BABY POLPO (OCTOPUS)  Roasted in our Brick Oven with Cherry Tomatoes & Red Pepper Flakes - 23 (G)

SEAFOOD SALAD  Octopus, Shrimp & Calamari with Ceviche, Red Peppers, Garlic, Fresh Parsley, E.V.O.O. & Lemon - Served Chilled - 21 (G)

P.E.I. MUSSELS  Served in Nonna's Casserole with Red or White Sauce - 15 (G)

FRIED CALAMARI  Served with Alla Cucina Tomato Sauce - 16

ANTIPASTI

NONNA'S MEATBALLS  Veal, Beef & Pork Meatballs, Alla Cucina Tomato Sauce & Scoppa di Ricotta - 12

EGGPLANT NAPOLEON  Oven Roasted Breaded Eggplant with Fresh Mozzarella & Alla Cucina Tomato Sauce - 14

BURRATA  Served with Seasoned Tomatoes & Red Onions - 15 (G)

ARTICHOKES  Long Stem Baby Artichokes Oreganato Style - 16

PASTA & INSALATA

CAESAR SALAD  Romaine Lettuce with Homemade Caesar Dressing, Croutons & Shaved Parmesan - 14

ICEBERG WEDGE  Iceberg Wedge with Red Onions, Tomatoes, Bacon, & Blue Cheese Crumbles in a Blue Cheese Dressing - 15 (G)

AUTUMN APPLE SALAD  Mixed greens with Granny Smith Apples, Red Onions, Candied Pecans, Dried Cranberries & Blue Cheese Crumbles in a Homemade Honey Dijon Vinaigrette - 15 (G)

MARGHERITA  Fresh Mozzarella & Alla Cucina Tomato with Basil - 17

SCIORTINO  Fresh Mozzarella, Sausage, Garlic, Red Pepper Flakes & Broccoli Rabe - 18

BEET SALAD  Beets, Baby Arugula, Crumbled Goat Cheese & a Goat Cheese Croquette with Balsamic Vinaigrette - 15

CHOPPED SALAD  Iceberg, Red Onions, Provolone, Chickpeas, Genoa Salami, Black Olives and Tomatoes in a light Balsamic Vinaigrette - 15 (G)

PATRICIA'S SALAD  Mixed Greens, Tomatoes, Cucumbers, Olives, Onions & Roasted Peppers in a Balsamic Vinaigrette - 14 (G)

PIZZA

BEAN

GLUTEN FREE BREAD - 5

FOCCACCIA - 5  Chicken: 5 - Shrimp: 8 - Steak: 8 - Salmon: 16

BRUSCO  Caliiflour, Provolone & Roasted Italian Seasoned Breadcrumbs - 18

LENNY SPECIAL  White Pizza with Mozzarella, Ricotta, Pecorino Romano, Provolone & Garlic - 17

PAPPARDELLE BOLOGNESE  Veal, Pork & Beef Meat Sauce over Homemade Pasta Topped with Mascarpon - 24

FIORETTI BOSCAiola  Stuffed Mozzarella Shaped Pasta in a Pink Cream Sauce with Mushrooms & Pancetta - 23

PENNE ALLA BRUSCO  Chick Peas, Cailiflower, Pancetta & Toasted Bread Crumbs with Garlic & Oil - 24

FEZZUCINE ALFREDO  Tossed with Peas & Prosciutto - 24

PASTA

ORECCHIETTE  Sweet Italian Sausage & Broccoli Rabe in Garlic & Oil - 23

GNOCCHI SORRENTEINO  Alla Cucina Tomato Sauce & Borrutta Mozzarella - 22

RIGATONI FRA DIAVOL  Rigatoni with Spicy Sausage, Peppers & Garlic in a Spicy Alla Cucina Tomato Sauce - 28

LASAGNA  Layered Pasta & Mozzarella with Ricotta, Beef & Pork & Veal in Alla Cucina Tomato Sauce - 24

• Add Chicken - 5 or Shrimp - 8 • Whole Wheat/Gluten Free Penne (Supp $3)

CARNE

16 OZ NY STRIP STEAK  Served with Wild Mushrooms & Caramelized Onions or Pizzaiola Style - 39 (G)

SKIRT STEAK  With Broccoli Rabe - 30 (G)

16 OZ FRENCHED VEL CHOP  Stuffed with Fontina Cheese & Spinach. Served with a Grilled Sweet Potato Medallion - 45

CHICKEN SCARPARIELLO  Bone in Organic Chicken, Roasted Potatoes, Hot & Sweet Sausage and Peppers - 30

DOUBLE CUT PORK CHOP  Served with Broccoli Rabe, Vegetated Peppers, Roasted Potatoes & Italian Long Hots - 36

BEEF SHORT RIB  Over Creamy Ricotta - 36

LAMBCHOPS  Rack of Lamb Served with Broccoli Rabe - 34 (G)

POLLO - CHICKEN  Piccata/Marsala/Francesca/Parmigiano - 26

Choice of Pasta or Potato Croquette

CHICKEN/VEAL MILANESE  Breaded Cutlet Topped with Arugula, Cherry Tomatoes, Red Onions & Balsamic Reduction - 36/30

VITELLO - YEAL  Piccata/Marsala/Francesca/Parmigiano - 30

Choice of Pasta or Potato Croquette

CONTORNI - 9  • Please allow extra time for these items to be prepared. (G) Indicates a Gluten Free Dish

Potato Croquette (G)  Roasted Potatoes  Broccoli Rabe (G)

Brussel Sprouts with Pancetta (G)  Sautéed Asparagus (G)  Orecchiette Mac & Cheese with Bread Crumbs (Supp $3)

Sautéed Spinach (G)  Italian Long Hot Peppers (G)  Pasta - Marinara/Agli Olio

PESCE

FRUTTI DI MARE  Linguini, Shrimp, Clams, Muscles & Calamari in a Light Cherry Tomato Broth (Fra Diavolo upon request) - 38

ANGRY LOBSTER  Deshelled Lobster in a Spicy Alla Cucina Tomato Sauce over Linguine - 38

SHRIMP  Scampi/Oreganato/Francesca over Spinach - 38  Parmigiano over Spaghetti - 29

SALMON RIVIERA  Wild Salmon over Escarole & Cherry Tomatoes in a Lemon Sauce - 30

BRANZINO  Seasoned with Fresh Herbs & Roasted in our Brick Oven Served with Broccoli Rabe - 34 (G)

NONNA'S SUNDAY SAUCE  SERVED ON SUNDAY ONLY

Homemade Veal Braculio, Hot & Sweet Italian Sauce & Meatballs slowly cooked in Alla Cucina Sauce. Served over Rigatoni in Nonna's Casserole-30

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