



Pas-Tina's

RISTORANTE

- ANTIPASTO -

Hot Antipasto - 11

Clams, Mussels, Stuffed Mushroom, Shrimp, Eggplant Rollatini

Crispy or Sautéed Calamari - 9

Marinara, Fra Diavolo or Zesty Garlic

Mussels - 11

Marinara, Fra Diavolo or Zesty Garlic

Mozzarella and Tomato - 10

Fresh Mozzarella, Tomato & Basil

Crispy Zucchini - 7

Marinara or Fra Diavolo

- SALADS -

Pas-Tina Salad - 6

Our Signature Salad

Cesar Salad - 7

Romaine Lettuce, Parmesan Cheese, Croutons (without anchovies)

Pear Salad - 10

Field Greens, Pear, Gorgonzola & Glazed Pecans

Grilled Salmon - 13

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

Grilled Shrimp - 12

Grilled Shrimp over chopped Tri-Color salad, drizzled with Olive Oil

Chicken and Mango Salad - 11

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

Gorgonzola Salad - 10

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

Crab Salad - 12

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

Chef Salad - 10

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

add Chicken - 3 add Shrimp - 5

- SOUPS -

Chicken Noodle
Stracciatella
Tortellini
Fresh Vegetable
Pasta Fagioli

- 6

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

Lunch Menu





Pas-Tina's

RISTORANTE

- PASTA -

- Bow Ties with Shrimp & Sun-Dried Tomatoes in Vodka sauce - **15**
- Spinach Fettuccine with Chicken & Artichoke Hearts - **15**
- Linguine with Chicken, Shrimp & Stir-Fried Vegetables - **15**
- Fettuccine with Shrimp & Sun-Dried Tomatoes in Pesto sauce - **15**
- Orecchiette with Grilled Chicken, Zucchini, Shrimp & Roasted Peppers in Brandy sauce - **16**
- Rigatoni with Sausage, Red Sweet Roasted Peppers & Mozzarella in Marinara sauce - **15**
- Gnocchi with Broccoli Rabe & Sausage in Zesty Garlic sauce - **15**
- Lobster Ravioli in a Creamy Marinara sauce - **16**
- Angel Hair with Clams & Mussels in Marinara, Fra Diavolo or Zesty Garlic - **15**
- Spaghetti with Shrimp & Scallops in Marinara, Fra Diavolo or Zesty Garlic - **15**
- Bow Ties with Prosciutto, Shrimp & Fresh Spinach in Creamy Marinara sauce - **16**
- Baked Rigatoni with Eggplant & Mozzarella - **14**

- SPECIALTIES -

Chicken Tina - 16

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

Chicken Scarpariello - 16

Sausages, Onions, Mushrooms, Potatos,
Sweet Vinaigrette

Chicken Chef - 15

Sliced Tomato, Broccoli, topped with melted Mozzarella

Veal Parmagiana - 16

Marinara sauce, melted Mozzarella

Veal Francese - 16

Sauteed in Lemon & White Wine

Flounder Francese - 22

Asparagus, Mushrooms, in a Lemon & White Wine sauce

Salmon Pas-Tina - 20

Artichoke, Asparagus in a Lemon & White Wine sauce

Shrimp Parmigiana - 17

Marinara sauce, melted Mozzarella

Pork Chops - 18

Sweet & Hot Vinegar Peppers

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