## Antipasti

**PROSCIUTTO CON MELONE** - Italian ham and cantaloupe - 9
**ANTIPASTO** - Salami, capacolla, prosciutto, provolone, olives, tuna, anchovies, egg, marinated vegetables - 15
**OSTRICHE CON PESTO** - Oysters pesto (6) - 15
**MOZZARELLA DI CAPRICCIO** - Fresh mozzarella, tomato, basil, extra virgin olive oil drizzle - 12
**FUNGHI AFFOGATI** - Seasonal mushrooms sautéed with garlic, white wine, lemon and butter - 8
**FUNGHI IMBOTITTI** - Stuffed mushroom caps with herbs, breadcrumbs and parmesan - 12

## Insalata

**INSALATA MISTA** - Field greens, cucumber, olives, tomatoes and scallions with our balsamic, lavender, maple vinaigrette dressing - 10 .....with feta - 11.50

## Specialita

**MELANZANE ALLA PARMIGIANA** - Breaded eggplant, marinara, mozzarella and parmesan - 20

## Pasta

**SPAGHETTI CARBONARA** - Eggs, parmesan, marsala wine, bacon - 20
**FORIANA** - From the Isle of Ischia - Pine nuts, walnuts, raisins, anchovies, garlic and herbs -20
**SPAGHETTI CARETIERA** - Fresh tomatoes, fresh basil, garlic, hot peppers and herbs - 20
**SPAGHETTI VONGOLE** - Native littleneck clams cooked in white wine, lemon, garlic and herbs - 24
**SPAGHETTI CON POLPETTE** - Red sauce and meatballs - 19
**SPAGHETTI CON SALSICCIA** - Red sauce and Italian sausage - 19
**SPAGHETTI ALLA MARINARA** - Italian plum tomatoes, vegetables, garlic, herbs - 18
**SPAGHETTI AL BURRO E FORMAGGIO** - Butter, romano cheese, garlic and herbs - 18
**SPAGHETTI CON AGLIO, OLIO E LIMONE** - Garlic, olive oil, lemon - 18
**SPAGHETTI CON FEGATINI DI POLLO** – Organic chicken livers in red sauce - 20
**PENNE RAGU CON VITELLO** – Tender cuts of veal in red sauce over penne pasta - 24
**PENNE PANCETTA** – Pancetta, black olives and fresh tomatoes tossed in olive oil, garlic and herbs over penne pasta - 20

## Carni

**VITELLO ALLA PARMIGIANA** - Breaded veal cutlet baked with house red sauce, mozzarella, parmesan - 25
**VITELLO ALLA MILANESE** - Breaded veal cutlet, butter, white wine, lemon sauce - 25
**VITELLO PICCATO** - Thin slices of veal sautéed in butter with mushrooms in a wine, lemon, herb cream sauce - 25
**BISTECCA PIEMONTESE AL FERRI** - 20 oz. thick cut New York steak, red wine and mushrooms - 33
**PIZZIAOLA LUCIA** - 20 oz. rib eye steak, red wine, marinara, mushroom and olive sauce with small side of pasta - 34

## Pollo

**POLLO ALLA PARMIGIANA** - Breaded chicken cutlet baked with house red sauce, mozzarella, parmesan - 24
**POLLO ALLA MILANESE** - Breaded chicken cutlet in butter, white wine, lemon sauce - 24
**POLLO MADEIRA ALLA FEDERICO** - Chicken breast sautéed with prosciutto, mozzarella, madeira - 24

## Pesce

**CALAMARI IMBOTTITI** - Fresh local squid stuffed with bread, raisins, pine nuts, baked in marinara - 25
**BRODETTO** - Mussels, clams, shrimp, scallops and fish in a marinara sauce over pasta - market price
**COZZE IACONO** - Mussels steamed in olive oil, garlic, herbs, white wine, lemon and parsley - 23
**PESCE 9 RYDER** - Fish of the day broiled in white wine, olive oil, lemon, herbs - market price
**SCAMPI BIANCO OR MARINARA** - Shrimp over pasta in a white wine sauce or marinara sauce - 25
**SOGLIOLA IMBOTTITI** - Flounder stuffed with shrimp, chopped clams, bread crumbs, egg, herbs, baked in white wine, butter - 24

**Gluten-free pasta available on request**
**spaghetti or penne - add 3**
(Prices subject to change without notice)

## Side dishes

**SIDES OF PASTA** - Tomato sauce, marinara, burro, aglio - 7
**VERDURE DEL GIORNO** - Seasonal vegetable - 7

Select a wine from our small but carefully chosen list
or
try a house specialty cocktail

**Nightly Specials**
We offer additonal dishes nightly from Fred and Francis' repertoire of Italian classics....

# After dinner.....

Homemade desserts and Sorbets

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Coffee
Tea
Espresso
Cappucino

•

Cordials
Liqueurs
Cognacs
Ports
Grappas

Enjoy the late afternoon ambiance of
**9 RYDER'S** waterfront vista

Bar opens at 6:00 pm

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Dinner from 6:00 - closiing

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Reservations are recommended

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Water views, bay breezes

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Air Conditioning

•

Visa • Mastercard • Discover

With the blessings of both
Sal DelDeo and Ciro Cozzi
**9 Ryder Seaside Dining**
is committed to
their tradition of excellence
serving fresh local seafood, the best
cuts of beef, veal and chicken, all cooked to order
in slowly simmered homemade sauces carefully
seasoned with fresh herbs and spices

•

**Fred Hemley**
**Francis Iacono**
Chef Proprietors

We hope you will visit us.....
to share the history, the memories
and the ongoing good times that blend
distinctive cuisine with friendship
and charming ambience

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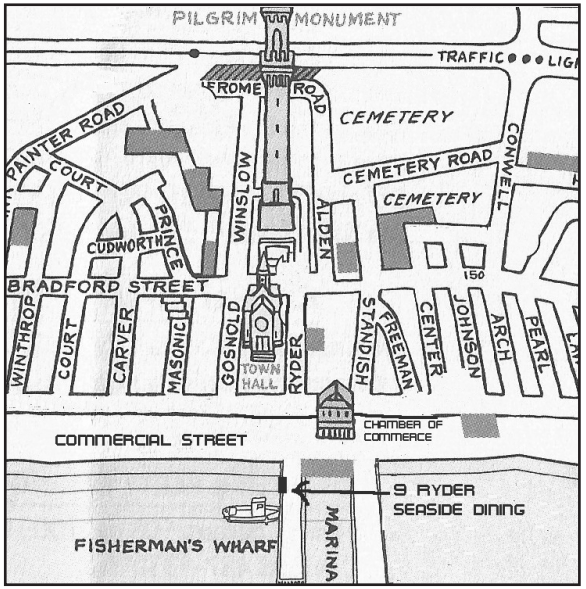
Located at the foot of **Fisherman's Wharf**
near the southwest corner of the
town's municipal parking lot
at **9 Ryder Street Extension**




# 9 Ryder Seaside Dining

9 Ryder Street Extension
Provincetown
Massachusetts 02657

www.9Ryder.com

508.487.9990

Reservations recommended