



MENU

ANTIPASTI/ APPETIZERS



Burrata \$14.00

Creamy burrata served with toasted crostini, marinated tomatoes, and drizzled with fragrant basil pesto

Calamari \$14.00

Your choice of grilled calamari with sweet corn or flash fried with a duo of our house made tomato sauce and bistro sauce

Mussels \$15.00

Fresh Prince Edward Island mussels steamed in a delicate white wine sauce or rich marinara sauce

Garlic Bread \$7.00

Toasted bread topped with garlic and butter, perfect for dipping

Roasted Brussel Sprouts \$12.00

Roasted to perfection and tossed in a sweet and spicy honey sriracha sauce

Parmesan Roasted Cauliflower \$11.00

Roasted cauliflower florets sprinkled with parmesan cheese and sea salt, drizzled with olive oil

Mozzarella Caprese \$14.00

Fresh mozzarella layered with sliced tomatoes, extra virgin olive oil, fresh basil, and a balsamic glaze drizzle

INSALATE/ SALADS

Mediterranean \$12.00

A refreshing blend of mixed greens, grape tomatoes, cucumbers, pistachios, feta cheese, and Kalamata olives, dressed in a red wine vinaigrette

Caesar \$11.00

Crisp romaine lettuce tossed with house-made Caesar dressing, garlic croutons, and shaved Parmigiano Reggiano

Gorgonzola e Pera \$12.00

Mixed greens with sliced pears, seasonal berries, candied walnuts, and gorgonzola cheese, finished with raspberry vinaigrette



Arugula \$12.00

Baby arugula, cucumber, and grape tomatoes tossed in a zesty lemon vinaigrette, topped with shaved Parmigiano Reggiano

SOUPS/ZUPPE

Crab Bisque \$11

(Rich and creamy with fresh crab meat)

Soup of the moment

(Ask your server for today's selection)



PASTA

Spaghetti & Meatballs \$20.00

House-made tomato sauce over spaghetti with our signature meatballs

Fettuccini Alfredo \$20.00

Fettuccini pasta tossed in a rich, creamy Alfredo sauce

Baked Lasagna \$19.00

Homemade layers of pasta, ricotta, mozzarella, and parmesan cheeses with savory meat sauce

Pappardelle Bolognese \$22.00

Pappardelle pasta served with a creamy Bolognese beef ragu

Penne Vodka (Cristina Style) \$22.00

Penne pasta with Italian prosciutto, peas, mushrooms, and caramelized onions in a creamy vodka tomato sauce

Ravioli di Aragosta \$28.00

Lobster and cheese-stuffed ravioli in a rosé cream sauce, topped with fresh crab meat

Eggplant Parmigiana \$20.00

Breaded and baked eggplant, layered with mozzarella, tomato sauce, and parmesan cheese, served over capellini

Penne all’Arrabbiata \$20.00

Penne pasta tossed in a spicy marinara sauce with fresh tomatoes and basil

Truffle Gnocchi \$23.00

House-made gnocchi with black truffle in a creamy cheese fondue

Wild Mushroom Risotto \$26.00

Arborio rice cooked with porcini mushrooms and mushroom broth, finished with white truffle oil and shaved Parmigiano Reggiano

Risotto con Carne \$30.00

Italian Arborio rice slowly cooked with filet mignon tips, crispy pancetta, caramelized onions, peas, and carrots



Pasta Substitutions

Pappardelle
Fettuccine
Linguini
Spaghetti
Penne
Gluten free penne
Capellini

Add to all dishes

- Chicken 7oz \$9
- Salmon 7oz \$14
- Seared Steak 7oz \$14
- Shrimp \$14

TERRA/ FROM THE LAND

Classic Chicken Parmigiana \$21.00

Breaded chicken breast topped with melted mozzarella and tomato sauce, served with capellini pasta

Chicken Marsala \$22.00

Sautéed chicken breast with wild mushrooms in a marsala wine reduction, served with capellini pasta

Chicken Wheaton \$28.00

Sautéed chicken breast with roasted peppers, white wine, and mozzarella, topped with crab meat, served over capellini pasta

Veal Piccata \$26.00

Veal cutlet sautéed in a lemon butter sauce with capers, served over capellini pasta

Chicken Piccata \$22.00

Chicken breast sautéed in white wine lemon butter sauce with capers, served over capellini pasta

Classic Veal Parmigiana \$26.00

Breaded veal cutlet topped with mozzarella and tomato sauce, served with capellini pasta.

