

3 Course Prix Fixe

Appetizers

\$24

Little Neck Clams

Posillipo or Brodetto

Ahi Tuna Tartare

Asian Marinade, Toasted Sesame, Mango, Cucumber

Stuffed Mushrooms

Lump Crab Meat, Chardonnay Beurre Blanc

Eggplant Rollatini

Four Cheeses, Plum Tomatoes, Mozzarella

Organic Mixed Green Salad

Cherry Tomatoes, Goat Cheese, Vinaigrette

Fresh Mozzarella & Prosciutto

Tomatoes, Roasted Peppers, Basil-Olive Oil

Garlic Shrimp

Extra Virgin Olive Oil, Garlic, White Wine

Entrées

Garganelli Con Porcini

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

Taverna Burger

Aged Cheddar, Crispy Pancetta, Mushrooms-Onions, Fries

Organic Scottish Salmon

Lobster Gnoccho, Roasted Mushrooms, Cippollini Onions, Yellow Pepper Coulis, Crisp Basil

Red Snapper

Crispy Potato Crust, Sautéed Spinach, Chardonnay Beurre Blanc

Stuffed Chicken

Roasted Garlic Breadcrumbs, Fresh Herbs, Escarole, Madeira Glace

Braised Boneless Short Ribs

Bourbon Sweet Potatoes, Long Beans, Oyster Mushroom-Barolo Demi Glace

Grilled Pork Chop

Potatoes, Onions, Sweet or Hot Cherry Peppers

Desserts

Raspberry-Ricotta Cake

Tahitian vanilla gelato, moscato-raspberry sauce, whipped cream

Warm Chocolate Ganache Torte

White Chocolate- Raspberry Gelato, Chocolate Sauce

Crème Brulee

Tahitian vanilla custard, caramelized sugar

please no substitutions