

APPETIZERS

Jumbo Shrimp Cocktail	
Housemade Cocktail Sauce & Lemon Wedge.....	17
Sautéed Escarole & White Beans 10	
w/ Char Grilled Sausage	15
w/ Pan Seared Scallops	19
Signatures Antipasto	
Prosciutto di Parma Draped Over Fresh Mozzarella, Roasted Red Peppers, Balsamic Reduction Drizzle	15
Australian Lamb Lollipops*	
White Balsamic Mint Drizzle.....	17
Yellowfin Tuna*	
Pan Seared Rare, Sesame Encrusted, Chilled Seaweed Salad	16
Fried Mozzarella	
Lightly Beer Battered, w/ House Sauce.....	12
Yukon Gold Potato Pierogi	
Caramelized Sweet Onions, Sour Cream Dollop.....	13
Rhode Island Crispy Calamari	
Hot Peppers, Crumbled Gorgonzola & House Sauce.....	16
PEI Mussels	
Choose Fra Dravolo Style or Garlic and white wine.....	17
Appetizer Medley	
Crispy Calamari, Fried Mozzarella, Shrimp Cocktail.....	35

SOUPS & SALADS

Sausage, Escarole & White Bean Soup	
Signatures Specialty	7
French Onion Soup	
Housemade Croutons w/ Mozzarella, Provolone & Swiss.	11
Signatures' Salad	
Fresh Greens, Roasted Beets, Warm Goat Cheese Croquette w/ Sherry Vinegar Emulsion.....	15
Classic Caesar	
Housemade Caesar Dressing, Garlic Croutons & Shaved Parmigiana.....	13
Brass City Salad	
Mixed field greens, cucumber, olive, cherry tomato, tossed in an apricot champagne vinaigrette.....	13

SALAD ENHANCEMENTS

Grilled or Buffalo Chicken **8** Grilled Salmon **11**
Grilled Shrimp **13** 4 oz. Sliced Filet Mignon **16**

PASTA ENTREES

Ricotta Cavatelli & Coarse Grind Sweet Sausage	
w/ Caramelized Onions, Broccoli Rabe & EVOO.....	23
Fettuccine Alfredo	
Housemade Pasta, Sweet Cream & Pecorino Romano English Peas & Prosciutto di Parma.....	24
with Cajun chicken and broccoli 26, with Shrimp.....	28
Penne alla Vodka	
Tossed in Lightly Creamed House Sauce (Whole Wheat and Gluten Free Pasta Available)	19
w/ Shrimp.....	28
Signature Bolognese	
Spaghetti tossed in light cream sauce with sweet Italian sausage & Prosciutto Di Parma	27
Eggplant Rollatini	
Rolled & Filled w/ Ricotta, Served Over Angel Hair w/ House Sauce & Mozzarella	23
Specialty Ravioli	
Chef's Style of the Day	Market
Veal or Chicken Parmigiana	
w/ Angel Hair Pasta, House Sauce & Mozzarella	28/26

RISOTTO... "HOUSE SPECIALTY"

Mushroom	
Forest Mushroom Array.....	16/21
English Pea & Prosciutto	
w/ Pecorino Romano	15/23

SIGNATURE STEAKS*

Grilled Filet Mignon	
8 oz. 39	
USDA Choice Aged New York Sirloin	
12 oz. 36	
Petit Filet Mignon	
5 oz. 28	

Steaks are served with Chef's Style Potato, Vegetable & Frizzled Onions
and Choice of Merlot Demi Glace or Classic Au Poivre
Substitutes: Broccoli Rabe, French Fries 3 Mushroom Risotto 5,
Add stuff Shrimp \$8 each



ENTREES

Veal Saltimbocca	
Pan Seared Veal Scallopini, Mozzarella & Prosciutto, Merlot Demi Glace Pan Sauce, Chef's Style Potato & Vegetable	30
Chicken St. Ginsburg	
Boneless Breast, Breaded & Sautéed in a Sherry Demi Glace, w/ Forest Mushrooms & Mozzarella, Served w/ Chef's Style Potato & Vegetable.....	26
12 oz. Grilled Bone in Pork Chop*	
w/ Sautéed Hot and Sweet Peppers, Chef's Style Potato & Vegetable.....	29
Calves' Liver & Bacon	
Sautéed Onions, Applewood Smoked Bacon, Marsala Pan Glaze, w/ Mashed Potatoes	22
Veal or Chicken Marsala	
Sautéed in a Marsala wine sauce with shitaki mushrooms, with the chef selection of potato and vegetable	28/26
Chicken Française	
Pan Seared w/ Lemon & White Wine, Artichokes, Tomatoes & Capers, w/ Basmati Rice.....	25
Pan Seared Duck a l'Orange*	
Boneless Maple Leaf Farms Breast, Classic Orange-Cognac Sauce, w/ Chef's Style Potato & Vegetable	29
Grilled Salmon	
w/ Basmati Rice & Chef's Style Vegetable	29
Pan Seared Sea Scallops	
Light Citrus Beurre Blanc, w/ Chef's Style Potato & Vegetable	32
Grilled Rack of Lamb*	
Rosemary Merlot Reduction, Chef's Style Potato & Vegetable	33
Shrimp Piccata over Angel hair	
Panko breaded pan seared shrimp in a lemon caper white wine sauce served over angel hair pasta	32
Stuffed Chicken Ala Vance	
Chicken breast, stuffed with spinach, prosciutto, and mozzarella finished with an amaretto cream sauce, served with the chef selection of the potato and vegetable	30

