

*Cristina's*  
Restaurant

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**APPETIZERS**

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**FRIED RAVIOLI** 8.99

**FRIED CALAMARI** 10.99

**ARTICHOKE FRANCESE** 10.99

artichoke hearts in an egg and cheese batter,  
pan fried in white wine and lemon sauce

**SICILIAN CALAMARI** 11.99

squid sautéed with pepperoncini, Kalamata  
olives, plum tomatoes, capers and white wine;  
served over garlic toast

**MELANZANA** 9.99

fried eggplant rolled with prosciutto, roasted  
red peppers, spinach and provolone cheese;  
with fresh plum tomato and pesto sauce

**STUFFED MUSHROOMS** 7.99

with sausage stuffing, topped with provolone  
cheese and demi-glace

**SHRIMP COCKTAIL** 11.99

**BRUSCHETTA** 6.99

Italian bread topped with eggplant mash, plum  
tomatoes, and Pecorino Romano cheese

**FRIED ZUCCHINI** 6.99

with marinara sauce and horseradish sauce

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**SALADS**

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**CAESAR** 4.99

**CRANBERRY & WALNUT** 6.99

mixed greens, plum tomatoes, red onions, walnuts,  
dried cranberries and feta cheese with balsamic  
vinaigrette dressing

**PECAN & PEAR** 6.99

mixed greens, sliced pears, pecans, and bleu  
cheese crumbles with white balsamic vinaigrette  
dressing; topped with fried prosciutto

**ICEBERG WEDGE** 5.99

with bleu cheese dressing, crispy bacon,  
plum tomatoes, and red onions

**FRIED GOAT CHEESE** 6.99

mixed greens, red onions, dried cranberries,  
almonds, and fried goat cheese with balsamic  
vinaigrette dressing

**HOUSE SALAD** 6.99

mixed greens, red onions, roasted red peppers,  
hard boiled eggs, toasted croutons, with balsamic  
vinaigrette dressing

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**PASTA AND RISOTTO**

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**DAVID' S PASTA** 8.99

linguini or penne with marinara sauce or  
garlic and olive oil

**CHEESE LASAGNA** 10.99

**HOMEMADE MAC AND CHEESE** 11.99

topped with sliced tomatoes and toasted crumbs

**GARLIC AND SPINACH RAVIOLI** 13.99

with fresh spinach, garlic, and plum tomatoes

**HOMEMADE PASTA** 10.99

wide or thin pasta with marinara sauce or  
garlic and olive oil

**HOMEMADE POTATO GNOCCHI** 10.99

**TORTOLLONI** 13.99

with fresh spinach, prosciutto, pepperoncini,  
garlic and plum tomatoes

**EGGPLANT PARMIGIANA** 12.99

with penne in marinara sauce

**CHEESE RAVIOLI** 9.99

**STUFFED PEPPER** 12.99

filled with risotto and meat stuffing

**STUFFED EGGPLANT** 12.99

fried eggplant rolled with prosciutto, roasted  
red peppers, spinach and provolone cheese;  
served with penne in marinara sauce

**VEGETABLE RISOTTO** 13.99

creamy risotto with roasted red peppers, onions,  
mushrooms, carrots and broccoli

*Add Pan Seared Chicken* 15.99

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## *CHICKEN*

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**CHICKEN MARSALA** 17.99

with mushrooms, prosciutto, Marsala wine demi-glace; with roasted potatoes and fresh vegetables

**CHICKEN PICCATA** 16.99

with lemon-butter caper sauce; with roasted potatoes and fresh vegetables

**CHICKEN PARMIGIANA** 15.99

**CHICKEN CRISTINA** 16.99

finished with fresh rosemary balsamic sauce; with roasted potatoes and fresh vegetables

**PENNE, CHICKEN AND BROCCOLI** 14.99

*add creamy Alfredo Sauce* 16.99

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## *FISH*

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**LINGUINI WITH CLAMS** 16.99

in spicy marinara sauce *OR* white wine garlic sauce

**PAN SEARED SALMON** 18.99

with balsamic reduction sauce; served with roasted potatoes and fresh vegetables

**ARTHUR D'S HADDOCK** 18.99

topped with provolone cheese and marinara sauce and served with penne

**HADDOCK MILANESE** 19.99

fried haddock with spicy lemon butter sauce; with penne marinara

**BAKED SCHROD** 17.99

with cracker crumb topping; served with roasted potatoes and fresh vegetables

**STUFFED HADDOCK** 22.99

with roasted potatoes and fresh vegetables

**SHRIMP MILANESE** 20.99

five jumbo fried shrimp with spicy lemon butter sauce; served with penne in butter

