32. Caprese Salad $10.00
   Oven cured tomatoes, mozzarella, arugula, EVOO, balsamic reduction
34. Beet Salad $11.00
   Roasted beets, baby green beans, field greens, pistachio crusted goat cheese, pickled red onions, sherry vinaigrette
33. Kitchen Wedge Salad $10.00
   Romaine, red onion, bacon, kalamata olives, grape tomatoes, gorgonzola dressing.
35. New England Salad $11.00
   Green apple, mesclun, cranberries, cheddar, walnuts, maple mustard vinaigrette

Dinner First Plates

10. Garlic Ciabatta Bread $8.00
11. Melanzane Fritte $11.00
   Cracker crusted eggplant fries, pecorino Romano, pomodoro
12. Mussels Brodetto $12.00
   PEI mussels, spicy green onion broth, roasted garlic, tomatoes, ricotta salata, crostini, pinot grigio
13. Burnt Ends $12.00
   House smoked beef brisket, cipollini blood orange barbecue sauce.
14. Arancini $9.00
   Fried risotto cake, gorgonzola butter, marinara
15. Calamari Fritti $13.00
   Hot pickled cherry peppers, marinara sauce
16. Chicken Scarpariello $12.00
   Bacon wrapped chicken, hot cherry peppers, sweet and spicy chili sauce

Dinner Salads

30. Caesar Salad $8.00
   Romaine, anchovy, olive oil, garlic croutons, romano
31. House Salad $8.00
   Field greens, radishes, carrots, tomatoes, onions, balsamic vinaigrette
32. Caprese Salad $10.00
   Oven cured tomatoes, mozzarella, arugula, EVOO, balsamic reduction
34. Beet Salad $11.00
   Roasted beets, baby green beans, field greens, pistachio crusted goat cheese, pickled red onions, sherry vinaigrette
33. Kitchen Wedge Salad $10.00
   Romaine wedge, red onion, bacon, kalamata olives, grape tomatoes, gorgonzola dressing.
35. New England Salad $11.00
   Green apple, mesclun, cranberries, cheddar, walnuts, maple mustard vinaigrette

40. Grilled Chicken $14.00
   your choice broccoli rabe or sautéed spinach
41. Grilled Salmon $16.00
   your choice broccoli rabe or sautéed spinach
42. Pan Seared Scallops $17.00
   your choice broccoli rabe or sautéed spinach
43. Grilled Shrimp $16.00
   your choice broccoli rabe or sautéed spinach
44. Grilled Petite Filet $18.00
Lunch-Panini, Burgers, & Grinders
Add truffle fries or regular fries $2

50. Turkey Sandwich
Turkey, bacon, Swiss cheese, cranberry mayo, arugula
$12.00

51. Burnt Endz Sandwich
House smoked brisket, mozzarella, caramelized onions, blood orange barbecue sauce
$14.00

52. Italian Grilled Cheese Panini
Mystic cheese co., melville provolone, tomato, basil, sourdough
$13.00

53. Chicken Sandwich
Grilled chicken, mozzarella, tomato, arugula, sun dried tomato aioli
$14.00

54. Kitchen Burger
Fresh ground beef, lettuce, tomato, brioche bun
$12.00

55. Cheeseburger
Fresh ground beef, provolone, caramelized onions, ciabatta, toasted brioche bun
$13.00

56. Eggplant Grinder
Ricotta, mozzarella, marinara
$12.00

57. Chicken Cutlet Grinder
Mozzarella, marinara
$14.00

58. Meatball Grinder
Roasted red peppers, provolone, marinara
$12.00

Lunch Pasta
Gluten Free and Whole Wheat pasta available upon request

60. Linguini and Meatballs
Fresh linguini, house made tenderloin meatballs, marinara sauce
$12.00

61. Sausage Rapini
Trofie pasta, house made sausage, broccoli rabe, EVOO, garlic, pecorino
$14.00

62. Ricotta Ravioli
Ricotta filled ravioli, basil, marinara sauce, pecorino romano
$13.00

63. Cavatelli Prima Vera
Butternut squash, rabe, sundried tomatoes, fontina, garlic, mushrooms, sherry wine
$13.00

64. Rigatoni Bolognese
Ground tenderloin, ground pork, pancetta, tomato cream sauce, fresh ricotta, arugula
$14.00

65. Crazy Carbonara
Fettuccine, bacon, sausage, hot pickled peppers, spinach, reggiano, cream
$15.00

Lunch-Classics

70. Eggplant Parmesan
Layered eggplant, ricotta cheese, mozzarella, marinara sauce, pasta
$12.00

71. Chicken Parmesan
Marinara sauce, fresh mozzarella, pasta
$14.00

72. Veal Parmesan
Marinara sauce, fresh mozzarella, pasta
$17.00

73. Guys Meatball Salad
Tenderloin meatballs over mixed greens, radish, carrot, red onion, cucumber, tomato, balsamic vinaigrette
$12.00

74. Chicken Picatta
Chicken picatta, fresh linguini
$15.00

69. Vegetarian Napoleon
Portabella, spinach, caramelized onion, red pepper, goat cheese, red pepper puree
$14.00

Dinner-Artisan Grilled Pizza

80. Margherita Pizza
Fresh tomatoes, basil pesto, fresh mozzarella, pecorino
$13.00

81. Vegetable Bianco Pizza
Butternut squash, broccoli rabe, onions, garlic, mushrooms, ricotta, asiago
$14.00

82. Grilled Chicken Pizza
Grilled chicken, smoked mozzarella, grilled balsamic onions, run dried tomatoes, roasted garlic spread
$15.00

83. Italian Bomb Pizza
Sausage, meatball, pepperoni, roasted peppers, mozzarella, onions
$15.00

84. Grilled Pear
Dolce gorgonzola, prosicutto di parma, Arugula, saba
$15.00

Dinner Pasta

90. Ricotta Ravioli
Ricotta filled ravioli, marinara sauce, pecorino
$17.00

91. Scallop Risotto
Scallops, squash, mushrooms, kale
$26.00

92. Cavatelli Prima Vera
Butternut squash, rabe, sundried tomato, fontina, garlic, mushrooms, sherry wine.
$17.00

93. Crazy Carbonara
Fettuccine, bacon, fennel sausage, hot pickled peppers, spinach, reggiano, cream
$19.00

94. Linguini and Meatballs
Housemade tenderloin meatballs, marinara sauce, romano
$17.00

95. Frutti Di Mare
Shrimp, scallops, cod, mussel, salmon, fresh linguini, white wine tomatoes, hard ricotta
$25.00

96. Sausage Rapini
Trofie pasta, house made sausage, broccoli rabe, EVOO, pecorino
$18.00

97. Fresh Rigatoni Bolognese
Ground tenderloin, ground pork, pancetta, tomato cream sauce, fresh ricotta, Arugula
$18.00

Dinner-Main Plate

100. Chicken Parmesan
Marinara sauce, fresh mozzarella, pasta
$19.00

101. Pork Chop Milanese
Taleggio, stuffed breaded pork chop, lemon, arugula
$26.00

102. Cod Roman Style
Olive oil poached white beans, broccoli rabe, white wine, plum tomato
$26.00

103. Tenderloin Sorrentino
Mushrooms, marsala wine, pancetta, fingerling potatoes, green beans
$29.00

104. Eggplant Parmesan
Layered eggplant, ricotta cheese, mozzarella, marinara pasta
$17.00
105. Veal Saltimbocca
   Prosciutto, sage, provolone, sherry, lemon, fingerling potatoes, spinach  $24.00
106. Veal Parmesan
   Marinara sauce, fresh mozzarella, pasta  $24.00
107. Vegetarian Napoleon
   Portobella, spinach, caramelized onion, red pepper puree, goat cheese  $18.00
108. Chicken Passaro
   Dried cherries, cranberries, raisins, port, white balsamic reduction, toasted pine nuts, spinach, polenta  $22.00
109. Salmon Oreganato
   Dijon horseradish crust, sweet potatoes, spinach, buerre blanc  $24.00
110. Tenderloin Tips Pizzaiola
   Onions, peppers, mushrooms, sherry wine, marinara, basil pesto, polenta  $24.00

Dinner-Simply Prepared
   Pick two sides

120. Salmon- Simply Prepared
   Comes with your choice of two sides  $24.00
121. Tenderloin- Simply Prepared
   Comes with your choice of two sides  $29.00
122. Chicken-Simply Prepared
   Choices with your choice of two sides  $24.00
128. Scallops- Simply Prepared
   Comes with your choice of two sides  $26.00
**Carvel**

401 Main Street

**Available for Delivery**

<table>
<thead>
<tr>
<th>Day</th>
<th>Time</th>
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<tbody>
<tr>
<td>Sunday</td>
<td>12:00 PM - 9:00 PM</td>
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<tr>
<td>Monday</td>
<td>11:00 AM - 9:00 PM</td>
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<td>Tuesday</td>
<td>11:00 AM - 9:00 PM</td>
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<tr>
<td>Friday</td>
<td>11:00 AM - 9:15 PM</td>
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<tr>
<td>Saturday</td>
<td>12:00 PM - 9:15 PM</td>
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**SPECIAL ICE CREAM KITS**

<table>
<thead>
<tr>
<th>Kit Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>303. Deluxe Ice Cream Kit - 2 Flavors</td>
<td>$26.99</td>
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<tr>
<td>2 Quarts of your choice Plus 12 empty Sugar cones and choice of 4 toppings</td>
<td></td>
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<tr>
<td>303. Deluxe Ice Cream Kit (Waffle Cones) - 2 Flavors</td>
<td>$36.49</td>
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<tr>
<td>2 Quarts of your choice Plus 12 empty Waffle cones and choice of 4 toppings</td>
<td></td>
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<tr>
<td>301. Ice Cream Kit - 1 Flavor</td>
<td>$15.99</td>
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<tr>
<td>1 Quart Flavor of your choice Plus 6 empty Sugar cones and choice of 2 toppings</td>
<td></td>
</tr>
<tr>
<td>301. Ice Cream Kit (Waffle Cones) - 1 Flavor</td>
<td>$20.99</td>
</tr>
<tr>
<td>1 Quart Flavor of your choice Plus 6 empty Sugar cones and choice of 2 toppings</td>
<td></td>
</tr>
<tr>
<td>302. Ice Cream Kit - 2 Flavors</td>
<td>$14.99</td>
</tr>
<tr>
<td>2 Pints of your choice Plus 6 empty Sugar cones and choice of 2 toppings</td>
<td></td>
</tr>
<tr>
<td>302. Ice Cream Kit (Waffle Cones) - 2 Flavors</td>
<td>$19.99</td>
</tr>
<tr>
<td>2 Pints of your choice Plus 6 empty Waffle cones and choice of 2 toppings</td>
<td></td>
</tr>
</tbody>
</table>

**SPECIAL ICE CREAM KITS**

4. **Sheet - Small**
   - Layers of freshly made premium vanilla and chocolate ice cream, separated by a layer of our famous chocolate crunchies. Serves a party up to 18
   - $31.99

5. **Sheet - Medium**
   - Layers of freshly made premium vanilla and chocolate ice cream, separated by a layer of our famous chocolate crunchies. Serves a party up to 28
   - $41.99

6. **Sheet - Large**
   - Layers of freshly made premium vanilla and chocolate ice cream, separated by a layer of our famous chocolate crunchies. Serves a party up to 38
   - $59.99

**Novelties**

7. **6 pk Flying Saucers**
   - Creamy soft serve vanilla ice cream served between 2 flying saucer crackers
   - $8.99

8. **6pk Deluxe Flying Saucers**
   - Your choice of soft serve ice cream rolled in any topping, served between 2 flying saucer crackers
   - $9.99

9. **6 pk Chipsters**
   - Vanilla ice cream rolled in chocolate chips, served between 2 chocolate chip cookies
   - $9.99

10. **6 pk Brown Bonnets**
    - Sugar cone filled with ice cream and dipped in chocolate coating
    - $10.99

12. **18 pk Lil Rounders**
    - Made with premium vanilla ice cream served between 2 mini cookies. 4 cookie flavors...
    - $16.99

14. **18 pk Oreo Lil Rounders**
    - Made with premium vanilla ice cream served between 2 mini Oreo cookies.
    - $16.99

15. **Pint-Sof Serve**
    - Vanilla, chocolate or swirl
    - $4.99

16. **Pint Hard Ice Cream**
    - $5.49

17. **Quart**
    - Hard or soft same price
    - $9.99

**Holiday Cakes**

- **Write in the comments box what is suppose to be on the cakes**

20. **Game Ball**
    - Large $27.99, Small $18.99. Have a ball with layers of freshly made premium chocolate and vanilla ice cream, separated by a layer of our famous chocolate crunchies

24. **Fudgie the Whale Small**
    - Layers of freshly made vanilla and chocolate ice cream separated by a layer of chocolate crunchies, topped with milk fudge, vanilla crunchies and whipped topping
    - $24.99

25. **Fudgie the Whale Large**
    - Layers of freshly made vanilla and chocolate ice cream separated by a layer of chocolate crunchies, topped with milk fudge, vanilla crunchies and whipped topping
    - $31.99

**Signature Cakes**

- **Write in the comments box what is suppose to b on the cakes**

24. **Fudgie the Whale Small**
    - Layers of freshly made vanilla and chocolate ice cream separated by a layer of chocolate crunchies, topped with milk fudge, vanilla crunchies and whipped topping
    - $24.99

25. **Fudgie the Whale Large**
    - Layers of freshly made vanilla and chocolate ice cream separated by a layer of chocolate crunchies, topped with milk fudge, vanilla crunchies and whipped topping
    - $31.99
27. **Cookie Puss Large**

   Layers of freshly made vanilla and chocolate ice cream separated by a layer of chocolate crunchies, all topped with a scoop of chocolate ice cream in a sugar cone, 2 chocolate chip cookies, white whipped topping, milk fudge and shredded coconut

   **$31.99**
Center Grill
3 Turkey Hills Rd

Available for Delivery

Sunday: 11:00 AM - 3:00 PM
Monday: 11:00 AM - 3:00 PM
Tuesday: 11:00 AM - 3:00 PM
Wednesday: 11:00 AM - 3:00 PM
Thursday: 11:00 AM - 3:00 PM
Friday: 11:00 AM - 3:00 PM
Saturday: 11:00 AM - 3:00 PM

Breakfast Basics

1. AM Special
   Egg & Cheese on a hard roll with coffee & a hashbrown.
   
2. Fried Egg & Cheese on a hard roll
   Jumbo Egg & American Cheese on a hard roll.

3. Hungry Man Sandwich (Served on a Portuguese Roll)
   2 Jumbo Eggs with American Cheese

4. Hungry Man Sandwich (Served on a Portuguese Roll, add a Meat & Homefries)
   2 Jumbo Eggs with American Cheese

5. Bagel Sandwich
   Toasted Bagel served with Smoked Salmon/Cream Cheese & Red Onion.

6. Lox Deluxe
   Plain Bagel served with Smoked Salmon/Cream Cheese/Red Onion/Tomato & a Jumbo Egg.

Egg Platters

10. Standard Breakfast
    2 Jumbo Eggs cooked to your liking. With Homefries & Toast.

11. Standard Breakfast (2) (Add a Protein)
    2 Jumbo Eggs cooked to your liking. With Homefries & Toast. Add Bacon/Ham/Sausage Or Turkey Sausage

12. Egg Platters (3) Add Cornbeef
    2 Jumbo Eggs cooked to your liking. Add Cornbeef Hash.

13. Egg Platters (4) Add Kielbasa
    2 Jumbo Eggs cooked to your liking. Add Kielbasa

14. Lumber Jack Special
    3 Jumbo Eggs cooked to your liking. Your choice of meat, homefries, a buttermilk pancake & toast.

15. Ham Steak
    2 Jumbo Eggs, Ham Steak, Homefries & Toast.

16. Steak & Eggs
    2 Jumbo Eggs, Steak, Homefries & Toast.

17. Steak & 2 Eggs
    2 Jumbo Eggs, Steak, Homefries & Toast.

18. Steak & 3 Eggs
    2 Jumbo Eggs, Steak, Homefries & Toast.

19. Steak & Sausage
    2 Jumbo Eggs, Steak, Sausage, Homefries & Toast.

20. Classic Three Cheese (2 Eggs) $6.95
    Jumbo Eggs, Provolone, American & Cheddar Cheese, Homefries & Toast

21. Classic Three Cheese (3 Eggs) $7.95
    Jumbo Eggs, Provolone, American & Cheddar Cheese, Homefries & Toast.

22. Mushroom & Swiss (2 Eggs) $6.95
    Eggs, Mushrooms, Swiss Cheese, Homefries & Toast

23. Mushroom & Swiss (3 Eggs) $7.95
    Eggs, Mushrooms, Swiss Cheese, Homefries & Toast

24. Western (2 Eggs) $6.95
    Eggs, Ham, Cheese, Onions, Peppers, Homefries & Toast

25. Western (3 Eggs) $7.95
    Eggs, Ham, Cheese, Onions, Peppers, Homefries & Toast

26. Vegetarian (2 Eggs) $6.95
    Eggs, Onions, Peppers, Mushrooms, Broccoli, American Cheese, Homefries & Toast

27. Vegetarian (3 Eggs) $7.95
    Eggs, Onions, Peppers, Mushrooms, Broccoli, American Cheese, Homefries & Toast

Omelettes

20. Classic Three Cheese (2 Eggs) $6.95
    Jumbo Eggs, Provolone, American & Cheddar Cheese, Homefries & Toast

21. Classic Three Cheese (3 Eggs) $7.95
    Jumbo Eggs, Provolone, American & Cheddar Cheese, Homefries & Toast.

22. Mushroom & Swiss (2 Eggs) $6.95
    Eggs, Mushrooms, Swiss Cheese, Homefries & Toast

23. Mushroom & Swiss (3 Eggs) $7.95
    Eggs, Mushrooms, Swiss Cheese, Homefries & Toast

24. Western (2 Eggs) $6.95
    Eggs, Ham, Cheese, Onions, Peppers, Homefries & Toast

25. Western (3 Eggs) $7.95
    Eggs, Ham, Cheese, Onions, Peppers, Homefries & Toast

26. Vegetarian (2 Eggs) $6.95
    Eggs, Onions, Peppers, Mushrooms, Broccoli, American Cheese, Homefries & Toast

27. Vegetarian (3 Eggs) $7.95
    Eggs, Onions, Peppers, Mushrooms, Broccoli, American Cheese, Homefries & Toast

Specialty Omelettes

30. Allies Jalapeno Pepper (2 Eggs) $7.95
    Cream Cheese/Cheddar Cheese/Bacon/Jalapenos/Homefries & Toast

31. Allies Jalapeno Pepper (3 Eggs) $8.95
    Cream Cheese/Cheddar Cheese/Bacon/Jalapenos/Homefries & Toast

32. Corned Beef Hash (2 Eggs) $7.95
    Eggs/ Corned Beef Hash/American Cheese/Homefries & Toast

33. Corned Beef Hash (3 Eggs) $8.95
    Eggs/Corned Beef Hash/American Cheese/Homefries & Toast

34. Denver (2 Eggs) $7.95
    Eggs/Ham/ Sausage/ American Cheese/Onions/Peppers/Homefries & Toast

35. Denver (3 Eggs) $8.95
    Eggs/Ham/Sausage/ American Cheese/Onions/Peppers/Homefries & Toast

36. Greek Omelette (2 Eggs) $7.95
    Eggs/Feta & American Cheese/Saute’d Spinach/Homefries & Toast

37. Greek Omelette (3 Eggs) $8.95
    Eggs/Feta & American Cheese/Saute’d Spinach/Homefries & Toast

38. Meat Lovers (2 Eggs) $7.95
    Eggs/Ham/ Bacon/ Sausage/ American Cheese/Homefries & Toast

39. Meat Lovers (3 Eggs) $8.95
    Eggs/Ham/ Bacon/ Sausage/ American Cheese/Homefries & Toast
### Buttermilk Pancakes
- **45. 1 Jumbo Pancake**
  - 1 Jumbo Pancake/Syrup & Butter
  - $3.95
- **46. 2 Jumbo Pancakes**
  - 2 Jumbo Pancakes/Syrup & Butter
  - $6.95

### French Toast
- **50. French Toast (Single Challah Bread)**
  - $3.95
- **51. French Toast (Double Challah Bread)**
  - $5.95

### Greek Yogurt Or Fresh Fruit Bowl
- **55. Greek Parfait (Small)**
  - Nature Valley Granola & Honey
  - $3.95
- **56. Greek Parfait (Large)**
  - Nature Valley Granola & Honey
  - $5.75
- **57. All American Parfait (Small)**
  - Non Fat Greek Yogurt/Strawberries/Blueberries & Granola
  - $3.95
- **58. All American Parfait (Large)**
  - Non Fat Greek Yogurt/Strawberries/Blueberries & Granola
  - $5.75
- **59. Fruit Bowl**
  - Fresh sliced Seasonal Fruit
  - $2.99

### Greek Yogurt Or Fresh Fruit Bowl
- **55. Greek Parfait (Small)**
  - Nature Valley Granola & Honey
  - $3.95
- **56. Greek Parfait (Large)**
  - Nature Valley Granola & Honey
  - $5.75
- **57. All American Parfait (Small)**
  - Non Fat Greek Yogurt/Strawberries/Blueberries & Granola
  - $3.95
- **58. All American Parfait (Large)**
  - Non Fat Greek Yogurt/Strawberries/Blueberries & Granola
  - $5.75
- **59. Fruit Bowl**
  - Fresh sliced Seasonal Fruit
  - $2.99

### Sides
- **64. Muffins**
  - $2.00
- **65. Bagels**
  - $2.50
- **66. Toast**
  - $1.00
- **67. English Muffins**
  - $1.50
- **68. Plain Cream Cheese**
  - $0.75
- **69. Bacon**
  - $2.75
- **70. Turkey Sausage Patty**
  - $2.75
- **71. Savory Sausage Link**
  - $2.75
- **72. Ham**
  - $2.75
- **73. Kielbasa**
  - $3.25
- **74. Corned Beef Hash**
  - $4.50
- **75. Homefries**
  - $3.50
- **76. Sweet Potato Fries**
  - $4.50

### Beverages
- **80. Specialty Coffee (Small)**
  - $2.00
- **81. Specialty Coffee (Large)**
  - $4.00
- **82. Chai Tea (Small)**
  - $2.00
- **83. Chai Tea (Large)**
  - $3.50
- **84. Milk (Small)**
  - $1.50
- **85. Milk (Large)**
  - $2.45
- **86. Orange Juice (Small)**
  - $1.50
- **87. Orange Juice (Large)**
  - $2.45
- **88. Apple Juice (Small)**
  - $1.50
- **89. Apple Juice (Large)**
  - $2.45
- **90. Vanilla Milk Shake**
  - $4.50

### Daily Lunch Specials
- **98. Chicken Pot Pie**
  - White meat Chicken, Carrots, Celery, Peas, & Potatoes topped with a Cheddar Biscuit. Served with a side of Greens.
  - $9.95
- **99. Swedish Meatballs**
  - $9.95
- **100. Meatloaf Marsala**
  - Meatloaf with a Wine sauce & Homefries.
  - $9.95
- **101. Turkey BLT**
  - 8oz Fresh Turkey Bacon, Lettuce, Tomato, in between 3 Pieces of Bread. Served with Homefries, Cole slaw & a Pickle.
  - $8.95
- **102. Chicken Gyro**
  - Grilled Chicken, Farmer Salad, & Homemade Tzatziki Sauce on a Pita Bread. Served with Homefries & a Pickle

### Off The Grill
- **108. Tuna Melt**
  - Tuna, Swiss Cheese, & Tomato Grilled. Served with Homefries, Cabbage Apple Slaw & a Pickle
  - $7.95
- **109. Patty Melt**
  - 8oz Fresh Formed Burger, Caramalized Onions, Provolone Cheese, Grilled. Served with Homefries, Cabbage Apple Slaw & a Pickle
  - $8.95
- **110. Meatloaf**
  - Meatloaf, American Cheese & Cranberry Mayo Served with Homefries, Cabbage Apple Slaw & a Pickle
  - $8.95
- **111. 3 Cheese Grilled Cheese**
  - American, Provolone & Cheddar Cheese Grilled. Served with Homefries, Cabbage Apple Slaw & a Pickle
  - $6.95

### Toasted
- **115. BLT Egg Salad**
  - Egg Salad, Bacon, Lettuce & Tomato Served with Homefries, Cabbage Apple Slaw & a Pickle
  - $7.95
- **116. Tuna Salad**
  - White Tuna Salad, Lettuce & Tomato Served with Homefries, Cabbage Apple Slaw & a Pickle
  - $7.95
- **117. Chicken Salad**
  - All White Meat Chicken Salad, Lettuce & Tomato Served with Homefries, Cabbage Apple Slaw & a Pickle
  - $7.95
- **118. Roasted Turkey**
  - Roasted Turkey, Lettuce, Tomato & Cranberry Mayo Served with Homefries, Cabbage Apple Slaw & a Pickle
  - $8.95
- **119. BLT**
  - Bacon, Lettuce, Tomato & Mayo Served with Homefries, Cabbage Apple Slaw & a Pickle
  - $7.95
- **120. Mediterranean Grilled Chicken**
  - $8.95
### Burgers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>125. Classic Burger</td>
<td>$8.95</td>
</tr>
<tr>
<td>8oz Fresh hand formed Angus Burger on a Hard Roll. Served with Homefries, Cabbage Apple Slaw &amp; a Pickle</td>
<td></td>
</tr>
<tr>
<td>129. Mushroom Swiss Burger</td>
<td>$9.95</td>
</tr>
<tr>
<td>8oz Fresh formed Angus Burger, Mushrooms, &amp; Swiss Cheese on a Hard Roll. Served with Homefries, Cabbage Apple Slaw &amp; a Pickle</td>
<td></td>
</tr>
<tr>
<td>130. Veggie Burger</td>
<td>$8.95</td>
</tr>
<tr>
<td>Veggie Patty, Lettuce, Tomato, &amp; Red Onion on a Hard Roll with Mayo. Served with Homefries, Cabbage Apple Slaw &amp; a Pickle</td>
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</tbody>
</table>

### Salads

**“All Salads are served with Fresh Mixed Greens”**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>135. Garden Salad</td>
<td>$5.95</td>
</tr>
<tr>
<td>Mixed Greens, Onion, Tomato, Cucumber &amp; Radishes</td>
<td></td>
</tr>
<tr>
<td>136. Crispy Chicken Salad</td>
<td>$7.95</td>
</tr>
<tr>
<td>Garden Salad topped with Crispy Chicken</td>
<td></td>
</tr>
<tr>
<td>137. Cobb Salad</td>
<td>$9.75</td>
</tr>
<tr>
<td>Garden Salad topped with Crispy Chicken, Tomatoes, Cucumbers, Bacon, Black Olives, Cheese &amp; a Hard Boiled Egg</td>
<td></td>
</tr>
<tr>
<td>138. Greek Salad</td>
<td>$8.95</td>
</tr>
<tr>
<td>Garden Salad with Feta Cheese, Black Olives &amp; Tomatoes</td>
<td></td>
</tr>
<tr>
<td>139. BLT Wedge Salad</td>
<td>$6.99</td>
</tr>
<tr>
<td>Iceburg Wedge, Bacon, Tomato, Onion &amp; Blue Cheese</td>
<td></td>
</tr>
</tbody>
</table>

### Soups

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>144. House Soup (Bowl)</td>
<td>$4.50</td>
</tr>
<tr>
<td>Creamy Lemon Chicken with Orzo</td>
<td></td>
</tr>
<tr>
<td>145. Chicken Lime Chili (Bowl)</td>
<td>$5.95</td>
</tr>
<tr>
<td>Topped with Cheddar Cheese &amp; Sour Cream. Served with Corn Chips</td>
<td></td>
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</tbody>
</table>

### Lunch Sides

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>150. French Fries</td>
<td>$3.50</td>
</tr>
<tr>
<td>151. Onion Rings</td>
<td>$4.50</td>
</tr>
<tr>
<td>152. Homefries</td>
<td>$3.50</td>
</tr>
<tr>
<td>153. Cabbage Apple Slaw</td>
<td>$2.00</td>
</tr>
<tr>
<td>154. Sweet Potato Fries</td>
<td>$4.50</td>
</tr>
</tbody>
</table>
Chatterley's
2 Bridge Street

Available for Delivery

<table>
<thead>
<tr>
<th>Day</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sunday</td>
<td>11:30 AM - 9:00 PM</td>
</tr>
<tr>
<td>Monday</td>
<td>11:30 AM - 9:00 PM</td>
</tr>
<tr>
<td>Tuesday</td>
<td>11:30 AM - 9:00 PM</td>
</tr>
<tr>
<td>Wednesday</td>
<td>11:30 AM - 9:00 PM</td>
</tr>
<tr>
<td>Thursday</td>
<td>11:30 AM - 9:00 PM</td>
</tr>
<tr>
<td>Friday</td>
<td>11:30 AM - 9:15 PM</td>
</tr>
<tr>
<td>Saturday</td>
<td>11:30 AM - 9:15 PM</td>
</tr>
</tbody>
</table>

Appetizers

1. **French Onion Soup with Wild Mushrooms** $6.00
   - French onions, red wine, wild mushrooms, mozzarella, parmesan & garlic

2. **Native Coast Fried Calamari** $11.00
   - Fried crispy & tossed with banana peppers, kalamata olives, parmesan & garlic

3. **Grilled Pizza** $11.00
   - Grilled chicken, broccoli, bacon, tomato sauce, mozzarella & garlic

4. **Mussels and Sausage** $11.00
   - Sautéed mussels, chorizo, tomatoes, white beans and garlic asiago crostini

Salads

5. **Baby Greens and Toasted Goat Cheese** $10.00
   - Grilled apricots, raisins, spicy pecans, julienne apple & strawberry vinaigrette

6. **Warm Grilled Chicken Salad** $12.00
   - Mixed greens, grape tomatoes, kalamata olives, vinegar peppers and warm oriental dressing

7. **Poached Pear, Stilton & Walnut Salad** $10.00
   - Dressed baby greens, balsamic glaze

8. **Roasted Beet Salad** $10.00
   - Red onion, baby spinach, goat cheese, citrus vinaigrette

9. **Classic Caesar Salad** $8.00
   - Garlic croutons & aged parmesan

10. **New England Cobb Salad** $12.00
    - Grilled chicken, smoked bacon, boiled egg, dried cranberries, blue cheese crumbles, red onion and balsamic blue cheese vinaigrette

Lunch Entrees

11. **Angel Hair Pasta** $12.00
    - Pan seared scallops, roasted peppers, basil, roasted garlic, tomato and finished with brandy and butter

12. **Risotto** $13.00
    - Shrimp, roasted tomatoes, broccoli, fresh basil and frizzled leeks

13. **Baked Penne** $11.00
    - Prosciutto, baby peas, wild mushrooms, garlic and asiago cream topped with buttered crumbs and baked

14. **Sautéed Crab Cakes** $10.00
    - Baby green salad & lemon basil aioli

15. **House Made Meatloaf** $12.00
    - Served with tomato demi glace, scallion potato croquette and seasonal vegetables

16. **Pulled Pork Tostado** $11.00
    - Pico de gallo, guacamole, cumin sour cream, shredded lettuce and grape tomatoes

17. **Grilled Salmon** $12.00
    - Over wilted kale salad, grape tomatoes, red onion and warm bacon vinaigrette

Sandwiches

18. **Smoked Turkey Ryeuben** $10.00
    - All natural turkey, rye bread, guinness-brown sugar sauerkraut, swiss cheese & thousand island dressing

19. **Black Angus Chatterley Burger** $11.00
    - Lettuce, Tomato & Red Onion

20. **New Hartford Steak Sandwich** $12.00
    - Grilled strip steak, sautéed mushrooms, frizzled onions, American cheese on ciabatta roll

21. **Chicken BLT Caesar Wrap** $11.00
    - Grilled chicken, romaine, classic Caesar dressing, tomato, smoked bacon and parmesan

22. **Fried Cod** $12.00
    - On a toasted bun with shredded lettuce, tomato and caper lemon mayonnaise

23. **Grilled Cheese Panini** $9.00
    - Prosciutto, tomato, arugula and fontina

24. **Grilled Cajun Chicken** $11.00
    - Caramelized onions, gorgonzola, lettuce, tomato and mayonnaise on a grilled brioche bun

25. **Southwest Veggie Burger** $10.00
    - On brioche roll with guacamole, tomato, lettuce & salsa

26. **Pig Pen Sandwich** $9.00
    - Sweet BBQ pulled pork, traditional cole slaw and cheddar cheese on a soft roll

DINNER MENU

27. **French Onion Soup with Wild Mushroom** $6.00
28. **Mussels and Sausage** $11.00
    - Sautéed mussels, chorizo, tomatoes, white beans and garlic asiago crostini

29. **Buffalo Shrimp** $12.00
    - Served over grilled polenta with melted gorgonzola

30. **Native East Coast Fried Calamari** $11.00
    - Fried crisp with banana peppers, kalamata olives, parmesan & garlic

31. **Grilled Pizza** $9.00
    - Chicken, broccoli, bacon, tomato sauce, mozzarella & blue cheese

32. **Sautéed Crab Cake** $9.00
    - With baby green salad & lemon basil aioli

33. **Risotto** $9.00
    - Sweet baby peas, wild mushrooms, fried zucchini and truffle oil

Order Online: http://1232.DeliveryCheckout.com/direct/delivery/Chatterleys
Salads

60. Baby Greens & Toasted Goat Cheese $10.00
tossed with grilled apricots, craisons, spicy pecans, julienne apple & strawberry vinaigrette

61. Chopped Salad $10.00
artichokes, red peppers, kalamata olives, capers, tomatoes, cucumber, feta cheese, garbanzo beans, polenta croutons and white bean vinaigrette

62. Roasted Beet Salad $10.00
with red onion, baby spinach, goat cheese, citrus vinaigrette

63. Wilted Kale Salad $9.00
grape tomatoes, fresh mozzarella, red onion and warm apples bacon vinaigrette

64. Poached Pear, Stilton & Walnut Salad $10.00
Dressed baby greens & balsamic glaze

65. Classic Caesar Salad $8.00
Garlic Croutons & shaved aged parmesan

66. Mixed Green Salad $6.00
Choice of house-made dressing

Entrees

70. Pan Seared Sea Scallops $27.00
 glazed with brandy and served with roasted tomato risotto, fresh basil and frizzled leeks

71. Grilled Double Cut Pork Chop $21.00
 cheddar mashed potatoes, guinness sauerkraut and whole grain mustard sauce

72. Marinated Grilled Lamb Chops $23.00
 sautéed greens, white beans, tomato, pancetta and garlic

73. Cavatelli $19.00
 braised pork, roasted peppers, sweet corn, smoked mozzarella, basil, cream and garlic crumbs

74. Sterling Silver New York Strip Steak $27.00
 "Premium aged" with a garlic-gorgonzola butter & fried onions

75. Goat Cheese and Spinach Ravioli $20.00
 grilled chicken, caramelized onions, Italian parsley, garlic and extra virgin olive oil

76. Tempura Yellowfin Tuna $23.00
 Wakame seaweed salad, steamed jasmine rice, pickled ginger, wasabi & soy dipping sauce

77. Fresh Herb Crusted Cod $22.00
 finished with a sherry butter sauce

78. Boneless Korean BBQ Beef Short Ribs $24.00
 braised slowly and served with wasabi mashed potatoes and crispy carrots

79. Cavatappi and Shrimp $22.00
 sweet baby peas, fire roasted red peppers, basil, parmesan, tossed in a creamy cajun sauce

80. Penne Rigate $19.00
 sweet Italian sausage, wild mushrooms, broccoli, gorgonzola cream

81. Breaded Chicken Cutlets $18.00
 over angel hair pasta with spinach, prosciutto, garlic and white wine butter sauce
Coffee Trade  
21 West Main St  

Available for Delivery  
Sunday: CLOSED  
Monday: 9:30 AM - 6:00 PM  
Tuesday: 9:30 AM - 6:00 PM  
Wednesday: 9:30 AM - 6:00 PM  
Thursday: 9:30 AM - 6:00 PM  
Friday: 9:30 AM - 6:00 PM  
Saturday: 9:30 AM - 6:00 PM  

---  

**Regular Coffees**  
All Coffee Beans are Roasted and can be Ground upon ordering. All prices are per pound. Add additional time for orders over 10 lbs.  

<table>
<thead>
<tr>
<th>No.</th>
<th>Coffee</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Colombia Supremo</td>
<td>$11.25</td>
</tr>
<tr>
<td>2.</td>
<td>Costa Rican Tarrazu</td>
<td>$11.25</td>
</tr>
<tr>
<td>3.</td>
<td>Ethiopian Sidamo</td>
<td>$12.99</td>
</tr>
<tr>
<td>4.</td>
<td>Guatemala Antigua</td>
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</tr>
<tr>
<td>5.</td>
<td>Guatemala Huehuetenango</td>
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</tr>
<tr>
<td>6.</td>
<td>Hawaiian Maui</td>
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</tr>
<tr>
<td>7.</td>
<td>Java Estate</td>
<td>$11.25</td>
</tr>
<tr>
<td>8.</td>
<td>Kenya AA</td>
<td>$11.25</td>
</tr>
<tr>
<td>9.</td>
<td>Mexican</td>
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</tr>
<tr>
<td>10.</td>
<td>Moka Java</td>
<td>$12.25</td>
</tr>
<tr>
<td>11.</td>
<td>Obama Blend</td>
<td>$12.99</td>
</tr>
<tr>
<td>13.</td>
<td>Olde Trade Blend</td>
<td>$11.25</td>
</tr>
<tr>
<td>14.</td>
<td>Panama Boquete</td>
<td>$11.25</td>
</tr>
<tr>
<td>15.</td>
<td>Sumatra Mandheling</td>
<td>$11.25</td>
</tr>
</tbody>
</table>

---  

**Full City Roast**  
Roasted darker than regular coffee listed above but not as dark as listed below. All Coffee Beans are Roasted and can be Ground upon ordering. All prices are per pound. Add additional time for orders over 10 lbs.  

<table>
<thead>
<tr>
<th>No.</th>
<th>Coffee</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>21.</td>
<td>Viennese Roast</td>
<td>$11.50</td>
</tr>
</tbody>
</table>

---  

**Organics**  
All Coffee Beans are Roasted and can be Ground upon ordering. All prices are per pound. Add additional time for orders over 10 lbs.  

<table>
<thead>
<tr>
<th>No.</th>
<th>Coffee</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>30.</td>
<td>Brazilian Dark Roast Organic</td>
<td>$12.99</td>
</tr>
<tr>
<td>31.</td>
<td>Mexican Organic</td>
<td>$12.99</td>
</tr>
</tbody>
</table>

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**Dark Roast**  
All Coffee Beans are Roasted and can be Ground upon ordering. All prices are per pound. Add additional time for orders over 10 lbs.  

