



CASUAL DRINK
COMFORTABLE FOOD

WINE

-glass or bottle-

glass

FEATURE

Ask About Our Select Wines Featured Weekly

SPARKLING WINE 8.

Mionetto Prosecco

HOUSE WINES 7.

Pinot Grigio
Chardonnay
Riesling
Merlot
Pinot Noir
Cabernet Sauvignon

WHITE WINES 8.5

Villa Angoris Sauvignon Blanc
Ca'Montini Pinot Grigio
Irony Chardonnay

RED WINES 8.5

The Crusher Petite Syrah
Melini Chianti
J. Lohr Cabernet Sauvignon

BEER

-bottle or draft-

CRAFT

Ask About Our Specialty Selections
of Micro Brews, Malts, & Beer Bubbly

DRAFT BEER 4.75

-Exclusively On Tap-

Locally Brewed Beers Each Have Their Own
Individual Characteristics in Taste, Color,
and Body, Try One of the Many Local Beers
Offered Here at The Bradford.

DOMESTIC 4.

Narragansett
Narragansett Light
Coors Light
Miller Lite
Sam Adams

IMPORTED 5.

New Castle
Amstel Light
Heineken
Corona Extra
Palm

SPECIALTY MARTINIS

-shaken or stirred-
10.5

DIRTY

Choice of Vodka, Olive Juice and
Stuffed Olives

OO7

Damrak Gin, Vodka, Mionetto Prosecco
and a Lemon Twist

PICKLE

SVEDKA Vodka, Pickle Juice, garnished
with a Pickle and Lemon Wedge

MACINTOSH

Evan Williams Bourbon, Amaretto,
Apple Schnapps and an Apple garnish

CHOCOLATE

SVEDKA Vanilla, Amaretto, Carolyns Irish
Cream, Kamora, Chocolate Syrup and
a Cherry garnish

ESPRESSO

SVEDKA Vanilla, Tia Maria, Frangelico,
Illy Espresso, garnished with Espresso Beans

SNICKERS BAR

SVEDKA Vodka, Carolyns Irish Cream,
Frangelico, Amaretto, Kamora with a
Chocolate, Caramel and Peanut Rim

THE SKYLINE

Whipped Pinnacle Vodka, Triple Sec,
splash of Cranberry Juice garnished with
a Lemon Twist

SKITTLE BOMB

SVEDKA Clementine, SVEDKA Citrus,
SVEDKA Cherry, SVEDKA Grape topped
with Red Bull and a Cherry

VERY BERRY

Blueberry Vodka, Frangelico and
Raspberry Liqueur garnished with
Fresh Berries and Mint

PAMA KISS

PAMA Pomegranate Liqueur, Sour Apple
and Cranberry Juice garnished with Berries



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STARTERS

-appetizers & salads-

- CALAMARI** 12.5
TRADITIONAL-Pan Fry, Pepperoncini and Marinara
-Or-
CAPRESE-Diced Tomato, Pepperocini and Balsamic reduction
- SICILIAN CROSTINI** 10.0
Seasonal Mushrooms and fresh Sicilian Sausage sauteed in Olive Oil and served on Crostini
- SEMI-PASTO** 10.5
Fresh Mozzarella, Tomato, Roasted Red Peppers, Assorted Olives, Basil, Warm Crostini, Olive Oil and Balsamic
- SHRIMP DIJON** 12.0
Sauteed Jumbo Shrimp in a House Made Sherry-Dijon Barbeque Sauce served on Crostini
- MEATBALLS AND SHOESTRINGS** 8.5
House Made Meatballs, Mixed Greens and Balsamic, Shoe String French Fries Dressed with Grated Parmesan Cheese
- CEASAR** 7.5
Fresh Romaine Lettuce and homemade Caesar Dressing
- ARUGULA** 9.5
White Raisins, Pistachios, Parmesan, Lemon and Olive Oil
- CRIPS GREENS** 10.0
Crisp Salad lightly tossed in a House-Made Blueberry Pomegranete Vinagrette accompanied with Prosciutto di Parma, Shaved Parmigiano Reggiano, Olives and Diced Tomatoes

