

TISHA'S

Fine food since 1988



APPETIZERS

New England Clam Chowder
10

Tomato Gazpacho
spicy basil oil lemon crisp
10

House Specialty Salad
baby greens candied pecans dried cranberries
tomatoes and goat cheese
raspberry vinaigrette
13

Kale Caesar Salad
Kale Pecorino Romano and Anchovies house
made Caesar dressing
12

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
14

Mushroom Risotto
Assorted mushrooms and shaved Asiago
14

P.E.I Mussels
P.E.I. Mussels choice of tomato and basil, olive
oil and garlic or a red Thai curry sauce
14

Cajun Fried Oysters
Spicy hand breaded fresh oysters pepper mayo
15

Polenta Board
creamy polenta house marinara Italian sausage
and shaved asiago cheese
15

MSB
homemade meatball Italian sausage
broccoli rabe long hot and shaved asiago
17

ENTREES

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

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

Veal Chop
14 oz veal chop mushrooms Marsala cream sauce
mashed potato green beans
54

Thai Salmon and Shrimp
Grilled Atlantic salmon, jumbo shrimp red
mashed potatoes, green beans sweet Thai chili
sauce
34

Pork Milanese
Lightly breaded pork cutlet dressed with arugula,
olive oil, fresh lemon and shaved Asiago and
finished with balsamic glaze
31

Chicken Pasquale
boneless chicken breast Proscuitto mushrooms
baby spinach Maderia cream sauce and fontina
cheese served over basmati rice
28

Sausage and Rigatoni
Sweet Italian sausage broccoli rabe and
Cannellini beans in olive oil and garlic with
rigatoni shaved Asiago cheese
28

Smoked Salmon and Asparagus
Sautéed asparagus and spinach tossed with
smoked salmon and capers served over linguini
in a light cream sauce
34