

3 Course Prix Fixe

\$42

Appetizers

Ahi Tuna Tartare

Asian Marinade, Toasted Sesame, Mango, Cucumber

Eggplant Rollatini

Four Cheeses, Plum Tomatoes, Mozzarella

Fresh Mozzarella & Prosciutto

Tomatoes, Roasted Peppers, Basil-Olive Oil

Mesclun Field Greens

Roasted Peppers, Pignoli Nuts, Goat Cheese, Cherry Tomatoes, Pancetta, Honey-Balsamic

Garlic Shrimp

Extra Virgin Olive Oil, Garlic, White Wine

Garganelli Con Porcini

Porcini Mushrooms, Peas, Prosciutto, Cream, Parmigiano Reggiano, White Truffle Oil

Entrées

Pappardelle with Braised Short Rib

Mascarpone Cheese, Port Wine-Demi Glace

Organic Scottish Salmon

Lobster Gnoccho, Roasted Mushrooms, Cippolini Onions, Yellow Pepper Coulis

Red Snapper

Crispy Potato Crust, Sautéed Spinach, Chardonnay Beurre Blanc

Chicken Milanese

Lightly Breaded, Arugula, Tomato and Bermuda Onion Salad

Pork Chops

Potatoes, Onions, Sweet or Hot Cherry Peppers

Braised Boneless Short Ribs

Bourbon Sweet Potatoes, Haricots Verts, Oyster Mushroom-Barolo Demi Glace

Aged Bone In-NY Strip Steak (Supplement \$10)

Herb Rubbed, Sautéed Broccoli Rabe, Mashed Potatoes

Desserts

Mascarpone Cheese Cake

Warm Chocolate Ganache Torte

Crème Brulee

please no substitutions