

## After dinner.....

HOMEMADE DESSERTS AND SORBETS

•  
COFFEE  
TEA  
ESPRESSO  
CAPPUCCINO

•  
CORDIALS  
LIQUEURS  
COGNACS  
PORTS  
GRAPPAS

ENJOY THE LATE AFTERNOON AMBIANCE OF  
**9 RYDER'S** WATERFRONT VISTA

BAR OPENS AT 5:30 PM

•  
DINNER FROM 6:00 - CLOSING

•  
RESERVATIONS ARE RECOMMENDED

•  
WATER VIEWS, BAY BREEZES

•  
AIR CONDITIONING

•  
VISA • MASTERCARD

WITH THE BLESSINGS OF BOTH  
SAL DELDEO AND CIRO COZZI

### 9 RYDER SEASIDE DINING

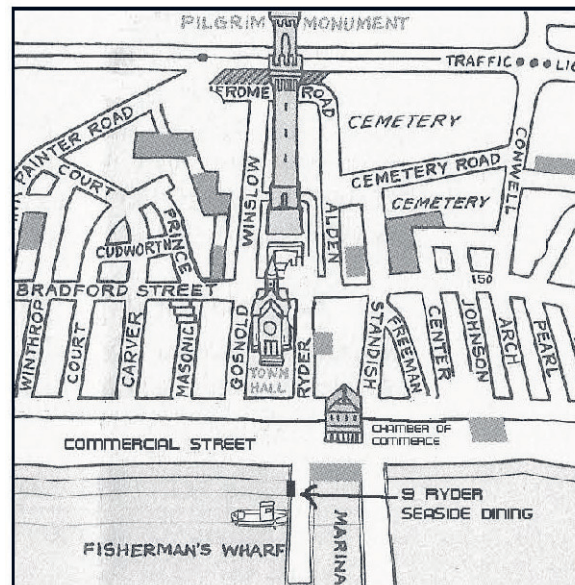
IS COMMITTED TO  
THEIR TRADITION OF EXCELLENCE  
SERVING FRESH LOCAL SEAFOOD, THE BEST  
CUTS OF BEEF, VEAL AND CHICKEN, ALL COOKED TO ORDER  
IN SLOWLY SIMMERED HOMEMADE SAUCES CAREFULLY  
SEASONED WITH FRESH HERBS AND SPICES

•  
**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

•  
LOCATED AT THE FOOT OF **PROVINCETOWN MARINA**  
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

## Antipasti

**PROSCIUTTO CON MELONE** - ITALIAN HAM AND CANTALOUPE - 9

**ANTIPASTO** - SALAMI, CAPACOLLA, PROSCIUTTO, PROVOLONE, OLIVES, TUNA, ANCHOVIES, EGG, MARINATED VEGETABLES - 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 - 22

## 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 - 25

**SPAGHETTI CON POLPETTE** - HOUSE RED SAUCE AND MEATBALLS - 20

**SPAGHETTI CON SALSICCIA** - HOUSE RED SAUCE AND ITALIAN SAUSAGE - 20

**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 HOUSE RED SAUCE - 20

**PENNE RAGU CON VITELLO** - TENDER CUTS OF VEAL IN HOUSE RED SAUCE OVER PENNE PASTA - 25

**PENNE PANCETTA** - PANCETTA, BLACK OLIVES AND FRESH TOMATOES TOSSED IN OLIVE OIL, GARLIC AND HERBS OVER PENNE PASTA - 22

## Carni

**VITELLO ALLA PARMIGIANA** - BREADED VEAL CUTLET BAKED WITH HOUSE RED SAUCE, MOZZARELLA, PARMESAN- 26

**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- 27

**BISTECCA PIEMONTESE AL FERRI** - 20 OZ. THICK CUT NEW YORK STEAK, RED WINE AND MUSHROOMS- 34

**PIZZIAOLA LUCIA** - 20 OZ. RIB EYE STEAK, RED WINE, MARINARA, MUSHROOM AND OLIVE SAUCE WITH SMALL SIDE OF PASTA- 35

## Pollo

**POLLO ALLA PARMIGIANA** - BREADED CHICKEN CUTLET BAKED WITH HOUSE RED SAUCE, MOZZARELLA, PARMESAN- 25

**POLLO ALLA MILANESE** - BREADED CHICKEN CUTLET IN BUTTER, WHITE WINE, LEMON SAUCE- 24

**POLLO MADEIRA ALLA FEDERICO** - CHICKEN BREAST SAUTÉED WITH PROSCIUTTO, MOZZARELLA, MADEIRA- 25

## Pesce

**CALAMARI IMBOTITTI** - 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 - 33

**COZZE IACONO** - MUSSELS STEAMED IN OLIVE OIL, GARLIC, HERBS, WHITE WINE, LEMON AND PARSLEY - 24

**PESCE 9 RYDER** - FISH OF THE DAY BROILED IN WHITE WINE, OLIVE OIL, LEMON, HERBS - 25

**SCAMPI BIANCO OR MARINARA** - SHRIMP OVER PASTA IN A WHITE WINE SAUCE OR MARINARA SAUCE - 25

**SOGLIOLA IMBOTITTI** - FLOUNDER STUFFED WITH SHRIMP, CHOPPED CLAMS, BREAD CRUMBS, EGG, HERBS, BAKED IN WHITE WINE, BUTTER - 25

**GLUTEN - FREE PASTA AVAILABLE ON REQUEST**

**SPAGHETTI OR PENNE - ADD 3**

(PRICES SUBJECT TO CHANGE WITHOUT NOTICE)

## Side dishes

**SIDES OF PASTA** - HOUSE RED 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 ADDITIONAL DISHES NIGHTLY  
FROM FRED AND FRANCIS'  
REPertoire OF ITALIAN CLASSICS....

