

### **3 Course Prix Fixe**

#### **Appetizers**

**\$26**

##### **Maine Dutch Mussels**

Posillipo or Brodetto

##### **Ahi Tuna Tartare**

Asian Marinade, Toasted Sesame, Mango, Cucumber

##### **Eggplant Rollatini**

Four Cheeses, Plum Tomatoes, Mozzarella

##### **Organic Mixed Green Salad**

Cherry Tomatoes, Herbs, Goat Cheese, Vinaigrette

##### **Fresh Mozzarella & Prosciutto**

Tomatoes, Roasted Peppers, Basil-Olive Oil

##### **Garlic Shrimp**

Extra Virgin Olive Oil, Garlic, White Wine

#### **Entrées**

##### **Taverna Burger**

Aged Cheddar, Crispy Pancetta, Mushrooms-Onions, Fries

##### **Pappardelle with Braised Short Rib**

Mascarpone Cheese, Port Wine-Demi Glace

##### **Red Snapper**

Crispy Potato Crust, Sautéed Spinach, Chardonnay Beurre Blanc

##### **Organic Scottish Salmon**

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

##### **Chicken Milanese**

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

##### **Braised Boneless Short Ribs**

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

##### **Grilled Pork Chop**

Potatoes, Onions, Sweet or Hot Cherry Peppers

#### **Desserts**

##### **Crème Brulee**

##### **Chocolate Decadence**

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

***please no substitutions***