

Cristina's Restaurant

APPETIZERS

FRIED RAVIOLI served with marinara sauce	7.99
FRIED ZUCCHINI served with marinara sauce and horseradish dipping sauce	5.99
FRIED CALAMARI served with marinara sauce and lemon wedges	9.99
ARTICHOKE FRANCESE artichoke hearts in an egg and cheese batter, pan fried and finished with white wine lemon sauce	9.99
SICILIAN CALAMARI squid sautéed with pepperoncini, Kalamata olives, plum tomatoes, capers and white wine; served over garlic toast	10.99
MELANZANA fried eggplant rolled with prosciutto, roasted red peppers, fresh spinach and provolone cheese; finished with fresh plum tomato and basil pesto sauce	8.99
STUFFED MUSHROOMS with sausage stuffing, topped with provolone cheese and demi-glace	7.99
BRUSCHETTA Italian bread topped with eggplant mash, plum tomatoes, and Pecorino Romano cheese	5.99
SHRIMP COCKTAIL six jumbo shrimp served with house made cocktail sauce and lemon wedges	9.99

SPECIALTY SALADS

CRANBERRY AND WALNUT mixed greens, plum tomatoes, sliced red onions, walnuts, dried cranberries and feta cheese tossed in balsamic vinaigrette dressing	5.99
PECAN AND PEAR mixed greens, sliced Bosc pears, pecans, and bleu cheese crumbles tossed in white balsamic vinaigrette dressing; topped with fried prosciutto strips	5.99
CAESAR romaine leaves tossed in house made Caesar dressing; topped with homemade croutons	4.99
ICEBERG WEDGE with bleu cheese dressing, crispy bacon, chopped plum tomatoes and sliced red onions	5.99
GARDEN mixed greens, cucumbers, sliced red onions, and shredded carrots with your choice of house made dressing	2.99
FRIED GOAT CHEESE mixed greens, sliced red onions, dried cranberries, almonds, and fried goat cheese	6.99

PASTA / RISOTTI

Pasta and risotti dishes do not include a salad. You may add a garden salad for \$2.99 or select from our specialty salads.

DAVID'S PASTA	7.99
linguini or penne with marinara sauce or garlic and olive oil	
CHEESE RAVIOLI	8.99
HOMEMADE POTATO GNOCCHI	8.99
MACARONI AND CHEESE	9.99
Homemade and finished sliced tomatoes and toasted crumbs	
GARLIC AND SPINACH RAVIOLI	11.99
topped with fresh sautéed spinach, garlic, and plum tomatoes	
HOMEMADE PASTA	9.99
wide or thin pasta with marinara sauce or garlic and olive oil	
CHEESE LASAGNA	9.99
layered with a blend of ricotta, mozzarella, and Romano cheeses	
TORTOLLONI	11.99
topped with sautéed spinach, prosciutto, pepperoncini, garlic and plum tomatoes	
EGGPLANT PARMIGIANA	11.99
served with penne in marinara sauce	
STUFFED PEPPER	10.99
filled with risotto and meat stuffing	
STUFFED EGGPLANT	11.99
fried eggplant rolled with prosciutto, roasted red peppers, fresh spinach and provolone cheese; finished with marinara sauce and served with penne	
VEGETABLE RISOTTO	12.99
creamy risotto with roasted red peppers, onions, mushrooms, carrots and broccoli	
with chicken	15.99

CHICKEN ENTREES

All entrees include a choice of a fresh garden salad or homemade soup.

CHICKEN MARSALA	16.99
mushrooms, prosciutto, Marsala wine demi-glace; served with roasted potatoes and fresh vegetables	
CHICKEN PICCATA	15.99
lemon, butter caper sauce; served with roasted potatoes and fresh vegetables	
CHICKEN PARMIGIANA	14.99
with penne in marinara sauce	
CHICKEN CRISTINA	15.99
fresh rosemary balsamic sauce; served with roasted potatoes and vegetables	
PENNE, CHICKEN AND BROCCOLI	14.99
add creamy Alfredo Sauce	16.99
CHICKEN GORGONZOLA	18.99
tenders, zucchini, onions, & roasted red peppers in gorgonzola cream sauce; tossed with penne	
CHICKEN FLORENTINE	16.99
pan fried and topped with spinach, plum tomatoes cream sauce; served with roasted potatoes	

