



220 SAND HILL COVE
NARRAGANSETT, RI 02882

MILLONZI FINE CATERING RUN KITCHEN

Starters

CLAM CAKES

½ doz. 6 doz. 9

Combo Deal 4 clam cakes, cup of chowder 7

SOUTHWEST CHICKEN EGGROLLS

Served with Pico de gallo & spicy ranch 9

*RICE CRISPY CRUSTED SHRIMP

Fried golden brown, served with Thai chili & peach glaze dipping sauce 10

STUFFED QUAHOG

Classic New England stuffing, drawn butter, lemon 5 each

CLAMS CASINO

6 local littleneck clams, herb breadcrumb stuffing, applewood smoked bacon 9

CHICKEN TENDERS

Crispy breaded chicken, tossed with your choice of Thai chili, buffalo or BBQ sauce, vegetable crudité, bleu cheese dip 9

CALAMARI (TWO WAYS)

RI Style - Classic battered & fried tossed with hot pepper relish & served with chipotle aioli 10

Or

Italian Style - Classic battered & fried tossed with gremolata served with fresh crushed marinara sauce 10

SHRIMP COCKTAIL

4 Jumbo shrimp, Bloody Mary cocktail sauce, lemon 12

Soups

NEW ENGLAND CLAM CHOWDER 4/6

RI CLAM CHOWDER 4/6

Salads

Choice of dressings:

Balsamic Vinaigrette, Italian Vinaigrette, Lite Italian Vinaigrette, Ranch, Bleu Cheese, Extra Virgin Olive Oil & Vinegar, Caribbean Mango Vinaigrette

CAESAR

Traditional creamy Caesar dressing tossed with crisp romaine, herb croutons & parmesan cheese 9

DAVE'S ICEBERG "DUNE"

Iceberg wedge, crumbled bacon, cucumber, cherry tomato, creamy bleu cheese dressing 8

FARMERS GARDEN SALAD

Arcadian green salad mix, cucumber, red onion, cherry tomato, kalamata olives 7

GREEK SALAD

Arcadian green salad mix, feta cheese, cherry tomatoes, cucumbers, kalamata olives, choice of dressing 9

EDAMAME & VEGETABLE SALAD

Edamame, black beans, corn & garden vegetable, marinated in a citrus vinaigrette 9

SUMMER SALAD

Sweet corn, tomato, burrata cheese, wasabi peas, grilled onions over baby greens 9

ASIAN MANDARIN SALAD

Baby spinach with crispy chicken breast in a mandarin orange dressing with sliced oranges, toasted almonds, & Lo-Mein noodles 9

Add your choice of the following to any salad:

Lobster Salad 9

Tuna Salad 5

Chicken Salad 5

Lemon Garlic Char-Grilled Chicken ... 5

Char-Grilled Shrimp (3) 7

Cottage Cheese 4

Hot Sandwiches & Burgers

*All sandwiches come with one side & a pickle: Fries, Onion Rings, Cole Slaw, Seasonal Fruit, Cottage Cheese.
Add 1.00 Sweet Potato fries*

FRENCH DIP

Thinly sliced prime rib, caramelized onions, Swiss cheese, served with au-jus, on crispy baguette 12

TUNA MELT

Albacore tuna salad topped with Swiss cheese, served on open faced croissant roll 10

*GALILEE BISTRO BURGER 8 OZ. BURGER

*Served with lettuce, tomato, red onion, choice of American, provolone, Swiss or cheddar cheeses,
served on choice of bread 12 Add: Sautéed Mushrooms 1 Sautéed Onions 1 Bacon 4*

PAPA CHICKEN SANDWICH

Grilled chicken breast, Swiss cheese, Applewood bacon, honey mustard on bulky roll 10

GALILEE POINT

*Marinated, grilled portabella mushroom, sautéed spinach, melted provolone, basil aioli,
sliced tomato, & lettuce on choice of bread 10*

CRAB CAKE BLT

*Golden brown crab cakes, crispy Applewood smoked bacon, fresh greens, ripe sliced tomato,
citrus aioli served on bread of your choice 11*

TOMATO & MOZZARELLA GRILLED FLAT BREAD

Ripe tomatoes, creamy mozzarella, fresh basil & balsamic reduction drizzle 10

*Breads: Potato Roll, White Bulky, Wheat Bread, White Bread, Wheat Wrap, White Wrap, Croissant
(Gluten free wrap, Gluten free bread, please ask server)*

Add bacon to any sandwich 2

Heart Healthy Options:

No salt added to any Entrée, served with steamed vegetables & baked potato.

Oil & vinegar for salad dressing.

