

# CUCINA *af* PANTHEON

## STARTER

### SHRIMP POLENTA

GRILLED SHRIMP, POLENTA, BASIL PESTO \$24

### HOMEMADE MEATBALLS

100% GRASS-FED BEEF, HOMEMADE POMODORO SAUCE, PARMESAN CHEESE \$22

### ANTIPASTO

24-MONTH SAN DANIELE PROSCIUTTO, PORCHETTA, DRY SALAMI, PARMIGIANO, PECORINO ROMANO, ARTICHOKEs, PEPPERONCINIS, GREEN OLIVES, RED PEPPERS \$28

### FRITTO MISTO

FRIED SHRIMP, CALAMARI, CARROTS, ZUCCHINI, HOMEMADE MARINARA \$22

### MUSSELS

PEI MUSSELS, GARLIC, HOT PEPPERS, MARINARA OR GARLIC WHITE WINE SAUCE, ARTISAN CROSTINI \$24

### SHRIMP COCKTAIL

FRESH SHRIMP, HOMEMADE COCKTAIL SAUCE \$3.50 / EACH

## SALAD

### ORGANIC TOMATO SALAD

FRESH ORGANIC TOMATOES, FRENCH CHEESE, KALAMATA OLIVES, PEPPERS, RED ONIONS, CUCUMBERS, EXTRA VIRGIN OLIVE OIL \$16

### CAESAR

ROMAINE LETTUCE, SHAVED PARMESAN, CROUTONS, HOMEMADE CAESAR DRESSING \$14

### BURRATA

IMPORTED BURRATA, PISTACHIO PESTO, CHERRY TOMATOES, BASIL, HOMEMADE CROSTINI \$16

### CAPRESE SALAD

FRESH MOZZARELLA CHEESE, ORGANIC TOMATOES, BASIL, BALSAMIC GLAZE \$18

### MIXED GREEN SALAD

MIXED GREENS, TOMATOES, CUCUMBERS, BALSAMIC VINAIGRETTE \$14

### SUMMER SALAD

MIXED GREENS, FRESH STRAWBERRIES, RED ONIONS, GOAT CHEESE, BALSAMIC VINAIGRETTE \$18

## PROTEIN ADD-ONS

FOR ANY DISH

**CRISPY, GRILLED, OR BLACKENED CHICKEN \$8 - SHRIMP \$3 EACH - BACON \$2  
SALMON \$12 - SWORDFISH -12**

## PIZZA

GLUTEN FREE PIZZA CRUST AVAILABLE - ADDITIONAL TOPPINGS AVAILABLE \$3 EACH

### PLAIN

FRESH MOZZARELLA CHEESE, HOMEMADE POMODORO SAUCE \$20

### PEPPERONI

PEPPERONI, POMODORO SAUCE, MOZZARELLA \$23

### MEATBALL

FRESH MOZZARELLA CHEESE, CHOPPED HOMEMADE MEATBALLS, HOMEMADE POMODORO SAUCE \$32

### MARGHERITA

FRESH SLICED MOZZARELLA, HOMEMADE POMODORO SAUCE, FRESH BASIL \$23

### FOUR CHEESE

MOZZARELLA, BRIE, GORGONZOLA, PARMIGIANO \$28

### PROSCIUTTO ARUGULA

24 MONTH AGED PROSCIUTTO, ARUGULA, BALSAMIC GLAZE, GARLIC, OLIVE OIL \$28

### NAPOLI

POMODORO SAUCE, ANCHOVIES, KALAMATA OLIVES, OREGANO, GARLIC, OLIVE OIL \$30

### WESTERLY PACKING SOPPRESSATA

CALABRIAN SOPPRESSATA, A DRIED CURED ITALIAN SALAMI MADE LOCAL, HOT HONEY, OLIVE OIL, GARLIC, MOZZARELLA CHEESE \$34

### MYSTIC'S CREATE YOUR OWN PIZZA

THREE TOPPINGS, RED OR WHITE SAUCE \$30

## PASTA

GLUTEN FREE PASTA AVAILABLE - COMPLEMENTARY BREAD SERVICE INCLUDED

### ALLEN'S MUSSELS

PEI MUSSELS, LINGUINE, CHOICE OF WHITE WINE GARLIC SAUCE OR  
HOMEMADE POMODORO SAUCE \$32

### SPAGHETTI WITH MEATBALLS

HOMEMADE GRASS-FED MEATBALLS, MARINARA, FRESH PARMESAN \$29

### TRUFFLE MAC AND CHEESE

PANKO CRUSTED, PENNE PASTA, CHEDDAR CHEESE, TRUFFLE OIL \$22

### RIGATONI VODKA

CRISPY PANCETTA, HOMEMADE VODKA SAUCE, BASIL, BURRATA CHEESE \$36

### FREE-RANGE CHICKEN PARMESAN

PANKO-CRUSTED CHICKEN BREAST, FRESH MOZZARELLA, SPAGHETTI, MARINARA SAUCE \$34

## ENTRÉE

COMPLEMENTARY BREAD SERVICE INCLUDED

### EGGPLANT PARMESAN

THINLY SLICED LAYERS OF DELICATE EGGPLANT, FRESH MOZZARELLA, PARMESAN, BASIL,  
HOMEMADE MARINARA SAUCE, WITH A SIDE OF PASTA WITH MARINARA SAUCE \$38

### GRILLED SALMON

FRESH ASPARAGUS PARMESAN CHEESE RISOTTO \$37

### PRIME CUT 16 OZ RIBEYE

ALLEN BROTHERS USDA BEEF, ROASTED POTATOES, GRILLED SEASONAL VEGETABLES \$59

### PRIME CUT 8 OZ FILET MIGNON

ALLEN BROTHERS USDA BEEF, YUKON GOLD POTATOES AU GRATIN, ROASTED ASPARAGUS \$52

### SWORDFISH

FRESH SWORDFISH, WHITE WINE LEMON GARLIC RICE, ASPARAGUS, HOMEMADE MANGO SALSA \$42

### FISH & CHIPS

LIGHTLY BATTERED COD, HOMEMADE COLESLAW, FRENCH FRIES \$28

## SIDE DISH

COLESLAW \$8

ASPARAGUS \$10

FRENCH FRIES \$10

ROASTED POTATOES \$9

ZUCCHINI & CARROT CHIPS \$10

PARMESAN TRUFFLE FRIES \$14

SEASONAL GRILLED VEGETABLES \$12

## KIDS MENU

### CHICKEN TENDERS

TWO HAND-BREADED CHICKEN  
TENDERS, FRENCH FRIES \$12

### PENNE PASTA

PENNE PASTA WITH BUTTER, PLAIN,  
OR RED SAUCE \$11  
FOUR CHEESE SAUCE \$13  
ADD A MEATBALL \$3

### MAC & CHEESE

PENNE PASTA, CHEDDAR CHEESE \$12