

## FIRST COURSES

### TONIGHT'S OYSTER SELECTION

ISLAND CREEK, DUXBURY, MA \$2.50  
SHIGOKU, DABOB BAY, WA \$2.50

### E. CECCHI FARM FRESH VEGETABLE SALAD

RED AND GOLDEN BEETS, TOMATO, FRISEE, GREEN AND YELLOW BEANS, BROKEN RED WINE VINAIGRETTE \$8-

### HAND-CLIPPED ORGANIC GREENS, STRAWBERRIES AND BOURBON SPICED WALNUTS

WARM GOAT CHEESE TOASTED BAGUETTE, ICE WINE VINAIGRETTE \$5-

### E. CECCHI FARM TOMATO AND MOZZARELLA SALAD

SLICED PARMA PROSCIUTTO, FRESH BASIL, AGED BALSAMIC \$9-

### CHEF'S FARMHOUSE CHEESE PLATE

CHEF'S SELECTION OF EUROPEAN AND DOMESTIC CHEESES WITH ASSORTED BREADS AND CRACKERS \$8-

### GRILLED SEA SCALLOPS

MAPLE PEPPER BACON, ARUGULA, FRESH ORANGES \$12-

### GARLIC AND LEMON GRILLED COLOSSAL SHRIMP

SWEET AND SOUR COCKTAIL SAUCE, ROASTED ASPARAGUS SLAW \$14-

### CORNBREAD CRUSTED CRISPY CALAMARI

BACON, BUTTER, BELL PEPPER AND BASIL MINT CHIMICHURRI \$9-

### FRIED BRUSSELS SPROUTS

CHILI AIOLI \$7-

### "STEAK AND CHEESE" FLATBREAD

BEEF TENDERLOIN, MOZZARELLA, ROASTED GARLIC \$7-

### PAN STEWED CLAMS AND MUSSELS

MAPLE PEPPER BACON, GARLIC, BUTTER, TOMATO, WHITE WINE \$12-

## CHEF'S SELECTIONS

### SUMMERTIME RISOTTO

FARM FRESH PEAS, TOMATO, CORN, SHAVED REGGIANO \$7-  
*ERATH, "PINOT GRIS", WILLAMETTE VALLEY, OREGON, 2007 \$7-*

### SLOW ROASTED GARLIC BULB

8-YR BALSAMIC, E.V.O.O., TOASTED ONION DILL BREAD \$5-  
*RELAX, SCHMITT SOHNE, MOSEL SAAR RUWER, GERMANY, 2007 \$6-*

### AHI TUNA TARTAR

GRILLED PEACHES, JAPANESE FIRE SAUCE, CUCUMBER, GREEN ONION \$13-  
*MIONETTO PR OSECCO BRUT SPARKLING WINE, VENETO, ITALY NV \$9-*

### HERB MARINATED GRILLED DELMONICO

GRILLED VEGETABLES, MAÎTRE D'HÔTEL BUTTER, FRENCH FRIES \$25-  
*KENDALL JACKSON, "GRAND RESERVE", SONOMA COUNTY, CALIFORNIA, 2006 \$11-*

### PAN ROASTED ALASKAN HALIBUT

WASABI WHIPPED POTATOES, GREEN AND YELLOW BEAN SESAME SALAD, ROASTED PUMPKIN SEED OIL \$25-  
*OYSTER BAY SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND, 2008 \$9-*

