

Wianno Grille

Soups

New England Clam Chowder
Cup 4.95 Bowl 5.95

Soup Du Jour
Cup 3.95 Bowl 4.95

Luncheon Salads

Classic Caesar 7.95
Crisp romaine and house made croutons tossed in traditional Caesar dressing

Wianno House Salad 4.95/8.95
*Organic mixed greens, grape tomatoes, English cucumbers, red onions,
croutons and balsamic vinaigrette*

Greek Salad 9.95
*Romaine and baby spinach with feta cheese, Greek olives, pepperoncini, cucumbers,
grape tomatoes, red onions and house-made Greek dressing*

For the above Salads
Add grilled chicken 4.00 Add seared scallops 6.00 Add grilled shrimp 6.00

Wianno Cobb Salad 12.95
*Boston bibb lettuce, grape tomatoes, hard boiled egg, crisp bacon,
blue cheese, grilled chicken with tomato Roquefort dressing*

Seared Chatham Sea Scallop Salad 14.95
*Served over organic mixed greens with asparagus, crushed almonds
and orange zests with tangerine dressing*

Grilled Flat Iron Steak Salad 15.95
*Served over mixed greens with caramelized onions, grilled portobello,
grape tomatoes, smoked gouda and roasted shallot vinaigrette*

Grilled Salmon Salad 13.95
*Served over baby spinach with sweet onions, cucumber, grape tomatoes
with lemon truffle vinaigrette*

Lobster Salad 17.95

*Fresh lobster meat on a bed of organic mixed greens with grape tomatoes,
English cucumbers, red onions, croutons and tangerine dressing*

Sandwiches

*Shaved Hot Pastrami 9.95 **

Piled high with smoked gouda cheese on a grilled ciabatta roll

*Grilled Chicken Breast 9.95**

With smoked gouda, crisp bacon and honey mustard on a bulkie roll

*Turkey Sliders 10.95**

Two turkey sliders, pancetta, provolone and pesto mayo on Romano rolls

*Grilled Reuben 9.95 **

*Corned beef or roasted turkey, with melted Swiss cheese, sauerkraut
& 1000 island dressing on marble rye*

Turkey Panini 9.95

Roasted turkey, bacon, provolone cheese, pesto mayo on grilled flatbread

Italian Grinder 9.95

*Sweet cappicola, salami, mortadella, provolone cheese with lettuce, tomato,
onion, olives & hot peppers*

Pressed "Cuban" Sandwich 10.95

*Slow roasted pork, peppered ham, Swiss cheese, pickles, grilled onions
& roasted garlic mayo on a grilled flatbread*

Steak Sandwich 8.95

*Shaved rib eye steak on a six inch hoagie roll
Add cheese, onions, mushrooms or peppers 1.25 each*

Hand-Pressed 8 oz Beef Burger 8.95

*Served with lettuce, sliced tomato and red onion on a toasted bulkie roll
add Swiss, American, blue, provolone, smoked gouda, gruyere,
or cheddar cheese 1.25 each
add bacon, portobello, roasted red peppers or caramelized onions 1.50 each*

Fried Chatham Sole 9.95
Crispy Panko crusted filet on a hoagie roll with sweet chili mayonnaise
and shredded romaine

Lobster Salad Roll 17.95
Fresh lobster meat lightly dressed on a six inch hoagie roll

** Order as a half sandwich with Soup du Jour 9.95*
or with Clam chowder 10.95

All sandwiches served with French fries or pasta salad. Substitute sweet potato fries 1.50

Appetizers

Steamed Mussels Dijonaise 8.95
Blue mussels steamed in garlic, white wine and Dijon mustard,
topped with crispy fried leeks

Calamari and Baby Shrimp 11.95
Deep fried with finger peppers, lemon aioli and organic greens

Grilled Feta Cheese 9.95
Marinated olives, red roasted peppers and toasted flatbread

Fried Arancini 8.95
Sicilian risotto fritters, stuffed with fontina cheese and served with chunky
tomato herb sauce

Barnstable Sea Farms Oysters 12.95
Served on the half shell with cucumber mignonette or traditional cocktail
sauce with lemon

Oysters Wianno 12.95
Six Barnstable oysters roasted with pancetta, leeks, spinach, Pernod,
cream & Panko crumbs

Barbecue Pork Cigars 9.95
Slowly braised barbecue pork shoulder with mustard dipping sauce

Turkey Sliders 10.95
With pancetta, provolone cheese and pesto mayo on Romano rolls

Tapas Sampler Plate 12.95
Selection changes daily

Salads

Grilled Romaine Salad 8.95
Lightly grilled with grape tomatoes, grilled onions, parmesan cheese
and balsamic reduction

House Salad 8.95
Mixed greens, tomato, cucumbers, red onions and croutons with
balsamic vinaigrette

Boston Bibb Salad 9.95
Golden delicious apples, dried cranberries, apple wood smoked bacon
and creamy cheddar dressing

Baby Spinach Salad 9.95
Orange segments, red onions, cherry tomatoes and warm bacon vinaigrette

Your Host: Angela & Rick Angelini

Chef: Bryan Newton

Entrées

Grilled Salmon Filet 18.95
With cool curry cream, cashew gremolata, jasmine rice, sautéed sweet peas and leeks

Baked Chatham Haddock 19.95
Pistachio crusted day boat haddock served with
jasmine rice, sautéed spinach, roasted cherry tomatoes and lemon beurre blanc

Chatham Sea Scallops 21.95
Grilled and served over a bed of creamy risotto with garlic spinach and crispy pancetta

Statler Chicken Breast 19.95
Stuffed with prosciutto and sage, served with potato leek cake, sautéed spinach,
lemon and white wine pan sauce

Mixed Grill 20.95

*Grilled Flatiron steak and grilled marinated shrimp
served with roasted Yukon gold potatoes and grilled zucchini*

Grilled 12oz Ribeye Steak 21.95

Served with au gratin potatoes and grilled asparagus over grilled balsamic onion salad

Grilled Pork Porterhouse 18.95

*Served with sea salt roasted Yukon gold potatoes, sautéed asparagus and
a bourbon mustard glaze*

Grilled Lamb Loin Chops 22.95

*Served with broccoli rabe, roasted fingerling potatoes
and topped with blue cheese and a rosemary infused honey drizzle*

Pasta of the Day

Selection changes daily

Additional charge may apply for substitutions