

TISHA'S

Fine food since 1988



APPETIZERS

LOBSTER BISQUE

Chunks of lobster and a hint of cognac
16

NEW ENGLAND GLAM CHOWDER

9

HARVEST SALAD

Fresh baby greens Stilton blue cheese roasted squash Granny
Smith apples and candied pecans tossed in a raspberry
vinaigrette

12

KALE SALAD

House made Caesar dressing,
grated Pecorino and anchovies

9

SCALLOPS RISOTTO

Pan seared local scallops
shiitake mushrooms and spinach

16/30

MUSHROOM RISOTTO

Assorted mushrooms saute
tossed with risotto and finished
with shaved Asiago cheese

13

ARANCINI RICE BALLS

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

12

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

PUMPKIN RAVIOLI

homemade pumpkin filled ravioli served in a sage cream
sauce 14

ENTREES

FILET AU POIVRE

pepper crusted and grilled topped with crispy fried onion
frizzles set on mashed potatoes and green beans finished with
a garlic butter and demi glace

36

PORK MARISA

14 oz bone in pork chop set on mashed potatoes and finished
with apples and onions sauteed in a brandy sauce sprinkled
with a blue cheese and toasted bread crumb crumble

31

CHICKEN PASQUALE

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

SCALLOPS SAMBUGA

Local scallops sauteed in a sambucca cream sauce with
mushrooms and baby spinach tossed with fettuccine pasta

29

SHORT RIB BOLOGNESE

slow cooked pork short ribs in a tomato sauce tossed with
homemade pappardelle finished with shaved Asiago cheese

29

THAI SALMON AND SHRIMP

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

33

SHRIMP AND GNOCCHI

Jumbo shrimp sauteed in a pesto cream sauce tossed with
potato gnocchi finished with fresh grated Pecorino Romano
and toasted Pignoli nuts

29

SEAFOOD PESCATORE

shrimp scallops clams and mussels in a tomato basil or white
wine and garlic sauce over linguini 32