

APPETIZERS

STUFFED MUSHROOMS <i>Mushroom Caps Baked and filled with a mushroom breadcrumb & cheese stuffing</i>	13.50
FRIED TOMATOES <i>Sliced red tomatoes, breaded and pan-fried topped with mozzarella and a creamy tomato and pesto sauce</i>	18.00
PEPE'S CALAMARI <i>Pan-fried calamari tossed in a zesty pepperocini sauce</i>	18.00
FRIED CALAMARI <i>Pan Fried Calamari topped with shaved parmesan and circle of marinara</i>	17.25
ARTICHOKE RAVIOLI <i>Ravioli filled with artichoke hearts and mascarpone cheese, served in a cream tomato and pesto sauce.</i>	18.25
SEAFOOD RAVIOLI <i>Ravioli filled with shrimp, lobster, scallops and marscapone cheese, served in a light cream, garlic and sherry wine sauce with shrimp.</i>	19.75
GARLIC BREAD <i>Add mozzarella cheese 2.00</i>	8.00
FRIED MOZZARELLA <i>Pan-fried mozzarella triangles served with marinara sauce.</i>	15.75

SALADS/SOUPS

ADDITIONS TO ANY SALAD
 Chicken - 8.00 Shrimp - 12.00

Dressings: Golden Italian, Balsamic Vinaigrette, Creamy Caesar, Oil & Vinegar

CAPRESE SALAD <i>Thin sliced fresh mozzarella, tomato topped with a balsamic vinaigrette and fresh basil Add prosciutto 5.00</i>	13.75
GARDEN SALAD <i>Lettuce, tomato, cucumber, olives, onion & pepperocini peppers</i>	Sm 9.00/ Lg 14.00
CAESAR SALAD <i>Romaine lettuce and croutons tossed in creamy Caesar dressing topped with shaved parmesan</i>	Sm 9.00/ Lg 14.00
ANTIPASTO <i>Garden Salad with ham, mortadella, salami, provolone cheese & anchovies.</i>	2 ppl 17.50/ 4 ppl 20.75
SOUP OF THE DAY	Cup 6.00/ Bowl 8.00

PASTA

*Spaghetti, Linguine, Ziti & Angel Hair
 Fresh Pasta: Fusilli - 4.00*

PASTA MARINARA	17.00
PASTA WITH (2) MEATBALLS	18.75
PASTA WITH MEAT SAUCE	20.95
PASTA WITH ITALIAN SAUSAGE	22.95
RAVIOLI <i>Cheese filled with marinara sauce</i>	21.95
BAKED LASAGNA <i>Three cheese, mozzarella, parmesan & ricotta</i>	21.95
PASTA WITH GARLIC OIL	17.00
PASTA WITH CLAM SAUCE <i>Chopped Clams sauteed in garlic and oil with red or white sauce</i>	22.50
<i>Add Shrimp 12.00</i>	
PASTA CARBONARA <i>Pasta in a white cream sauce with pancetta</i>	22.00

EGGPLANT

EGGPLANT PARMESAN <i>Fried eggplant with mozzarella cheese and marinara sauce</i>	22.00
EGGPLANT BRACIOLETTINE <i>Fried eggplant rolled with italian sweet sausage, ham, mortadella & mozzarella cheese, with mozzarella and marinara sauce.</i>	24.50

CHICKEN

CHICKEN CUTLET W/MARINARA SAUCE	23.00
CHICKEN PARMESAN <i>Pan-fried chicken cutlet with mozzarella cheese & marinara sauce.</i>	24.00
CHICKEN & EGGPLANT PARMESAN <i>Pan-fried chicken cutlet with eggplant, mozzarella cheese and marinara sauce</i>	26.95
CHICKEN MARSALA <i>Boneless sliced chicken breast sautéed with mushrooms and ham in a butter and marsala wine sauce.</i>	25.00
CHICKEN CACCIATORE <i>Boneless sliced chicken breast sautéed with peppers, mushrooms, and onions in a marinara sauce.</i>	25.00

