



APPETIZERS

LA FAMILIA NACHOS

Topped with chili, melted cheese, pico de gallo, sour cream and hot pepper rings 14.99

MUSSELS PORTUGUESE

Simmered in tomato clam broth, sautéed with onions, garlic and chorizo served over crostini 14.99

RHODE ISLAND STYLE CALAMARI

Lightly breaded and pan-fried tossed with garlic, butter and banana peppers 14.99

PORTUGUESE CALAMARI

Lightly breaded and pan fried, then simmered in tomato clam broth with garlic, onions, chorizo and pepper rings 16.99

HOMEMADE PORTUGUESE STUFFED QUAHOG

Our family recipe 5.99

MOZZARELLA STICKS

Served with homemade marinara sauce 10.99

STUFFED POTATO SKINS

Choice of topping: bacon or veggie; topped with melted cheese, served with sour cream 10.99

CHICKEN WINGS

Buffalo, BBQ, or Asian 13.99

BONELESS CHICKEN TENDERS

Buffalo or BBQ 10.99 Asian 11.99 Portuguese 12.99

BRUSCHETTA

Grilled sour dough bread with 3 different toppings; tomato & basil, goat cheese & herbs, and olive tapenade 11.99

NEW ENGLAND CRAB CAKES

Served homemade with chipotle aioli 14.99

MEATBALL CROSTINI

Homemade meatballs simmered in marinara sauce topped with melted cheese and served with garlic toast points 10.99

EGGPLANT STACK

Pan fried eggplant topped with melted mozzarella cheese, baked with homemade marinara sauce 10.99

JUMBO SHRIMP COCKTAIL (GC)

Chilled jumbo shrimp served with a spicy homemade cocktail sauce 14.99

STEAMED MUSSELS

In your choice of garlic white wine and herb or homemade marinara sauce; topped with garlic toast points 12.99

LA FAMILIA PLATTER (for 2)

Fried calamari, chicken wings, mozzarella sticks, buffalo tenders, potato skins topped with pepper rings 18.99

SOUPS

NEW ENGLAND CLAM CHOWDER
Homemade classic creamy white chowder
4.99 Cup | 7.99 Bowl

FRENCH ONION SOUP
Topped with a crouton and melted Swiss cheese 7.99

HOMEMADE PORTUGUESE KALE SOUP
Served with crusty bread 4.99 Cup | 7.99 Bowl

CHILI CON CARNE
Homemade chili, ground beef and beans topped with melted cheese. Served with chips 7.99

SALADS

add Grilled Chicken 6.99 | Breaded Chicken \$7.99 | Steak Tips 11.99
4 Medium Shrimp 7.99 | Salmon 12.99

ANTIPASTO SALAD

Prosciutto Di Parma, mortadella, salami, ham, provolone, fresh buffalo mozzarella, pepperoncini, black olives, basil, red onion, artichoke hearts, roasted peppers, drizzled with EVOO and balsamic glaze.
Served with toast points 16.99

MOZZARELLA CAPRESE

Layered sliced tomato, fresh mozzarella, basil, EVOO, red onions with balsamic glaze.
Served with garlic toast points 12.99

HOUSE GARDEN SALAD (GC)

Regular- 9.99 or Dinner Side Salad 4.99

LA FAMILIA SALAD (GC)

Baby spinach with dried cranberries, sliced almonds, green apples, red onions & crumbled blue cheese. Served with our homemade vinaigrette dressing 11.99

ICEBERG WEDGE SALAD (GC)

Crisp wedge of fresh Iceberg topped with crumbled blue cheese, bacon, diced tomatoes with blue cheese dressing 10.99

CAESAR SALAD

Crisp romaine tossed with Romano cheese, croutons and our homemade dressing 11.99 or half portion 5.99

PASTA

Add Grilled Chicken 6.99 | Breaded Chicken 7.99 | Steak Tips 11.99
4 Medium Shrimp 7.99 | Salmon 12.99

To make your meal gluten conscious please add gluten free pasta for \$2.99 (GC)

FETTUCINI BOLOGNESE

Our homemade sauce made with beef, veal and sweet Italian sausage, finished with parmesan cheese
Sm. 14.99 or Lg. 18.99

