

“Grio del Menue” A European Style Tour of the Menu. Featuring

Four Smaller Courses - Antipasti, Primi, Fish & Dessert \$40

Antipasti

Roasted Vegetables	Mushrooms, Tomatoes, Beets & Eggplant
Crisp Calamari	Lemon Caper Remoulade
Bruschetta Duet	Plum Tomatoes, Eggplant Caponata
Roasted Beets	Blue Cheese, Candied Pecans
Sautéed Mussels	Garlic White Wine & Tomato Broth
Goat Cheese Bake	Roasted Plum Tomatoes, Black Olive
White Anchovies	Roasted Peppers, Cipollini Onions
Mixed Greens	Poached Pear & Port Wine Reduction
Caesar Salad	Roasted Garlic Vinaigrette, White Anchovies

Primi

Baked Manicotti	San Marzano Tomato
Linguini & Mussels Fra Diavolo	San Marzano Tomato
Crab Ravioli	San Marzano Tomato & Lump & Crab
Caramelized Onion & Gruyere	Escargot & Garlic Butter

Secondi

Shrimp Picatta	Lemon White Wine Butter
Spicy Seafood Stew	Mussels, Shrimp, Cod, Bell Pepper Pimperade
Seared Salmon	Baby Spinach, Green Olive Relish
Grilled Swordfish Marsala	Mushroom Marsala Sauce
Fish Du Jour	Eggplant Caponatta, Pine Nut Crumb