

## 3 Course Prix Fixe

\$42

### *Appetizers*

#### **Little Neck Clams**

Posillipo or Brodetto

#### **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

#### **Garganelli Con Porcini**

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

#### **Sweet Corn Ravioli**

Ricotta Cheese, Grana Padano, Basil, Brown Butter 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, Sautéed Broccoli Rabe, Mashed Potatoes (\$10 Supplement)

#### **Dover Sole Meuniere**

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

### *Desserts*

#### **Crème Brulee**

#### **Mascarpone Cheesecake**

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

*please no substitutions*