

Table 9

2010 PRICE FIXE MENU \$29.95
TUESDAY - SUNDAY FROM OPEN - CLOSE
*SATURDAY - MUST BE SEATED BY 6PM, CHECK SETTLED BY 7PM

CHOICE OF APPETIZER:

SOUP OF THE DAY

POACHED PEAR SALAD

MIXED GREENS, CANDIED WALNUTS, MAYTAG BLEU CHEESE, PORT WINE DRESSING

CAESAR SALAD

SHAVED PARMIGIANA & TUSCAN BREAD CROUTONS

TRI COLORE SALAD

ENDIVE, ARUGULA, RADICCHIO, CHOPPED TOMATO, RED ONION BALSAMIC VINAIGRETTE, CRUMBLER BLEU CHEESE OR GOAT CHEESE

HEARTS OF ICEBERG LETTUCE

VINE RIPE TOMATOES, CRUMBLER BACON, CREAMY BLEU CHEESE

GREEK SALAD

MIXED ORGANIC GREENS, FETA CHEESE, OLIVES, CUCUMBERS & TOMATOES

EGGPLANT ROLLATINI

BAKED WITH RICOTTA, SPINACH, MELTED MOZZARELLA

PRINCE EDWARD ISLAND MUSSELS

GARLIC WHITE WINE OR FRA DIAVOLO

L.I. LITTLENECK BAKED CLAMS

CASINO OR DREGANATA STYLE

CHOICE OF ENTRÉE

VEAL OR CHICKEN

PICCATO, MARSALA, FRANCESE, PARMIGIANA, MILANESE

TAGLIATELLE BOLOGNESE

CLASSIC MEAT SAUCE, ROSEMARY & TOMATO

LINGUINE VONGOLE

LITTLENECK CLAMS, WHITE OR RED CLAM SAUCE

FILLET OF SOLE ROBERTO

LIGHTLY BREADED, FRESH TOMATO & BASIL, LEMON & WHITE WINE SAUCE

TENDER MARINATED SKIRT STEAK

PEANUT-SOY DRIZZLE, SMOKED TOMATO RELISH

10 OZ. GRILLED FILET MIGNON (+8.00)

DEMI GLAZE, MASHED POTATO, VEGETABLE

GRILLED BERKSHIRE PORK CHOP

HOT CHERRY PEPPER, MUSHROOM, ONION, & POTATO HASH

MILL POND SESAME CRUSTED YELLOW-FIN TUNA (+5.00)

GINGER SOY GLAZE, ASIAN VEGETABLE STIR - FRY

PAN ROASTED ORGANIC SALMON FILLET (+5.00)

TOMATO & ONION RAGOUT, CITRUS BEURRE BLANC

SCAMPI 'PICCOLO' (+5.00)

FOUR JUMBO SHRIMP, BABY ARTICHOKE HEARTS, WHITE WINE GARLIC

3RD COURSE:

CHOICE OF DESSERT & COFFEE OR HOT TEA

ESPRESSO (+1.00), DOUBLE ESPRESSO (+2.00), CAPPUCINO (+3.00)