



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 - 22 (G)

MOZZARELLA EN CAROZZA

Fried Mozzarella, Alta Cucina Tomato Sauce - 14

NONNA’S MEATBALLS

Three Veal, Beef & Pork Meatballs, Alta Cucina Tomato Sauce
& Scoop of Ricotta - 13

EGGPLANT STACK

Oven Roasted Breaded Eggplant with Fresh Mozzarella,
Ricotta & Alta Cucina Tomato Sauce - 15

BURRATA CAPRESE

Tomatoes, Roasted Red Peppers,
Basil Pesto, Balsamic- 17 (G)

FRIED CALAMARI

Served with Alta Cucina Tomato Sauce - 17

ZUCCHINI BLOSSOMS

Battered & Fried, Stuffed with Ricotta & Mozzarella,
Drizzled with Balsamic - 18

BAKED CLAMS

8 per order - 13

ARTICHOKES

Long Stem Baby Artichokes Oreganato Style -16

INSALATA

CAESAR SALAD

Romaine Lettuce with Homemade Caesar Dressing,
Croutons & Shaved Parmesan - 15

PATRICIA’S SALAD

Mixed Greens, Tomatoes, Cucumbers, Olives, Onions &
Roasted Peppers in a Balsamic Vinaigrette - 15 (G)

CHOPPED SALAD

Iceberg, Red Onions, Provolone, Chickpeas,
Genoa Salami, Black Olives and Tomatoes
in Balsamic Vinaigrette - 16

BEET SALAD

Beets, Baby Arugula, Butternut Squash, Candied Almonds
Pumpkin Seeds, Goat Cheese, Goat Cheese Croquette,
Honey Dijon Vinaigrette - 16

APPLE SALAD

Mixed Greens with Granny Smith Apples, Red Onions,
Candied Pecans, Dried Cranberries & Blue Cheese
Crumbles in a Honey Dijon Vinaigrette - 16 (G)

FRANKIE’S FAMOUS

Three Meatballs served with Romaine,
Red Onion, Cherry Tomatoes, Pecorino Romano,
Red Wine Vinaigrette & Ricotta - 21

GLUTEN FREE BREAD - 8

FOCACCIA - 6

Chicken - 6 • Shrimp - 10 • Steak - 10 • Salmon - 16

PIZZA

Gluten Free (Supp \$4)

MARGHERITA

Fresh Mozzarella & Alta Cucina Tomato with Basil - 18

PATRICIA’S

Seasonal Fresh Figs, Fig Jam, Baby Arugula & Goat Cheese
Drizzled in Truffle Oil & Balsamic Reduction - 21

LENNY SPECIAL

White Pie with Mozzarella, Ricotta,
Pecorino Romano & Provolone - 19

SUPP \$2 PER ITEM

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

EACH 12” 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 - 25

FIORETTI BOSCAIOLA

Stuffed Money Bag Shaped Pasta in a Pink Cream Sauce
with Mushrooms & Pancetta - 24

PENNE ALLA VODKA

Alta Cucina Tomato Sauce with Basil
& a Touch of Cream - 20

LASAGNA

Mozzarella, Ricotta, Beef Pork & Veal,
in Alta Cucina Tomato Sauce - 25

ORECCHIETTE

Sweet Italian Sausage, Cannellini Beans & Broccoli Rabe in
Garlic & Oil - 25

CAVATELLI AMATRICIANA

Guanciale, Peas, Fried Eggplant, Onions,
Pomodoro Sauce, Burrata - 28

PACCHERI GENOVESE

Slow Braised Short Rib Ragu, topped with
Shaved Parmigiano & Truffle Oil - 25
Shaved Truffle Add On - 12

LINGUINE ALLA VONGOLE

Red or White Clam Sauce - 28

FRUTTI DI MARE

Linguine, Shrimp, Clams, Mussels & Calamari in a Light
Cherry Tomato Broth (Spicy upon request) - 38

RIGATONI FRA DIAVOLO

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

- Add Chicken - 6 or Shrimp - 10
- Gluten Free Penne (Supp \$3)

CARNE

16 OZ STRIP STEAK

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

SKIRT STEAK

Served with Brussels Sprouts & Pancetta - 30 (G)

16 OZ BONE IN VEAL CHOP

Parmigiano, Milanese or
Paolo Style (Roasted Potatoes, Peppers, Onions, Balsamic) - 45

CHICKEN SCARPARELLO

Bone in Organic Chicken, Roasted Potatoes,
Hot & Sweet Sausage and Peppers - 32

DOUBLE CUT PORK CHOP

Served with Vinegared Peppers,
Roasted Potatoes & Italian Long Hots - 36

BEEF SHORT RIB

Over Creamy Risotto - 38

LAMB CHOPS

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

POLLO - CHICKEN

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

CHICKEN/VEAL MILANESE

Breaded Cutlet topped with Arugula, Cherry Tomatoes,
Red Onions & Balsamic Reduction- 28/32

VITELLO - VEAL

Marsala/Francese/Parmigiano - 32
Choice of Pasta or Potato Croquette

PESCE

ANGRY LOBSTER

Deshelled Lobster , Spicy White Wine Garlic
& Oil, Butter, Linguine - 38

SHRIMP

Scampi/Oreganato over Spinach - 30

SALMONE RIVIERA

Escarole, Cherry Tomatoes & Cannellini Beans
in a Lemon Sauce - 32 (G)

BRANZINO

Seasoned with fresh Herbs & Roasted
in our Brick Oven, Served with Broccoli Rabe - 35 (G)

CONTORNI - 9

Potato Croquette (2)
Roasted Potatoes
Broccoli Rabe (G)

Brussel Sprouts with Pancetta (G)
Orecchiette Mac & Cheese
with Breadcrumbs (Supp \$3)
Risotto (Supp \$3)

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

NONNA’S SUNDAY SAUCE

SERVED ON SUNDAY ONLY

Homemade Veal Braciola, Hot & Sweet Italian Sausage
& Meatballs slowly cooked in Alta Cucina Sauce.
Served over Rigatoni - 30

No Half Portions Allowed - \$5 Share Entree Fee - (G) Indicates a Gluten Free Dish

Consuming Raw or Uncooked Meats, Fish or Shellfish May Increase Your Risk of Food-borne Illness, Especially If You Have Certain Medical Conditions

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