



Pas-Tina's

RISTORANTE

- ANTIPASTO -

Portabello Mushroom - 11

Stuffed with Crabmeat served with Porcini Cream Sauce

Hot Antipasto - 11

Clams, Mussels, Stuffed Mushroom, Shrimp, Eggplant Rollatini

Crispy or Sautéed Calamari - 9

Marinara, Fra Diavolo or Zesty Garlic

Bruschetta - 8

Italian Toasted Bread, Fresh Tomatoes, Onions, Garlic, Basil & served with chopped Mozzarella and Calamata Olives

Mussels - 11

Marinara, Fra Diavolo or Zesty Garlic

Mozzarella and Tomato - 10

Fresh Mozzarella, Tomato & Basil

Crispy Zucchini - 7

Marinara or Fra Diavolo

Clams Oreganato - 11

Italian seasoned crusted

- SALADS -

Pas-Tina Salad - 7

Our Signature Salad

Cesar Salad - 8

Romaine Lettuce, Parmesan Cheese, Croutons (without anchovies)

Tri-Color Salad - 11

Arugula, Endive & Radicchio

Pear Salad - 11

Field Greens, Pear, Gorgonzola & Glazed Pecans

Grilled Salmon - 15

8oz. Salmon over Field Greens with Artichoke Hearts and Cannellini Beans served with a Balsamic Glaze

Chicken and Mango Salad - 12

Pan Roasted chunks of Chicken Breast with Mangos, Cherry Tomatoes, Cucumbers & Fontina Cheese tossed & served with chopped Romaine & Mango Dressing

Gorgonzola Salad - 11

Field Greens tossed in a light Lemon Dressing & topped with Gorgonzola

Crab Salad - 14

Jumbo Lump Crab with Baby Spinach, Avocado, Grilled Bermuda Onions, & Mandarin Oranges served with a Citrus Vinaigrette

Chef Salad - 13

Chopped Romaine Lettuce with Red Roasted Peppers, Tomatoes, Cucumbers, Artichoke Hearts, Salami, Aged Provolone, Olives & Fresh Mozzarella, tossed with our Traditional House Dressing

- SOUPS -

Chicken Noodle Stracciatella Tortellini Fresh Vegetable Pasta Fagioli - 6

As always, we will try and accomodate any special orders.

Dinner Menu



- CHICKEN -

Chicken Marsala - 16

Mushrooms, Prosciutto, Marsala Wine

Chicken Scarpariello - 17

Sausages, Onions, Mushrooms, Potatos, Sweet Vinaigrette

Chicken Francese - 16

Sauteed in Lemon & White Wine

Chicken Parmigiana - 16

Marinara sauce, melted Mozzarella

Chicken Tina - 17

Asparagus, Porcini Mushrooms, Sun-Dried Tomatoes, Artichokes in a Cognac Sauce

Chicken Milanese - 16

Chopped Tomato, Garlic & Onions

Chicken Chef - 16

Sliced Tomato, Broccoli, topped with melted Mozzarella

Chicken Sorrentino - 17

Spinach, Eggplant, Prosciutto, melted Mozzarella

- VEAL -

Veal Parmagiana - 18

Marinara sauce, melted Mozzarella

Veal Francese - 18

Sauteed in Lemon & White Wine

Veal Milanese - 18

Chopped Tomato, Garlic & Onions

Veal Marsala - 18

Mushrooms, Prosciutto, Marsala Wine

- SEAFOOD -

Salmon Pas-Tina - 21

Artichoke, Asparagus in a Lemon & White Wine sauce

Salmon Marechiere - 22

Clams, Mussells, Shrimp in a light Marinara sauce

Red Snapper Oreganata - 21

Italian seasoned crusted

Pistachio Crusted Red Snapper - 23

Pistachio seasoned crusted

Flounder Francese - 23

Asparagus, Mushrooms, in a Lemon & White Wine sauce

Talapia Puttanesca - 23

Chopped Tomatoes, Capers, Olives, Basil

Shrimp Scampi - 18

Garlic, Lemon, White Wine

Shrimp Parmigiana - 18

Marinara sauce, melted Mozzarella

- SPECIALTIES -

Veal Ossobucco - 27

Sauteed Carrots, Celery & Onions

Pork Chops - 18

Sweet & Hot Vinegar Peppers

Filet Mignon - 26

Mushrooms, Barola wine

Eggplant Parmagiana - 16

Marinara sauce, melted Mozzarella

- SAUTEED VEGETABLES -

Spinach, Broccoli, Broccoli Rabe - 6

- PASTA -

Linguine with Shrimp, Asparagus & Grilled Chicken in a Scampi sauce - 16

Linguine with Chicken, Shrimp & Sun-Dried Tomatoes in Marinara or Zesty Garlic - 15

Linguine with Red or White Clam sauce - 16

Linguine with Chicken, Shrimp & Stir-Fried Vegetables - 16

Spaghetti with Fresh Mozzarella, Plum Tomatoes, Zucchini & Eggplant in Marinara - 14

Spaghetti with Shrimp & Scallops in Marinara, Fra Diavolo or Zesty Garlic - 16

Fettuccine Alfredo with Chicken & Broccoli - 15

Fettuccine with Shrimp & Sun-Dried Tomatoes in Pesto sauce - 16

Spinach Fettuccine with Chicken & Artichoke Hearts - 15

Spinach Fettuccine with Shrimp, Scallops, & Artichokes in a Cognac Cream sauce - 16

Angel Hair with Chicken, String Beans, Roasted Peppers in a Marinara sauce - 15

Angel Hair with Clams & Mussels in Marinara, Fra Diavolo or Zesty Garlic - 16

Angel Hair in Pomodoro sauce with Fresh Basil - 12

Bucatini with Peas, Prosciutto & Onion in a light cream sauce - 15

Gnocchi with Broccoli Rabe & Sausage in Zesty Garlic sauce - 16

Rigatoni with Chicken & Fresh Spinach in Creamy Marinara or Zesty Garlic - 15

Rigatoni with Sausage, Red Sweet Roasted Peppers & Mozzarella in Marinara sauce - 16

Baked Rigatoni with Eggplant & Mozzarella - 15

Orecchiette with Grilled Chicken, Zucchini, Shrimp & Roasted Peppers in Brandy sauce - 17

Penne in Vodka sauce - 13

Bow Ties with Shrimp & Sun-Dried Tomatoes in Vodka sauce - 16

Bow Ties with Prosciutto, Shrimp & Fresh Spinach in Creamy Marinara sauce - 17

Lobster Ravioli in a Creamy Marinara sauce - 16

Jumbo Ravioli topped with Mozzarella & Red Sweet Roasted Peppers (Meat or Cheese) - 15

All Chicken, Veal, Seafood and Specialty Dishes are served with a choice of Pasta, Potato or Vegetable