Add to any salad Grilled Chicken 4.00 or Shrimp 6.00

\$20 Credit Card Minimum

BAR BITES

-served with shoestring fries-

- STEAK & CHEESE** 10.5
Shaved Sirloin sauteed with Caramelized Onions and Mushrooms topped with Sharp Provolone Cheese
- THE BRADFORD BURGER*** 9.5
10 oz. Burger topped with Sautéed Mushrooms and Caramelized Onions, American Cheese and Wasabi Mayo
- BLUE BURGER*** 9.5
10 oz. Burger topped with Sautéed Mushrooms and Caramelized Onions, Danish Blue Cheese and a Spicy Aioli
- THE ATWELLS BURGER** 9.5
10 oz. Burger topped with Caramelized Onions, Sautéed Mushrooms, Marinara and Melted Provolone Cheese
- DOWN CITY BURGER*** 9.5
10 oz. Burger topped with House Made Barbeque Sauce, Bacon and Cheddar Cheese
- CHICKEN PESTO** 10.0
Grilled Chicken, Roasted Red Peppers, Fresh Mozzarella, Frisse and Pesto Aioli
- THE PARMIGIANA**
Your Choice topped with House Made Gravy and shredded Mozzarella
•Meatballs 8.5 •Chicken 9.5 •Veal 10.5
- PASTA**
-served with toast points-
- RIGATONI NORCINI** 17.0
Tube Pasta served in a Light Cream Sauce with sauteed Sweet Italian Sausage and flavored with Parmigiano Reggiano Cheese and a dash of Nutmeg
- MUSHROOM FETTUCCINI** 10.5
Flat Pasta served with sauteed Seasonal Mushrooms and Tomato Chunks tossed in a Light Tomato Broth
- MEATBALL FUSILLI** 13.5
Spiral Pasta with Meatballs and Sausage covered in House Made Gravy, Parmigiano Reggiano Cheese and Basil
- CHICKEN PENNE** 13.5
Angled Tube Pasta tossed in a Pink Vodka Gravy and served with Grilled Chicken
- LINGUINI SCAMPI** 17.0
Flat Pasta topped with Sauteed Shallots and Shrimp in a Light Butter Cream Sauce
- PARPADELLE RAGU** 18.0
Thick Flat Pasta served with Braised Chunks of Veal, Pork and Beef our House Made Gravy and topped with Shaved Parmigiano Reggiano Cheese and Basil Flower



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SIGNATURE ENTRÉE

served with House Salad
and Roasted Parmigiano Potatoes

GRILLED NEW YORK STRIP* 18.0
12 oz. Choice Sirloin Char-Grilled to perfection

FRENCH CUT PORK CHOP 17.5
8 oz. Chop Pan Seared with Sage
and Marsala Glace

CRISPY ROMANO VEAL 18.5
Top Round Veal Pan Fried then topped with a
cheese blend and baked to a golden brown

MARSALA
Top Round Veal served with Sauteed Crimini
Mushrooms in our House Made Marsala
Demi-Glace

•Chicken 16.0

•Veal 18.0

FRANCAISE
Egg Battered in our House Made Lemon Butter
Sauce

•Chicken 16.0

•Veal 18.0

STATLER CHICKEN 19.5
A boneless Chicken Breast and Drumette
topped with our House Made Caper Jam-
Piccata Sauce

A'LA CARTE
Veggies - Pasta - Mac & Cheese - Risotto 3.0

Always check our Specials!!!

Meats, poultry and eggs are cooked to consumers' request.
Consumption of raw or undercooked foods of animal
origin may increase your risk of food borne illness*

GRILLED THIN CRUST ARTISAN PIZZAS

SIMPLE SAL 12.0
Fresh Mozzarella and Basil, Ripe Tomato,
Extra Virgin Olive Oil, Balsamic Glace, and
Parmigiano Reggiano

PIZZA BIANCO 12.5
Pepperoncini, Capers, Fresh Mozzarella,
Caramelized Onions, Sun Dried Tomatoes,
Parmigiano Reggiano, Provolone and Ricotta

MAC & FOUR CHEESE 14.0
Sauteed Pasta Bites in a Light Cream Sauce
tops a blend of Four Cheeses then baked
to a golden brown

SMASHED POTATO 13.5
Smashed Red Bliss Potato tops Cheddar
Jack Cheeses then sprinkled with Bacon
and Sour Cream

CARBONARA 13.5
Light Cream Sauce covers Shredded
Mozzarella with Roasted Garlic, Bacon,
Caramelized Mushrooms and Onions

CHICKEN PESTO 14.0
House Made Pesto Spread topped with
Goat Cheese Crumbles, Tomatoes and
finished with a Balsamic Glace

THE HILL 14.5
Sicilian Sausage, House Made Meatballs,
Shredded Mozzarella, dollops of Ricotta
Cheese and Gravy

VEGGIE LOVER 14.5
Roasted Red Peppers, Black Olives,
Caramelized Mushrooms and Onions,
Artichoke Hearts, Vine Ripe Tomatoes and
Fresh Mozzarella

BBQ CHICKEN 14.0
Roasted Red Peppers, Caramelized Onions
and diced Grilled Chicken covered with
blended Cheddar Jack Cheeses then topped
with Basil and Romano Cheese

EDUCATED SAL 15.0
Fresh Mozzarella, sliced Vine Ripened
Tomatoes, Basil, Extra Virgin Olive Oil,
Balsamic Glace and topped with Prosciutto
di Parma