



ANTIPASTI

BABY POLPO (OCTOPUS)

Roasted in our Brick Oven with Cherry Tomatoes, Red Pepper Flakes & Garlic - 23(G)

SEAFOOD SALAD

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

BURRATA

Served with Seasoned Tomatoes & Red Onions- 13 (G)

BAKED CLAMS

8 per order - 12

P.E.I. MUSSELS

Served in Nonna's Casserole with Red or White Sauce - 16 (G)

FRIED CALAMARI

Served with Alta Cucina Tomato Sauce - 15

EGGPLANT NAPOLEON

Oven Roasted Breaded Eggplant with Fresh Mozzarella & Alta Cucina Tomato Sauce - 13

NONNA'S MEATBALLS

Three Veal, Beef & Pork Meatballs, Alta Cucina Tomato Sauce & Scoop of Ricotta - 10

ARTICHOKES

Long Stem Baby Artichokes Oreganato Style -16

WOOD FIRED ROASTED WINGS

Marinated in Lemon & Garlic with Caramelized Onions - 15 (G)

SPIEDINI ALLA ROMANA

Layered Fried Mozzarella in our Special Alta Cucina Tomato & Caper Sauce - 14

INSALATA

LEMON SHRIMP SALAD

Fresh Shrimp Marinated & Sautéed, Nestled Over Our Fresh Tuscan Bean Salad - 21 (G)

BEEF SALAD

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

APPLE SALAD

Mixed Greens with Granny Smith Apples, Red Onions, Candied Pecans, Dried Cranberries & Blue Cheese Crumbles in a Homemade Honey Dijon Vinaigrette - 15

ICEBERG WEDGE

Iceberg Wedge with Red Onions, Tomatoes, Bacon, Bleu Cheese Crumbles in a Bleu Cheese Dressing - 13 (G)

CHOPPED SALAD

Iceberg, Red Onions, Provolone, Chickpeas, Genoa Salami, Black Olives and Tomatoes in Balsamic Vinaigrette - 13 (G)

PATRICIA'S SALAD

Mixed Greens, Tomatoes, Cucumbers, Olives, Onions & Roasted Peppers in a Balsamic Vinaigrette - 12 (G)

Chicken - 5 • Shrimp - 8 • Steak - 8 • Salmon - 16

FRANKIE'S FAMOUS

Three Meatballs served with Romaine, Red Onion, Cherry Tomatoes, Pecorino Romano, Red Wine Vinaigrette & Ricotta - 20

CAESAR SALAD

Romaine Lettuce with Homemade Caesar Dressing, Croutons & Shaved Parmesan - 12

GLUTEN FREE BREAD - 5

FOCACCIA - 5

HEROS & FOCACCIA

TOSCANO

Grilled Chicken, Roasted Peppers, Fresh Arugula & Mozzarella - 14

PARMIGIANO

Meatball /Chicken/Veal/Eggplant/Shrimp (supp -3) Tomato Sauce & Mozzarella - 14

BRUSCO

Sausage, Onions & Peppers (San Gennaro Feast Style) - 14

CALABRESE

Grilled Chicken & Broccoli Rabe - 14

PIZZE

Gluten Free (Supp \$3)

MARGHERITA

Fresh Mozzarella & Alta Cucina Tomato with Basil - 17

SCIORTINO

White Pizza with Mozzarella, Sausage & Broccoli Rabe - 18

PATRICIA'S

Seasonal Fresh Figs, Fig Jam, Baby Arugula & Goat Cheese Drizzled in Truffle Oil & Balsamic Reduction - 19

PARMA

Prosciutto di Parma, Baby Arugula, Provolone, Shaved Parmesan & Cherry Tomatoes - 19

SUPP \$1 PER ITEM

Mushrooms, Onions, Spinach, Fresh Garlic, Ricotta, Long Hots, Genoa Salami, Prosciutto, Olives, Broccoli Rabe, Sausage, Meatballs, Cauliflower, Fried Eggplant, Arugula, Cherry Tomatoes, Goat Cheese

EACH PIZZA IS MADE IN OUR 900°F WOOD BURNING BRICK OVEN & IS SERVED DIRECTLY FROM THE OVEN WHEN READY

PASTA

PAPPARDELLE BOLOGNESE

Veal, Pork & Beef Meat Sauce over Homemade Pasta Topped with Mascarpone - 24

FIORETTI BOSCAIOLA

Stuffed Money Bag Shaped Pasta in a Pink Cream Sauce with Mushrooms & Pancetta - 20

LASAGNA

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

LINGUINE ALLA VONGOLE

Red or White Clam Sauce - 24

PENNE ALLA VODKA

Alta Cucina Tomato Sauce with Basil & a Touch of Cream - 17

PENNE ALLA BRUSCO

Chick Peas, Cauliflower, Pancetta & Toasted Bread Crumbs with Garlic & Oil - 22

• Add Chicken - 5 or Shrimp - 8

• Whole Wheat/Gluten Free Penne (Supp \$3)

ORECCHIETTE

Sweet Italian Sausage & Broccoli Rabe in Garlic & Oil - 20

RIGATONI FRA DIAVOLO

Rigatoni with Shrimp, Spinach & Garlic in a Spicy Alta Cucina Tomato Sauce - 28

FETTUCINE ALFREDO

Tossed with Peas and Prosciutto - 24

GNOCCHI PESTO

Burrata & Basil Pesto topped with Pine Nuts (optional) - 21

CARNE

16 OZ STRIP STEAK

Served with Wild Mushrooms, Caramelized Onions, Garlic, Rosemary & Thyme - 39 (G)

CHICKEN SCARPARIELLO

Bone in Organic Chicken, Roasted Potatoes, Hot & Sweet Sausage and Peppers - 27

16 OZ FRENCHED VEAL CHOP

Stuffed with Fontina Cheese & Spinach. Served with a Brussel Sprout & Roasted Potato Medley - 45

DOUBLE CUT PORK CHOP

Served with Broccoli Rabe, Vinegared Peppers, Roasted Potatoes & Italian Long Hots - 35

POLLO - CHICKEN

Piccata/Marsala/Francese/Parmigiano - 23 Choice of Pasta or Potato Croquette

SKIRT STEAK

Served with Broccoli Rabe - 28 (G)

LAMB CHOPS

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

VITELLO - VEAL

Piccata/Marsala/Francese/Parmigiano - 28 Choice of Pasta or Potato Croquette

CHICKEN/VEAL MILANESE

Breaded Cutlet topped with Arugula, Cherry Tomatoes, Red Onions & Balsamic Reduction- 23/28

BEEF SHORT RIB

Over Creamy Risotto - 39

PESCE

FRUTTI DI MARE

Linguine, Shrimp, Clams, Mussels & Calamari in a light Cherry Tomato Broth (Fra Diavolo upon request) - 38

SALMONE RIVIERA

Wild Salmon over Escarole & Cherry Tomatoes in a Lemon Sauce - 27 (G)

SHRIMP

Scampi/Oreganato/Francese over Spinach - 26 Parmigiano over Spaghetti - 26

WHOLE BRANZINO

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

CONTORNI - 9

Broccoli Rabe (G) Brussel Sprouts with Pancetta (G) Italian Long Hot Peppers (G)

Roasted Potatoes Sautéed Spinach (G) Orecchiette Mac & Cheese with Breadcrumbs (Supp \$3)

Sautéed Asparagus (G) Potato Croquette (2) Pasta - Marinara/Aglio e Olio

Please allow extra time for these items to be prepared. (G) Indicates a Gluten Free Dish. Consuming raw or undercooked meats, fish or shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.

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