## MAIN COURSES

### MAPLE ROASTED PORK FLAT IRON

WASHINGTON STATE CHERRY JUS, EGGPLANT FRIES, BROCCOLINI \$18-

### CAJUN SPICED SEARED AHI TUNA

SPICY RED WINE VINAIGRETTE, POTATOES, PICKLING CUCUMBER, TOMATO AND RED ONION SALAD \$24-

### ASIAN SPICED GRILLED KING SALMON

CHILLED JAPANESE VERMICELLI NOODLE SALAD, COCONUT AND KAFFIR LIME SAUCE \$22-

### "TRUE" SAN FRANCISCO CIOPPINO

SHRIMP, SCALLOPS, CLAMS, MUSSELS, FRESH FISH, TOMATO SEAFOOD BROTH, HOT CRUSTY SOURDOUGH \$24-

### GRILLED BEEF TENDERLOIN

SEASONED SEA SALT, WHITE SWEET POTATO PUREE, ASPARAGUS, DOGFISH IPA BÉARNAISE \$24-

### PAN SEARED SEA SCALLOPS

SWEET SUMMER CORN AND POTATO CHOWDER, FARM FRESH PEAS, TOMATOES AND FRISEE \$24-

### GRILLED FILET TOWNEDOS AND SHRIMP

BERKSHIRE BLUE CHEESE CHIPOTLE BROWN SAUCE, SWEET ONION MASHED, GARLICKY SPINACH \$26-

### HERB ROASTED FARM FRESH CHICKEN

PEARL ONIONS, BABY CARROTS, PEAS, LEMON GARLIC PAN JUS, WHITE SWEET POTATO MASHED \$18-

**WE PURCHASE FROM LOCAL FARMS AS OFTEN AS WE CAN AND PREPARE 99% OF OUR MENU IN HOUSE**

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS*

*WE ARE HAPPY TO DISCUSS AND ATTEMPT TO ACCOMMODATE YOUR SPECIAL DIETARY REQUESTS*

07-30-09

1338 MEMORIAL AVE, WEST SPRINGFIELD MA 01089

PHONE: 413.241.8888 FAX: 413.241.8887

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## ACCOMPANIMENTS

MASHED POTATOES  
SWEET ONION MASHED POTATOES  
HOUSE CUT FRENCH FRIES  
ORECCHIETTE PASTA ALIO E OLIO  
CHILLED VERMICELLI NOODLE SALAD

SAUTÉED SPINACH  
SAUTÉED ASPARAGUS  
SAUTÉED BROCCOLINI  
SAUTÉED GREEN AND YELLOW BEANS  
EGGPLANT FRIES

\$4-

## SPECIALTY MARTINIS

### PINEAPPLE UPSIDE DOWN CAKE

V1 INFUSED PINEAPPLE VODKA, VANILLA VODKA,  
PINEAPPLE JUICE, GRENADINE

### THE "DR. B"

BLUBERRY STOLI, TRIPLE SEC, LEMONADE, CHAMBORD

### ALMOND JOY MARTINI

3-OLIVES CHOCOLATE, FRANGELICO, MALIBU

### "SLIM'S" PALET-TINI

3-OLIVES ORANGE, 3-OLIVES RASPBERRY, CHAMBORD,  
WHITE CRANBERRY

### POMEGRANATE MARTINI

V1 VODKA, POM JUICE, COINTREAU

### GRAPEFRUIT MARTINI

ABSOLUT RUBY RED VODKA, CRANBERRY JUICE, COINTREAU,  
FRESH SQUEEZED LIME

### "FIRE AND ICE" JALAPEÑO MARTINI

JALAPEÑO AND GINGER INFUSED V1 VODKA,  
CUCUMBER SLICE

### GINGER MARTINI

V1 VODKA, DOMAINE DE CANTON GINGER LIQUEUR,  
FRESH LEMON JUICE, TWIST

### WATERMELON COSMO

3-OLIVES WATERMELON VODKA, COINTREAU,  
CRANBERRY JUICE

### CAPPUCCINO MARTINI

3-OLIVES VANILLA, FRESH ESPRESSO, BAILEY'S

### CANTALOUPE MARTINI

KETEL ONE VODKA, WATERMELON LIQUOR, ORANGE JUICE,  
FRESH LIME JUICE

### THE JALE BERRY MARTINI

TANQUERAY GIN, COINTREAU, FRESH LIME JUICE,  
FRESH BLACKBERRIES, JALAPENO SLICE

### ROOT BEER FLOATINI

3-OLIVES VANILLA, 3-OLIVES ROOT BEER, LICOR 43,  
VANILLA ICE CREAM

## COCKTAIL SELECTIONS

### CAIPIRINHA

BELEZA PURA CACHAÇA LIQUOR, FRESH LIMES, SUGAR CANE

### GODZILLA

TY KU LIQUOR, COGNAC, ORANGE TWIST

### V1 SUMMER SUNRISE

V1 VODKA, ORANGE SPARKLING SAN PELLEGRINO,  
GRENADINE

### LATTITUDE "COOLAIDE"

VODKA, SOUTHERN COMFORT, AMARETTO, ORANGE JUICE,  
GRENADINE

### POMEGRANATE MOJITO

BACARDI, PAMA, MINT, LIMES, CANE SUGAR, SPRITE SODA

### ARNOLD PALMER'S FATHER'S TEA

MR. WEEDS SWEET TEA VODKA AND LEMONADE

### PEACH PATRON MARGARITA

PATRON TEQUILA, PEACH PUREE, COINTREAU,  
FRESH LIME JUICE, SWEET & SOUR

## DRAFT BEERS

STEEL RAIL, EXTRA PALE ALE  
ALLAGASH WHITE  
BASS ALE  
GUINNESS  
DOGFISH HEAD, 60 MINUTE IPA  
STELLA ARTOIS  
SIERRA NEVADA, EXTRA PALE ALE  
SPATEN MAI BOCK  
PABST BLUE RIBBON  
SAM ADAMS SUMMER ALE  
HARPOONS' U.F.O., HEFEWEIZEN  
SHOCK TOP, BELGIAN WHITE

