

The Little Store

PASTARIA

SOUPS

Minestrone	\$7.50
Chicken Vegetable	\$7.50
Clam Chowder	\$8.50

SALADS

ADD TO ANY SALAD: CHICKEN \$3.95 | SHRIMP \$4.95

Caesar	\$8.95
ROMAINE HEARTS SERVED WITH CROSTINI & PARMIGIANO CHEESE IN OUR OWN CAESAR DRESSING. • SIDE \$3.95	
Farmers Citrus Salad	\$8.95
ARUGULA TOSSED IN LEMON VINAIGRETTE TOPPED WITH CANDIED WALNUTS, RED RADISHES, CHERRY TOMATOES, AND CRUMBLed GOAT CHEESE	
Spinach Salad	\$8.95
SPINACH WITH ROASTED RED PEPPERS, CANDIED WALNUTS AND SLICED VINE TOMATOES TOSSED WITH OUR HOMEMADE LEMON VINAIGRETTE.	
Garden	\$9.95
MIXED GREENS SERVED WITH TOMATOES, SLICED CARROTS, RED ONIONS, & ROASTED RED PEPPERS IN A CREAMY BALSAMIC HOUSE DRESSING. • SIDE \$4.95	
Caprese	\$10.95
FRESH MOZZARELLA, VINE TOMATOES, ROASTED PEPPERS, BASIL & EXTRA VIRGIN OLIVE OIL TOPPED WITH A DRIZZLE OF BALSAMIC REDUCTION.	
Cucumber Salad	\$10.95
FRESH ARUGULA, CHERRY TOMATOES, AND CARROTS DRIZZLED WITH A LEMON DRESSING VINAIGRETTE WRAPPED WITH SLICED CUCUMBERS TOPPED DRIED CRANBERRIES.	
Cobb Salad	\$11.95
MIXED GREENS TOSSED WITH BACON, TOMATOES, SLICED CARROTS, AND HARD BOILED EGG WITH BLUE CHEESE DRESSING.	

LITTLE BITES

Calamari Fritti	\$14.95
CRISPY FRIED CALAMARI RINGS SERVED WITH HOT CHERRY PEPPERS IN OUR HOUSE SPICY MARINARA SAUCE.	
Crab Cake	\$14.95
TWO JUMBO CRAB CAKES SEASONED AND PAN SEARED SERVED WITH TARTAR SAUCE.	
Eggplant Rollatine	\$12.95
STUFFED WITH RICOTTA, ROMANO CHEESE & BASIL SERVED IN A MARINARA SAUCE.	
Prosciutto Wrapped Asparagus	\$13.95
ASPARAGUS WRAPPED IN PROSCIUTTO STUFFED WITH RICOTTA CHEESE SERVED OVER ARTICHOKEs, & ROASTED RED PEPPERS.	
Shrimp Grand Marnier	\$15.95
FOUR EGG BATTERED SHRIMP, FLAMED WITH GRAND MARNIER LIQUEUR & ORANGE JUICE.	
Three Meatballs	\$12.95
HOMEMADE WITH PORK AND BEEF SERVED IN RED SAUCE TOPPED WITH RICOTTA CHEESE.	

KIDS

Chicken Cutlet Plate	\$11.95
TWO CHICKEN CUTLETS SERVED WITH A SIDE OF FRENCH FRIES	
Linguine & Meatballs	\$10.95
LINGUINE PASTA IN OUR TRADITIONAL HOME-MADE MARINARA SAUCE AND A MEATBALL.	
Cheese Flatbread	\$9.95
FLATBREAD MADE WITH OUR HOMEMADE MARINARA SAUCE TOPPED WITH SHREDDED MOZZARELLA.	
Three Cheese Ziti	\$11.95
OUR TRADITIONAL TAKE ON MAC & CHEESE MADE WITH PROVOLONE, SHREDDED MOZZARELLA, & FRESH MOZZARELLA IN OUR HOMEMADE ALFREDO SAUCE.	

SIDES

Side of Pasta	\$6.95
Side of Risotto	\$5.95
Oven Roasted Seasonal Mixed Vegetables	\$4.95
Side of French Fries	\$3.95
Sautéed Spinach with Garlic & Oil	\$3.95

Please inform your server if you or any persons in your party have allergies or intolerances, we will be happy to accommodate and tailor a dish to suit your needs. The consumption of raw or under cooked eggs, meat poultry or shellfish may increase your risks for food borne illnesses.