**LINGUINI WITH SHRIMP** 19.99

five jumbo shrimp in spicy marinara sauce *OR* white wine garlic sauce

**GARLICKY HADDOCK** 18.99

topped with garlic, crushed red pepper and parsley in a white wine sauce; served over a bed of spinach with roasted potatoes

**SCALLOPS PROVENCAL** 27.99

with roasted potatoes and fresh vegetables

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## *VEAL AND BEEF*

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**VEAL PARMIGIANA** 18.99

**VEAL PICCATA** 21.99

with lemon butter caper sauce; with roasted potatoes and fresh vegetables

**VEAL MARSALA** 24.99

with mushrooms and prosciutto, in Marsala wine demi-glace; with roasted potatoes and fresh vegetables

**NY SIRLOIN** 26.99

Twelve ounce sirloin grilled and served with mashed potatoes and fresh vegetables

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## *HOUSE SPECIALTIES*

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**CHICKEN SCAPARIELLO** 17.99

chicken tenders, bell peppers, onions, sausage slices and fried potatoes

**CHICKEN DELMONICO** 18.99

pan fried chicken topped with cream sauce, mushrooms and artichoke hearts; with roasted potatoes

**VEAL SORRENTINA** 25.99

medallions layered with fried eggplant, prosciutto, mushrooms; topped with provolone cheese and demi-glace; with roasted potatoes and fresh vegetables

**SICILIAN SALMON** 21.99

artichoke hearts, Kalamata olives, plum tomatoes and capers in lemon and white wine sauce; served with roasted potatoes

**HADDOCK FLORENTINE** 21.99

with spinach and plum tomatoes in cream sauce and topped with cracker crumbs; with penne

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## **WINES BY THE GLASS**

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Sycamore Lane, White Zinfandel	5.50
Sycamore Lane, Pinot Grigio	5.50
Clois Du Bois, Chardonnay	6.99
Kendall Jackson, Chardonnay	8.99
Sutter Home, Moscato	4.99
Carpene Malvolti, Prosecco	6.99
Sycamore Lane, Merlot	5.99
Toscolo, Chianti	6.99
Black Box, Cabernet Sauvignon	5.99
Gnarly Head, Cabernet Sauvignon	7.99
Mark West, Pinot Noir	7.99
Alamos, Malbec	6.99

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## **HALF BOTTLES**

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Chateau St. Michelle, Chardonnay	13.99
Sonoma Cutrer, Chardonnay	18.99
Kenwood, Sauvignon Blanc	14.99
Kim Crawford, Sauvignon Blanc	14.99
Kendall Jackson, Merlot	16.99
Kenwood, Pinot Noir	17.99

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## **SPECIALTY MARTINIS**

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TRIFECTA	9.99
Raspberry, orange and cranberry vodkas with lime juice and a splash of cranberry	
RED HEADED POMEGRANATE	8.99
Pomegranate vodka, peachtree schnapps, pomegranate liqueur and cranberry juice	
COSMOPOLITAN	6.99
Vodka, triple sec and cranberry juice	
BIKINI	8.99
Malibu rum, vodka and pineapple juice with grenadine	
LIMONCELLO	8.99
Lemon citrus vodka, limoncello, with a splash of lemon mix	

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## **BOTTLED BEER**

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Miller Lite	3.75
Bud Lite	3.75
Coors Lite	3.75
Budweiser	3.75
Mich Ultra	4.00
Wachusett Country, Pale Ale	4.50
Wachusett – Seasonal	4.50
Sam Adams, Boston Lager	4.75
Moretti	4.75
Heineken	4.75
Blue Moon	4.75
Yuengling	4.25
O'Douls, Non-Alcoholic	3.50

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## **MENU NOTES**

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- › Before placing your order, please inform your server if a person in your party has a food allergy.
  - › Split fee for entrees is \$5.
  - › Additional servings of *dipping oil* are \$2.50 each.
  - › Pasta and Risotto dishes *do not include* a garden salad or soup.
  - › We reserve the right to add an 18% gratuity for parties of 7 or more.
  - › Additional charges may apply for substitutions 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.
  - › Follow us on Facebook for weekly specials, holiday hours, and more.