

NYC Restaurant Week

Winter 2012

Lunch

Starters

Mixed Green

W/Shallot Vinaigrette

Ricotta Stuffed Ravioli

w/ Prosciutto, Basil and Plum Tomato Sauce

Hot and Sour Calamari or Traditional Fried Calamari

Entrees

Grilled Chicken

w/Arugula, tomato, Onion and Balsamic Vinegar

Wagyu Burger

w/French Fries

Grilled Tuna

w/Risotto and Leeks Tossed in a Parsley Butter Sauce

Desserts

Fresh Fruit Platter

Crème Brulee

Homemade Connoli

\$24.00

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Dinner

Starters

Fresh Mozzarella & Vine-Ripened Beefsteak Tomatoes

Ricotta Stuffed Ravioli

w/Prosciutto, Basil and Plum Tomato Sauce

Baked Clams

Hot and Sour Calamari or Traditional Fried Calamari

Entrees

Filet Mignon

w/Herb Roasted Potatoes, Spinach and Demi Glaze

Breast of Chicken Marsala

w/ Mashed Potatoes

Roasted Salmon

*w/Mushroom & Tomato Fondue Risotto, Buerre Blanc
Sauce*

Desserts

Fresh Fruit Platter

Profiterole

NY Style Cheesecake

\$35.00