<table>
<thead>
<tr>
<th>No.</th>
<th>Coffee</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>40.</td>
<td>French Roast</td>
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</tr>
<tr>
<td>41.</td>
<td>Italian Roast</td>
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<tr>
<td>42.</td>
<td>Mexican Dark Roast</td>
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</tr>
<tr>
<td>43.</td>
<td>Panama Dark Roast</td>
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</tr>
<tr>
<td>44.</td>
<td>Sumatra Dark Roast</td>
<td>$11.50</td>
</tr>
</tbody>
</table>

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**Dark Roast Blends**  
All Coffee Beans are Roasted and can be Ground upon ordering. All prices are per pound. Add additional time for orders over 10 lbs  

<table>
<thead>
<tr>
<th>No.</th>
<th>Coffee</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>50.</td>
<td>Captain's Blend</td>
<td>$11.50</td>
</tr>
<tr>
<td>51.</td>
<td>JP Blend</td>
<td>$11.50</td>
</tr>
<tr>
<td>52.</td>
<td>Simsbury Blend</td>
<td>$11.50</td>
</tr>
</tbody>
</table>

---  

**Swiss Water Process Decafs**  
All Coffee Beans are Roasted and can be Ground upon ordering. All prices are per pound. Add additional time for orders over 10 lbs  

<table>
<thead>
<tr>
<th>No.</th>
<th>Coffee</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>60.</td>
<td>Columbian Decaf</td>
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<tr>
<td>61.</td>
<td>Ethiopian Sidamo Decaf</td>
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</tr>
<tr>
<td>62.</td>
<td>French Roast Decaf</td>
<td>$11.75</td>
</tr>
<tr>
<td>63.</td>
<td>Guatemala Decaf</td>
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</tr>
<tr>
<td>64.</td>
<td>Olde Avon Blend Decaf</td>
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</tr>
<tr>
<td>65.</td>
<td>Olde Trade Decaf</td>
<td>$11.75</td>
</tr>
<tr>
<td>66.</td>
<td>Simsbury Blend Decaf</td>
<td>$11.75</td>
</tr>
<tr>
<td>67.</td>
<td>Sumatra Decaf</td>
<td>$11.75</td>
</tr>
</tbody>
</table>

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**Flavored Coffees**  
All Coffee Beans are Roasted and can be Ground upon ordering. All prices are per pound. Add additional time for orders over 10 lbs  

<table>
<thead>
<tr>
<th>No.</th>
<th>Coffee</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>70.</td>
<td>Almond Joy</td>
<td>$11.25</td>
</tr>
<tr>
<td>71.</td>
<td>Amaretto</td>
<td>$11.25</td>
</tr>
<tr>
<td>72.</td>
<td>Angel Whispers</td>
<td>$11.25</td>
</tr>
<tr>
<td>73.</td>
<td>Bourbon Pecan Torte</td>
<td>$11.25</td>
</tr>
<tr>
<td>74.</td>
<td>Burning Desire</td>
<td>$11.25</td>
</tr>
<tr>
<td>75.</td>
<td>Butterscotch Toffee</td>
<td>$11.25</td>
</tr>
<tr>
<td>76.</td>
<td>Caramel</td>
<td>$11.25</td>
</tr>
<tr>
<td>77.</td>
<td>Chocolate Avalanche</td>
<td>$11.25</td>
</tr>
<tr>
<td>78.</td>
<td>Chocolate Cherry Kiss</td>
<td>$11.25</td>
</tr>
<tr>
<td>79.</td>
<td>Chocolate Cinnamon Hazelnut</td>
<td>$11.25</td>
</tr>
<tr>
<td>80.</td>
<td>Chocolate Raspberry</td>
<td>$11.25</td>
</tr>
<tr>
<td>81.</td>
<td>Cinnamon</td>
<td>$11.25</td>
</tr>
<tr>
<td>82.</td>
<td>Cinnamon Gingerbread</td>
<td>$11.25</td>
</tr>
<tr>
<td>83.</td>
<td>Coconut Supreme</td>
<td>$11.25</td>
</tr>
<tr>
<td>84.</td>
<td>Cranberry Creme Brulee</td>
<td>$11.25</td>
</tr>
<tr>
<td>85.</td>
<td>Creme Brulee</td>
<td>$11.25</td>
</tr>
</tbody>
</table>
86. Dark Chocolate Mint $11.25
87. Dutch Cinnamon Apple $11.25
88. French Vanilla $11.25
89. German Chocolate Cake $11.25
90. Graham Cracker $11.25
91. Hazelnut $11.25
92. Highlander Grog $11.25
93. Jamaican Me Crazy $11.25
94. Kahlua & Creme $11.25
95. Maple Cinnamon $11.25
96. Macadamia Nut & Creme $11.25
97. Pumpkin Pie $11.25
98. Royal Scottish Creme $11.25
99. Snickerdoodle $11.25
100. Spiced Caramel Apple $11.25
101. Streusel Cake $11.25
102. Totally Nuts $11.25
103. Trader’s Secret $11.25

**Flavored Decafs**

All Coffee Beans are Roasted and can be Ground upon ordering. All prices are per pound. Add additional time for orders over 10 lbs

200. Bourbon Pecan Torte $11.99
201. Chocolate Raspberry Decaf $11.99
203. Creme Brulee Decaf $11.99
204. French Vanilla Decaf $11.99
205. Hazelnut Decaf $11.99
206. Trader’s Secret Decaf $11.99

**Bulk Loose Teas**

300. English Breakfast $12.99
301. Irish Breakfast Tea $16.50
302. Earl Grey $10.99
303. Formosa Oolong $13.50
304. Darjeerling Fancy $18.99
305. Chicory $11.99
306. English Breakfast Decaf $25.99
Da Capo of Avon
5 East Main Street

Available for Delivery

<table>
<thead>
<tr>
<th>Day</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sunday</td>
<td>11:00 AM - 9:00 PM</td>
</tr>
<tr>
<td>Monday</td>
<td>11:00 AM - 9:00 PM</td>
</tr>
<tr>
<td>Tuesday</td>
<td>11:00 AM - 9:00 PM</td>
</tr>
<tr>
<td>Wednesday</td>
<td>11:00 AM - 9:00 PM</td>
</tr>
<tr>
<td>Thursday</td>
<td>11:00 AM - 9:00 PM</td>
</tr>
<tr>
<td>Friday</td>
<td>11:00 AM - 9:15 PM</td>
</tr>
<tr>
<td>Saturday</td>
<td>11:00 AM - 9:15 PM</td>
</tr>
</tbody>
</table>

Antipasti (Lunch)

1. Zuppa (lunch) $6.00
   Pasta Fagioli or soup del giorno.

2. Calamari Fritti $9.00
   Fried Calamari, cherry peppers, caper aioli, spicy marinara

3. Mussels $9.00
   Mussels, plum tomatoes, roasted garlic, red pepper flakes

4. Caprese $7.00
   Fresh mozzarella, ripe vine tomatoes, roasted peppers, arugula, basil, balsamic

5. Bruschetta Traditional $8.00
   Brick oven Italian bread, diced tomato, pecorino romano, garlic, parsley, oregano, olive oil, salt and pepper

6. Antipasto $12.00
   Assorted salumi, citrus olives, artichokes, wild mushrooms, grana padano, grilled rusted bread, creamy gorgonzola, primo cheese, roasted peppers

7. Pan Seared Scallops $12.00
   Served with creamy polenta & crispy prosciutto

8. Da Capo Chips $7.00
   Eggplant and zucchini chips, artichokes w/ our cucumber yogurt dip

Lunch Salads

9. Organic Baby Greens $7.00
   Wild greens, roasted beets, walnuts, goat cheese, white balsamic

10. House Salad (lunch) $6.00
    Mixed greens, cucumbers, roasted peppers, red onions, cherry tomato, shredded mozzarella, red wine vinaigrette

11. Apple Salad (lunch) $7.00
    Mixed greens, Granny Smith apples, dried cranberries, caramelized walnut and gorgonzola cheese in white balsamic vinaigrette

12. Sicilian Salad (lunch) $7.00
    Mixed greens, mozzarella, anchovies, peppers, olives, capers, carrots, tomatoes, artichokes with balsamic vinaigrette

13. Caesar Salad (lunch) $6.00
    Romaine, house made croutons, grana padano cheese, classic Caesar dressing

Pranzo Lunch Only

22. Da Capo Burger (lunch pranzo) $10.00
    8oz. char-grilled, caramelized onions and mushrooms, gorgonzola & Da Capo Fries

23. Lasagna (lunch pranzo) $13.00
    Hearty Meat sauce, ricotta and mozzarella

24. Ravioli Del Giorno $13.00
    Homemade ravioli of the day - 3 three cheese and sage ravioli, with plum tomatoes. 12/16/15

25. Rigatoni Bolognese (lunch pranzo) $13.00
    Zesty bolognese sauce, ricotta

26. Petite Sirloin (lunch pranzo) $15.00
    Choice center cut, potato puree, sautéed seasonal vegetables, roasted garlic, tarragon butter

27. Fettuccine Carbonara (Lunch pranzo) $12.00
    Pancetta, egg yolk, pecorino romano, black cracked pepper with a touch of cream

28. Penne Vodka (lunch pranzo) $12.00
    Marinara, sundried tomatoes, cream, Grana padano

29. Linguini Gamberi (lunch pranzo) $14.00
    Shrimp, prosciutto, tomato, spinach, fresh mozzarella, garlic

30. Penne Vessuviana (lunch pranzo) $12.00
    Olive oil, fresh tomato, oregano, salt & pepper, tossed with fresh mozzarella

31. Orecchiette and Salsiccie (lunch pranzo) $13.00
    Sausage, broccoli rabe, white beans, Grana padano, garlic

32. Penne al Forno (lunch pranzo) $13.00
    Sausage, Italian cheeses, tomato., cream, red pepper flake

33. Chicken Parmagiana (lunch pranzo) $13.00
    Marinara, fresh mozzarella, spaghetti

34. Cod (lunch pranzo) $14.00
    Panko crusted, tomato, spinach, fresh mozzarella, garlic

35. Burger Italiano (lunch pranzo) $11.00
    Parmigiano Reggiano, pancetta and hand cut fries

36. Eggplant Rollantini $11.00
    Provolone, ricotta, marinara, spaghetti

37. Dog Italiano $9.00
    Caramelized onions, roasted peppers, Italian sausage and hand cut fries

Brick Oven Panini (Lunch Only)

41. Veggie Wrap (lunch) $9.00
    Eggplant, squash, mushrooms, roasted peppers, mozzarella

42. Smoked Ham (lunch) $9.00
    Swiss cheese, baby spinach, roasted peppers, honey dijon mustard

43. Turkey BLT (lunch) $9.00
turkey, bacon, lettuce, tomato, cheddar cheese, pesto aioli
44. Classico Panini (lunch) $9.00
Grilled chicken, baby spinach, roasted peppers, fresh mozzarella, sun dried tomatoes, pesto aioli
45. Meatball Parmigiana Panini (lunch) $10.00
Roasted peppers, provolone, marinara, brick oven italian bread
46. Italiano (lunch) $10.00
Fresh Mozzarella, arugula, prosciutto, parmesan cheese, pesto

Brick Oven Pizza (Lunch)
50. Calzone with Ricotta and Mozzarella
Large $13.00, Small $10.00.
51. Vegano(vegan) Pizza
Large $21.00, Small $15.00. Eggplant, Mushroom, spinach, zucchini, grape tomato, red onion, oregano
52. Margherita Pizza
Large $15.00, Small $12.00. Fresh Mozzarella, marinara, basil and parmigiano
53. Quattro Formaggio Pizza
Large $20.00, Small $14.00. Fresh Mozzarella, gorgonzola, ricotta, Gran padano, fresh garlic herb oil
54. Mediterranean Pizza
Large $22.00, Small $16.00. Fresh mozzarella, garlic, spinach, kalmata olives, feta cheese, olive oil
55. Campagnola Pizza
Large $21.00, Small $15.00. Sausage, broccoli rabe, fresh mozzarella and marinara
56. Biancaneve Pizza
Large $15.00, Small $12.00. Fresh Mozzarella, ricotta, fresh garlic
57. Parma Pizza
Large $21.00, Small $15.00. Prosciutto di Parma, fresh mozzarella, parmigiano romano, fresh Arugula and marinara
58. Verduretta Pizza
Large $19.00, Small $13.00. Fresh mozzarella, eggplant, artichoke, roasted peppers, pizza sauce
59. Gluten Free Pizza
Large $12.00
Fresh mozzarella, pizza sauce, basil, parmigiano reggiano
60. Garlic Bread $9.00
61. Small Pizza 13'' $13.00
62. Large Pizza 17'' $15.00

Antipasti
68. Da Capo Chips $10.00
Eggplant and zucchini chips, artichokes w/ our cucumber yogurt dip
69. Caprese $9.00
Fresh mozzarella, tomato, Arugula, basil, balsamic
70. Bruschetta Traditional $9.00
Brick oven Italian bread, diced tomato, pecorino romano, garlic, parsley, oregano, olive oil, salt and pepper
71. Pan Seared Scallops $14.00
Served with creamy polenta & crispy prosciutto

Brick Oven Pizza (Dinner)
81. Calzone with Ricotta and Mozzarella
Large $13.00, Small $10.00.
82. Quattro Formaggio Pizza
Large $20.00, Small $14.00. Fresh Mozzarella, gorgonzola, ricotta, Grano padano, fresh garlic herb oil
83. Vegano(vegan) Pizza
Large $21.00, Small $15.00. Eggplant, Mushroom, spinach, zucchini, grape tomato, red onion, oregano
84. Mediterranean Pizza
Large $22.00, Small $16.00. Fresh mozzarella, garlic, spinach, kalmata olives, feta cheese, olive oil
85. Gluten Free Pizza
Large $12.00
Fresh mozzarella, pizza sauce, basil, parmigiano reggiano
86. Campagnola Pizza
Large $21.00, Small $15.00. Sausage, broccoli rabe, fresh mozzarella and marinara
87. Biancaneve Pizza
Large $15.00, Small $12.00. Fresh Mozzarella, ricotta, fresh garlic
88. Verduretta Pizza
Large $19.00, Small $13.00. Fresh mozzarella, eggplant, artichoke, roasted peppers, pizza sauce
89. Parma Pizza
Large $21.00, Small $15.00. Prosciutto di Parma, fresh mozzarella, parmigiano Romano, fresh Arugula and marinara
90. Margherita Pizza
Large $15.00, Small $12.00. Fresh Mozzarella, marinara, basil and parmigiano
91. Small Pizza 13'' $13.00
92. Large Pizza 17'' $15.00

Insalata (Family Style feeds 3-4)
97. Baby Spinach Individual $9.00
Pears, red onions, dried cranberries, toasted hazelnuts, goat cheese, honey balsamic vinaigrette
98. Baby Spinach Family Style
Pears, red onions, dried cranberries, toasted hazelnuts, goat cheese, honey balsamic vinaigrette
99. House Salad Individual
Mixed greens, cucumbers, roasted peppers, red onions, grape tomato, shredded mozzarella, red wine vinaigrette
### Specialita

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>115. Penne Al Forno (dinner specialita)</td>
<td>$17.00</td>
</tr>
<tr>
<td>Sausage, Italian cheeses, tomato, cream, red pepper flake, oven baked</td>
<td></td>
</tr>
<tr>
<td>116. Ravioli del Giorno (dinner specialita)</td>
<td>$19.00</td>
</tr>
<tr>
<td>Ravioli of the day. Ravioli stuffed with roasted celery root, and ricotta cheese served in a plum tomato sauce. 12/21/15</td>
<td></td>
</tr>
<tr>
<td>117. Linguine Gamberi(dinner special)</td>
<td>$19.00</td>
</tr>
<tr>
<td>shrimp, prosciutto, tomato, spinach, fresh mozzarella, garlic, olive oil</td>
<td></td>
</tr>
<tr>
<td>118. Fettuccine Carbonara(dinner tradizionali)</td>
<td>$24.00</td>
</tr>
<tr>
<td>Family Style $43.00, Individual $17.00. Pancetta, egg yolk, pecorino romano, black cracked pepper with a touch of cream</td>
<td></td>
</tr>
<tr>
<td>119. Orecchiette and Salsiccie (dinner tradizionali)</td>
<td>$20.00</td>
</tr>
<tr>
<td>Family Style $44.00, Individual $17.00. Sausage, broccoli rabe, white beans, grana padano</td>
<td></td>
</tr>
<tr>
<td>120. Wild Mushroom Risotto (dinner specialita)</td>
<td>$24.00</td>
</tr>
<tr>
<td>onion, wild mushrooms, grana padano, cream, demi and drizzled with truffle oil</td>
<td></td>
</tr>
<tr>
<td>121. Meatball &amp; Spaghetti (dinner tradizionali)</td>
<td>$20.00</td>
</tr>
<tr>
<td>Family Style $41.00, Individual $15.00. House made meatballs, plum tomatoes, Grana padano</td>
<td></td>
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</table>

### Tradizionali

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>122. Penne Vodka (dinner tradizionali)</td>
<td>$20.00</td>
</tr>
<tr>
<td>Family Style $41.00, Individual $15.00. Marinara, sundried tomatoes, cream grana padano</td>
<td></td>
</tr>
<tr>
<td>123. Linguini Vongole (dinner tradizionali)</td>
<td>$23.00</td>
</tr>
<tr>
<td>Family Style $47.00, Individual $19.00. Whole clams, garlic, white wine</td>
<td></td>
</tr>
<tr>
<td>124. Lasagna (dinner tradizionali)</td>
<td>$23.00</td>
</tr>
<tr>
<td>Family Style $44.00, Individual $17.00. Zesty Bolognese, Ricotta</td>
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</tr>
<tr>
<td>125. Penne Vessuviana (dinner traditizionali)</td>
<td>$21.00</td>
</tr>
<tr>
<td>Family Style $41.00, Individual $16.00. olive oil, fresh tomato, oergano, salt &amp; pepper with a touch of cream</td>
<td></td>
</tr>
<tr>
<td>126. Rigatoni Bolognese (dinner tradizionali)</td>
<td>$21.00</td>
</tr>
<tr>
<td>Family Style $44.00, Individual $17.00. Zesty meat sauce, ricotta</td>
<td></td>
</tr>
<tr>
<td>131. Cod (dinner specialita)</td>
<td>$23.00</td>
</tr>
<tr>
<td>Panko Crusted, grilled vegetables, potato gnocchi, white wine, butter</td>
<td></td>
</tr>
<tr>
<td>132. Frutti Di Mare</td>
<td>$24.00</td>
</tr>
<tr>
<td>Family Style $57.00, Individual $23.00. Shrimp, scallops, clams, mussels, calamari, spicy marinara, over linguini</td>
<td></td>
</tr>
<tr>
<td>133. Salmone Alla Griglia (dinner specialita)</td>
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</tr>
<tr>
<td>Roasted potato, sauteed seasonal vegetables, red pepper coulis, basil oil</td>
<td></td>
</tr>
<tr>
<td>134. Veal Picatta (dinner tradizionali)</td>
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</tr>
<tr>
<td>white wine butter lemon sauce and capers served with roasted potato and sauteed seasonal vegetables</td>
<td></td>
</tr>
<tr>
<td>135. Da capo Burger (dinner specialita)</td>
<td>$26.00</td>
</tr>
<tr>
<td>Caramelized onion, mushrooms, gorgonzola, hand cut fries</td>
<td></td>
</tr>
<tr>
<td>136. Locally Raised Pork Chop 14oz (dinner specialita)</td>
<td>$20.00</td>
</tr>
<tr>
<td>Half free-rang, bone-in chicken, mashed potatoes, winter vegetables,</td>
<td></td>
</tr>
<tr>
<td>137. Brick Oven Roasted Chicken (dinner specialita)</td>
<td>$26.00</td>
</tr>
<tr>
<td>Choice center cut, roasted potato, sauteed seasonal vegetables, roasted garlic, tarragon butter</td>
<td></td>
</tr>
<tr>
<td>138. N.Y. Strip 14oz</td>
<td>$24.00</td>
</tr>
<tr>
<td>Roasted potato, root vegetables, cabernet demi-glace</td>
<td></td>
</tr>
<tr>
<td>139. Braised Beef Short Rib</td>
<td>$24.00</td>
</tr>
<tr>
<td>Roasted potato, root vegetables, cabernet demi-glace</td>
<td></td>
</tr>
<tr>
<td>140. Eggplant Rollantini (dinner tradizionali)</td>
<td>$24.00</td>
</tr>
<tr>
<td>Family Style $39.00, Individual $15.00. Provolone, ricotta, marinara, spaghetti</td>
<td></td>
</tr>
<tr>
<td>141. Chicken Parmigiana (dinner tradizionali)</td>
<td>$20.00</td>
</tr>
<tr>
<td>Family Style $44.00, Individual $17.00. Marinara, mozzarella, spaghetti</td>
<td></td>
</tr>
<tr>
<td>142. Chicken Marsala (dinner tradizionali)</td>
<td>$20.00</td>
</tr>
<tr>
<td>Family Style $45.00, Individual $17.00. Mushroom, spinach, shallots, roasted potatoes</td>
<td></td>
</tr>
<tr>
<td>143. Chicken Cacciatore (dinner specialita)</td>
<td>$20.00</td>
</tr>
<tr>
<td>Shallots, mushrooms, kalamata olives, plum tomato, white wine</td>
<td></td>
</tr>
<tr>
<td>998. Kids Cheese Ravioli w/ Red Sauce</td>
<td>$7.00</td>
</tr>
</tbody>
</table>
Sides

147. Broccoli $5.00
148. Broccoli Rabe $5.00
149. Truffle & Parmesan Fries $6.00
150. Spinach $5.00
151. Meatballs (2) $5.00

Size of a Tennis ball

152. Roasted Potato $5.00

Dolci

157. Tiramisu $6.00
158. Cannoli $6.00
159. Da Capo Chocolate Mousse Cake $6.00
Deepwater Seafood
210 West Main Street

Available for Delivery

Sunday
Closed
Monday
10:00 AM - 6:00 PM
Tuesday
10:00 AM - 6:00 PM
Wednesday
10:00 AM - 6:00 PM
Thursday
10:00 AM - 6:00 PM
Friday
10:00 AM - 6:00 PM
Saturday
10:00 AM - 4:30 PM

Appetizers
1. Shrimp Cocktail (3) $6.50
2. Crab Cake $5.95
3. Clams on a Half Shell (each) $1.50
4. Oysters on a Half Shell (each) $2.25

Chowders
5. Lobster Bisque Cup $3.50
6. Lobster Bisque Bowl $6.95
7. New England Clam Chowder Cup $3.00
8. New England Clam Chowder Bowl $6.00
9. Rhode Island Clam Chowder Cup $2.85
10. Rhode Island Clam Chowder Bowl $5.75
11. Special Soups Cup $3.50
12. Special Soups Bowl $6.95

Sides
13. Curly Fries $3.50
14. Onion Rings $3.50
15. Fries $2.50
16. Slaw $1.50
17. Garden Salad $4.50

Rolls and Sandwiches
19. Lobster Roll $16.95
   Hot buttered lobster roll or cold lobster meat in mayonnaise or sautéed in garlic and white wine
20. Seafood Salad Roll $6.95
   Shrimp, crab, lobster, celery, red pepper, mayo
21. Fishwich $7.95
   Battered Cod and tartar sauce
22. TLT $9.95
   Grilled Cajun tuna, lettuce, and tomato
23. Salmonwich $8.95
   Grilled salmon, lettuce, tomato
24. Salmon Burger $7.50
25. SLT $9.95
   Mesquite Swordfish, lettuce and tomato
26. Hot Crab Roll $8.95
   Crab meat sautéed in butter
27. Clam Strip Roll $7.95
28. Whole Belly Roll $8.95
   Market Price
29. Fried Scallop Roll $8.95
   Bay Scallops
30. Crab Cake Sandwich $7.50
31. Hamburger $6.95
32. Cheeseburger $6.95

Fried Dinners
33. Fish & Chips $13.50
   2 pieces battered cod Served with fries, slaw and tartar sauce
34. Jumbo Shrimp (fried) $15.95
   5 battered jumbo shrimp Served with fries, slaw and tartar sauce
35. Sea Scallops (fried) $13.50
   Fries & Slaw $0.00, Salad $0.00. MARKET PRICE. 8 oz scallops dredged in seasoned flour Served with fries, slaw and tartar sauce
36. Clam Strips $13.50
   Served with fries, slaw and tartar sauce
37. Whole Bellied Clams $13.95
   Fries & Slaw $0.00, Salad $0.00. Market Price Served with fries, slaw and tartar sauce
38. Oysters $10.95
   Served with fries, slaw and tartar sauce
39. Calamari $10.95
   Served with fries, slaw and tartar sauce
From the Grill
8 oz fish portions cut fresh from the case. Served with Fries & Slaw or Garden Salad and your choice of coatings Mesquite, Cajun, Lemon Pepper, Mustard Glaze, Lemon Pesto, Garlic & Lime

40. Swordfish $18.95
   Served with fries and cole slaw or fresh garden salad
41. Tuna $18.95
   Served with fries and cole slaw or fresh garden salad
42. Salmon $15.95
   Served with fries and cole slaw or fresh garden salad
43. Shrimp $15.95
   Served with fries and cole slaw or fresh garden salad
44. Sea Scallops Cajun $0.00, Garlic & Lime $0.00, Lemon Pepper $0.00, Lemon Pesto $0.00, Mesquite $0.00, Mustard Glaze $0.00, No Coating $0.00. MARKET PRICE Served with fries and cole slaw or fresh garden salad

Pasta Dishes

50. Linguini with Clam Sauce $13.50
   With white clam sauce
51. Shrimp Scampi $13.95
   With linguini
Dine In CT Gift Cards
195 West Main ST

Available for Delivery

<table>
<thead>
<tr>
<th>Day</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sunday</td>
<td>10:00 AM - 9:00 PM</td>
</tr>
<tr>
<td>Monday</td>
<td>9:30 AM - 9:00 PM</td>
</tr>
<tr>
<td>Tuesday</td>
<td>9:30 AM - 9:00 PM</td>
</tr>
<tr>
<td>Wednesday</td>
<td>9:30 AM - 9:00 PM</td>
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<tr>
<td>Thursday</td>
<td>9:30 AM - 9:00 PM</td>
</tr>
<tr>
<td>Friday</td>
<td>9:30 AM - 9:15 PM</td>
</tr>
<tr>
<td>Saturday</td>
<td>9:30 AM - 9:15 PM</td>
</tr>
</tbody>
</table>

Gift Certificates

750. $20 Gift Certificate $20.00
Choice of mailing the certificate to you or bringing it to the recipient. If you want us to bring it out put the recipients address as the delivery address.

752. $25 Gift Certificate $25.00
Choice of mailing the certificate to you or bringing it to the recipient. If you want us to bring it out put the recipients address as the delivery address.

751. $50 Gift Certificate $50.00
Choice of mailing the certificate to you or bringing it to the recipient. If you want us to bring it out put the recipients address as the delivery address.

753. $75 Gift Certificate $75.00
Choice of mailing the certificate to you or bringing it to the recipient. If you want us to bring it out put the recipients address as the delivery address.

754. $100 Gift Certificate $100.00
Choice of mailing the certificate to you or bringing it to the recipient. If you want us to bring it out put the recipients address as the delivery address.

755. Flexible Amount Gift Certificate $1.00
Enter the amount you would like in the quantity field.
Dine In CT Gift Cards and Beverages

Available for Delivery

- **Sunday**: 11:00 AM - 9:00 PM
- **Monday**: 10:00 AM - 9:00 PM
- **Tuesday**: 10:00 AM - 9:00 PM
- **Wednesday**: 10:00 AM - 9:00 PM
- **Thursday**: 10:00 AM - 9:15 PM
- **Friday**: 10:00 AM - 9:15 PM
- **Saturday**: 11:00 AM - 9:15 PM

**Gift Certificates**

- **750. $20 Gift Certificate**: $20.00
  - Choice of mailing the certificate to you or bringing it to the recipient. If you want us to bring it out put the recipients address as the delivery address.

- **752. $25 Gift Certificate**: $25.00
  - Choice of mailing the certificate to you or bringing it to the recipient. If you want us to bring it out put the recipients address as the delivery address.

- **751. $50 Gift Certificate**: $50.00
  - Choice of mailing the certificate to you or bringing it to the recipient. If you want us to bring it out put the recipients address as the delivery address.

- **753. $75 Gift Certificate**: $75.00
  - Choice of mailing the certificate to you or bringing it to the recipient. If you want us to bring it out put the recipients address as the delivery address.

- **754. $100 Gift Certificate**: $100.00
  - Choice of mailing the certificate to you or bringing it to the recipient. If you want us to bring it out put the recipients address as the delivery address.

- **755. Flexible Amount Gift Certificate**: $1.00
  - Enter the amount you would like in the quantity field

**Sodas**

- **50. Poland Spring Bottled Water 17 oz bottle**: $0.99
- **30. 2 Liter Coke**: $3.50
- **31. 2 Liter Diet Coke**: $3.50
- **32. 2 Liter Sprite**: $3.50
- **34. 2 Liter Orange Soda**: $3.50
- **35. 2 Liter Root Beer**: $3.50
- **37. 2 Liter Ginger Ale**: $3.50

**Juices & Teas**

- **20. Snapple Raspberry Tea**: $2.00
- **21. Snapple Lemon Tea**: $2.00
DISH N DAT
110 Albany Turnpike

Available for Delivery

Sunday 10:00 AM - 9:00 PM
Monday 11:00 AM - 9:00 PM
Tuesday 11:00 AM - 9:00 PM
Wednesday 11:00 AM - 9:00 PM
Thursday 11:00 AM - 9:15 PM
Friday 11:00 AM - 9:15 PM
Saturday 11:00 AM - 9:15 PM

Weekly Specials

625. Crispy Fried Brussel Sprouts $9.00
   Chipotle aioli dipping sauce
627. Eggplant Fries $9.00
   Gratted parmesan cheese, house made marinara sauce.
628. Wild West Fondue $10.00
   Buffalo style shredded chicken n blue cheese fondue + house made kettle fried potato chips.
629. Almost Classic French Dip $14.00
   Au jus dipped thinly sliced house roasted beef, caramelized onions, swiss cheese, toasted grinder roll, choice of side dish.
630. Idaho Masher Burger $15.00
   1/2 lb fresh ground beef burger topped w/ a crispy fried loaded mash potato patty, warm bacon aioli, lettuce tomato, side dish.
634. Taco Salad $15.00
   Romaine lettuce, fried tortilla strips, avocado-butter milk dressing, balkenched chicken breast, cheddar, balack beans, pico de gallo, sour cream.
635. "Everything" Ah Tuna B.L.T $17.00
   Seared rare sushi grade tuna + crispy bacon + Wasabi mayo + lettuce + tomato + texas toast + side dish
636. Lobster Roll $18.00
   Hand picked butter poached maine lobster meat, rocket arugula, citrus aioli, toasted buttered hot dog roll, french fries, cole slaw
626. BBQ Pulled Pork Sliders (3) $9.00
   with House Slaw
629. Meatball Sliders (3) $9.00
   Meatballs, Marinara N Parm
637. Loaded Potato Skins $9.00
   Real Deal bacon, cheddar cheese, scallion n' sour cream
638. Oven Baked Pretzel Bites w/Salt $9.00
   10 pc $6.00, 20 pieces $9.00. Honey mustard dipping sauce 10pc-$5 20pc-$8
639. Griddled Maryland Crab Cakes (2) $12.00
   100% Crab - Remoulade Sauce
640. Jumbo Nacho Platter $12.00
   Chips, Chili, Cheddar, Salsa, Jalapeño, Sour Cream, Guacamole
641. Cheesy Mozzarella Sticks (8) $9.00
   Mama's marinara sauce
642. Crispy Fried String Beans $9.00
   Spicy Wasabi Ranch dipping sauce
643. Dish's Famous Trash Can $14.00
   A big bowl of chicken tenders(2), mozz sticks(4), french fries n' tater tots, served animal style (cheese sauce, Russian dressing n' bacon bits)

Starters, Snacks n Sidekicks

1. Fried Mac & Cheese Bites (8) $10.00
   THESE ARE THE TALK OF THE TOWN YOU'LL BE BACK FOR MORE
3. Spinach & Artichoke Dip $9.00
   Veggie Stix 'N Crispy Fried Pita Chips
4. Big Hummus Platter $10.00
   Cucumber, Carrot & Fried Pitas

Weekly Specials

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628. Wild West Fondue $10.00
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    Mama's marinara sauce
12. Crispy Fried String Beans $9.00
    Spicy Wasabi Ranch dipping sauce
13. Dish's Famous Trash Can $14.00
    A big bowl of chicken tenders(2), mozz sticks(4), french fries n' tater tots, served animal style (cheese sauce, Russian dressing n' bacon bits)

Wings & Tenders

Choice of sauce. Served with Blue Cheese dressing, carrots and celery.

14. Chicken Wings
   (06) PC $8.00, (12) PC $14.00, (18) PC $18.00, 24 PC $22.00, 50 PC $45.00. 6 Pcs - 50 Pcs, choice of sauce

15. Chicken Tenders
   12 pc $22.00, 3 Pcs $8.00, 6 Pcs $14.00, 9 Pcs $18.00. All white meat. 3, 6 or 9 pieces.

Scratch Soups N Salads

20. Grandma's Matzo Ball Soup
   Bowl $7.00, Cup $5.00. Good for What Ails Ya
21. The Real Deal New England Clam Chowder
   Bowl $7.00, Cup $5.00. Traditional Creamy Recipe
22. Not Too Spicy Beef Chili
   Bowl $7.00, Cup $5.00. Cheddar, Sour Cream & Jalapeños
23. Tomato Bisque
   Bowl $6.00, Cup $4.00. Thick & Oh So Yummy

Fried Yumminess

25. French Fries $5.00
26. Sweet Potato Fries $5.00
27. Tater Tots $5.00
28. Onion Strings $5.00

Order Online: http://1232.DeliveryCheckout.com/direct/delivery/DISHNDAT
Salads

All Salad Dressings are Made Here at Dish 'N Dat by Us and No One Else

30. The Kitchen Sink
Romaine Lettuce with Grape Tomato, Cucumber, Mixed Beans, Feta Cheese, & Crispy Tortillas Tossed in Our House Balsamic Dressing
$9.00

31. Greek Salad
Romaine with fresh Mint, Oregano, Feta Cheese, Kalamata Olive, Red Onion, Tomato & Cucumber Tossed in Red Wine Vinaigrette
$9.00

32. Cobb Salad
Romaine Tossed with Our House Buttermilk Ranch Dressing. Topped with real Bacon, Egg, Guacamole, Tomato, Red Onion, & Bleu Cheese
$10.00

33. Classic Caesar
Romaine, Garlic Croutons & Shaved Grana Padano Tossed in Our House Made Caesar Dressing
$9.00

34. It's Always Summer Salad
Fresh Strawberries, Arugula, Goat Cheese, Dried Cranberries & Candied Walnuts Tossed with Champagne Vinaigrette
$11.00

35. Route 46 Dinner Plate
A scoop of tuna salad 'n a scoop of chicken salad, mixed greens, tomatoes, cucumbers, rye toast
$13.00

36. Basic Garden Salad
Organic field greens, cucumbers, tomato, red onion n garlic croutons w balsamic vinaigrette
$8.00

Burger Anyone?
Served with Pickle plus choice of Fries, Potato Salad, Cole Slaw, or Salad Greens. Substitute Tater Tots, Onion Strings, Sweet Potato Fries or Fresh Fruit for 2 Bucks. All Beef Burgers are Served Pink or No Pink

40. Build A Burger
Burger, Substitute Turkey Burger $1, Bison Burger $2, or Grilled Chicken, Breaded Chicken, or Veggie Burger for no charge.
$10.00

41. All American Burger
Juicy House Ground Hand Formed Half Pounder Served with Lettuce, Tomato, & Onion
$10.00

42. Original Patty Melt
Burger with American Cheese, Swiss Cheese & Caramelized Onions Served on Rye Bread
$12.00

43. Smokehouse Burger
Burger with Pepper Jack Cheese, Fried Onion Strings & Horseradish Sauce
$12.00

44. Buffalo Hot Burger
Dish brewed hot sauce, chunky blue cheese, celery
$12.00

45. 5 Alarm Burger
Burger with Pepper Jack Cheese, Jalapeno Peppers, Chipotle Pepper Mayo, Sriracha
$12.00

46. Brooklyn Burger
Burger Topped with Crispy Bacon, Swiss Cheese, Sauerkrut & Russian Dressing on Rye Bread
$13.00

47. Rodeo Style Burger
Burger, cheddar, bacon, sweet baby rays bbq sauce and crispy onion strings
$13.00

48. The Big Daddy Fatty Burger
Burger Topped with Our Special Creamy Mac 'n Cheese 'n Crispy Bacon.
$16.00

49. Junkyard Dog Burger
Burger Topped with BBQ Pulled Pork, Swiss Cheese, Bacon & Cole Slaw
$16.00

Specialty Burgers

60. Crabby Burger
All Lump Maryland Crab Meat Burger Topped with Oven Roasted Marinated Tomatoes, Arugula & Lemon citrus Aioli
$18.00

61. Ultimate Gobbler Burger
House ground turkey breast burger, thanksgiving day stuffing, mama's gravy, cranberry sauce
$14.00

62. Wild, Wild West Burger
North American Bison/Buffalo Burger w pepper jack, grilled onions n sunny side up egg
$16.00

63. Jacko Bubba Burger
Beef burger topped with a Maryland crab cake, pepper jack cheese, bacon n old bay mayo
$17.00

64. Devil’s Revenge Burger
Beef Burger Topped w Tempura Jalapeno Peppers, Sriracha Hot Sauce n Habanera Salsa
$13.00

65. Big Max Burger
Two 6 oz all beef patties, sesame seed bun, bacon, american cheese, lettuce, tomato, onion, special sauce.
$16.00

Between The Bread Slices
Served with Pickle Plus Choice of Fries, Potato Salad, Cole Slaw or Salad Greens. Substitute Tater Tots, Onion Strings, Sweet Potato Fries or Fresh Fruit for 2 Bucks

70. The Big BLT
Tons of Crispy Oh So Good Bacon, Some Lettuce, Some Tomato & Some Mayo on Thick Texas Toast
$12.00

71. The Classic Reuben
Corned Beef, Swiss Cheese, Sauerkraut & Russian Dressing on Griddled Rye Bread.....Feel Free to Make It A Turkey Reuben
$16.00

72. 24 Hour Pulled Pork
Slow Cooked BBQ Pork, Piled High on a Ciabatta Roll Topped with Our Spicy House Slaw
$14.00

73. Chicken Salad Wrap
White Meat Chicken Breast w/ Grapes, Celery & Mayo in a Flour Tortilla Wrap with Lettuce & Tomato
$11.00

74. Chicken 'N Brie
Grilled chicken breast, brie cheese, roasted tomatoes, Arugula n' citrus aioli on a ciabatta roll.
$14.00

75. California Grill
Grilled Eggplant, Squash, Peppers, Fresh Spinach, Portobello's & Goat Cheese on a Ciabatta Roll with Fresh Basil Pesto Sauce
$14.00

76. Blackened Chicken Breast Quesadilla
Pepper jack Cheese, Caramelized Onions, Pico De Gallo & Flour Tortilla
$14.00

77. Cabo Tacos
Seared Mahi Mahi, Pico De Gallo, Sriracha Hot Sauce, Red Cabbage & Citrus Aioli in Tortillas - Real Messy
$17.00

78. Name That Tuna
Classic Albacore Tuna Salad with Lettuce & Ripe Tomato on Rye Bread...Make It a Tuna Melt for a Buck
$11.00

79. Almost A Mile High Turkey Club
Turkey, Crispy Bacon, Guacamole, Lettuce, Tomato & Mayo Piled High on Whole Wheat Toast
$14.00

80. Philly Cheese Steak
Shaved rib eye steak, sautéed onions, peppers 'N mushrooms w/ American cheese on a grinder roll
$13.00

Order Online: http://1232.DeliveryCheckout.com/direct/delivery/DISHNDAT
81. Coney Island Dogs
Two Griddled Hebrew National dogs in buttered buns
$9.00

82. Meatball Sub
House made meatballs cooked in marinara on a grinder roll w provolone n grated parmesan
$12.00

83. Hartford Giant Grinder
Breaded Chicken Breasts w provolone, lettuce, tomato, onion n garlic parmesan dressing
$14.00

84. Monte Cristo
Griddled country ham. imported swiss cheese on french toast, maple syrup drizzle.
$14.00

85. Cup of Soup 'n Sandwich
MATZO BALL, CHOWDER, TOMATO BISQUEor CHILI WITH THE CHOICE OF CHICKEN SALAD, TUNA SALAD OR GRILLED CHEESE
$11.00

Grilled Cheese

90. Grandma's Classic
Lots of good old melted American cheese between Texas toast.
$9.00

91. Buffalo Melt
Pepper jack cheese, buffalo style chicken tenders and bleu cheese.
$13.00

92. Brie Melt
Brie, apple, bacon, caramelized onion 'n candied walnuts.- Whole Wheat
$14.00

94. Cheesy Mac 'n Rib
Aged cheddar cheese, creamy Mac 'n cheese 'n BBQ pulled pork.
$15.00

Mac 'N Cheese Heaven
Four thick N gooey cheese sauce tossed with corkscrew pasta, oven baked N served with tossed salad greens

100. Naked Mac 'N Cheese
Simply as stated above
$14.00

101. South of the Border
Ground beef, taco seasoning, fresh salsa.
$16.00

102. Santa Fe
Blackened chicken, basil pesto, tomato
$16.00

103. Wingy Dingy Mac N Cheese
Chicken tenders, hot sauce n crumbled bleu cheese
$18.00

104. Porky Pig Mac N Cheese
Crispy smoke bacon N BBQ pulled pork
$18.00

105. Lobster Mac N Cheese
Lobster meat meat N herbced bread crumbs
$22.00

106. Farmers Fresh Picked Garden
PORTOBELLO + SQUASH + ZUCCHINI + SPINACH +PEPPERS + ONION + PESTO/CREAM SAUCE
$18.00

Blue Plates!

