

ENTREES

Chicken Parmesan

\$ 18.00

Sauté breaded chicken breast topped with marinara over pasta

Vodka sauce flambé Vodka in light creamy tomato sauce served over pasta

Marsala flambé with Marsala wine and sautéed fresh mushrooms

Piccata Sauté sliced chicken breast with white wine with capers and lemon sauce

Artichokes sauce in creamy white wine sauce with sautéed artichokes

Traditional Beef Bourguignon

\$ 23.00

Beef stew in red wine sauce served with risotto and vegetables of the day

Pork Tenderloin

\$ 22.00

Marsala With flambé Marsala wine and sautéed fresh mushrooms

Artichokes sauce Pork tenderloin medallions sautéed with white wine and artichokes in light creamy sauce

Piccata Pork tenderloin medallions sautéed with white wine, with capers and lemon sauce

Veal

\$ 24.00

Parmesan breaded Veal cutlet served over pasta

Marsala Sauté veal cutlet , flambé with Marsala wine and sauté fresh mushrooms

Piccata Veal cutlet, sauté with white wine, cappers and lemon sauce

Half roasted duck

\$ 29.00

Half roasted duck with sweet sauce

***Dinners are served with fresh vegetables,
Rissotto or pasta***

Seafood

Plat du chef

\$ 25.00

Fish of the day, Clams, Mussels, Shrimps, sea scallops in light creamy sauce served over pasta

Lobster ravioli

\$ 22.00

Marinara sauce or Alfredo sauce with gorgonzola cheese

Sea scallops

\$ 25.00

Seared Sea scallops over Risotto

Shrimps Pasta Burro

\$ 22.00

sautés with garlic and parsley with wine creamy sauce over pasta.

Salmon

\$ 22.00

Flambé Vodka in light creamy tomato sauce served over pasta.

Artichokes sauce with white wine and artichokes in light creamy sauce

Piccata Sauté wild salmon with white wine with cappers and lemon sauce

Marsala Sauté salmon, flambé with Marsala wine and fresh mushrooms

Red Snapper

\$ 24.00

Piccata Sauté Red Snapper with white wine with cappers and lemon sauce

Artichokes sauce Sauté Red Snapper with white wine and artichokes In light creamy sauce

Marsala sauce Sauté Red Snapper flambé with Marsala wine and fresh mushrooms

Cod

\$ 22.00

Picatta Sauté cod with white wine with cappers and lemon sauce

Artichokes sauce Sauté cod with white wine and artichokes In light creamy sauce

Marsala sauce flambé with Marsala wine and fresh mushrooms

Vegetarian Plate

\$ 20.00

Risotto or pasta and fresh vegetable of the day.

***Dinners are served with fresh vegetables,
Rissotto or pasta***

APPETIZERS

Plancha of bruschettas

\$ 9.00

4 Bruschettas one with Smoked Salmon / cream cheese, one with Olive tapenade / roasted pepper, one with Proscuitto/ fresh spinach and one traditional with tomatoes diced.

Plancha of Cochonade

\$ 12.00

Proscuitto , homemade pâté , Sopresata , Chorizzo and cornichon

Escargots du Café

\$ 11.00

Snails with garlic and parsley butter served with French Baguette.

Lobster scargots

\$ 13.00

Chunk lobster with garlic and parsley butter served with French Baguette

French onion soup

\$ 9.00

Homemade French Onions soup with croutons gratiné with cheese

Quiches Lorraine ,Veggies or Spinach Bacon

\$ 9.00

In terrine served with salad on the side

Moules marinières Red or White Sauce

\$ 12.00

Mussels marined in white wine sauce with garlic and parsley or with tomatoes sauce.

Ahi Tuna

\$ 12.00

Ahi Tuna on bed of Salad with wasabi and Sesam seeds

Burrata Salad

\$ 13.00

Sliced of tomatoes and burrata (fresh mozzarella creamy in its center) on bed of salad with basil, olive oil and balsamic vinegar.

Niçoise Salad

\$ 12.00

Salad , Tomatoes , tuna, artichokes , anchovies, hard boiled eggs, onions, olives

House salad

\$ 10.00

Salad , Tomatoes , gorgonzola , walnuts with French vinaigrette on side

Garden Salad

\$ 9.00

Salad , Tomatoes , onions , olives with French vinaigrette on side

Cheese Plate

\$ 12.00

Brie , Gorgonzola, Swiss , Provolone served with French Baguette.

DESSERTS

FLOGNARDE : Traditional French pie with pears \$ 8.00

TIRAMISU \$ 8.00

CRÈME BRULEE \$ 8.00

CANNOLI \$ 6.00

Our specials Coffees

Espresso (regular or decaf) \$ 3.00

Double Espresso \$ 4.00

Latte (Espresso, milk) \$ 4.50

Viennois (Espresso, whipped cream) \$ 4.25

Moka (Espresso, milk, chocolate) \$ 4.50

**WE ARE PLEASED
TO WELCOME YOU**

FOR DINNER

THURSDAYS

FRIDAYS

AND

SATURDAYS

5:30 PM TO 9:00 PM

RESERVATION SUGGESTED

(941) 778 1011