

# TISHA'S

*Fine food since 1988*



## APPETIZERS

### NEW ENGLAND GLAM CHOWDER

9

### CREAM OF MUSHROOM BISQUE

Assorted mushrooms with a drizzle of white truffle oil

9

### HOUSE SPECIALTY SALAD

Fresh baby greens tossed in a raspberry balsamic vinaigrette with candied pecans, dried cranberries, tomatoes and goat cheese

11

### CAESAR SALAD

House made Caesar dressing, grated Pecorino and anchovies

9

### MUSHROOM RISOTTO

Assorted mushrooms saute

tossed with risotto and finished with shaved Asiago cheese

13

### SCALLOPS RISOTTO

Pan seared local scallops  
shiitake mushrooms and spinach

16/30

### ARANCINI RICE BALLS

Risotto rice balls stuffed with mozzarella cheese  
breaded and fried served with marinara sauce

12

### BBQ BUTTER SHRIMP

Jumbo shrimp sauteed in our house BBQ butter  
set on toast rounds and finished with Fontina cheese

15

### LITTLE NECK CLAMS

Fresh local clams sauteed in a red Thai curry sauce

13

### SHRIMP AND POLENTA

Jumbo shrimp sauteed in a gorgonzola sauce with  
marinated roasted peppers and baby spinach

15

### GALAMARI FRITTI

Fried calamari tossed with roasted peppers, hot cherry  
peppers then drizzled with honey mustard

14

### CAJUN FRIED OYSTERS

Spicy hand breaded fresh oysters  
drizzled with pepper mayo

15

### STUFFED PUMPKIN GNOCCHI

Pan seared in brown butter, fresh sage and pecorino  
romano finished with candied pecans

13

## ENTREES

### FILET AU POIVRE

Pepper crusted and grilled to your liking  
topped with crispy fried onion frizzles  
set on mashed potatoes and sauteed green beans  
finished with blue cheese butter and demi glace

36

### PORK TENDERLOIN

Pan seared pork tenderloin set on mashed potatoes  
and saute green beans finished with a  
caper mustard cream sauce

28

### CHICKEN PASQUALE

All natural boneless skinless chicken breast  
prosciutto, mushrooms and baby spinach  
saute in madeira cream sauce and finished  
with Fontina cheese over basmati rice

28

### SEAFOOD RISOTTO

Jumbo shrimp, local sea scallops, little neck clams,  
assorted mushrooms, toasted pignoli nuts and  
baby spinach sautéed in a sherry cream sauce

34

### THAI SALMON AND SHRIMP

Seasoned and grilled salmon, red mashed potatoes,  
sauteed green beans and thai chili sauce

33

### SHORT RIB BOLOGNESE

Slow cooked pork short rib in a tomato based sauce  
tossed with fresh pappardelle pasta and finished with  
fresh basil oil and shaved asiago cheese

28

### SHRIMP AND GNOCCHI

Jumbo shrimp sauteed in a pesto cream sauce  
tossed with potato gnocchi fresh grated pecorino  
romano cheese and toasted pignoli nuts

29

### SHRIMP PUTTANESCA

Jumbo shrimp sautéed in a spicy tomato and basil sauce  
with anchovies, kalamata olives and capers tossed with De  
Cecco brand linguini

29