110. Pub Style Fish 'N Chips
Crispy Fried Cod Fillets Served with French Fries, Cole Slaw, Tartar Sauce 'n Malt Vinegar
$18.00

111. Chicken Parmesan
Breaded chicken, cutlets baked with house marinara sauce, provolone cheese, over spaghetti w salad greens
$17.00

112. Salmon Fillet
GRILLED FRESH ATLANTIC SALMON FILLET WITH MASHED POTATOES, SAUTEED SEASONAL VEGETABLES 'N HERB BUTTER
$18.00

113. Fill your belly Meatloaf
OUR OWN SPECIAL RECIPE YUKON MASHED POTATOES, HOUSE MADE GRAVY, REAL BACON BITS, SEASONAL VEGGIES
$16.00

114. Taqueria Platter
MAKE YOUR OWN TACOS SEASONED GROUND BEEF,PICO DE GALLO, LETTUCE, HOT SAUCE IF YOU DARE, TACO SHELLS, FRENCH FRIES
$14.00

115. Italian Super Bowl
HOUSEMADE MEATBALLS, HOT ITALIAN SAUSAGE 'N GRANDMA'S MARINARA SERVED OVER SPAGHETTI WITH SIDE OF SALAD GREENS
$16.00

116. Open Faced Turkey n Gravy Plate
Thick cut turkey breast on text toast, one style gravy, mashed potatoes, country stuffing, seasonal vegetables
$16.00

117. Dish's Surf n’ Turf
8 oz strip steak, butter poached lobster meat, mashed potatoes, garlic spinach, steak sauce.
$20.00

Benny's Burritos
Four tortilla filled with dirty rice, black beans, cheddar cheese with your choice of meat. All burritos served with shredded lettuce, pico de gallo, guacamole and sour cream.

135. Mexican Taco Beef Burrito
Served with shredded lettuce, pico de gallo, guacamole and sour cream.
$15.00

136. Blackened Chicken Burrito
Served with shredded lettuce, pico de gallo, guacamole and sour cream.
$16.00

137. Adobo Pulled Pork Burrito
Served with shredded lettuce, pico de gallo, guacamole and sour cream.
$16.00

138. Shaved Steak Burrito
Served with shredded lettuce, pico de gallo, guacamole and sour cream.
$17.00

139. Blackened Shrimp Burrito
Served with shredded lettuce, pico de gallo, guacamole and sour cream.
$18.00

140. Hand Picked Lobster Burrito
Served with shredded lettuce, pico de gallo, guacamole and sour cream.
$20.00

Side Dish's

120. Sautéed Mushrooms
$5.00

121. Seasonal Veggie Medley
$5.00

122. Sautéed Spinach w/ Garlic
$5.00

123. Cole Slaw
$3.00

124. Potato Salad
$3.00

125. Housemade Meatballs
$6.00

126. French Fries
$5.00

127. Tater Tots
$5.00

129. Mashed Potato
$4.00

130. "Real Deal" Corned Beef Hash
$7.00
## Anytime Breakfast

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>500. Breakfast 101</strong></td>
<td>$6.50</td>
</tr>
<tr>
<td>The basic breakfast - Two eggs scrambled, home fries</td>
<td></td>
</tr>
<tr>
<td>and toast</td>
<td></td>
</tr>
<tr>
<td><strong>501. Breakfast 201</strong></td>
<td>$8.50</td>
</tr>
<tr>
<td>Two eggs scrambled, home fries and toast with</td>
<td></td>
</tr>
<tr>
<td>crispy bacon</td>
<td></td>
</tr>
<tr>
<td><strong>502. Dish Benedict</strong></td>
<td>$13.00</td>
</tr>
<tr>
<td>2 poached eggs on English muffins, Taylor ham, spinach</td>
<td></td>
</tr>
<tr>
<td>n hollandaise sauce w Yukon gold home fries</td>
<td></td>
</tr>
<tr>
<td><strong>503. Exit 16 The Jersey Sandwich</strong></td>
<td>$9.00</td>
</tr>
<tr>
<td>A New Jersey classic!! Two fried eggs with</td>
<td></td>
</tr>
<tr>
<td>American cheese and Taylor ham on a grinder roll</td>
<td></td>
</tr>
<tr>
<td>with home fries</td>
<td></td>
</tr>
<tr>
<td><strong>504. 3 Amigos Burrito</strong></td>
<td>$11.00</td>
</tr>
<tr>
<td>Scrambled eggs, bacon, cheddar cheese, salsa</td>
<td></td>
</tr>
<tr>
<td>and guacamole all wrapped up and served with</td>
<td></td>
</tr>
<tr>
<td>Yukon gold potatoes</td>
<td></td>
</tr>
<tr>
<td><strong>505. CB Hash &amp; Eggs</strong></td>
<td>$14.00</td>
</tr>
<tr>
<td>The real deal!!! House made corned beef hash, 2</td>
<td></td>
</tr>
<tr>
<td>eggs scrambled and toast</td>
<td></td>
</tr>
<tr>
<td><strong>506. Hobo Scramble</strong></td>
<td>$12.00</td>
</tr>
<tr>
<td>3 eggs, cheddar, bacon, sausage, Taylor ham,</td>
<td></td>
</tr>
<tr>
<td>peppers and onions with home fries and toast</td>
<td></td>
</tr>
<tr>
<td><strong>508. The Big Lumberjack</strong></td>
<td>$14.00</td>
</tr>
<tr>
<td>Two eggs scrambled, Two pancakes, Two bacon,</td>
<td></td>
</tr>
<tr>
<td>Two sausage, Two Taylor ham, home fries and toast</td>
<td></td>
</tr>
<tr>
<td><strong>509. Breakfast Wrap</strong></td>
<td>$10.00</td>
</tr>
</tbody>
</table>

### The Big Omelette

Made with three or more eggs, served with home fries and toast.

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>525. Western Omelette</strong></td>
<td>$11.00</td>
</tr>
<tr>
<td>CARAMELIZED ONIONS, FRESH PEPPERS, DOMESTIC COUNTRY</td>
<td></td>
</tr>
<tr>
<td>HAM 'N AMERICAN CHEESE</td>
<td></td>
</tr>
<tr>
<td><strong>526. Meats 'n Cheese</strong></td>
<td>$11.00</td>
</tr>
<tr>
<td>CRISPY BACON, SWEET BREAKFAST SAUSAGE, COUNTRY HAM 'N</td>
<td></td>
</tr>
<tr>
<td>CHEDDAR CHEESE</td>
<td></td>
</tr>
<tr>
<td><strong>527. Greek Omelette</strong></td>
<td>$11.00</td>
</tr>
<tr>
<td>KALAMATA OLIVES, FRESH LEAF SPINACH, FETA CHEESE 'N</td>
<td></td>
</tr>
<tr>
<td>SLOW ROASTED TOMATOES</td>
<td></td>
</tr>
<tr>
<td><strong>528. The Healthy Choice</strong></td>
<td>$12.00</td>
</tr>
<tr>
<td>EGG WHITES WITH ALL FRESHHAND CUT VEGETABLES - BUTTON</td>
<td></td>
</tr>
<tr>
<td>MUSHROOMS, PEPPERS, ZUCCHINI 'N FRESH WHOLE LEAF</td>
<td></td>
</tr>
<tr>
<td>SPINACH</td>
<td></td>
</tr>
<tr>
<td><strong>529. Basic Starter Omelette</strong></td>
<td>$7.50</td>
</tr>
<tr>
<td>THREE EGGS, HOME FRIES 'N TOAST</td>
<td></td>
</tr>
<tr>
<td><strong>530. Taco Delight</strong></td>
<td>$11.00</td>
</tr>
<tr>
<td>Taco seasoned ground beef, cheddar, pico de gallo,</td>
<td></td>
</tr>
<tr>
<td>crispy tortillas.</td>
<td></td>
</tr>
</tbody>
</table>

### Hot Off the Griddle

Add Real Vermont Maple Syrup for $2.50.

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>550. Hot and Fluffy Pancakes</strong></td>
<td>$8.00</td>
</tr>
<tr>
<td>Just like your grandma used to make. Our own buttermilk recipe</td>
<td></td>
</tr>
<tr>
<td><strong>551. Whole Wheat Pancakes</strong></td>
<td>$9.00</td>
</tr>
<tr>
<td>Good for you and they taste good to healthy fiber-</td>
<td></td>
</tr>
<tr>
<td>iffic</td>
<td></td>
</tr>
</tbody>
</table>

### Breakfast Sides

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>575. Bacon, Sausage, or Taylor Ham</td>
<td>$3.50</td>
</tr>
<tr>
<td>576. Meat Platter of all Three</td>
<td>$7.00</td>
</tr>
<tr>
<td>577. Toasted Bagel w/ Cream Cheese</td>
<td>$2.50</td>
</tr>
<tr>
<td>578. Turkey Sausage</td>
<td>$5.00</td>
</tr>
<tr>
<td>579. Fresh Hand Cut Seasonal Fruit Bowl</td>
<td>$8.00</td>
</tr>
<tr>
<td>528. Toasted English Muffin w/ Butter</td>
<td>$1.50</td>
</tr>
<tr>
<td>529. Side of Toast</td>
<td>$1.50</td>
</tr>
<tr>
<td>530. Yukon Gold Potato Home Fries</td>
<td>$3.50</td>
</tr>
</tbody>
</table>

### House Made Desserts

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>555. Chocolate Chip Cookie</td>
<td>$9.00</td>
</tr>
<tr>
<td>served fresh and hot straight from the oven, vanilla</td>
<td></td>
</tr>
<tr>
<td>ice cream and powdered sugar</td>
<td></td>
</tr>
<tr>
<td>558. Warm Double Fudge Brownie Sundae</td>
<td>$9.00</td>
</tr>
<tr>
<td>J Foster's Vanilla Ice Cream, Real Hot Fudge,</td>
<td></td>
</tr>
<tr>
<td>Whipped Cream with a Cherry on Top</td>
<td></td>
</tr>
<tr>
<td>562. Fried Ice Cream</td>
<td>$7.00</td>
</tr>
<tr>
<td>cornflake coated J. Foster's vanilla ice cream,</td>
<td></td>
</tr>
<tr>
<td>whipped cream, caramel sauce</td>
<td></td>
</tr>
<tr>
<td>563. Gourmet Ice Cream 'n Sorbet</td>
<td>$7.00</td>
</tr>
<tr>
<td>564. Canoli Nachos</td>
<td>$9.00</td>
</tr>
<tr>
<td>565. Apple Fritters</td>
<td>$8.00</td>
</tr>
</tbody>
</table>

### Drink Shake Shack

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>600. Vanilla Shake</td>
<td>$7.50</td>
</tr>
<tr>
<td>601. Chocolate Shake</td>
<td>$7.50</td>
</tr>
<tr>
<td>602. Strawberry Shake</td>
<td>$7.50</td>
</tr>
<tr>
<td>603. Coffee Shake</td>
<td>$7.50</td>
</tr>
<tr>
<td>604. Black 'n White Shake</td>
<td>$7.50</td>
</tr>
</tbody>
</table>

Order Online: http://1232.DeliveryCheckout.com/direct/delivery/DISHNDAT
605. **The Cookie Monster**  
**COOKIE DOUGH ICE CREAM 'N CHOCOLATE CHIP COOKIES**  
$7.50

606. **Reese’s Shake**  
vanilla ice cream, peanut butter cups ‘n chocolate sauce.  
$7.50

607. **S’Mores Shake**  
graham cracker ice cream, marshmallows ‘n chocolate sauce  
$7.50

608. **Chocolate Explosion**  
Chocolate ice cream, Fudge Brownie ‘n Chocolate Syrup  
$7.50

609. **Nutella Shake**  
Vanilla ice cream n Nutella  
$7.50

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**Kid's Menu**

620. **Chicken Fingers**  
$5.95

621. **Mac n Cheese**  
$5.95

622. **Scrambled Eggs**  
$5.95

623. **Hot Dog**  
$5.95

624. **Grilled Cheese**  
$5.95

625. **Hamburger**  
add bacon or cheese for $1  
$5.95

626. **Pasta ‘n Sauce**  
add meatballs $2  
$5.95

627. **Silver $$ Pancakes**  
add chocolate chips for $1  
$5.95
Elephant Trail (Avon)
39 East Main Street

Available for Delivery

<table>
<thead>
<tr>
<th>Day</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sunday</td>
<td>5:00 PM - 8:15 PM</td>
</tr>
<tr>
<td>Monday</td>
<td>11:30 AM - 8:15 PM</td>
</tr>
<tr>
<td>Tuesday</td>
<td>11:30 AM - 8:15 PM</td>
</tr>
<tr>
<td>Wednesday</td>
<td>11:30 AM - 8:15 PM</td>
</tr>
<tr>
<td>Thursday</td>
<td>11:30 AM - 8:15 PM</td>
</tr>
<tr>
<td>Friday</td>
<td>11:30 AM - 8:15 PM</td>
</tr>
<tr>
<td>Saturday</td>
<td>11:30 AM - 8:15 PM</td>
</tr>
</tbody>
</table>

**Appetizers**

1. Thai Spring Rolls (3) $3.95
   Crispy vegetarian spring rolls with plum sauce.

2. Thai Summer Rolls (2) $5.95
   Soft wrapped with shrimp, rice vermicelli, Thai basil, peanuts and vegetables with hoisin sauce.

3. Satay $6.95
   Grilled on a skewer and served with peanut sauce and cucumber relish. Chicken or Beef.

4. Thai Wings $6.95
   Crispy chicken wings with sweet chili sauce.

5. Fried Wontons $5.95
   Crispy pork wontons with sweet chili sauce.

6. Koong Ka Bogs $6.95
   Marinated shrimp wrapped in a crispy pastry shell with sweet chili.

7. Tod Pla Muek $6.95
   Crispy Calamari with sweet chili sauce.

8. Tod Mun Pla $6.95
   Fish cake with sweet chili sauce and cucumber relish.

9. DIY Thai Lettuce Wraps $8.95
   Minced chicken, shiitake mushrooms, peanuts and vegetables with crispy leaves of lettuce.

10. Vegetable Tempura $6.95
    Crispy battered vegetables with sweet chili sauce.

**Salads**

20. House Salad $5.95
    Fresh vegetables served with Thai peanut dressing.

21. Papaya Salad (Som Tum) (Spicy) $6.95
    Shredded raw papaya with tomatoes, garlic, peanut, and chili lime dressing.

22. Nam Sod (Spicy) $10.95
    Pork with red onions, ginger, peanuts and scallions with a spicy lime dressing.

23. Yum Nuea (Spicy) $10.95
    Sliced beefsteak with fresh lettuce, Thai herbs and spici lime dressing.

24. Yum Woon Sen (Spicy) $9.95
    Clear noodles, ground pork and onions with spicy lime dressing.

25. Yum Ta Lay (Spicy) $12.95
    Tender grilled shrimp, scallop, and squid with bell peppers, onions, tomatoes, scallions and chili lime dressing.

26. Yum Pla Muek (Spicy) $11.95
    Grilled squid with bell peppers, onions, scallions and chili lime dressing.

27. Yum Koong (Spicy) $11.95
    Grilled shrimp with fresh lettuce, onions, chili, peppers, lemongrass and lime dressing.

28. Yum Larb (Spicy) $9.95
    Minced beef or chicken with ground toasted rice, onions, scallions, chili peppers, mint leaves, lime dressing.

**Soups**

30. Tom Yum Soup (Spicy)
    Chicken Large $8.95, Chicken Small $4.95, Seafood Large $10.95, Seafood Small $5.95, Shrimp Large $10.95, Shrimp Small $5.95, Vegetable Large $7.95, Vegetable Small $3.95. Famous thai sour and spicy broth with fresh lemongrass, lime juice and vegetables. Choice of small or large and meat or vegetable.

31. Vegetable Soup
    Large $7.95, Small $3.95. Thai broth, baby corn, snow peas, broccoli, & carrots.

32. Tom Kha Soup
    Chicken Large $8.95, Chicken Small $4.95, Vegetable Large $7.95, Vegetable Small $3.95. Creamy coconut soup with lemongrass, mushrooms and lime juice.

33. Noodle Tofu Soup
    Large $9.95, Small $4.95. Clear noodles with chicken, mushrooms, onions & scallions.

34. Wonton Soup

**Thai Curries**

All Thai Curry are served with our choice of jasmine rice or brown rice. Thai curry comes with your choice of beef, pork, chicken, tofu or seafood.

40. Massaman Curry (Spicy) $12.95
    With coconut milk, bell peppers, onions, potatoes, and peanuts.

41. Green Curry (Spicy) $12.95
    With coconut milk, bamboo shoots, bell peppers, green beans and mushrooms.

42. Red Curry (Spicy) $12.95
    With coconut milk, bamboo shoots, bell peppers, green beans, mushrooms and basil.

43. Mango Curry (Spicy) $13.95
    With mango, sweet basil and bell peppers.

44. Yellow Curry (Spicy) $12.95
    With pineapple, coconut milk, bell peppers, onions and tomatoes.

45. Panang Curry (Spicy) $12.95
    With coconut milk, bell peppers, broccoli and carrots.
### Noodles and Fried Rice

50. **Pad Thai**  
   Our most famous Thai noodles with egg, beansprouts, scallions and peanuts.  
   **$11.95**

51. **Crispy Chicken Pad Thai**  
   Pad thai with crispy golden chicken. (No Choice of Meat)  
   **$12.95**

52. **Drunken Noodles (Spicy)**  
   Rice noodles in chili sauce with bell peppers, onions and basil leaves.  
   **$11.95**

53. **Pad Woon Sen**  
   Clear noodles with egg, carrots, celery, onions, red peppers, tomatoes and scallions.  
   **$11.95**

54. **Pad Si Eow**  
   Rice noodles with egg and chinese broccoli.  
   **$11.95**

55. **Basil Fried Rice**  
   With egg, bell peppers, green peas, onions, string beans, tomatoes and basil leaves.  
   **$11.95**

56. **Thai Fried Rice**  
   With egg pineapple, broccoli, carrots, green peas and onions.  
   **$11.95**

57. **Ginger Fried Rice**  
   With fresh ginger, bamboo shoots, carrots, onions and peas.  
   **$11.95**

### Duck

All duck entrees are served with your choice of jasmine or brown rice.

60. **Ginger Crispy Duck (Spicy)**  
   Half crispy boneless duck with bell peppers, mushrooms, onions, scallions, and ginger.  
   **$18.95**

61. **Basil Crispy Duck (Spicy)**  
   Half crispy boneless duck with basil leaves, bell peppers, onions, and string beans in spicy sauce.  
   **$18.95**

62. **Sweet & Sour Crispy Duck**  
   Half crispy boneless duck with pineapple, carrots, green bell peppers, onions, cucumber, tomatoes.  
   **$18.95**

63. **Red Curry Duck (Spicy)**  
   Half crispy boneless duck with red curry, coconut milk, bamboo shoots, bell peppers, green beans, basil leaves.  
   **$18.95**

64. **Mixed Vegetable Duck**  
   Half boneless duck with snow peas, baby corn, broccoli, carrots and mushrooms and garlic sauce.  
   **$18.95**

### House Specials

All house specials are served with your choice of jasmine or brown rice. House specials come with your choice of beef, pork, chicken, tofu or seafood (additional cost)

70. **Elephant Trail Kai Ka-Pow**  
   Ground chicken served with Thai herbs in our special sauce. (No Choice of Meat)  
   **$13.95**

71. **Cashew Nut**  
   With cashew nuts, pineapple, snow peas, carrots, mushrooms, onions and scallions.  
   **$12.95**

72. **Sweet & Sour**  
   With pineapple, bell peppers, carrots, cucumbers, onions, tomatoes and scallions.  
   **$12.95**

73. **Ginger**  
   With ginger, baby corn, bell peppers, carrots, mushrooms, onions and scallions.  
   **$12.95**

74. **Prik Khing**  
   With bell peppers, carrots, string beans, and chili paste.  
   **$12.95**

75. **Rama**  
   With pineapple, assorted fresh vegetables and Thai peanut sauce.  
   **$12.95**

76. **Basil (Spicy)**  
   With basil, bell peppers, green beans and onions.  
   **$12.95**

77. **Eggplant Basil (Spicy)**  
   With eggplant, basil, bell peppers, onions and scallions.  
   **$12.95**

78. **Garlic**  
   With garlic, snow peas, baby corn, bell peppers, bok choy, broccoli, carrots and napa cabbage.  
   **$12.95**

79. **Broccoli**  
   With broccoli, snow peas, bell peppers, carrots, mushrooms, onions.  
   **$12.95**

### Seafood

All seafood entrees are served with your choice of jasmine rice or brown rice.

80. **Garlic Red Snapper**  
   Brown Rice $0.00, Jasmine Rice $0.00. Crispy red snapper topped with crunchy garlic and white pepper. MKT PRICE

81. **Thai Basil Red Snapper (Spicy)**  
   Crisp red snapper topped with basil leaves, red bell peppers, mushrooms, onions, chili and garlic. MKT PRICE

82. **Sweet & Sour Snapper**  
   Brown Rice $0.00, Jasmine Rice $0.00. Crispy red snapper topped with pineapple, carrots, cucumber, onions, tomatoes and scallions in sweet & sour sauce. MKT PRICE

83. **Pla Lad Prik (Spicy)**  
   Brown Rice $0.00, Jasmine Rice $0.00. Crisp red snapper topped with bell peppers, green beans and carrots in spicy sauce. MKT PRICE

84. **Pla Lad Keeng**  
   Brown Rice $0.00, Jasmine Rice $0.00. Crisp red snapper topped with bell peppers, mushrooms, onions, scallions and ginger. MKT PRICE

85. **Pla Salmon Lad Keeng**  
   Grilled salmon topped with bell peppers, mushrooms, onions, scallions and ginger.  
   **$16.95**

86. **Choo Chee Salmon (Spicy)**  
   Grilled salmon topped with bamboo shoots, snow peas and pineapple in spicy curry.  
   **$16.95**

87. **Chili salmon (Spicy)**  
   Grilled salmon topped with bell peppers and fresh basil in Thai chili sauce.  
   **$16.95**

88. **Shrimp Loves Scallop**  
   With carrots, onions, mushrooms, scallions and garlic in garlic sauce.  
   **$16.95**

89. **Seafood Red Curry (Spicy)**  
   With lime leaves, bell peppers, green beans and fresh basil.  
   **$16.95**

90. **Garlic Seafood**  
   With bell peppers, mushrooms, onions, scallion and ginger in crunchy garlic sauce.  
   **$16.95**

91. **Basil Seafood (Spicy)**  
   With basil leaves, bell peppers, onions and string beans in spicy sauce.  
   **$16.95**

92. **Basil Shrimp, Scallop or Squid (Spicy)**  
   With basil leaves, bell peppers, onions and string beans in spicy sauce.  
   **$16.95**
## Side

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>900. Jasmine Rice</td>
<td>$2.00</td>
</tr>
<tr>
<td>901. Brown Rice</td>
<td>$2.00</td>
</tr>
<tr>
<td>902. Thai Iced Tea</td>
<td>$2.95</td>
</tr>
<tr>
<td>903. Ice Cream with Sweet Rice</td>
<td>$7.95</td>
</tr>
</tbody>
</table>

*Ice cream choice of Vanilla, Ginger, Green Tea, or Coconut.*

## Lunch

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>100. Green Curry (Spicy)</td>
<td>$8.95</td>
</tr>
<tr>
<td>With coconut milk, bamboo shoots, bell peppers, green beans and mushrooms.</td>
<td></td>
</tr>
<tr>
<td>101. Red Curry (Spicy)</td>
<td>$8.95</td>
</tr>
<tr>
<td>With coconut milk, bamboo shoots, bell peppers, green beans, mushrooms and basil.</td>
<td></td>
</tr>
<tr>
<td>102. Panang Curry (Spicy)</td>
<td>$8.95</td>
</tr>
<tr>
<td>With coconut milk, bell peppers, broccoli and carrots.</td>
<td></td>
</tr>
<tr>
<td>103. Thai Basil</td>
<td>$8.95</td>
</tr>
<tr>
<td>With basil, bell peppers, green beans and onions.</td>
<td></td>
</tr>
<tr>
<td>104. Garlic</td>
<td>$8.95</td>
</tr>
<tr>
<td>With fresh garlic, snow peas, baby corn, bell peppers, bok choy, broccoli, carrots and napa cabbage.</td>
<td></td>
</tr>
<tr>
<td>105. Sweet &amp; Sour</td>
<td>$8.95</td>
</tr>
<tr>
<td>With pineapple, bell peppers, carrots, cucumbers, onions, tomatoes and scallions.</td>
<td></td>
</tr>
<tr>
<td>106. Ginger (Spicy)</td>
<td>$8.95</td>
</tr>
<tr>
<td>With fresh ginger, baby corn, bell peppers, carrots, mushrooms, onions and scallions.</td>
<td></td>
</tr>
<tr>
<td>107. Cashew Nut</td>
<td>$8.95</td>
</tr>
<tr>
<td>With cashew nuts, baby corn, pineapple, snow peas, carrots, mushrooms, onions and scallions.</td>
<td></td>
</tr>
<tr>
<td>108. Broccoli</td>
<td>$8.95</td>
</tr>
<tr>
<td>With broccoli, snow peas, bell peppers, carrots, mushrooms and onions</td>
<td></td>
</tr>
<tr>
<td>109. Snow Peas</td>
<td>$8.95</td>
</tr>
<tr>
<td>With Snow peas, bell peppers, carrots, mushrooms and onions.</td>
<td></td>
</tr>
<tr>
<td>110. Vegetable Delight</td>
<td>$8.95</td>
</tr>
<tr>
<td>Stir fried mixed vegetables with garlic sauce.</td>
<td></td>
</tr>
<tr>
<td>111. Pad Thai</td>
<td>$8.95</td>
</tr>
<tr>
<td>Our most famous Thai noodles with egg, bean sprouts, scallions and peanuts.</td>
<td></td>
</tr>
<tr>
<td>112. Drunken Noodles (Spicy)</td>
<td>$8.95</td>
</tr>
<tr>
<td>Rice noodles in chili sauce with bell peppers, onions, tomatoes, egg and basil leaves.</td>
<td></td>
</tr>
<tr>
<td>113. Pad Si Eow</td>
<td>$8.95</td>
</tr>
<tr>
<td>Rice noodles with egg and chinese broccoli.</td>
<td></td>
</tr>
<tr>
<td>114. Basil Fried Rice (Mild)</td>
<td>$8.95</td>
</tr>
<tr>
<td>Fried rice with egg, bell peppers, green peas, onions, string beans, tomatoes, and basil leaves.</td>
<td></td>
</tr>
<tr>
<td>115. Thai Fried Rice</td>
<td>$8.95</td>
</tr>
<tr>
<td>Fried rice with egg, pineapple, broccoli, carrots, green peas and onions.</td>
<td></td>
</tr>
</tbody>
</table>
Francesca's Wine Bar and Bistro
105 Main ST

Available for Delivery

<table>
<thead>
<tr>
<th>Day</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sunday</td>
<td>11:45 AM - 4:00 PM</td>
</tr>
<tr>
<td>Monday</td>
<td>CLOSED</td>
</tr>
<tr>
<td>Tuesday</td>
<td>11:15 AM - 8:00 PM</td>
</tr>
<tr>
<td>Wednesday</td>
<td>11:15 AM - 8:00 PM</td>
</tr>
<tr>
<td>Thursday</td>
<td>11:15 AM - 9:00 PM</td>
</tr>
<tr>
<td>Friday</td>
<td>11:15 AM - 9:00 PM</td>
</tr>
</tbody>
</table>

Antipasti

1. Bruschetta $8.00
Crostini topped with roasted garlic, chopped fresh plum tomatoes, basil, and extra virgin olive oil.

2. Hummus $9.00
Hummus made with chick peas, tahini, roasted garlic, preserved lemon, and olive oil. Served with pita chips and crackers.

3. Spinach and Artichoke Dip $10.00
Made in house with fresh spinach and artichokes. Served with pita chips.

4. White Anchovies $12.00
Anchovies marinated in white wine and olive oil served on small crostini with diced tomatoes and extra virgin olive oil.

Salads

Add Breaded Chicken, Shrimp or Scallops.

15. Arugula Salad $8.00
Baby arugula tossed with roasted walnuts and balsamic vinaigrette then topped with crumbled goat cheese and crispy prosciutto strips.

16. White Bean and Italian Tuna Salad $9.00
Cannellini beans, diced plum tomatoes, and Italian tuna served on a crostini. Finished with extra virgin olive oil.

17. Classic Caprese Salad $8.00
Fresh cut tomatoes and fresh mozzarella served with basil. Finished with extra virgin olive oil and cracked black pepper.

18. Caesar Salad $9.00
Organic Romaine, shaved parmesan, house croutons and heirloom tomatoes. Tossed in our house made Caesar dressing.

Ciabatta Sandwiches

20. Original Ciabatta $8.00
Fresh Cut tomatoes, basil and fresh mozzarella. Dressed with extra virgin olive oil.

21. Parma Ciabatta $8.00
Sliced Prosciutto di Parma, fresh mozzarella, extra virgin olive oil and tomatoes.

22. Veggie Ciabatta $8.00
Assorted seasonal vegetables slowly roasted and served with melted Fontina cheese.

Bigger Bites

50. Lamb Sliders $18.00
Fresh ground lamb. Served with caramelized onions, garlic aioli, goat cheese and crispy prosciutto.

51. Seared Sea Scallops $22.00
Pan seared sea scallops served with sweet potatoes, celery root puree and crumbled candied bacon. Topped with a maple drizzle.

52. Pulled Pork Mac & Cheese $12.00
Cheese fonduta made with mozzarella, cheddar, and fontina cheese tossed with cavatappi and savory pulled pork shoulder. Topped with crispy shallots.

53. Vegetarian Arancini $12.00
Risotto ball stuffed with mild mushrooms, panko breaded and lightly fried. Topped with a white cheddar bechamel sauce.

54. Crispy Polenta Cakes $12.00
Fried polenta cakes are topped with crimini mushrooms and shaved parmesan, smoked salmon and herbed cream cheese, jumbo shrimp and lemon garlic aioli.

55. Fontina Stuffed Veal Meatballs $12.00
Homemade veal meatballs stuffed with fontina cheese, lightly breaded and pan fried. Served with three different sauces white balsamic, agrodulce, cheese fonduta and our homemade marinara sauce.
Hot Heaven Pizzeria
33 East Main St

Available for Delivery

- **Sunday**: 4:00 PM - 8:40 PM
- **Monday**: CLOSED
- **Tuesday**: 11:30 AM - 8:40 PM
- **Wednesday**: 11:30 AM - 8:40 PM
- **Thursday**: 11:30 AM - 8:40 PM
- **Friday**: 11:00 AM - 8:40 PM
- **Saturday**: 11:00 AM - 8:40 PM

**Appetizers and Sides**

1. **Garlic Basil Gorgonzola Bread** $6.50
   - Italian bread stuffed with gorgonzola and mozzarella cheeses, roasted garlic and basil pesto.

2. **Stuffed Portobello Mushroom** $9.50
   - Balsamic roasted Portobello cap stuffed with baby spinach, caramelized onions, and roasted red pepper stuffing, topped with boursin cheese.

3. **Garlic Bread** $4.00

4. **Fried Mozzarella** $6.00
   - Served with our own marinara.

5. **Fried Zucchini** $6.00
   - Served with our own marinara.

6. **Sweet Potato Fries** $4.50
7. **French Fries** $3.00
8. **Onion Rings** $6.00
9. **Jalapeno Poppers** $6.00
10. **Sampler Platter** $10.00
   - Choice of 3 fried mozzarella, zucchini, onion rings, poppers or wings.

11. **Meatballs or Sausage** $5.00
12. **Garlic Knots**
    - Dozen $4.00, Half Dozen $2.50, 1/2 Dozen - $2.50, Dozen - $4.00

13. **Wings**
    - 10 Piece $9.00, 20 Piece $17.00, 50 Piece $38.00
    - 6 Piece $6.00. Your choice of Buffalo, Wasabi Garlic, Honey Garlic BBQ, Orange Teriyaki, Jamaican Jerk, or Apple Habanero
    - Original 6 for $6, 10 for $9, 20 for $17, 50 for $38.

14. **Boneless Wings**
    - Double Order $17.00, Single Order $9.00
    - Boneless Single Order $9, Double Order $17

15. **Mac & Cheese Bites** $6.00
16. **Fried Green Beans** $7.00
    - w/ wasabi ranch sauce

**Soups**

13. **Baked Five Onion** $4.50
14. **Kickin’ Texas Chili** $4.50
15. **Soup d’Jour** $4.50

**Fresh Salads**

16. **Tangy Pear Gorgonzola Salad** $8.50
   - Mixed greens tossed with gorgonzola, green onions, candied walnuts, pears and gorgonzola cheese tossed with our champagne vinaigrette dressing.

17. **Cranberry Spinach Salad** $8.50
   - Maple glazed chicken on a bed of baby spinach with sun dried cranberries, roasted garlic and toasted sesame seeds tossed with our champagne vinaigrette dressing.

18. **Cobb Salad** $10.00
   - Grilled chicken, diced tomatoes, onions, olives, bacon, avocado and egg on a bed of romaine lettuce with bleu cheese crumbles.

19. **Grilled Salmon Salad** $11.00
   - Grilled salmon on a bed of spring mix tossed with artichoke hearts, tomatoes, onions, olives, and avocado.

20. **Portobello Spinach Salad** $8.50
   - Baby spinach, goat cheese, balsamic roasted Portobello’s, and caramelized onions tossed with sun dried tomato pesto and champagne vinaigrette.

21. **Caesar Salad** $7.50
   - Crisp romaine lettuce tossed in our creamy caesar dressing with focaccia croutons.

22. **Traditional Garden Salad** $6.50
   - Fresh field greens topped with tomatoes, cucumbers, peppers, onions, mushrooms, carrots, artichoke hearts, and olives.

23. **Caprese Salad** $8.50
   - Fresh mozzarella and tomatoes served on a bed of field greens with red onions and a balsamic glaze.

24. **House Salad** $3.50
25. **Greek Salad** $8.50
   - Romaine lettuce, tomato, onion, cucumber, olives, feta cheese tossed with Greek dressing.

**Panini and Sandwiches**

- Served with your choice of french fries, chips or salad.
- Substitute a house salad or sweet potato fries for $1.50.

25. **Prime Rib Panini** $9.50
   - Slow roasted prime rib topped with crumbled blue cheese, roasted red peppers, caramelized onions and Wasabi sauce grilled on a fresh Italian roll.

26. **Chicken Florentine Panini** $8.50
   - Marinated chicken breast, roasted garlic, baby spinach and mozzarella with basil caper aioli.

27. **Roasted Turkey Panini** $8.50
   - Roasted turkey, homemade stuffing, cranberry chutney and cranberry horseradish sauce grilled on a multigrain wheat bread.

28. **Portobello Mushroom Panini** $8.50
   - Balsamic roasted portobello mushrooms, roasted red peppers, Spanish onions, baby spinach, provolone and basil pesto.
29. Chicken Tomato Pesto Sandwich $8.50
Marinated chicken breast topped with mozzarella and sun-dried tomato pesto served on a rosemary focaccia roll.

30. Corned Beef Reuben $8.50
Corned beef topped with sauerkraut, thousand island dressing, and swiss grilled on rye bread.

31. Atlantic Salmon Sandwich $10.00
Pan-seared salmon topped with roasted red peppers, baby spinach, and lemon basil caper aioli served on a rosemary focaccia roll.

32. Cheese Burger $8.50
1/2 lb Black Angus burger with lettuce, tomato, onion, and your choice of cheese on a roll.

33. Tuna Salad Grinder $8.50
Homemade tuna salad with lettuce, tomato, and swiss cheese.

34. Parmesan Grinder $8.50
Your choice of eggplant, meatball, sausage, or chicken with fresh marina sauce, mozzarella, and parmesan cheese.

35. Pulled Pork Sandwich $8.50
Slow roasted pork in our signature BBQ sauce on a roll.

102. Steak & Cheese $9.50
Served with grilled onions and peppers or lettuce, tomato, and mayo.

**Wraps**

Your choice of spinach, white or whole wheat served with chips

36. Chicken Salad Wrap $7.50
Grilled chicken with sun-dried cranberries and mixed greens.

37. Chicken Club Wrap $7.50
Bacon, lettuce, tomato, onion, and mayo.

38. Turkey Club Wrap $7.50
Bacon, lettuce, tomato, onion, and mayo.

39. Buffalo Chicken Wrap $7.50
Crumbled blue cheese, shredded carrots, and mixed greens.

40. Grilled Vegetable Wrap $7.50
Eggplant, broccoli, peppers, mushrooms, and onions with feta cheese.

41. BBQ Chicken Wrap $7.50
Grilled peppers and onions with cheddar jack cheese.

42. Blackened Chicken Wrap $7.50
Lettuce, tomato, onion, and ranch.

43. Tuna Wrap $7.50
Homemade tuna salad with lettuce and tomato.

44. Caprese Wrap $7.50
Fresh mozzarella, tomatoes, fresh basil pesto, mixed greens, and balsamic glaze.

45. Portobello Spinach Wrap $7.50
Roasted red peppers, caramelized onions, and fresh mozzarella with balsamic dressing.

**Pasta Entrees**

All Entrees come with a house salad and garlic knots. All Entrees ordered for two come with a house salad and garlic gorgonzola bread.

46. Chicken Penne Black & Blue (for 1) $13.00
Cajun chicken breast sautéed with garlic, onion, broccoli, and roasted red peppers in a blue cheese cream sauce.

105. Chicken Penne Black & Blue (for 2) $24.00
Cajun chicken breast sautéed with garlic, onion, broccoli, and roasted red peppers in a blue cheese cream sauce.

47. Seafood Trio (for 1) $14.00
Shrimp, scallops, and mussels sautéed in a white wine basil pesto cream sauce tossed with fettuccine.

48. Pasta Primavera (for 1) $12.00
Penne Pasta tossed with onion, garlic, broccoli, tomato, green peppers, roasted red peppers and artichoke hearts served with our own red sauce. Add your choice of Shrimp, Scallop, Meatball, or Chicken for $3 per item per person.

107. Pasta Primavera (for 2) $23.00
Penne Pasta tossed with onion, garlic, broccoli, tomato, green peppers, roasted red peppers and artichoke hearts served with our own red sauce. Add your choice of Shrimp, Scallop, Meatball, or Chicken for $3 per item per person.

49. Fettuccine Alfredo with Chicken (for 1) $13.00
Chicken breast sautéed with red and green onion and garlic finished with our fresh Alfredo sauce.

108. Fettuccine Alfredo with Chicken (for 2) $24.00
Chicken breast sautéed with red and green onion and garlic finished with our fresh Alfredo sauce.

50. Five Cheese Lasagna (for 1) $13.00
Our special blend of cheeses layered with spinach and herbs baked with our fresh plum tomato sauce.

109. Five Cheese Lasagna (for 2) $24.00
Our special blend of cheeses layered with spinach and herbs baked with our fresh plum tomato sauce.

51. Spaghetti with Meatballs or Sausage (for 1) $12.00

110. Spaghetti with Meatballs or Sausage (2) $23.00

52. Penne Alla Pepper Vodka (for 1) $13.00
Penne sautéed with broccoli, red peppers, kalamata olives, and finished with a pepper vodka sauce. Add your choice of shrimp, scallops, meatball or chicken for $3 per item per person.

111. Penne Alla Pepper Vodka (for 2) $24.00
Penne sautéed with broccoli, red peppers, kalamata olives, and finished with a pepper vodka sauce. Add your choice of shrimp, scallops, meatball or chicken for $3 per item per person.

53. Wild Mushroom Ravioli (for 1) $13.00
Wild forest mushroom stuffed pasta pillows served in a sage and port wine reduction with parmesan cheese.

112. Wild Mushroom Ravioli (for 2) $24.00
Wild forest mushroom stuffed pasta pillows served in a sage and port wine reduction with parmesan cheese.

54. Fettuccine with Clams (for 1) $14.00
Whole and shucked clams sautéed with garlic, basil pesto, white wine, spinach and artichokes.

