



**860-536-0448**

**SPECIALS DAILY!**

*Monday - Thursday 4pm - on*

*Friday - Sunday 12pm - on*

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## PRIMI

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<b>GARLIC BREAD</b> ~ baked with butter, garlic, parmesan & romano cheese	7
<b>VEAL MEATBALLS</b> ~ housemade topped with our marinara sauce	18
<b>FRESH MOZZARELLA</b> ~ hand pulled, lightly breaded and SAUTÉED in EVOO	18
<b>CALAMARI FRITTA</b> ~ local squid and <b>HOT</b> cherry peppers tossed with seasoned bread crumbs and PAN SEARED IN EVOO until soft and tender served with marinara sauce	22
<b>BROCCOLI RABE w/Sausage</b> ~ SAUTÉED with garlic, lemon, parmigiano, romano cheese	18
<b>CHARCUTERIE PLATE</b> ~ salami, prosciutto, Westerly soupy, coppa, aged cheddar, Parmesan reggiano, Danish blue cheese, pepper, relish, New York flatbread	26 24
<b>OCTOPUS</b> ~ baby octopus over parmesan polenta with marinara sauce	
<b>SMOKED SALMON CARPACCIO</b> ~ thinly sliced, capers, red onions, parmesan EVOO, New York flatbread	26

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## INSALATA

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<b>HOUSE SALAD</b> ~ mixed greens and vegetables with a choice of freshly prepared dressings	12
<b>CAESAR</b> ~ hearts of romaine with AJ's intense garlic dressing, croutons, parmesan and freshly grated romano cheese	18
<b>PEAR SALAD</b> ~ with raspberry vinaigrette, maytag bleu, pears, mixed greens, raisins and candied pecans	20
<b>APPLE SALAD</b> ~ with apple butter dressing, maytag bleu, apples, mixed greens, raisins and candied pecans	20
<b>FRESH MOZZARELLA</b> ~ hand pulled in house mozzarella, vine ripe tomatoes, basil pesto and field greens	20

*add chicken 14*

*shrimp 16*

*flank pub steak 18*

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## PIZZA

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<b>AJ'S CHEESE PIZZA</b> ~ mozzarella and marinara sauce	20
<b>NEOPOLITAN</b> ~ fresh mozzarella, marinara sauce, basil, hot house tomato with EVOO	22
<b>QUATTRO FORMAGIO</b> ~ marinara sauce, mozzarella, ricotta, gorgonzola and parmesan	23
<b>SOUPY &amp; ROAST GARLIC</b> ~ Westerly made soupy, marinara sauce & mozzarella	23
<b>COURTYARD</b> ~ grilled chicken, sun-dried tomatoes, pesto, marinara sauce, ricotta and mozzarella	24

## ENTREES

<b>LOBSTER ROLL</b> ~ fresh picked Canadian lobster, warmed in butter, served on a New England buttered brioche roll served with a petite Caesar salad	<b>PTM</b>
<b>HOUSEMADE LASAGNA</b> ~ changes daily	<b>26</b>
<b>V HOUSEMADE STUFFED EGGPLANT</b> ~ stuffed with eggplant, mozzarella, marinara sauce, orzo, topped with grated parmesan cheese	<b>29</b>
<b>POLLO PUTTANESCA</b> ~ grilled chicken breast, roasted garlic, capers, kalamata olives, pepperoncini and rigatoni, marinara sauce and maytag bleu	<b>30</b>
<b>EAST COAST HALIBUT</b> ~ panko crusted with lemon chive beurre blanc, baby spinach and veggie couscous	<b>42</b>
<b>OSSO BUCO</b> ~ braised veal shank with wild mushroom risotto	<b>52</b>
<b>BOLOGNESE</b> ~ a rich, meaty, tomato sauce with mushrooms and housemade pappardelle	<b>36</b>
<b>SEA SCALLOPS</b> ~ in a sun-dried tomato, vodka cream sauce with mushrooms, peas and rigatoni	<b>36</b>
<b>CARBONARA</b> ~ sausage, peas, pancetta, mushrooms in a Alfredo sauce with pappardelle	<b>34</b>
<b>ORECCHIETTE</b> ~ hot italian sausage, broccoli rabe, fresh garlic, SAUTÉED in EVOO	<b>32</b>
<b>V WILD MUSHROOM STROGANOFF</b> ~ local Seacoast Mushrooms, baby kale, sweet cream, sherry, pecorino cheese with pappardelle	<b>34</b>
<b>CHICKEN PARMESAN</b> ~ marinara sauce and mozzarella cheese with rigatoni	<b>32</b>
<b>VEAL PARMESAN</b> ~ marinara sauce and mozzarella cheese with rigatoni	<b>34</b>
<b>SHRIMP SAUTÉ</b> ~ jumbo shrimp SAUTÉED with artichoke hearts, rigatoni, roasted peppers and olives in a garlic, wine and tomato sauce	<b>34</b>
<b>CHICKEN MARSALA</b> ~ boneless chicken breast in a mushroom marsala wine sauce served with gnocchi	<b>32</b>
<b>Meatball Melt Sandwich</b> ~ on a brioche hamburger bun with marinara sauce and mozzarella cheese served with a petite caesar salad	<b>24</b>
<b>LOBSTER TOMATO AGNOLOTTI</b> ~ ravioli filled with Canadian lobster meat tossed in a light alfredo sauce with broccoli, mushrooms, topped off with Jonah Crab	<b>38</b>

*Gnocchi, Pappardelle, Raviolis, fresh made on premises.  
Tomatoes for marinara sauce and mezza rigatoni imported from Italy.*

*V = Vegetarian*

## DESSERTS *Fresh Made on Premises*

<b>CANNOLI</b> ~	<b>8</b>	<b>MYSTIC MUDD PIE</b> ~	<b>12</b>
<b>TIRAMISU</b> ~	<b>14</b>	<b>CHOCOLATE LAVA CAKE</b> ~	<b>14</b>
<b>COCONUT CAKE</b> ~	<b>12</b>	<b>LIMONCELLO CAKE</b> ~	<b>12</b>
<b>CHEESECAKE</b> ~	<b>12</b>	<b>CHOCOLATE BAG FOR TWO</b> ~	<b>24</b>

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
We only use chickens that are antibiotic free.*