



**6 Holmes Street
Mystic, CT 06355**

860-536-0448
SPECIALS DAILY
Monday – Thursday 4 – on
Friday – Sunday 12 – on

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PRIMI
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GARLIC BREAD ~ baked with butter, garlic, parmesan & romano cheese **6**

VEAL MEATBALLS ~ house made topped with our San Marzano tomato sauce **16**

FRIED FRESH MOZZARELLA ~ hand pulled, lightly breaded and sautéed in EVOO **16**

CALAMARI FRITTA ~ local squid and HOT cherry peppers tossed with seasoned bread crumbs and PAN SEARED IN EVOO until soft and tender served with marinara sauce **16**

BROCCOLI RABE w/Sausage ~ sautéed with garlic, lemon, parmigiano, romano cheese **14**

CHARCUTERIE PLATE ~ salami, prosciutto, local soupy, coppa, aged cheddar, Parmesan reggiano, Danish blue cheese, pepper relish, New York flatbread **20**

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INSALATA
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HOUSE SALAD ~ mixed greens and vegetables with a choice of freshly prepared dressings **9**

CAESAR ~ hearts of romaine with AJ's intense garlic dressing, croutons, parmesan and freshly grated romano cheese **14**

PEAR SALAD ~ with raspberry vinaigrette, gorgonzola, pears, mixed greens, raisins and candied pecans **15**

APPLE SALAD ~ with apple butter dressing, gorgonzola, apples, mixed greens, raisins and candied pecans **15**

FRESH MOZZARELLA ~ hand pulled in house mozzarella, vine ripe tomatoes, basil pesto and field greens **16**

add chicken 8 add shrimp 10 add Pub steak 9

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PIZZA
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AJ'S CHEESE PIZZA ~ mozzarella and marinara sauce **16**

MARGHERITA ~ fresh mozzarella, crushed plum tomatoes and basil **18**

FOUR CHEESE ~ tomato sauce, mozzarella, ricotta, gorgonzola and parmesan **19**

SOUPY & ROAST GARLIC ~ crushed plum tomatoes and mozzarella **20**

COURTYARD ~ grilled chicken, oven roasted tomatoes, pesto, tomato sauce, ricotta & mozzarella **19**

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ENTREES
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AJ'S BURGER ~ Chuck, Short Rib, Brisket, Foie Gras, American Cheese, charred onions served on a buttered brioche burger bun with a petite Caesar salad **18**

MEATBALL GRINDER ~ served with a petite Caesar salad **14**

LOBSTER ROLL ~ 4oz of fresh picked Canadian lobster, warmed in butter, served on a New England buttered brioche roll served with a petite Caesar salad **21**

HOUSEMADE LASAGNA ~ **21**

HOUSEMADE EGGPLANT PARMESAN ~ San Marzano tomato sauce and mozzarella cheese with rigatoni **24**

POLLO PUTTANESCA ~ grilled chicken breast, roasted garlic, capers, kalmata olives, pepperoncini and rigatoni, plum tomatoes and gorgonzola **24**

QUATTRO FORMAGGIO ~ rigatoni tossed with marinara, ricotta, romano, parmesan and mozzarella **23**

MANICOTTI & SAUSAGE ~ topped with our marinara, romano, parmesan and mozzarella **22**

BOLOGNESE ~ a rich, meaty, tomato sauce with mushrooms and housemade pappardelle **26**

CHICKEN ALFREDO ~ tossed with grilled chicken, sun dried tomatoes and pesto **24**

SEA SCALLOPS ~ in a sundried tomato, vodka cream sauce with mushrooms, peas and rigatoni **28**

CARBONARA ~ sausage, peas, bacon, mushrooms in a Alfredo sauce with pappardelle **27**

RIGATONI & MEATBALLS ~ topped with our San Marzano tomato sauce **20**

CHICKEN PARMESAN ~ San Marzano tomato sauce and mozzarella cheese with rigatoni **24**

VEAL PARMESAN ~ San Marzano tomato sauce and mozzarella cheese with rigatoni **28**

SHRIMP SAUTÉ ~ jumbo shrimp sautéed with artichoke hearts, rigatoni, roasted peppers and olives in a garlic, wine and tomato sauce **28**

CHICKEN MARSALA ~ boneless chicken breast in a mushroom marsala wine sauce served with gnocchi **25**

NEW YORK SIRLOIN ~ 16oz of prime sirloin seared with Montreal spice, topped with sautéed mushrooms **45**

LOBSTER AGNOLOTTI ~ ravioli filled with Canadian lobster meat tossed in a light Alfredo sauce with broccoli, mushrooms and shelled Canadian lobster meat **29**

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DESSERT Fresh Made on Premises
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CANNOLI ~ 6 | **TIRAMISU** ~ 12 | **COCONUT CAKE** ~ 10

CHOCOLATE BAG FOR TWO ~ 18