### Dine In CT

- [www.dineinct.com](http://www.dineinct.com)
- 860-673-DINE

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#### Main Menu

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>113. Fettuccine with Clams (for 2)</td>
<td>$26.00</td>
</tr>
<tr>
<td>Whole and shucked clams sautéed with olive oil, garlic, basil pesto, white wine, spinach and artichokes.</td>
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<tr>
<th>Item Description</th>
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<tbody>
<tr>
<td>55. Parmigiana (for 1)</td>
<td>$14.00</td>
</tr>
<tr>
<td>Fettuccine served with our plum tomato sauce and mozzarella cheese with your choice of chicken, eggplant, sausage, or meatballs.</td>
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<tr>
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<tbody>
<tr>
<td>114. Parmigiana (for 2)</td>
<td>$26.00</td>
</tr>
<tr>
<td>Fettuccine served with our plum tomato sauce and mozzarella cheese with your choice of chicken, eggplant, sausage, or meatballs.</td>
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<thead>
<tr>
<th>Item Description</th>
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<tbody>
<tr>
<td>56. Mediterranean Penne (for 1)</td>
<td>$12.00</td>
</tr>
<tr>
<td>Penne tossed with onion, plum tomato, roasted red pepper, kalamata olives, artichoke hearts, baby spinach and feta cheese in extra virgin olive oil and garlic.</td>
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<tr>
<th>Item Description</th>
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<tbody>
<tr>
<td>115. Mediterranean Penne (for 2)</td>
<td>$23.00</td>
</tr>
<tr>
<td>Penne tossed with onion, plum tomato, roasted red pepper, kalamata olives, artichoke hearts, baby spinach and feta cheese in extra virgin olive oil and garlic.</td>
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<thead>
<tr>
<th>Item Description</th>
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<tbody>
<tr>
<td>104. Shrimp and Scallop Ravioli (for 1)</td>
<td>$14.00</td>
</tr>
<tr>
<td>Shrimp and scallops sautéed with spinach in alight basil tomato sauce in our overstuffed ravioli</td>
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<thead>
<tr>
<th>Item Description</th>
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<tbody>
<tr>
<td>116. Shrimp and Scallop Ravioli (for 2)</td>
<td>$26.00</td>
</tr>
<tr>
<td>Shrimp and scallops sautéed with spinach in alight basil tomato sauce in our overstuffed ravioli</td>
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#### Kids Menu

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<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>57. Kids Slice W/ Fries</td>
<td>$6.00</td>
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<tr>
<td>Slice of cheese or pepperoni pizza</td>
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<tr>
<th>Item Description</th>
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<tbody>
<tr>
<td>58. Kids Chicken Tenders W/ Fries</td>
<td>$6.00</td>
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<tr>
<td>Honey mustard sauce</td>
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<th>Item Description</th>
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<tbody>
<tr>
<td>59. Kids Grilled Cheese Panini W/ Fries</td>
<td>$6.00</td>
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<tr>
<th>Item Description</th>
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<tbody>
<tr>
<td>60. Kids Mozzarella Sticks W/ Fries</td>
<td>$6.00</td>
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<th>Item Description</th>
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<tbody>
<tr>
<td>61. Kids Penne Pasta</td>
<td>$5.00</td>
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<tr>
<td>Choice of butter or marinara sauce</td>
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<th>Item Description</th>
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<tbody>
<tr>
<td>62. Kids Penne with Meatball</td>
<td>$6.00</td>
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#### Hot Heaven NY Style Pizza

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<tr>
<th>Item Description</th>
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<tbody>
<tr>
<td>63. Small Mozzarella Pizza (14&quot;)</td>
<td>$10.00</td>
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<tr>
<th>Item Description</th>
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<tbody>
<tr>
<td>63. Large Mozzarella Pizza (18&quot;)</td>
<td>$14.00</td>
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<tr>
<th>Item Description</th>
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<tbody>
<tr>
<td>64. Cheese Calzone</td>
<td>$10.00</td>
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#### Specialty Gourmet Pizzas

**Specialty Pizzas Cannot Be Combined**

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<tr>
<th>Item Description</th>
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<tbody>
<tr>
<td>65. Honey Roasted Chicken Pizza (white)</td>
<td>$19.00</td>
</tr>
<tr>
<td>Large $19.00, Small $14.00. Roasted garlic, goat cheese, caramelized onions, baby spinach and a honey glaze.</td>
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<tr>
<th>Item Description</th>
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<tbody>
<tr>
<td>66. Shrimp Pizza (white)</td>
<td>$20.00</td>
</tr>
<tr>
<td>Large $20.00, Small $15.00. Garlic roasted shrimp, basil pesto, plum tomatoes, caramelized onions, artichoke hearts and feta cheese.</td>
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<tr>
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<tbody>
<tr>
<td>67. Blackened Scallop Pizza (white)</td>
<td>$20.00</td>
</tr>
<tr>
<td>Large $20.00, Small $15.00. Roasted red peppers, sun dried tomato pesto, onions, roasted garlic and gorgonzola cheese.</td>
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<tbody>
<tr>
<td>68. Whole Clam Pizza (white)</td>
<td>$20.00</td>
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<tr>
<td>Large $20.00, Small $15.00. Baby clams, roasted garlic, and green onion.</td>
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<tbody>
<tr>
<td>69. Cajun Chicken Pizza (red)</td>
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<tr>
<td>Large $19.00, Small $14.00. Tomatoes, burnt onions, jalapeno peppers, roasted garlic and bourbon BBQ glaze.</td>
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<tbody>
<tr>
<td>70. BBQ Chicken Pizza (red)</td>
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<tr>
<td>Large $19.00, Small $14.00. Roasted red peppers, caramelized onions and bourbon BBQ glaze.</td>
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<tbody>
<tr>
<td>71. Buffalo Chicken Pizza (red)</td>
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<tr>
<td>Large $19.00, Small $14.00. Crumbled bleu cheese, signature buffalo sauce and celery.</td>
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<tbody>
<tr>
<td>72. Bacon Cheeseburger Pizza (red)</td>
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<tr>
<td>Large $19.00, Small $14.00. Hamburger, bacon, onion, tomatoes, and cheddar jack cheese.</td>
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<tbody>
<tr>
<td>73. Seared Rib Eye Pizza (white)</td>
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<tr>
<td>Large $20.00, Small $15.00. Caramelized onions, roasted red peppers, diced tomatoes and gorgonzola cheese.</td>
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<tbody>
<tr>
<td>74. Vegetable Pizza (red)</td>
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<tr>
<td>Large $19.00, Small $14.00. Broccoli, mushrooms, tomatoes, green peppers, onions.</td>
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<tbody>
<tr>
<td>75. Garden Pizza (red)</td>
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<tr>
<td>Large $20.00, Small $15.00. Roasted red peppers, green peppers, onions, roasted garlic, tomatoes, broccoli, mushrooms, olives, artichoke hearts, shredded lettuce and Italian dressing.</td>
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<tbody>
<tr>
<td>76. Mediterranean Pizza (red)</td>
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<tr>
<td>Large $19.00, Small $14.00. Roasted red peppers, onions, tomatoes, olives, pesto, and feta cheese.</td>
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<tbody>
<tr>
<td>77. Margarita Pizza (red)</td>
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<tr>
<td>Large $20.00, Small $15.00. Fresh mozzarella, sliced tomatoes, and fresh basil.</td>
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<tbody>
<tr>
<td>78. Portobello Mushroom Pizza (white)</td>
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<tr>
<td>Large $19.00, Small $14.00. Baby spinach, caramelized onions, roasted garlic and goat cheese.</td>
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<tbody>
<tr>
<td>79. Hawaiian Pizza (red)</td>
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<tr>
<td>Large $19.00, Small $14.00. Ham, bacon, and pineapple.</td>
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<tbody>
<tr>
<td>80. Supreme Pizza (red)</td>
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<tr>
<td>Large $22.00, Small $16.00. Pepperoni, sausage, hamburger, onions, mushrooms, green peppers.</td>
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<tbody>
<tr>
<td>81. Meat Lovers Pizza (red)</td>
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<tr>
<td>Large $22.00, Small $16.00. Pepperoni, hamburger, sausage, bacon, chicken, onions, and green peppers.</td>
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<tbody>
<tr>
<td>82. Buffaroni</td>
<td></td>
</tr>
<tr>
<td>Large $19.00, Small $14.00. Buffalo chicken blue dressing and pepperoni</td>
<td></td>
</tr>
</tbody>
</table>

---

Hibachi Lunch
Served with Green Salad or Miso Soup, and Fried Rice

15. Hibachi Vegetables $8.95
16. Hibachi Chicken $9.95
17. Hibachi Steak $10.95
18. Hibachi Shrimp $10.95
19. Hibachi Salmon $10.95
20. Hibachi Scallops $11.95
21. Hibachi Calamari $10.95
22. Hibachi Filet Mignon $12.95
23. Hibachi Combo $15.95

Choose two proteins

Soup

30. Miso Soup $2.50
31. Wonton Soup $2.95
32. Tom Yum Soup $4.95

Salad

35. Green Salad $2.95
Ginger Dressing
36. Avocado Salad $5.50
37. Japanese Seaweed Salad $5.50
38. Spicy Crab Meat Salad $5.95
39. Chicken Salad $8.95
Grilled Chicken on top of mixed greens with yuzu sauce

40. Mango Tuna Salad $9.95
Thinly Sliced seared tuna on top of mixed greens and mango served with wasabi citrus dressing
41. Steak Salad $9.95
Thinly Sliced steak cooked medium rare on top of mixed greens with scallion and fish egg accented with Japanese garlic sauce

Wok & Grill Platters
Served with Soup or Salad, California Roll, and White Rice

45. Blacken Tuna $10.95
Seared pepper tuna with wasabi mayo sauce
46. Escolar Carpaccio $10.95
Seared Escolar, tomato, scallion with citrus dressing
47. Sushi Appetizer $9.95
5 pieces Chef's Choice
48. Sashimi Appetizer $10.95
9 Pieces Chef's Choice
49. Fuji Mountain $10.95
Tuna, Salmon, white fish, cucumber, avocado, seaweed salad, tempura crunchy mixed accented with honey sauce, wasabi mayo and eel sauce
50. Seafood Ceviche $10.95
Mix of shrimp, octopus, surf clam and crab meat served with spicy lemon garlic sauce
51. Tuna Tartaki $10.95
Served thin sliced tuna accented with ponzu dressing

Koma
345 North Main ST

Available for Delivery

Sunday 11:00 AM - 9:00 PM
Monday 11:00 AM - 9:00 PM
Tuesday 11:00 AM - 9:00 PM
Wednesday 11:00 AM - 9:00 PM
Thursday 11:00 AM - 9:00 PM
Friday 11:00 AM - 9:15 PM
Saturday 11:00 AM - 9:15 PM

Sushi Platter Specials

500. 12 Classic Sushi Rolls $55.00
Choose 12 rolls from the list - specify how many of each in the special instructions if you want certain quantities.

501. 6 Signature Rolls $70.00
Choose up to 6 Signature Rolls - specify qty in special instructions

Lunch Specials

1. Sushi Lunch $13.95
7 Pcs of Sushi with California Roll
2. Sashimi Lunch $13.95
12 Pcs Sashimi with a side of rice
3. 2 Rolls $8.95
Choose 2 rolls
4. 3 Rolls $12.95
Choose 3 rolls

Sushi Bar Starters

Order Online: http://1232.DeliveryCheckout.com/direct/delivery/Koma
52. Miso Sesame Tuna $10.95
   Pan seared sesame tuna and avocado with chef special miso sauce
53. Yellowtail Jalapeno Appetizers $11.95
   Sliced yellowtail topped with jalapeno, with fish egg served with citrus dressing

**Kitchen Starters**

55. Edamame $4.95
   Soybean with sea salt
56. Shrimp Shumai (6) $4.95
   Steamed with homemade dumpling sauce
57. Gyoza (6) $5.95
   Japanese pan fried pork dumpling
58. Indian Pancake $4.95
   Served with curry potato chicken dipping sauce
59. Lettuce Wrap $7.95
   Choice of Beef or Chicken. Marinated and sauteed with fresh basil, scallion and chili paste served with fresh lettuce
60. Mini Beijing Duck $9.95
   1/4 served with 3 mini bun
61. Beef Negimaki $8.95
   Thin sliced beef rolled with scallions in teriyaki sauce
62. Satay Chicken $6.95
   Grilled & served with lemongrass peanut sauce
63. Vegetable Spring Roll $4.95
64. Rock Shrimp $8.95
   Signature tempura shrimp tossed with a homemade spicy Japanese dressing
65. Crab Rangoon (6) $5.95
66. Garlic Chilean Sea Bass $11.95
   Pan fried served with garlic sauce and soba noodles
67. Shrimp and Vegetable Tempura Appetizer $7.95
68. Vietnamese Summer Roll $4.95
   Rice paper wrapped with shrimp, lettuce, vermicelli and crushed peanuts with mild spicy chili sauce and peanut sauce
69. Fried Calamari $8.95
    Jumbo Calamari with orange sauce
70. Spicy Tuna Gyoza $8.95
    Fresh tuna and cream cheese wonton lightly deep fried accented with guacamole and Thai chili sauce
71. Pork Short Ribs $8.95
    Four short ribs slow roasted and served with yuzu teriyaki sauce

**Sushi (1 pc) & Sashimi (1pc)**

87. Alaskan King Crab $4.95
88. Sea Scallop $3.95
89. Jumbo Sweet Shrimp $3.95
90. Ikura (Salmon egg) $2.95
91. Flying Fish Roe $2.95
92. Surf Red Clam $2.50

**Classic Rolls - Raw**
6 Pieces

100. Spicy Crunch Crab Roll $5.99
101. Tuna Roll $4.99
102. Spicy Tuna Roll $5.99
103. Tuna Avocado Roll $5.99
104. Tuna Cucumber Roll $5.99
105. Salmon Roll $4.99
106. Spicy Salmon Roll $5.99
107. Salmon Avocado Roll $5.99
108. Salmon Cucumber Roll $5.99
109. Salmon Jalapeno Roll $5.99
110. Yellowtail Scallion Roll $5.99
111. Spicy Yellowtail Roll $5.99
112. Yellowtail Jalapeno Roll $5.99
113. Super White Tuna Roll $4.99
114. Spicy Super White Tuna Roll $5.99
115. Philadelphia Roll $5.99
   Salmon, cream cheese, avocado, cucumber and tempura flakes
116. West Hartford Roll $6.99
   Shrimp, salmon, cucumber, avocado, tempura flakes with flying fish egg on top

**Classic Rolls - Cooked**
6 Pcs

117. California Roll $4.99
118. Eel Avocado Roll $5.99
119. Eel Cucumber Roll $5.99
120. Shrimp Avocado Roll $5.99
121. Shrimp Cucumber Roll $5.99
122. Sweet Potato Tempura Roll $4.99
123. King Crab Avocado Roll $9.99
   with fish egg
124. Asparagus Roll $3.99
125. Cucumber Roll $3.99
126. Vegetable Rolls $4.99
127. Shrimp Tempura Roll $6.99
   Shrimp tempura, avocado, cucumber, tobiko with eel sauce
### Koma Special Rolls - Raw

<table>
<thead>
<tr>
<th>Roll Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>130. Buddha Prayer Roll</td>
<td>$11.99</td>
</tr>
<tr>
<td>131. Dynamite Roll</td>
<td>$11.99</td>
</tr>
<tr>
<td>132. Rainbow Roll</td>
<td>$11.99</td>
</tr>
<tr>
<td>133. Lollipop Roll</td>
<td>$12.99</td>
</tr>
<tr>
<td>134. Connecticut Roll</td>
<td>$12.99</td>
</tr>
<tr>
<td>135. Volcano Roll</td>
<td>$12.99</td>
</tr>
<tr>
<td>136. Sushi Sandwich Roll</td>
<td>$13.99</td>
</tr>
<tr>
<td>137. Hurricane Roll</td>
<td>$13.99</td>
</tr>
<tr>
<td>139. Angel Roll</td>
<td>$14.99</td>
</tr>
<tr>
<td>140. All Star Roll</td>
<td>$14.99</td>
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<tr>
<td>141. Hangover Roll</td>
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</table>

### Sushi Bar Entrees

**Choice of miso soup and green salad**

<table>
<thead>
<tr>
<th>Roll Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>155. Sushi Entree</td>
<td>$19.95</td>
</tr>
<tr>
<td>156. Sashimi Entree</td>
<td>$23.95</td>
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<tr>
<td>157. Trio Spicy Combo</td>
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<tr>
<td>158. Spicy Sushi Combo</td>
<td>$20.95</td>
</tr>
<tr>
<td>159. Classic Roll Combo</td>
<td>$14.95</td>
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<tr>
<td>160. Sushi Trio</td>
<td>$20.95</td>
</tr>
<tr>
<td>161. Chirashi</td>
<td>$19.95</td>
</tr>
<tr>
<td>162. Sushi &amp; Sashimi for One</td>
<td>$23.95</td>
</tr>
<tr>
<td>163. Sushi &amp; Sashimi for Two</td>
<td>$49.95</td>
</tr>
<tr>
<td>164. Sushi &amp; Sashimi for Four</td>
<td>$98.95</td>
</tr>
</tbody>
</table>

### Japanese Teriyaki - Entrees

Grilled Teriyaki sauce, asparagus, red pepper, steamed broccoli, with Thai Jasmine rice. Served with miso soup or green salad.

<table>
<thead>
<tr>
<th>Roll Name</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>170. Chicken Teriyaki</td>
<td>$14.95</td>
</tr>
<tr>
<td>171. Shrimp Teriyaki</td>
<td>$17.95</td>
</tr>
<tr>
<td>172. Salmon Teriyaki</td>
<td>$16.95</td>
</tr>
<tr>
<td>173. Steak Teriyaki</td>
<td>$18.95</td>
</tr>
<tr>
<td>174. Scallop Teriyaki</td>
<td>$19.95</td>
</tr>
<tr>
<td>175. Filet Mignon Teriyaki</td>
<td>$23.95</td>
</tr>
<tr>
<td>176. Lobster Teriyaki</td>
<td>$28.95</td>
</tr>
</tbody>
</table>

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### Japanese Teriyaki - Combinations
Grilled Teriyaki sauce, asparagus, red pepper, steamed broccoli, with Thai Jasmine rice. Served with miso soup or green salad.

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>177. Chicken &amp; Shrimp Teriyaki</td>
<td>$18.95</td>
</tr>
<tr>
<td>178. Chicken &amp; Steak Teriyaki</td>
<td>$18.95</td>
</tr>
<tr>
<td>179. Chicken &amp; Scallops Teriyaki</td>
<td>$18.95</td>
</tr>
<tr>
<td>180. Steak Shrimp Teriyaki</td>
<td>$21.95</td>
</tr>
<tr>
<td>181. Steak &amp; Scallops Teriyaki</td>
<td>$22.95</td>
</tr>
<tr>
<td>182. Shrimp &amp; Scallops Teriyaki</td>
<td>$21.95</td>
</tr>
<tr>
<td>183. Filet Mignon &amp; Chicken Teriyaki</td>
<td>$21.95</td>
</tr>
<tr>
<td>184. Filet Mignon &amp; Shrimp Teriyaki</td>
<td>$23.95</td>
</tr>
<tr>
<td>185. Filet Mignon &amp; Scallops Teriyaki</td>
<td>$23.95</td>
</tr>
<tr>
<td>186. Filet Mignon &amp; Lobster Tail Teriyaki</td>
<td>$27.95</td>
</tr>
<tr>
<td>187. Lobster Tail &amp; Chicken Teriyaki</td>
<td>$22.95</td>
</tr>
<tr>
<td>188. Lobster Tail &amp; Shrimp Teriyaki</td>
<td>$24.95</td>
</tr>
<tr>
<td>189. Lobster Tail &amp; Steak Teriyaki</td>
<td>$24.95</td>
</tr>
<tr>
<td>190. Lobster Tail &amp; Scallops Teriyaki</td>
<td>$25.95</td>
</tr>
<tr>
<td>191. Salmon &amp; Shrimp Teriyaki</td>
<td>$19.95</td>
</tr>
<tr>
<td>192. Salmon &amp; Steak Teriyaki</td>
<td>$19.95</td>
</tr>
<tr>
<td>193. Salmon &amp; Scallops Teriyaki</td>
<td>$20.95</td>
</tr>
<tr>
<td>194. Salmon &amp; Chicken Teriyaki</td>
<td>$17.95</td>
</tr>
<tr>
<td>195. Salmon &amp; Filet Mignon Teriyaki</td>
<td>$22.95</td>
</tr>
<tr>
<td>196. Salmon &amp; Lobster Tail Teriyaki</td>
<td>$24.95</td>
</tr>
</tbody>
</table>

### Noodles & Rice
Choice of vegetable, chicken, beef, shrimp, Seafood (shrimp, scallop, crab), or House (chicken, beef, shrimp)

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>215. Pad Thai</td>
<td></td>
</tr>
<tr>
<td>Beef $11.95, Chicken $10.95, House $13.95, Seafood $13.95, Shrimp $12.95, Vegetables $9.95, Thai Fettucini rice noodle</td>
<td></td>
</tr>
<tr>
<td>216. Stir-Fried Udon</td>
<td></td>
</tr>
<tr>
<td>Beef $11.95, Chicken $10.95, House $13.95, Seafood $13.95, Shrimp $12.95, Vegetables $9.95, Japanese noodle</td>
<td></td>
</tr>
<tr>
<td>217. Asian Fried Rice</td>
<td></td>
</tr>
<tr>
<td>Beef $11.95, Chicken $10.95, House $13.95, Seafood $13.95, Shrimp $12.95, Vegetables $9.95.</td>
<td></td>
</tr>
</tbody>
</table>

### Hibachi

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>300. Hibachi Vegetables</td>
<td>$13.95</td>
</tr>
<tr>
<td>Without shrimp</td>
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</tr>
<tr>
<td>301. Hibachi Chicken</td>
<td>$15.95</td>
</tr>
<tr>
<td>302. Hibachi Shrimp</td>
<td>$19.95</td>
</tr>
<tr>
<td>303. Hibachi Salmon</td>
<td>$19.95</td>
</tr>
<tr>
<td>304. Hibachi Steak</td>
<td>$21.95</td>
</tr>
<tr>
<td>305. Hibachi Scallops</td>
<td>$22.95</td>
</tr>
<tr>
<td>306. Hibachi Filet Mignon</td>
<td>$26.95</td>
</tr>
<tr>
<td>307. Hibachi Twin Lobster Tail</td>
<td>$30.95</td>
</tr>
<tr>
<td>308. Hibachi Calamari</td>
<td>$20.95</td>
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</tbody>
</table>

### Hibachi Combinations

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>310. Hibachi Chicken &amp; Shrimp</td>
<td>$21.95</td>
</tr>
<tr>
<td>311. Hibachi Chicken &amp; Steak</td>
<td>$22.95</td>
</tr>
<tr>
<td>312. Hibachi Chicken &amp; Calamari</td>
<td>$21.95</td>
</tr>
<tr>
<td>313. Hibachi Chicken &amp; Scallops</td>
<td>$24.95</td>
</tr>
<tr>
<td>314. Hibachi Steak &amp; Shrimp</td>
<td>$24.95</td>
</tr>
<tr>
<td>315. Hibachi Steak &amp; Calamari</td>
<td>$24.95</td>
</tr>
<tr>
<td>316. Hibachi Steak &amp; Scallop</td>
<td>$26.95</td>
</tr>
<tr>
<td>317. Hibachi Shrimp &amp; Scallop</td>
<td>$26.95</td>
</tr>
<tr>
<td>318. Hibachi Shrimp &amp; Calamari</td>
<td>$25.95</td>
</tr>
<tr>
<td>319. Hibachi Filet Mignon &amp; Chicken</td>
<td>$25.95</td>
</tr>
<tr>
<td>320. Hibachi Filet Mignon &amp; Calamari</td>
<td>$27.95</td>
</tr>
<tr>
<td>321. Hibachi Filet Mignon &amp; Scallops</td>
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</tr>
<tr>
<td>322. Hibachi Filet Mignon &amp; Shrimp</td>
<td>$28.95</td>
</tr>
<tr>
<td>323. Hibachi Sea Scallops</td>
<td>$37.95</td>
</tr>
<tr>
<td>Shrimp, Scallops &amp; Lobster Tail</td>
<td></td>
</tr>
<tr>
<td>324. Hibachi Filet Mignon &amp; Lobster Tail</td>
<td>$31.95</td>
</tr>
<tr>
<td>325. Hibachi Lobster Tail &amp; Chicken</td>
<td>$26.95</td>
</tr>
<tr>
<td>326. Hibachi Lobster Tail &amp; Shrimp</td>
<td>$28.95</td>
</tr>
<tr>
<td>327. Hibachi Lobster Tail &amp; Calamari</td>
<td>$27.95</td>
</tr>
<tr>
<td>328. Hibachi Lobster Tail &amp; Steak</td>
<td>$27.95</td>
</tr>
<tr>
<td>329. Hibachi Lobster Tail &amp; Scallop</td>
<td>$29.95</td>
</tr>
<tr>
<td>330. Hibachi Salmon &amp; Calamari</td>
<td>$24.95</td>
</tr>
<tr>
<td>Item Description</td>
<td>Price</td>
</tr>
<tr>
<td>----------------------------------------</td>
<td>--------</td>
</tr>
<tr>
<td>Hibachi Salmon &amp; Shrimp</td>
<td>$25.95</td>
</tr>
<tr>
<td>Hibachi Salmon &amp; Steak</td>
<td>$24.95</td>
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<tr>
<td>Hibachi Salmon &amp; Scallops</td>
<td>$25.95</td>
</tr>
<tr>
<td>Hibachi Salmon &amp; Chicken</td>
<td>$21.95</td>
</tr>
<tr>
<td>Hibachi Salmon &amp; Filet Mignon</td>
<td>$27.95</td>
</tr>
<tr>
<td>Hibachi Salmon &amp; Lobster Tail</td>
<td>$26.95</td>
</tr>
<tr>
<td>Hibachi Emperor's Deluxe</td>
<td>$41.95</td>
</tr>
</tbody>
</table>

*Filet Mignon, Lobster Tail, Shrimp, Scallop*
La Trattoria
1 Brass Lantern Road

Available for Delivery

Sunday: 12:00 PM - 9:00 PM
Monday: 4:00 PM - 9:00 PM
Tuesday: 11:30 AM - 9:00 PM
Wednesday: 11:30 AM - 9:00 PM
Thursday: 11:30 AM - 9:00 PM
Friday: 11:30 AM - 9:15 PM
Saturday: 5:00 PM - 9:15 PM

Antipasti

2. Shrimp Cocktail $12.50
Four Jumbo Shrimp with House Made Cocktail Sauce
3. Beef Carpaccio $8.95
On a Bed of Baby Greens with Extra Virgin Olive Oil and Shaved Parmigiano Reggiano Cheese
4. House Minestrone Soup $4.95
5. Zuppa Del Giorno $4.95

Insalata

10. Caesar Salad $7.50
Freshly chopped romaine hearts tossed with house made polenta croutons and grated parmigiano cheese
11. Roasted Beet Salad $7.50
Sliced roasted beets with Goat Cheese, Spiced-Candied Walnuts with a champagne vinaigrette
13. The Chopped Cobb Salad $9.50
Herb poached chicken, fresh avocado, diced tomatoes, smoked bacon, hard boiled egg, crumbled gorgonzola cheese, chopped red & green leaf lettuce tossed in a light sherry champagne vinaigrette

Panino Imbottito

15. Chicken Club $8.95
Sliced grilled chicken with lettuce, tomato, bacon and mayo
16. La Trat Burger $9.95
8oz. Black Angus beef topped with provolone, lettuce and tomato.
17. Veal Meatball Panini $8.95
House made veal meatballs, shredded mozzarella and marinara sauce.
18. Svetlana's Brioche $13.95
Thinly sliced Nova Scotia smoked salmon, caviar, crème fraîche, chives and dill on a brioche.

Piatti Forti

All the following include a house salad and are served over linguine.

30. Filet of Sole Francaise $13.95
Egg dipped and sautéed with a white wine lemon sauce
31. Veal Parmigiana $14.95
Breaded veal cutlet topped with marinara and shredded mozzarella.
33. Eggplant Napoleon $11.95
Breaded eggplant, mozzarella & ricotta cheese, mushrooms, spinach, grilled vegetables and marinara.
32. Chicken Piccata $12.95
Sautéed with capers and a white wine lemon sauce.

Antipasti

41. Mozzarella in Carrozza $8.00
Deep fried mozzarella cheese with marinara sauce
43. Cocktail di Gamberi $12.50
Jumbo shrimp with homemade cocktail sauce
44. Vongole Casino $8.50
Baked stuffed clams on a half shell
45. Vongole Aperte Fresche $8.95
clams on a half shell, freshly opened to order
46. Russian Slider $8.95
Two potato cake sliders filled with smoked salmon, crème fraîche and caviar
47. Mussells Posillipo $9.95
P.E.I mussels sautéed with fresh basil, hot pepper, and white wine
48. Stuffed Portobello Mushrooms $7.95
with spinach, roasted red peppers and mozzarella
49. Fresh Mozzarella with Prosciutto $8.95
sliced mozzarella with prosciutto di Parma
50. Veal Meatballs (2) $7.95
Tender house made veal meatballs with marinara and a dollop of ricotta cheese
51. Beef Carpaccio $8.95
Peppered beef Carpaccio with shaved parm, mesculin greens and extra virgin olive oil

Soups

55. Minestrone Soup or Chef's Choice $4.95

Insalata

60. Caesar Salad $8.95
61. Roasted Beet Salad $6.95
Champagne vinaigrette marinated w/ gorgonzola cheese and spiced-candied walnuts
62. Insalata Caprese $7.95
Sliced tomatoes, fresh mozzarella, basil, kalamata olives and extra virgin olive oil

Order Online: http://1232.DeliveryCheckout.com/direct/delivery/LaTrattoria
### Pasta

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lobster Ravioli</td>
<td>$18.95</td>
</tr>
<tr>
<td>Penne Alla Vodka</td>
<td>$15.95</td>
</tr>
<tr>
<td>Penne Bolognese</td>
<td>$16.95</td>
</tr>
<tr>
<td>Meat and Cheese Lasagna</td>
<td>$16.50</td>
</tr>
<tr>
<td>Olio Santo</td>
<td>$19.95</td>
</tr>
<tr>
<td>Eggplant Parmigiana</td>
<td>$16.95</td>
</tr>
<tr>
<td>Linguine Carbonara</td>
<td>$16.50</td>
</tr>
<tr>
<td>Cheese Manicotti</td>
<td>$16.95</td>
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</table>

### Seafood

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked Stuffed Shrimp</td>
<td>$23.00</td>
</tr>
<tr>
<td>Filet of Sole Francese</td>
<td>$19.00</td>
</tr>
<tr>
<td>Roasted Norwegian Salmon</td>
<td>$24.50</td>
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<tr>
<td>Grilled Salmon</td>
<td>$24.50</td>
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<tr>
<td>Mediterranean Style Tilapia</td>
<td>$17.95</td>
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### Meats

<table>
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<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Grilled Pork Chop</td>
<td>$18.50</td>
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<tr>
<td>Grilled Flat Iron Steak</td>
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<tr>
<td>New Zealand Rack of Lamb</td>
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<tr>
<td>Seared Calves Liver</td>
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<tr>
<td>Veal Parmigiana</td>
<td>$22.50</td>
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<tr>
<td>Veal Marsala</td>
<td>$23.50</td>
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<tr>
<td>Chopped Sirloin</td>
<td>$15.95</td>
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<tr>
<td>New York Sirloin</td>
<td>$28.00</td>
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<tr>
<td>Filet Mignon</td>
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<td>Chicken Parmigiana</td>
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<tr>
<td>Chicken Francese</td>
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<tr>
<td>Chicken Piccata</td>
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### Child Menu

<table>
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<tr>
<td>Chicken Fingers and Fries</td>
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<tr>
<td>Cheese Tortellini</td>
<td>$6.50</td>
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<tr>
<td>Macaroni and Cheese</td>
<td>$6.50</td>
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<tr>
<td>Chicken Parmigiana</td>
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Little Mazen Pizza
1362 Hopmeadow Street

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Fresh Mozzarella Pizza

1. Large Pizza $17.95
2. Medium Pizza $14.95
3. Small Pizza $10.45
4. Sheet Party Cheese $23.00

Little Mazen Favorites
All Mazen Pizza's come with Fresh Mozzarella, Romano Cheese & Olive Oil

5. Chicken Parmigiana Pizza
6. Taco Pizza
   Large $23.99, Medium $17.99, Small $15.99. Taco Meat or Mozzarella. Garnished with Tortilla chips, Scallions, Jalapeno peppers, Lettuce, Tomatoes and Sour Cream
7. Pesto Pizza
   Red $0.00, White $0.00. Red or White with Chicken Garlic, Roasted Red Peppers, Olives, Artichokes and Pesto Sauce
8. Irish Potato Skin Pizza
   Red $0.00, White $0.00. Red or White, Potato Skins, Bacon, Sour cream and Parsley
9. Stuffed Pizza
   Red $0.00, White $0.00. Red or White Pizza Stuffed with Hamburger, Sausage, Spinach, Mushrooms and Ricotta Cheese
10. Clam Pizza
    Red $0.00, White $0.00. Red or White, Clams, Red Onions, Bacon, Garlic and Parsley
11. Buffalo Chicken Pizza
    Large $23.99, Medium $17.99, Small $15.99. Spicy Chicken with Cherry Peppers, Garlic, Hot Sauce and Blue Cheese
12. Philly Steak Pizza
    Large $23.99, Medium $17.99, Small $15.99. White, Chipped Steak, Peppers, Onions and Mushrooms
13. Veggie Pizza
14. BBQ Chicken Pizza
    Large $23.99, Medium $17.99, Small $15.99. White, Chicken, Onions, Red and Green Peppers in tangy BBQ sauce
15. Hawaiian Pizza
    Red $0.00, White $0.00. Red or white, Ham, Bacon, and Pineapple
16. Margarita Pizza
    Large $23.99, Medium $17.99, Small $15.99. White, Plum Tomatoes, Fresh Basil and Garlic
17. Italian Combo Pizza
    Red $0.00, White $0.00. Red or White (Just like the grinder) Pepperoni, Cooked Salami, Genoa Salami, Capicola, Garlic, Red onions and Olives
18. Meat Lovers Pizza
19. Seafood Pizza
    Red $0.00, White $0.00. Red or White, Shrimp, Clams, Red Onions, Garlic, Olive Oil and Parsley
20. Super Supreme Pizza
    Large $23.99, Medium $17.99, Small $15.99. Onion, green pepper, mushroom, sausage, pepperoni & hamburger
21. Avocado Pizza
    Large $23.99, Medium $17.99, Small $15.99. Tomato, Basil, Avocado, Sundried Tomatoes & Garlic
22. Cheeseburger Pizza

Calzones

24. Fried Stromboli 14" $10.45
25. Cheese Calzone 14" $10.99

Jumbo Grinders
All grinders come with free potato chips

32. Fish Grinder
   16" $12.99, 8" $7.99
33. Cheeseburger Grinder
   16" $12.99, 8" $7.99
34. Grilled Chicken Grinder
   16" $12.99, 8" $7.99
35. Chicken Parmesan Grinder
   16" $12.99, 8" $7.99
36. Meatball Grinder
   16" $12.99, 8" $7.99
37. Cooked Salami Grinder
   16" $12.99, 8" $7.99
38. Ham Grinder
   16" $12.99, 8" $7.99
39. Roast Beef Grinder
   16" $12.99, 8" $7.99
40. Pepperoni Grinder
   16" $12.99, 8" $7.99
41. Steak and Cheese Grinder
   16" $12.99, 8" $7.99
42. Turkey Grinder
   16" $12.99, 8" $7.99.
43. Eggplant Grinder
   16" $12.99, 8" $7.99.
44. Buffalo Chicken Grinder
   16" $12.99, 8" $7.99.
45. Sausage Grinder
   16" $12.99, 8" $7.99.
46. Genoa Salami Grinder
   16" $12.99, 8" $7.99.
47. Cappicola Grinder
   16" $12.99, 8" $7.99.
48. Pastrami Grinder
   16" $12.99, 8" $7.99.
49. BLT Grinder
   16" $12.99, 8" $7.99.
50. Tuna Grinder
   16" $12.99, 8" $7.99.
51. Italian Combo Grinder
   16" $12.99, 8" $7.99.
52. Veggie Grinder
   16" $12.99, 8" $7.99.

Wraps
   All Wraps come with chips or french fries
59. Tuna Melt Wrap $8.99
60. Turkey Wrap $8.99
61. Tuna Wrap $8.99
62. Veggie Wrap $8.99
63. Buffalo Chicken Wrap $8.99
64. Chicken Caesar Wrap $8.99
65. Ham Wrap $8.99
66. BLT Wrap $8.99
67. Roast Beef Wrap $8.99
68. Chicken Wrap $8.99

Salads
72. Crispy Chicken Salad Large $7.99, Small $5.99.
73. Buffalo Chicken Salad Large $7.99, Small $5.99.
75. Caesar Salad Large $7.99, Small $5.99.
76. Caesar Salad with Chicken Large $9.99, Small $6.50.
77. Grilled Chicken Salad Large $9.99, Small $6.50.

Pasta Dinners
108. Shrimp Alfredo Pasta Dinner $13.99
   Comes with garlic bread and salad
109. Chicken Alfredo Pasta Dinner $13.99
   Comes with garlic bread and salad
110. Fried Chicken Dinner $11.99
   Comes with garlic bread and salad
111. Pasta and Meatball dinner $12.99
   Comes with garlic bread and salad
112. Pasta w/ Sausage, Peppers, Onions dinner $12.99
   Comes with garlic bread and salad
113. Kid's Pasta With Butter dinner $6.99
114. Chicken Parmigiana dinner $12.99
   Comes with garlic bread and salad
115. Eggplant Parmigiana dinner $12.99
   Comes with garlic bread and salad
116. Pasta and Clams dinner $12.99
   Comes with garlic bread and salad
117. Stuffed Shells dinner $12.99
   Comes with garlic bread and salad
118. Meat Lasagna dinner $12.99
   Comes with garlic bread and salad
124. Fish and Chips dinner $11.99
   Comes with garlic bread and salad
125. Jumbo Shrimp dinner $11.99
   Comes with garlic bread and salad
126. Fried Clams dinner $11.99
   Comes with garlic bread and salad
127. Fried Scallops dinner $11.99
   Comes with garlic bread and salad
128. Seafood Combo dinner $11.99
   Comes with garlic bread and salad
129. Fried Calamari dinner $11.99
   Comes with garlic bread and salad
130. Kid's Mac and Cheese $6.99

Appetizer
88. Fried Mushrooms $6.75
89. Potato Skins (5 Pcs) $9.75
90. Jumbo Chicken Wings
   Barbecue $0.00, Devil's $0.00, Mild Buffalo $0.00,
   Teriyaki $0.00.
91. Chicken Tenders
   Barbecue $0.00, Honey Mustard $0.00. Comes
   with Barbecue or Honey Mustard Sauce and Fries
92. Jalapeno Poppers $5.75
   6 pieces
93. Onion Rings $4.75
   Basket
94. French Fries $4.00
   Basket
95. Garlic Bread
   Cheese $1.50.

83. Tossed Salad
   Large $7.99, Small $5.99.
Desserts

130. Cheese Cake $4.25
131. Carrot Cake $4.25
132. Chocolate Cake $4.25
Lyme Grill
136 Simsbury Road

Available for Delivery

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Starters

1. Wings- Boneless $12.00
2. Wings- Bone in $14.00
   - Buffalo, Barbecue, Sweet Chili, Teriyaki, or Garlic Parmesan.
3. Boneless Bites $12.00
   - Bite sized crispy chicken with your choice of wing sauce
4. Nachos $14.00
   - Crispy corn tortilla, olives, tomatoes, jalapenos, sour cream, and house salsa. Add pulled pork or beef add $2.
5. Loaded Quesadilla $14.00
   - Cheese or pulled pork, weshed tomato, scallions and jalapenos.
6. Jose's Meatballs $12.00
   - With our own marinara, shaved parmesan, garlic crostini.
7. Lettuce Wraps $13.00
   - Seared chicken or shrimp in iceberg lettuce cups, with cucumber - carrot slaw and sweet chili-hot mustard sauce.
8. Artichoke Dip $12.50
   - Served with pita chips
9. Bocce Balls $12.00
   - Sausage, peppers and ricotta filled dough balls on fresh home-style marinara
10. Cheeseburger Sliders $15.00
    - Served with fries
11. Pulled Pork Sliders with Cole Slaw $15.00
    - Served with fries
12. Mac n Cheese Bites $10.00
13. Meatball Sliders with Mozzarella cheese on garlic bread $15.00
    - Served with fries
14. Fried Calamari $14.00
    - Served with pita chips.
15. Jalapeno Poppers $8.00
    - Oven Baked with cream cheese, kalamata aioli
16. French Onion Soup $8.00
    - Big bowl with swiss crouton
17. Hand Cut Onions Rings $7.00

Entree Greens
Top any salad Portabella $4, Chicken $4, Pulled Pork $4, Steak $8, Shrimp $6 or Salmon $8

20. The Wedge $12.00
   - Iceberg lettuce, blue cheese, red onions, tomatoes, & crispy bacon
21. Lyme Grill Cobb Salad $13.00
    - Chopped romaine, tomatoes, hard-cooked eggs, bacon, avocado, gorgonzola, sherry vinaigrette
22. Greek Salad $13.00
    - Tomatoes, cucumbers, red onions, kalamata olives, & mixed greens, with extra virgin olive oil, feta cheese, with pita chips
23. Chopped Salad $12.00
    - Diced vegetables and chopped greens with cilantro-lime vinaigrette and gorgonzola
25. Caesar Salad $10.00
    - Romaine, parmesan, garlic croutons, parmesan cheese, caesar dressing
24. Shrimp Sautee Salad $16.00
    - With garlic, herbs, hot cherry peppers, shaved parm, & white wine with a bed of sauteed mesclun greens, toasted baguette.
28. Hueblein Salad $13.00
    - Spinach, red onion, tomatoes, candied walnuts, dried cranberries, fresh mozzarella, with raspberry vinaigrette, crostini

LG Classic

33. New York Strip $25.00
    - 14 ounces pan seared with marinated portabella mushrooms, caramelized onions, and gorgonzola, on garlic mashed potatoes with marsala demi-glace.
26. Fried Chicken $16.00
    - Southern style fried chicken with mashed potatoes, gravy, and home style cole slaw
30. Atlantic Salmon $20.00
    - Served over scallion mashed, tequila-lime reduction
27. Piccata with Chicken $16.50
    - Linguini, capers, artichokes, sun-dried tomatoes, in a lemon butter white wine broth with chicken.
28. Twin Grilled Chicken $16.00
    - Lemon herbated chicken breasts, roasted seasonal vegetables.
29. Pan Seared Cajun Cod $16.50
    - Pineapple salsa, served garlic mashed and sauteed spinach
31. Fish n’ Chips $17.00
    - Locally brewed beer battered cod served with hand cut fries, tartar sauce and fresh cole slaw
32. Pulled Pork Mac n' Cheese $16.00
    - The ultimate comfort food, oven baked
34. Shrimp Piccata $19.00
    - Linguini, capers, artichokes, sun-dried tomatoes, lemon wine sauce.

