

TISHA'S



APPETIZERS

New England Clam Chowder
12

Lobster Bisque
saute lobster and a hint of sherry
17

Harvest Salad
Baby greens roasted butternut squash Stilton blue
cheese and candied pecans dressed with balsamic
vinaigrette
16

Burrata salad
Heirloom tomatoes, fresh red beets, arugula and
balsamic glaze
17

Scallop Risotto
Pan seared local scallops, sauté with shiitake
mushrooms and spinach
20

Arancini
Risotto rice balls stuffed with mozzarella cheese
breaded and fried side marinara sauce
15

Stuffed Pumpkin Gnocchi
Brown butter sage, grated pecorino Romano and
candied pecans
15

Crab cake
House made Crab cake
mustard cream sauce
18

Mushroom Risotto
Assorted mushrooms and shaved Asiago
15

Cajun Fried Oysters
Spicy hand breaded fresh oysters drizzled with
pepper mayo
16

Fried Calamari
Fried calamari tossed with roasted peppers, hot
cherry peppers and capers drizzled with honey
mustard
16

Polenta Board
Creamy Polenta sweet Italian sausage marinara
grated Pecorino Romano
15

ENTREES

Filet au Poivre
Pepper crusted and grilled red mashed potatoes
charred green beans blue cheese butter Demi
glace and crispy onion strings
49

Short Rib Bolognese
Pork short rib slow cooked in a rich tomato sauce
and tossed with homemade Papperdelle pasta
35

Pork Chop
14 oz bone in center cut Berkshire pork chop
grilled and topped with sautéed apples and
onions finished with a Gorgonzola crumble
41

Chicken Milanese
Lightly breaded chicken cutlet dressed with
arugula, olive oil, fresh lemon and shaved Asiago
and finished with balsamic glaze
32

Seafood Risotto
Jumbo shrimp, local sea scallops, little neck
clams, assorted mushrooms, toasted pignoli nuts
and baby spinach sautéed in a sherry cream sauce
42

Peppered Shrimp and Crab cake
Jumbo Lump crab cake set on mashed potatoes
and spinach finished with a pepper cream sauce
topped with shrimp
38

Thai Salmon and Shrimp
Grilled Atlantic salmon, jumbo shrimp red
mashed potatoes, green beans finished with a
sweet Thai chili sauce
36

Sausage and Broccoli Rabe
Sweet Italian sausage broccoli rabe and
Cannellini beans sautéed in olive oil and garlic
tossed with Rigatoni and topped with shaved
Asiago cheese
30

Pesto Shrimp and Gnocchi
Jumbo shrimp sautéed in a pesto cream sauce
with pignoli nuts served over potato gnocchi
32