Starters Artisanal Roman style thin crust pizza, topped with San Marzano style tomatoes and cooked in our hearth brick oven. **BRAISED MUSSELS** 15 JUMBO WINGS Ten for 15 Twenty for 28 Sautéed mussels with mild sausage, tomatoes & PAT'S ORIGINAL GARDEN 19 Herb-marinated chicken wings tossed in our house-made hot sauce. long hot peppers in a garlic creamy broth Additional sauces: mild, mango habanero, garlic parmesan and BBQ Classic sauce, classic cheese Slow roasted tomatoes, eggplant, zucchini, peppers, **MOZZARELLA STICKS** celery .50 • blue cheese 1.00 **MARGHERITA** shaved garlic, classic cheese, classic sauce Served with marinara sauce & garlic gioli Fresh mozzarella, basil, tomato, our classic sauce, **CHEESESTEAK EGGROLLS** 14 **ITALIAN CHICKEN TENDERS** shaved garlic & extra virgin olive oil **NAKED OLIVE** 19 Served with sriracha ranch Panko encrusted chicken tenderloins topped with Asiago, Green & Kalamata olives, soppressata, finished with feta & herbs & garlic aioli **NONNA'S MEATBALL** 15 PROSCIUTTO DI FRAGOLE Sliced house-made meatballs, shaved garlic, fresh mozzarella, herbs atop of our classic cheese & homemade pizza sauce **SLIDERS** 18-month matured Prosciutto di Parma atop our house made focaccia classic sauce, pesto drizzle Grass fed beef patties topped with tomato, cheddar crostini with a dash of ricotta and house made strawberry marmalade, DIAVOLO 19 & garlic aioli on a brioche bun SALUMI finished with balsamic crema Pepperoni, sausage, fresh mozzarella, pesto & spicy gioli drizzle gtop 14 **BURRATA** Soppressata, pepperoni, classic cheese, classic sauce, ricotta, Tomatoes, extra virgin olive oil, balsamic glaze & arugula PAT'S SOUP OF THE DAY chili flakes, pesto drizzle of our classic cheese & homemade pizza sauce Salads White Pizzas 11 SIGNATURE CAESAR PAT'S HOUSE Shaved Asiago, fire roasted tomatoes, red onions, crisp Facaccia Carrots, tomatoes, cucumbers, red onions & Focaccia ends tossed in ends tossed with romaine & Romano Caesar dressing our signature blend of greens with our house herb balsamic dressing SPINACH & ARTICHOKE SALAD 11 WOODLAND TARTUFFO (TRUFFLE PIZZA) 20 **HARVEST** Baby spinach, roasted artichokes, green olives, caramelized onions Granny Smith apples, red grapes, candied walnuts & Wild mushrooms, classic cheese, balsamic onions, bacon. Shaved garlic, classic cheese, ricotta cheese & truffle peelings tossed in a creamy Caesar dressing & topped with crumbled blue cheese, tossed in our signature blend of greens baby arugula, pesto, extra virgin olive oil finished with fresh arugula & truffle infused oil balsamic alaze & parmesan cheese with raspberry vinaigrette **MEDITERRANEAN SALAD** 11 MEDITERRANEAN **BUFFALO CHICKEN** 19 **AEGEAN** Tomatoes, cucumbers, red onions, pepperoncini, Kalamata olives, Bleu cheese crumbles, classic cheese & cheddar cheese, Goat cheese, balsamic onions, classic cheese, arugula, Hearth oven roasted beets, goat cheese, red onion, feta cheese & roasted artichokes on top of our signature blend of extra virgin olive oil, capers, lemon zest, artichokes finished off with herb Ranch tossed in arugula & our signature Aegean dressing greens with a light sun dried tomato vinaigrette ADD TO ANY SALAD CAULIFLOWER CRUST PIZZA (10" Round) 16 Sides & Additions ADDITIONAL TOPPINGS 2.00 MEATS: Natural Pepperoni • Sausage • Meatball • Bacon • Chicken • Soppressata • Prosciutto **SHORE FRIES** 5 ROASTED LONG HOTS VEGETABLES: Mushrooms • Long Hot Peppers • Tomatoes • Kalamata Olives • Baby Spinach • Arugula **PARISIAN FRIES** SIGNATURE FOCACCIA W/ DIP 6 Green Olives • Roasted Peppers • Artichokes • Sautéed Onions with Bacon & asiago cream sauce 6 **HOMEMADE MEATBALL (6 OZ.) HOUSE-MADE KETTLE CHIPS** DAIRY & MORE: Pineapple • Ricotta Cheese • Fresh Mozzarella • Feta Cheese • Gorgonzola • Goat Cheese TRUFFLE CHEESE FRIES 9