Friday: Pork Osso Bucco
Saturday: Prime Rib

PRIX FIXE MENU

Available Tuesday thru Thursday
Not available on Palace Theater Performance Nights or For
Takeout..

CHOICE OF APPETIZER

Signatures Soup
w/ Escarole, Sausage & Cannelloni Beans
Fried Mozzarella Cheese
Lightly Beer Battered, w/ House Sauce
Rhode Island Crispy Calamari
Hot Peppers, Crumbled Gorgonzola & House Sauce
Mushroom Risotto
Forest Mushroom Array w/ White Truffle Drizzle

CHOICE OF ENTRÉE

Includes Signatures House Salad w/ White Balsamic Apricot Vinaigrette
Chicken St. Ginsburg
Boneless Breast, Breaded & Sautéed in a Sherry Demi Glace,
w/ Forest Mushrooms & Mozzarella, Served w/ Chef's Style Potato &
Vegetable
Chicken Parmigiana
Served Over Angel Hair w/ House Sauce & Mozzarella Cheese
Pan Seared Duck a l'Orange*
Boneless Maple Leaf Farms Breast, Classic Orange-Cognac Sauce, w/
Chef's Style Potato & Vegetable

Calves' Liver & Bacon

Sautéed Onions, Applewood Smoked Bacon, Marsala Pan Glaze, w/ Mashed
Potatoes

Penne alla Vodka w/ Chicken

Tossed in Lightly Creamed House Sauce (Whole Wheat and Gluten Free
Pasta Available)

Chef's Special Ravioli

Chef's Style of the Day

Ricotta Cavatelli & Coarse Grind Sweet Sausage

w/ Caramelized Onions, Broccoli Rabe & EVOO

Grilled Salmon

w/ Basmati Rice & Chef's Style Vegetable

Eggplant Parmigiana

Served over Angel Hair w/ House Sauce & Mozzarella Cheese

6 oz sliced sirloin*

Merlot Demi Glace, w/ Chef's Style Potato & Vegetable

Grilled Half Rack of Lamb*

Rosemary Merlot Reduction, Chef's Style Potato & Vegetable

DESSERT SELECTIONS WITH COFFEE OR TEA

Vanilla Gelato w/ Chocolate Sauce. Mini Cannoli. Creme Brulée. Tiramisu
Appetizer, Salad, Entrée, Dessert & Coffee or Tea

\$32.95

www.SignaturesRestaurantWaterbury.com

Children's Selections Available

*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the
risk of food borne illness.

