



203-882-1400

Four Course Prix Fixe Dinner

Available Every Day

June 21-Sept 5

\$26 per person

FIRST COURSE

Chef's Daily Amuse Bouche

SECOND COURSE SELECTIONS

Parma prosciutto pizza with fresh arugula, goat cheese, roasted red peppers

Stuffed cherry peppers – prosciutto and provolone

Cheese croquettes - Cabrales blue cheese, quince dipping sauce

Stuffed mushrooms - chorizo sausage and mahon cheese

Fresh melon wedges with thinly sliced Parma prosciutto

Garlic shrimp sautéed spicy garlic sauce

Steamed mussels, chorizo, lemongrass, coconut basil broth, rustic crostini

Fried calamari- crispy and tender, creamy ponzu sauce

Certified Angus meatballs, plum tomato sauce, fresh ricotta

Smokey pork egg rolls, jicama, tomato and avocado salad, coffee barbecue sauce

Broccoli rabe sautéed garlic and oil, grilled sausage

Caprese salad, fresh mozzarella, sliced fresh tomatoes, fresh basil

Baby arugula salad, poached pears, caramelized walnuts, lemon mascarpone dressing

Mesclun salad, baked walnut crusted goat cheese, pears, cava vinaigrette

Spinach salad, shaved fennel, dried cherries creamy Gorgonzola dressing

THIRD COURSE SELECTIONS

Pappardelle Bolognese- veal, pork, and beef ragout served with ribbon pasta, shaved parmigiano reggiano

Crispy salmon -fresh Canadian filet over sautéed spinach, potato puree, grape tomato and red onion garnish, balsamic glaze

Gnocchi and meatballs, plum tomato sauce, fresh mozzarella, parmigiano reggiano, basil

Grilled filet mignon, portobello mushroom, Dijon cognac cream sauce, potato puree

Sea scallops, pan seared, spicy sauce, over saffron risotto

Gorgonzola Chicken- Boneless chicken breast, sautéed portobello mushrooms, gorgonzola sauce, potato puree

Shrimp-sautéed with artichoke hearts, arugula, grape tomatoes, feta cheese, oil cured olives tossed with DeCecco linguine

Veal Valdostana- egg-battered layered with Parma prosciutto and fontina cheese over spinach, demi-glaze

Veal scallopini layered with caramelized onions, portobello mushrooms, roasted peppers and fresh mozzarella served over pappardelle pasta, wine sauce

Roasted pork tenderloin topped with sautéed peppers and onions, balsamic reduction, served with baked cheese polenta

Orecchiette pasta, broccoli rabe, sausage, garlic, olive oil, parmigiano reggiano

Chicken Milanese- breaded chicken breast, served with an haricots verts, roasted pepper and fingerling potato salad, shaved parmigiano reggiano, balsamic vinaigrette

Tilapia Florentine- egg battered over spinach, lemon white wine sauce, potato puree

Rigatoni Vodka in a pink cream sauce, pancetta, fresh basil, parmigiano reggiano

Breaded pork cutlets served with broccoli rabe, roasted fingerling potatoes

FOURTH COURSE SELECTIONS

Churros - fried dough tossed in cinnamon sugar, hot chocolate for dipping

Fresh berries with mascarpone zabaglione

Warm apple raisin crisp, brown sugar oat topping, vanilla ice cream

Tres leches - sponge cake bathed in "three milks" topped with caramelized bananas, coconut rum sauce

Flourless chocolate torte, raspberries, chocolate ganache, raspberries coulis

Tangy lemon tart, topped with fresh blueberries, blueberry coulis

Ice Creams

Vanilla, chocolate, hazelnut

Sorbets

Raspberry, lemon, mango