All Entrées except pasta dishes come with two sides:

Seasonal Vegetables, Mashed Potatoes, Rice Pilaf, Baked Potato, French Fries, Side Salad, Side Caesar,

Add 1.00 Sweet Potato fries

Cold Sandwiches

LOBSTER ROLL

*Sweet lobster lightly tossed with mayonnaise, red onion, celery, dill & lemon,
served with lettuce on crispy baguette MKT*

TUNA SALAD

*House made Albacore tuna salad lightly tossed with red onion, celery, & mayonnaise,
on your choice of bread with lettuce & tomato 10*

CHICKEN SALAD

*House made chicken salad, lightly tossed with celery & mayonnaise on your choice of bread
with lettuce & tomato 9*

TURKEY SANDWICH

Roasted turkey thinly sliced on your choice of bread, basil aioli, lettuce & tomato 10

ITALIAN GRINDER

*Capicola, Genoa salami, prosciutto, sharp provolone cheese, balsamic marinade, lettuce & tomato
served on crusty baguette 12*

*Breads: Potato Roll, White Bulky, Wheat Bread, White Bread, Wheat Wrap, White Wrap, Croissant
(Gluten free wrap, Gluten free bread, please ask server)*

Add bacon to any sandwich 4

*ADVISORY: Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness.
Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.*

It is the consumer's responsibility to notify staff of any food allergies prior to ordering.

Wine By The Glass

House Wine

Gnarly Head
\$8 gls / \$21 btl

Pinot Grigio
Sauvignon Blanc
Chardonnay

Cabernet Sauvignon
Pinot Noir
Merlot

Red Zinfandel
Malbec
Black(Red Blend)

White Wine

Ruffino Pinot Grigio	\$9
Alta Luna Pinot Grigio	\$9
Santa Margherita Pinot Grigio	\$10
Kendall Jackson Chardonnay	\$9
Mer Soleil Silver Chardonnay	\$9
La Crema Chardonnay	\$10
J-Lohr Chardonnay	\$10
Monkey Bay Sauvignon Blanc	\$8
White Haven Sauvignon Blanc	\$9
Kim Crawford Sauvignon Blanc	\$10
Vendage White Zinfandel	\$7
Cupcake Riesling	\$8
KungFu Girl Riesling	\$8
Cupcake Moscato	\$8
Belleruche Rose	\$8
LaLuca Prosecco (Sparkling)	\$7

Red Wine

Ravenswood Merlot	\$8	Chateau Smith Cabernet	\$9
The Velvet Devil Merlot	\$9	Tom Gore	\$10
Grgich Hills Estate	\$10	J.Lohr Cabernet	\$10
Castle Rock Pinot Noir	\$8	Beringer Knights Valley Cabernet	\$11
Mark West Pinot Noir	\$8	Primal Root Red Blend	\$8
Irony Pinot Noir	\$9	Decoy Red Blend	\$9
La Crema Pinot Noir	\$10	Banfi Chianti	\$8
Meiomi Pinot Noir	\$11	Ruffino Chianti	\$9
Josh Cellar Cabernet	\$8	Ruffino Superiore	\$11
R. Mondavi Cabernet	\$8	Broquel Malbec	\$9
Prelius Cabernet	\$9	Tenuta Santa Maria Pragal	\$11
Justin Cabernet	\$9	Tenuta Santa Maria Valpolicella	\$14
Silver Palm Cabernet	\$9	Ciacci Piccolom d'Aragon	\$10

Red Wines by the Bottle

Castle Rock Pinot Noir	\$21
Mark West Pinot Noir	\$22
Irony Pinot Noir	\$28
Wild Horse Pinot Noir	\$28
La Crema Pinot Noir	\$34
Meiomi Pinot Noir	\$38
Ravenswood Merlot	\$23
The Velvet Devil Merlot	\$25
Grgich Hills Estate Merlot	\$37
Josh Cellars Cabernet	\$23
R. Mondavi Cabernet	\$25
Prelius Cabernet	\$28
Francis Coppola Cabernet	\$28
Justin Cabernet	\$32
Silver Palm Cabernet	\$34
Chateau Smith Cabernet	\$34
J-Lohr Cabernet	\$36
Tom Gore Cabernet	\$39
Ferrari-Carano Cabernet	\$45
Beringer Knights Valley Cabernet	\$48
Thorny Rose Red Blend	\$24
Primal Roots Red Blend	\$26
Decoy Red Blend	\$28
Banfi Chianti	\$24
Ruffino Chianti	\$26
Ruffino Superiore	\$45
Broquel Malbec	\$28
Tenuta Santa Maria Pragal	\$44
Tenuta Santa Maria Valpolicella	\$50
Ciacci Piccolom d'Aragon	\$30
IL Bruciato Bolgheri	\$37

White Wines by the Bottle

Ruffino Pinot Grigio	\$26
Alta Luna Pinot Grigio	\$32
Santa Margherita Pinot Grigio	\$38
R. Mondavi Private Select Chardonnay	\$28
Kendall Jackson "VR" Chardonnay	\$32
Mer Soleil Silver Chardonnay	\$33
La Crema Chardonnay	\$34
J-Lohr Chardonnay	\$36
Ferrari-Carano Chardonnay	\$45
Monkey Bay Sauvignon Blanc	\$22
White Haven Sauvignon Blanc	\$27
Kim Crawford Sauvignon Blanc	\$34
Pascal Jolivet Sancerre	\$28
Vendage White Zinfandel	\$18
Cupcake Riesling	\$21
KungFu Girl Rielsing	\$23
Cupcake Moscato	\$21
Belleruche Rose	\$23
Ruffino Prosecco	\$26
Chandon Brut Classic	\$40
Moet Chandon	\$75