WINE LIST

Pinot Grigio Danzante, Italy	9/32
citrus fruit and flowers, with hints of pineapple, grapefruit and spices	
House	8/30
Chardonnay Kendall Jackson Vintner's Reserve, Sonoma	10/40
creamy, fruit-driven, emphasizing notes of peach, honeysuckle and pineapple	
Sonoma-Cutrer Russian River Ranches, Sonoma	12/44
crisp, zesty flavors of lemon drop, lime and grapefruit are accented with a nice barrel spice	
House	8/30
Sauvignon Blanc Nobilo, New Zealand	8/28
intense tropical, peach and passion fruit flavors, with a crisp, long finish	
Riesling Relax, Germany	8/28
tastes of pears and apples, medium-sweet, very smooth, low acidity	
Wordly Whites Monsieur Touton White Bordeaux, France	8/28
refreshing aromas and flavors of guava, gooseberry, white currant and grapefruit	
Seven Daughter Moscato, Veneto, Italy	8/28
Worldly Reds Portilo Malbec, Argentina	8/28
ruby-red, fresh and fruity nose, hints of plum, blackberries and a touch of vanilla	
Three Finger Jack	10/36
A hearty red blend of Zinfandel, Cabernet, Malbec and merlot	
Pinot Noir Angeline Sonoma, California	10/40
delicate aromas of raspberry, strawberry and a soft whisper of vanilla	
House Pinot	8/30
Merlot Blackstone, California	8/28
rich fruit aromas, dark cherry and berry aromas and a touch of spicy clove	
House	8/30
Cabernet Sauvignon Z Alexander Brown	10/36
Uncaged, California coastal valley, a big bold flavor yet finishes with an uncommon finesse	
Josh, California	12/45
bouquet is rich with dark fruits, cinnamon, clove and toasty oak flavors	
Justin, Paso Robles	55
rich & concentrated with a subtle finish	
Raymond Reserve, Napa	60
flavors of ripe blackberry, cassis and plum with a lingering finish	
Three Finger Jack Cab	10/36
Bold flavors of black cherry current and hands of black pepper	
Italian Wines Borgese Tuscan Basket Flask Chianti	9/30
the classic red blend from Tuscany, made primarily from the Sangiovese grape	
Carletto Montepulciano d'Abruzzo, Italy	9/30
fine and fresh with bold inviting aromas of cherries and spices	
Luce della Vite Lucenti 'Super Tuscan,' Tuscany	44
black currant, plum and wild cherry with a rich, concentrated finish	
Produttori Bartaresco, Piedmont	70
elegant, supple and delightful with notes of spice, pepper, and black cherries	
Damilano Barolo Lecinquevigne, Piedmont	60
Full bodied with round chewy tannins, great structure and finesse	
Masi Costasera Amarone, Valpolicella	80
powerful bouquet with aromas of baked fruit, herbs and spice	
Sparkling Wines Prosecco, Villa Jolanda, Italy (187 ML)	9
Spumante, Martini & Rossi, Italy	26
Champagne, Moet & Chandon White Star, France	60

BOTTLED BEER

Budweiser, Bud Light,

Coors Lite, Miller Lite, Michelob Ultra

Peroni, Heineken, Corona

DRAFT BEER

6 Rotating Craft Selections

Market Price

SIGNATURES MARTINIS (12)

Hot & Dirty Martini

Titos Vodka, Olive Juice, Pepperoncini Juice

Metropolitan

Stoli Raspberry Vodka, Triple Sec, Lime Juice, Cranberry Juice

Classic Cosmopolitan

Titos Vodka, Triple Sec, Lime, Cranberry

Espresso Martini

Stoli Vanilla Vodka, Kahlua, Espresso, Baileys (optional)

French Martini

Absolut Vodka, Raspberry Liqueur, pineapple Juice, Lime juice

Limoncello Martini

Citron Vodka, Triple Sec, Limoncello

Pineapple Martini

Titos, Pineapple Juice with a cherry

Chocolate Martini

Stoli Vanilla Vodka, Chocolate Liqueur, Splash of cream

Flirtini

Absolut Vodka, Triple Sec, Lime juice, Cranberry Juice, Prosecco

Pear Martini

Absolut Pear Vodka, Mathilde Pear Liqueur, fresh lemon

Pistachio Martini

Stoli Vanilla, Stoli, Amaretto, Frangelico, Midori, touch of cream

Cucumber Martini

Hendrick's Gin, Muddied Cucumber, Simple Syrup

SPECIALTY COCKTAIL

Moscow Mule 10

Lemon, Lime, or Grapefruit. Deep Eddys Vodka, Ginger Beer

Classic Margarita 10

Espolon Blanco, fresh lime juice, orange Liqueur

Italian Margarita 11

Espolon Blanco, fresh lime juice, orange liqueur, Amaretto

Pineapple Jalapeno Margarita 11

Dano's pineapple Jalapeno Tequila, lime juice, orange liqueur, tajin

Vanilla Manhattan

Vanilla Crown Royal 12

sweet vermouth, bitters, luxardo cherry

Elijah Craig Old Fashion 12

Muddled cherry, orange, raw sugar, bitters

Bloody Mary 12

Titos Handmade Vodka, Signature Tomato blend, Tajin

Bees Knees 10

Lemon Infused Seersucker Gin, local honey simple syrup, club soda

Signature Desserts

Add one scoop of gelato to any dessert for an additional 2.95

House made Crème Brule

Lightly baked vanilla custard glazed with caramelized sugar

Tiramisu

Ladyfingers, Espresso Kahlua layered with chocolate shavings & Mascarpone cream

Mini Cannoli

Sweet ricotta cream & chocolate chips, filled fresh

Flourless Chocolate Torte

Gluten Free chocolate torte with raspberry puree, caramel, & chocolate glaze

Chocolate Lava Cake

A warmed, molten dark chocolate center served with fresh vanilla Gelato

SoCo Creamery Gelato

Vanilla, Chocolate, Coconut

Limoncello Cake

Our delicious lemon layered cake