

TISHA'S

Fine food since 1988



APPETIZERS

NEW ENGLAND GLAM CHOWDER
10

KALE CAESAR
Kale Pecorino Romano and Anchovies house made
Caesar dressing
10

HOUSE SPECIALITY SALAD
baby greens candied pecans dried Cranberries
and goat cheese balsamic vinaigrette
11

CLASSIC BRUSCHETTA
grilled bread fresh mozzarella tomato relish pesto
11

ARANCINI
rice balls stuffed with mozzarella cheese
breaded and fried side marinara sauce
14

MUSHROOM RISOTTO
Assorted mushrooms
shaved Asiago cheese
14

ROASTED GARLIC AND ROSEMARY RAVIOLI
brown butter grated pecorino cheese
14

CALAMARI
roasted peppers hot cherry peppers honey mustard
15

SCALLOPS RISOTTO
Local Sea scallops shiitake mushrooms and spinach
18/34

PEI MUSSELS
tomato basil. - olive oil and garlic - Thai curry
14

CAJUN FRIED OYSTERS
hand breaded spicy pepper mayo
15

ENTREES

FILET AU POIVRE
Pepper crusted and grilled red mashed potatoes charred
green beans blue cheese butter Demi grace and crispy onion
strings
39

VEAL MILANESE
lightly breaded veal cutlet dressed with arugula, olive oil,
fresh lemon and shaved Asiago and finished with balsamic
glaze
29

CHICKEN PASQUALE
boneless chicken breast prosciutto mushrooms baby spinach
finished with a Madeira cream sauce and Fontina cheese
served 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
36

THAI SALMON AND SHRIMP
Grilled Atlantic salmon jumbo shrimp red mashed potatoes
green beans finished with Thai chilli sauce
(Tisha's Classic)
34

CURRY SCALLOPS
Local sea scallops red Thai curry assorted mushrooms and
baby spinach over risotto
34

SHRIMP PUTTANESCA
jumbo shrimp spicy red sauce anchovy Kalamata olives and
capers tossed with linguini
31

SAUSAGE AND RIGATONI
Sweet Italian sausage, broccoli rabe and cannellini beans sauté
in olive oil and garlic tossed with rigatoni and topped with
shaved Asiago cheese
28