



THE CANDLEWORKS



## LUNCH MENU MONDAY - FRIDAY 11:30 - 2:30

### STUZZICHINO

- Shrimp Cocktail** ..... \$7.95  
Tender shrimp with spicy cocktail sauce.
- Fried Calamari** ..... \$6.50  
Tender squid rings delicately fried topped with parmesan and peppered relish.
- Marinated Artichoke Hearts** .... \$4.95  
Tender artichoke marinated with fresh herbs and spices.

### IN SALATA

- Grilled pollo Con Ce Ci In Salata** \$5.95  
Marinated chicken grilled served on a bed of mesclun lettuce with cherry tomatoes, chick peas, red onions, cucumbers, calomato olives, and served with vinegarettte dressing.
- Avocado Gamberi In Salata** ..... \$5.95  
Fresh mixed greens with avocado and marinated shrimp topped with roasted red peppers and a guacamoli dressing.
- Caesar In Salata** ..... \$3.95  
Romaine lettuce, croutons, parmesan cheese lightly tossed with our anchovy caesar dressing.
- with chicken ..... \$4.95  
with shrimp ..... \$6.95
- Spinach In Salata** ..... \$4.95  
Fresh crisp spinach topped with roasted red peppers, fresh sliced mushrooms, crisp bacon and feta cheese served with vinegarettte dressing.
- Antipasto In Salata** ..... \$5.95  
Grilled zucchini, eggplant, Italian tomatoes and artichokes with thinly slices prosciutto, salami and provolone cheese.

### ZUPPA

- |  | Cup  | Bowl |
|--|------|------|
| <b>Seafood Chowder</b> .....                                   | 1.75 | 2.50 |
| A special blend of shrimp, scallops, fish, potatoes and cream. |      |      |
| <b>Minestrone</b> .....  | 1.50 | 2.00 |
| A hearty blend of fresh vegetables & pasta.                    |      |      |
| <b>Soup du Jour</b> .....                                      | 1.25 | 2.00 |
| Made fresh daily.  |      |      |

### TRAMEZZINO

- All sandwiches served with greens and seasoned fries
- Grilled Veal Alla Giardinara** ..... \$7.95  
Marinated veal with cracked pepper corns, garlic, green and red peppers, grilled onions on a fresh baked roll.
- Fire Roasted Chicken** ..... \$6.95  
Marinated chicken breast with fresh garlic, lemon, herbs grilled with carrots, red onion, tomatoes and monterey jack cheese served on a sourdough roll.
- Vegetarian Candle Wrap** ..... \$5.95  
Freshly sauteed zucchini, broccoli, peppers, mushrooms, sundried tomatoes just to name a few, stuffed in a delicate bread wrap and topped with asiago cheese.
- Candlework's Turkey Club** ..... \$6.95  
Fresh cooked turkey breast sliced thin and topped with crisp bacon, tomatoes, lettuce and mayonnaise.
- Lobster Salad Plate or Roll** ..... Market Price





## ENTREES

### PASTA

- Gamberi Scampi** ..... \$8.95  
Sautéed shrimp with fresh garlic, white wine scampi sauce over angel hair pasta.
- Clam Oreganata** ..... \$6.95  
Fresh little neck & chopped clams with garlic, oregano, served with pesto linguine.
- Pollo Rosa** ..... \$7.95  
Sautéed chicken with sundried tomatoes, broccoli, black olive, olive oil, white wine, roasted garlic, tossed with ravioli.
- Pasta Con Cacio** ..... \$6.95  
Broccoli, sun dried tomatoes, black olives, garlic clove and olive oil, fresh mozzarella tossed with tomato basil penne.

### FRUTTI DI MARE

- Fresh Baked Scrod** ..... \$6.95  
Scrod topped lightly with seasoned bread crumbs.
- Sole Franchise** ..... \$7.95  
Fresh sole sautéed in a lemon caper sauce.
- Candleworks Gamberi** ..... \$7.95  
Sautéed shrimp with garlic, green and red pepper, beer & spices.
- Grilled Swordfish** ..... Market Price  
Served with lemon butter or pesto sauce.
- Scallops Cipolla** ..... \$8.95  
Sautéed scallops with mushrooms, scallion in a sherry cream sauce.
- Fresh Fried Catch of the Day** ..... \$6.95  
Market fresh fish, fried to perfection served with french fries.

### POLLO

- Pollo Padua** ..... \$6.95  
Tender chicken served with vegetables in a garlic ginger sauce.
- Pollo Madeira** ..... \$6.95  
Tender chicken sautéed with mushroom, prosciutto, diced tomatoes, garlic, and Maderia wine.
- Pollo Hawaiian** ..... \$6.95  
Tender chicken breast grilled with pineapple and served with a fresh fruit sauce.
- Pollo Casarce** ..... \$6.95  
Tender chicken sautéed with mushrooms, Madeira wine, balsamic vinegar, plum tomato and garlic.

### VITELLO AND BISTECA

- Veal Picatta** ..... \$7.95  
Tender veal sautéed with garlic and capers in lemon butter sauce.
- Veal Funghi di Bosco** ..... \$7.95  
Veal scallopini sautéed with wild mushrooms in marsala wine sauce.
- NY Sirloin Steak Con Aglio** ..... \$9.95  
8 oz. steak grilled to perfection topped with garlic and oil.



"Thank you for dining with us"

The Rosa Family & Staff



## Brief History of the Candleworks Building

The Rodman Candleworks was built in 1810 by Samuel Rodman, as a factory for the production of spermaceti candles which were made out of raw whale oil. In those days of wood and fire and candlelight spermaceti candles were in great demand because of their superior illuminating power.

Samuel Rodman (1753-1835) was born in Newport, R.I. His father perished at sea in 1766 leaving a widow and seven children, of whom Samuel, then 13 years old, was the oldest and only son. As a result of his father's death, Samuel was launched into the working world at a very early age. In 1789, Samuel married Elizabeth Rotch, daughter of William Rotch, Sr. He joined the Rotch firm which was involved in the whale fishery on Nantucket. In 1798 he moved to New Bedford to start his own business.

Rodman's decision to build the Candleworks was a timely one. The whale fishery was thriving and New Bedford was quickly becoming the whaling center of the world. Whalemen were constantly returning to New Bedford's busy harbour, their ships laden with the rich oil which was to be used in the manufacture of spermaceti candles.

Records show that Charles W. Morgan, who married Rodman's daughter Sarah, was still producing candles in the building in 1845. However, the whaling industry was permanently crippled by the underground oil discovery in Pennsylvania in the 1850's and by the Civil War. By 1867 the city directory no longer mentions the Rodman Candleworks. The whaling industry was dealt a further blow in 1871 when 33 ships were crushed in an ice storm in the Arctic.

The building remained the property of Samuel Rodman's heirs until 1890. In 1908, Charles Brightman, a leading New Bedford contractor, purchased the Rodman Candleworks and used it as his base of operations.

Since 1931 when the building passed out of the ownership of the Brightman family, The Candleworks has seen many changes and during the 1940's and early 1950's the building fell on particularly hard times, including tax claims by the city.

In December 1967, following a fire that damaged the first floor, the New Bedford Redevelopment Authority acquired the property. The building continued to deteriorate until 1977 when two non-profit preservation organizations, the Waterfront Historic Area League (WHALE) and the Architectural Conservation Trust (ACT), joined forces with Mayor John A. Markey and the city to save and restore The Candleworks.

After the building's formal reopening in March 1979, Robert Campbell, The Boston Globe's architectural critic wrote that the ration "was a milestone in the amazing revival of one of the most for restoration old downtowns in New England."



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