Sides

38. Fries $6.00
40. Sauteed Spinach $6.00
41. Roasted Vegetables $6.00
42. Mashed Potatoes $6.00
43. Cole Slaw $5.00

Sandwiches
All sandwiches come with hand cut fries

49. Classic Angus Burger $13.00
Lettuce, tomatoes, onions and american cheese
50. Southwest Burger $13.50
Angus burger, pulled pork, cole slaw, cheddar. Served with fries.
51. Cubano Sandwich $12.00
Pork, ham, swiss, pickles, onions, and dijon mustard aioli, on a baguette pressed on the grill. Served with fries.
52. Pulled Pork Sandwich $12.00
Slow cooked bbq pork sholder, pickles, cole slaw, and cheddar cheese on toasted brioche. Served with fries.
53. Steak Sub (Footlong) $13.50
Shaved steak on a 12” roll, American Cheese, mayonnaise, red oino, chopped lettuce and peppers.
54. Grilled Chicken Sandwich $12.00
Herb marinated grilled chicken, swiss cheese, leaf lettuce, red onion, tomato and mayonnaise. Served with hand cut fries.
55. Eggplant Sandwich $12.00
Lightly bread pan fried, lettuce, tomato and Kalamata aioli on rye.
56. Pastrami Sandwich $12.00
Caramelized onions, Swiss, Dijon, shredded lettuce, tomato, on rye.

Stone Pies
14” pies

60. Build Your Own Stone Pie $14.00
Herb oil crust, our pizza saue and shredded mozzarella
61. Keithza Pizza $16.00
Herb oil, garlic spinach, balsamic marintated portabellas, red onion, and gorgonzola.
62. Chicken Ranch Pizza $16.00
Heab oil, grilled chicken, bacon, caramelized onions, cheddar, mozzarella and drizzle with ranch dressing
63. Hawaiian Pizza $15.00
Bacon, ham, pineapple, jalapenos, mozzarella, red sauce.
64. Margherita Pizza $15.00
Our pizza sauce, fresh mozzarella, fresh basil, sliced tomatoes.

Features

65. Steak Gyro $15.00
Marinated steak, bacon aioli, greens, tomatoes, red onions, pita, with fries.
66. Oven Roasted Chicken $16.50
Garlic mashed potatoes, seasonal roasted vegetables.
67. Airline Chicken $16.50
Oven Roasted, garlic mashed potatoes, seasonal roasted vegetables.
68. Chicken Parm $16.50
House-made marinara and a bed of linguini
### Maple Tree Cafe
781 Hopmeadow Street

**Available for Delivery**

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**Appetizers**

1. **New England Clam Chowder** $6.00
2. **French Onion Soup** $6.00
3. **Fried Mozzarella** $7.95
4. **Fried Asparagus** $7.95
tempura batter, cucumber wasabi dressing
5. **Fried Calamari** $10.95
   fried cherry peppers, marinara sauce, lemon wedge
6. **Steamed Mussels or Clams** $10.95
7. **Crab Cakes** $11.95
   side salad, tartar sauce, lemon wedge
8. **Shrimp Cocktail** $9.95
   traditional cocktail sauce, lemon wedge.
9. **Wings (6)** $5.99
   Mild, Hot, Ghost, Buffalo BBQ, Mango Habenero
10. **Wings (12)** $11.99
    Mild, Hot, Ghost, Buffalo BBQ, Mango Habenero
11. **Open Ticket**

**Salads**

15. **House Salad**
   Large $6.00, Small $4.00.
   Mixed greens, tomatoes, cucumbers, red onion, balsamic vinaigrette
16. **Buffalo Chicken** $10.95
tempura batter, cucumber wasabi dressing
17. **Grilled Chicken Cobb** $10.95
   Bleu cheese, grilled chicken, bacon, avocado, tomato, cucumber, egg, lemon herb vinaigrette
18. **Pecan Goat Cheese** $9.50
   Field greens, candied pecans, crumbled goat cheese, grapes, sherry vinaigrette.
19. **Baby Spinach** $10.95
   Grilled asparagus, red onion, bacon, toasted pine nuts, egg, raspberry vinaigrette

**Mains**

20. **Caesar** $8.00
   Romaine, croutons, Parmesan
21. **Orange & Walnut** $10.95
   Field greens, dried figs, brie cheese, orange segments, candied walnuts, balsamic vinaigrette
22. **Marinated Beet Salad** $10.95
   Marinated beets, red onions, goat cheese, candied walnuts, over field greens, balsamic vinaigrette
23. **Steak Frites** $21.95
   Seared strip steak, hand cut fries, sauteed spinach with garlic.
24. **Fish-n-Chips** $12.95
   Beer battered cod fillets, tartar sauce, lemon wedges, hand cut fries
25. **Shrimp Scampi** $15.95
   Angel hair pasta, garlic, parsley, red pepper flakes, fresh lemon and white wine sauce.
26. **Andouille Sausage & Pulled Chicken** $26.95
   Over angel hair, tomatoes, fresh spinach, in a cajun tomato cream sauce.
27. **Orecchiette Caprese** $14.95
   Vine ripe tomatoes, evoo, fresh mozzarella, fresh basil, finished with a balsamic glaze.
28. **Maple Tree Salmon** $19.95
   Maple glaze salmon, sweet potato & spinach saute topped with house made maple bacon.
29. **Seared Sea Scallops** $21.95
   Over seasonal risotto. (ask server for todays selection)
30. **Cioppino** $24.95
   Seafood stew, cod, clams, mussels, shrimp, scallops, calamari, and tomato broth
31. **Andouille Sausage and Pulled Chicken** $16.95
   Over angel hair, tomatoes, spinach in a cajun tomato cream sauce
32. **Bolognese Over Orecchiette** $16.95
    House made bolognese, dollop of parsley mascarpone
33. **Cavatelli with Sausage** $16.95
    Broccoli rabe, white beans, evoo, red pepper flakes, garlic, finished with pecorino
34. ** Linguine with Shrimp** $17.95
    Gulf shrimp, tomatoes, artichoke hearts, spinach, capers with garlic, white wine, parsley butter
35. **Chicken Broccoli Orecchiette** $19.95
    Pulled chicken and broccoli in a garlic, herb and cream sauce.

Order Online: [http://1232.DeliveryCheckout.com/direct/delivery/MapleTreeCafe](http://1232.DeliveryCheckout.com/direct/delivery/MapleTreeCafe)

Dine In CT
www.dineinct.com
860-673-DINE
40. Mussel Fra Diavolo $17.95
Traditional spicy tomato white wine sauce, served over linguine

42. Orecchiette Caprese $14.95
vine ripe tomatoes, evoo, fresh mozzarella, fresh basil, finished with a balsamic glaze.

Sandwiches & Burgers
Served with French Fries or coleslaw and a pickle

47. Reuben $10.95
Swiss cheese, cored beef, sauerkraut, thousand island dressing, rye.

48. Grilled Chicken Sandwich $10.95
Smoked mozzarella, balsamic onions, sun dried tomato basil pesto, ciabatta roll

52. Grilled Chicken Sandwich $9.95
Smoked mozzarella, balsamic onions, sun dried tomato basil pesto, ciabatta roll

49. Turkey Club Wrap $9.95
Bacon, lettuce, tomato, cranberry mayo, cheese served in a wrap

50. Garden Burger $9.95
Sweet potato, black bean and corn veggie patty, cheddar cheese, chipotle aioli

51. Build a Burger $8.50
Half pound, all beef patty, lettuce, tomato, onion.

53. Porchetta Panini $9.95
housemade sliced porchetta, marinated vegetables, cherry peppers, arugula

54. Buffalo Chicken Wrap $9.95
breadcr buffalo chicken, creamy bleu cheese, lettuce, tomato

57. Chicken Caesar Wrap $9.95
Grilled chicken, romaine, Parmesan cheese, croutons

68. Chicken Parmesan $10.95
marinara, fresh mozzarella, ciabatta roll

69. Tuna Melt $9.95
Tuna, Cheddar cheese, rye bread

Classics

55. Chicken Piccata $16.95
White wine lemon caper sauce, spinach, oven roasted tomatoes, & artichoke orzo

56. Chicken Marsala $16.95
Marsala wine sauce, wild mushrooms, served over mashed potatoes.

57. Chicken Parmesan $16.95
With penne pasta

58. Lasagna $15.95
with house made bolognese

59. Linguine with Clams $16.95
Littleneck clams, with garlic, white wine, parsley butter

60. Shrimp Scampi $16.95
Garlic, parsley, lemon, and white wine sauce over angel hair pasta.

Kids

62. Chicken Tenders with Fries $5.95

63. Mac & cheese $5.95

64. Grilled Cheese $5.95

65. Pasta with Marinara $5.95

66. Burger with Fries $5.95

Lunch Specials
Includes started salad with balsamic vinaigrette and our delicious house made bread.

70. Chicken Piccata $12.95
White wine lemon caper sauce, spinach, oven roasted tomatoes, & artichoke orzo

71. Chicken Marsala $12.95
Marsala wine sauce, wild mushrooms, served over mashed potatoes

72. Chicken Parmesan $12.95
with penne pasta

73. Linguine with Clams $12.95
Littleneck clams, with garlic, white wine, parsley butter

74. Linguine with Mussels $12.95
Fresh mussels in a psicy tomato sauce.
Marco's Restaurant and Pizzaria
32 Main Street

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Appetizers

1. Chicken Fingers $6.95
   Served with fries
2. Buffalo Wings (10) $7.99
   10 piece with hot, mild or honey sauce
3. Buffalo Wings (20) $15.99
   20 piece with hot, mild or honey sauce
4. Fried Mozzarella (6) $5.99
   6 pieces
5. Fried Mozzarella (10) $8.95
   10 pieces
6. Cheese Ravioli $7.95
7. Fritto Di Calamari $8.95
   with capers, lemon, white wine and tomato
8. Shrimp Cocktail $7.95
9. Mussels Fra Diavolo $7.95
10. French Fries $2.49
11. Cheese Fries $3.79
12. Pizza Fries $3.99
13. Potato Skins $6.95
14. Bruschetta Romano $7.95
   Homemade bread topped with fresh chopped tomatoes marinated in garlic olive oil and seasoning with mozzarella cheese
15. Eggplant Rollatini $7.95
   Sliced eggplant rolled with sliced prosciutto, fresh mozzarella, ricotta and baked in marinara sauce
16. Garlic Bread $3.79
17. Gorgonzola Bread $4.50
18. Garlic Bread with Cheese $3.95

Salads

25. House Salad $5.95
26. Chef Salad $7.95
27. Spinach Salad $7.95
28. Antipasta Salad $7.95
29. Tuna Salad $7.95
30. Greek Salad $7.95

31. Caprese Salad $7.99
   Fresh mozzarella and fresh tomato garnish with roasted peppers, olive oil and garlic.
32. Caesar Salad $5.95
   Crispy romaine lettuce, fresh croutons and caesar dressing sprinkled with fresh grated parmesan cheese.
33. Tuscan Grilled Chicken Salad $8.25
   Fresh mixed greens, tender grilled chicken, roasted peppers, black olives, tomatoes, fresh mozzarella and imported pecorino romano cheese

Side Dishes

40. Vegetables $2.50
41. Grilled Chicken $2.50
42. Sausage $3.00
43. Meatball $3.00
44. Grilled Shrimp $3.00

Soups

79. Soup of the Day bowl $3.95, cup $2.95, cup or bowl $2.95
80. French Onion Soup $4.25

Traditional Pasta-Lunch

50. Marinara $8.95
   Homemade tomato sauce seasoned with garlic and fresh herbs.
51. Herbs Over Linguini $8.95
52. Fettuccine Alfredo $7.95
   Cream, parmigiano reggiano and pecorino romano
53. Tortellini Santo Rose $7.95
   Cheesy tortellini, sauteed with sausage, mushrooms and spinach in a tomato cream sauce served with bread.
54. Giobatto $8.95
   Sauteed chicken, sweet sausage, onions, grilled red peppers, simmered in a veal glaze and tomato sauce with fresh herbs
55. Pasta Aglio and Olio $7.95
   Tossed with garlic, extra virgin olive oil, red roasted peppers and broccoli.
56. Carbonara $8.95
   Pancetta and garden peas tossed in alfredo sauce
57. Primavera $8.95
   Assorted fresh seasonal vegetables served with choice of sauce
58. Penne alla Marinara $7.95
59. Vodka Rigatoni $8.95
   pink vodka cream sauce
60. Rigatoni Bolognese $8.95
   with carrots, onions in our homemade marinara sauce
61. Penne alla Putanesca $8.95
   Topped with marinara sauce, capers, olives, and a touch of anchovies
62. Fettuccini Primavera $8.95
   Broccoli, spinach, tomatoes, garlic, and olive oil.
63. Eggplant Parmigiana
Thinly sliced, light coated in seasoned bread crumbs with marinara sauce and topped with mozzarella over pasta

Baked Pasta-Lunch

70. Lasagna
Pasta sheets layered with ground beef, fresh ricotta cheese, homemade sauce, herbs and spices baked with melted mozzarella cheese

71. Baked Cheese Ravioli
Cheese ravioli baked in homemade marinara sauce topped with melted mozzarella cheese

72. Penne al Forno
Penne pasta tossed with meatballs and sausage in homemade marinara sauce baked with melted mozzarella cheese

73. Stuffed Shells
Pasta shells stuffed with creamy ricotta served over a bed of marinara sauce with melted mozzarella cheese

Veal-Lunch

85. Veal Parmigiana
Breaded veal medallions topped off with marinara sauce and fresh mozzarella over pasta

86. Veal Picatta
Sauteed veal medallions with tomatoes, capers in a white wine lemon and butter sauce over angel hair

87. Veal Marsala
Sauteed veal medallions with wild mushrooms and roasted peppers in marsala cream sauce over fettuccini

Chicken-Lunch

90. Chicken Marcos
Sautéed chicken with garlic, shallots, mushrooms, and spinach in a vodka gorgonzola cream sauce over penne pasta

91. Chicken Marsala
Boneless chicken breast with wild mushrooms in a marsala wine sauce served with roasted garlic mashed potatoes and fresh vegetable of the day.

92. Chicken ala Italia
Sautéed chicken with red roasted peppers, artichoke hearts, greek olives, spinach in a garlic tomato sauce over linguini

93. Lemon Chicken and Broccoli
Sautéed chicken with shallots, garlic, red roasted peppers, broccoli, and tomatoes in a lemon cream sauce over linguini

94. Chicken Picatta
Sautéed chicken with garlic, capers, and tomatoes in a lemon white wine sauce over angel hair

95. Chicken Liguria
Sautéed chicken with sun dried tomatoes, broccoli, and spinach in a light basil cream sauce over fettuccini

96. Chicken Pesto
Grilled chicken breast tossed with roasted peppers, kalamata olives and artichoke hearts in basil pesto over linguini with roasted pine nut garnish and pecorino romano cheese

97. Chicken and Sausage Rose
Sautéed chicken and sweet sausage, spinach, sun dried tomatoes, and mushrooms in a tomato cream sauce over linguini

98. Chicken Parmigiana
Chicken cutlet lightly breaded topped with marinara sauce and mozzarella cheese over pasta

99. Grilled Marinaded Chicken Breast
Marinated in a balsamic basil vinaigrette

100. Chicken and Eggplant Parmigiana
Breaded chicken and eggplant with mozzarella cheese topped with tomato sauce over linguini

Seafood-Lunch

105. Shrimp Genovese
Sautéed shrimp with garlic, capers, kalamata olives, grilled red roasted peppers, tomatoes and basil over angel hair

106. Shrimp and Calamari Verdi
Sautéed shrimp and calamari with olives, spinach, fresh roma tomatoes in a fresh basil olive oil sauce over linguini

107. Shrimp Scampi
Sautéed shrimp with capers and shallots in a garlic wine sauce over angel hair.

108. Salmon Rose
Salmon sauteed with garlic, onions, mushrooms, and spinach in a tomato cream sauce over linguini

109. Cioppino
Sautéed shrimp, clams, scallops, mussels and calamari seasoned with garlic, and fresh herbs in a tomato broth over linguini

110. Grilled Salmon
Fresh atlantic salmon filet marinated in a balsamic vinaigrette

Traditional Pasta-Dinner

300. Marinara
Homemade tomato sauce seasoned with garlic and fresh herbs. Served with bread

301. Herbs Over Linguini
Served with bread

302. Fettuccine Alfredo
Cream, parmigiano reggiano, pecorino romano. Served with bread

303. Tortellini Santo Rose
Cheese tortellini, sauteed with sausage, mushrooms and spinach in a tomato cream sauce. Served with bread

304. Giobatta
Sautéed chicken, sweet sausage, onions, grilled red peppers, simmered in a veal glaze and tomato sauce with fresh herbs. Served with bread

305. Pasta Aglio and Olio
Tossed with garlic, extra virgin olive oil, red roasted peppers and broccoli. Served with bread

306. Carbonara
Panchetta and garden peas tossed in alfredo sauce. Served with bread

307. Primavera
Assorted fresh seasonal vegetables, served with bread

308. Penne alla Marinara
Homemade tomato sauce seasoned with garlic and fresh herbs. Served with bread
### Baked Pasta Dinner

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>320. Lasagna</td>
<td>$13.95</td>
</tr>
<tr>
<td>Pasta sheets layered with ground beef, fresh ricotta cheese, homemade sauce, herbs and spices baked with melted mozzarella cheese.</td>
<td></td>
</tr>
<tr>
<td>321. Baked Cheese Ravioli</td>
<td>$14.95</td>
</tr>
<tr>
<td>Cheese ravioli baked in homemade marinara sauce topped with melted mozzarella cheese.</td>
<td></td>
</tr>
<tr>
<td>322. Penne al Forno</td>
<td>$14.95</td>
</tr>
<tr>
<td>Penne pasta tossed with meatballs and sausage in homemade marinara sauce baked with melted mozzarella cheese.</td>
<td></td>
</tr>
<tr>
<td>323. Stuffed Shells</td>
<td>$12.95</td>
</tr>
<tr>
<td>Pasta shells stuffed with creamy ricotta served over a bed of marinara sauce with melted mozzarella cheese.</td>
<td></td>
</tr>
</tbody>
</table>

### Steak alla Griglia

All Served with Homemade bread and sauce

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>324. Pork Madeira</td>
<td>$16.95</td>
</tr>
<tr>
<td>Grilled Pork Tenderloin Topped with Port Wine Cream Sauce</td>
<td></td>
</tr>
<tr>
<td>325. New York Strip</td>
<td>$18.95</td>
</tr>
<tr>
<td>This grilled sirloin is a favorite served with roasted garlic and port wine sauce</td>
<td></td>
</tr>
<tr>
<td>326. Blackened Rib Eye</td>
<td>$18.95</td>
</tr>
<tr>
<td>Tender cut of prime seasoned with cajun spices and grilled on a hot fillet plate.</td>
<td></td>
</tr>
<tr>
<td>327. Grilled Delmonico</td>
<td>$18.95</td>
</tr>
<tr>
<td>Aged beef flavorful and tender with sauteed onions</td>
<td></td>
</tr>
</tbody>
</table>

### Veal-Dinner

Served with Soup or Salad and Bread

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>328. Veal Parmigiana</td>
<td>$17.95</td>
</tr>
<tr>
<td>Breaded veal medallions topped off with marinara sauce and fresh mozzarella over pasta.</td>
<td></td>
</tr>
<tr>
<td>329. Veal Picatta</td>
<td>$17.95</td>
</tr>
<tr>
<td>Sauteed veal medallions with tomatoes, capers in a white wine lemon and butter sauce over angel hair.</td>
<td></td>
</tr>
<tr>
<td>330. Veal Marsala</td>
<td>$17.95</td>
</tr>
<tr>
<td>Sauteed veal medallions with wild mushrooms and roasted peppers in marsala cream sauce over fettuccini.</td>
<td></td>
</tr>
</tbody>
</table>

### Chicken-Dinner

Served Soup or Salad and Bread

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>350. Chicken Marcos</td>
<td>$16.95</td>
</tr>
<tr>
<td>Sauteed chicken with garlic, shallots, mushrooms, and spinach in a vodka gorgonzola cream sauce over penne pasta.</td>
<td></td>
</tr>
<tr>
<td>351. Chicken Marsala</td>
<td>$16.95</td>
</tr>
<tr>
<td>Boneless chicken breast with wild mushrooms in a marsala wine sauce served with roasted garlic mashed potatoes and vegetable of the day.</td>
<td></td>
</tr>
<tr>
<td>352. Chicken alla Italia</td>
<td>$15.95</td>
</tr>
<tr>
<td>Sauteed chicken with red roasted peppers, artichoke hearts, greek olives, spinach in a garlic tomato sauce over linguini.</td>
<td></td>
</tr>
<tr>
<td>353. Lemon Chicken and Broccoli</td>
<td>$15.95</td>
</tr>
<tr>
<td>Sauteed chicken with shallots, garlic, red roasted peppers, broccoli, and tomatoes in a lemon cream sauce over linguini</td>
<td></td>
</tr>
<tr>
<td>354. Chicken Picatta</td>
<td>$15.95</td>
</tr>
<tr>
<td>Sauteed chicken with garlic, capers, and tomatoes in a lemon white wine sauce over angel hair.</td>
<td></td>
</tr>
<tr>
<td>355. Chicken Liguria</td>
<td>$16.95</td>
</tr>
<tr>
<td>Sauteed chicken with sun dried tomatoes, broccoli, and spinach in a light basil cream sauce over fettuccini.</td>
<td></td>
</tr>
<tr>
<td>356. Chicken Pesto</td>
<td>$15.95</td>
</tr>
<tr>
<td>Grilled chicken breast tossed with roasted peppers, kalamata olives and artichoke hearts in basil pesto over linguini with roasted pine nut garnish and pecorino romano cheese.</td>
<td></td>
</tr>
<tr>
<td>357. Chicken and Sausage Rose</td>
<td>$16.95</td>
</tr>
<tr>
<td>Sauteed chicken and sweet sausage, spinach, sun dried tomatoes, and mushrooms in a tomato cream sauce over linguini.</td>
<td></td>
</tr>
<tr>
<td>358. Chicken Parmigiana</td>
<td>$15.95</td>
</tr>
<tr>
<td>Chicken cutlet lightly breaded topped with marinara sauce and mozzarella cheese over pasta.</td>
<td></td>
</tr>
<tr>
<td>359. Grilled Marinated Chicken Breast</td>
<td>$16.95</td>
</tr>
<tr>
<td>marinated in a balsamic basil vinaigrette</td>
<td></td>
</tr>
<tr>
<td>360. Chicken and Eggplant Parmigiana</td>
<td>$16.95</td>
</tr>
<tr>
<td>Breaded chicken and eggplant with mozzarella cheese topped with tomato sauce over linguini.</td>
<td></td>
</tr>
</tbody>
</table>

### Seafood-Dinner

Served with Soup or Salad and bread

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>380. Shrimp Genovese</td>
<td>$16.95</td>
</tr>
<tr>
<td>Sauteed shrimp with garlic, capers, kalamata olives, grilled red roasted peppers, tomatoes and basil over angel hair.</td>
<td></td>
</tr>
<tr>
<td>381. Shrimp and Calamari Verdi</td>
<td>$16.95</td>
</tr>
<tr>
<td>Sauteed shrimp and calamari with olives, spinach, fresh roma tomatoes in a fresh basil olive oil sauce over linguini.</td>
<td></td>
</tr>
<tr>
<td>382. Shrimp Scampi</td>
<td>$16.95</td>
</tr>
<tr>
<td>Sauteed shrimp with capers and shallots in a garlic wine sauce over angel hair.</td>
<td></td>
</tr>
<tr>
<td>383. Salmon Rose</td>
<td>$16.95</td>
</tr>
<tr>
<td>Salmon sauteed with garlic, onions, mushrooms, and spinach in a tomato cream sauce over linguini.</td>
<td></td>
</tr>
<tr>
<td>384. Cioppino</td>
<td>$18.95</td>
</tr>
<tr>
<td>Sauteed shrimp, clams, scallops, mussels and calamari seasoned with garlic, and fresh herbs in a tomato broth over linguini.</td>
<td></td>
</tr>
<tr>
<td>385. Grilled Salmon</td>
<td>$18.95</td>
</tr>
<tr>
<td>Fresh atlantic salmon filet marinated in a balsamic vinaigrette.</td>
<td></td>
</tr>
</tbody>
</table>
## Pizza

<table>
<thead>
<tr>
<th>115. Small Cheese 10&quot;</th>
<th>$5.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>116. Large Cheese 16&quot;</td>
<td>$10.95</td>
</tr>
<tr>
<td>117. Sicillian 16&quot; X 16&quot;</td>
<td>$12.95</td>
</tr>
</tbody>
</table>

### Gourmet Pizza

**Choice of red or white**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>120. Chicken Pesto Small</td>
<td>$12.00</td>
</tr>
<tr>
<td>Grilled chicken, roma, tomatoes, carmelized onions, pesto, garlic, romano and mozzarella cheese.</td>
<td></td>
</tr>
<tr>
<td>121. Chicken Pesto Large</td>
<td>$18.00</td>
</tr>
<tr>
<td>Grilled chicken, roma tomatoes, carmelized onions, pesto, garlic, romano and mozzarella cheese.</td>
<td></td>
</tr>
<tr>
<td>122. Spinach Ricotta Small</td>
<td>$12.00</td>
</tr>
<tr>
<td>sweet sausage, carmelized onions, spinach, ricotta and mozzarella cheese</td>
<td></td>
</tr>
<tr>
<td>123. Spinach Ricotta Large</td>
<td>$18.00</td>
</tr>
<tr>
<td>sweet sausage, carmelized onions, spinach, ricotta and mozzarella cheese</td>
<td></td>
</tr>
<tr>
<td>124. Mediterranean Small</td>
<td>$12.00</td>
</tr>
<tr>
<td>Plum tomato, kalamata olives, capers, and imported feta cheese</td>
<td></td>
</tr>
<tr>
<td>125. Mediterranean Large</td>
<td>$18.00</td>
</tr>
<tr>
<td>Plum tomato, kalamata olives, capers, and imported feta cheese</td>
<td></td>
</tr>
<tr>
<td>126. Garden Lovers Small</td>
<td>$12.00</td>
</tr>
<tr>
<td>Seasonal vegetables, garlic and evoo</td>
<td></td>
</tr>
<tr>
<td>127. Garden Lovers Large</td>
<td>$18.00</td>
</tr>
<tr>
<td>Seasonal vegetables, garlic and evoo</td>
<td></td>
</tr>
<tr>
<td>128. Seafood Extravaganza Small</td>
<td>$12.00</td>
</tr>
<tr>
<td>Shrimp, scallop, calamari, clams, capers, lemon, evoo and mozzarella cheese</td>
<td></td>
</tr>
<tr>
<td>129. Seafood Extravaganza Large</td>
<td>$19.99</td>
</tr>
<tr>
<td>Shrimp, scallop, calamari, clams, capers, lemon, evoo and mozzarella cheese</td>
<td></td>
</tr>
<tr>
<td>130. Kitchen Sink Like it Sounds! Small</td>
<td>$13.00</td>
</tr>
<tr>
<td>Everything except anchovies</td>
<td></td>
</tr>
<tr>
<td>131. Kitchen Sink Like it Sounds! Large</td>
<td>$22.00</td>
</tr>
<tr>
<td>Everything except anchovies</td>
<td></td>
</tr>
<tr>
<td>132. Tomato Basil Small</td>
<td>$11.00</td>
</tr>
<tr>
<td>Roma tomato, fresh basil, garlic and evoo</td>
<td></td>
</tr>
<tr>
<td>133. Tomato Basil Large</td>
<td>$17.00</td>
</tr>
<tr>
<td>Roma tomato, fresh basil, garlic and evoo</td>
<td></td>
</tr>
<tr>
<td>134. Buffalo Chicken Small</td>
<td>$12.00</td>
</tr>
<tr>
<td>Mozzarella, chicken and our hot buffalo sauce</td>
<td></td>
</tr>
<tr>
<td>135. Buffalo Chicken Large</td>
<td>$18.00</td>
</tr>
<tr>
<td>Mozzarella, chicken and our hot buffalo sauce</td>
<td></td>
</tr>
<tr>
<td>136. Florentina Small</td>
<td>$12.00</td>
</tr>
<tr>
<td>Spinach, chicken, mozzarella, garlic, herbs and spices</td>
<td></td>
</tr>
<tr>
<td>137. Florentina Large</td>
<td>$18.00</td>
</tr>
<tr>
<td>Spinach, chicken, mozzarella, garlic, herbs and spices</td>
<td></td>
</tr>
<tr>
<td>138. Primavera Small</td>
<td>$12.00</td>
</tr>
<tr>
<td>tomatoes, mushrooms, broccoli, spinach, in a bed of mozzarella cheese with fresh garlic</td>
<td></td>
</tr>
<tr>
<td>139. Primavera Large</td>
<td>$18.00</td>
</tr>
<tr>
<td>tomatoes, mushrooms, broccoli, spinach, in a bed of mozzarella cheese with fresh garlic</td>
<td></td>
</tr>
<tr>
<td>140. Margherita Small</td>
<td>$12.00</td>
</tr>
<tr>
<td>Thin crust with our homemade marinara sauce, fresh basil topped with fresh mozzarella</td>
<td></td>
</tr>
</tbody>
</table>

### Sicilian Pizza

- **141. Margherita Large**
  - Thin crust with our homemade marinara sauce, fresh basil topped with fresh mozzarella
  - $18.00

### Calzone or Stromboli

- **158. Traditional Small**
  - $6.49
- **159. Traditional Large**
  - $10.95
- **160. Italian Small**
  - Capicola, salami, provolone
  - $6.99
- **161. Italian Large**
  - Capicola, salami and provolone
  - $11.95
- **162. Buffalo Chicken Small**
  - $6.99
- **163. Buffalo Chicken Large**
  - $11.95
- **164. Veggie Small**
  - Mixed vegetables
  - $6.99
- **165. Veggie Large**
  - Mixed vegetables
  - $11.95
- **166. Steak & Mozzarella Small**
  - $6.99
- **167. Steak & Mozzarella Large**
  - $11.95
- **168. Chicken and Mozzarella Small**
  - $6.99
- **169. Chicken and Mozzarella Large**
  - $11.95
- **170. Brooklyn Calzone Small**
  - Mozzarella cheese, ricotta and ham
  - $6.99
- **171. Brooklyn Calzone Large**
  - Mozzarella cheese, ricotta and ham
  - $12.99
- **172. Build a Small Stromboli**
  - Choice of up to 3 fillings
  - $7.99
- **173. Build a large Stromboli**
  - Choice of up to 3 fillings
  - $13.99

### Hot Sandwiches

- **180. Roast Beef Sandwich (hot)**
  - Served hot with roasted red peppers, melted provolone on italian grinder. Served with fries
  - $7.25
- **181. Tuna Melt (hot)**
  - Topped with sliced tomato, american cheese on white bread. Served with fries
  - $7.25
- **182. BBQ Beef Sandwich (hot)**
  - Sautéed shaved steak with onions, peppers, cheese on an italian grinder. Served with fries
  - $7.25
- **183. BBQ Pork Sandwich (hot)**
  - Sautéed with onions, peppers, american cheese on an italian grinder. Served with fries
  - $7.25
- **184. Hamburger (hot)**
  - 6oz beef patty on a roll. Served with fries
  - $7.25
<table>
<thead>
<tr>
<th>Item Code</th>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>185</td>
<td>Chicken Philly Sandwich (hot)</td>
<td>$7.25</td>
</tr>
<tr>
<td></td>
<td>Sauteed chicken with onions, peppers,</td>
<td></td>
</tr>
<tr>
<td></td>
<td>mushrooms and cheese on an Italian</td>
<td></td>
</tr>
<tr>
<td></td>
<td>grinder. Served with fries</td>
<td></td>
</tr>
<tr>
<td>186</td>
<td>Turkey Sandwich (hot)</td>
<td>$7.25</td>
</tr>
<tr>
<td></td>
<td>Sliced turkey, lettuce, tomato and</td>
<td></td>
</tr>
<tr>
<td></td>
<td>provolone cheese. Served with fries</td>
<td></td>
</tr>
<tr>
<td>187</td>
<td>Grilled Chicken (hot)</td>
<td>$7.25</td>
</tr>
<tr>
<td></td>
<td>Chicken breast with iajin seasoning,</td>
<td></td>
</tr>
<tr>
<td></td>
<td>lettuce, tomato and cheese. Served with</td>
<td></td>
</tr>
<tr>
<td>188</td>
<td>Club Sandwich</td>
<td></td>
</tr>
<tr>
<td>190</td>
<td>Turkey Club (cold)</td>
<td>$7.95</td>
</tr>
<tr>
<td></td>
<td>Lettuce, tomato, bacon, mayonnaise,</td>
<td></td>
</tr>
<tr>
<td></td>
<td>choice of bread. Served with fries</td>
<td></td>
</tr>
<tr>
<td>191</td>
<td>Roast Beef (cold)</td>
<td>$7.95</td>
</tr>
<tr>
<td></td>
<td>Lettuce, tomato, bacon, mayonnaise,</td>
<td></td>
</tr>
<tr>
<td></td>
<td>choice of bread. Served with fries</td>
<td></td>
</tr>
<tr>
<td>192</td>
<td>Tuna (cold)</td>
<td>$7.95</td>
</tr>
<tr>
<td></td>
<td>Lettuce, tomato, bacon, mayonnaise,</td>
<td></td>
</tr>
<tr>
<td></td>
<td>choice of bread served with fries</td>
<td></td>
</tr>
<tr>
<td>193</td>
<td>Chicken (cold)</td>
<td>$7.95</td>
</tr>
<tr>
<td></td>
<td>Grilled chicken, lettuce, tomato,</td>
<td></td>
</tr>
<tr>
<td></td>
<td>bacon, mayonnaise choice of bread. Served with fries</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Cold Subs</td>
<td></td>
</tr>
<tr>
<td>199</td>
<td>Italian Hoagie (cold)</td>
<td>$7.25</td>
</tr>
<tr>
<td></td>
<td>Ham, capicola, salami, provolone,</td>
<td></td>
</tr>
<tr>
<td></td>
<td>lettuce, tomato, onions and Italian</td>
<td></td>
</tr>
<tr>
<td></td>
<td>spices. Served with fries</td>
<td></td>
</tr>
<tr>
<td>200</td>
<td>American Hoagie (cold)</td>
<td>$7.25</td>
</tr>
<tr>
<td></td>
<td>Ham, capicola, salami, american cheese,</td>
<td></td>
</tr>
<tr>
<td></td>
<td>lettuce, tomato, onions, and seasoning.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Served with fries</td>
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</tr>
<tr>
<td>201</td>
<td>Turkey Hoagie (cold)</td>
<td>$7.25</td>
</tr>
<tr>
<td></td>
<td>lettuce, tomato, onions, provolone</td>
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<tr>
<td></td>
<td>cheese. Served with fries</td>
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</tr>
<tr>
<td>202</td>
<td>Tuna Hoagie (cold)</td>
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<tr>
<td></td>
<td>Tuna, lettuce, tomato, onions and</td>
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</tr>
<tr>
<td></td>
<td>seasoning. Served with fries</td>
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<td></td>
<td>Hot Subs</td>
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<tr>
<td>210</td>
<td>Meatball Parmesan (hot)</td>
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<tr>
<td></td>
<td>16&quot; $9.95, 8&quot; $5.95.</td>
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<tr>
<td>211</td>
<td>Veal Parmesan (hot)</td>
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<td>16&quot; $9.95, 8&quot; $5.95.</td>
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<tr>
<td>212</td>
<td>Sausage Parmesan (hot)</td>
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<tr>
<td>214</td>
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<tr>
<td>215</td>
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<tr>
<td>216</td>
<td>Italian Grinder (hot)</td>
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<tr>
<td>217</td>
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<td>218</td>
<td>Veggie Grinder (hot)</td>
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<tr>
<td>219</td>
<td>Ham and Cheese Grinder (hot)</td>
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<td></td>
<td>16&quot; $9.95, 8&quot; $5.95.</td>
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<tr>
<td>220</td>
<td>Chicken Cacciatore</td>
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<tr>
<td></td>
<td>Chicken with roasted peppers, onions</td>
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</tr>
<tr>
<td></td>
<td>and cheese. Served with fries</td>
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<tr>
<td>221</td>
<td>Chicken Fra Diavolo</td>
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</tr>
<tr>
<td></td>
<td>Red roasted peppers, onions, hot cherry</td>
<td></td>
</tr>
<tr>
<td></td>
<td>peppers. Served with fries</td>
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</tr>
<tr>
<td>222</td>
<td>Italian Chicken Wrap</td>
<td>$7.95</td>
</tr>
<tr>
<td></td>
<td>Lettuce, tomato, peppers, mozzarella,</td>
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<td></td>
<td>balsamic. Served with fries</td>
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<tr>
<td>223</td>
<td>Chicken Caesar Wrap</td>
<td>$7.95</td>
</tr>
<tr>
<td></td>
<td>Romaine lettuce, parmesan and caesar</td>
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</tr>
<tr>
<td></td>
<td>dressing. Served with fries</td>
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<tr>
<td>224</td>
<td>Cheese Steak Wrap</td>
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<tr>
<td></td>
<td>Philly steak, peppers, onions cheddar.</td>
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<tr>
<td>225</td>
<td>Turkey Wrap</td>
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<tr>
<td></td>
<td>Lettuce, tomato, mayonnaise. Served with</td>
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<tr>
<td>226</td>
<td>Veggie Wrap</td>
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<tr>
<td></td>
<td>Mixed fresh vegetables. Served with fries</td>
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<tr>
<td>227</td>
<td>Buffalo Chicken Wrap</td>
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<tr>
<td></td>
<td>Grilled chicken buffalo sauce. Served</td>
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<td></td>
<td>with fries</td>
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<tr>
<td>228</td>
<td>Tuna and Provolone</td>
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<td>Provolone cheese. Served with fries</td>
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<td>Kids Menu</td>
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<td>230</td>
<td>Grilled Cheese</td>
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<tr>
<td>231</td>
<td>Spaghetti and Meatballs</td>
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<tr>
<td>232</td>
<td>Fish and Chips</td>
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<tr>
<td>233</td>
<td>Chicken Nugget</td>
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<tr>
<td>234</td>
<td>Chicken Finger</td>
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<tr>
<td>235</td>
<td>Mozzarella Sticks</td>
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<tr>
<td>236</td>
<td>Cannoli</td>
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<tr>
<td>237</td>
<td>New York Cheese Cake</td>
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<tr>
<td>238</td>
<td>Carrot Cake</td>
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<tr>
<td>239</td>
<td>Lemon Cake</td>
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<tr>
<td>240</td>
<td>Chocolate Mousse</td>
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<td>241</td>
<td>999. Open Ticket</td>
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Michel Angelo's
256 Main St

Available for Delivery

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<tr>
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<th>Time</th>
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<tbody>
<tr>
<td>Sunday</td>
<td>11:00 AM - 9:00 PM</td>
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<tr>
<td>Monday</td>
<td>11:00 AM - 9:00 PM</td>
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<tr>
<td>Tuesday</td>
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<tr>
<td>Friday</td>
<td>11:00 AM - 9:15 PM</td>
</tr>
<tr>
<td>Saturday</td>
<td>11:00 AM - 9:15 PM</td>
</tr>
</tbody>
</table>

Appetizers

1. **Bruschetta** $5.95
   Toasted Italian Bread topped with fresh basil, pesto, fresh plum tomatoes, mozzarella and pecorino romano cheese.