FETTUCINI ALFREDO

Fettuccini pasta tossed in our creamy alfredo sauce finished with parmesan cheese
Sm. 12.99 or Lg. 16.99

SPINACH ROASTED GARLIC RAVIOLI

choice of homemade marinara sauce or garlic and oil with baby spinach 18.99

LINGUINI ALLA VONGOLE

Linguini pasta sautéed with fresh littleneck clams, available in a light homemade marinara sauce or garlic and oil white wine sauce 18.99

LINGUINI CARBONARA

Linguini pasta in a traditional carbonara sauce. Made with pancetta, onions, green peas, egg yolk and a touch of cream. Finished with romano cheese and black pepper 18.99

PASTA AND MEATBALLS

Freshly cooked pasta with homemade meatballs and marinara 18.99

RAVIOLI AND MEATBALLS

Freshly cooked cheese ravioli with homemade meatballs and marinara 18.99

BURGERS

All of our burgers are 8-oz and handmade with 100% black angus ground beef
All burgers come with lettuce, tomatoes, onions, french fries and pickle chips, curly fries or sweet potato fries add additional \$1.00; add gluten free roll for \$1.25 (GC)

LA FAMILIA BURGER *

Jalapenos, mushrooms, smoked bacon cheddar cheese topped with crispy onion rings and aioli sauce 16.99

BREAKFAST BURGER *

Topped with a fried egg, bacon, cheese, and aioli sauce 16.99

Add a topping your burger; bacon, sautéed onions, mushrooms, jalapenos, ham, onions strings, fried egg, chili, extra cheese an additional \$1 each item

BLUE CHEESEBURGER *

Topped with crumbled blue cheese and bacon 15.99

CHEESEBURGER * 13.99

Build your own Burger

BEYOND BURGER 16.99

Plant based vegan burger

Please visit us at all our locations

Before placing your order, please inform your server if a person in your party has a food allergy

*Consuming raw, undercooked meats, poultry, seafood, shellfish, or egg may increase your risk for food - borne illness

LA FAMILIA CLASSICS

All our chicken and veal dishes are prepared fresh daily from boneless skinless breast of chicken or hand cut tender milk-fed veal medallions

MOZAMBIQUE Sauce made of garlic butter, white wine, with lemon and a touch of Gonsalves crushed red pepper and Gonsalves hot sauce with Goya seasonings. Served over rice
Chicken 20.99 | Fish 24.99 | Shrimp 24.99

FLORENTINE Sweet marsala wine demi glaze topped with prosciutto, baby spinach, melted mozzarella served over angel hair pasta
Chicken 21.99 | Veal 24.99

SORRENTINO Sautéed in a mushroom white wine, basil light marinara, topped with eggplant, prosciutto and mozzarella
Served over angel hair pasta
Chicken 21.99 | Veal 24.99

PARMESAN lightly breaded, pan fried and baked with homemade marinara sauce, topped with mozzarella cheese. Served over angel hair pasta
Chicken 20.99 | Veal 24.99 | Eggplant 18.99

FRANCES Chicken breast dipped in egg batter, pan fried with lemon, capers, butter and white wine sauce. Served over angel hair pasta
Chicken 20.99 | Veal 24.99

ROSSINI Chicken breast or veal cutlet coated in a light egg batter, pan fried, topped with ham, sliced tomato, garlic and mozzarella cheese with garlic white wine sauce and baked. Served over angel hair pasta
Chicken 21.99 or Veal 24.99

MARSALA Sautéed in a shallot butter mushrooms marsala wine demi glaze.
Served over angel hair pasta
Chicken 20.99 | Veal 24.99

GRILLED CHICKEN GENOVESE Sautéed in fresh homemade basil pesto cream sauce, served over penne and topped with julienned vegetables 20.99

SALTIMBOCCA Sautéed in a garlic and shallot white wine demi-glaze topped with prosciutto, sage and fresh mozzarella. Served over angel hair
Chicken 21.99 | Veal 24.99

MILANESE Thinly pounded lightly breaded and pan fried with lemon, finished with fresh parmesan cheese. Served with baby arugula salad
Chicken 20.99 | Veal 24.99 | Pork Tenderloin 20.99