FISH ENTREES

LINGUINI WITH CLAMS	15.99
in <i>spicy</i> marinara sauce <i>or</i> white wine, garlic and herb sauce	
PAN SEARED SALMON	17.99
with balsamic reduction sauce; served with roasted potatoes and fresh vegetables	
ARTHUR D'S HADDOCK	17.99
topped with provolone cheese and marinara sauce; served with penne marinara	
HADDOCK MILANESE	19.99
fried haddock with <i>spicy</i> lemon butter sauce; served with penne marinara	
BAKED SCHROD	17.99
with herbed cracker crumb topping; served with roasted potatoes and fresh vegetables	
STUFFED HADDOCK	20.99
shrimp and fish stuffing; served with roasted potatoes and fresh vegetables	
SHRIMP MILANESE	19.99
five jumbo fried shrimp with <i>spicy</i> lemon butter sauce; served with penne in butter	
LINGUINI WITH SHRIMP	18.99
five jumbo shrimp with <i>spicy</i> marinara sauce <i>or</i> white wine and garlic sauce	
PAN SEARED SCALLOPS PROVENCAL	25.99
finished with white wine shallot sauce; served with roasted potatoes and fresh vegetables	
GARLICKY HADDOCK	18.99
topped with garlic, herbs, crushed red pepper and white wine sauce; served over a bed of spinach with roasted red bliss potatoes	

VEAL / BEEF ENTREES

VEAL PARMIGIANA	16.99
with penne in marinara sauce	
VEAL PICCATA	21.99
with lemon butter caper sauce; served with roasted potatoes and fresh vegetables	
VEAL MARSALA	23.99
medallions sautéed with mushrooms and prosciutto; finished with Marsala wine demi-glace, and served with roasted potatoes and fresh vegetables	
NY SIRLOIN	24.99
grilled 12 ounce sirloin served with mashed potatoes and fresh vegetables	

SPECIALTY ENTREES

CHICKEN SCARPARELLO	16.99
chicken tenders with bell peppers, onions, sausage slices and fried potatoes	
CHICKEN DELMONICO	17.99
breast of chicken breaded and pan fried, finished with white wine cream sauce, mushrooms and artichoke hearts; served with roasted potatoes	
VEAL SORRENTINA	24.99
medallions layered with eggplant, prosciutto, and mushrooms, topped with provolone cheese and finished with demi-glace; served with roasted potatoes and vegetables	
SICILIAN SALMON	19.99
served on a bed of artichoke hearts, Kalamata olives, plum tomatoes, and capers in lemon and white wine sauce; served with roasted potatoes	
HADDOCK FLORENTINE	20.99
with spinach, plum tomatoes cream sauce and topped with toasted cracker crumbs; served with penne	

Cristina's

Restaurant

Established 1988

MENU NOTES

- All menu items are freshly prepared.
- Not all ingredients are listed on the menu. Please inform your server of any food allergies.
- Split fee for entrees is \$5.00.
- 18% Gratuity is added for parties of 7 or more.
- Additional charges may apply for substitutions, special requests, or additions to the menu items.
- Our risotto and roasted red bliss potatoes are not vegetarian.
- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.
- Gluten Free items can be made upon request.
- We are not responsible for the quality of beef entrees that are requested to be cooked medium well or well done.
- We accept Cash, Mastercard, Visa, Discover and American Express.
- We do not accept personal checks.
- Mass State Meals Tax is 6.25%.
- **Nut Allergy:** Our pesto contains pine nuts.
- Before placing your order, please inform your server if a person in your party has a food allergy.
- If an item is spicy it can be made with less kick to it. Just ask your server.

ENTERTAINING

Hot / Cold Party Platters: Cristina's has a wonderful selection of hot and cold party platters for your next event. Orders require 48 hours notice. During the holiday seasons, please call at least one week in advance to place your order. Copies of our menu are located in the foyer or they can be downloaded from our website www.cristinas.net

Private Parties: Cristina's has two private function rooms available for your next event. The upstairs room can hold 10 – 65 people comfortably. The downstairs dining room can accommodate up to 90 people. If you would like more information regarding either room, please ask your server. Function menus are online at www.cristinas.net

Gift Giving: Cristina's Gift Certificates are available in any denominations. Gift Certificates are valid for seven years from the date of issue. We are not responsible for lost gift certificates.



We are on Facebook! Become a fan and receive notices about weekly specials, holiday hours, special promotions and our community involvement!