

# TISHA'S

*Fine food since 1988*



## APPETIZERS

### NEW ENGLAND GLAM CHOWDER

10

### HARVEST SALAD

Fresh baby greens Stilton blue cheese, roasted squash, granny smith apples, and candied pecans tossed in raspberry

vinaigrette

11

### KALE CAESAR SALAD

House made Caesar dressing,  
Pecorino Romano and anchovies

9

### MUSHROOM RISOTTO

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

13

### GALAMARI

Fried calamari tossed with roasted peppers, hot cherry  
peppers drizzled with honey mustard

14

### ARANCINI RICE BALLS

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

12

### P.E.I MUSSELS

P.E.I. Mussels sauteed in tomato and basil,  
olive oil and garlic or a red Thai curry sauce

13

### CAJUN FRIED OYSTERS

Spicy hand breaded fresh oysters  
drizzled with pepper mayo

15

### SCALLOPS RISOTTO

Pan seared local scallops  
shiitake mushrooms and spinach

16/30

### ROASTED GARLIC AND ROSEMARY RAVIOLI

Pan seared in brown butter and finished with grated  
pecorino cheese

13

## ENTREES

### FILET AU POIVRE

Pepper crusted and grilled set on mashed potatoes and  
sautéed green beans finished with assorted wild mushrooms  
in a burgundy Demi glace and goat cheese

36

### PORK TENDERLOIN

Pan seared pork tenderloin set on basmati rice and green  
beans finished with a mustard caper cream sauce.

27

### 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

### THAI SALMON AND SHRIMP

Atlantic salmon seasoned and grilled set on red mashed  
potatoes sauteed green beans finished with Thai chilli sauce

33

### SHRIMP AND GNOCCHI

Jumbo shrimp sauteed in a pesto cream sauce  
tossed with potato gnocchi fresh grated pecorino romano  
cheese and toasted pignoli nuts

29

### 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

25

### SCALLOP SAMBUGA

Local sea scallops sautéed with assorted wild mushrooms  
finished with light Sambuca cream sauce  
over fettuccini

31