2. **Garlic Bread** $2.50

3. **Garlic Bread w/ Cheese** $3.95

4. **Fried Calamari** $9.95

5. **Chicken Fingers** $6.95
   Plain, buffalo, or BBQ

6. **Mozzarella Sticks** $6.95

7. **Mussels** $8.95
   Served Spicy or Mild

8. **Wings** $8.95
   Choice of buffalo, teriyaki or bbq.

9. **Shrimp Cocktail** $2.50
   PER PIECE

10. **Buffalo Chips** $4.95
    Served with ranch dressing.

11. **Michel Angelo's Fries** $5.95
    Fries topped with mozzarella cheese and bacon served with a side of ranch dressing.

12. **Outrageous Nachos** $7.95
    Piled high and smothered with everything that makes us crave nachos.

13. **Jalapeno Poppers** $5.95

Salads

22. **Cold Antipasto Salad**
    Large $9.95, Small $6.95. (Small 6.95 or Large 9.95) Lettuce, tomato, cucumbers, topped with italian cold cuts and mozzarella cheese.

23. **Greek Salad**
    Large $9.95, Small $6.95. (Small 6.95 or Large 9.95) Lettuce, feta cheese, stuffed grape leaves, tomato wedges, cucumbers, pepperoncini peppers, onions, olives, and green peppers.

24. **Chef Salad**
    Large $9.95, Small $6.95. (Small 6.95 or Large 9.95) Lettuce with sliced ham, turkey, roast beef, provolone cheese, hard boiled egg, tomatoes, cucumbers and olives.

25. **Caesar Salad** $6.50
    Romaine lettuce tossed with Caesar dressing and croutons topped with grated cheese.

26. **House Salad**
    Large $6.50, Small $4.95. Small- 4.95 Large- 6.50

27. **Strawberry Salad** $7.95
    Mixed greens with gorgonzola cheese, candied pecans, red onions, fresh strawberries, drizzled in a honey balsamic poppy seed dressing.

Burgers

All burgers are 1/2 Lb and ground fresh daily. Served with french fries. Substitute buffalo chips, onions rings, or sweet potato fries for .99

31. **Classic Burger** $7.95
    American Cheese, lettuce, tomato.

32. **Cowboy Burger** $9.50
    Melted aged Cheddar cheese, bacon, lettuce, tomato, topped with high stack onion rings drizzled in BBQ sauce.

33. **Swiss Burger** $9.50
    Topped with sauteed mushrooms, caramelized onions, swiss cheese, lettuce, tomato and dijon mustard.

34. **Jalapeno Burger** $9.50
    Topped with bleu cheese, bacon, lettuce and tomato.

35. **Bacon Burger** $9.50
    Topped with bacon, cheddar cheese, caramelized onions, lettuce, tomato, mayo and mustard.

Sandwiches

Served with french fries. Substitute fries for Onion rings, buffalo chips or sweet potato fries for .99

40. **Club Sandwiches** $8.50
    Choose from turkey, ham, roast beef, Cheeseburger, or tuna. Topped with lettuce, tomato, bacon and mayo on white toast.

41. **Ruben Sandwich** $9.50
    Choice of corn beef or pastrami sahved thin and piled high. Served on Rye Bread with thousand island dressing and sauerkraut.

42. **Open Tuna Melt** $7.95
    An open tuna sandwich toppped with American Cheese.

43. **Grilled Chicken Pesto Sandwich** $8.50
    Marinated grilled chicken breast, house made pesto, swiss cheese, sun dried tomatos, lettuce on grilled italian bread.

44. **Gyro** $8.50
Grinders

49. Classic Sub $6.95
Your choice of Ham, cappicola, tuna, genoa salami, or cooked salami topped with cheese, lettuce, onions and peppers.

50. Special Sub $7.95
Your choice of Turkey, Roast beef, Italian Combo, Grilled chicken, Chicken Cutlet or Cheeseburger topped with cheese, lettuce, onions and peppers.

51. Veggie Grinder $7.95
Lettuce, tomato, mushrooms, peppers, onions and your choice of cheese.

52. Hot Parmigiana Grinder $6.95
Served over hot with marinara, mozzarella cheese, peppers and onions. Your choice of eggplant, chicken, meatball(6.95) or sausage.

Seafood Pizza

100. White Clam Pizza
Large 18” $24.00, Medium 16” $19.00, Small 14” $15.00. Fresh Chopped Clams on our Fresh Garlic and Olive Oil sauce

101. Shrimp Scampi Pizza
Large 18” $24.00, Medium 16” $19.00, Small 14” $15.00. Shrimp, Garlic, Olive Oil and Herbs combined with Artichokes.

102. Clams Casino Pizza
Large 18” $24.00, Medium 16” $19.00, Small 14” $15.00. Fresh Chopped Clams, Garlic, Crispy Bacon, Roasted Peppers and Herbs.

103. Seafood Lovers Pizza
Large 18” $29.95, Medium 16” $24.95, Small 14” $19.95. Shrimp, Scallops, Clams

Build your own Pizza
Our Authentic Italian pizza starts with fresh dough topped with our famous sauce and mozzarella cheese, 14”, 16” or 18”. Add Italian Sweet Sausage, Mushrooms, Broccoli, Roasted Peppers, Pepporini, Black Olives, Hamburger, Anchovies, Tomatoes, Garlic, Ham, Spinach, Meatball, Onions

56. Small 14” Pizza $8.50
Add Toppings for $1.25

57. Medium 16” Pizza $11.50
Add Toppings for $1.95

58. Large 18” Pizza $13.95
Add Toppings for $2.50

Gourmet Pizza

Small $12, Medium $17, Large $19

75. Chicken Pesto Pizza
Breaded Chicken Breast on our Zesty Pesto Sauce

76. Chicken Parmigiana Pizza
Breaded Chicken on our Red Sauce

77. Eggplant Parmigiana Pizza
Eggplant on our Red Sauce

78. Ciappino Pizza
Italian Plum Tomatoes, Garlic, Olive Oil, Fresh Basil, and Herbs

79. Primavera Extravaganza Pizza
Red Sauce $0.00, White Sauce $0.00. Broccoli, Italian Plum Tomatoes, Mushrooms, Zucchini, and Spinach with Choice of Red or White Sauce

80. Chicken Marsala Pizza
Breaded Chicken Breast with Mushrooms and Spinach with a touch of Marsala Wine.

81. Mediterranean Pizza
Sun Dried Tomatoes, Garlic, Onions, and Feta Cheese topped with Basil and Herb Sauce

82. Spinach and Sausage Pizza
Italian Sausage with Spinach on our White Sauce

83. Bacon and Onion Pizza
Crispy Bacon and Onions on our Red Sauce

84. Hawaiian Pizza
Hand Full of Juicy Pineapple and Ham

85. Bianca Ricotta Pizza
Ricotta Cheese spread across our Oil and Garlic

86. BBQ Chicken Pizza

87. Buffalo Chicken Pizza
Grilled Chicken Breast mixed with our delicious home style Buffalo Sauce.

88. Chicken and Broccoli Pizza
Alfredo Sauce $0.00, White Sauce $0.00. Grilled Chicken Breast and Broccoli with choice of White or Alfredo Sauce.

89. Eggplant and Ricotta Pizza
Red Sauce $0.00, White Sauce $0.00. With Red or White Sauce.

Seafood Pizza

100. White Clam Pizza
Large 18” $24.00, Medium 16” $19.00, Small 14” $15.00. Fresh Chopped Clams on our Fresh Garlic and Olive Oil sauce

101. Shrimp Scampi Pizza
Large 18” $24.00, Medium 16” $19.00, Small 14” $15.00. Shrimp, Garlic, Olive Oil and Herbs combined with Artichokes.

102. Clams Casino Pizza
Large 18” $24.00, Medium 16” $19.00, Small 14” $15.00. Fresh Chopped Clams, Garlic, Crispy Bacon, Roasted Peppers and Herbs.

103. Seafood Lovers Pizza
Large 18” $29.95, Medium 16” $24.95, Small 14” $19.95. Shrimp, Scallops, Clams

Calzone

110. Build a Calzone $8.50
Filled with Mozzarella and Ricotta Cheese. Add fillings for $1.25 to $1.95

Pasta Al Dente
Served with Soup or Salad

125. Pasta Marinara $9.95
Choice of Pasta with Marinara

126. Fettucini Alfredo $12.95
Fettucini Pasta tossed in cream sauce with pecorino romano cheese.

127. Pasta alla Vodka $12.95
Choice of Pasta tossed in Vodka and Tomato cream sauce

128. Pasta Carbonara $13.95
Choice of Pasta with sauteed bacon, proscuitto, and onions on alfredo sauce.

129. Pasta Primavera $12.95
Choice of pasta with fresh vegetables served with herb cream, pesto or marinara sauce

130. Pasta Bolognese $12.95
Choice of pasta with ground angus beef, mushrooms, onions, and fine herbs simmered with tomatoes and garlic with a touch of cream.

131. Tortellini Romano $13.95
Suateed with sun dried tomatos, broccoli, and spinach in pesto sauce.

132. Tortellini Giadinare $13.95
Cheese Tortellini combined with Sauteed broccoli, mushrooms, plum tomatoes, eggplant, olive oil and garlic topped with fresh basil.
Al Forno
Served with soup or salad

150. Homemade Lasagna $12.95
151. Baked Ziti $10.95
152. Baked Cheese Ravioli $10.95
153. Baked Meat Ravioli $10.95
154. Crab and Lobster Ravioli $16.95
155. Baked Manicotti $10.95
156. Baked Stuffed Shells $10.95

Seafood
Seafood Dinners are served with your choice of pasta & soup or salad

190. Shrimp Scampi $19.95
- Shrimp sauteed with Capers & Artichokes in a Garlic Wine Sauce

191. Shrimp Marinara $19.95
- Shrimp sauteed in Garlic, Roma Plum Tomatoes, Onions & Parsley

192. Shrimp Fra Diavolo $19.95
- Shrimp sauteed in Garlic, Roma Plum Tomatoes, Onions & Parsley

193. Shrimp & Scallops Marinara $24.95
- Shrimp & Scallops in Marinara Sauce

194. Shrimp & Scallops Fra Diavolo $24.95
- Shrimp & Scallops in Fra Diavolo Sauce

195. Shrimp & Scallops Scampi $24.95
- Shrimp & Scallops in Scampi Sauce

196. Linguini with Clam Sauce $14.95
- Linguini pasta with Clams & Your Choice of Red or White Sauce

197. Calamari Marinara $14.95
- Calamari sauteed in Garlic, Roma Plum Tomatoes, Onions, & Parsley

198. Calamari Fra Diavolo $14.95
- Calamari sauteed in Garlic, Roma Plum Tomatoes, Onions & Parsley

199. Linguini Fra Diavolo $14.95
- Linguini sauteed in Garlic, Roma Plum Tomatoes, Onions & Parsley

Parmigiana
Served with Choice of Pasta and Soup or Salad

160. Veal Parmigiana $17.95
161. Chicken Parmigiana $14.95
162. Eggplant Parmigiana $12.95
163. Chicken Sorentino with Prosciutto, Eggplant and melted cheese in our marinara sauce $16.95
164. Veal Sorentino with prosciutto, eggplant and melted cheese in our marinara sauce $19.95

Veal Dinners
Served with choice of pasta and soup or salad.

170. Veal Marsala $19.95
- Sautéed with shallots and mushrooms in Marsala Wine Sauce

171. Veal Piccata $19.95
- Sautéed with shallots and capers in a lemon sauce

172. Veal Francais $19.95
- Veal seasoned and egg washed. Sautéed in white wine and lemon butter sauce.

Chicken
Chicken dinners are served with your choice of pasta & soup or salad

180. Chicken Cacciatore $15.95
- Peppers, Mushrooms, & onions Sauteed in Marinara Sauce

181. Chicken Mediterranea $15.95
- Garlic, Roasted Peppers, & Artichokes, in a Pesto Sauce, Garnished with Roasted Pine Nuts & Pecorina Romano Cheese

182. Chicken Marsala $15.95
- Chicken Sauteed with Shallots & Mushrooms in Marsala Wine Sauce

183. Chicken Piccata $15.95
- Served Sauteed with Shallots & Capers in a Lemon Sauce

184. Chicken & Broccoli $15.95
- Sauteed with Olive Oil & Fresh Garlic

185. Polo Fra Diavolo $15.95
- Hot Cherry Pepper, Boneless Chicken, Mild Italian Sausage, Sauteed in Fresh Garlic

From The Grill
Our Grilled Dinners come with your Choice of Potato (Baked, Mashed, or French Fries) & Vegetables, & your choice of Soup or Salad. These items are cooked to your liking. (Thoroughly cooking meats, poultry, seafood, fish & eggs reduces the risk of foodborne illness.

200. Grilled Rib Eye $24.95
- An outstanding cut of beef, served with Sauteed Onions & Mushrooms

201. Blackened Rib Eye $24.95
- Seasoned with Cajun Spice and Grilled on a Hot Flat Top

202. Down Home Combo $16.95
- BBQ ribs and Chicken Brest Grilled with BBQ Sauce. Comes to you smoking from the grill!

Sides
Side Orders

210. French Fries $3.25
211. Onion Rings $3.95
212. Meatballs $3.50
213. Sausages $4.50
214. Baked Potato $1.95
215. Mashed Potatoes $1.95
- Side order of Mashed Potatoes
216. Pasta $3.50
217. Sweet Potato Fries $4.50
Naatiya
8 Mountain Avenue

Available for Delivery

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<td>12:00 PM - 9:00 PM</td>
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Appetizers

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<td>2. Lasoni Gobi</td>
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<td>3. Chilli Pakoda</td>
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<td>5. Ragada</td>
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<td>6. Samosa Chat</td>
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<td>7. Gobi 65</td>
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<td>8. Naatiya Fried Fish</td>
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<tr>
<td>11. Andhra Spicy Chicken</td>
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<tr>
<td>12. Lamb Samsoa (2pc)</td>
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Naatiya Soup

<table>
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<tbody>
<tr>
<td>26. Tomato Soup</td>
<td>$3.49</td>
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<tr>
<td>27. Sweet Corn Soup (Veg/Chicken)</td>
<td>$3.49</td>
</tr>
<tr>
<td>28. Rasam</td>
<td>$3.49</td>
</tr>
<tr>
<td>29. Aachi mutton Soup</td>
<td>$3.49</td>
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</tbody>
</table>

Naatiya Kids Meal

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>31. Cone Dosa (Butter/Cheese)</td>
<td>$6.99</td>
</tr>
<tr>
<td>32. Poori (Potato Bhajji/Channa Masala)</td>
<td>$9.99</td>
</tr>
<tr>
<td>33. French Fries</td>
<td>$4.99</td>
</tr>
</tbody>
</table>

Madras Biryani/Pulao

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>36. Vegetable Biryani</td>
<td>$11.99</td>
</tr>
<tr>
<td>37. Safraani Pulano</td>
<td>$11.99</td>
</tr>
<tr>
<td>38. Manchatti Choru</td>
<td>$11.99</td>
</tr>
</tbody>
</table>

Fried Rice & Noodles

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>43. Vegetable Fried Rice</td>
<td>$10.99</td>
</tr>
<tr>
<td>44. Vegetable Noodles</td>
<td>$10.99</td>
</tr>
</tbody>
</table>

Special

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>47. Kothu Paratha</td>
<td>$11.99</td>
</tr>
<tr>
<td>48. Adai Avial</td>
<td>$12.99</td>
</tr>
</tbody>
</table>
South Indian Delights

51. Medhu Vada $4.99
  Fried lentil doughnuts served with sambar and chutney

52. Idly $4.99
  Steamed rice cake served with sambar and chutney

53. Podi Idly $6.99
  Cubes of idly sauced with sauteed with spicy lentil powder

54. Vada Sambar/Rasam $6.99
  Lentil doughnuts soaked in sambar or rasam.

55. Idly Sambar/Rasam $6.99
  Rice cake soaked in sambar and rasam.

56. Pongal $8.99
  Lentil and rice cooked in mild spiced, served with sambar and chutney.

57. Curd Rice $8.99
  Rice cooked in seasoned yogurt served with spicy pickle.

58. Coconut Rice $8.99
  Rice flavored with coconut and seasoning served with pickle and papad.

Dosas (Crepe)

60. Masala Dosa $8.99
  Crepe filled with potato masala.

61. Ghee Roast $9.99
  Crisp rice flavored with clarified butter.

  Spicy crepe filled with potato.

63. Cheese Dosa $10.99
  Rice crepe rolled with onion, tomato, and potato masala.

64. Gun Powder Dosa $10.99
  Rice crepe with spicy lentil powder.

65. Spring Masala Dosa $10.99
  Rice crepe rolled with onion, tomato, coriander and potato masala.

66. Chettinade Dosa $10.99
  Chettinade flavored crepe stuffed with onions and cilantro.

  Rice crepe flavored with spicy garlic sauce and stuffed with shredded vegetables.

68. Spinach Dosa $10.99
  Rice crepe rolled with spinach, onion and potato masala.

69. Rava Dosa $11.99
  Thin crepe made from cream of wheat.

70. Uthappam (Tomato, Onion, Chilli, Peas) $10.99
  Thick rice crepe.

71. Chicken Tikka Dosa $12.99
  Crepe stuffed and rolled with char grilled chicken.

72. Lamb Keema Dosa $14.99
  Crepe stuffed and rolled with minced lamb.

Veggie Delights

All curries are served with steamed rice.

75. Paneer Butter Masala $12.99
  Homemade cheese cubes in tangy creamy tomato sauce.

76. Saag Paneer $12.99
  Creamed spinach simmered with chunks of paneer.

77. Kadai Paneer $12.99
  Homemade cheese with onion, pepper, tomato with spiced onion sauce.

78. Channa Masala $10.99
  Chick peas simmered in onion and tomato sauce.

79. Dal Fry $10.99
  Moong dal cooked with spices.

80. Vegetable Jalfrezi $10.99
  Mixed vegetable sauteed and cooked in onion sauce.

81. Aloo Gobi $10.99
  Potato and cauliflower cooked in onion and tomato sauce.

82. Malai Kofta $11.99
  Homemade cheese dumpling served with cashew and almond sauce.

83. Navrathna Khorom $11.99
  Garden vegetables cooked in almond and cashew sauce.

84. Baingan Bharta $11.99
  Baked eggplant cooked with onion, tomato, ginger, garlic and spices.

85. Bhindi Masala $10.99
  Deep fried okra sauteed with south Indian spices.

86. Vegetable Pal Curry $10.99
  Garden vegetable cooked with mild coconut and onion sauce.

87. Vegetable Chettinad $10.99
  Garden vegetable cooked with south Indian spices.

88. Cauli Poo Milagu (Dry) $11.99
  Cauliflower cooked in south Indian onion sauce flavored with peppercorn.

89. Ennai Katharikai $11.99
  Eggplant cooked with peanut and coconut sauce.

90. Poondu Vathal Kolambu $11.99
  Traditional south Indian spicy tamarind sauce flavored with garlic and vathal

Breads

93. Naan $2.99
  Plain white bread baked in clay oven.

94. Garlic Naan $3.49
  White bread sprinkled with garlic.

95. Onion Kulcha $3.49
  White bread sprinkled with onion and spices.

96. Chilli Cheese Naan $3.49
  White bread stuffed with chilli and cheese

97. Kashmiri Naan $3.49
  White bread stuffed with nuts and raisin.

98. Aloo Paratha $3.49
  Wheat bread stuffed with potato and spices.

99. Tawa Paratha $3.49
  Multi layered grilled whole wheat bread.

100. Tandoori Paratha $3.49
  Multi layered wheat bread baked in tandoor.

Order Online: http://1232.DeliveryCheckout.com/direct/delivery/Naatiya
Dine In CT           www.dineinct.com           860-673-DINE
## Chicken Delights

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>103.</td>
<td>Chettinad Koli Varutha Curry</td>
<td>Chicken cooked in an original chettinad spices.</td>
<td>$12.99</td>
</tr>
<tr>
<td>104.</td>
<td>Kodi Vepudu (Dry)</td>
<td>Chicken cooked in Hyderabadi masala.</td>
<td>$12.99</td>
</tr>
<tr>
<td>105.</td>
<td>Kadai Murgh</td>
<td>Chicken cooked with sauteed onion, bell pepper, tomato and spices.</td>
<td>$12.99</td>
</tr>
<tr>
<td>106.</td>
<td>Pallipalayam Masala Chicken</td>
<td>Traditional south Indian preparation of fried chicken simmered with spices.</td>
<td>$12.99</td>
</tr>
<tr>
<td>107.</td>
<td>Chicken Tikka Masala</td>
<td>Chicken cubes cooked in creamy tomato sauce.</td>
<td>$12.66</td>
</tr>
<tr>
<td>108.</td>
<td>Chicken Khorma</td>
<td>Chicken cooked in milk coconut sauce.</td>
<td>$12.99</td>
</tr>
<tr>
<td>109.</td>
<td>Chicken Saagwala</td>
<td>Chicken cooked in mild creamy spinach sauce.</td>
<td>$12.99</td>
</tr>
<tr>
<td>110.</td>
<td>Chicken Mango</td>
<td>Chicken cooked in house made mango sauce.</td>
<td>$12.99</td>
</tr>
<tr>
<td>111.</td>
<td>Chicken Rogan Josh</td>
<td>Chicken cooked in onion tomato sauce flavored with ginger and spices.</td>
<td>$12.99</td>
</tr>
<tr>
<td>112.</td>
<td>Chicken Vindaloo</td>
<td>Chicken and potato cooked in a spicy vinegar sauce.</td>
<td>$12.99</td>
</tr>
<tr>
<td>113.</td>
<td>Chicken Pasanda</td>
<td>Chicken cooked in creamy cashew sauce.</td>
<td>$12.99</td>
</tr>
<tr>
<td>114.</td>
<td>Egg Curry</td>
<td>Boiled eggs in south Indian coconut sauce.</td>
<td>$11.99</td>
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</tbody>
</table>

## Mutton/Lamb Delights

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Item</th>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>115.</td>
<td>Nagarthar Attu Curry</td>
<td>Goat/Lamb cubes cooked in a chettinad pounded spices</td>
<td>$14.99</td>
</tr>
<tr>
<td>116.</td>
<td>Mutton Chukka (Dry)</td>
<td>Mutton cubes sauteed with South Indian spices.</td>
<td>$15.99</td>
</tr>
<tr>
<td>117.</td>
<td>Mutton/Lamb Cochin</td>
<td>Kerala style curry with coconut and spices.</td>
<td>$14.99</td>
</tr>
<tr>
<td>118.</td>
<td>Dhiravidar Lamb Chops</td>
<td>Char grilled lamb chops marinated in south Indian spices.</td>
<td>$24.99</td>
</tr>
<tr>
<td>120.</td>
<td>Lamb Pasanda</td>
<td>Lamb cooked in creamy cashew sauce.</td>
<td>$15.49</td>
</tr>
<tr>
<td>121.</td>
<td>Lamb Vindaloo</td>
<td>Lamb and potato cooked in a spicy vinegar sauce.</td>
<td>$14.99</td>
</tr>
<tr>
<td>122.</td>
<td>Lamb/Mutton Rogan Josh</td>
<td>Lamb cubes cooked in onion and tomato sauce flavored with ginger.</td>
<td>$14.99</td>
</tr>
<tr>
<td>123.</td>
<td>Lamb Khorma</td>
<td>Lamb cooked with mild coconut cream.</td>
<td>$14.99</td>
</tr>
<tr>
<td>124.</td>
<td>Lamb Kheema Mutter</td>
<td>Ground lamb and green peas sauteed with homemade onion sauce.</td>
<td>$15.99</td>
</tr>
<tr>
<td>125.</td>
<td>Lamb Tikka Masala</td>
<td>Lamb cubes cooked with creamy tomato sauce.</td>
<td>$14.99</td>
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</tbody>
</table>

## Seafood Delights

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>130.</td>
<td>Chettinad Kal Meen</td>
<td>South Indian style grilled tilapia</td>
<td>$15.99</td>
</tr>
<tr>
<td>131.</td>
<td>Manchatti Meen Kolambu</td>
<td>Village style tilapia fish curry flavored with tamarind</td>
<td>$14.99</td>
</tr>
<tr>
<td>132.</td>
<td>Fish 65 Masala</td>
<td>Spicy south Indian fish masala with chef’s special spices.</td>
<td>$14.99</td>
</tr>
<tr>
<td>133.</td>
<td>Salmon Tikka Masala</td>
<td>Salmon cooked with creamy tomato sauce</td>
<td>$15.99</td>
</tr>
<tr>
<td>134.</td>
<td>Shrimp Khorma</td>
<td>Shrimp cooked in a mild coconut sauce.</td>
<td>$15.99</td>
</tr>
<tr>
<td>135.</td>
<td>Shrimp Vindaloo</td>
<td>Shrimp cooked in Goan style spicy vinegar sauce.</td>
<td>$15.99</td>
</tr>
<tr>
<td>136.</td>
<td>Madras Shrimp Masala</td>
<td>Shrimp cooked with onion, tomato, chilli, curry leaves.</td>
<td>$15.99</td>
</tr>
<tr>
<td>137.</td>
<td>Shrimp Tikka Masala</td>
<td>Shrimp cooked in mild creamy tomato sauce.</td>
<td>$15.99</td>
</tr>
</tbody>
</table>

## Tandoor

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>140.</td>
<td>Tandoori Chicken</td>
<td>Chicken marinated in yogurt and Indian special herbs and spices</td>
<td>$12.99</td>
</tr>
<tr>
<td>141.</td>
<td>Chicken Tikka</td>
<td>Boneless chicken marinated in yogurt, herbs and spices.</td>
<td>$13.99</td>
</tr>
<tr>
<td>142.</td>
<td>Safrani Malai Kabab</td>
<td>Chicken marinated in mild spices</td>
<td>$13.99</td>
</tr>
<tr>
<td>143.</td>
<td>Amritsari Fish Tikka</td>
<td>Tilapia marinated with house made special Indian spices.</td>
<td>$13.99</td>
</tr>
<tr>
<td>144.</td>
<td>Naatiya Special Chops</td>
<td>Lamb chops marinated with naatiya special spices.</td>
<td>$24.99</td>
</tr>
<tr>
<td>145.</td>
<td>Malvani Shrimp Kabab</td>
<td>Prawns marinated in yogurt, roasted herbs and cream.</td>
<td>$15.99</td>
</tr>
<tr>
<td>146.</td>
<td>Paneer Shassilk</td>
<td>Homemade cheese with peppers, onion seasoned with spiced cream and ginger.</td>
<td>$13.99</td>
</tr>
</tbody>
</table>

## Side Orders

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>149.</td>
<td>Raitha</td>
<td>Homemade yogurt with onion, cucumber and tomato.</td>
<td>$2.99</td>
</tr>
<tr>
<td>150.</td>
<td>Steamed Rice</td>
<td>Basmathi Rice</td>
<td>$2.49</td>
</tr>
<tr>
<td>151.</td>
<td>Sambar</td>
<td>Lentil soup with vegetables.</td>
<td>$3.49</td>
</tr>
</tbody>
</table>

## Dessert

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>153.</td>
<td>Gulab Jamum</td>
<td>Milk balls dipped in sugar syrup flavored with rose water.</td>
<td>$3.99</td>
</tr>
<tr>
<td>154.</td>
<td>Gajar Halwa</td>
<td>Sweetened shredded carrots with nuts and raisins.</td>
<td>$3.99</td>
</tr>
<tr>
<td>155.</td>
<td>Pan Kulfi</td>
<td></td>
<td>$3.99</td>
</tr>
</tbody>
</table>
156. Malai Kulfi
   Homemade ice cream flavored with almond. $3.99

157. Mango Kulfi
   Homemade ice cream flavored with mango. $3.99

158. Ice Cream
   Vanilla or Strawberry. $3.99

159. Rice Pudding
   Rice pudding made with milk and nuts, flavored with cardamom. $3.99
Onion Mountain
928 Hopmeadow St

Available for Delivery

Sunday  CLOSED
Monday  11:00 AM - 6:50 PM
Tuesday  11:00 AM - 6:50 PM
Wednesday  11:00 AM - 6:50 PM
Thursday  11:00 AM - 6:50 PM
Friday  11:00 AM - 6:50 PM
Saturday  11:00 AM - 2:50 PM

Burritos
All burritos come with rice, black beans, pico de gallo, cheddar cheese, romaine and sour cream.

1. Pulled Pork Burrito $8.95
   BBQ or Carnitas. (slow cooked in mexican spices.) All burritos come with rice, black beans, pico de gallo, cheddar cheese, romaine and sour cream.

2. Chicken Burrito $8.50
   Grilled chicken or spicy jerk. All burritos come with rice, black beans, pico de gallo, cheddar cheese, romaine and sour cream.

3. Steak Burrito $9.95
   Spice rubbed steak. All burritos come with rice, black beans, pico de gallo, cheddar cheese, romaine and sour cream.

4. Grilled Veggie Burrito $7.95
   Squash, zucchini, peppers and onions.

5. Soup of the day $4.00

Salads

12. Farmstand Greek Salad $7.95
   Cucumber, green pepper, roasted red pepper, tomato, kalamata olives, red onion, feta, mixed greens, balsamic vinaigrette.

13. Southwest Salad $7.95
   Mixed greens, cucumbers, corn & black bean salad, pico de gallo, shredded cheddar, cilantro lime vinaigrette.

14. Caesar Salad $6.95
   Romaine, croutons, parmesan, cesar dressing.

15. House Garden $5.95
   Cucumber, green pepper, tomato, red onion, carrot, mixed greens, balsamic vinaigrette.

Sandwiches

20. Turkey Club $8.95
   Thick cut pepper bacon, garlic mayo, tomato, red onion, romaine, multi-grain bread.

22. Chicken Caesar Wrap $8.95
   Blackened chicken breast, Caesar dresiing, red onion, tomato, parmesan, romaine

Sides

6. Brussels Sprout Slaw 16 oz $5.50, 4 oz $1.50, 8 oz $3.00. Shaved brussels sprouts, red cabbage, candied pecans, craisins.

8. Corn & Black Bean Salad 16 oz $5.50, 4 oz $1.50, 8 oz $3.00.

9. Classic Cole Slaw 16 oz $5.50, 4 oz $1.50, 8 oz $3.00.
**Salads**

<table>
<thead>
<tr>
<th></th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>1</td>
<td>Fruit Salad</td>
<td>$4.00</td>
</tr>
<tr>
<td>2</td>
<td>Chicken Pasta Salad</td>
<td>$6.25</td>
</tr>
<tr>
<td>3</td>
<td>Side Salad</td>
<td>$4.00</td>
</tr>
<tr>
<td></td>
<td>Garden Salad</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Tortellini Salad</td>
<td>$6.25</td>
</tr>
<tr>
<td></td>
<td>Three color tortellini with onions, carrots, broccoli, tossed with Italian dressing.</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Crispy Chicken Salad</td>
<td>$6.25</td>
</tr>
<tr>
<td></td>
<td>Lettuce, Tomato, Onions</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>Garden Salad</td>
<td>$5.50</td>
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**Pizza**

<table>
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<tr>
<th></th>
<th>Description</th>
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<tbody>
<tr>
<td>10</td>
<td>Small Pizza</td>
<td>$13.50</td>
</tr>
<tr>
<td></td>
<td>Small cheese pizza with 2 toppings extra toppings .75</td>
<td></td>
</tr>
<tr>
<td>11</td>
<td>Large Pizza</td>
<td>$24.00</td>
</tr>
<tr>
<td></td>
<td>Large Cheese Pizza with 2 toppings extra toppings .75</td>
<td></td>
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**Grinders**

<table>
<thead>
<tr>
<th></th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>16</td>
<td>Chicken Parmesan Grinder</td>
<td>$8.75</td>
</tr>
<tr>
<td></td>
<td>Breaded Chicken w/ homemade sauce melted cheese</td>
<td></td>
</tr>
<tr>
<td>17</td>
<td>Sausage &amp; Peppers Grinder</td>
<td>$8.75</td>
</tr>
<tr>
<td></td>
<td>with melted cheese, peppers &amp; onions</td>
<td></td>
</tr>
<tr>
<td>18</td>
<td>Meatball Grinder</td>
<td>$8.75</td>
</tr>
<tr>
<td>19</td>
<td>Buffalo Chicken Grinder</td>
<td>$8.75</td>
</tr>
<tr>
<td></td>
<td>Chicken smothered in buffalo sauce</td>
<td></td>
</tr>
<tr>
<td>20</td>
<td>Veggie Grinder</td>
<td>$8.75</td>
</tr>
<tr>
<td></td>
<td>Lettuce, Tomato, Peppers, Onions</td>
<td></td>
</tr>
<tr>
<td>21</td>
<td>Grilled Chicken Philly Grinder</td>
<td>$8.75</td>
</tr>
<tr>
<td>22</td>
<td>Pastrami Grinders</td>
<td>$8.75</td>
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**Garlic and Herb Wraps**

<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>28</td>
<td>Tuna Wrap</td>
<td>$6.75</td>
</tr>
<tr>
<td>29</td>
<td>Seafood Wrap</td>
<td>$6.75</td>
</tr>
<tr>
<td>30</td>
<td>Buffalo Chicken Wrap</td>
<td>$6.75</td>
</tr>
<tr>
<td>31</td>
<td>Turkey Wrap</td>
<td>$6.75</td>
</tr>
<tr>
<td>32</td>
<td>Blackened Chicken Wrap</td>
<td>$6.75</td>
</tr>
<tr>
<td>33</td>
<td>Crispy Chicken Wrap</td>
<td>$6.75</td>
</tr>
<tr>
<td>34</td>
<td>Grilled Chicken Wrap</td>
<td>$6.75</td>
</tr>
<tr>
<td>35</td>
<td>Chicken with Dill Wrap</td>
<td>$6.75</td>
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**Create Your Own**

<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>38</td>
<td>Create Your Own Sandwich</td>
<td>$8.00</td>
</tr>
</tbody>
</table>

**Stuffed Breads**

<table>
<thead>
<tr>
<th></th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td>Pepperoni &amp; Ham Stuffed Bread</td>
<td>$11.00</td>
</tr>
<tr>
<td>41</td>
<td>Spinach Potato and Cheese Stuffed Bread</td>
<td>$11.00</td>
</tr>
<tr>
<td>42</td>
<td>Spinach and Sausage Stuffed Bread</td>
<td>$11.00</td>
</tr>
<tr>
<td>43</td>
<td>Eggplant Parmesan Stuffed Bread</td>
<td>$11.00</td>
</tr>
<tr>
<td>44</td>
<td>Sausage and Peppers Stuffed Bread</td>
<td>$11.00</td>
</tr>
<tr>
<td>45</td>
<td>Broccoli and Cheese Stuffed Bread</td>
<td>$11.00</td>
</tr>
<tr>
<td>46</td>
<td>Buffalo Chicken Stuffed Bread</td>
<td>$11.00</td>
</tr>
<tr>
<td>47</td>
<td>Chicken Broccoli and Cheese Bread</td>
<td>$11.00</td>
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<tr>
<td>48</td>
<td>Italian Delight Stuffed Bread</td>
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**Entrees**

<table>
<thead>
<tr>
<th></th>
<th>Description</th>
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<tbody>
<tr>
<td>55</td>
<td>Ziti &amp; Meatballs Entree</td>
<td>$6.75</td>
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<tr>
<td></td>
<td>Served with side salad</td>
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<tr>
<td>56</td>
<td>Spaghetti &amp; Sausage Entree</td>
<td>$6.75</td>
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<tr>
<td></td>
<td>Served with side salad</td>
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</tr>
<tr>
<td>57</td>
<td>Ziti &amp; Chicken Parmesan Entree</td>
<td>$7.25</td>
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<tr>
<td></td>
<td>Served with side salad</td>
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</tr>
<tr>
<td>58</td>
<td>Eggplant Parmesan with Ziti Entree</td>
<td>$7.25</td>
</tr>
<tr>
<td></td>
<td>Served with side salad</td>
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**Desserts**

<table>
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<tr>
<th></th>
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<tr>
<td>65</td>
<td>Eclairs</td>
<td>$3.30</td>
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<tr>
<td>66</td>
<td>Lemon Square</td>
<td>$3.30</td>
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<tr>
<td>67</td>
<td>Carrot Cake</td>
<td>$3.30</td>
</tr>
<tr>
<td></td>
<td>Lemon Cake</td>
<td></td>
</tr>
<tr>
<td>68</td>
<td>White Chocolate Rasberry Cake</td>
<td>$3.30</td>
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<tr>
<td>69</td>
<td>Ricotta Pasticcotti</td>
<td>$3.30</td>
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<tr>
<td>70</td>
<td>Custard Pasticcotti</td>
<td>$3.30</td>
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<tr>
<td>71</td>
<td>Capuccino Cake</td>
<td>$3.30</td>
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<tr>
<td>72</td>
<td>Pineapple Coconut Cake</td>
<td>$3.30</td>
</tr>
<tr>
<td>73</td>
<td>Red Velvet Cake</td>
<td>$3.30</td>
</tr>
<tr>
<td></td>
<td>Traditional Red Cake with touch of cocoa and white icing.</td>
<td></td>
</tr>
<tr>
<td>74</td>
<td>Oreo Cake</td>
<td>$3.30</td>
</tr>
<tr>
<td>75</td>
<td>German Chocolate Cake</td>
<td>$3.30</td>
</tr>
<tr>
<td></td>
<td>Chocolate Cake with nut and coconut frosting.</td>
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</tr>
<tr>
<td>76. Black Forest Cake</td>
<td>$3.30</td>
<td>Chocolate Cake topped with cherries.</td>
</tr>
<tr>
<td>77. Chocolate Fudge Cake</td>
<td>$3.30</td>
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<tr>
<td>78. Chocolate Raspberry Mousse Cake</td>
<td>$3.30</td>
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<tr>
<td>79. Mini Chocolate Canoli</td>
<td>$1.55</td>
<td>Mini canoli dipped in chocolate and chocolate chips.</td>
</tr>
<tr>
<td>80. Mini Canoli (plain or with Chocolate chips)</td>
<td>$1.20</td>
<td>Mini versions of our traditional canolis with ricotta or ricotta with chocolate chips.</td>
</tr>
<tr>
<td>81. Chocolate Covered Canoli with Chocolate chips</td>
<td>$3.45</td>
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<tr>
<td>82. Canolis</td>
<td>$3.30</td>
<td>Ricotta filled traditional canoli.</td>
</tr>
<tr>
<td>83. Rum Cake</td>
<td>$3.30</td>
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<tr>
<td>84. Snickers Cheesecake</td>
<td>$3.45</td>
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<tr>
<td>85. Tiramisu Cake</td>
<td>$3.30</td>
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<tr>
<td>86. Fresh Fruit Cake</td>
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<tr>
<td>87. Ricotta Cake</td>
<td>$3.30</td>
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<tr>
<td>88. Cookies (1 Lb. Assorted Italian)</td>
<td>$10.00</td>
<td>Price per pound 10.00</td>
</tr>
<tr>
<td>89. Turnovers</td>
<td>$1.80</td>
<td>Choice of Apple or Cherry</td>
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<tr>
<td>90. Mini Eclairs</td>
<td>$1.20</td>
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**Whole Cakes**

<p>| | | |</p>
<table>
<thead>
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</thead>
<tbody>
<tr>
<td>95. Carrot Cake</td>
<td>10&quot; $37.50, 12&quot; $52.50, 12X12 $62.50, 9&quot; $32.50, Full Sheet $150.00, Half Sheet $81.25.</td>
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<tr>
<td>96. White Chocolate Raspberry Cake</td>
<td>10&quot; $37.50, 12&quot; $52.50, 12X12 $62.50, 9&quot; $32.50, Full Sheet $150.00, Half Sheet $81.25.</td>
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<tr>
<td>97. Capuccino Cake</td>
<td>10&quot; $37.50, 12&quot; $52.50, 12X12 $62.50, 9&quot; $32.50, Full Sheet $150.00, Half Sheet $81.25.</td>
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<tr>
<td>98. Pineapple Coconut Cake</td>
<td>10&quot; $37.50, 12&quot; $52.50, 12X12 $62.50, 9&quot; $32.50, Full Sheet $150.00, Half Sheet $81.25.</td>
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<tr>
<td>99. Red Velvet Cake</td>
<td>10&quot; $37.50, 12&quot; $52.50, 12X12 $62.50, 9&quot; $32.50, Full Sheet $150.00, Half Sheet $81.25.</td>
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<tr>
<td>100. Oreo Cake</td>
<td>10&quot; $37.50, 12&quot; $52.50, 12X12 $62.50, 9&quot; $32.50, Full Sheet $150.00, Half Sheet $81.25.</td>
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<tr>
<td>101. German Chocolate Cake</td>
<td>10&quot; $37.50, 12&quot; $52.50, 12X12 $62.50, 9&quot; $32.50, Full Sheet $150.00, Half Sheet $81.25.</td>
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<tr>
<td>102. Black Forest Cake</td>
<td>10&quot; $37.50, 12&quot; $52.50, 12X12 $62.50, 9&quot; $32.50, Full Sheet $150.00, Half Sheet $81.25.</td>
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<tr>
<td>103. Chocololate Fudge Cake</td>
<td>10&quot; $37.50, 12&quot; $52.50, 12X12 $62.50, 9&quot; $32.50, Full Sheet $150.00, Half Sheet $81.25.</td>
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<tr>
<td>104. Chocolate Raspberry Mousse Cake</td>
<td>10&quot; $37.50, 12&quot; $52.50, 12X12 $62.50, 9&quot; $32.50, Full Sheet $150.00, Half Sheet $81.25.</td>
<td></td>
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<tr>
<td>105. Rum Cake</td>
<td>10&quot; $37.50, 12&quot; $52.50, 12X12 $62.50, 9&quot; $32.50, Full Sheet $150.00, Half Sheet $81.25.</td>
<td></td>
</tr>
</tbody>
</table>
### Overstuffed Popover's

1. **Classic Cheese Stuffed Popover**
   - $8.00
   - Havarti, cheddar, goat cheese.