Pork Chop \$30.00

Choose Milanese style with Tuscan potatoes, or Cristina style, grilled with truffle mac and cheese and broccoli

Beef Tenderloin \$48.00

Grilled 8oz premium filet mignon, served with broccoli, Tuscan potatoes, and red wine Demi glacé



MARE/ FROM THE SEA

Pan-Seared Mediterranean Branzino \$36.00

Fresh branzino pan-seared and drizzled with lemon-infused olive oil, served with quinoa, walnuts, arugula salad, and broccoli

Salmon Piccata \$28.00

Pan-seared salmon in a white wine lemon butter sauce with capers, served with broccoli and Tuscan potatoes

Linguini al Vongole \$28.00

Middle-neck clams sautéed with roasted garlic in a white wine sauce, tossed with linguini

Fettuccine Mediterraneo \$36.00

Shrimp, sea scallops, and crab meat with your choice of creamy parmesan or marinara sauce, tossed with fettuccini

Shrimp Scampi \$29.00

Gulf shrimp sautéed with garlic, white wine, and lemon butter, served with linguini. (Also available Fra Diavolo Style)

Gamberoni di Cristina \$36.00

Gulf shrimp and crab meat served over linguini in a lobster sauce



LIGHT & HEALTHY

Shrimp and Scallops (GF) \$36.00
Pan seared in white wine, extra virgin olive oil, and fresh herbs, served over sautéed garlic, spinach, and cauliflower

Salmon Quinoa Salad \$28.00
Grilled salmon served over mixed greens, grape tomatoes, corn, sweet peppers, avocados and quinoa, tossed in a citrus dressing

Grilled Salmon \$28.00
Grilled salmon served with broccoli and cauliflower

CONTORNI	Sautéed spinach	\$9.00	Tuscan Potatoes	\$7.00
	Broccoli	\$9.00	Truffle Mac and cheese	\$10.00
	Wild mushrooms	\$9.00		



CHILDREN’S MENU

(Served to children 10 or younger)

Grilled salmon with Vegetables	\$10.00
Mac and Cheese	\$8.50
Spaghetti & Meatballs	\$8.50
Chicken Tenders	\$8.50
Buttered Pasta	\$8.50
Grilled Chicken with Broccoli and carrots	\$9.50

Gelato \$9.00
Chocolate, vanilla, pistachio, coconut

Sorbet \$9.00
Pistachio, lemon, coconut, mango

Classic Cannoli \$9.00
A crispy shell with our homemade sweetened ricotta and chocolate chip filling

Tiramisu \$10.00
Classic sponge cake in italian espresso, layered with light and rich mascarpone cream cheese and dusted with cocoa powder

Crème Brulee (GF) \$10.00
Seasonal creation of our anglaise - vanilla custard with torched turbinado cane sugar and seasonal berries

Strawberries Zabaglione (GF) \$10.00
House made marsala custard with fresh strawberries

Affogato (GF) \$9.00
Choose your gelato “drowned” with a shot of hot espresso

Chocolate Lava Cake \$10.00
A rich chocolate cake with a molten center of belgian chocolate served with vanilla gelato and chocolate sauce

DOLCI / DESSERT



BEVERAGES

Soft Drinks	\$3.50	Cappuccino	\$6.00
Juices	\$4.00	Herbal Tea	\$3.95
Tea	\$3.95	Milk	\$3.95
Coffee	\$3.95	S. Pelegrino	\$4.95
Espresso	\$3.95	Acqua Panna	\$6.95

THE BAR MENU

We have a selection of innovative cocktails and new selection of italian wines and beers.



Miller Lite	\$6.99	USA
Samuel Adams	\$6.99	USA
Ultra	\$6.99	USA
Heineken	\$6.99	HOLLAND
Corona	\$7.50	MEXICO
Modelo	\$7.50	MEXICO
Peroni Lager	\$7.50	ITALY
Amstel Light	\$7.50	HOLLAND
Guinness Extra Stout	\$7.50	IRELAND
Stella	\$7.50	BELGIUM



Cristina's Cocktails

- Sangria
- Cristina's Margarita
- Golden Margarita with Patron & Grand Marnier
- Dirty Martini
- Bloody Mary
- Tito's Vodka with Tonic
- Mojito's Mango, Pineapple

We offer catering for any occasion
Gift certificates available