



= NORTH FORK =

APPETIZERS

choice of

CLASSIC CAESAR

shaved parmesan cheese, house croutons, baby romaine & (anchovy free) caesar dressing

CRISPY BABY CALAMARI

semolina crusted with tomato dipping sauce

CAPRESE

fresh mozzarella, sliced tomato, roasted peppers, basil & sweet balsamic

MAIN COURSE

choice of

SEA BASS OREGANATA

herbed bread crumb crust, lemon & caper sauce, jasmine rice, market vegetable

ORGANIC CHICKEN CAPRICCIOSA

pounded thin & lightly breaded with baby arugala, fresh mozzarella, tomato, red onion & balsamic vinaigrette

SPINACH & RICOTTA RAVIOLI

with fresh tomato & basil sauce

HOMEMADE DESSERT

choice of

THREE OF OUR DESSERTS

flourless chocolate cake / italian ricotta cheesecake / coconut tiramisu
bread pudding / trio of gelato / sorbet

\$40. per person

includes three course menu, soda, colombian coffee & tea
not including 20% gratuity, bar & sales tax

= SARDEGNA =

APPETIZER

choice of

CAPRESE

fresh mozzarella, sliced tomato, roasted peppers, basil & sweet balsamic

SHRIMP COCKTAIL

chilled wild gulf shrimp, sliced avocado, cocktail sauce

SPINACH & RICOTTA RAVIOLI

with fresh tomato & basil

SECOND COURSE

CAESAR SALAD

shaved parmesan cheese, house croutons, baby romaine & (anchovy free) caesar dressing

MAIN COURSE

choice of

ROASTED SALMON

our famous caponata, sweet balsamic, jasmine rice, market vegetables

HUNTER'S CHICKEN

organic chicken cutlet braised in red wine with wild mushrooms, onions & bacon
mashed potatoes & market vegetables

BRAISED RIB OF BEEF

red wine braising glaze, mashed potatoes, haricot verts, crispy onions

HOMEMADE DESSERT

choice of

THREE OF OUR DESSERTS

flourless chocolate cake / italian ricotta cheesecake / coconut tiramisu
bread pudding / trio of gelato / sorbet

\$55. per person

includes three course menu, soda, colombian coffee & tea
not including 20% gratuity, bar & sales tax

= PROVENCE =

APPETIZER

choice of

EGGPLANT PARMIGIANA

baked layers of breaded eggplant, our tomato sauce, mozzarella & parmesan

HARVEST SALAD

gorgonzola, toasted almonds, bacon, beetroot, baby greens & port wine vinaigrette

SEARED SEA SCALLOPS

bacon wrapped, wilted baby spinach, truffled aioli

SECOND COURSE

RISOTTO

wild mushrooms & aged parmesan

MAIN COURSE

choice of

ROASTED HALIBUT

sweet red bell pepper coulis, jasmine rice & market vegetables

HERB RUBBED ½ CHICKEN

truffled natural jus, mashed potatoes & haricot verts

* STEAK FRITES

shell steak with gorgonzola au poivre sauce & house fries

HOMEMADE DESSERT

choice of

THREE OF OUR DESSERTS

flourless chocolate cake / italian ricotta cheesecake / coconut tiramisu
bread pudding / trio of gelato / sorbet

\$65. per person

includes four course menu, soda, colombian coffee & tea
not including 20% gratuity, bar & sales tax

= BRUNCH INSPIRED =

APPETIZER

choice of

CLASSIC CAESAR

shaved parmesan cheese, house croutons, baby romaine & (anchovy free) caesar dressing

CRISPY BABY CALAMARI

semolina crusted with tomato dipping sauce

CAPRESE

fresh mozzarella, sliced tomato, roasted peppers, basil & sweet balsamic

MAIN COURSE

choice of

EL GRECO OMELET

feta, tomato & spinach, home fries, rye toast & bacon

BRIOCHE FRENCH TOAST

fresh berries, whipped cream, vermont maple syrup

LEMON RICOTTA PANCAKES

fresh berries, whipped cream, vermont maple syrup

ORGANIC CHICKEN CAPRICCIOSA

pounded thin & lightly breaded with baby arugala, fresh mozzarella, tomato, red onion & balsamic vinaigrette

SPINACH & RICOTTA RAVIOLI

with fresh tomato & basil sauce

* STEAK FRITES

shell steak with gorgonzola au poivre sauce & house fries

HOMEMADE DESSERT

choice of

THREE OF OUR DESSERTS

flourless chocolate cake / italian ricotta cheesecake / coconut tiramisu
bread pudding / trio of gelato / sorbet

\$45. per person

includes four course menu, soda, colombian coffee & tea
not including 20% gratuity, bar & sales tax