2. **Veggie Stuffed Popover**
   - $10.00
   - Kale, sautéed mushrooms, roasted red pepper, avocado, goat cheese.

3. **Protein Overstuffed Popover**
   - $11.00
   - Applewood bacon, chicken apple sausage, caramelized onions, mushrooms, cheddar.

4. **Smoked Salmon Overstuffed Popover**
   - $12.00
   - Roasted tomato, scallions, herb cream cheese, capers.

### Egg Plates

6. **Simsbury Feast**
   - $12.00
   - A heaping plate of rustic home fries, applewood bacon, choice of sausage, 3 eggs scrambled with toast.

7. **Steak & Eggs**
   - $14.00
   - Grilled bistro steak, rustic homefries, 3 eggs any style toast.

8. **Black Angus Corned Beef Hash**
   - $13.00
   - Our housemade hash, 3 eggs any style, grilled chorizo and sirachi.

9. **Vegetable Frittata**
   - $11.00
   - Roasted red pepper, sautéed mushroom, kale, spinach, tomato, avocado, goat cheese.

10. **Loaded Meat Frittata**
    - $12.00
    - Chorizo, bacon, roasted peppers, caramelized onions, roasted tomato, cheddar.

### Waffles

- **Belgian**
  - $9.00
  - Fresh whipped cream, seasonal fruit, powdered sugar.

- **Emma T**
  - $10.00
  - Nutella, strawberries, sliced bananas

- **Southener**
  - $13.00
  - Fried Chicken, sirachi, bacon, melted cheddar

### Breakfast Bowls

25. **Quinoa Bowls**
    - $8.00
    - Greek yogurt, quinoa, slivered almonds, blueberries, sunflower seeds, honey

26. **Coconut Chia Bowl**
    - $9.00
    - Topped with blueberry, mango, coconut

27. **Smoothie Bowl**
    - $9.00
    - Spinach, avocado, banana and almond milk base topped with fresh fruits, nuts and grains.

28. **Quinoa & Oatmeal**
    - $8.00
    - Raisins and brown sugar, (add almond milk for .50)

29. **Seasonal Fruit Bowl**
    - $7.00

30. **Granola Parfait**
    - $8.00
    - Greek yogurt layered with housemade granola and banana

### Fresh Made Salads

35. **Kale Caesar**
    - $9.00
    - Grilled chicken, shredded kale, parmesan cheese, roasted brussels, croutons.

36. **Kale Farro Bowl**
    - $11.00
    - Kale, candied pecans, roasted butternut, dried cranberries, cranberry orange, vinaigrette, feta.

37. **Southwestern Quinoa Bowl**
    - $11.00
    - Black beans, avocado, cherry tomato, corn salsa, baby spinach, grilled chicken, honey lime vinaigrette.

38. **Popover House Salad**
    - $8.00
    - Mixed baby greens, tomato, cucumber, red onions, croutons

### Sandwiches

42. **Tuna Melt**
    - $11.00
    - Albacore tuna, sliced tomato, swiss cheese.

43. **Turkey Club**
    - $12.00
    - Bacon, roast turkey, havarti, roasted tomato, spinach

44. **Steak & Cheese**
    - $13.00
    - Grilled steak, caramelized onions, sautéed mushrooms, cheddar.
Wrap & Burgers

46. Spinach Quinoa Burger $12.00
   Smashed avocado, red onion, tomato, brioche roll.

47. Turkey Burger $14.00
   Avocado, tomato, cheddar, brioche roll. Add fried egg for $2.

48. Chicken Caesar Wrap $11.00
   Garlic herb wrap, kale, roasted brussels, parmesan cheese.

49. Sunflower Chickenpea Wrap $10.00
   Sweet potato wrap, mixed greens, tomato

Small Plates

52. Fried Brussels $8.00
   Honey Sirachi Mayo

53. Hummus Plate $8.00
   Warm pita, Veggies

54. Bowl of Soup & Popover $7.00

55. Popover & Honey Butter $3.00

56. Sweet Potato Fries $6.00

A La Carte

57. Side of Thick Cut Bacon $4.00

58. Chicken Apple Sausage $3.00

59. Smoked Salmon $4.00

60. Smashed Avocado $3.00

61. Chorizo $3.00

62. Corn Beef Hash $4.50

63. Rustic Home Fries $3.00
Order Online: http://1232.DeliveryCheckout.com/direct/delivery/Quercibella

Dine In CT           www.dineinct.com           860-673-DINE

**Quercibella**

280 Main Street

Available for Delivery

<table>
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<th>Time</th>
</tr>
</thead>
<tbody>
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<td>Sunday</td>
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<tr>
<td>Monday</td>
<td>CLOSED</td>
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<tr>
<td>Friday</td>
<td>4:00 PM - 9:15 PM</td>
</tr>
<tr>
<td>Saturday</td>
<td>4:00 PM - 9:15 PM</td>
</tr>
</tbody>
</table>

**Starters**

1. **The Q House Salad Small**
   - Balsamic Vinaigrette or Cool Ranch Dressing add gorgonzola cheese $2.00 or 4.00
   - $11.00
2. **The Q Salad Large**
   - Balsamic or Sherry Vinaigrette or Cool Ranch Dressing add gorgonzola cheese 4.00
   - $19.00
3. **Quercibella Caesar Salad Small**
   - Sourdough Croutons, Tomatoes, Pickled Onions
   - $12.00
4. **Quercibella Caesar Salad Large**
   - Sourdough Croutons, Pickled Onions
   - $20.00
5. **Roasted Beef, Goat's Cheese & Blackberries Small**
   - Mixed Greens, pistachio vinaigrette, fennel pollen
   - $14.00
6. **Roasted Beet, Goat's cheese & blackberries Large**
   - Mixed Greens, Mixed Greens, pistachio vinaigrette, fennel pollen
   - $21.00
7. **Housemade Pickled Vegetable Giardinera Small**
   - A blend of crunchy, briny farm vegetables.
   - $6.00
8. **Housemade Pickled Vegetable Giardinera Large**
   - A blend of crunchy, briny farm vegetables.
   - $12.00
9. **Selection Of Artisan Cheeses Small**
   - Poached Apricots, Fig Jam, Honey & Almonds
   - $18.00
10. **Selection Of Artisan Cheeses Large**
    - Poached Apricots, Fig Jam, Honey & Almonds
    - $35.00
11. **Quercibella Antipasto Platter Small**
    - Salami, capicola, artichokes, pickled vegetables, sharp provolone cheese, olives, stuffed grape leaves.
    - $15.00
12. **Quercibella Antipasto Platter Large**
    - Salami, capicola, artichokes, pickled vegetables, sharp provolone cheese, olives, stuffed grape leaves.
    - $28.00
13. **Grade A Idaho Russet French Fries Small**
    - Roasted Garlic Aioli
    - $5.00
14. **Grade A Idaho Russet French Fries Large**
    - Roasted Garlic Aioli
    - $9.00
15. **Fried Pt. Judith Calamari Small**
    - Spicy thai chili garlic sauce with cilantro & lime OR Traditional with romseco & grilled sweet peppers.
    - $14.00
16. **Fried Pt. Judith Calamari Large**
    - Spicy thai chili garlic sauce with cilantro & lime OR Traditional with romseco & grilled sweet peppers.
    - $22.00
17. **Baked Ricotta Meatballs**
    - Shaved reggiano parmesan, basil chiffonade
    - $9.00
18. **Baked Ricotta Meatballs**
    - Shaved reggiano parmesan, basil chiffonade
    - $15.00
19. **Cornmeal Fritters with Maple Syrup**
    - Large $11.00, Small $5.00.
20. **Housemade Parmesan Eggplant Fries**
    - Large $12.00, Small $7.00. Served with marinara sauce.

**Flatbreads**

*Small 12"Larger 18"*

17. **Red, White, or Green Margherita**
   - Red, white, or green margherita. Two types of mozzarella, blistered tomatoes.
   - $14.00
18. **Red, White, or Green Margherita**
   - Two types of mozzarella, blistered tomatoes.
   - $21.00
19. **Old World Burrata Margherita Small**
   - Bianco, House Made Burrata, Vine-Ripened Tomato & Basil
   - $17.00
20. **Old World Burrata Margherita Large**
    - Bianco, House Made Burrata, Vine-Ripened Tomato & Basil
    - $28.00
21. **Mushroom & Sun-Dried Tomato & Gruyere Small**
    - Bianco, Mozzarella, Gruyere & Roasted Garlic
    - $18.00
22. **Mushroom & Sun-Dried Tomato Gruyere Large**
    - Bianco, Mozzarella, Gruyere & Roasted Garlic
    - $29.00
23. **The White Shrimp Scampi Flatbread**
    - Parmesan, asiago, garlic, white wine-butter sauce, parsley.
    - $17.00
24. **The White Shrimp Scampi Flatbread**
    - Parmesan, asiago, garlic, white wine-butter sauce, parsley.
    - $28.00
25. **The Green Egg (Plant) Small**
    - Verde Pesto, Roasted Eggplant, Fresh Mozzarella & Tomato
    - $18.00
26. **The Green Egg (Plant) Large**
    - Verde Pesto, Roasted Eggplant, Fresh Mozzarella & Tomato
    - $30.00
27. **D’anjou Pear, Mission Fig Jam & Prosciutto Small**
    - Gorgonzola, Goat & Mozzarella & Dried Cranberries
    - $19.00
28. **D’anjou Pear, Mission Fig Jam & Prosciutto Large**
    - Gorgonzola, Goat & Mozzarella & Dried Cranberries
    - $31.00
29. **Gold Potato, Pancetta & Gruyere**
    - Creme Fraiche, Fresh Herbs, & White Truffel Oil
    - $18.00
30. **Gold Potato, Pancetta & Gruyere Large**
    - Creme Fraiche, Fresh Herbs, & White Truffel Oil
    - $30.00
31. **Moroccan Harissa Lamb, Feta & Currants**
    - Small
    - Rosso, Peppers, Onions & Spinach (Spicy)
    - $19.00
32. Morccocan Harissa Lamb, Feta & Currants Large $32.00
   Rosso, Peppers, Onions & Spinach (Spicy)
33. Chicken, Sausage & Mushroom Small $18.00
   Bianco, Two types of Mozzarella, Blistered Tomatoes & Basil
34. Chicken, Sausage & Mushroom Large $30.00
   Bianco, Two types of Mozzarella, Blistered Tomatoes & Basil
35. Chicken Scarpariello Small $18.00
   Rosso, Sweet Sausage, Hot Cherry Peppers, & Mushrooms. (Spicy)
36. Chicken Scarpariello Large $30.00
   Rosso, Sweet Sausage, Hot Cherry Peppers, & Mushrooms. (Spicy)
37. Capicola, Goat Cheese & Cherry Peppers Small $18.00
   Rosso, Mozzarella & Fresh Herbs (Spicy)
38. Capicola, Goat Cheese & Cherry Peppers Large $29.00
   Rosso, Mozzarella & Fresh Herbs (Spicy)
39. Roasted Cauliflower/Garlic/Fontina Cheese $18.00
   Blistered tomatoes, evoo, fresh herbs.
40. Roasted Cauliflower/Garlic/Fontina Cheese $30.00
    Blistered tomatoes, evoo, fresh herbs.
41. Wellfleet Clam, Bacon & Fresh Oregano Small $17.00
    Bianco, Mozzarella & Red Pepper Flakes (Spicy)
42. Wellfleet Clam, Bacon & Fresh Oregano Large $26.00
    Bianco, Mozzarella & Red Pepper Flakes (Spicy)

Create Your Own Flatbread

80. Regular Flatbread (8 Slices) $11.00
    goat cheese and cali cheddar are lactose freebianco-4 cheese blend, fresh herbs, no sauce with evoorosso-red sauce, 4 cheese blend, fresh herbsverde-basil pesto, 4 cheese blend
82. Large Flatbread (12 slices) $17.00
    goat cheese and cali cheddar are lactose freebianco-4 cheese blend, fresh herbs, no sauce with evoorosso-red sauce, 4 cheese blend, fresh herbsverde-basil pesto, 4 cheese blend

999. Open Ticker
Route 44 Hardware
320 West Main St

Available for Delivery

<table>
<thead>
<tr>
<th>Day</th>
<th>Hours</th>
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<tbody>
<tr>
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<tr>
<td>Saturday</td>
<td>9:30 AM - 5:00 PM</td>
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Winter Selections

1. Ice Melt 44 LBS $18.99
2. Kiln Dried Kindling 1/3 Cubic FT $6.99
3. Firewood Bundle - 5 Piece $6.99
4. Individual Duraflame Log $3.99
5. Case of 6 Duraflame Logs $22.99
6. Duraflame Long Stem Matches $2.99
7. Windshield Washer Fluid - 1 Gallon $2.99
8. De Icer Windshield Washer Fluid - 1 Gallon $4.99
10. Long Handle Ice Scraper $13.25
11. 22 Inch Snow Brush $5.99
12. Telescopic Snow Broom $13.99
13. Red All Purpose Shovel $23.99
14. Yellow Snow Shovel with Bent Handle $28.99
15. Black Snow Pusher $32.99
16. 1 1/4 Gallon Gas Can $24.99
17. 2 1/2 Gallon Gas Can $29.99
18. 5 Gallon Gas Can $39.99

999. Delivery Fee if not ordering food $3.99

We will add $3.99 to your order if you are not ordering food as well.
Sam's Gyro
7 South Main St

Available for Delivery

Sunday 11:00 AM - 9:00 PM
Monday 11:00 AM - 9:00 PM
Tuesday 11:00 AM - 9:00 PM
Wednesday 11:00 AM - 9:00 PM
Thursday 11:00 AM - 9:00 PM
Friday 11:00 AM - 9:00 PM
Saturday 11:00 AM - 9:00 PM

Appetizers

100. Vegetarian Domas Plate $6.99
Six vegetarian stuffed grape leaves, serve on a bed of greens, with a side of tzatziki sauce

101. Grilled Pita Plate $7.99
Cheese and hummus layered into a pita flatbread, grilled, and served with tzatziki and kalamata olives

102. Hummus Platter $9.99
Served with Feta cheese, basil pesto, onions, kalamata olives, pepperoncini peppers, capers and grilled pita

103. Spanakopita $8.49
Two fillo pastries stuffed with spinach and feta cheese, baked until crispy and served with rice.

105. Beef Blintz $6.99
Three crepes, stuffed with spiced ground beef, served with mushroom sauce

105. Wing Basket $9.99
12 Wings, your choice of buffalo, mild, or spicy, served over greens with a side of ranch or blue cheese

106. Shrimp Basket $9.99
12 hand breaded shrimp, fried and served over a bed of greens with a side of cocktail or tartar sauce

Salads

1. Caesar Salad $7.99
Romaine lettuce with shaved asiago cheese, and Caesar dressing

2. Fiesta Salad $7.99
Romaine lettuce with tomatoes, red onions, corn, black beans, jalapeno peppers and ranch dressing

3. Apple Walnut Salad $7.99
Romaine lettuce with sliced apples, craisins, walnuts, and raspberry vinaigrette dressing

4. Greek Salad $7.99
Romaine lettuce, cucumbers, olives, green peppers, red onions, feta cheese and Greek dressing

Gyros

10. Chicken Gyro $8.99
Tomatoes, lettuce, onions, and Tzatziki sauce

11. Lamb Gyro $9.99
Tomatoes, lettuce, onions, and Tzatziki sauce

12. Combination Gyro $9.99
Tomatoes, lettuce, onions, and Tzatziki sauce

13. Falafel Gyro $7.99
Falafel, Tomatoes, lettuce, onions, olives and feta cheese

Sides

20. French Fries $2.49
21. Rice $2.49
22. Falafel $2.99

Paninis

25. Chicken Soprano Panini $7.99
Chicken with cheddar cheese, roasted peppers, dressed with basil pesto

26. Southwest Turkey Club $7.99
Turkey with romaine lettuce, tomatoes, roasted red peppers, cheddar cheese, chipotle mayo and bacon.

27. California Chicken Panini $7.99
Chicken with romaine lettuce, tomatoes, red onion cheddar cheese and guacamole

Steak with cheddar cheese, red onions, tomatoes, and horseradish mayo

29. The Arabian Panini $7.99
Traditional Hummus layered with Feta Cheese, cucumbers, olives and tomatoes

30. El Cubano Panini $7.99
Ham with crispy bacon, cheddar cheese, sliced dill pickles and mustard

31. Bacon Cheddar Ranch Panini $7.99
Mounds of crispy bacon, cheddar cheese, tomatoes, and ranch dressing

Wraps

35. Hail Caesar Wrap with Chicken $7.99
Chicken with Romaine lettuce, shaved asiago cheese and creamy Caesar dressing.

36. Hail Caesar Wrap with Steak $7.99
Steak with Romaine lettuce, shaved asiago cheese and creamy Caesar dressing.

37. The Arabian Wrap with Chicken $7.99
Chicken with Hummus, romaine lettuce, feta cheese, cucumbers, olives, and tomatoes

38. The Arabian Wrap with Steak $7.99
Steak with Hummus, romaine lettuce, feta cheese, cucumbers, olives, and tomatoes

39. The Arabian Wrap with Falafel $7.99
Falafel with Hummus, romaine lettuce, feta cheese, cucumbers, olives, and tomatoes

40. Buffalo Chicken Wrap $7.99
Chicken with romaines lettuce, tomatoes, hot sauce, and blue cheese dressing
<table>
<thead>
<tr>
<th>Item Number</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>41.</td>
<td>Buffalo Steak Wrap: Steak with romaine lettuce, tomatoes, hot sauce, and blue cheese dressing</td>
<td>$7.99</td>
</tr>
<tr>
<td>42.</td>
<td>Southwest Turkey Club Wrap: Turkey with romaine lettuce, tomatoes, roasted peppers, cheddar cheese, chipotle mayo and bacon</td>
<td>$7.99</td>
</tr>
<tr>
<td>43.</td>
<td>Southwest Ham Club Wrap: Ham with romaine lettuce, tomatoes, roasted peppers, cheddar cheese, chipotle mayo and bacon</td>
<td>$7.99</td>
</tr>
<tr>
<td>44.</td>
<td>Southwest Chicken Club Wrap: Chicken with romaine lettuce, tomatoes, roasted peppers, cheddar cheese, chipotle mayo and bacon</td>
<td>$7.99</td>
</tr>
<tr>
<td>45.</td>
<td>Southwest Steak Club Wrap: Steak with romaine lettuce, tomatoes, roasted peppers, cheddar cheese, chipotle mayo and bacon</td>
<td>$7.99</td>
</tr>
<tr>
<td>46.</td>
<td>California Turkey Wrap: Turkey with romaine lettuce, tomatoes, red onion, cheddar cheese, and guacamole</td>
<td>$7.99</td>
</tr>
<tr>
<td>47.</td>
<td>California Steak Wrap: Steak with romaine lettuce, tomatoes, red onion, cheddar cheese, and guacamole</td>
<td>$7.99</td>
</tr>
<tr>
<td>48.</td>
<td>California Chicken Wrap: Chicken with romaine lettuce, tomatoes, red onion, cheddar cheese, and guacamole</td>
<td>$7.99</td>
</tr>
</tbody>
</table>

**Combos**

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>50.</td>
<td>Hot Dog Combo: Foot long ALL BEEF hot dog, and fries</td>
<td>$5.99</td>
</tr>
<tr>
<td>51.</td>
<td>10 Piece Buffalo Wings: 10 Buffalo Wings, Blue Cheese, Celery and Fries</td>
<td>$9.99</td>
</tr>
<tr>
<td>52.</td>
<td>Gyro Burger Combo: Burger, lettuce, tomato, onion, cheese, pickles, bacon, ketchup and mayo served with fries.</td>
<td>$9.99</td>
</tr>
<tr>
<td>53.</td>
<td>10 Piece Fried Shrimp Combo: 10 Crispy Shrimp pieces, tartar sauce, fries and ketchup.</td>
<td>$9.99</td>
</tr>
</tbody>
</table>

999. Open Ticket
Seasons Tap Room
279 Avon Mountain Rd

Available for Delivery

<table>
<thead>
<tr>
<th>Day</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sunday</td>
<td>4:00 PM - 9:00 PM</td>
</tr>
<tr>
<td>Monday</td>
<td>10:30 AM - 9:00 PM</td>
</tr>
<tr>
<td>Tuesday</td>
<td>10:30 AM - 9:00 PM</td>
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<tr>
<td>Wednesday</td>
<td>10:30 AM - 9:00 PM</td>
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<tr>
<td>Thursday</td>
<td>10:30 AM - 9:00 PM</td>
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<tr>
<td>Friday</td>
<td>10:30 AM - 9:15 PM</td>
</tr>
<tr>
<td>Saturday</td>
<td>4:00 PM - 9:15 PM</td>
</tr>
</tbody>
</table>

Soups and Salads

1. Crock of French Onion Soup $7.00
   Traditional recipe, ciabatta, swiss gruyere cheese

2. Artisan Salad $11.00
   Fresh cut artisan greens, baby tomato, english cucumbers, pickled red onion, toasted almond, dried cranberry, goat cheese, blood orange champagne vinaigrette

3. Caesar Salad $11.00
   Crisp romaine, grated parmesan, torn croutons, white anchovies

4. Winter Arugula Salad $13.00
   Persimmons, Pomegranate, Pears, Hibiscus citrus vinaigrette.

5. Spinach & Apple Salad $11.00
   diced apples, blue cheese crumble, radicchio, spiced caramelized pecans, sherry & white wine vinaigrette

Starters

10. Truffle Fries $10.00
    Truffle Peels, Parmesan, Chives, Garlic Truffle Aioli

11. Crab Cakes $14.00
    Pan-seared, fresh jumbo lump crab cakes, cornichon remoulade

12. House Wings $14.00
    Hot- Buffalo Style, Sweet- Teriyaki Style.

13. Chicken Quesadilla $11.00
    Chicken, Peppers, Onions, Pepper Jack Cheese

14. Pepperoni Flatbread $13.00

15. Three Cheese Flatbread $10.00

Sandwiches

19. French Dip $14.00
    Caramelized onions, provolone cheese, house-made beef au jus, fresh baguette

20. Seasons Grilled Chicken Sandwich $13.00
    Pesto, barbeque sauce, fresh mozzarella

21. Roasted Turkey Club $14.00
    Toasted white bread, roasted turkey, lettuce, apple wood smoked backon, mayonnaise

22. Fresh Fish Wrap $13.00
    Coleslaw, tomato, remoulade

23. Reuben or Rachel $12.00
    Rye bread, Thousand island dressing, swiss cheese, sauerkraut, pastrami or turkey.

24. Veggie Burger $13.00
    Lettuce, tomato, red onion

25. Seasons 8 oz Angus Burger $14.00
    White cheddar, lettuce, tomato, pickled onion

26. Fresh Fish & Chips $12.00
    Lemon, Coleslaw, French Fries

Entrees

27. Meatloaf Dinner $15.00
    Mashed Potatoes, seasonal vegetables, demi-glace.

28. Grilled Hanger Steak $19.00
    8oz Hanger steak, mashed potatoes, seasonal vegetables, bacon demi-glace.

30. Chicken Pot Pie $13.00
    Seared Chicken, Root Vegetables.

31. Shepherd’s Pie $18.00
    Ground Beef, Lamb, Corn, Mashed Potatoes, Gravy.

Dinner Starters

40. Truffle Fries $10.00
    Truffle peels, parmesan, chives, garlic truffle aioli

41. Seafood Martini $16.00
    Endive, Carb, Calamari, Baby shrimp, scallops, Vodka Ceviche, Olives, Pickled Vegetables

43. Fried Mozzarella $14.00
    House-made Mozzarella, marinara sauce.

44. Smoked Wings $14.00
    Selection of spicy, sweet or truffle parmesan.

45. Lamb Slider $16.00
    Winter mushrooms, cucumber, yogurt sauce.

Small Plates

60. Seasons Cheese Board $18.00
    3 Cheeses with accoutrements

61. Raw Oysters $18.00
    MARKET PRICE ITEM/ Mignonette, Tobiko, Champagne foam

62. Scallops Durango $16.00
    Ancho Chile Compound Butter, dice roma tomato, basil, spinach

63. Seafood Martini $16.00
    Endive, crab, calamari, baby shrimp, scallops, vodka ceviche, olives, pickled vegetables

64. Duck Confit & Orange Beggar's Purse $14.00
    Pasta dumpling, pomegranate red wine sauce.

65. Warm Kale & Lamb Salad $18.00
    Mushrooms, cranberry, shaved butternut squash, goat cheese, pancetta vinaigrette.
## Sandwiches & Entrees

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>50. French Dip</td>
<td>$14.00</td>
</tr>
<tr>
<td>Caramelized onions, swiss cheese, house-made beef au jus, hoagie roll.</td>
<td></td>
</tr>
<tr>
<td>51. Seasons Grilled Chicken Sandwich</td>
<td>$13.00</td>
</tr>
<tr>
<td>Pesto, barbeque sauce, provolone cheese.</td>
<td></td>
</tr>
<tr>
<td>52. Roasted Turkey Club</td>
<td>$14.00</td>
</tr>
<tr>
<td>Toasted white bread, roasted turkey, lettuce, tomato, applewood smoked bacon, Mayonnaise</td>
<td></td>
</tr>
<tr>
<td>53. Mahi Mahi Burger</td>
<td>$14.00</td>
</tr>
<tr>
<td>Lettuce, Tomato, Red onion, Persimmon Aioli</td>
<td></td>
</tr>
<tr>
<td>54. Veggie Burger</td>
<td>$13.00</td>
</tr>
<tr>
<td>Lettuce, tomato, pickled onion, creole remoulade</td>
<td></td>
</tr>
<tr>
<td>55. Seasons 8oz Angus Burger</td>
<td>$14.00</td>
</tr>
<tr>
<td>White cheddar, lettuce, tomato, pickled onion.</td>
<td></td>
</tr>
<tr>
<td>56. Grilled Hanger Steak</td>
<td>$19.00</td>
</tr>
<tr>
<td>8oz Hanger steak, mashed potatoes, seasonal vegetables, bacon demi-glace.</td>
<td></td>
</tr>
<tr>
<td>57. Smoked Chicken Mac &amp; Cheese</td>
<td>$16.00</td>
</tr>
<tr>
<td>Smoked chicken, 3 cheese blend, bacon crumb topping.</td>
<td></td>
</tr>
<tr>
<td>58. Shepard's Pie</td>
<td>$18.00</td>
</tr>
<tr>
<td>Ground beef, lamb, corn, mashed potatoes, gravy</td>
<td></td>
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</tbody>
</table>

## Dinner Entrees

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>70. Roasted Tomato Rigatoni</td>
<td>$22.00</td>
</tr>
<tr>
<td>Slow roasted rom tomato cream sauce, chopped spinach, basil, garlic.</td>
<td></td>
</tr>
<tr>
<td>71. Grilled Portabella Tips</td>
<td>$24.00</td>
</tr>
<tr>
<td>Beet stained risotto, braised kale</td>
<td></td>
</tr>
<tr>
<td>72. Hickory &amp; Apple Smoked Salmon</td>
<td>$28.00</td>
</tr>
<tr>
<td>Roasted fingerling potatoes, tarragon mushroom cream sauce.</td>
<td></td>
</tr>
<tr>
<td>73. Trout Almadine</td>
<td>$26.00</td>
</tr>
<tr>
<td>Wild rice, rutabaga, carrot puree, brown butter and sage sauce.</td>
<td></td>
</tr>
<tr>
<td>74. Stuffed Cornish Game Hen</td>
<td>$29.00</td>
</tr>
<tr>
<td>Cranberry apricot stuffing, vegetable medley, au jus</td>
<td></td>
</tr>
<tr>
<td>75. Lamb Porterhouse</td>
<td>$27.00</td>
</tr>
<tr>
<td>Crispy potato, vegetable medley, rosemary demi-glace</td>
<td></td>
</tr>
<tr>
<td>76. Pan-Seared File</td>
<td>$38.00</td>
</tr>
<tr>
<td>Black pepper espresso rubber filet, tuffle hollandaise, mashed potatoes, vegetable medley</td>
<td></td>
</tr>
<tr>
<td>77. Shrimp &amp; Oyster Etouffee</td>
<td>$25.00</td>
</tr>
<tr>
<td>Dirty Rice, Kidney Beans</td>
<td></td>
</tr>
</tbody>
</table>
Simsbury Green Tea
570 Hopmeadow Street

Available for Delivery

Sunday 12:00 PM - 9:00 PM
Monday 11:00 AM - 9:00 PM
Tuesday 11:00 AM - 9:00 PM
Wednesday 11:00 AM - 9:00 PM
Thursday 11:00 AM - 9:00 PM
Friday 11:00 AM - 9:15 PM
Saturday 11:00 AM - 9:15 PM

Simsbury Green Tea Menu

1. A1. Chow Mein $5.59
   Vegetable, Shrimp or Chicken.
2. A2. Chicken or Beef in Garlic Sauce (spicy) $5.59
3. A3. Chicken with Mixed Vegetables $5.59
4. A4. Chicken or Beef with Broccoli $5.59
5. A5. Kung Pao Chicken or Shrimp (spicy) $5.59
6. A6. Green Pepper Steak $5.59
7. A7. Moo Goo Gai Pan $5.59
8. A8. Sweet & Sour Pork or Chicken $5.59
10. A10. Broccoli in Garlic Sauce (spicy) $5.59
11. A11. Egg Foo Young $5.59
   Pork, Chicken, Shrimp, or Vegetable.
12. A12. Chicken in Szechuan Style (spicy) $5.59
13. A13. Lo Meins $5.59
   Pork, Chicken, Beef, Shrimp or Vegetables.
15. A15. General Tso’s Bean Curd (spicy) $5.59
16. A16. Hunan Chicken (spicy) $5.59
17. A17. Boneless Sparerib & Chicken Wings $5.59
19. A20. Boneless Sparerib & Chicken Fingers $5.59
22. A23. Boneless Sparerib & Egg Roll $5.59
23. A24. Teriyaki Beef & Chicken Fingers $5.59
25. A26. Sesame Bean Curd $5.59
30. B1. General Tso’s Chicken (spicy) $6.59
31. B2. Firecracker Beef or Chicken (spicy) $6.59
32. B3. Sesame Chicken $6.59
33. B4. Happy Four Seasons $6.59
34. B5. Tangerine Beef or Chicken (spicy) $6.59
35. B6. Shrimp & Scallop in Garlic Sauce (spicy) $6.59
36. B7. Jumbo Shrimp w/ Mixed Vegetables $6.59
37. B8. Jumbo Shrimp w/ Broccoli $6.59
38. B9. Chicken or Shrimp with Black Bean Sauce $6.59
40. B11. Duck Strips w/ Basil $6.59
41. B12. Ma-La Duck Strips (spicy) $6.59
42. B13. Ginger Chicken $6.59
43. B14. Shrimp or Scallop in Lobster Sauce $6.59
44. B15. Shrimp & Chicken w/ Mixed Vegetables $6.59
45. B16. Jumbo Shrimp in Garlic Sauce (spicy) $6.59
46. B17. Chicken or Shrimp w/ Cashew Nuts $6.59
47. B18. Mango Chicken $6.59
48. B19. Honey Walnut Chicken $6.59
49. B20. Chicken & Asparagus w/ Mixed Vegetables $6.59
55. C1. Pad Thai (Chicken or Shrimp) $6.79
56. C2. Spicy Basil Chicken or Shrimp (spicy) $6.79
57. C3. Thai Curry Trio (spicy) $6.79
58. C4. Asparagus Chicken or Beef or Shrimp $6.79
59. C5. Tai Chicken or Shrimp (spicy) $6.79
60. C6. Spicy Peanut Sauce w/ Chicken or Shrimp $6.79
61. C7. Teriyaki Chicken or Shrimp $6.79
62. C8. Spicy Basil Fried Rice w/ Chicken, Tofu, or Shrimp (spicy) $6.79
63. C9. Drunken Noodle w/ Chicken, Tofu, or Shrimp (spicy) $6.79
64. C10. Green Curry w/ Chicken or Tofu (spicy) $6.79
65. C11. Red Curry w/ Chicken or Tofu (spicy) $6.79

Weight Watchers Menu
Cooked in Bamboo Steamer and Served w/ Sauce on the Side.

183. Steamed Mixed Garden Vegetables $8.99
184. Steamed Mixed Garden Vegetables w/ your choice

Appetizers

80. Egg Roll (1) $1.79
81. Spring Roll (veg)(1) $1.79
82. Vietnamese Spring Roll (1) $1.79
83. Scallion Pancake $5.29
84. Pan-Fried or Steamed Pork Dumplings (6) $5.59
85. Pan-Fried or Steamed Jade Dumplings (veg)(6) $5.59
86. Steamed Shrimp Dumplings (6) $6.29
87. Dumplings Combination $6.29
88. Steamed Wonton in Spicy Sauce (spicy) $5.59
89. BBQ Spare Rib $6.99
90. BBQ Boneless Spare Ribs $6.99
91. Teriyaki Beef (4) $7.29
92. Golden Chicken Fingers $5.59
93. Fried Jumbo Shrimps (4) $5.29
94. Fried Chicken Wings $4.99
95. Crab Rangoons (6) $4.99
96. Fried Wonton $5.99
97. Cold Sesame Noodles $4.99
98. Spicy Chinese Cabbage (spicy) $4.99
99. Edamame $4.29

300. Pu Pu Platters

301. Phoenix Soon (chicken lettuce wrap) $8.99
Minced chicken w/ peppers, water chestnuts, celery, pickle, basil, cilantro topped w/ peanuts, wrapped in iceberg lettuce. Tasty & yet great for people who are on a diet.

