

Appetizers

FRIED DEVILED EGGS 8

Mixed Baby Greens,
Sicilian Lemon Oil *v*

CRAB WONTONS 12

Sweet & Sour Dipping Sauce

BACON WRAPPED DATES 8

Parmesan Stuffed, Wrapped in
Applewood Smoked Bacon, Chipotle
Aioli Dipping Sauce

CALAMARI TWO WAYS 15

Spicy Kung Pao Sauce, Pineapple,
Peanuts,
Scallions + Hot Cherry Pepper,
Shallots, Garlic, Butter. Traditional
style also available.

EGGPLANT NAPOLEON 14

Grilled Eggplant Layered with
Spinach, Roasted Peppers,
Mozzarella,
Balsamic Glaze *v*

BAKED ESCARGOT 15

Butter, Fresh Herbs, Crostini

JUMBO LUMP CRAB CAKES 15

Red Pepper Aioli, Basil Puree

PAN SEARED SCALLOPS 13

Baby Arugula, Fennel, Poached Pear
gf

STEAMED MUSSELS *or*

LITTLENECK CLAMS 14

White Wine Garlic Sauce

ASPARAGUS MILANESE 12

Grilled Asparagus, Sunny Side Up
Eggs,
Parmesan, Crispy Bacon,
Exotic Truffle Oil

TUNA TARTARE 14

gf = GLUTEN FREE *v* = VEGETARIAN

PLEASE NOTE 18% gratuity will be added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food borne illness

Salads

GREEK 12

Romaine Lettuce, Cucumber, Red Onion,
Cherry Tomato, Bell Pepper, Olives, Feta,
Stuffed Grape Leaves, Red Wine Vinaigrette
gf

CAESAR 8.5

House-Made Garlic Herb Crouton,
Romaine, Shaved Parmesan, Caesar
Dressing

MOZZARELLA & PROSCIUTTO 12

Poached Pear, Baby Arugula, Grilled Bread,
Lemon Vinaigrette

MIXED GREENS 8.5

Cherry Tomato, Cucumber, Carrot,
Balsamic Vinaigrette *gf* | *v*

ROASTED BEET 13

Apples, Baby Arugula, Goat Cheese,
Candied Walnuts, Fennel,
Apple Cider Vinaigrette *gf* | *v*

CHOPPED 12

Hard Boiled Egg, Bleu Cheese, Bacon,
Avocado, Tomato, Red Onion, Chickpeas,
Buttermilk Dressing *gf*

BELGIAN ENDIVE 12

Candied Pecans, Bleu Cheese Crumbles,
Endive, Arugula, Balsamic Vinaigrette *gf*

CITRUS SPINACH 14

Candied Pecans, Goat Cheese,
Dried Cranberries, Sliced Granny Smith
Apples,
Lemon Vinaigrette *gf*

MEDITERRANEAN CHICKPEA 14

Chickpeas, Red & Green Onions, Tomato,
Cucumber, Red Peppers, Feta, Parsley,
Oregano, Toasted Pita

FARRO 14

Farro, Asparagus, Tomato, Beets, Honey
Maple Walnuts, Feta Cheese, Balsamic
Dressing

COLD ANTIPASTO

for one 11 *for two* 16 *for three* 24

Cured Meat, Marinated Roasted Peppers,

Pastas

RIGATONI BOLOGNESE 17

Beef + Pork Ragu

ORECCHIETTE 19

Ground Sausage, Fresh Broccoli, Parmesan Cheese,
Red Pepper Flakes, Olive Oil, Garlic

MONTVILLE INN LINGUINE 22

Shrimp, Salmon, Sundried Tomato,
Diced Asparagus, Garlic, White Wine Sauce

SPAGHETTI CARBONARA WITH CHICKEN 17

Garlic Cream Sauce, Crispy Bacon, Peas

FETTUCCHINE ALFREDO WITH CHICKEN 17

Sundried Tomatoes, Creamy Garlic Alfredo

RIGATONI SINATRA 17

Roasted Plum Tomato with Garlic,
Parmesan Cheese, Fresh Herbs, Ricotta *v*

CAVATELLI POMODORO 20

Ricotta infused Pasta, Prepared with a
light & healthy Fresh Tomato, Basil and
Garlic Sauce. *V*

SHRIMP SCAMPI 19

Tempura Battered Shrimp, Diced Tomato,
White Wine, Lemon, Cream, Fettuccine

CHICKEN BELLAGIO 22

Panko Encrusted Chicken over Pesto Pasta,
Topped with Prosciutto, Arugula, &
Parmesan

CHICKEN MARSALA 22

Wild Mushrooms, Marsala Wine, Farfalle Pasta

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CHICKEN CAPRESE 22

Marinated Chicken, Tomato, Basil,
Mozzarella,
Lemon Sauce, Linguine Pasta *

CHICKEN FRANCAISE 20

Served Over Linguine *

* = VEAL AVAILABLE FOR AN ADDITIONAL 3 *gf* = GLUTEN FREE *v* = VEGETARIAN

Entrées

CHICKEN TAVERNA 25

Boneless Roasted Chicken Breast, Lemon,
Rosemary,
Roasted Garlic, Mashed Potato, Broccoli *gf*

CHICKEN FLORENTINE 25

Spinach, Roasted Red Pepper, Mozzarella, White
Wine Lemon Sauce, Roasted Potato *

CHICKEN MILANESE 21

Breaded, Baby Arugula Salad, Parmesan,
Red Onion, Tomato Bruschetta, Lemon
Vinaigrette *

KUNG PAO CHICKEN 19

Tempura Battered, Sweet + Spicy, Jasmine Rice,
Peanuts,
Broccoli, Carrots, Crispy Ginger, Sesame
Seeds

TERIYAKI CHICKEN 19

Mango Pineapple Salsa, White Rice, Caramelized
Bananas

GRILLED ATLANTIC SALMON 22

Ginger Steamed Rice, Sweet Chili Glaze, Stir
Fry Vegetables

WHITE WINE PARMESAN ENCRUSTED GARLIC SALMON 24

Served with Mashed Potatoes and Asparagus

MACADAMIA ENCRUSTED MAHI MAHI 24

Tartar Sauce, Mushroom Marsala Orzo,
Asparagus, Lemon Vermouth Reduction

STUFFED PORK CHOP 27

Prosciutto, Goat Cheese, Dried Cranberries,
Apple, Burgundy Reduction with Poached Pear,
Green Beans, Mashed Potato

12 OZ. NY STRIP STEAK 34

Crispy Potatoes, Asparagus, Burgundy
Reduction,
Caramelized Onion, Wild Mushroom

12 OZ.. FILET MIGNON 34

Cheddar Cheese Risotto, Grilled Asparagus,
Wild Mushroom Demi Glaze

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