BRICK OVEN ROASTED VEGGIES

6 Served with garlic aioli & topped with shaved asiago

Anchovies • Hot Honey • Truffle Honey

Entrees

		LU-	A-I AOIA	
1	Choice of Pasta:	10	3. Add Ins:	
	Penne, Spaghetti, Pappardelle OR Bucatini	13		6
	Fresh Fettuccine, Cheese Tortelloni, Sachetti,		Wild Caught Shrimp, Salmon (3oz)	8
	OR Ricotta Gnocchi	15	Salmon (7oz)	16
			Grilled Chicken OR Chicken Tenders	5
2.	Choice of Sauce:		Roasted Veggies	5
	Marinara • Alfredo • Aurora • Vodka • Pes	sto	Bacon	4
	CK OVEN ROASTED CHICKEN ted half chicken, buttered jus, roasted potatoes & vegetables	23	BRICK OVEN MEAT LASAGNA Layers of fresh meat, pasta, ricotta impastata, fresh mozzarella &	20
SOPHIA LOREN Wild caught shrimp, mushrooms, four cheese stuffed sachetti pasta & brandy blush pesto sauce EGGPLANT AL FORNO Layers of sliced and lightly breaded eggplant, ricotta and mozzarella chee all baked in our brick hearth oven. Finished with organic arugula		24	our signature sauce topped with crispy melted three cheese blend and finished with organic arugula	
		17 neese	TRUFFLE ARTICHOKE TORTELLONI Brown butter sauce sautéed with garlic, artichokes & our cheese stuffed tortelloni finished off with shaved Asiago & truffle infused oil	21
CHAR GRILLED SALMON Faroe Island Caught. Roasted veggie mix & brussel sprouts		26	CACIO E PEPE	21
			Creamy pecorino romano & black pepper sauce over artisan bucatini pas	ta
	trus caper aioli		GNOCCHI AMATRICIANA	21
CHICKEN PARMIGIANA Panko encrusted chicken topped with fresh mozzarella, our signature sauce then served with pesto roasted potatoes		20	Ricotta gnocchi slathered in spicy cream sauce and bacon, finished with kale pesto & shredded asiago	21
	PAPPARDELLE & MEATBALLS		FETTUCCINE CON FUNGI	23
Giant house-made meatballs on a bed of fresh egg pasta tossed in our			Fresh fettuccine pasta tossed with mushrooms, parsley and	
	ore sauce topped with fresh mozzarella, ricotta & baby arugula	17	truffle peelings in a creamy sauce	
	BRICK OVEN LASAGNA Layers of fresh pasta, ricotta impastata, fresh mozzarella &		FRA DIOVOLO	25
our sig	nature sauce topped with crispy melted three cheese blend ished with organic arugula		Mussels, clam, shrimp, scallops with signature spicy red sauce over a bed of spaghetti	
Po	asta Flights #PATSPAS	STAFLIG	CHOOSE 3: \$45 No Duplicates, No Substitutions	
		pardel	le Aurora 6. Tortelloni Alfredo	
	Ricotta Gnocchi in Pesto 5. Penr			
	Caccio e Pepe	ie vou	7. Sopiila Loi eii	
3.	dello e repe			

BUILD-A-PASTA

Sandwiches

sweet peppers on a house-made Focaccia

All sandwiches served with chips.

Fries 3.00 extra • Side salad or oven roasted veggies 4 extra

SANTORINIGrilled chicken, mozzarella, wild mushrooms, roasted tomatoes &

CALI CHICKEN SANDWICH
Grilled chicken, Applewood smoked bacon, Gorgonzola, crushed avocado, tomato, arugula on a house-made Focaccia

CRISPY BUFFALO CHICKEN

Panko breaded chicken tenders, house buffalo sauce, blue cheese, shredded romaine lettuce on a brioche bun

CAPRESE MELT

Ripe tomato, kale pesto, fresh mozzarella, fresh basil, extra virgin olive oil & balsamic on a house-made Focaccia

PAT'S SIGNATURE CLUB

Oven roasted turkey, crispy pepperoni, tomatoes, arugula and aarlic aioli on a house-made Focaccia

ITALIAN HOAGIE

Soppressata, prosciutto di parma, pepperoni, sharp provolone, tomatoes, garlic aioli, lettuce & red onion on an artisan baguette

MEATBALL PARMESAN

Sliced house-made meatballs, fresh mozzarella, pesto, garlic aioli, signature sauce & arugula on a house-made Focaccia

CRISPY CHICKEN ITALIANO

Panko encrusted chicken, Parmesan, mozzarella cheese, our signature sauce & garlic aioli on a house-made Focaccia

PAT'S SIGNATURE STEAK

Grilled shaved steak, sharp provolone, roasted long hots & garlic aioli on an Artisan baguette (Chicken steak can be made as an option)

CLASSIC BURGER

Half pound of Angus beef, American cheese, lettuce, tomato, red onion & garlic aioli on a brioche bun

Flatbreads

13

13

13

15

15

14

Flaviends	
ORIGINAL Classic sauce, classic cheese	11
SPICY CHICKEN Fire roasted chicken, house-made hot sauce, Gorgonzola, herb Ranch & cheddar	13
SPICY SAUSAGE Spicy sausage, chili, garlic aioli, kale & sharp provolone	13
Kid's Corner	
CHICKEN TENDERS (2) & FRIES	9
PENNE PASTA With butter sauce or red sauce & grilled chicken	9
BURGER SLIDERS (2) & FRIES	9
Desserts	
FERRERO CHOCOLATE CAKE	9

SOUR CHERRY CHEESE CAKE 9

TIRAMISU 9
EKMEK 9

14 Greek pastry with vanilla custard and cream topped with fyllo shavings

nutella PIZZA (SEASONAL)

Our homemade Artisan pizza crust with a layer of Nutella & fresh sliced strawberries, topped with powdered sugar

WWW.PATSBISTRO.COM

15

Please Inform a Member of our Staff About Any Allergens.