

## **February Price Fixe**

**April 2018**

### **Appetizers**

*Mussels..tossed with a sage cream sauce with roasted corn served with grilled breads*

*Longstem Artichoke..lobster stuffing lemon butter light breading with arugula*

*Tacos .cajun catfish, roasted jalapeno, tomatillo salsa, cilantro and tomato salsa finished with queso fresco*

*Spring Beet Salad...spring mix, goat cheese, red onions, fresh beets, toasted almonds tossed with house balsamic*

*Fiorenza..brooklyn made mozzarella, imported prosciutto, cherry tomato with virgin olive oil, basil pesto, grilled crostini add 3.00*

### **Main**

*Fillet Mignon..pan seared topped with a classic Au poivre sauce, Yukon gold mashed potatoes and grilled asparagus add 15*

*Catch of the Day..cajun swordfish, dab of guacamole, tomato salsa, tomatillo pesto infused jasmine rice and sautéed vegetables add 5.00*

*Chicken ..pan seared organic boneless breast, shallots, garlic, oregano, mushrooms, cherry tomatoes over creamy risotto with sautéed vegetables and grilled asparagus*

*Pork Chop..14 oz. center cut pan seared in olive oil, topped with an arugula salad tossed with cherry tomatoes, red onions, boccaini mozzarella and our balsamic dressing add 5.00*

*Hanger Steak..marinated pan seared and served sliced with a creamy mustard sauce with a hint of honey and herbs over mashed Yukon potatoes and sautéed vegetables*

### *Rigatoni Bolognaise*

*home ground fillet, veal and pork, garlic, san manzano tomatoes, basil with a dab of fresh ricotta and served with grilled breads*

*Pasta Tia..shrimp, tossed with spinach, chopped olives, artichoke hearts, garlic, basil pesto and linguini*

*Barletta Pasta. Gluten free pasta .san manzano tomatoes, garlic, basil, eggplant, spinach with goat cheese (angel hair available)*

*Dessert : AppleCobbler and Bread Pudding Wine Fee 15. Dinner 28.95*