302. Negimaki $7.99
Grilled rib eye steak wrapped with scallions. Served with a teriyaki sauce.

934. Small White Rice $2.00
Pint of white rice.

Soup

305. Chicken Rice or Noodle Soup Chicken Rice Soup $0.00, Noodle Soup $0.00.
307. Hot & Sour Seafood Soup (for 2) (spicy) $7.99
308. Bean Curd & Vegetable Soup (for 2) $5.99
309. House Special Wonton Soup (for 2) $6.99
310. West Lake Beef Soup (for 2) $7.99

Poultry

101. Kung Pao Chicken w/ Peanuts $9.99
102. Chicken w/ Cashew Nuts $9.99
103. Chicken w/ Broccoli or Mixed Veggies $9.99
104. Moo Goo Gai Pan $9.99
105. Chicken in Garlic Sauce (spicy) $9.99
106. Ginger Chicken (spicy) $9.99
107. Ma-La Chicken (spicy) $9.99
108. Hunan Chicken (spicy) $9.99
109. Curry Chicken (spicy) $9.99

110. Chicken w/ Chinese Eggplant or String Beans $9.99
111. Sweet & Sour Chicken $9.99
112. Lemon Chicken $9.99
113. Moo Shu Chicken (w/ 4 pancakes) $9.99
114. Honey Walnut Chicken $9.99
115. Chicken Szechuan Style (spicy) $9.99
116. Chicken w/ Broccoli in Garlic Sauce (spicy) $9.99

Seafood

118. Jumbo Shrimp & Chicken w/ Mixed Veggies $11.99
119. Kung Pao Shrimp w/ Peanuts (spicy) $11.99
120. Jumbo Shrimp Szechuan Style (spicy) $11.99
121. Sheet & Sour Shrimp $11.99
122. Jumbo Shrimp w/ Cashew Nuts $11.99
123. Jumbo Shrimp w/ Broccoli or Chinese Eggplant $11.99
124. Jumbo Shrimp w/ Snow Pea Pods $11.99
125. Jumbo Shrimp or Scallop in Garlic Sauce (spicy) $11.99
126. Jumbo Shrimp or Scallop in Black Bean Sauce $11.99
127. Jumbo Shrimp or Scallop in Lobster Sauce $11.99
128. Jumbo Shrimp or Scallop w/ Mixed Veggies $11.99
129. Calamari w/ Minced Garlic $11.99
130. Calamari w/ Scallion & Ginger $11.99
131. Moo Shu Shrimp (4 pancakes) $11.99
132. Filet of Sole w/ Garlic Sauce or Hunan Style (spicy) $11.99
133. Filet of Sole w/ Mixed Veggies $11.99

Specialties From Our Chef

160. S1. General Tso’s chicken (spicy) $10.99
162. S3. Firecracker Chicken or Beef Beef $12.99, Chicken $11.99. Crispy shredded beef or chicken coated w/ our special water chestnut flour and stir-fried w/ snow peas/carrots in a “fiery hot” garlic sauce. Served on a bed of lettuce.
Crispy white tender chicken meat over seasoned vegetables, served w/ a brown sauce.
Jumbo Shrimp and sea scallop sauteed w/ broccoli, water chestnut, bell pepper and baby corn
167. S9. Mango Chicken, Pork or Shrimp
Chicken $10.99, Pork $10.99, Shrimp $12.99. sauteed fresh mango, chicken, pork, or shrimp and mixed veggies, in our chef's special light sauce
168. S11 Ma-La Jumbo Shrimp or Scallop (spicy) $12.99
Scallop $13.99, Shrimp $12.99. Fresh sea scallop or jumbo shrimp lightly floured, then stir-fried w/ Szechuan pepper corn and chili, garnished w/ broccoli
Jumbo shrimp lightly floured, then stir-fried w/ scallion and ginger sauce
170. S13. Sesame Chicken or Beef
Beef $12.99, Chicken $11.99. Sliced white meat chicken or tender beef lightly floured, then stir-fried in our chef's sesame sauce.
171. S14. Triple Delicacies w/ Basil & Garlic $12.99
Sauteed jumbo shrimp, chicken and pork, w/ seasons, chive veg, w/ our chef special basil sauce.
Long Island duckling marinated w/ mei-sheng sauce, then baked crispy and served boneless
Boneless strips of duck, sauteed w/ snow peas, bok choy, water chestnuts, and mushrooms, in a spicy Ma-La sauce
Boneless strips of braised duck, sauteed w/ snow peas, bok choy, water chestnuts and mushrooms in a special basil sauce
Sliced flank steak sauteed w/ fresh sea scallops, jumbo shrimp and mixed veggies sizzled to perfection
Two dishes in one, sliced white meat chicken in Hunan sauce and tender beef with spicy scallion sauce
177. S20. Lamb in Two Flavors (spicy) $13.99
Two dishes in one, tender lamb w/ garlic sauce and scallion
A combination of shrimp, chicken, pork, beef w/ selected veggies in brown sauce on a bed of crispy pan-fried noodles.
Slices of filet mignon mixed w/ onion, mushroom, pea pod and peppers in our delicious black pepper sauce
Jumbo shrimps and sea scallops, lobster stir-fried w/ asparagus, and mixed veggies w/ our chef's rice wine sauce
Filet mignon w/ black pepper sauce & jumbo shrimp w/ cherry wine sauce
Crispy jumbo shrimp on a bed of fresh orange. Served w/ grand marnier sauce

**Beef, Lamb & Peking Duck**

135. Beef w/ Broccoli or Eggplant $10.99
136. Shredded Beef Szechuan Style (spicy) $10.99
137. Beef in Garlic Sauce (spicy) $10.99
138. Hunan Beef (spicy) $10.99
139. Shredded Beef w/ String Bean $10.99
140. Beef w/ Mixed Veggies $10.99
141. Green Pepper Steak $10.99
142. Beef w/ Snow Pea Pod $10.99
143. Beef w/ Scallion $10.99
144. Moo Shu Beef (4 pancakes) $10.99
146. Mongolian Beef $10.99
147. Lamb & Scallions $11.99
148. Lamb in Garlic Sauce (spicy) $11.99
149. Hunan Lamb (spicy) $11.99

**Pork**

150. Sweet & Sour Pork $9.99
151. Ma-Paul Tofu Szechuan Style (spicy) $9.99
152. Shredded Pork in Garlic Sauce (spicy) $9.99
154. Twice Cooked Pork (spicy) $9.99
155. Hunan Pork (spicy) $9.99
157. Sliced Pork w/ Scallions $9.99
158. Moo Shu Pork (4 pancakes) $9.99

**Vegetables**

200. Stir Fried Mixed Vegetables $8.99
201. Fresh Broccoli in Garlic Sauce (spicy) $8.99
202. Chinese Eggplant or Mixed Veggies in Garlic Sauce (spicy) $8.99
203. Sauteed String Beans $8.99
204. Sauteed String Beans Szechuan Style (spicy) $8.99
205. Bean Curd Home Style $8.99
206. Broccoli w/ Bean Curd in Garlic Sauce (spicy) $8.99
207. Moo Shu Veggies (4 pancakes) $8.99
208. Kung Pao Vegetarian Chicken (spicy) $8.99
209. Vegetarian Chicken w/ Broccoli $8.99
210. General Tso’s Bean Curd (spicy) $8.99
211. Sesame Bean Curd $8.99
212. String Bean and Eggplant in Garlic Sauce (spicy) $8.99
213. Asparagus w/ Mixed Vegetables $8.99
Traditional All Time Favors

214. Fried Rice
   Beef $0.00, Chicken $0.00, House Special $0.00, Pork $0.00, Shrimp $0.00, Vegetable Fried Rice $0.00. Choice of Vegetable, Pork, Chicken Small $4.59 Large $7.59 Shrimp, Beef, or House special Small $4.79 Large $8.29

215. Young Chow Fried Rice
   Large $8.29, Small $4.79. Small $4.79 Large $8.29

216. Lo Mein
   Beef $0.00, Chicken $0.00, House Special $0.00, Pork $0.00, Shrimp $0.00, Vegetable $0.00. Choice of Vegetable, Pork, Chicken Small $4.59 Large $7.59 Shrimp, Beef, or House special Small $4.79 Large $8.29

217. Chow Mein
   Beef $0.00, Chicken $0.00, House Special $0.00, Pork $0.00, Shrimp $0.00, Vegetable $0.00. Choice of Vegetable, Pork, Chicken Small $4.59 Large $7.59 Shrimp, Beef, or House special Small $4.79 Large $8.29

218. Chop Suey
   Beef $0.00, Chicken $0.00, House Special $0.00, Pork $0.00, Shrimp $0.00, Vegetable $0.00. Choice of Vegetable, Pork, Chicken Small $4.59 Large $7.59 Shrimp, Beef, or House special Small $4.79 Large $8.29

219. Chow Fun

220. Egg Foo Young
   Choice of Pork, Chicken, Veg or Shrimp $8.99

221. Me Fun (Angel Hair Noodle)
   Vegetables or Chicken $8.99

508. Me Fun Singapore Syle (spicy) $8.99

Combination Dinner
   Served w/ Pork Fried Rice, Steamed Rice or Brown Rice

600. D1. Chow Mein (Pork, Chicken, or Shrimp), Egg Roll $8.99
   Chow Mein Choice of pork, chicken, or shrimp.

601. D2. Sweet & Sour (Pork or Chicken), Egg Roll $8.99
   Pork or Chicken.

602. D3. Egg Foo Young (Pork, Chicken, or Shrimp), Egg Roll $8.99
   Choice of Pork, chicken or Shrimp.

603. D4. Lo Mein (Pork, Chicken or Shrimp), Egg Roll $8.99
   Choice of pork, chicken or shrimp.

604. D5. Chicken or Beef with Broccoli, Egg Roll $8.99
   Chicken or Beef.

605. D6. Chicken w/ Garlic Sauce, Egg Roll (spicy) $8.99
   Chicken, Egg Roll (spicy)

606. D7. Kung Pao Chicken or Shrimp w/ Peanut, Egg Roll (spicy) $8.99
   Chicken or Shrimp.

607. D8. Mixed Veg w/ (Pork, Chicken or Beef), Egg Roll $8.99
   Pork, chicken or beef.


616. D17. General Tso's chicken, Egg Roll (spicy) $8.99


621. D22. Hunan chicken, Egg Roll (spicy) $8.99


Thai Starters

700. T1. Crispy Shrimp Spring Roll (4) $4.29

701. T2. Summer Roll Sampler w/ Cilantro & Ginger Dipping $6.59
   Shrimp, Thai herbs & duck, mango unwrapped w/ rice paper

702. T3. Chicken Satay w/ Peanut Sauce (4) $6.59
   Grilled mariner chicken on the skew


704. T5. Thai Curry Puff w/ Chili Sauce (spicy) $5.99
   Puff pastry w/ mince chicken, onion, potatoes & curry powder

Thai soup & Salad

800. T6. Tom Yum Gong (Shrimp) $8.99
   Large $7.59, Small $3.99

801. T7. Tom Kar Gai (Chicken) $8.99
   Large $7.29, Small $3.79. Thai coconut soup w/ mushroom, galangal, chili & lime

802. T8. Chicken Salad w/ Peanut Dressing $6.99
   Grilled chicken, green salad, cucumber & herbs

   Grilled shrimp, pepper, onion, herbs, cucumber & bean sprouts

804. T10. Seafood Salad w/ Red Chili Paste (spicy) $8.99
   Shrimp, scallop, calamari, lime leaf, pepper, onion & herbs

805. T11. Green Salad w/ Ginger Dressing $2.99

Thai Entrees
Choice of chicken or pork 11.99, beef or shrimp 13.99, tofu or vegetable 9.99. All entrees w/ choice of steamed white or brown rice

900. T13. Spicy Basil Sauce (spicy)
   Beef $13.99, Chicken $11.99, Pork $11.99,
   Choice of chicken or pork 11.99, beef or shrimp 13.99, tofu or vegetable 9.99. Choice of steamed white or brown rice

901. T14. Asparagus
   Beef $13.99, Chicken $11.99, Pork $11.99,
   Choice of chicken or pork 11.99, beef or shrimp 13.99, tofu or vegetable 9.99. Stir fried asparagus, onion, pepper, basil & chili paste. Choice of steamed white or brown rice

902. T15. Spicy Cashew Nuts (spicy)
   Beef $13.99, Chicken $11.99, Pork $11.99,
   Choice of chicken or pork 11.99, beef or shrimp 13.99, tofu or vegetable 9.99. Shitake mushroom, pepper, dry pepper corn, onion, pea pods, baby corn. Choice of steamed white or brown rice

903. T16. Spicy Peanut Sauce (spicy)
   Beef $13.99, Chicken $11.99, Pork $11.99,
   Choice of chicken or pork 11.99, beef or shrimp 13.99, tofu or vegetable 9.99. Choice of steamed white or brown rice

904. T17. Thai Sauce (spicy)
   Beef $13.99, Chicken $11.99, Pork $11.99,
   Onion, pepper, snow pea pod & chili paste.
   Choice of chicken or pork 11.99, beef or shrimp 13.99, tofu or vegetable 9.99. Choice of steamed white or brown rice

905. T18. Spicy Green Bean (spicy)
   Beef $13.99, Chicken $11.99, Pork $11.99,
   Green bean, red pepper, basil & lime leaf, w/ a chef special chili sauce.

906. T19. Lemongrass Sauce (spicy)
   Beef $13.99, Chicken $11.99, Pork $11.99,
   Pepper, onion, bamboo shoots, asparagus, mushroom, served w/ a spicy lemongrass sauce.

   Salmon, cilantro, Chinese broccoli & lime. Choice of steamed white or brown rice.

   Chicken beef, shrimp, peapods, onions, basil & coconut milk. Choice of steamed white or brown rice

909. T22. Filet of Sole Sweet & Chili (spicy) $13.99
   Crispy sole, pineapple mixed vegetable & onion. Choice of steamed white or brown rice.

Thai Classic Curries
Tofu or Vegetable $8.99.

920. T23. Green Curry (spicy)
   Beef $13.99, Chicken $11.99, Pork $11.99,
   Eggplant, green bean, basil & coconut milk

921. T24. Massaman Curry (spicy)
   Beef $13.99, Chicken $11.99, Pork $11.99,
   Green bean, bamboo shoot, basil & coconut milk

922. T25. Red Curry (spicy)
   Beef $13.99, Chicken $11.99, Pork $11.99,
   Fresh mango, green bean, bamboo shoot, basil & coconut milk

Thai Stir-Fry Noodles & Fried Rice
Tofu or Vegetables $8.99.

930. T27. Pad Thai

931. T28. Drunken Noodles (spicy)

932. T29. Spicy Basil Fried Rice (spicy)

933. T30. Pineapple Fried Rice (spicy)
Super Cellar Warehouse Liquors
332 West Main St

Available for Delivery

<table>
<thead>
<tr>
<th>Day</th>
<th>Hours</th>
</tr>
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<td>Sunday</td>
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</tr>
<tr>
<td>Saturday</td>
<td>11:00 AM - 8:30 PM</td>
</tr>
</tbody>
</table>

Italian - Wines

1. Dante Aligieri Chianti DOCG $12.99
2. Dante Aligheri Super Tuscan $13.99
3. Costa Al Sole Montepulciano $11.99
5. Unico Pinot Grigio (white) $15.99

French - Wines

10. Perrin Cote Du Rhone $11.99
11. Beaualclir Pinot Noir $15.99
12. Raphael Sallet Macon Village (white) $13.99
14. Daniel Pollier Pouilly Fuisse (white) $23.99

US - Pinot Noir

30. 30 Degree Pinot Noir $15.99
31. Orbit Pinot Noir $17.99
32. Meomi Pinot Noir $19.99
33. Duckhorn Goldeneye Pinot Noir $49.99
34. Mark West Pinot Noir $9.99

US - Cabernet

36. California Landscape Rock Cabernet $11.99
37. Orbit Cabernet $16.99
38. Justin Cabernet $25.99
39. Duckhorn Cabernet $59.99

US - Merlot

45. Josh Merlot $14.99
46. Chateau St Michelle Indian Wells Merlot $19.99
47. Clos Pegase Merlot $27.99

US - Chardonnay

50. 30 Degree Chardonnay $12.99
51. Pharoah Chardonnay $15.99
52. Chalk Hill Chardonnay $21.99
52. Sonoma Cutrer Chardonnay $27.99

Sauvignon Blanc

55. Bliss (USA) Sauvignon Blanc $12.99
56. Honig (USA) Sauvignon Blanc $16.99
57. Villa Maria (New Zealand) Sauvignon Blanc $13.99
58. Cloudy Bay (New Zealand) Sauvignon Blanc $29.99

Argentinian - Wines

20. Earth First Malbec $12.99
21. Almos Seleccion $17.99
22. Amancaya Malbec-Cabernet $19.99

Spainish - Wines

27. Endito Tinto Rioja $9.99
29. Juan Gill $16.99

Sparkling Wines

90. Korbel $13.99
91. Gran Duca Prosecco $14.99
92. Mumm Napa $19.99
94. Veuve Cliquot $45.99

Beers by the Case

100. Budweiser 18 pack $15.99
101. Bud Light 18 Pack $15.99
102. Stella Artois 24 pack $29.99
103. Heineken 24 Pack $28.99
104. Amstel Light $28.99
105. Sam Adams 24 Pack $29.99

Order Online: http://1232.DeliveryCheckout.com/direct/delivery/SuperCellarWarehouseLiquors
## Liquors (750ml)

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<th>Item Number</th>
<th>Product Description</th>
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<tbody>
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<td>Ketel One Vodka (750 ml)</td>
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<td>Titos Vodka (750 ml)</td>
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<tr>
<td>122</td>
<td>Patron Tequila (750 ml)</td>
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<td>123</td>
<td>Espolon Tequila (750 ml)</td>
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<tr>
<td>124</td>
<td>Bacardi Rum (750 ml)</td>
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<td>125</td>
<td>Tanqueray Gin (750 ml)</td>
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<tr>
<td>126</td>
<td>Captain Morgan Spiced Rum (750 ml)</td>
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<tr>
<td>127</td>
<td>Dewars Scotch (750 ml)</td>
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<tr>
<td>128</td>
<td>Glenlivet Scotch (750 ml)</td>
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<td>129</td>
<td>Jack Daniels Bourbon (750 ml)</td>
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<td>130</td>
<td>Makers Mark Bourbon (750 ml)</td>
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<td>131</td>
<td>Jameson Irish Whiskey (750 ml)</td>
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<td>999</td>
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<tr>
<td>888</td>
<td>Bottle Deposit</td>
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The Sweet Beet
498 Salmon Brook St

Available for Delivery

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<tr>
<td>Friday</td>
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</tr>
<tr>
<td>Saturday</td>
<td>11:00 AM - 3:00 PM</td>
</tr>
</tbody>
</table>

Soups and Chilis
Add a dollop of cashew cream (our vegan sour cream substitute) or Chickpea Croutons to your soup for 50 cents.

1. Bean Chili
   A mild blend of beans, veggies and spices in a tomato base.
   $8.95

2. Soup of the day- ask for todays selection
   ask for todays selection
   $7.95

Salads and Hummus

3. Sweet Beet Salad
   Our signature salad offering mixed greens, carrots, beets, cucumber, tomato, pea shoots, and our house made shallot vinaigrette. Add a scoop of Vegan Tuna Salad, Curry Chickpea Salad, Quinoa Tabbouleh, and or Roasted Seasoned Chickpeas.
   $9.95

4. The Hum
   Our sesame-free hummus offered in a variety of flavors.
   $6.95

5. Taco Salad
   Seasoned quinoa taco “meat” black beans, cashew creme, house made salsa and romaine.
   $9.95

6. Paleo Salad
   Seasoned sweet potatoes, sauteed onions and peppers, romaine and cashew creme dressing.
   $9.95

7. 1000 Isle
   Steamed Quinoa, seasoned chickpeas and onions, Real Pickles Kraut, romaine, and our own 1000 isle dressing. (Think Reuben)
   $9.95

8. The Hummus Bar (Choose 2 options for $9.95)

Sandwiches

9. Chickpea of the Sea Sandwich
   Served on toasted gluten free bread
   $6.95

10. No Egg Salad
    Served on toasted gluten free bread
    $6.95

11. Kid’s Sandwich
    Sunbutter and Jelly on toasted gluten free bread
    $4.95

Main Attractions

12. Mac No Cheese
    quinoa/corn elbow noodles smothered in our own cashew “cheese” sauce.
    $5.95

13. Mac No Fredo
    quinoa/corn elbow noodles smothered in our own cashew “alfredo” sauce.
    $6.95

14. Roasted Roots
    A medley of seasonal roasted roots with a side of our house made nut free pesto. (Paleo)
    $10.95

15. Roasted Roots with Toasted Quinoa
    Medley of seasonal roasted roots, toasted quinoa, and a side of our house made nut free pesto.
    $12.95

16. Seasonal Bakes
    Layered casserole type baked dishes. They include our Cottage Pie (our version of a shephards pie) and our Texas bake (Layers of seasoned quinoa, black bean crumble, onions, peppers and cashew creme topped with chipotle mashed potatoes).
    $13.95

17. Savory Pie
    Our hand formed potato crust filled with our house made vegan hemp ricotta and seasonal veggies. (Served by the slice)
    $8.95

18. Red Rutabaga Lasagna
    Vegan hemp ricotta, greens, tomato, and our house made nut free pesto layered in between our rutabega noodles. (Paleo)
    $14.95

19. White Rutabaga Lasagna
    Vegan hemp ricotta, greens, yam, and our house made nut free pesto layered between our rutabega noodles. (Paleo)
    $14.95

Guilt Free Sweets

21. Sweet Nothing Cookie Dough Balls Each
    $0.75

22. Sweeties Mini Cupcakes Each
    Our famous mini cupcakes! We always carry an assortment of different flavors ranging from traditional vanilla to our spicy Mexican hot chocolate.
    $1.65

23. 1 Dozen Sweeties
    Assorted Flavors- Any order over 2 dozen sweeties is considered special order and request 4 days notice.
    $19.00

24. 2 Dozen Sweeties
    Assorted Flavors- Any order over 2 dozen sweeties is considered special order and request 4 days notice.
    $36.00

Order Online: http://1232.DeliveryCheckout.com/direct/delivery/TheSweetBeet
Twigs at The Simsbury Inn
397 Hopmeadow Street

Available for Delivery

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<th>Day</th>
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</tr>
<tr>
<td>Saturday</td>
<td>3:00 PM - 9:15 PM</td>
</tr>
</tbody>
</table>

Starters

1. Shrimp Cocktail  $3.00
   (1) Jumbo Shrimp Served Chilled, Green Goddess Sauce & Traditional Cocktail Sauce
2. Fig & Wild Mushroom Baguette  $12.00
   Goat cheese, sweet caramelized onions, frisee & arugula salad with a honey balsamic glaze.
3. Korean Honey BBQ Chicken Wings  $12.00
   with Scallions, lime and cilantro
4. Santa Fe Skillet  $12.00
   Braised southwestern meatballs, spicy cheese sauce, Pico de gallo, Cilantro lime sour cream & warm tortilla chips.
5. Lobster Crab Cake  $13.00
   Herb aioli, bibb lettuce & red onion in citrus vinaigrette
6. French Onion Soup  $8.00
   Caramelized Onions, Sherry, Parmesan Crouton Topped with Melted Swiss Cheese
7. Soup Du Jour  $7.00
8. Creamy Chicken & Winter Vegetable Stew  $8.00
9. Caesar Salad  $8.00
   Romaine Hearts, Rustic Croutons and Creamy Caesar Dressing.
10. Bibb Salad  $8.00
11. Autumn Flatbread Salad  $9.00
    Frisee and Arugula, red onion, pear, gorgonzola, dried cranberry, toasted hazelnuts & a lemon honey balsamic

Entrees

20. Country Fried Chicken Sandwich  $14.00
    Breaded fried chicken breast, Avocado, Lettuce, tomato, sliced onion, chipotle mayo on a ciabatta roll and served with roasted garlic french fries.
21. Savory Grilled Cheese  $12.00
    Oven roasted turkey, crisp bacon & smoked gouda on a rosemary buttered roasted garlic bread and served with house made kettle chips.
## Pancakes & French Toast

<table>
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<th>Item Number</th>
<th>Description</th>
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<tr>
<td>1.</td>
<td>Buttermilk Pancakes Short Stack (2)</td>
<td>$5.95</td>
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<td>2.</td>
<td>Buttermilk Pancakes Tall Stack (3)</td>
<td>$6.95</td>
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<tr>
<td>3.</td>
<td>Whole Wheat Pancakes Short Stack (2)</td>
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<td>4.</td>
<td>Whole Wheat Pancakes Tall Stack (3)</td>
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<td>5.</td>
<td>Country White French Toast Short Stack (2)</td>
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<td>6.</td>
<td>Country White French Toast Tall Stack (3)</td>
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<td>7.</td>
<td>Carrot Cake Pancakes Short Stack (2)</td>
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<td>8.</td>
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<td>9.</td>
<td>Pancakes &amp; French Toast</td>
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<tr>
<td>10.</td>
<td>Side Dishes &amp; More</td>
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<tr>
<td>11.</td>
<td>Chobani Yogurt &amp; Fruit Parfait</td>
<td>$4.85</td>
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<tr>
<td>12.</td>
<td>Seasonal Fruit Plate</td>
<td>$6.95</td>
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<tr>
<td>13.</td>
<td>Home Fries</td>
<td>$1.95</td>
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<td>14.</td>
<td>Almost Famous Lamb Hash</td>
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<td>15.</td>
<td>Corned Beef Hash</td>
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<td>17.</td>
<td>Bacon</td>
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<tr>
<td>18.</td>
<td>Ham</td>
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<td>Sausage Links</td>
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<td>20.</td>
<td>Sausage Patties</td>
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<tr>
<td>21.</td>
<td>Biscuit and Sausage Gravy</td>
<td>$4.50</td>
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<td>22.</td>
<td>One Buttermilk Pancake</td>
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<tr>
<td>23.</td>
<td>One Slice of French Toast</td>
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<td>24.</td>
<td>Single Egg Any Style</td>
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<tr>
<td>25.</td>
<td>Oatmeal w/ Brown Sugar</td>
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<td>26.</td>
<td>Two Poached Eggs on Hash</td>
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<td>27.</td>
<td>Vermont Maple Syrup</td>
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## Egg Dishes

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<td>Farmers Wrap</td>
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<tr>
<td></td>
<td>Three Organic Egg Scramble, Three Veggies and Cheese of Your Choice</td>
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<tr>
<td>17.</td>
<td>The Canton Village Scrambler</td>
<td>$7.95</td>
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<tr>
<td></td>
<td>Two Organic Eggs, Two Veggies And A Cheese Of Your Choice With Village Home Fries And Toast</td>
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<tr>
<td>18.</td>
<td>Egg Sandwich Extravaganza</td>
<td>$3.75</td>
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<tr>
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<td>Two Organic Eggs Scrambled With Your Choice Of Bread and Cheese</td>
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<td>19.</td>
<td>Canton Village Omelet Bar</td>
<td>$8.25</td>
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<tr>
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<td>Three Organic Egg Omelet Served With 3 Items of Your Choice, Cheese, Toast, and Village Home</td>
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<td>20.</td>
<td>The Real &quot;Western Omelet&quot;</td>
<td>$10.95</td>
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<td>Organic Eggs, Smoked Chicken, Bacon, Peppers, Onions, Pepper-Jack Cheese, Salsa Fresco and Sour</td>
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<td>Cream Served With Toast and Village Home Fries</td>
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<td>21.</td>
<td>The Lobster Omelet</td>
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<td>Organic Eggs, Sautéed Maine Lobster, Spinach, Avocado, Green Onions and Goat Cheese. Served</td>
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## Side Dishes & More

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<td>Pan Seared Maryland Crab Cakes</td>
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<td>Mixed greens, Remoulade Sauce &amp; Vegetable Relish</td>
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<td>31.</td>
<td>Fried Lollipop Chicken Drummers</td>
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<td>Double fried dirty with a bourbon glaze</td>
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<td>32.</td>
<td>Smoked Chicken &amp; Bacon Quesadilla</td>
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<tr>
<td></td>
<td>Cheddar Cheese, Tomato, Avocado, Chipotle Aioli &amp; Salsa Fresco</td>
<td></td>
</tr>
<tr>
<td>33.</td>
<td>Fried Boneless Chicken Tenders</td>
<td>$9.95</td>
</tr>
</tbody>
</table>

## Starters

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>34.</td>
<td>Signature Salads</td>
<td></td>
</tr>
<tr>
<td>35.</td>
<td>Canton Village Chopped Salad</td>
<td>$7.95</td>
</tr>
<tr>
<td></td>
<td>Cucumber, Tomato, Onion, Herbed Croutons, Gorgonzola Cheese &amp; Our Balsamic Vinaigrette.</td>
<td></td>
</tr>
<tr>
<td>36.</td>
<td>Waldorf Salad</td>
<td>$8.75</td>
</tr>
<tr>
<td>37.</td>
<td>BLT Salad</td>
<td>$9.50</td>
</tr>
<tr>
<td></td>
<td>Grilled Tomatoes, Smoked Bacon, Fried Onion Straws, Shaved Parmesan Cheese with a Creamy</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Gorgonzola Dressing</td>
<td></td>
</tr>
</tbody>
</table>

## Egg Dishes

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>16.</td>
<td>Farmers Wrap</td>
<td>$7.25</td>
</tr>
<tr>
<td></td>
<td>Three Organic Egg Scramble, Three Veggies and Cheese of Your Choice</td>
<td></td>
</tr>
<tr>
<td>17.</td>
<td>The Canton Village Scrambler</td>
<td>$7.95</td>
</tr>
<tr>
<td></td>
<td>Two Organic Eggs, Two Veggies And A Cheese Of Your Choice With Village Home Fries And Toast</td>
<td></td>
</tr>
<tr>
<td>18.</td>
<td>Egg Sandwich Extravaganza</td>
<td>$3.75</td>
</tr>
<tr>
<td></td>
<td>Two Organic Eggs Scrambled With Your Choice Of Bread and Cheese</td>
<td></td>
</tr>
<tr>
<td>19.</td>
<td>Canton Village Omelet Bar</td>
<td>$8.25</td>
</tr>
<tr>
<td></td>
<td>Three Organic Egg Omelet Served With 3 Items of Your Choice, Cheese, Toast, and Village Home</td>
<td></td>
</tr>
<tr>
<td>20.</td>
<td>The Real &quot;Western Omelet&quot;</td>
<td>$10.95</td>
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<tr>
<td></td>
<td>Organic Eggs, Smoked Chicken, Bacon, Peppers, Onions, Pepper-Jack Cheese, Salsa Fresco and Sour</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Cream Served With Toast and Village Home Fries</td>
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</tr>
<tr>
<td>21.</td>
<td>The Lobster Omelet</td>
<td>$22.95</td>
</tr>
<tr>
<td></td>
<td>Organic Eggs, Sautéed Maine Lobster, Spinach, Avocado, Green Onions and Goat Cheese. Served</td>
<td></td>
</tr>
<tr>
<td></td>
<td>With Toast and Village Home Fries</td>
<td></td>
</tr>
</tbody>
</table>
86. East Hill Cobb Salad $12.95
Grilled Chicken, Bacon, Tomatoes, Avocado, Boiled Egg, Gorgonzola Cheese with a Buttermilk Ranch Dressing.

87. Roasted Beet Salad $11.95
With Dried Cranberries, Goat Cheese Crumbles, Glazed Pecans, Crispy Sweet Potatoes, Aged Sherry Vinaigrette

Combi & Light Entrees

92. Grilled Bourbon Steak $8.00
Corkscrew pasta tossed with our jack cheddar cheese sauce, topped with roasted garlic bread crumbs. Add pulled pork or lobster for upcharge.

93. Bistro Mac & Jack $14.95

The Sandwich Board
All sandwiches are served with home-made pickle, coleslaw, french fries, pasta salad, potato salad, or bistro truffle sauce.

100. BBQ Pulled Pork $9.50
8 Hour Smoked Pork, Cheddar Cheese, Our BBQ Sauce on a Hard Roll.

101. Mama’s Meatloaf & Aged Cheddar $9.25
French Grain Mustard, Mayo, Bacon on Grilled Country White.

102. The Smokehouse Chicken Wrap $9.75
Smoked Bacon, Aged Cheddar, Tomato, Fried Onion Straws with a Chipotle Aioli.

103. Bistro Ruben $9.25
House Made Corned Beef, Sauerkraut, Swiss Cheese, 44 Islands Sauce on Grilled Rye.

104. Almost Famous Roasted Turkey & Brie $9.25
Honey Mustard, Apple Chutney, Baby Spinach on Stone Ground Wheat.

105. Maine Lobster Club $19.95

106. 10 Penny Ale Battered Chatham Cod $11.25
Served with Village Tartar Sauce, Lettuce, Tomato on a Hard Roll.

111. Roasted Apple and Pecan Salad Wrap $10.95
Laced with Dried Cranberries and Scallions.

112. The Kansas Burger $9.75
Half Pounder, Cheddar Cheese, Bacon, Fried Onion Straws and BBQ Sauce.

113. The Connecticut Burger $8.25
Half Pounder, American Cheese, Lettuce, Tomato & Red Onions.

114. The California Burger $8.75

116. The Vermont (No Meat) Burger $8.50
Grilled Portobello Mushroom, Pesto, Lettuce, Tomato, Roasted Red Peppers & Avocado.

117. Village Crab Melt $14.95
Maryland crab, mayo, smoked gouda, avocado, tomato, bacon on grilled sourdough.

119. The New York Burger $11.25
Half Pounder, Swiss Cheese, Pastrami, Onions, 44 Islands Sauce on a Grilled Pretzel Roll

120. Village Crab Melt $14.95

Appetizers

130. Bourbon Beef Skewers $10.00
Grilled bourbon beef, chipotle aioli.

131. Lump Crab Quesadilla $13.00
Leek confit, goat cheese, citrus creme fresh, salsa fresco

132. Pan Seared Crab Cake $12.00
Mixed greens, citrus vinaigrette, diced garden vegetables, remoulade

133. Bourbon Glazed Chicken Drummers $11.00

134. Fried Boneless Chicken Tenders $10.00
Country style, BBQ sauce or hot sauce.

135. Chicken & Bacon Quesadilla $10.25
Jack cheddar, tomato, avocado, chipotle aioli, salsa fresco.

Soups & Salads

88. Crock of French Onion $6.00
Onion broth, herbed croutons, melted gruyere

89. Lobster Bisque $8.00
12 hour lobster brother, enriched cream, sherry, chives, chunked lobster.

90. Kale Caesar Salad $8.00
Crisp kale, shaved parm,

91. Bistro Chop Salad $7.00
field greens, cucumber, onion, tomato, gorgonzola, croutons, honey-balsamic

92. Waldorf Salad $9.00
field greens, golden raisins, glazed walnuts, apples, goat cheese, croutons, lemon vinaigrette

93. Roasted Beet Salad $11.00
crisp greens, tomato, glass pecans, goat cheese, crispy yams, sherry vinaigrette

94. Cobb Salad $12.00
crisp greens, tomato, gorgonzola, avocado, bacon, chicken, boiled egg, ranch

95. BLT Salad $12.00
crisp greens, grilled tomato, bacon, shaved parm, fried onion straws, creamy gorgonzola

Chef’s Entrees

100. Braised Domestic Lamb Shank $23.00
garlic mashed potatoes, sauteed kale, root vegetables

101. Blackened Salmon $21.00
black beancroquette, grilled tomato, roasted corn-avocaso salsa

102. New York Strip Steak $26.00
garlic mashed potatoes, sauteed kale, truffle butter

103. Fish & Chips $15.00
10 penny ale battered, bistro chips, slaw, remoulade

104. Blackened Flat Iron Steak $22.00
bistro fries

105. Bacon Wrapped Chicken Medallions $20.00
garlic mashed potatoes, sauteed spinach, apple chutney

106. Seared Sea Scallops $28.00
caramalized sweet potatoes, vegetable, minted peas coulis
<table>
<thead>
<tr>
<th>Item Number</th>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>107.</td>
<td>Herb Crusted Swordfish</td>
<td>$26.00</td>
</tr>
<tr>
<td></td>
<td>Gorgonzola gnocchi, prosciutto, roasted mushrooms, citrus vinaigrette</td>
<td></td>
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<tr>
<td>Bistro Fare</td>
<td></td>
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<tr>
<td>110.</td>
<td>Bistro Reuben</td>
<td>$9.25</td>
</tr>
<tr>
<td></td>
<td>house-made corned beef, sauerkraut, rye, swiss cheese, 44 Islands Sauce</td>
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<tr>
<td>111.</td>
<td>Pastrami Rachael</td>
<td>$9.25</td>
</tr>
<tr>
<td></td>
<td>New York Pastrami, slaw, rye, swiss cheese, 44 Islands sauce</td>
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<tr>
<td>112.</td>
<td>BBQ Pulled Pork</td>
<td>$9.50</td>
</tr>
<tr>
<td></td>
<td>8 hour smoked pork, cheddar cheese, bbq sauce, brioche roll</td>
<td></td>
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<tr>
<td>113.</td>
<td>Mama's Meatloaf</td>
<td>$9.25</td>
</tr>
<tr>
<td></td>
<td>aged cheddar, smoked bacon, grain mustard, mayo, country white</td>
<td></td>
</tr>
<tr>
<td>114.</td>
<td>Chatham Cod Sandwich</td>
<td>$11.25</td>
</tr>
<tr>
<td></td>
<td>1 penny ale batter, remoulade sauce, lettuce, tomato, brioche roll</td>
<td></td>
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<tr>
<td>115.</td>
<td>Crab Melt</td>
<td>$14.95</td>
</tr>
<tr>
<td></td>
<td>Maryland crab, smoked gouda, bacon, mayo, tomato, avocado, sourdough</td>
<td></td>
</tr>
<tr>
<td>116.</td>
<td>Lobster Club</td>
<td>$23.00</td>
</tr>
<tr>
<td></td>
<td>Maine lobster, garlic aioli, smoked bacon, lettuce, tomato, avocado, country white</td>
<td></td>
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<tr>
<td>117.</td>
<td>Turkey &amp; Brie</td>
<td>$9.50</td>
</tr>
<tr>
<td></td>
<td>Roasted turkey, brie, apple chutney, baby spinach, honey mustard, wheat</td>
<td></td>
</tr>
<tr>
<td>118.</td>
<td>Smokehouse Chicken Wrap</td>
<td>$9.75</td>
</tr>
<tr>
<td></td>
<td>chicken, bacon, cheddar, tomato, onion starws, chipotle aioli</td>
<td></td>
</tr>
<tr>
<td>119.</td>
<td>Roasted Apple Chicken Salad Wrap</td>
<td>$11.00</td>
</tr>
<tr>
<td></td>
<td>Toasted pecans, roasted apples, dried cranberries, scallion</td>
<td></td>
</tr>
<tr>
<td>120.</td>
<td>California Burger</td>
<td>$8.75</td>
</tr>
<tr>
<td></td>
<td>1/2 lb Angus beef burger, brioche, goat cheese, pesto mayo, tomato, avocado, onion</td>
<td></td>
</tr>
<tr>
<td>121.</td>
<td>Kansas Burger</td>
<td>$9.75</td>
</tr>
<tr>
<td></td>
<td>1/2 lb Angus beef, brioche, cheddar, bacon, onion straws, bbq sauce</td>
<td></td>
</tr>
<tr>
<td>122.</td>
<td>Connecticut Burger</td>
<td>$8.25</td>
</tr>
<tr>
<td></td>
<td>1/2 lb Angus burger, brioche, american cheese, lettuce, tomato, onion</td>
<td></td>
</tr>
<tr>
<td>123.</td>
<td>New York Burger</td>
<td>$11.50</td>
</tr>
<tr>
<td></td>
<td>1/2 lb Angus beef, pretzel roll, swiss, pastrami, onion, mustard, 44 Island</td>
<td></td>
</tr>
</tbody>
</table>
Wilson's Pub
3 River Street

Available for Delivery

<table>
<thead>
<tr>
<th>Day</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sunday</td>
<td>11:30 AM - 8:30 PM</td>
</tr>
<tr>
<td>Monday</td>
<td>11:30 AM - 8:30 PM</td>
</tr>
<tr>
<td>Tuesday</td>
<td>11:30 AM - 8:30 PM</td>
</tr>
<tr>
<td>Wednesday</td>
<td>11:30 AM - 8:30 PM</td>
</tr>
<tr>
<td>Thursday</td>
<td>11:30 AM - 9:15 PM</td>
</tr>
<tr>
<td>Friday</td>
<td>11:30 AM - 9:15 PM</td>
</tr>
</tbody>
</table>

Appetizers

1. Chompers
   Crisp smokey bacon, ground beef & cheddar cheese, breaded & fried $7.00

2. Mediterranean Caponata
   Eggplant, Zucchini, Olives, Tomatoes, Shallots, & Capers simmered in sweet red wine reduction, served with mozz, and goat cheeseey garlic flatbread $8.00

3. Wings
   8 wings $10.00

4. Eggplant Fries
   Tossed in Parmesan & served with zesty old Italian marinara $6.00

5. Chickpea Hummus
   Roasted Garlic, Cilantro, Lime & Chilies served with Avocado, Salsa Fresca, Fried Jalapenos & grilled flatbread $10.50

6. Salmon Cakes
   Pan Seared & served with roasted red pepper puree & drizzled with Cilantro sour cream. $9.00

7. Basket of Fries
   $3.00

8. Basket of Chips
   $2.50

Burgers & Sandwiches

All served with your choice of Wilson's Potato Chips or Coleslaw. Sub fries for 1.00/ sub side salad for 2.00, add bleu cheese, goat or fresh mozz .50 add bacon 1.25

20. Wilson's Classic Burger
   8oz Black Angus burger cooked pink or no pink, lettuce, tomato, pickle, aged cheddar cheese sauce & Wilson's secret sauce on Brioche Roll $9.50

21. Gourmet Grilled Cheese
   Swiss & cheddar Skillet fried to golden brown. $6.00

22. Steak & Ale
   Top Round smothered in onions & slow roasted in Guinness Beer, sliced cheddar & horseradish cream sauce on a pretzel roll. $8.00

23. Classic BLT
   Bacon, Lettuce & Tomato $6.00

24. BLT BOMBER STYLE
   Same as the Classic but served between two gourmet grilled cheese sandwiches. A Belly Whopper! $11.00

25. Pretzel Rueben
   Shaved Corned Beef Brisket or Smoked Turkey, Sweet Bavarian Sauerkraut, Swiss Cheese & our Secret Sauce served on a pretzel roll. $8.00

26. Baja Chicken
   Juicy Chicken Breast Blackened with our House Cajun Dry Rub, with Chipotle Aioli & Cheddar Cheese served on a Brioche Roll $8.00

27. BBQ Pulled Pork
   Fire Braised BBQ Pulled Pork, coleslaw & a Jumbo Onion Ring served on a Pretzel Roll $10.00

28. Beef Sliders
   Three Angus All Beef Sliders with aged cheddar, pickle & Wilson's secret sauce served on mini brioche rolls $8.00

29. Holiday Turkey Panini
   Tender Turkey Breast with Apple & Cranberry Compote, fresh baby spinach & goat cheese $9.00

30. Pesto Portobello Panini
   Grilled Portobello Mushrooms, Garlicy Roasted Red Peppers, Basil Walnut Pesto, Fresh Mozzarella & Arugula $8.00

Salads

50. Wilson's Wedge
   Baby Iceberg, Grape tomatoes. lots of bleu cheese & bacon, topped with jumbo onion rings $8.00

51. Classic Caesar Salad
   Chopped Romaine, Creamy Caesar Dressing & Garlic Croutons $7.00

52. Baby Arugula
   Roasted Peppers, Red Onion, Grape Tomatoes, Fresh Mozzarella all tossed in Balsamic Vinaigrette $8.00

53. Autumn Spinach Salad
   Fresh Roasted Beets, sliced apple, walnts & goat cheese tossed in a Maple Dijon Vinaigrette $7.00

Entrees

70. Pub Mac & Cheese
   Crispy Bacon, Asparagus, Mushrooms with a five cheese fondue Bleu, Marscapone, Fresh Mozzarella, Goat & Parmesan Topped with frizzled Onions $12.50

71. Shrimp Florentine Linguini
   Linguini with Succulent Shrimp, Tomatoes, Mushrooms, Spinach & Fresh Basil, Tossed in a Garlic Lemon Lobster Broth $16.50

72. Salmon Agridolce
   Grilled Salmon with a Balsamic Honey Butter Glaze served with vegetable & starch of the day $16.00

73. New York Strip
   Grilled to your liking, served with Wilsons Thyme infused steak sauce, veg. & starch of the day $22.00

74. Pesto Chicken
   Pan Seared chicken breast smothered in basil pesto over a tomato cream sauce served with vegetable & starch of the day $13.50
Kid's Menu

90. Kids Mini Hamburger (12 & under) $6.00
   Two Angus Beef sliders with or without cheese,
   served with Wilson's Potato Chips

91. Kids Mini Hot Dogs $6.00
   Two Angus Beef Hot Dog Sliders served with
   Wilson's Potato Chips

92. Kids Mac & Cheese $5.00
   Classic Elbow macaroni served in a creamy
   cheese sauce

93. Kids Linguine with Red Sauce $5.00
   Linguini served in a zesty old Italian marinara
   sauce

94. Kids Cheese Pizza $5.00
   Crispy flatbread crust with zesty old Italian
   marinara sauce & mozzarella cheese