

# TISHA'S



## APPETIZERS

New England Clam Chowder  
12

Lobster Bisque  
saute lobster and a hint of sherry  
17

Blueberry Vanilla Goat Cheese Salad  
Blueberry vanilla goat cheese watercress sliced  
poached pears and candied pecans dressed with  
raspberry vinaigrette  
16

Burrata Salad  
Burrata oven roasted heirloom tomatoes, baby  
arugula, basil oil  
17

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

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

Homemade Cheese Ravioli  
Ravioli roasted pepper and gorgonzola cream  
sauce sprinkled toasted pignoli nuts  
15

Crab cake  
House made Crab cake  
mustard cream sauce  
18

Mushroom Risotto  
Risotto assorted mushrooms and shaved Asiago  
15

Cajun Fried Oysters  
Spicy hand breaded fresh oysters pepper mayo  
drizzle  
16

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

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

## ENTREES

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

Classic Veal Osso Buco  
Veal shank braised to perfection served with  
mashed potatoes  
(limited quantity nightly)  
45

Pork Chop  
14 oz bone in center cut Berkshire pork chop  
grilled and topped with sautéed  
assorted mushrooms in a marsala cream sauce  
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 sweet Thai chili sauce  
mashed potato and green beans  
36

Mediterranean Pasta  
Sun-dried tomatoes, roasted eggplant, baby  
artichokes and calamata olives sautéed in olive oil  
and garlic finished with pecorino Romano and  
tossed with De Cecco spaghetti  
30

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