

SUNSET MENU

Rigatoni ala Bolognese \$18

Meat ragu in tomato sauce & parmigiano cheese

Linguini Vongole \$20

Garlic white wine sauce, pepper flakes & parsley

Risotto ai Funghi \$18

Wild mushrooms, black truffle oil & parmigiano cheese

Chicken Milanese \$17

Arugula salad, cherry tomato & lemon

Braised Lamb Shank \$20

Mashed potato, with carrot & onion

Steak Frites \$22

12oz NY steak with french fries, roasted tomato & peppercorn sauce

Grouper Francaise \$20

Mashed potato, assorted vegetables & lemon sauce

Grilled Atlantic Salmon \$22

Mashed potato, vegetables & Dijon sauce

Soup of The Day or
house garden salad

Key lime pie,
Thin apple tart or
NY cheese cake

GOURMET MENU

French Onion Soup

& gruyere cheese

Caesar Salad

Romaine salad, croutons, Caesar dressing & parmigiano cheese

Escargots en Persillade

Garlic & parsley butter, served with toasted bread (+\$3)

Stuffed Mussels

Baked with garlic & parsley butter, baby greens (+\$3)

Baby Spinach & Goat Cheese Salad

Apple, raisin, walnuts & goat cheese crostinis (+\$3)

Linguini Vongole

Garlic white wine sauce, pepper flakes, parsley

Risotto ai Funghi

Wild mushrooms, black truffle oil & parmigiano cheese

Braised Lamb Shank

Mashed potato, with carrot & onion

Steak Frites

12oz NY steak with french fries, roasted tomato & peppercorn sauce

Grilled Atlantic Salmon

Mashed potato, vegetables & Dijon sauce

Pan Roasted Red Snapper Filet

Served with sauteed garlic kale, raisin, mash potatoes & provencale salsa (+\$3)

Crispy Duck a L'orange

Roasted half duck, served with potato gratin, ratatouille & sauce à l'orange (+\$3)

\$29,99

Crème brulee, Peach melba, Key lime pie, Thin Apple tart, NY cheese

No sharing, substitution may include extra charge, 18% gratuity added for parties of 6 or more

Executive Chef
ANTHONY RAGGIRI