

# 3 Course Prix Fixe

\$42

## *Appetizers*

### **Mesclun Field Greens**

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

### **Fresh Mozzarella & Prosciutto**

Tomatoes, Roasted Peppers, Basil-Olive Oil

### **Stuffed Mushrooms**

Jumbo-Lump Crabmeat, Chardonnay Beurre Blanc

### **Eggplant Rollatini**

Four Cheeses, Plum Tomato Sauce, Fresh Mozzarella

### **Ahi Tuna Tartare**

Asian Marinade, Toasted Sesame, Mango, Cucumber

### **Little Neck Clams**

Posillipo or Brodetto

### **Garganelli con Porcini**

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

### **Seafood Ravioli**

Shrimp, Scallops, Crabmeat, Asparagus, Ricotta, Sherry Lobster Sauce

## *Entrées*

### **Pappardelle**

Braised Short Ribs, Port Wine Demi Glace, Mascarpone

### **Organic Scottish Salmon**

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

### **Red Snapper**

Crispy Potato Crust, Sautéed Spinach, Chardonnay Beurre Blanc

### **Pork Chops**

Potatoes, Onions, Sweet Cherry Peppers or Hot Cherry Peppers

### **Chicken Milanese**

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

### **Boneless Short Ribs**

Bourbon Sweet Potatos, Chinese Longbeans, King Oyster Mushrooms, Barolo Demi-Glace

### **NY Strip Steak**

Herb Rubbed, Sauteed Broccoli Rabe, Mashed Potatoes (\$10 supp.)

### **Dover Sole Meuniere**

Pan Seared, Grilled Asparagus, Lemon, White Wine (\$14 Supp.)

## *Desserts*

### **Crème Brulee**

### **Mascarpone Cheesecake**

### **Chocolate Ganache Torte**

*please no substitutions*