Price Fixed

(TUESDAY, WEDNESDAY, THURSDAY)

\$44.00 PER PERSON

STARTER

A GLASS OF WINE WHITE: Chardonnay, Pinot Gris, Riesling, Sauvignon Blanc

RED: Chianti, Cabernet Sauvignon, Merlot, Pinot Noir

HOUSE SALAD

Romaine lettuce, red onions, tomato, creamy Balsamic dressing

CAESAR SALAD

WATERCRESS SALAD

Walnuts, Gorgonzola cheese, honey Balsamic

FRESH MOZZARELLA NAPOLEON

Grilled bell peppers, tomato, roasted Portobello, Balsamic reduction

SOUP OF THE DAY

MAIN

CHICKEN GISMUNDA

Boneless chicken breast, lightly breaded over spinach, topped with mushrooms, white wine, lemon and butter

LONG ISLAND PANKO CRUSTED FILET OF SOLE

Sauteed, beurre blanc

COD MEDITERRANEAN

Baked, chopped fresh tomatoes, white wine, Fresh herbs and onions

SHRIMP A LA RODOS

white wine, tomatoes, scallions, feta

RAVIOLI

Fresh mozzarella, roasted red pepper, tomato basil sauce

RIGATONI ALA VODKA

GRILLED MEDALLIONS OF LAMB

marinated in olive oil, Merlot, Vinegar, seasoned with rosemary

HUDSON VALLEY PORTERHOUSE PORK CHOP

16oz sauteed peppers and onions, crispy mushroom, risotto cake

DESSERT

Cheesecake, Chocolate Mousse or Carrot Cake