

Menu Subject to Change

Thank you for supporting your local business

Appetizers

Clams Portuguese Style	\$13.95	Calamari	\$13.95
Sautéed with garlic, chouriço, onions, roasted red peppers, cannellini beans, and parsley in a Pomodoro		Vovô Style - Sautéed banana peppers, chouriçe white wine garlic butter sauce.	o, garlic in a
sauce Shrimp Mozambique	\$13.95	Mozambique - Caramelized onions, garlic, and peppers in spicy saffron lemon butter sauce.	roasted red
6 Grilled Jumbo Shrimp with sautéed onions,	garlic and	Alla Rosa - Roasted garlic in a semi-spicy brow	vn gravy sauce
roasted red peppers in a spicy saffron, white wine lemon butter sauce		Nick's Mozzarella Moons	\$11.95
		Fried breaded mozzarella half moons served with Pomodoro	
Chicken Tenders	\$10.95	Chicken Wings	\$12.95
Soup of the Day	p 8 ₅	X Salads House Salad Field greens, cucumber, tomatoes, olives, and choice of dressing	\$7.95
Caesar Salad	\$9.95	Caprese Salad	\$10.95
Crisp romaine, with house-made seasoned croutons, and Caesar dressing topped with shaved parmigiana		Vine tomatoes, fresh buffalo mozzarella, on a bed of mixed greens, finished with extra virgin olive oil, balsamic glaze, sea salt, black pepper, and fresh basil	
Add to any salad			
Grilled Chicken - \$7 Grilled S	Steak - \$10	5 Grilled Jumbo Shrimp - \$8 Grilled Sal	mon - \$9
All sandwiches are served with choice of either sliced potatoes, french fries, side salad or vegetable			
Smokestack Burger House-made beef and chouriço patty on a brioche bun, topped with bacon, caramelize	\$15.95 d	Oh My Cod Crispy fried breaded cod on a brioche bun, wi house made tartar sauce topped with	\$14.95 ith

House-made beef and chouriço patty on a brioche bun, topped with bacon, caramelized onions, lettuce, tomato, a sunny side up egg, finished with Rosa's Moonshine BBQ Sauce

Nailed it (Prego)

Strip steak sautéed with onions, garlic, and pickled red peppers, served with a side of roasted garlic brown gravy sauce

Hamburger

With lettuce and tomato add cheese - \$0.50

Crispy fried breaded cod on a brioche bun, with house made tartar sauce, topped with tomato, lettuce

Tuscan Chicken

Grilled marinated chicken, topped with caramelized onions, roasted red peppers, and baby spinach

Chicken Parmigiana \$13.95

\$13.95

Crispy breaded chicken, Pomodoro sauce, and melted fresh buffalo mozzarella

*CONSUMER ADVISORY WARNING FOR RAW FOODS IN COMPLIANCE WITH THE DEPARTMENT OF PUBLIC HEALTH WE ADVISE THAT EATING RAW OR UNDERCOOKED MEAT, POULTRY, OR SEAFOOD POSES A RISK TO YOUR HEALTH

\$15.95

\$9.95

*TO ALL OUR CUSTOMERS: BEFORE ORDERING PLEASE INFORM YOUR SERVER IF SOMEONE IN YOUR PARTY HAS A FOOD ALLERGY

Entrees

Served with choice of either sliced potatoes, french fries, mashed potatoes and vegetable

Alla Rosa

Topped with a sunny side egg finished with roasted garlic, pickled red peppers, in a brown gravy sauce

Chicken - \$19.95 Steak - \$25.95 Veal - \$27.95

Marsala

Mushrooms, garlic, in a marsala wine demi sauce

Chicken - \$19.95 Steak - \$25.95 Veal - \$27.95

Francaise

Egg battered in a sherry wine lemon butter sauce

Cod - \$19.95 Salmon - \$20.95 Chicken - \$18.95 Steak - \$24.95 Veal - \$26.95

Picatta

Capers, and garlic in a sherry wine lemon butter sauce

Cod - \$19.95 5 Jumbo Shrimp - \$19.95 Salmon - \$20.95 Chicken - \$18.95 Steak - \$24.95 Veal - \$26.95

Mozambique

Sautéed onions, garlic, and red peppers in a spicy saffron, white wine lemon butter sauce

Cod - \$19.95 5 Jumbo Shrimp - \$19.95 Salmon - \$20.95 Chicken - \$18.95 Steak - \$24.95 Veal - \$26.95

Alla Mama

Sautéed mushrooms and garlic in a white wine garlic butter sauce

Cod - \$19.95 5 Jumbo Shrimp - \$19.95 Salmon - \$20.95 Chicken - \$18.95 Steak - \$24.95 Veal - \$26.95

Alla Papa

Sautéed banana peppers, and garlic in a white wine garlic butter sauce

Cod - \$19.95 5 Jumbo Shrimp - \$19.95 Salmon - \$20.95 Chicken - \$18.95 Steak - \$24.95 Veal - \$26.95

Baked Cod

\$19.95 Salmon Tori

\$20.95

Baked Cod topped with buttery ritz crumbs

Grilled Salmon topped with a garlic and parsley brown butter sauce

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Drinks

Red Wines

<u>(</u>	<u> Glass</u>	<u>Bottle</u>
Bogle Merlot (California)	\$9	\$20
Malbec (Argentina)	\$9	\$22
Josh Cabernet (California)	\$9	\$24
1808 Vegan Organic Tinto (Portugal)	\$10	\$28
Pacheca Superior Tinto (Douro, Portugal) \$11	\$30
Dao Cabriz (Portugal)	\$9	\$22
Silk n Spice- Intense Red (Portugal)	\$10	\$28

White Wines

	<u>Glass</u>	<u>Bottle</u>
Principato Pinot Grigio (Italy)	\$8	\$19
Bogle Chardonnay (California)	\$9	\$20
Casal Garcia (Portugal)	\$9	\$22
Silk n Spice (Portugal)	\$10	\$28
Relax Riesling	\$9	\$22
Sutter Home Zinfandel	\$8	\$20
Prosecco	\$10	

Beers Draft Beers

	Small	lall
Captain's Daughter	\$6	\$7
Stella Artois		\$6
Michelo Ultra		\$4

Bottled Beers

<u>Domestic</u>	\$3.50
Budweiser	
Bud Light	
Blue Moon	
Coors Light	
Miller Lite	
Sam Adams Seaso	onal
Narragansett Lite	Can
Red Bridge	

Import S

\$4.50

Amstel Light Heineken Super Bock

Super Bock Corona Premier Beck N/A

Beverages

Pepsi Products Fountain Drinks	Free Refills)	\$3
Sumol (pineapple,	/passion)	\$2.50
Castelo		\$2.50
Bottled Water		\$2.50

<u>Juices</u>

Cranberry	\$2.50
Orange Juice	\$2.50
ineapple Juice	\$2.50
Apple Juice	\$2.50
Kids Cup	\$2