VEAL

VEAL CUTLET WITH MARINARA SAUCE	24.00
VEAL PARMESAN <i>Pan-fried veal cutlet with mozzarella cheese & marinara sauce.</i>	25.00
VEAL & EGGPLANT PARMESAN <i>Pan-fried veal cutlet with eggplant, mozzarella cheese and marinara sauce</i>	28.50
VEAL WITH LEMON <i>Veal medallions sauted in a lemon sauce</i>	29.95
VEAL SCALOPPINE MARSALA <i>Veal medallions sautéed with mushrooms and ham in a butter and Marsala wine sauce</i>	29.95
VEAL CACCIATORE <i>Veal medallions sautéed with peppers, mushrooms & onions in a marinara sauce.</i>	29.95

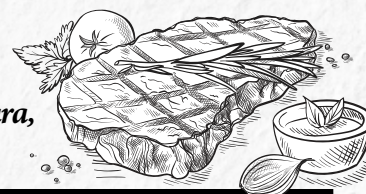
HOUSE FAVORITE ENTREES

*CHICKEN ANGELIQUE <i>Two boneless chicken breast, breaded and stuffed with prosciutto, mortadella and mozzarella cheese, served with a choice of Marsala Wine or Sorrento sauce (pink cream sauce with mushrooms)</i>	26.95	*DIPEPPO	CHICKEN 25.00 SHRIMP 27.00 COMBO 30.50 <i>Chicken, Shrimp, or a combination of both, broccoli and ziti, sautéed with butter and garlic, topped with parmesan cheese</i>
*PASTA PESTO - CHICKEN 25.00 SHRIMP 27.00 COMBO 30.50 <i>A cream, basil and garlic sauce, sautéed with chicken, shrimp or a combination of both, served over pasta</i>		*VEAL SALTIMBOCCA <i>Lightly floured veal stuffed with prosciutto, mushrooms and mozzarella cheese, in a Marsala wine Sauce, topped with mozzarella cheese</i>	29.95
*CHICKEN VILLANESE <i>Boneless, sliced chicken breasts, shrimp, chopped clams and mushrooms served over linguini with a choice of red or white clam sauce</i>	28.50	*EGGPLANT VILLANESE <i>Fried Eggplant layered with fresh ricotta, mozzarella and parmesan cheese topped with marinara sauce</i>	24.50

Before placing your order, please inform your server if a person in your party has a food allergy.
 A 20% gratuity will automatically be added to parties of 6 or more. Prices are subject to change without notice.

Pasta Choices: Spaghetti, Linguine, Ziti & Angel Hair
Fresh Pasta: Fusilli - 4.00

*Eggplant, Chicken, Veal & Steak Entrees serve with pasta marinara, any substitutions is an extra charge.



STEAK, CHOPS & SAUSAGE

STEAK PARMESAN	34.95
<i>Broiled NY Sirloin topped with mozzarella cheese and marinara sauce.</i>	
STEAK MARSALA	34.95
<i>Broiled NY Sirloin topped with mushrooms and ham in a butter and Marsala wine sauce.</i>	
STEAK WITH MUSHROOMS & ONIONS	34.95
PORK CHOPS	(1) 22.75 (2) 30.00
<i>Vinegar peppers, mushrooms & potatoes</i>	
SAUSAGE, PEPPER & POTATOES	24.95

SEAFOOD

CALAMARI	23.50
<i>Fresh calamari sautéed in garlic and oil with a red or white sauce over pasta.</i>	
SHRIMP CACCIATORE OVER PASTA	26.50
<i>Shrimp sautéed with peppers, mushrooms, and onions in a marinara sauce.</i>	
SHRIMP SCAMPI	26.50
<i>Shrimp sautéed in garlic, oil and butter over pasta with a side of garlic bread</i>	
SHRIMP MARSALA OVER PASTA	26.50
<i>Shrimp sautéed with mushrooms and ham in a butter and marsala wine sauce</i>	
LITTLENECKS OR MUSSELS	26.50
<i>Sautéed in onions, garlic, oil and sherry over pasta</i>	
HADDOCK	25.00
<i>Filet topped with a red or white chopped clam sauce over your choice of pasta.</i>	

SIDE ORDERS

Pasta Choices: Spaghetti, Linguine, Ziti & Angel Hair
Fresh Pasta: Fusilli - 4.00

MEATBALLS (2)	7.00	PASTA MARINARA	4.00
SAUSAGES (2)	9.00	PASTA OTHER SAUCE	6.00
SPINACH	6.00	FRESH FUSILLI MARINARA	6.00
BROCCOLI	6.00	FRESH PASTA FUSILLI	
POTATOES	6.50	OTHER SAUCE	8.00