PASTA

- Chicken, Ziti & Broccoli** \$16.95
CHOICE OF GARLIC OIL & FRESH TOMATOES OR OUR TRADITIONAL ALFREDO SAUCE.
- Penne Vodka** \$17.95
SAUTÉED CHICKEN SERVED WITH BELL PEPPERS, ONIONS, GARLIC & TOMATOES IN A PINK VODKA SAUCE.
- Cheese Ravioli** \$13.95
OUR HOMEMADE RAVIOLI SERVED WITH MARINARA SAUCE.
• ADD BOLOGNESE SAUCE \$3.95
- Carbonara** \$15.95
SAUTÉED PROSCIUTTO, RED ONIONS & ROMANO CHEESE IN OUR HOUSE ALFREDO SAUCE.
• ADD CHICKEN \$4.95 OR SHRIMP \$5.95
- Bolognese** \$18.95
OUR DELICIOUS MEAT SAUCE MADE FROM MINCED VEAL, PORK AND BEEF, WITH OUR HOMEMADE MARINARA SAUCE, SAUTÉED GARLIC AND WINE. SERVED OVER CHOICE OF PASTA.
- Linguine Shrimp Scampi** \$20.95
PAN SEARED SHRIMP SERVED IN A WHITE WINE GARLIC AND OIL SAUCE WITH TOMATOES, SHRIMP AND FRESH LEMON JUICE.
- Lobster Ravioli** \$24.95
LOBSTER MEAT STUFFED RAVIOLI SERVED IN OUR DELICIOUS LOBSTER CREAM SAUCE TOPPED WITH FRESH LOBSTER MEAT.

SEA FOOD

- Little Store Haddock**
PANKO CRUSTED & PAN SEARED HADDOCK SERVED OVER RISOTTO IN A LEMON WHITE WINE CAPER SAUCE
- Haddock Francese** \$22.95
EGG BATTERED & SAUTÉED WITH ARTICHOKE HEARTS & FRESH TOMATOES IN A LEMON WHITE WINE SAUCE. SERVED OVER PASTA OR RISOTTO.
- Lobster Risotto** \$29.95
OUR HOUSE CREAMY RISOTTO, SERVED WITH PAN SEARED SHRIMP, LOBSTER MEAT & SPINACH, IN GARLIC & OIL.

Buon Appetito!

(781)-990-3419

ENTRÉE

E: EGGPLANT | C: CHICKEN | V: VEAL

- Parmigiana** E 16.95 | C 18.95 | V 20.95
BREADED WITH PANKO, BAKED WITH MARINARA SAUCE, BASIL AND MOZZARELLA CHEESE. SERVED OVER CHOICE OF PASTA.
- Piccata** C 18.95 | V 20.95
PAN SEARED WITH CAPERS, MUSHROOMS, SPINACH AND TOMATOES IN A LEMON WHITE WINE SAUCE. SERVED WITH CHOICE OF PASTA.
- Marsala** C 18.95 | V 20.95
PAN SEARED WITH PORTABELLO & CREMINI MUSHROOMS IN A MARSALA WINE SAUCE. GARNISHED WITH ARUGULA, & SERVED OVER CHOICE OF PASTA.
- Florentine** C 17.95 | V 19.95
CUTLETS WITH ROASTED RED PEPPERS AND BABY SPINACH IN AN ALFREDO SAUCE. SERVED OVER CHOICE OF PASTA.
- Francese** C 19.95 | V 21.95
EGG BATTERED & SAUTÉED WITH ARTICHOKE HEARTS & FRESH TOMATOES IN A LEMON WHITE WINE SAUCE. SERVED OVER PASTA OR RISOTTO.
- Chicken Miguel** \$21.95
PANKO CRUSTED CHICKEN PREPARED WITH PORTABELLO MUSHROOMS OVER OUR HOMEMADE RICOTTA GNOCCHI IN A CREAMY PORT WINE SAUCE.
- Eggplant Lasagna** \$19.95
A FOUR LAYER EGGPLANT LASAGNA BAKED WITH A HOMEMADE BOLOGNESE SAUCE AND SMOKED MOZZARELLA.
- Filet Mignon** \$29.95
A 10 OZ PAN SEARED STEAK, TOPPED WITH A LOBSTER AND CRAB MEAT STUFFING. SERVED OVER ROASTED POTATOES & ASPARAGUS, DRIZZLED WITH A HOUSE SPECIAL DEMI GLAZE SAUCE.

FROM THE FAMILY OF
ANTIQUE TABLE
WE BRING YOU



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