

### **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**

##### ***Cavatelli with a Pesto of Broccoli Rabe***

Sweet Italian Sausage, Roasted Garlic, Toasted Pignoli Nuts

##### ***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

##### ***Chicken Milanese***

Lightly Breaded and Topped with Arugula, Tomato and Bermuda Onion Salad

##### ***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**

##### ***Honey Chevre Panna Cotta***

Dried Cherry-Pear-Thyme Compote, Whip Cream

##### ***Warm Chocolate Ganache Torte***

White Chocolate-Raspberry Gelato, Chocolate Sauce

##### ***Mascarpone Cheese Cake***

graham cracker crust, strawberry-vanilla crème anglaise

***please no substitutions***