

# *Easter Sunday 2017*

## **FOUR COURSE DINNER** (Children's menu available - 25.00 per child)

### *Appetizer*

**SHRIMP COCKTAIL - \$5 add.**  
3 JUMBO SHRIMP

#### **BUFFALO MOZZARELLA**

Buffalo Mozzarella, Prosciutto di Parma, Beefsteak Tomatoes, Roasted Peppers, EVO.

#### **PORTOBELLO MUSHROOM**

Crispy Polenta, Portobello Mushroom, Spinach, Pomegranate Seeds, Crumbled Goat Cheese.  
Pomegranate Reduction.

#### **FRIED CALAMARI**

Fried Calamari with your choice of Sweet or Hot Tomato Sauce.

#### **BROCCOLI DI RABE & SAUSAGE**

Prepared Hot or Sweet sautéed with Extra Virgin Olive Oil.

#### **SEAFOOD SALAD**

Calamari, Shrimp, Octopus, EVO/lemon dressing.

#### **RIGATONI ALLA NORMA**

Eggplant, Heirloom Cherry Tomatoes, House Made Mozzarella, Garlic, EVO. Shaved Parmigiano.

#### **CHEESE RAVIOLI**

Cheese Ravioli. Walnut Butter Sauce, Fresh Sage.

#### **PACCHERI BOLOGNESE**

Fresh Paccheri. Hearty Meat Sauce made of Veal, Beef and Vegetables. Pecorino Romano and Grana Padano.

### *Salad Course*

#### **RED AND GOLDEN BEET SALAD**

Red and Golden Roasted Beets, Fried Chickpeas, Crumbled Feta, Shallots, Red Wine Vinaigrette.

#### **ARUGULA SALAD**

Baby Arugula salad with pears and Gorgonzola cheese. Champagne dressing.

#### **CAESAR SALAD**

Caesar Salad: Hearts of Romaine Lettuce tossed with Caesar Dressing, Garlic Croutons.  
Topped with White Anchovies.

### *Entree Course*

#### **LAMB OSSO BUCO 65**

Slowly braised Lamb Osso Buco. Citrus gremolata with mustard greens gnocchi.

#### **ROAST FULL RACK OF LAMB 75**

Roast Full Rack of Lamb. Mint Pesto. Forest Mushrooms, Zucchini. Fresh Mint. Mashed Potatoes.

#### **HALF SEMI BONELESS ROASTED LONG ISLAND DUCK 65**

Half semi boneless Roasted Long Island Duck. Port wine sauce, Grappa flavored  
Black Mission Figs Orange Compote. Mashed Potatoes.

**VEAL SCALLOPINE 65**

Sautéed Veal Scallopine. Prosciutto di Parma, Fresh Sage. Served over Spinach, White Wine Sauce.  
Topped with Quail Eggs. Mashed Potatoes.

**GRILLED SALMON 65**

Grilled Salmon, Roasted Fennel, Oyster Mushrooms, Leeks, Pinot Noir sauce. Mashed Potatoes.

**SOLE FRANCESE 65**

Sautéed Spinach, Lobster Raviolo.

**PORK CHOP 75**

Berkshire Center Cut Pork Chop, Hand Cut. Pan-Seared, White Wine, Fennel, Shallots, Crushed Tomato, Capers,  
Parsley, Lemon Zest. Mashed potatoes.

**CHICKEN POSITANO 60**

Chicken Breast Sautéed with Parma Prosciutto, Asparagus, Fontina Cheese.  
Madeira Wine Sauce. Mashed Potatoes.

**VEAL CHOP GIAMBOTTA 75**

Grilled and Oven Roasted. Finished with sautéed peppers, mushrooms and onions.

**BONELESS SHORT RIBS OF BEEF 65**

Boneless Short Ribs of Beef Braised in Red Wine. Balsamic Glazed Cippolini topped with  
Horseradish Chive Butter. Mashed Potatoes & Vegetable.

**HAND CUT FILET MIGNON 75**

Prime Angus 12 oz. Center Cut Grilled Filet Mignon topped with Herb Truffle Butter. Red Wine Balsamic Sauce.  
Mashed Potatoes and Vegetable

**EXECUTIVE CHEF  
Zoran-Zorko Glavan**

*Dessert*

**Tiramisu**

**Decadent Chocolate Ganache Cake**

Served with Fresh Raspberries, Fresh Whipped Cream, White Chocolate Curls.

**Classic Carrot Cake**

Made with Freshly Grated Carrots, Walnuts and a Cream Cheese Icing.

**Classic New York Cheese Cake**

Delicately baked with whipped Cream Cheese.

**PASTRY CHEF  
Miguel Oleaga**