PIZZA AND CALZONES

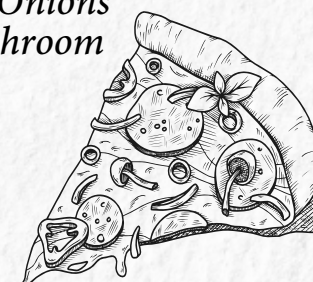
	SMALL 10"	LARGE 16"
CHEESE PIZZA	12.00	17.00
<i>Traditional Tomato Sauce and Shredded Mozzarella</i>		
BIANCO PIZZA	16.25	23.00
<i>Garlic Infused Olive Oil, Shredded Mozzarella and Ricotta Cheese</i>		
PUSHCART PIZZA	16.00	24.00
<i>Garlic Infused Oil, Light Traditional Tomato Sauce, Sliced Tomatoes, Fresh Mozzarella, Basil</i>		
CARMALENO'S PIZZA	17.00	26.00
<i>Traditional Tomato Sauce, Sausage Slices, Mushrooms, Peppers, Onions & Shredded Mozzarella</i>		
SHRIMP SCAMPI PIZZA	17.50	27.50
<i>Shrimp sautéed in garlic, oil & Butter topped with Shredded Mozzarella</i>		
CHICKEN PARMESAN PIZZA	16.00	25.00
<i>Pan-fried Chicken Cutlet with Mozzarella Cheese, Marinara & Parmesan Cheese</i>		
VEGGIE PIZZA	16.00	23.25
<i>Traditional Tomato Sauce, Shredded Mozzarella Cheese, Onions, Mushrooms, Olives & Green Peppers</i>		
NORTH END PIZZA	18.25	28.50
<i>Garlic Infused Oil, Tomato Sauce, Mozzarella, Roasted Peppers, Carmelized Onions & Grilled Chicken</i>		
CREATE YOUR OWN PIZZA	1.99	2.99
<i>Choose a pizza from the above then add toppings</i>		
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CHEESE CALZONE	13.75	17.50
ITALIAN COLD CUT CALZONE	17.50	21.75
HAM, MOZZARELLA & RICOTTA CALZONE	17.50	21.50
SPINACH & CHEESE CALZONE	17.50	21.50
CHICKEN PARMESAN CALZONE	18.50	22.00
CREATE YOUR OWN - EACH TOPPING	1.99	2.99
<i>Begin with the Cheese calzone then add toppings</i>		

PIZZA & CALZONE TOPPINGS

Anchovies • Basil • Black Olive • Broccoli • Carmelized Onions
Fresh Mozzarella • Fresh Tomato • Garlic • Ham • Mushroom
Parmesan Cheese • Peppers • Pepperoni
Ricotta • Roasted Pepper • Salami

*Grilled Chicken, Chicken Cutlet & Shrimp
Small 4.00 Large 5.00

*Sausage or Meatball - Small 3.50 Large 4.50



HISTORY OF THE PUSHCART

Pushcarts have been a part of U.S. history since the late 1800's. When immigrants from Western and Eastern Europe migrated to this country to live the "American Dream", many wanted to open a shop, but rarely had enough money to purchase or even rent a space. Determined to make the "dream" into reality, most used what money they did have to buy wood and built a traveling shop or wooden cart where they could sell their wares. Before long, these same entrepreneurs banded together and established a kind of pushcart marketplace.

Perhaps one of the most popular area where pushcart vendors are still quite prevalent is right in Boston. Weekdays at Quincy Market, and every Friday and Saturday at Haymarket, people converge on the city and can buy anything from fruit and fish to watches and jewelry from these vendors.

Named for the pushcarts that were stored in the alley behind the original building, Pat and his family were happy to greet and serve guests with delicious Italian fare that was homemade and always fresh.

Moving forward to 2010, Pat's son Joe along with wife Cheryl and two children Toni-Ann and Joie-Ann have once again brought the pushcart legacy back. Along with the experience and knowledge they have taken the friendly atmosphere, delicious authentic food, and quality service of Pat's Pushcart Restaurant to the North Shore of Boston.

NON ALCOHOLIC BEVERAGES

coke • diet coke • sprite • ginger ale • root beer
orange soda • lemonade • fruit punch
cranberry juice • apple juice • orange juice
grapefruit juice • bottled flat water
bottled sparkling water

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.