## WHITE WINES

### SPARKLING

MIONETTO PROSECCO BRUT, VENETO, ITALY NV \$9-  
BANFI ROSA REGALE, PIEDMONT, ITALY, 2007 *SWEET SPARKLING* \$10-  
VEUVE CLICQUOT BRUT YELLOW LABEL, REIMS, FRANCE NV *HALF BOTTLE* \$38-

### CHARDONNAY

CAMELOT, SANTA ROSA, CALIFORNIA, 2006 \$6-  
CLOS DU BOIS, SONOMA RESERVE, RUSSIAN RIVER VALLEY, CALIFORNIA, 2007 \$11-  
LOUIS JADOT, "BOURGOGNE", BEAUNE, FRANCE, 2006 \$12-

### SAUVIGNON BLANC

NOBILO REGIONAL COLLECTION, MARLBOROUGH, NEW ZEALAND, 2008 \$7-  
OYSTER BAY, MARLBOROUGH, NEW ZEALAND, 2008 \$9-  
KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND, 2008 \$10-

### RIESLING

RELAX, SCHMITT SOHNE, MOSEL SAAR RUWER, GERMANY, 2007 \$6-

### PINOT GRIGIO

MEZZACORONA, TRENTO, ITALY, 2007 \$7-  
ERATH, "PINOT GRIS", WILLAMETTE VALLEY, OREGON, 2007 \$8-

## RED WINES

### CABERNET SAUVIGNON

AVALON, SONOMA COUNTY, CALIFORNIA, 2007 \$6-  
SPELLBOUND, NAPA VALLEY, CALIFORNIA, 2007 \$8-  
KENDALL JACKSON, "GRAND RESERVE", SONOMA COUNTY, CALIFORNIA, 2006 \$11-

### MERLOT

TRAPICHE, MENDOZA, ARGENTINA, 2005 \$5-  
TOASTED HEAD, NORTH COAST, ESPARTO, CALIFORNIA, 2004 \$9-

### PINOT NOIR

CONO SUR, COLCHAGUA VALLEY, CHILE, 2006 \$5-  
HANGTIME CELLARS, NAPA VALLEY, CALIFORNIA, 2007 \$9-  
LA CREMA, SONOMA COAST, CALIFORNIA, 2006 \$11-

### SHIRAZ

ROSEMOUNT, SHIRAZ, DIAMOND LABEL, AUSTRALIA, 2006 \$7-

### ZINFANDEL

GNARLY HEAD, OLD VINE, LODI, CALIFORNIA, 2006 \$7-  
SEVEN DEADLY ZINS, LODI, CALIFORNIA, 2007 \$8-

### MALBEC

TRAPICHE, "OAK CASK", MENDOZA, ARGENTINA, 2007 \$7-

### SPECIAL REDS

TAPEÑA, TEMPRANILLO, RIOJA, SPAIN, 2007 \$7-  
THE TILLERMAN, HOOK & LADDER, RUSSIAN RIVER VALLEY, CALIFORNIA, 2006 \$9-  
VILLA CAFAGGIO, CHIANTI CLASSICO D.O.C.G., VENDEMMIA, ITALY, 2006 \$11-

## PRIVATE DINING

LATTITUDE IS NOW AVAILABLE  
FOR BREAKFAST, LUNCH, DINNER  
AND LATE NIGHT...

WE HAVE A COUPLE OF DIFFERENT OPTIONS AT THE RESTAURANT  
FOR HOSTING YOUR NEXT PRIVATE EVENT.

THE "DAIGNEAU ROOM" CAN ACCOMMODATE  
8 TO 10 GUESTS BUT HAS NO A/V CAPABILITIES.

THE "WINE ROOM" CAN ACCOMMODATE  
16 TO 18 GUESTS AND IS FULLY A/V OUTFITTED  
WITH INTERNET, CABLE, PLASMA MONITOR AND LCD HOOK UPS.

THE RESTAURANT IS AVAILABLE ON SATURDAY AFTERNOONS  
OR SUNDAY'S FOR PRIVATE FUNCTIONS.

PLEASE CALL US AT 413.241.8888 OR  
EMAIL: [SCOTT.MONTEMERLO](mailto:SCOTT.MONTEMERLO@LATTITUDE1338.COM) AT  
[SCOTT.M@LATTITUDE1338.COM](mailto:SCOTT.M@LATTITUDE1338.COM)  
FOR ANY ADDITIONAL INFORMATION.

# LATTITUDE

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