

## Welcome to Garofalo's Restaurant at the Higgins Beach Inn

### Soups

**New England Clam Chowder** – A New England tradition of clams, potatoes, onion, and celery simmered in cream; topped with fried leeks 5 cup/ 7 bowl

**Lobster Corn Chowder** – Fresh Maine lobster simmered in cream with roasted corn, red potatoes, celery, and onion 6 cup/ 8 bowl

### Appetizers

**Meatballs from "Hell"** – *Spicy* to a fault; our recipe blends ground beef, pork, and veal with soppressata, dried habeneros, fresh jalapenos, and our boldest Italian spices; served with marinara sauce and grated parmesan 9

**Mussels** – Fresh Maine cultivated mussels tossed with pancetta, grape tomatoes, garlic, and white wine 12

**Crab Cakes** – Pan-fried fresh Maine crab with bell peppers, onions, and herbs; served with an orange jalapeno aioli 10

**Calamari** – Crisp-fried calamari tossed with red onions, fresh herbs, balsamic vinegar, and shaved Asiago cheese 11

**Bruschetta** - Just the way Bob and Diane were taught on the Amalfi coast of Italy; cherry tomatoes, garlic, fresh basil, and extra virgin olive oil; served on top of oven-roasted focaccia bread 8

**Fried Oysters** – Lightly fried panko-cruste d oysters; served with a caper chili 11

### Salads

**Garofalo's Caesar** – Romaine hearts tossed with a lemon Caesar dressing, Inn-made garlic croutons, and shaved Parmigiano Reggiano cheese 8  
*Add anchovies* 2

**Assorted Greens** – Fresh spring mix with tomatoes, carrot curls, croutons, cucumbers, and shaved red onion; served with a roasted tomato basil vinaigrette 7

**Insalata di Farro** – This recipe was taught to Bob and Diane at a cooking school in Tuscany; farro, tomatoes, garlic, leeks, fresh basil leaves, pine nuts, Parmigiano Reggiano, and basil oil 8

**Diane's Favorite Salad** – Boston bibb lettuce with gorgonzola cheese, pomegranate seeds, toasted pine nuts, hazelnuts, and walnuts; drizzled with a balsamic glaze and herb-infused oil 8

## Salads (cont.)

**Domenic's Antipasto** – Provolone and prosciutto-stuffed finger peppers, feta-stuffed cherry peppers, crispy prosciutto, vine-ripe tomato slices, fresh mozzarella, Parmigiano Reggiano, pine nuts, and other fresh ingredients; drizzled with herb oil and a balsamic reduction; great for two people to share 15

**Add grilled shrimp, calamari, or chicken to any salad** 5

## Entrees

**Short Ribs** – Braised in veal stock for hours; served in a reduction sauce with roasted fingerling potatoes and spinach; tossed with garlic, pancetta, and onions 22

**Beef Tenderloin** – Grilled, marinated tenderloin; finished with a cabernet demi glaze; served with a bacon and asiago gratin and grilled asparagus 27

**Pork Tenderloin** – Char-broiled and served in our Maine blueberry bbq sauce; served with cheddar and walnut corn bread 20

**Atlantic Salmon** – Fresh grilled Maine salmon; served with goat cheese and red pepper ravioli and grilled asparagus; finished with a saffron cream sauce 22

**Baked Haddock** – Fresh baked haddock topped with fresh Maine crab; served with a lobster cream sauce, lemon basil rice and our seasonal vegetable mix 23

**Seafood Risotto** – Lobster, shrimp, scallops, asparagus, and spinach risotto in a lobster cream sauce    **Half portion 15    Full portion 26**

**Garofalo's Seafood Dinner** – A real Maine tradition; battered haddock, scallops, and clams lightly fried; served with French fries, cole slaw, and Inn-made tarter sauce 24

**Local Maine Lobster** – We buy from the neighborhood and serve it steamed or baked-stuffed with shrimp and scallops in a cracker crumb, butter, and wine stuffing served with a lemon basil rice and our seasonal vegetable mix    **Market Price**

**Desert Fire Pasta** (If you like *HOT!* this dish is for you!) –

Gemelli pasta, shrimp, and Andouille sausage; sautéed in a jalapeno cream sauce infused with white wine; garnished with Parmigiano Reggiano 23

**Veal Saltimbocca** – Tender veal medallions sautéed and topped with prosciutto, sage, and Parmigiano Reggiano; served with linguini tossed in a mushroom Madeira sauce 24

**Seafood Pasta Aglio e Olio** – Fresh scallops, shrimp, cultivated Maine mussels, and lobster sautéed together then tossed with extra virgin olive oil, chopped garlic, and linguine; topped with fresh Parmigiano Reggiano 28

**Summertime Scallops** – Pan-seared scallops, toasted almonds, dried cranberries, spinach, and penne pasta; tossed with gorgonzola and white wine 24

**Basil Pesto Pasta** –Penne in a fresh Inn-made basil pesto sauce with sun-dried tomatoes and mushrooms; finished with extra virgin olive oil and Parmigiano Reggiano 15

**Add Chicken 19**

**Putanesca** – Tomatoes and garlic are simmered with anchovies, capers, olives, and red pepper flakes to make this spunky sauce; served over penne Half portion 8 Full portion 17

**Grilled Eggplant Lasagna** – Grilled eggplant between layers of pasta, accompanied by our five cheeses (ricotta, parmesan, provolone, asiago, and mozzarella) stuffing; topped with our Inn-made marinara sauce; served with toasted garlic focaccia points 17

**Spaghetti and Meatballs from “Heaven or Hell”** – An Italian tradition; served with our meatball recipe of veal, pork, beef, and soppressata; mixed with a special blend of herbs and spices (“Heaven”) or mixed with habeneros and jalapenos (“Hell”); all served with our Inn-made marinara; topped with Parmigiano Reggiano 20

**All pasta dishes can be made with gluten-free pasta – please ask your server**

End your meal with one of our Inn-made signature desserts:  
Lemon Tiramisu, Lemon Basil Crème Brulee,  
and dessert specials on a nightly basis

\*\*We accept Visa, MasterCard, American Express & Discover\*\*

\*\*Add 18% for parties of 6 or more\*\*

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.