SEAFOOD

All of our seafood is delivered fresh daily. To make your meal gluten conscious please ask for gluten free pasta for additional \$2.99

LINGUINI FRUTTI DI MARE Calamari, shrimp, clams and P.E.I. mussels sautéed in a garlic basil white wine tomato sauce. 26.99

JUMBO SHRIMP SCAMPI Sautéed in a garlic butter white wine sauce with lemon juice, Italian herbs and finished with parmesan cheese. Served over linguini 24.99

JUMBO SHRIMP GENOVESE Sautéed in a fresh homemade basil pesto cream sauce, served over linguini and topped with julienned vegetables 24.99

SHRIMP FRA DIAVLO Jumbo shrimp sautéed in our homemade spicy marinara over linguini 24.99

CHIPOTLE MAPLE GLAZE SALMON (GC) Salmon filet with chipotle maple glaze. Served with mashed potato and vegetable 26.99

SALMON A LA VODKA Fresh salmon cubes sautéed with peas and mushrooms in a pink vodka sauce, served over linguini 24.99

BOSTON BAKED SCROD Fresh scrod topped with ritz crackers and lemon butter white wine. Served with mashed potato and vegetable 24.99

PAN SEARED SCALLOPS GENOVESE Sautéed in a fresh homemade basil pesto cream sauce, served over linguini and topped with julienned vegetables 34.99

BAKED SCALLOPS Dry sea scallops topped with ritz crackers and lemon butter white wine. Served with mashed potato and vegetable 34.99

SEAFOOD CASSEROLE Fish, shrimp, scallops in a Newburg sauce topped with ritz cracker crumbs. Served with mashed potato and vegetable 34.99

MEAT

All of our meat is Certified Angus Beef natural fed to assure best quality

14OZ BLACK ANGUS N.Y. SIRLOIN *
Center cut grilled to perfection. Served with mashed potato and vegetable 36.99

CENTER CUT PORK CHOP * (GC)
16 oz center cut Frenched pork chop grilled with chipotle maple glaze. Served with mashed potato and vegetable 26.99

GRILLED BEEF TIPS *(GC)
Sautéed mushrooms, peppers and onions. Served with mashed potato and vegetable 26.99

PORTUGUESE STEAK *
Sirloin steak seared in a cast iron pan sautéed with olive oil, garlic, lemon butter, white wine & beer. with Gonsalves red pepper relish and Goya seasoning. Topped with a fried egg over rice. Served with homemade cut Portuguese potato chips 26.99

KIDS MENU

Only for 12 and under
Hoodsie Cup included with each kids meal

CHEESEBURGER with fries 8.99

GRILLED CHEESE with fries 7.99

MAC & CHEESE 6.99

PASTA AND SAUCE 6.99

PASTA WITH MEATBALLS 8.99

CHICKEN FINGERS with fries 8.99

CHICKEN PARMESAN with pasta 8.99

SIDES

SAUTÉED BABY SPINACH 6.99

MASHED POTATO 4.99

CREAMED SPINACH 6.99

PASTA WITH MARINARA 5.99

SAUTÉED ONIONS 6.99

SAUTÉED MUSHROOMS 6.99

SAUTÉED MUSHROOM & ONION 6.99

SIDE RISOTTO 6.99

ONION RINGS 6.99

FRENCH FRIES 4.99

CURLY FRIES 5.99

SWEET POTATO FRIES 5.99

FAMILY STYLE

Served with Sourdough Bread

For 2 | For 4

ITALIAN COMBO 34.99 | 68.99
Chicken Parmesan, Eggplant Parmesan, Meatballs served over angel hair pasta

CHICKEN PARMESAN 34.99 | 68.99

FETTUCINI ALFREDO 33.99 | 66.99

ADD CHICKEN 8.99 | 16.99

ADD SHRIMP 14.99 | 28.99

ADD BROCCOLI 6.99 | 12.99

ADD BREADED CHICKEN 10.99 | 20.99

FETTUCINI BOLOGNESE 34.99 | 68.99

VEAL PARMESAN 44.99 | 90.99

Prices subject to change due to market conditions. Please visit us at all our locations

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