

# *Cristina's* Restaurant

## APPETIZERS

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

## SPECIALTY SALADS

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

*Add a garden salad for \$2.99 or select from our specialty salads.*

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

## CHICKEN ENTREES

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

<b>CHICKEN MARSALA</b>	<b>16.99</b>
with mushrooms, prosciutto, Marsala wine demi-glace; with roasted potatoes and fresh vegetables	
<b>CHICKEN PICCATA</b>	<b>15.99</b>
with lemon butter caper sauce; served with roasted potatoes and fresh vegetables	
<b>CHICKEN PARMIGIANA</b>	<b>13.99</b>
with penne in marinara sauce	
<b>CHICKEN CRISTINA</b>	<b>15.99</b>
with fresh rosemary balsamic sauce; served with roasted potatoes and vegetables	
<b>PENNE, CHICKEN &amp; BROCCOLI</b>	<b>14.99</b>
add creamy Alfredo Sauce	<b>16.99</b>
<b>CHICKEN GORGONZOLA</b>	<b>18.99</b>
chicken tenders, zucchini, onions, & roasted red peppers in gorgonzola cream sauce; tossed with penne	

## FISH ENTREES

<b>LINGUINI WITH CLAMS</b>	16.99
in spicy marinara sauce <i>or</i> white wine, garlic and herb sauce	
<b>PAN SEARED SALMON</b>	16.99
with balsamic reduction sauce; served with roasted potatoes and fresh vegetables	
<b>ARTHUR D'S HADDOCK</b>	17.99
topped with provolone cheese and marinara sauce; served with penne marinara	
<b>HADDOCK MILANESE</b>	18.99
fried haddock with spicy lemon butter sauce; served with penne marinara	
<b>BAKED SCHROD</b>	17.99
with herbed cracker crumb topping; served with roasted potatoes and fresh vegetables	
<b>STUFFED HADDOCK</b>	19.99
shrimp and fish stuffing; served with roasted potatoes and fresh vegetables	
<b>SHRIMP MILANESE</b>	19.99
five jumbo fried shrimp with spicy lemon butter sauce; served with penne in butter	
<b>LINGUINI WITH SHRIMP</b>	19.99
five jumbo shrimp with spicy marinara sauce <i>or</i> white wine and garlic sauce	
<b>PAN SEARED SCALLOPS PROVENCAL</b>	24.99
finished with white wine shallot sauce; served with roasted potatoes and fresh vegetables	

## VEAL / BEEF ENTREES

<b>VEAL PARMIGIANA</b>	16.99
with penne in marinara sauce	
<b>VEAL PICCATA</b>	21.99
with lemon butter caper sauce; served with roasted potatoes and fresh vegetables	
<b>VEAL MARSALA</b>	23.99
medallions sautéed with mushrooms and prosciutto; finished with Marsala wine demi-glace, and served with roasted potatoes and fresh vegetables	
<b>VEAL SALTIMBOCCA</b>	22.99
medallions sautéed with escarole, mushrooms, prosciutto and Madiera wine demi-glace; over penne	
<b>NY SIRLOIN</b>	24.99
grilled 12 oz sirloin served with mashed potatoes and fresh vegetables	
	with Au Poivre 26.99

## HOUSE SPECIALTIES

<b>CHICKEN SCAPARIELLO</b>	17.99
chicken tenders with bell peppers, onions, sausage slices & fried potatoes; served with penne	
<b>CHICKEN DELMONICO</b>	17.99
breast of chicken breaded and pan fried, finished with white wine cream sauce, mushrooms and artichoke hearts; served with roasted potatoes	
<b>VEAL SORRENTINA</b>	24.99
medallions layered with eggplant, prosciutto, and mushrooms, topped with provolone cheese and finished with demi-glace; served with roasted potatoes and vegetables	
<b>SICILIAN SALMON</b>	19.99
salmon served on a bed of artichoke hearts, Kalamata olives, plum tomatoes, and capers in lemon and white wine sauce; served with roasted potatoes	
<b>HADDOCK FLORENTINE</b>	19.99
topped with spinach and plum tomatoes in cream sauce and cracker crumbs; served with penne	
<b>12oz NY SIRLOIN &amp; SHRIMP</b>	29.99
topped with two shrimp sautéed in garlic herb sauce; with mashed potatoes and fresh vegetables	

# *Cristina's* Restaurant

**Celebrating 24 Years  
Thank you for Dining with Us!**

## **MENU NOTES**

- All menu items are freshly prepared.
- We update our menu on an annual basis. If you do not see an entrée from a previous menu, ask your server. We can accommodate most requests.
- 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.

## **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](http://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](http://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.



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